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> MEAT! Sous Vide 4 Commercial Grade Quality Cooker Instruction Manual

MEAT! Your Maker. 1165892

MEAT! Sous Vide 4 Commercial Grade Quality Cooker

Model: 1165892

INTRODUCTION

Thank you for choosing the MEAT! Sous Vide 4 Commercial Grade Quality Cooker. This device is designed to precisely control water temperature, allowing for consistent and perfectly cooked vacuum-sealed meats and vegetables. This manual provides essential information for the safe and effective use of your new sous vide cooker.

SAFETY INFORMATION

- Read all instructions before using the appliance.
- Do not immerse the main body of the appliance in water or other liquids. Only the stainless steel heating element and pump housing are designed for immersion.
- Ensure the appliance is connected to a grounded electrical outlet.
- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised.
- Always unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only in a well-ventilated area. Steam will be generated during operation.
- Do not touch hot surfaces. Use handles or knobs.
- Ensure the water level is always between the MIN and MAX indicators on the unit during operation.

PRODUCT OVERVIEW

Components

The MEAT! Sous Vide 4 consists of the main heating unit, an LCD touch control panel, and an adjustable fixing handle for secure attachment to various containers.







Figure 1: Front view of the MEAT! Sous Vide 4 Cooker.





Figure 2: Side view of the MEAT! Sous Vide 4 Cooker, highlighting the adjustable clamp for container attachment.

Features

- LCD touch control panel for temperature and time selection.
- Water level indicator for safe operation.
- Durable stainless steel casing.
- Easy-to-mount fixing handle and plate for versatile container attachment.
- Capable of heating up to 4 gallons of water.
- Designed to cook up to 16 portions of 6oz meat.

Specifications

Specification	Value
Product Dimensions	4.8 inches L x 6.3 inches W x 11.2 inches H (10"D x 7"W x 5"H)
Item Weight	3.5 pounds
Capacity	4 Gallons
Wattage	1200 watts
Voltage	110 Volts
Control Method	Touch
Upper Temperature Rating	203 Degrees Fahrenheit
Color	Gray, Black

SETUP

Unpacking and Initial Inspection

Carefully remove the Sous Vide 4 from its packaging. Inspect the unit for any signs of damage. Ensure all components, including the main unit, power cord, and fixing clamp, are present and intact.

Attaching the Sous Vide Cooker

1. Select a suitable cooking container (e.g., a large pot or a dedicated sous vide container).
2. Attach the Sous Vide 4 to the side of your container using the integrated fixing handle and plate. Tighten the screw mechanism until the unit is securely fastened.
3. Ensure the unit is stable and upright.

TREAT YOUR MEAT TO A GENTLE, WARM BATH

- Heats up to four gallons of water from 41-194 degrees Fahrenheit with professional control
- Built-in, easy to set timer tell you when it's ready for the next cooking step while the LCD display gives you clear temperature read outs
- Unit quickly attaches and detaches from any container



Figure 3: The Sous Vide 4 attached to a cooking container, ready for water filling.

Filling the Water Bath

Fill the container with water. The water level must be between the MIN and MAX indicators on the Sous Vide 4 unit. Do not overfill or underfill. For optimal performance, use room temperature water to reduce heating time.

OPERATION

Control Panel Overview

The MEAT! Sous Vide 4 features an intuitive LCD touch control panel at the top of the unit. This panel allows you to set and monitor the cooking temperature and time.



Figure 4: Close-up of the LCD touch control panel displaying temperature.

Setting Temperature and Time

1. Plug the Sous Vide 4 into a grounded electrical outlet. The display will illuminate.
2. Touch the temperature icon (often represented by a thermometer or degree symbol) to enter temperature setting mode. Use the '+' and '-' buttons to adjust the desired temperature. The unit can heat water from 41°F to 194°F (5°C to 90°C).
3. Touch the timer icon (often represented by a clock) to enter time setting mode. Use the '+' and '-' buttons to set the desired cooking duration in hours and minutes.
4. Press the Play/Pause button to start the heating process. The unit will begin circulating water and heating it to the set temperature.

Starting and Stopping Cooking

- Once the water reaches the target temperature, the unit will beep, indicating it is ready for your food.
- Carefully place your vacuum-sealed food into the water bath. Ensure the food is fully submerged.
- The timer will begin counting down once the food is added (or automatically if set to start after reaching temperature).
- To pause or stop the cooking process, press the Play/Pause button. To turn off the unit, unplug it from the power outlet.

Food Preparation for Sous Vide

For best results, food should be sealed in a vacuum-sealed bag. This prevents water from contacting the food directly and ensures even cooking. Ensure all air is removed from the bag before sealing.

MAINTENANCE AND CLEANING

Daily Cleaning

1. After each use, unplug the unit and allow it to cool completely.
2. Wipe the exterior of the unit with a damp cloth. Do not use abrasive cleaners.
3. The stainless steel heating element and pump housing can be rinsed under running water. Ensure the top control panel and electrical components do not get wet.
4. Dry all parts thoroughly before storage.

Descaling

Over time, mineral deposits from water may accumulate on the heating element. To descale your unit:

1. Fill a pot with water and add 1 cup of white vinegar for every gallon of water.
2. Attach the Sous Vide 4 to the pot and set the temperature to 150°F (65°C).
3. Run the unit for 30 minutes.
4. Unplug the unit, allow it to cool, and then rinse the heating element thoroughly with clean water.

Storage

Store the Sous Vide 4 in a clean, dry place when not in use. Ensure the power cord is neatly wrapped and not kinked.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Unit does not power on	Not plugged in; Power outlet issue; Damaged cord/plug	Ensure unit is securely plugged in; Test outlet with another appliance; Do not use if cord/plug is damaged, contact customer service.
Water not heating	Water level too low/high; Heating element issue	Adjust water level to be between MIN and MAX indicators; Contact customer service if issue persists.
Temperature fluctuates significantly	Container too large for water volume; Unit needs descaling	Use a smaller container or ensure sufficient water volume; Perform descaling procedure.
Error code displayed	Specific internal malfunction	Note the error code and refer to the full troubleshooting guide online or contact customer service.

WARRANTY AND SUPPORT

Warranty Information

This MEAT! Sous Vide 4 Commercial Grade Quality Cooker is covered by a Limited Lifetime Warranty provided by MEAT! Your Maker. This warranty covers defects in materials and workmanship under normal use.

Customer Service

For questions, warranty claims, or technical support, please contact MEAT! Your Maker.'s customer service. Refer to the product packaging or the official MEAT! Your Maker. website for the most current contact information.