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> KHZKHC Sous Vide Precision Cooker 1200W Instruction Manual

KHZKHC YZ0187003923

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Model: YZ0187003923

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your KHZKHC Sous Vide Precision Cooker. This low-temperature slow cooker is designed for home kitchen use, enabling precise cooking of various foods such as steaks, pork chops, lamb chops, fish, and vegetables. Please read this manual thoroughly before first use and retain it for future reference.

2. PRODUCT OVERVIEW

2.1 Key Features

- **Precision Cooking:** Achieve restaurant-quality results with accurate temperature and timer control.
- **Efficient 3D Cyclic Heating:** A powerful 360-degree water circulation system ensures even heat distribution and consistent cooking temperatures.
- **User-Friendly Design:** Easy to attach to any pot, simple touch-button operation, and dishwasher-safe removable components for effortless cleaning.
- **Safety Mechanisms:** Features automatic shut-off for low water levels, overheating protection, and food-grade stainless steel construction.
- **IPX7 Waterproof:** Designed for durability and safety in wet environments.

2.2 Components and Control Panel

Familiarize yourself with the main components and the control panel of your sous vide cooker.



Image 1: Diagram illustrating the KHZKHC Sous Vide Cooker's control panel and key parts. Labels include: On/Off Button, Setting button, + adjustment button, - adjustment button, IPX7 Waterproof Design, Maximum water level, Minimum water level, and Stainless steel level.

The control panel features an LED touch screen for setting temperature and time, along with adjustment buttons for precise control. The device also indicates maximum and minimum water levels for safe operation.

3. SETUP

Follow these steps to set up your sous vide cooker for the first time or before each use.

1. **Attach to Pot:** Securely attach the sous vide cooker to the side of any heat-safe pot using the integrated clamp. Ensure the cooker is stable.
2. **Add Water:** Fill the pot with water, ensuring the water level is between the "MIN" and "MAX" markings on the sous vide cooker. Do not exceed the maximum water level.
3. **Prepare Food:** Place your food (e.g., meat, vegetables) into a vacuum-sealed bag or a glass jar. Ensure the bag is properly sealed to prevent water from entering.

4. **Submerge Food:** Carefully submerge the sealed food bag or jar into the water bath. Ensure the food is fully immersed for even cooking.

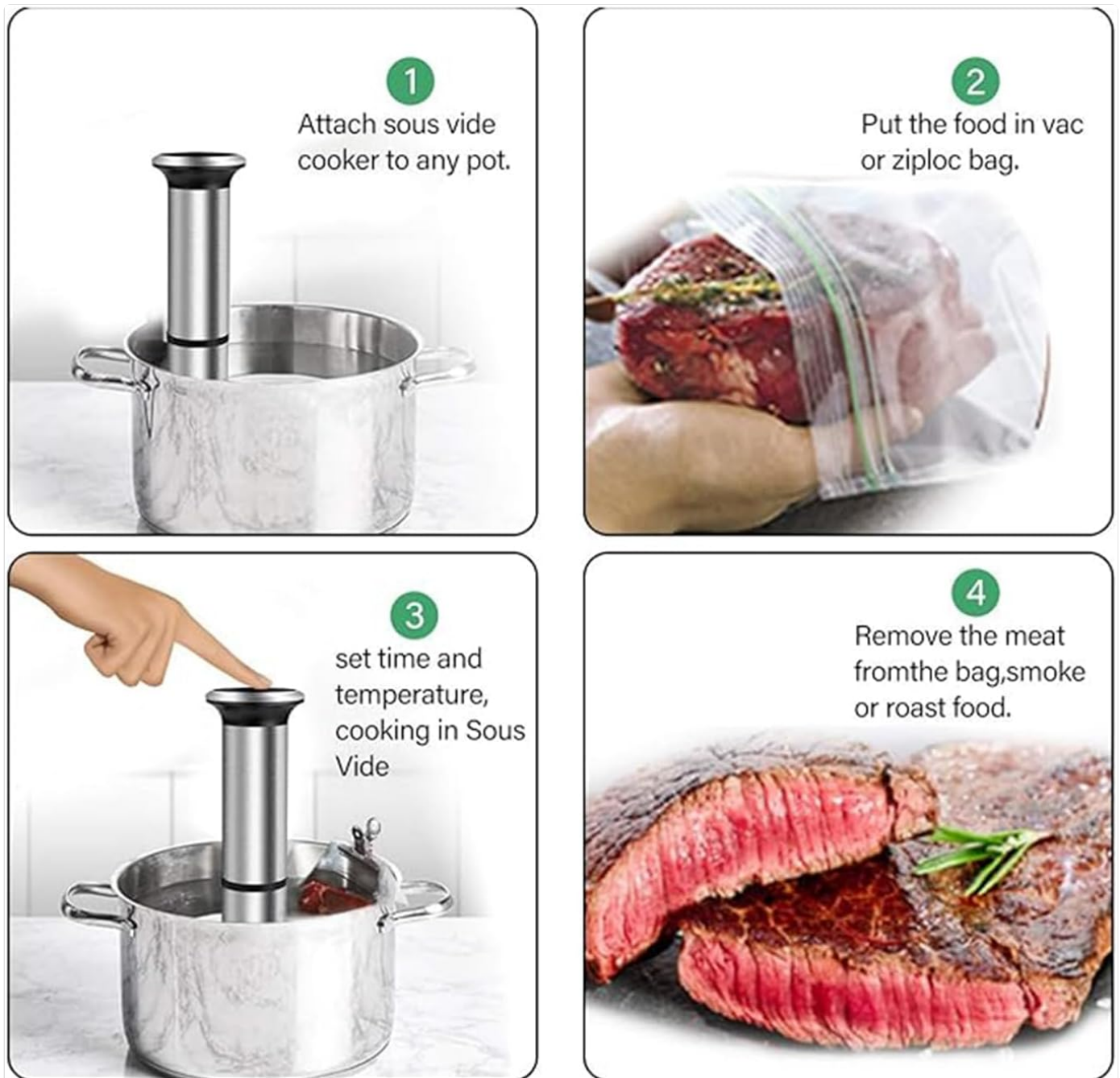


Image 2: Visual guide demonstrating the four main steps for using the sous vide cooker: 1. Attaching to a pot, 2. Placing food in a vacuum-sealed bag, 3. Setting time and temperature, 4. Removing cooked food.

4. OPERATING INSTRUCTIONS

Operating your KHZKHC Sous Vide Cooker is straightforward. Follow these steps for precise cooking.

1. **Power On:** Plug the cooker into a power outlet. Press the On/Off button on the control panel to turn the device on.
2. **Set Temperature:** Press the "Setting" button to enter temperature adjustment mode. Use the "+" and "-" adjustment buttons to set your desired cooking temperature. The temperature can be displayed in Celsius or Fahrenheit.
3. **Set Timer:** After setting the temperature, press the "Setting" button again to switch to timer adjustment mode. Use the "+" and "-" buttons to set the desired cooking time.
4. **Start Cooking:** Once both temperature and time are set, press the On/Off button to start the cooking process. The cooker will begin heating the water to the set temperature and maintain it throughout the cooking cycle.

5. **Monitor Progress:** The LED screen will display the current water temperature and remaining cooking time. The 360-degree water circulation ensures even heating.
6. **Finish Cooking:** Once the timer expires, the cooker will alert you. Carefully remove the food bag or jar from the water bath using tongs.
7. **Post-Cook Preparation:** For items like meat, you may wish to sear them briefly in a hot pan after sous vide cooking to develop a crust and enhance flavor.



Image 3: Illustration of the sous vide cooker's precise temperature and timer control, highlighting temperature accuracy of $\pm 0.1^{\circ}\text{C}$. Examples of meat doneness (Rare, Medium Rare, Medium, Well Done) with corresponding temperatures (120°F, 140°F, 150°F, 160°F) are shown.

360° WATER CIRCULATION



Image 4: Diagram illustrating the 360° water circulation feature of the sous vide cooker, showing how water is evenly heated and distributed around the food for consistent cooking results.

5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your sous vide cooker.

- **Unplug Before Cleaning:** Always unplug the device from the power outlet and allow it to cool completely before cleaning.
- **Clean Exterior:** Wipe the exterior of the cooker with a damp cloth. Do not immerse the entire unit in water, except for the stainless steel skirt and disc which are designed to be submerged.
- **Clean Removable Parts:** The stainless steel skirt and disc are removable and dishwasher safe for easy cleaning.
- **Descaling:** Over time, mineral deposits may accumulate on the heating element. To descale, fill a pot with water, add 1 cup of white vinegar, and run the cooker at 60°C (140°F) for 30 minutes. Rinse thoroughly afterward.
- **Storage:** Store the sous vide cooker in a dry, cool place when not in use.



Image 5: The sous vide cooker partially submerged in water, emphasizing its IPX7 waterproof design, which allows for safe operation and easy cleaning of the submerged parts.

6. TROUBLESHOOTING

If you encounter any issues with your sous vide cooker, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Device does not power on.	Not plugged in; power outlet issue; device malfunction.	Ensure the power cord is securely plugged into a working outlet. Test the outlet with another appliance. If the issue persists, contact customer support.
Water not heating.	Heating element issue; low water level; device not started.	Check that the water level is above the "MIN" mark. Ensure the cooking cycle has been initiated after setting temperature and time. If the problem continues, contact support.

Problem	Possible Cause	Solution
Temperature fluctuates significantly.	Improper water circulation; lid not used (for large baths).	Ensure the cooker is properly clamped and not obstructed. For larger water baths, consider covering the pot to minimize heat loss.
Error code displayed.	Specific internal issue.	Refer to the specific error code in a more detailed troubleshooting guide (if available) or contact customer support with the error code.

7. SPECIFICATIONS

- **Model:** YZ0187003923
- **Power:** 1200W
- **Weight:** 1.6 kg
- **Dimensions (Packed):** 162 x 94 x 433 mm
- **Water Circulation:** 360° Cyclic Heating
- **Waterproof Rating:** IPX7
- **Temperature Accuracy:** $\pm 0.1^{\circ}\text{C}$
- **Display:** LED Touch Screen
- **Material:** Food-grade Stainless Steel

8. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the documentation included with your purchase or contact KHZKHC customer service through the retailer where the product was purchased. Please have your model number (YZ0187003923) ready when contacting support.