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## KitchenBrothers KB717

# KitchenBrothers Sous Vide Immersion Circulator - Model KB717 User Manual

Brand: KitchenBrothers | Model: KB717

## 1. INTRODUCTION

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The KitchenBrothers Sous Vide Immersion Circulator, Model KB717, is designed to provide precise temperature control for low-temperature cooking. This method ensures food is cooked evenly to its desired doneness, retaining moisture and flavor. This manual provides essential information for the safe and effective use of your appliance.

## 2. SAFETY INSTRUCTIONS

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- Always read all instructions before using the appliance.
- Do not immerse the electrical cord, plug, or the upper part of the circulator in water or other liquids.
- Ensure the appliance is connected to a grounded electrical outlet.
- Keep the appliance out of reach of children.
- Use only with a heat-resistant pot or container.
- Do not operate the appliance if it has a damaged cord or plug, or if it malfunctions or has been damaged in any way.
- Always ensure the water level is between the MIN and MAX marks on the circulator.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

## 3. PACKAGE CONTENTS

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Your KitchenBrothers Sous Vide Immersion Circulator package includes the following items:

- Sous Vide Immersion Circulator (Model KB717)
- Vacuum Pump
- Reusable Vacuum Bags
- Sealing Clips
- Tongs
- Sous Vide Cookbook

# Variété infinie

## Livre de recettes inclus



Image: The KitchenBrothers Sous Vide Immersion Circulator shown with its complete set of accessories, including the vacuum pump, various reusable vacuum bags, sealing clips, and a cookbook.


#### 4. PRODUCT FEATURES

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The KitchenBrothers Sous Vide Immersion Circulator offers advanced features for an optimal cooking experience:

- **High Precision Temperature Control:** Adjustable from 0°C to 95°C with an accuracy of 0.2°C, ensuring perfectly cooked results every time.

- **Powerful 1200W Heating Element:** Rapidly heats water to the desired temperature and maintains it consistently.
- **User-Friendly Interface:** Intuitive touch controls for easy temperature and time setting.
- **Integrated Timer:** Set precise cooking durations for various foods.
- **Secure Attachment Clip:** Easily attaches to most pots and containers.
- **Durable Construction:** Made with stainless steel for longevity and easy cleaning.
- **Complete Accessory Kit:** Comes with a cookbook, reusable vacuum bags, a vacuum pump, and sealing clips for immediate use.

 KitchenBrothers

# Set complet pour la sous-vide

## Koken tot in perfectie



Image: The digital display of the sous vide circulator showing temperature and time, highlighting its precise control capabilities.

## 5. SETUP

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Follow these steps to set up your KitchenBrothers Sous Vide Immersion Circulator:

1. **Choose a Pot:** Select a heat-resistant pot or container large enough to hold your food and the circulator, ensuring the water level will remain between the MIN and MAX marks.
2. **Attach the Circulator:** Securely attach the immersion circulator to the side of your chosen pot using the integrated clip.
3. **Fill with Water:** Fill the pot with water. Ensure the water level is above the 'MIN' line and below the 'MAX' line indicated on the circulator.
4. **Connect Power:** Plug the power cord into a grounded electrical outlet. The display will illuminate.

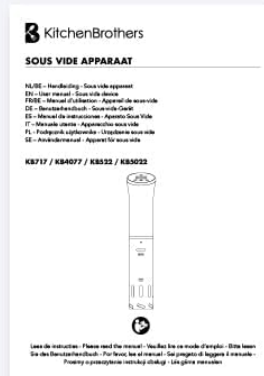


Image: The sous vide circulator is shown attached to a pot, ready for water filling.

# Cuisiner sans effort

Grâce à une manipulation simple

✓ **Puissant**  
réglable jusqu'à 0,2°C

✓ **Minuterie**  
Toujours la bonne cuisson

✓ **Puissance**  
1200W



Image: Water is being added to the pot, demonstrating the correct water level for operation.

## 6. OPERATING INSTRUCTIONS

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Follow these steps for precise sous vide cooking:

1. **Prepare Your Food:** Season your food as desired and place it into one of the reusable vacuum bags.
2. **Vacuum Seal the Bag:** Use the included vacuum pump to remove air from the bag. Ensure a tight seal to prevent water from entering and to ensure even cooking.



Image: Demonstrates the use of the vacuum pump to seal a bag containing food.

### 3. Set Temperature and Time:

- Press the power button to turn on the circulator.
- Use the up/down arrows to adjust the desired cooking temperature.
- Press the settings button (gear icon) to switch to time setting, then use the up/down arrows to set the cooking duration.
- Press the power button again to start heating. The circulator will beep when the target temperature is reached.

4. **Immerse Food:** Once the water reaches the set temperature, carefully place the sealed food bag into the water bath. Use the included clips to secure the bag to the side of the pot, ensuring it remains fully submerged and does not block water circulation.



1.  
Remplir le sac  
sous vide



2.  
Placer dans l'eau



3.  
Choisissez votre  
paramètre



4.  
Laissez-vous  
choyer

Image: Food in a vacuum-sealed bag is submerged in the water bath, secured by clips for even cooking.

5. **Cooking Complete:** The circulator will beep when the set cooking time has elapsed. Carefully remove the food bag from the water bath using the tongs.
6. **Finish (Optional):** For many foods, especially meats, a quick sear in a hot pan or on a grill after sous vide cooking will create a desirable crust and enhance flavor.

## Official Product Video: Sous Vide Cooking Process

Video: This official product video demonstrates the complete sous vide cooking process, from vacuum sealing food to setting the temperature and time on the circulator, and finally, the food cooking in the water bath.

### Basic Cooking Guide

Refer to the included cookbook for detailed recipes. Here are some general guidelines:



**Précis à la température**

	<b>Steak</b> 55°C - 60 minutes
	<b>Saumon</b> 45°C - 45 minutes
	<b>Poulet</b> 65°C - 1,5 heure
	<b>Œuf</b> 65°C - 50 minutes
	<b>Légumes</b> 60 minutes

Image: A quick reference guide displaying optimal temperatures and cooking times for common sous vide items such as steak,

salmon, chicken, eggs, and vegetables.

- **Steak:** 55°C for 60 minutes
- **Salmon:** 45°C for 45 minutes
- **Chicken:** 65°C for 1.5 hours
- **Egg:** 65°C for 50 minutes
- **Vegetables:** 60 minutes (temperature varies by vegetable, consult cookbook)

## 7. MAINTENANCE AND CLEANING

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Proper maintenance ensures the longevity and performance of your sous vide circulator:

1. **Unplug Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Clean the Heating Coil and Housing:** The stainless steel lower part of the circulator can be wiped with a damp cloth. For mineral deposits, a solution of equal parts white vinegar and water can be circulated at 60°C for 30 minutes, then rinsed.
3. **Wipe Control Panel:** Gently wipe the control panel with a soft, damp cloth. Do not use abrasive cleaners or immerse the upper part of the device in water.
4. **Store Properly:** Store the circulator in a dry place when not in use.



Image: The stainless steel component of the circulator is shown, emphasizing its design for easy cleaning.

## 8. TROUBLESHOOTING

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If you encounter issues with your KitchenBrothers Sous Vide Immersion Circulator, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Device does not turn on.	No power supply.	Check if the power cord is securely plugged into a working electrical outlet.
Water is not heating.	Temperature not set or start button not pressed.	Ensure desired temperature is set and the cooking cycle has been initiated.
Temperature fluctuates or is inaccurate.	Insufficient water circulation or sensor issue.	Ensure the food bag does not obstruct water flow. Check water level. If problem persists, contact support.

Problem	Possible Cause	Solution
Food not cooking evenly.	Air in vacuum bag or bag not fully submerged.	Re-seal the bag to remove all air. Ensure the bag is completely submerged and secured with clips.
Error code displayed.	Specific internal issue.	Refer to the full manual for specific error codes or contact customer support.

## 9. SPECIFICATIONS

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Specification	Detail
Model Number	KB717
Dimensions (L x W x H)	11.4 x 7.5 x 34.7 cm
Weight	910 Grams
Power	1200 Watts
Voltage	220 Volts
Recommended Water Capacity	Up to 12 Litres
Temperature Range	0°C to 95°C
Temperature Precision	0.2°C
Material	Stainless Steel
Control Method	Touch

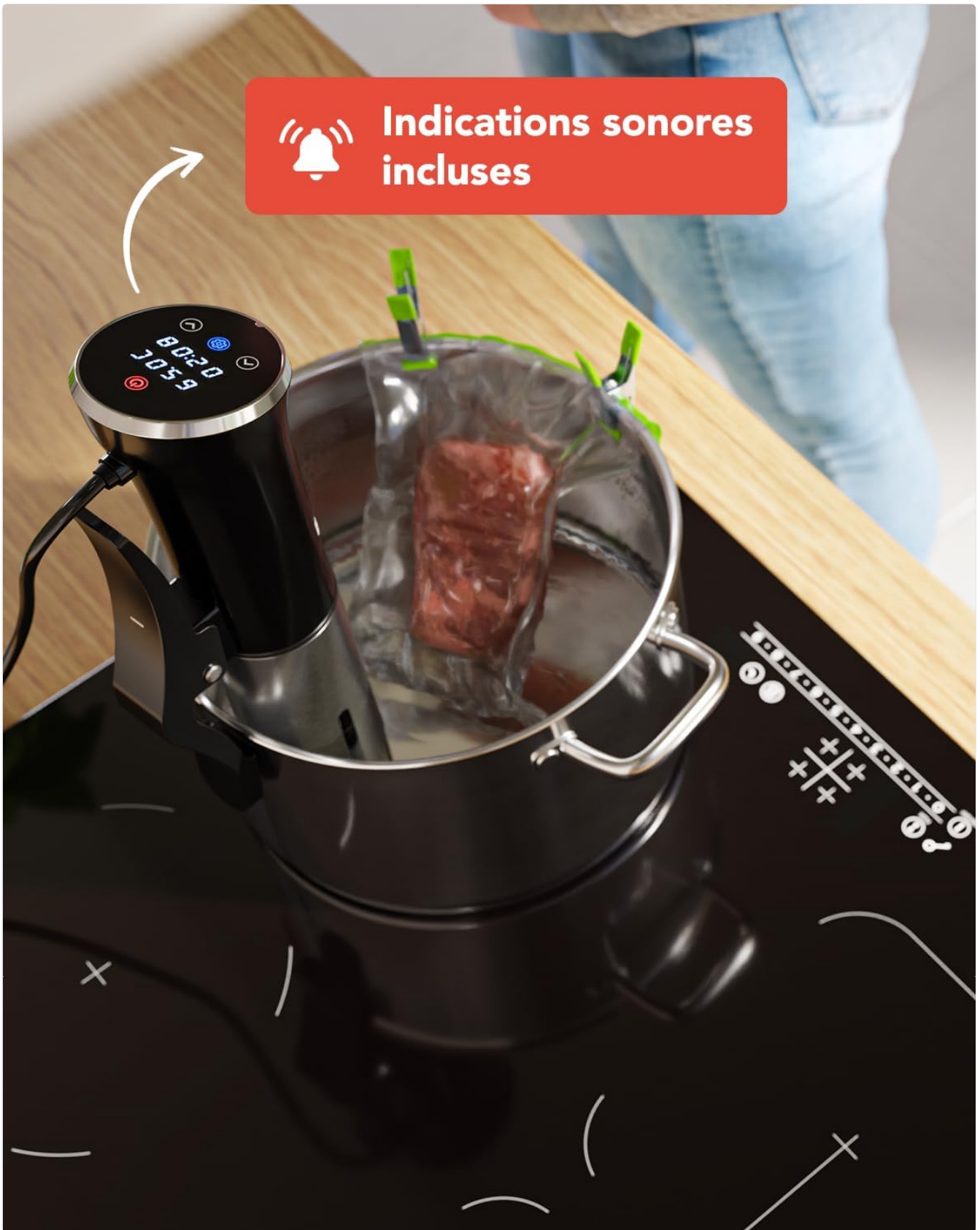


Image: Visual representation of the product's dimensions for reference.

## 10. WARRANTY AND SUPPORT

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Your KitchenBrothers Sous Vide Immersion Circulator comes with a **2-year warranty** on spare parts, ensuring peace of mind regarding the quality and durability of your product.

For any questions, technical assistance, or warranty claims, please contact KitchenBrothers customer support. Refer to the contact information provided in your product packaging or visit the official KitchenBrothers website for support details.

