

## Homtone DS-0996

# Homtone Sous Vide Cooker Instruction Manual (Model DS-0996)

Better Quality, Better Life

## 1. IMPORTANT SAFETY INFORMATION

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Please read all instructions carefully before using your Homtone Sous Vide Cooker. Retain this manual for future reference.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the main unit in water or other liquids. Only the inner pot and accessories are washable.
- Keep out of reach of children.
- Do not operate the appliance if the power cord or plug is damaged.
- Always unplug the appliance when not in use and before cleaning.
- Exercise caution when handling hot water and steam.

## 2. PRODUCT OVERVIEW

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The Homtone Sous Vide Cooker is designed for precise temperature and time-controlled cooking, ensuring perfectly cooked meals every time. It features a 360° magnetic circulation system for even heat distribution and an intuitive digital display.

# All-In-One Sous Vide Solution

Simplify Your Cooking with Our All-In-One Cooker for Perfect Sous Vide



Homtone sous vide

=



sous vide  
container

+



sous vide  
immersion circulator



Image: The Homtone Sous Vide Cooker, illustrating its all-in-one design with a container and immersion circulator.

# Ultimate Sous Vide Experience

Achieve Professional-Grade Results at Home



Image: A display of various foods perfectly cooked using the sous vide method, including juicy steak, succulent pork, crispy bacon, tender asparagus, perfect eggs, flaky salmon, moist chicken, plump shrimp, sweet corn, and ripe tomatoes.

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Video: An overview of the Homtong Sous Vide Machine, showcasing its features and design.

## 3. SETUP

### 3.1 Unboxing

Carefully remove all components from the packaging. Inspect for any damage. Ensure all accessories are present.

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Video: A demonstration of unboxing the Homtong Sous Vide Cooker and its components.

### 3.2 Included Accessories

Your sous vide cooker comes with a complete kit to get you started:

- Sous Vide Cooker Unit
- Transparent Glass Lid
- Magnetic Stirrer



- Filter Cover
- Sous Vide Rack
- Manual Vacuum Pump
- 20 Reusable Vacuum Bags (5 small, 5 medium, 10 large)
- 10 Air Valves
- 5 Sealing Clips
- 5 Metal Clamps
- Recipe Book

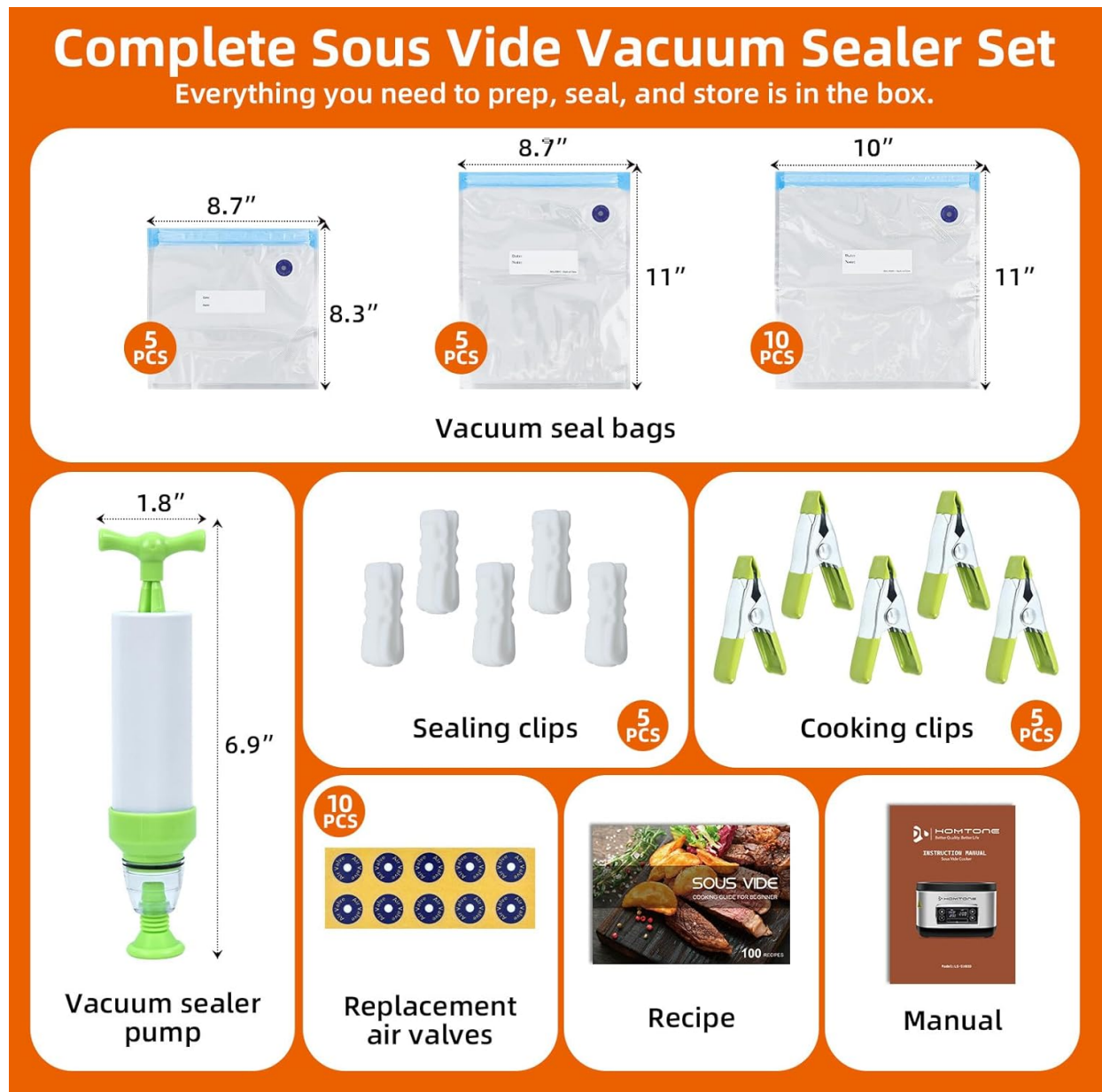


Image: A visual guide to all the accessories included with the Homtome Sous Vide Cooker, such as vacuum bags, pump, clips, and the manual.

### 3.3 Initial Cleaning

Before first use, wash the inner pot, lid, rack, magnetic stirrer, and filter cover with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.

### 3.4 Assembly

1. Place the magnetic stirrer at the bottom center of the inner pot.
2. Place the filter cover over the magnetic stirrer.
3. Insert the sous vide rack into the inner pot.

4. Place the transparent glass lid on top of the cooker.

### 3.5 Water Filling

Fill the inner pot with water, ensuring the water level is between the 'MIN' and 'MAX' lines indicated on the inside of the pot. Do not overfill.

## 4. OPERATING INSTRUCTIONS

### 4.1 Control Panel Overview

The Homtome Sous Vide Cooker features an intuitive LED touch screen for easy operation:



Image: A close-up of the digital control panel, displaying temperature and time settings, along with plus/minus buttons and function buttons.

- **+/- Buttons:** Adjust temperature and time values.
- **TEMP/TIME Button:** Toggle between setting temperature and setting time.
- **START/STOP Button:** Start or stop the cooking process.
- **FAV Button:** Select and save favorite preset cooking settings.

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Video: A detailed guide on how to set the temperature and time on the Homtome Sous Vide Cooker.

## 4.2 Setting Temperature and Time

1. Press the **TEMP/TIME** button once to adjust the temperature. The temperature display will flash.
2. Use the +/- buttons to set your desired temperature (range: 104°F to 194°F / 40°C to 90°C). Single presses adjust by 1 degree; holding adjusts by 10 degrees.
3. Press the **TEMP/TIME** button again to adjust the cooking time. The time display will flash.
4. Use the +/- buttons to set your desired cooking time (range: 10 minutes to 72 hours). Single presses adjust by 10 minutes; holding adjusts by 1 hour.
5. Once temperature and time are set, press **START/STOP** to begin preheating.

## 4.3 Using Favorite Presets

The cooker allows you to save up to 6 favorite temperature and time settings for quick access.

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Video: Instructions on how to save and recall your favorite cooking settings on the Homtome Sous Vide Cooker.

1. Set your desired temperature and time as described in section 4.2.
2. Press the **FAV** button to select a preset slot (1-6).
3. Hold down the **FAV** button until a long beep confirms the setting is saved to the selected slot.
4. To recall a preset, simply press the **FAV** button to cycle through your saved settings, then press **START/STOP**.

## 4.4 Cooking Process

Follow these steps for a successful sous vide cooking experience:

# Easy Sous Vide Cooking Steps

## Step 1



Season Your Food

## Step 2



Set Temperature & Time

## Step 3



Submerge and Cook

## Step 4



Finish with a Quick Sear

Image: A visual guide to the easy sous vide cooking steps, from seasoning to searing.

1. **Prepare Food:** Season your food and place it into a vacuum-sealable bag. Use the included vacuum pump and bags to remove air and seal the bag.
2. **Set Cooker:** Fill the cooker with water, set your desired temperature and time using the control panel.
3. **Preheat:** Press **START/STOP**. The cooker will begin heating the water. The 'PREHEAT' indicator will light up. Wait until the cooker beeps and the 'READY' indicator lights up, signifying the water has reached the set temperature.
4. **Submerge Food:** Carefully place the sealed food bag into the water bath, ensuring it is fully submerged. Use the rack to keep bags separated and submerged.
5. **Cook:** The timer will begin counting down once the food is submerged.
6. **Finish:** Once the timer completes, remove the food from the water bath. For a crispy finish, quickly sear the food in a hot pan or grill.

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Video: A demonstration of how to use the sous vide cooker, including setup and cooking steps.

## 4.5 360° Magnetic Circulation

The cooker utilizes a magnetic-driven water circulation system to ensure consistent temperature throughout the water bath, leading to evenly cooked food.



## 360 ° Magnetic Stirring for Uniform Heating



- Magnetic rotor drives quiet, full-circumference flow
- Even heat, every bite, every time



### Sous Vide Cooking



### Traditional Cooking



Image: A diagram illustrating the 360° magnetic stirring mechanism that ensures uniform heating within the sous vide cooker.

## 5. MAINTENANCE

### 5.1 Cleaning

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Remove the inner pot, lid, rack, magnetic stirrer, and filter cover. These parts can be washed with warm, soapy water or placed in a dishwasher.
3. Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers.
4. Ensure all parts are completely dry before reassembling or storing.

### 5.2 Storage

Store the sous vide cooker in a cool, dry place. Ensure all components are clean and dry before storage. Keep the power cord neatly coiled.

## 6. TROUBLESHOOTING

If you encounter any issues with your Homtore Sous Vide Cooker, please refer to the following common problems and solutions:



- **Appliance does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet. Check your household's circuit breaker.
- **Water is not heating:** Verify that the temperature and time settings are correctly entered and the START/STOP button has been pressed. Ensure the water level is between MIN and MAX.
- **Temperature is inconsistent:** Ensure the magnetic stirrer and filter cover are correctly placed and not obstructed. Avoid overfilling the pot with food bags, which can impede water circulation.
- **Display shows an error code:** Unplug the unit, wait for a few minutes, and then plug it back in. If the error persists, contact customer support.

## 7. SPECIFICATIONS

Product Dimensions	10.9"D x 14"W x 9.3"H
Capacity	8 Quarts
Wattage	700 watts
Voltage	120V
Brand	Homtone
Material	Stainless Steel
Color	Silver
Control Method	Touch
Upper Temperature Rating	194 Degrees Fahrenheit
Item Weight	12 pounds
Model Number	DS-0996

## SPACIOUS **8QT** CAPACITY

- Ideal for Family Gatherings & Dinner Parties
- Cook Large Meals in One Go



Image: The Homtone Sous Vide Cooker with its dimensions and 8-quart capacity highlighted.

## 8. WARRANTY AND SUPPORT

The Homtone Sous Vide Cooker comes with a 1-year limited warranty. For warranty claims, technical support, or any questions regarding your product, please contact Homtone customer service through the retailer's platform or visit the official Homtone website.