

KitchenBoss G300Px

KitchenBoss Wifi Sous Vide Machine G300PT User Manual

Model: G300PT

1. INTRODUCTION

Thank you for choosing the KitchenBoss Wifi Sous Vide Machine, Model G300PT. This precision cooker is designed to bring professional-level sous vide cooking to your home kitchen, offering precise temperature control, quiet operation, and convenient Wi-Fi connectivity. Please read this manual thoroughly before first use to ensure safe and optimal performance of your appliance.

2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid. The main unit is IPX7 waterproof, but the power plug and cord are not.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.

- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the water level is always between the MIN and MAX marks on the device.

3. PRODUCT OVERVIEW

The KitchenBoss G300PT Sous Vide Machine features a robust design with advanced technology for precise cooking.

Key Components:

- **User Interface:** Top-mounted LED touchscreen for temperature and time adjustments.
- **Product Body:** Sleek carbon fiber design housing the internal components.
- **Stainless Steel Sleeve:** Food-grade SUS304 stainless steel part that contacts water, ensuring safety and durability. Features MAX and MIN water fill lines.
- **Adjustable Clamp:** Securely attaches the device to various cooking containers.
- **Fast Heating Element:** Efficiently brings water to the desired temperature.
- **Efficient Water Circulator:** Powered by an ultra-quiet brushless DC motor for consistent water circulation.

Features:

- **Wi-Fi APP Control:** Manage settings and monitor cooking progress remotely via the "KitchenBoss" APP.
- **Stainless Steel Design:** Food-grade SUS304 stainless steel for water-contacting parts, ensuring safety and high-temperature resistance.
- **Whisper-Quiet Cooking:** Utilizes an ultra-quiet brushless DC motor and noise-reducing design for minimal disturbance. Mute mode available.
- **Precise Control and Even Heating:** High-precision control chip and powerful circulation (2900r/m, 16L/min flow) for consistent temperatures from 104°F to 194°F (40°C-90°C).
- **IPX7 Waterproof:** The entire machine is waterproof for easy cleaning. Removable stainless steel sleeve for deep cleaning.
- **Healthy Goodness:** Preserves moisture and nutrients through low-temperature cooking.



Figure 3.1: KitchenBoss G300PT Sous Vide Machine and its accompanying mobile application.

4. SETUP

Follow these steps to set up your KitchenBoss Sous Vide Machine for cooking:

1. **Attach to Container:** Securely attach the adjustable clamp of the sous vide machine to the side of a heat-safe pot or container. Ensure the clamp is tightened to prevent movement during operation.
2. **Fill with Water:** Fill the container with water. Ensure the water level is between the 'MIN' and 'MAX' marks indicated on the stainless steel sleeve of the sous vide machine. Do not overfill or underfill.
3. **Place Food:** Place your vacuum-sealed food into the water bath. Ensure the food is fully submerged.
4. **Plug In:** Plug the power cord into a grounded electrical outlet.

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Video 4.1: Demonstrates the setup process of the KitchenBoss WiFi Sous Vide Cooker G300PT, including attaching it to a container and placing food.

5. OPERATING INSTRUCTIONS

5.1. LED Operating Panel Control

The top LED panel allows for direct control of the device.

- **Temperature Adjustment:** Press and hold the temperature mode button for 3 seconds to switch between Celsius (°C) and Fahrenheit (°F). Use the '+' and '-' keys to adjust the desired temperature.
- **Time Adjustment:** Press and hold the time mode button for 3 seconds to activate mute mode (silence beeps). Use the '+' and '-' keys to set the cooking time.
- **Start/Stop:** Press the Start/Stop key to begin or end the cooking process. Hold for 5 seconds to initiate Wi-Fi connection pairing.



Figure 5.1: Detailed view of the LED Operating Panel and its functions.

5.2. Wi-Fi and APP Control

For enhanced convenience, control your KitchenBoss Sous Vide Machine using the dedicated mobile application.

1. **Download APP:** Download the "KitchenBoss" APP from your device's app store (available on Google Play and Apple App Store).
2. **Connect to Wi-Fi:** Ensure your sous vide machine is plugged in. Open the KitchenBoss APP and follow

the on-screen instructions to connect your device to your home Wi-Fi network. You may need to hold the Start/Stop button on the device for 5 seconds to enter pairing mode. Note: The device primarily connects to 2.4 GHz Wi-Fi networks.

3. **Set Parameters:** Within the APP, you can easily set the desired temperature and cooking time. The APP also provides access to 25 chef-created recipes and allows you to monitor the cooking progress remotely.
4. **Start Cooking:** Confirm your settings in the APP and start the cooking process.



Figure 5.2: APP Controlled Culinary Mastery, showing remote control via the KitchenBoss app.

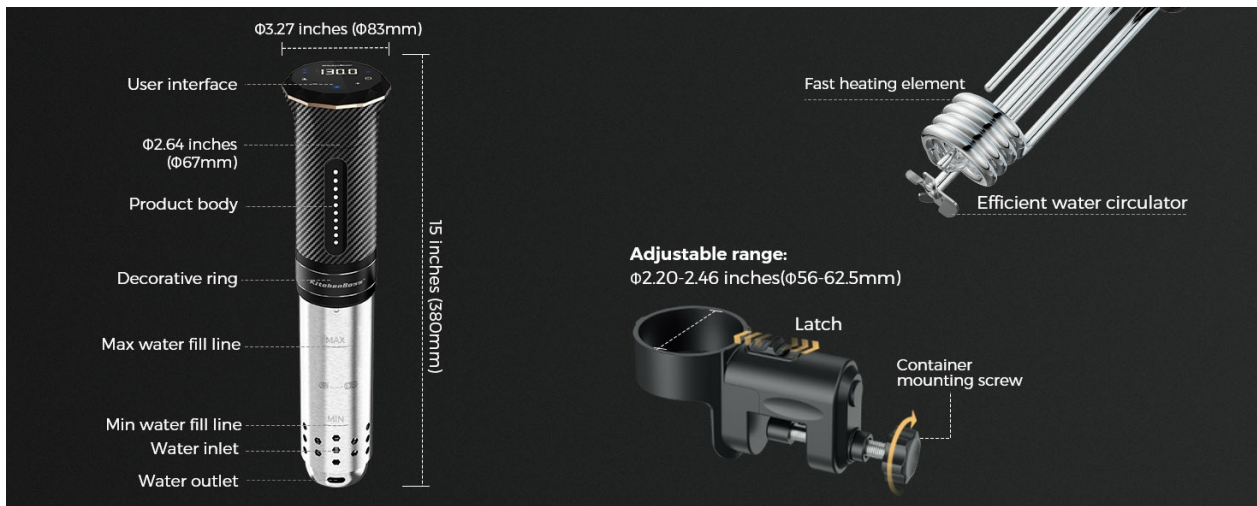


Figure 5.3: Control options: directly on the machine or via the KitchenBoss APP.

5.3. Cooking Process and Monitoring

Once the temperature and time are set, the machine will begin heating the water. The LED display and APP will show the current water temperature and remaining cooking time. The vertical LED light bar on the unit indicates cooking progress.

- **Temperature Stability:** The G300PT maintains a consistent water temperature, circulating water uniformly at 2900r/m with 16L/min flow.
- **Progress Indicator:** The LED light bar on the unit will illuminate to show the heating progress. Once the target temperature is reached, the top light will stay lit. As cooking time progresses, lights will turn off sequentially, indicating completion percentage.
- **Automatic Shut-off:** The device will automatically stop and enter standby mode once the set cooking time is reached.

Precision Temperature and Timer



SUS304 Food Grade Stainless Steel



Temperature Range:

104°F~194°F(40°C~90°C)



Display Accuracy:

0.1°F/0.1°C



Timing Settings:

Max 99 hours and 59 minutes



2 hrs/160°F

2 hrs/140°F

1.5 hrs/130°F

1hr/130°F



Medium rare



Medium



Medium-well



Well done

Figure 5.4: Precision Temperature and Timer capabilities.

3D Circulation Heating

16L/min & 2900r/min

precise heating ensures an evenly sous vide cooking



Figure 5.5: 3D Circulation Heating ensures even cooking.

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Video 5.6: Product Overview Video, showcasing various features and operation of the KitchenBoss Sous Vide machine.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your KitchenBoss Sous Vide Machine.

- **IPX7 Waterproof Design:** The G300PT is IPX7 certified, meaning the entire machine can be safely washed under running water.
- **Removable Sleeve:** The stainless steel sleeve is removable, allowing for thorough deep cleaning of any residue or mineral buildup. To remove, twist the sleeve counter-clockwise and pull down. Clean with mild soap and water, or a descaling solution if mineral buildup occurs.
- **Exterior Cleaning:** Wipe the exterior of the unit with a damp cloth. Do not use abrasive cleaners or scouring pads.
- **Storage:** Ensure the unit is completely dry before storing. Store in a cool, dry place.



IPX7
Waterproof



Figure 6.1: The IPX7 waterproof design allows for easy cleaning under running water.

7. TROUBLESHOOTING

If you encounter issues with your KitchenBoss Sous Vide Machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Device not turning on.	Not plugged in, power outlet issue, or device malfunction.	Check power connection. Try a different outlet. If problem persists, contact support.
Temperature not reaching target.	Insufficient water, large volume of cold water, or heating element issue.	Ensure water level is above MIN. Use warmer water for faster heating. Allow more time for large volumes.
Wi-Fi connection issues.	Incorrect Wi-Fi password, 5GHz network, or interference.	Ensure correct password. Connect to a 2.4 GHz Wi-Fi network. Move device closer to router. Restart device and router.

Problem	Possible Cause	Solution
App not responding or crashing.	Outdated app version, phone OS issue, or temporary bug.	Update the KitchenBoss app to the latest version. Restart your phone. Reinstall the app if necessary.
Unusual noise during operation.	Debris in circulator, or normal operation sound.	Ensure the water circulator is clear of obstructions. The device is designed for whisper-quiet operation; if noise is excessive, contact support.

If the problem persists after attempting these solutions, please contact KitchenBoss customer support for further assistance.

8. SPECIFICATIONS

Attribute	Value
Product Dimensions	3.35"D x 3.35"W x 15"H
Capacity	16 Liters
Wattage	1100 watts
Voltage	120 Volts
Item Weight	3.5 Pounds
Brand	KitchenBoss
Material	Stainless Steel
Color	Carbon Black
Control Method	App, Touch
Lower Temperature Rating	104 Degrees Fahrenheit (40°C)
Upper Temperature Rating	194 Degrees Fahrenheit (90°C)
Model Number	G300Px
Country of Origin	China

9. WARRANTY AND SUPPORT

KitchenBoss is committed to providing high-quality products. For warranty information and customer support, please refer to the warranty card included with your product or visit the official KitchenBoss website. You may also contact the seller directly for assistance.

For additional protection, consider the available protection plans offered at the time of purchase.

