

KitchenBoss G310PS

KitchenBoss Wi-Fi Sous Vide Cooker G310PS Instruction Manual

Your guide to precise and effortless cooking

INTRODUCTION

Welcome to precise cooking with your new KitchenBoss Wi-Fi Sous Vide Cooker. This innovative appliance is designed to help you achieve perfectly cooked meals with minimal effort, utilizing advanced temperature control and smart connectivity.

Key features include 1100W power, a robust DC motor for efficient water circulation, an intuitive LED touch screen, and Wi-Fi connectivity for remote control via the KitchenBoss app. Its IPX7 waterproof rating ensures easy cleaning, and the durable SUS304 stainless steel construction guarantees longevity.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged before cleaning or when not in use.
- Do not immerse the main unit above the "MAX" water level line. The control panel is not designed for immersion.
- Keep out of reach of children.
- Use only in a stable, heat-resistant container.
- Do not operate if the power cord or plug is damaged.
- Avoid touching hot surfaces. Use oven mitts or tongs when handling food or the appliance during or after operation.
- Ensure the water level is always between the "MIN" and "MAX" marks during operation.
- This appliance is for household use only.

PRODUCT OVERVIEW

Components

Familiarize yourself with the parts of your KitchenBoss Sous Vide Cooker:

- **Control Panel:** LED display with touch controls for temperature, time, and Wi-Fi.
- **Main Body:** Houses the heating element and circulator.
- **Water Level Markings:** "MIN" and "MAX" indicators for safe operation.
- **Adjustable Clamp:** Securely attaches the cooker to various pot sizes.
- **Circulation Pump:** Ensures even water temperature.
- **Heating Element:** Heats the water to the desired temperature.



Image: The KitchenBoss Sous Vide Cooker, showing its main body, control panel, and an accompanying smartphone displaying the KitchenBoss app interface for remote control.

Technical Specifications

Specification	Detail
Model Number	G310PS
Power	1100 Watts
Voltage	230 Volts
Temperature Range	40°C - 90°C (104°F - 194°F)
Temperature Accuracy	0.1°C / 0.1°F
Max Timer Setting	99 hours 59 minutes
Water Circulation	16L/min, 2900 rpm DC motor
Water Capacity (Max Pot)	50 Liters
Waterproof Rating	IPX7
Material	SUS304 Stainless Steel
Dimensions (L x W x H)	8.3 x 6.7 x 38 cm
Weight	1.3 Kilograms

SETUP GUIDE

Unpacking

Carefully remove all components from the packaging. Retain packaging for future storage or transport.

Initial Setup

- Attach to Pot:** Securely attach the sous vide cooker to the side of a heat-resistant pot using the adjustable clamp. Ensure the clamp is tightened to prevent movement.
- Fill with Water:** Fill the pot with water, ensuring the water level is between the "MIN" and "MAX" lines indicated on the cooker. Do not exceed the "MAX" line.
- Power On:** Plug the power cord into a grounded electrical outlet. The LED display will illuminate.
- Download App:** Download the "KitchenBoss" app from your smartphone's app store (available on Google Play and Apple App Store).
- Connect to Wi-Fi:** Open the KitchenBoss app and follow the on-screen instructions to connect your device to your home Wi-Fi network. This typically involves pressing and holding the Start/Stop button on the cooker for 5 seconds to activate Wi-Fi pairing mode.

Maîtrise culinaire contrôlée par APP

Maîtrisez votre cuisine sous vide grâce à l'APP KitchenBoss où que vous soyez



Image: A user's hand interacting with the KitchenBoss app on a smartphone, demonstrating remote control capabilities while the sous vide cooker is immersed in a pot.

Panneau de commande LED



Réglage de la température
3s pour °C/°F Touche de
commutation



Réglage de l'heure
3s pour Haut-parleur/Muet



Touche d'augmentation



Touche de diminution



Touche Start/Stop
5s pour la connexion Wi-Fi



Image: A detailed view of the LED touch control panel on the KitchenBoss Sous Vide Cooker, highlighting the temperature, timer, and Wi-Fi indicators.

OPERATING INSTRUCTIONS

Manual Operation

1. **Set Temperature:** Press the temperature icon on the LED display. Use the "+" and "-" buttons to adjust the desired temperature. Press and hold for 3 seconds to switch between Celsius (°C) and Fahrenheit (°F).
2. **Set Time:** Press the timer icon. Use the "+" and "-" buttons to set the desired cooking time (up to 99 hours and 59 minutes).
3. **Start/Pause:** Press the "Start/Pause" button to begin heating the water. The cooker will circulate water and heat it to the set temperature.
4. **Add Food:** Once the water reaches the target temperature, carefully place your vacuum-sealed food into the water bath. Ensure the food is fully submerged.
5. **Monitor:** The LED display will show the current water temperature and remaining cooking time.

6. **Finish:** When the timer expires, the cooker will alert you. Carefully remove the food from the water bath.

Using the KitchenBoss App

The KitchenBoss app provides enhanced control and features for your sous vide cooker:

- **Remote Control:** Adjust temperature and time, start, pause, or stop cooking from anywhere with an internet connection.
- **Real-time Monitoring:** View current temperature and remaining time on your smartphone.
- **Recipe Library:** Access a collection of pre-programmed recipes with recommended temperatures and times.
- **Custom Recipes:** Create and save your own cooking profiles.
- **Notifications:** Receive alerts when the target temperature is reached or when cooking is complete.

Chauffage par circulation 3D

16L/min & 2900r/min

le chauffage précis assure une cuisson sous vide uniforme



Image: An illustration demonstrating the 3D circulation heating mechanism of the sous vide cooker, ensuring uniform temperature distribution throughout the water bath.

Température et Minuterie de Précision



Acier inoxydable de qualité alimentaire
SUS304



Plage de température:
40°C~90°C (104°F~194°F)



Précision de l'affichage:
0.1°F/0.1°C



Réglages de la minuterie:
Max 99 heures et 59 minutes



2heures/71°C

2heures/60°C

1.5heure/54°C

1heure/54°C



Bleu



Saignant



À point



Bien cuit

Image: A visual guide illustrating the precision temperature and timer settings, with examples of various meat doneness levels achieved through sous vide cooking.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your KitchenBoss Sous Vide Cooker.

Daily Cleaning

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Rinse:** The lower stainless steel part of the cooker (below the "MAX" line) is IPX7 waterproof. Rinse it under running water to remove any food particles or mineral deposits.
3. **Wipe:** Wipe the control panel and the upper body with a damp cloth. Do not immerse the control panel in water.
4. **Dry:** Dry all parts thoroughly before storing.

IPX7

Étanchéité



Image: A demonstration of cleaning the KitchenBoss Sous Vide Cooker, highlighting its IPX7 waterproof rating by rinsing the lower section under running water.

Descaling (If necessary)

If you notice mineral buildup (limescale) on the heating element or circulator, you can descale the unit:

1. Fill a pot with water and add 1 cup of white vinegar for every gallon of water.
2. Attach the cooker to the pot and set the temperature to 70°C (158°F).
3. Run the cooker for 30 minutes.
4. Unplug, cool, and rinse thoroughly.

Storage

Store the cooker in a clean, dry place when not in use. Ensure it is completely dry before storage.

TROUBLESHOOTING

If you encounter any issues with your KitchenBoss Sous Vide Cooker, please refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Cooker does not turn on.	No power supply.	Check if the power cord is securely plugged into a working outlet.
Water not heating.	Water level too low or too high; heating element malfunction.	Ensure water is between MIN and MAX lines. If problem persists, contact support.
Temperature is inaccurate.	Sensor issue or significant mineral buildup.	Perform descaling. If problem persists, contact support.
Wi-Fi connection fails.	Incorrect Wi-Fi password; router too far; app issue.	Ensure correct password. Move cooker closer to router. Restart app and cooker.
Cooker makes unusual noise.	Obstruction in circulator; unit not properly secured.	Check for foreign objects. Ensure clamp is tight and unit is stable.

WARRANTY AND CUSTOMER SUPPORT

Information regarding product warranty and customer support was not available in the provided data. For warranty details and technical assistance, please refer to the product packaging, the official KitchenBoss website, or contact KitchenBoss customer service directly.

