

Greater Goods 0534

Greater Goods Kitchen Sous Vide Machine User Manual

Model: 0534

1. PRODUCT OVERVIEW

The Greater Goods Kitchen Sous Vide Machine is a precision cooker designed for consistent and even cooking results. It features an 1100-watt brushless motor for efficient water circulation and temperature maintenance. The device is equipped with intuitive dial controls and a clear LED display for setting temperature and time.



Image: The Greater Goods Kitchen Sous Vide Machine, highlighting its sleek design and digital interface.

Key features include:

- **1100-Watt Brushless Motor:** Provides powerful yet quiet water circulation for precise temperature control.
- **Intuitive Dial Controls:** Easy adjustment of temperature and time.
- **Wide Temperature Range:** Operates from 68°F to 203°F (20°C to 95°C).
- **Adjustable Easy Connect Clip:** Securely attaches to various pots and containers.
- **Removable, Dishwasher-Safe Stainless Steel Cover:** Simplifies cleaning.



Less Noise, More Stamina

Up to 99 hours of continuous, quiet run time.

Image: The sous vide machine operating with minimal noise, indicating its quiet performance.

2. SAFETY INFORMATION

Please read all safety instructions before using the appliance to prevent injury or damage.

- Always ensure the appliance is securely clamped to a pot or container before use.
- Do not immerse the top part of the sous vide machine (above the 'MAX' line) in water.
- Keep hands and face away from hot water and steam during operation.
- Use heat-resistant gloves when handling the sous vide machine or food pouches after cooking.
- Ensure the power cord is not damaged and is kept away from hot surfaces.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- This appliance is for household use only. Do not use outdoors.
- Do not operate the appliance if it has been damaged in any way. Contact customer support.

3. GETTING STARTED & SETUP

3.1 Unpacking

Carefully remove all components from the packaging. Retain packaging for future storage or transport. Verify all parts are present: Sous Vide Machine, User Manual.

3.2 Attaching to a Container

1. Select a heat-safe pot or container. Ensure it is deep enough for the sous vide machine to be submerged between the 'MIN' and 'MAX' water level indicators.
2. Use the adjustable Easy Connect Clip to securely attach the sous vide machine to the side of your chosen container. Tighten the screw until the unit is stable.

3.3 Filling the Water Bath

1. Fill the container with water. Ensure the water level is between the 'MIN' and 'MAX' markings on the sous vide machine.
2. For best results and to prevent evaporation during long cooks, consider covering the container with a lid or plastic wrap.



Image: A user filling a sous vide container with water, ensuring the level is appropriate for the attached machine.



Image: Food items sealed in vacuum bags and placed in a sous vide container, often with a rack to keep them submerged.

4. OPERATING INSTRUCTIONS

4.1 Powering On and Setting Units

1. Plug the sous vide machine into a grounded electrical outlet. The display will illuminate.
2. To switch between Fahrenheit (°F) and Celsius (°C), press and hold the adjustable dial until "Unit" displays. Turn the dial to select your preferred unit, then click the dial to confirm.

4.2 Setting Temperature and Time

1. **Set Temperature:** Turn the dial to adjust the desired cooking temperature. The temperature range is 68°F to 203°F (20°C to 95°C). Click the dial to confirm the temperature.
2. **Set Timer:** After setting the temperature, the timer setting will become active. Turn the dial to set the desired cooking time

(up to 99 hours). Click the dial to confirm the time.

3. **Start Cooking:** Once both temperature and time are set, click the dial again to start the cooking process. The machine will begin heating the water to the set temperature.

Turn, Push, Relax

Choose your temp, set the timer—it's that easy!



Image: Close-up of a hand interacting with the intuitive dial controls to set the desired temperature and cooking duration.



Image: A user pressing the dial to confirm a setting, demonstrating the simple 'Turn, Push, Relax' operation.

4.3 Cooking Process

- The display will show the current water temperature and the set temperature. Once the target temperature is reached, the timer will begin counting down.
- Carefully place your vacuum-sealed food into the water bath. Ensure the food is fully submerged.
- When the timer reaches zero, an alarm will sound. The machine will continue to maintain the set temperature, and a negative timer will show the duration past the set time.
- To stop cooking, press and hold the dial until the machine powers off, or simply unplug the unit.

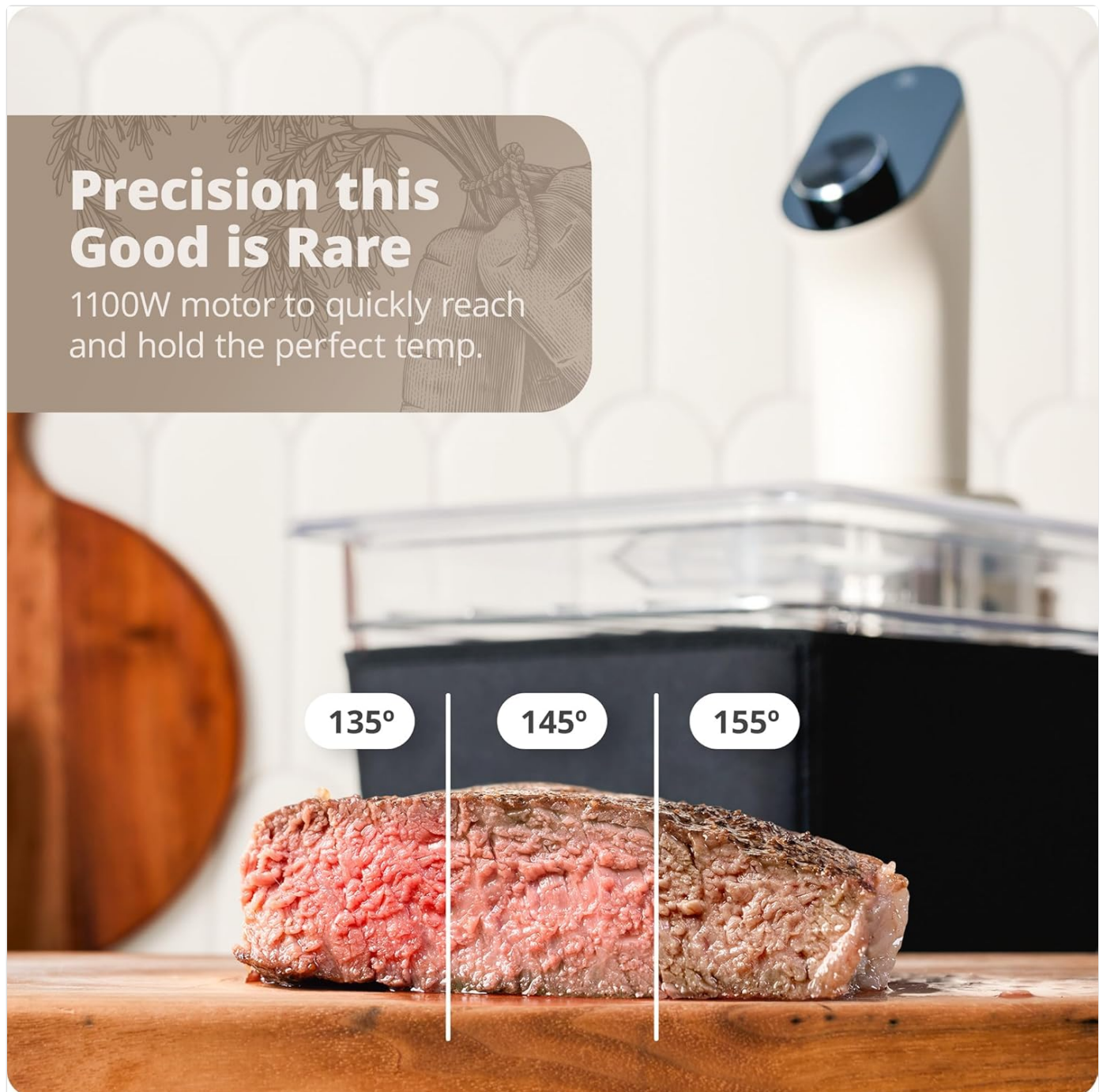
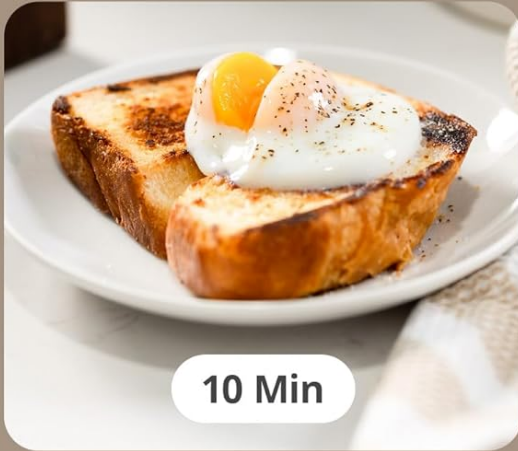


Image: A visual representation of precision cooking, showing a steak cooked to different internal temperatures (135°F, 145°F, 155°F) for varying doneness.

Adapt to Any Recipe

Use to meal prep, slow-cook, incubate, and more.



10 Min

Poached Eggs



40 Min

Creamy Risotto



10 Hrs

Tangy Yogurt



36 Hrs

Tender Brisket



Image: A collage demonstrating the versatility of sous vide cooking, featuring perfectly poached eggs, creamy risotto, tangy yogurt, and tender brisket, along with their typical cooking times.

5. CARE AND MAINTENANCE

5.1 Cleaning

1. Always unplug the sous vide machine and allow it to cool completely before cleaning.
2. The stainless steel cover is removable and dishwasher-safe. To remove, twist and pull gently.
3. Wipe the exterior of the unit with a damp cloth. Do not use abrasive cleaners or immerse the entire unit in water.
4. For mineral buildup (limescale) inside the heating coil, fill a pot with water to the 'MAX' line, add 1 cup of white vinegar, and run the sous vide at 150°F (65°C) for 30 minutes. Rinse thoroughly afterward.

5.2 Storage

Store the sous vide machine in a clean, dry place when not in use. Ensure the power cord is neatly wrapped and not kinked.

6. TROUBLESHOOTING

- **Unit does not power on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the outlet has power by plugging in another appliance.
- **Water is not heating:**
 - Verify that the unit is powered on and the cooking cycle has been started.
 - Ensure the water level is between the 'MIN' and 'MAX' lines.
 - Check for any error codes on the display and refer to the manual for their meaning (if applicable).
- **Temperature is inaccurate:**
 - The unit features manual calibration. To calibrate, consult the full manual or contact customer support for specific instructions.
 - Ensure the water bath is adequately sized for the volume of water and food.
- **Excessive noise during operation:**
 - Check if the impeller is obstructed by food particles or mineral buildup. Clean the unit as per maintenance instructions.
 - Ensure the unit is securely clamped to the container and not vibrating against it.
- **Alarm sounds continuously after cooking:**
 - This indicates the set cooking time has elapsed. The unit will continue to maintain temperature. To silence, press the dial to stop the cooking cycle, or unplug the unit.


7. SPECIFICATIONS

Specification	Detail
Model Number	0534
Product Dimensions	3.8"D x 3.8"W x 15.5"H
Wattage	1100 watts
Capacity (Recommended)	Up to 15 Liters
Item Weight	3.5 Pounds
Material	Stainless Steel
Color	Birch
Control Method	Touch (Dial)
Temperature Range	68°F to 203°F (20°C to 95°C)
UPC	875011005340

8. WARRANTY AND SUPPORT

Specific warranty details and customer support contact information were not provided in the available product data. For warranty claims, technical assistance, or to purchase replacement parts, please refer to the product packaging or visit the official Greater Goods website. You may also contact the seller directly through your purchase platform.

Related Documents

	<p>Greater Goods Balance Body Composition Scale User Manual</p> <p>User manual for the Greater Goods Balance Body Composition Scale. Provides instructions on setup, usage, safety, troubleshooting, and technical specifications for measuring weight, body fat, muscle mass, water weight, and bone density.</p>
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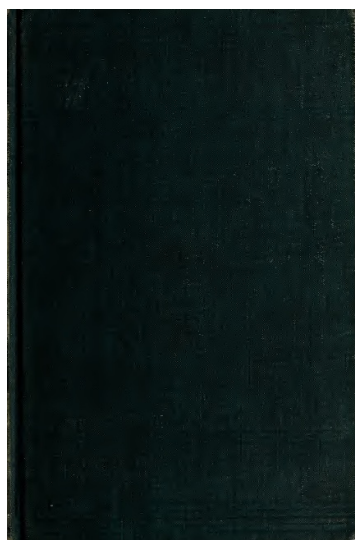
Documents - Greater Goods – 0534



[\[pdf\]](#) Instructions Specifications Warranty

scale functions Greater Goods Nuts hazelnuts or filberts blanched dry roasted without salt macadamia nuts with BASIC INSTRUCTIONS 1 Press the power key four digit food code will be blinking 2 To use a plate other container to weigh put empty and nzmolekjnx media greatergoods assets Nutrition Scale Food Codes Keyword Rankings |||

TABLE OF CONTENTS BASIC INSTRUCTIONS TIPS PAGE 2 INTRODUCTION PAGE 3 GETTING TO KNOW YOUR SCALE ... 115 Sweet potato, boiled, whole kernel, drained solids without skin 0592 Hearts of palm, canned **0534** Sweet potato, raw, unprepared 0180 Onion rings, breaded, par fried, 1249 Tomatoes, green, raw ...
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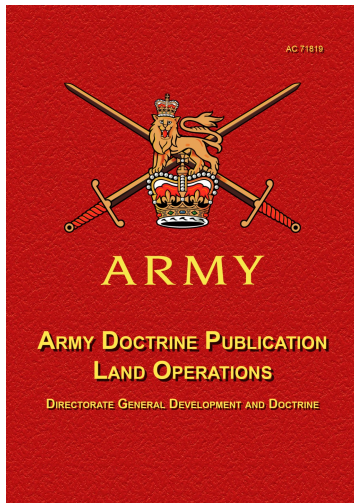


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