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> outohome Sous Vide Machine (Model MZJ-A01) Instruction Manual

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Precision Cooking for Culinary Excellence

INTRODUCTION

Thank you for choosing the outohome Sous Vide Machine, Model MZJ-A01. This immersion circulator is designed to provide precise temperature control for consistent and delicious cooking results. With its 1300W heating element, accurate digital display, and IPX7 waterproof rating, this device offers a reliable and user-friendly experience for all your sous vide needs. Please read this manual thoroughly before use to ensure safe and optimal operation.

IMPORTANT SAFETY INFORMATION

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main body of the appliance in water or other liquid, except for the stainless steel sleeve which is IPX7 waterproof.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the water level is always between the MIN and MAX marks on the device.
- This appliance is for household use only.

PRODUCT OVERVIEW

The outohome Sous Vide Machine (Model MZJ-A01) is an immersion circulator designed for precise temperature cooking. It features a compact design and intuitive controls.



Figure 1: outohome Sous Vide Machine with control panel and cooked food.

Components and Controls

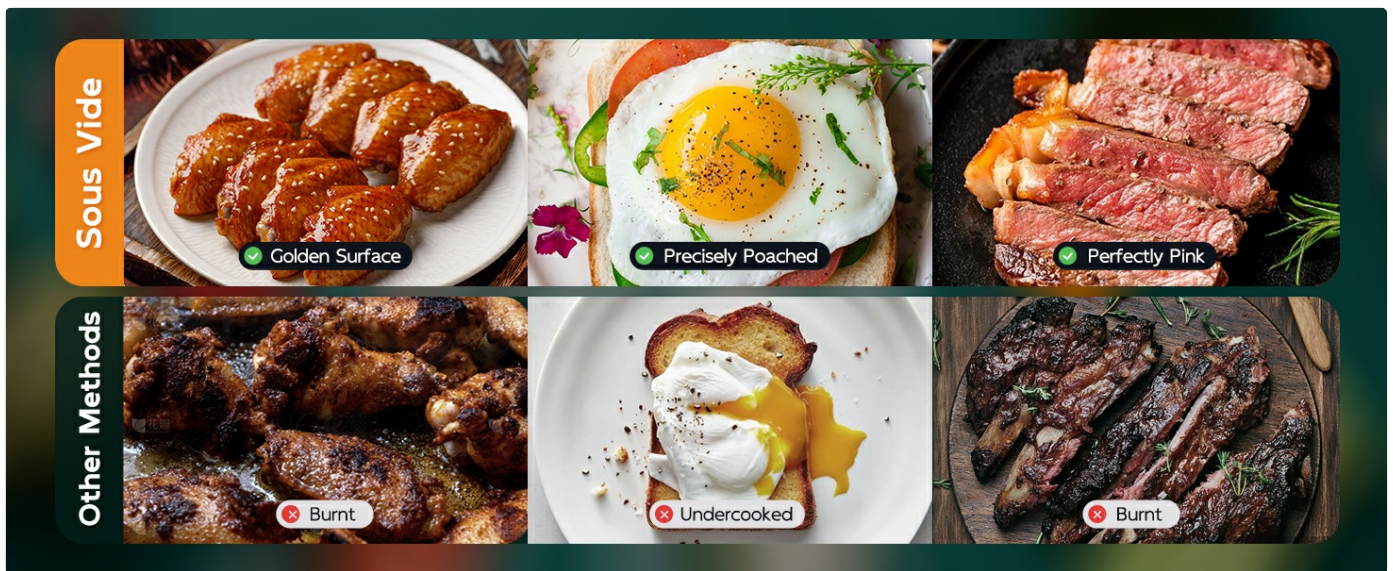


Figure 2: Control Panel Interface. Features include Rotation Indicator, LED Display Window, ON/OFF button, Temperature Setting buttons, Reduce button, and Add button.



Figure 3: Product Components. Key parts include the Interface, Max Line, Clamp, Stainless-steel cylinder, and Lid. The total height is 9.53 inches.

- **Control Panel:** Digital display for temperature and time, with touch controls.
- **Immersion Circulator:** The main body containing the heating element and pump.
- **Adjustable Clamp:** Secures the device to the side of your cooking vessel.
- **Water Level Indicators:** Markings for minimum and maximum water levels.
- **Stainless Steel Sleeve:** Detachable for easy cleaning.

SETUP GUIDE

1. **Choose a Container:** Select a heat-safe pot or container suitable for sous vide cooking. The device is suitable for 6-26 quart containers.
2. **Attach the Device:** Securely attach the sous vide machine to the side of your chosen container using the adjustable clamp. Ensure it is stable.
3. **Fill with Water:** Fill the container with water, ensuring the water level is between the MIN and MAX marks indicated on the device.
4. **Plug In:** Plug the power cord into a standard electrical outlet. The display will illuminate.

Sous Vide Cooker

Elevate Your Healthy Eating Experience 



Figure 4: Sous vide machine properly set up in a cooking pot.

OPERATING INSTRUCTIONS

Follow these steps to cook with your outoohome Sous Vide Machine:

1. **Prepare Food:** Season your food as desired and place it in a vacuum-sealable bag. Remove as much air as possible from the bag and seal it.
2. **Set Temperature:** Press the "Temp" button on the control panel. Use the "+" and "-" buttons to adjust the desired cooking temperature. The temperature range is 50°F to 194°F (10°C to 90°C) with an accuracy of $\pm 0.6^\circ\text{F}$.
3. **Set Timer:** Press the "Time" button. Use the "+" and "-" buttons to set the desired cooking duration (0-100 hours).
4. **Start Cooking:** Press the "ON/OFF" button to start the heating and circulation process. The machine will heat the water to the set temperature and maintain it.
5. **Immerse Food:** Once the water reaches the target temperature, carefully place the sealed food bag into the water bath. Ensure the bag is fully submerged and not blocking the water circulation.
6. **Monitor Progress:** The display will show the current water temperature and remaining cooking time.
7. **Finish Cooking:** When the timer expires, the machine will alert you. Carefully remove the food bag from the water bath.

8. **Sear (Optional):** For many foods, especially meats, a quick sear in a hot pan or grill after sous vide cooking will create a desirable crust and enhance flavor.



Figure 5: Easy Cooking Steps. 1. Seal food. 2. Set temperature and time. 3. Soak food. 4. Pan-fry or serve.

Temperature and Time Guidelines

Refer to reliable sous vide recipes for specific temperature and time recommendations for different types of food. The device offers precise control within its operating range.

Accurate Temp. and Time



± 0.6°F
Temp. Accuracy

50~194°F
Temp. Range

0~100 Hours
Timer Range

Efficient Water Circulator

Food Grade Stainless Steel

Rare
(52°C/125°F)

Medium Rare
(57°C/135°F)

Medium
(63°C/145°F)

Medium Well
(66°C/150°F)

Well Done
(71°C/160°F)

Figure 6: Accurate Temperature and Timer. Shows temperature accuracy of $\pm 0.6^{\circ}\text{F}$, temperature range of 50-194°F, and timer range of 0-100 hours. Also illustrates steak doneness levels from Rare to Well Done.

MAINTENANCE AND CLEANING

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

- **Unplug and Cool:** Always unplug the device from the power outlet and allow it to cool completely before cleaning.
- **Exterior Cleaning:** Wipe the exterior of the device with a damp cloth. Do not use abrasive cleaners or scrubbers.
- **Stainless Steel Sleeve:** The stainless steel sleeve is detachable for thorough cleaning. Twist and pull to remove it. Wash with warm, soapy water and a soft brush if necessary. Rinse thoroughly and dry before reattaching.
- **IPX7 Waterproof:** The entire unit is IPX7 waterproof, allowing for safe rinsing under a faucet. However, avoid immersing the entire unit in a sink for extended periods or using a dishwasher.
- **Descaling:** Over time, mineral deposits may accumulate on the heating element, especially in hard water areas. To descale, fill a pot with water, attach the sous vide machine, and add 1 cup of white vinegar. Run the machine at 140°F (60°C) for 30 minutes. Rinse thoroughly afterward.
- **Storage:** Store the sous vide machine in a dry place. Its compact size (9.53 inches) makes it easy to store.



Whole Body IPX7 Waterproof

Enable Safer Use and Cleaning

Figure 7: IPX7 Waterproof Design. The device is designed for safe use and easy cleaning.

TROUBLESHOOTING

If you encounter issues with your outoohome Sous Vide Machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Device does not turn on.	Not plugged in; power outlet malfunction; device fault.	Ensure the power cord is securely plugged into a working outlet. Try a different outlet. If the issue persists, contact customer support.
Water not heating or heating slowly.	Insufficient power; heating element malfunction; mineral buildup.	Ensure the device is plugged into a dedicated outlet. Perform descaling as described in the Maintenance section. If the issue persists, contact customer support.
Temperature display is inaccurate.	Sensor issue; mineral buildup on sensor.	Clean the stainless steel sleeve and heating element thoroughly. If the problem continues, contact customer support.

Problem	Possible Cause	Solution
Device is unstable in the pot.	Clamp not tightened sufficiently; unsuitable pot.	Ensure the adjustable clamp is securely tightened to the pot rim. Use a pot with a stable edge.
Error code displayed.	Internal malfunction; overheat protection activated.	Unplug the device, wait a few minutes, and plug it back in. Ensure water level is adequate. If the error persists, note the code and contact customer support.

SPECIFICATIONS

Feature	Detail
Model Number	MZJ-A01
Brand	outohome
Wattage	1300 watts
Voltage	120 Volts (AC)
Temperature Range	50°F - 194°F (10°C - 90°C)
Temperature Accuracy	±0.6°F
Timer Range	0 - 100 hours
Control Method	Touch
Material	Plastic, SUS304 Stainless Steel
Waterproof Rating	IPX7
Product Dimensions (D x W x H)	4.84" x 2.13" x 9.53"
Item Weight	1.99 Pounds
Recommended Container Capacity	6 - 26 Quarts (approx. 5.7 - 24.6 Liters)

WARRANTY AND CUSTOMER SUPPORT

Warranty Information

The outohome Sous Vide Machine is covered by a manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your product for specific terms and conditions, including the warranty period and how to make a claim. Keep your proof of purchase for warranty service.

Customer Support

For technical assistance, troubleshooting, or warranty inquiries, please contact outohome customer support. Contact details are typically provided on the product packaging or on the official outohome website.

