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Vpcok Direct B0D12MTJN3

Vpcok Direct 1000W Sous Vide Cooker Kit User Manual

Model: B0D12MTJN3

Brand: Vpcok Direct

Introduction

This manual provides comprehensive instructions for the safe and efficient operation of your Vpcok Direct 1000W Sous Vide Cooker Kit. This kit includes a 1000W sous vide machine and a 12.60QT sous vide container with a lid and adjustable rack. Sous vide cooking is a method that maintains the nutrients and moisture of ingredients, maximizing food's tenderness and flavor through precise temperature control.

Product Components

- 1000W Sous Vide Machine
- 12.60QT Sous Vide Container with Lid
- Adjustable Rack for Container
- Vacuum Pump
- Reusable Vacuum Bags
- Clips for Bags
- User Manual
- Cookbook



Image: The complete Vpcok Direct Sous Vide Cooker Kit, showing the immersion circulator and the transparent container with its lid and internal rack.

Setup

1. **Place the Container:** Position the 12.60QT sous vide container on a stable, heat-resistant surface. If using a stovetop, ensure it is off and cool.



Image: A clear sous vide container with an adjustable internal rack, designed to hold food bags submerged.

2. **Insert the Adjustable Rack:** Place the adjustable rack inside the container. This rack helps prevent food bags from floating or clumping together, ensuring even cooking.
3. **Attach the Sous Vide Machine:** Securely attach the sous vide machine to the side of the container using its integrated clamp. Ensure the heating element is submerged below the minimum water level mark but not above the maximum water level mark.



Image: The sous vide immersion circulator clamped onto the side of the container, with the heating element submerged in water.

4. **Fill with Water:** Fill the container with water. The water temperature does not need to be pre-heated; the machine will bring it to the desired temperature. Ensure the water level is between the MIN and MAX indicators on the sous vide machine.
5. **Prepare Food:** Place your food (e.g., meat, vegetables) in the reusable vacuum bags. Use the provided vacuum pump to remove air from the bags and seal them.

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Video: A demonstration of the Sous Vide Machine Kit, showing the unboxing of the vacuum bags and pump, and the setup of the circulator in a pot.

Operating Instructions

1. **Power On:** Plug the sous vide machine into a power outlet. The digital display will illuminate.
2. **Set Temperature and Time:** Use the touch control panel on top of the machine to set your desired cooking temperature (77.0°F to 198.5°F / 25°C to 92.5°C) and cooking time. The red ring lamp indicates heating, while a green ring lamp signifies that the set temperature has been reached. A blue ring lamp indicates the cooking time is complete.



Image: Close-up of the sous vide machine's digital display and indicator light ring, showing different colors for heating status.

3. **Place Food in Water Bath:** Once the water reaches the set temperature, carefully place the sealed food bags into the water bath. Ensure the bags are fully submerged. The adjustable rack helps keep them separated.
4. **Cover the Container:** Place the lid on the container to minimize heat loss and water evaporation.
5. **Monitor Cooking:** The machine will maintain the precise temperature for the set duration. The digital display will show the remaining time.
6. **Finish Cooking:** Once the timer completes, remove the food bags from the water bath. For a seared finish, you may quickly sear the food in a hot pan or on a grill.

Cooking Guide

Sous vide cooking ensures consistent results and enhanced flavor. Refer to the included cookbook for detailed recipes. Below is a general guide for common foods:

Food Type	Doneness	Temperature (°F)	Time
Egg		145°F	1-1.5H

Food Type	Doneness	Temperature (°F)	Time
Poultry	White	150°F	1-3.5H
	Dark	160°F	1-4.5H
Pork	Tender	160°F	1-4H
	Tough	160°F	12-24H
Beef	Rare	120°F	3H
	Medium Rare	130°F	3H
	Medium	140°F	3H
	Medium Well	150°F	3H
	Well	160°F	3H
Seafood		130°F	20M-1.5H
Veggies	Green	175°F	10-20M
	Root	185°F	1-3H



Image: A visual guide showing recommended temperatures and times for cooking eggs, poultry, pork, beef, seafood, and vegetables using the sous vide method.

Maintenance

- **Cleaning the Sous Vide Machine:** After each use, ensure the machine is unplugged and cooled. Wipe the exterior with a damp cloth. The stainless steel column can be gently cleaned with a soft brush if food particles are present. Avoid submerging the top electronic part in water.
- **Cleaning the Container and Rack:** The container, lid, and adjustable rack are dishwasher safe or can be hand-washed with warm, soapy water. Ensure they are thoroughly dry before storage.
- **Storage:** Store the sous vide machine and accessories in a dry, cool place.

Troubleshooting

- **Machine Not Heating:** Check if the machine is properly plugged in and the power outlet is functional. Ensure the water level is between the MIN and MAX indicators.
- **Temperature Fluctuation:** Ensure the lid is properly placed on the container to prevent heat loss. Avoid opening the lid frequently.

- **Food Not Cooking Evenly:** Verify that food bags are not overcrowded and are separated by the adjustable rack. Ensure bags are fully submerged.
- **Error Codes:** Refer to the detailed user manual for specific error code explanations and solutions.

Specifications

Feature	Detail
Brand	Vpcok Direct
Model	B0D12MTJN3
Wattage	1000 watts
Capacity (Container)	12.6 Quarts
Temperature Range	77.0°F to 198.5°F (25°C - 92.5°C)
Control Method	Touch
Material	Stainless Steel
Color	Black

Warranty and Support

For warranty information and customer support, please refer to the contact details provided in the included user manual or visit the official Vpcok Direct website. All products are subjected to multiple tests to ensure their quality.

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