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› KitchenBoss Sous Vide Cooker Machine: Ultra-Quiet Built-in TFT Recipes IPX7 Waterproof circulator cooker Brushless DC motor 1100 Watts Immersion Circulator, Sliver (G320PS-WiFi Sliver)

KitchenBoss G320PS-WiFi Sliver

KitchenBoss Sous Vide Cooker Machine (Model: G320PS-WiFi Sliver)

Instruction Manual

INTRODUCTION

The KitchenBoss G320PS-WiFi Sous Vide Cooker is designed for precise and consistent cooking results. Utilizing a temperature-controlled water bath, this immersion circulator ensures food is cooked evenly, retaining moisture, nutrients, and flavor. Its ultra-quiet operation and smart features make it a valuable addition to any kitchen.

Key features include:

- Wi-Fi APP Control for remote operation and monitoring.
- Built-in TFT Color LCD with pre-programmed recipes.
- Ultra-Quiet Brushless DC Motor for silent operation.
- Precise Thermostatic Control System (0.1°C/0.1°F accuracy).
- Food-grade SUS304 Stainless Steel construction.
- IPX7 Waterproof certification for easy cleaning.
- Strong Water Flow (20L/min) for even heat distribution.

SAFETY INFORMATION

WARNING: Please read all safety instructions before use to prevent injury or damage.

- Do not immerse the electrical plug or cord in water.
- Ensure the appliance is placed on a stable, heat-resistant surface during operation.
- Keep out of reach of children.
- Do not touch the heating element directly when the unit is operating or hot.
- Always unplug the appliance when not in use or before cleaning.
- Do not operate the appliance if it has been damaged in any way. Contact customer support.

SETUP

Before first use, ensure all packaging materials are removed. Clean the submersible part of the circulator with warm, soapy water.

Attaching the Circulator to a Pot

- 1. Attach the adjustable clamp to the side of your cooking pot. The clamp is designed to securely hold the circulator in place.
- 2. Slide the KitchenBoss Sous Vide Cooker into the clamp.
- 3. Tighten the knob on the clamp until the circulator is firmly secured to the pot.

Water Level Requirements

Ensure the water level in your pot is between the 'MIN' and 'MAX' lines indicated on the circulator's body. The circulator will not operate if the water level is outside this range.

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

1hr/130°F



Medium rare

1.5hrs/130°F



Medium

2hrs/140°F



Medium-well

2hrs/160°F



Well done

Image: The KitchenBoss Sous Vide Cooker displaying its minimum and maximum water level indicators on the stainless steel shaft.

Power Connection

Plug the power cord into a standard electrical outlet. The unit will power on and display the initial setup screen.

OPERATING THE SOUS VIDE COOKER

Basic Operation

The KitchenBoss Sous Vide Cooker features a colorful TFT display and intuitive controls:

- **Magnetic Knob:** The main control knob is magnetic and detachable for easy cleaning. Rotate it to adjust temperature or time.
- **SET Button:** Press to toggle between setting temperature and setting time.
- **ON/OFF Button:** Powers the unit on or off.



Image: A close-up view of the KitchenBoss Sous Vide Cooker's colorful TFT display, highlighting the temperature and time adjustment controls.

Wi-Fi APP Control

Download the "KitchenBoss" APP from your smartphone's app store. Connect the device to your home Wi-Fi network following the in-app instructions. Once connected, you can remotely set and monitor cooking parameters, access recipes, and receive updates.



Image: The KitchenBoss app on a smartphone showing remote control capabilities for the sous vide cooker.

Built-in Recipes

The circulator comes with 20 original healthy recipes created by famous restaurant chefs and five custom recipes. You can browse these recipes directly on the TFT display or through the app. Select a recipe, and the device will automatically set the recommended temperature and time.

Sous Vide Cooking Process

1. **Prepare Food:** Season your food as desired.
2. **Vacuum Seal:** Place the food in a vacuum-sealable bag. Use a vacuum sealer to remove all air and seal the bag.

This is crucial for proper sous vide cooking.

3. **Immerse:** Once the water reaches the target temperature, carefully place the sealed food bag into the water bath. Ensure the bag is fully submerged.
4. **Cook:** The circulator will maintain the precise temperature for the set duration. The powerful motor and 3D spiral structure ensure even heat distribution.
5. **Finish (Optional):** For many foods, especially meats, a quick sear in a hot pan after sous vide cooking will create a desirable crust and enhance flavor.



Image: A vacuum-sealed bag of meat cooking in a pot with the KitchenBoss Sous Vide Cooker, demonstrating the 3D circulation heating for even cooking.

MAINTENANCE & CLEANING

The KitchenBoss Sous Vide Cooker is designed for easy maintenance.

- **IPX7 Waterproof:** The entire unit is IPX7 waterproof certified, allowing for easy whole-unit cleaning under running water.

- **Removable Sleeve:** The stainless steel sleeve at the bottom can be easily removed by twisting to allow for thorough cleaning and stain removal of the heating element.



Image: A person cleaning the KitchenBoss Sous Vide Cooker under running water, demonstrating its IPX7 waterproof design for easy cleaning.

CAUTION: Do not get water into the electrical plug outlet.

TROUBLESHOOTING

- **Unit Not Powering On:** Ensure the power cord is securely plugged into a working outlet. Check the water level is between MIN and MAX lines.
- **Temperature Not Reaching Target:** Verify the water level. Ensure the pot size is appropriate for the amount of water and food.
- **App Connectivity Issues:** Ensure your Wi-Fi network is stable. Restart the app and the device. Refer to the app's help section for specific troubleshooting steps.
- **Error Codes:** If an error code (e.g., E002) appears on the display, consult the full instruction manual or contact KitchenBoss customer support for specific solutions.

SPECIFICATIONS

Feature	Specification
Model	G320PS-WiFi Sliver
Product Dimensions	3"D x 7"W x 15"H
Item Weight	2.74 Pounds
Material	Stainless Steel
Wattage	1100 watts
Voltage	120.0
Capacity	20 Liters
Temperature Range	104°F~194°F (40°C~90°C)
Control Method	App
Waterproof Rating	IPX7

WARRANTY & SUPPORT

The KitchenBoss Sous Vide Cooker comes with a manufacturer's warranty covering defects in materials and workmanship. For detailed warranty information, including terms, conditions, and duration, please refer to the official KitchenBoss website or contact their customer support directly.

For technical assistance, troubleshooting, or warranty claims, please reach out to KitchenBoss customer support through their official channels.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question