



Instant Accu Slim Sous Vide V2 User Manual

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Instant Accu Slim Sous Vide V2



Welcome to your new Instant Sous Vide!

The Accu Slim Sous Vide Immersion Circulator is designed for the home chef who wants to create 'restaurant quality dishes' in their own kitchen. Professional chefs and high-end restaurants have been using Sous Vide cooking to achieve perfect tenderness for decades. Now you can have those same delicious results at home, with this smart, simple-to-use appliance.

IMPORTANT SAFEGUARDS

At Instant, we want you to feel comfortable using our products. This Instant™ Accu Slim Sous Vide was designed with your safety in mind.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

Read all instructions before using and only use this appliance as described in this manual. Failure to follow these safeguards and instructions may result in injury and/or property damage and can void your warranty.

Placement

- DO use appliance in a cooking pot on a stable, level heating surface.
- DO NOT place the appliance on or close to a hot gas or electric burner, or a heated oven.
- DO NOT use outdoors.
- DO place the cooking pot, when hot after cooking, on a heat protector or mat to avoid damaging surfaces.

General Use

- DO NOT touch the appliance's hot surfaces or the heated water during or immediately after cooking because they will be hot. Use Handle and knobs.
- DO NOT immerse the appliance past the MAX fill line shown in the appliance. Maintain the water levels between the MIN and MAX fill lines shown on the appliance.
- DO NOT operate in liquids other than water.
- DO NOT operate outside of water.
- DO NOT operate the appliance with the stainless steel element cover removed.
- DO ensure that the appliance is securely clamped to the side of the cooking pot.
- DO seal food in a food-safe bag or jar before submerging it in the water for cooking.
- DO NOT use deionized water for cooking.
- DO NOT make contact with moving parts.
- DO NOT allow children or by persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is necessary when any appliance is used near children and these individuals. Children should not play with this appliance.
- DO NOT use the appliance for anything other than household use. It is not intended for commercial use.

Properly Cooking Food

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. Always ensure food's internal temperature reaches a safe minimum temperature. Refer to the USDA's Safe Minimum Internal Temperature Chart or Health Canada's Cooking Temperature Chart for more information.

Care and Storage

- DO let the appliance cool to room temperature before cleaning or storage.

Power Cord

- A short power-supply cord is provided to reduce the hazards resulting from grabbing, entanglement and tripping. This appliance has a 3-prong grounding plug. To reduce the risk of electric shock:
- ONLY plug the power cord into a grounded electrical outlet.
- DO NOT remove ground.
- DO NOT let the power cord hang over edges of tables or counters, or touch hot surfaces or open flame, including the stovetop.
- DO NOT use below-counter power outlets.
- DO NOT use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

Electrical Cautions

The sous vide contains electrical components that are an electrical shock hazard. Failure to follow these instructions may result in electric shock and/or death.

To avoid electrical shock:

To disconnect, remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Allow to cool before putting on or taking off parts.

- DO regularly inspect the appliance and power cord.
- DO NOT operate the appliance if the power cord or plug is damaged, or after the appliance malfunctions or is dropped or damaged in any manner. For assistance, contact Customer Care by email at support@instanthome.com or by phone at 1-800-828-7280.
- DO NOT attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire or injury, and will void the warranty.
- DO NOT immerse power cord or plug in water or other liquid.
- DO NOT use the appliance in electrical systems other than 120 V – 60 Hz for North America.

The use of accessory attachments not recommended by the appliance manufacturer may cause injury.

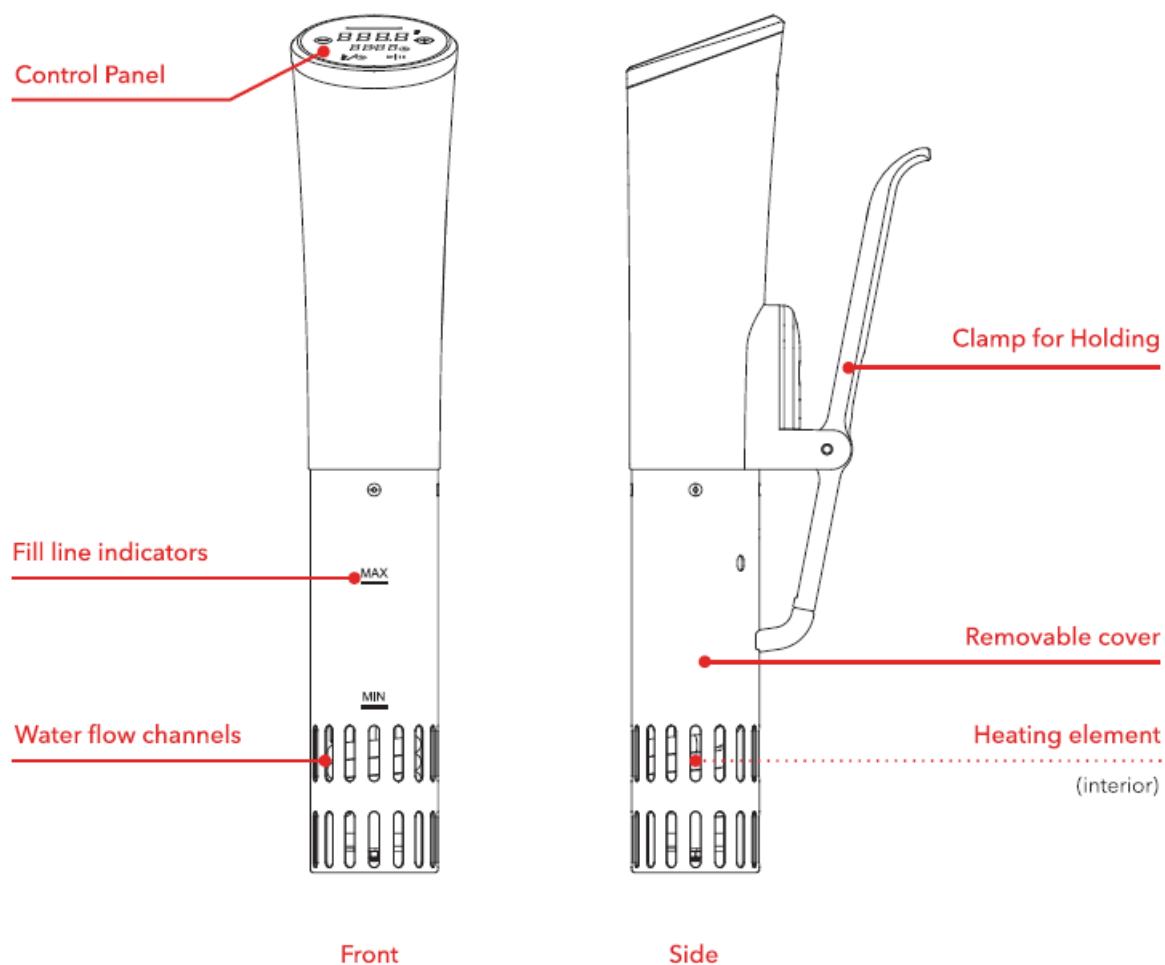
Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
Intended for countertop use only.

WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

SAVE THESE INSTRUCTIONS

What's in the box

Main Body



Remember to recycle!

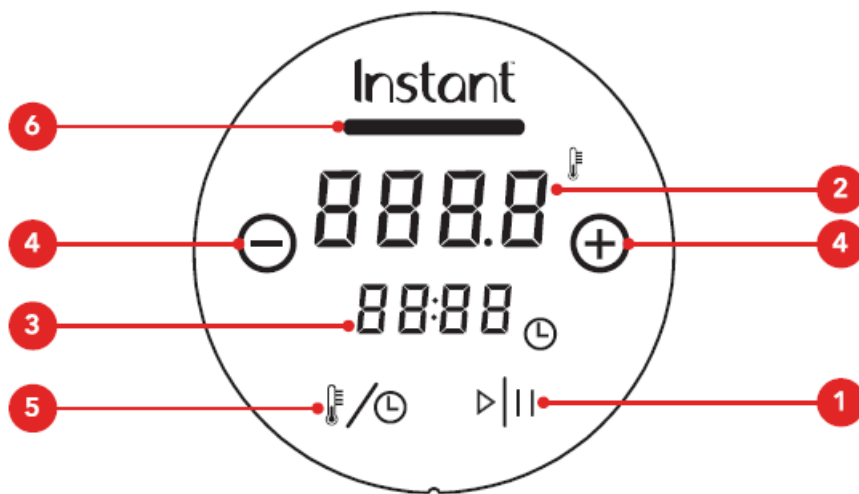
We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live.

Illustrations are for reference only and may differ from the actual product.

Control Panel

We've designed the control panel to be simple to use and easy to read.

Sous Vide cooks food underwater in an air-tight, food-safe bag, for a long period of time. Food cooks in its own juices and comes out delicious and very tender.



1	Start/Stop
2	Temperature and error messages
3	Time
4	Increase or decrease temperature and time -Touch and hold to scroll quickly
5	Temp/Time - Touch to toggle between temperature and time
6	Process <ul style="list-style-type: none"> • Blue: pending / Orange: cooking / Green: complete / Red: error

To change the temperature scale

- When in Standby mode, press and hold Temp/Time for 3 seconds to toggle between °F and 0 C.

To change the cooking settings

You can change the cooking temperature or time during cooking.

- Touch **Temp/Time** to toggle between the cooking temperature and time, then press the – / + keys to adjust the setting. After setting, press Start/Stop button to validate new setting.

Illustrations are for reference only and may differ from the actual product.

Sous Vide cooking

What you need to sous vide

- Glass or metal cooking pot, OR
- Container designed for sous vide cooking
- Tongs
- Thermometer
- Food safe, airtight, re-sealable food pouches OR
- Vacuum sealer and food-safe vacuum bags

How to cook sous vide

Set up the water bath

1. Place the cooking pot on a stable heat-resistant countertop surface.
Make sure to place it near an electrical outlet.
2. Secure the Accu Slim to the inside of the cooking pot by tightening the clamp.
3. Fill the pot with water until the water line reaches at least the MIN fill line as indicated on the appliance.
Make sure the water level is lower than the MAX fill line – remember, you' ll be adding food to the container, too.

Set the cooker settings

1. Plug the cooker in.
The cooker shows the default time of 04:00 and temperature of 56 °C/ 133 °F.
2. To change the cooking temperature and time, press the Temp/Time button.
The temperature display will flash. Press the +/ – buttons to set the cooking temperature.
Press the Temp/Time button again, and the time display will flash. Press the + | – buttons to set the cooking time.
3. Once cooking temperature and time have been set, press the Start/Stop button to start cooking.
The cooker will start preheating and the display will show the temperature of the water as the heat increases.
The time display shows PrE. When the cooking temperature is reached, the cooker will beep 3 times and begin counting down the cooking time on the timer.
4. If you need to stop or reset the cooker, press the Start/Stop button.
Cooking will stop and the cooker will return to the default temperature and time settings. Repeat steps 2 and 3 to set a new cooking time and temperature.

The Sous Vide Stick is waterproof, just in case it gets fully submerged in the water by accident.

Prep the food

1. Cut, chop, season or marinate your ingredients according to your recipe.
2. Place the food to be cooked in the freezer bag or pouch. Separate single servings of food within individual bags.
3. Remove the air from freezer bag and seal the bag, creating as tight a seal as possible. If you are using a vacuum sealer and pouch, the seal will be created by the sealer after the air has been removed.

Cook

1. Immerse the sealed bag into the cooking pot, with the bag submerged below the water level.
If using a freezer bag, do not submerge the seal of the bag. Clip the seal portion of the bag to the side of the pot to secure it.
2. You can also suspend a thin stick across the top of the cooking pot and clip the bag to the stick (this is helpful when you are cooking more than one bag).

3. If the food is floating, use a heavy spoon, plate, pot lid or other heatproof utensil to weigh the bag down and keep the food submerged.
4. Cooking begins.
5. For long cooking times, check periodically to make sure the water level remains above the food and the MIN level mark.
If you need to add water, heat it on the stovetop or in the kettle to approximately the same temperature as the water in the pot to avoid cooling the water.
6. When cooking is finished, the display will show End.

Brown

Once your sous vide has completed cooking, use a pan to sear or brown the meat to your preference.

About seasoning

Because flavors are often stronger when cooked sous vide, marinades and seasonings (like fresh garlic and thyme) are more easily absorbed and their flavors are intensified. We recommend adding a little salt before cooking, then adding more salt to taste after cooking if it's needed.

Cooking times

Your Instant Accu Slim can be set for a wide range of cooking times, depending on the recipe and the type of food you're cooking.

Setting	Default	Minimum	Maximum
Time	4 hours (04:00)	1 minute (00:01)	72 hours (72:00)
Temperature	56°C / 133° F	20°C / 68° F	95°C / 203° F

Visit www.instanthome.com for detailed cooking tables for all types of food.

Cleaning

The Instant Accu Slim is simple to clean. Always unplug the unit and let all parts cool to room temperature before cleaning. Before use or storing, make sure all surfaces are dry.

Part	Cleaning instructions
Cooking items	Air dry after each use
Power cord	Use a barely-damp cloth to wipe any particles off cord

Learn more

There's a whole world of Instant Sous Vide information and help just waiting for you. Here are some of the most helpful resources.

Register your product

instanthome.com/register

Contact Consumer Care

instanthome.com

support@instanthome.com

Instant Recipe App with 1000+ recipes

instanthome.com/app

Or in iOS and Android app stores Cooking charts and more recipes

instanthome.com/recipes

How-to videos, tips and more

instanthome.com

Replacement parts and accessories

instanthome.com

FAQs

Question	Answer
What tools do I require to get started?	You'll need freezer bags, sealing machine (optional) and a cooking container. We recommend you use your Instant Pot® inner cooking pot (6 or 8 Quart) as a cooking container.
Do I need to have a cover?	No, sous vide cooking is not affected by whether the container is covered or not.
Is there a way to speed up the cooking process?	To speed up heating of the water, especially at higher temperatures, heat the water on the stovetop in a pot or kettle, then pour the water into your cooking container once it has heated.
Can I cook more than one recipe within the pot at the same time?	As long as there is enough room in the cooking container, and the items are placed in separate bags, you can cook foods within the same container that you would normally cook separately.
What is the minimum and maximum water depth used during cooking?	Use the MAX and MIN water level marks on the cooker as a guide. Make sure the water depth is somewhere between the two.
Once everything has been setup and the cooking process has begun, do I need to watch over it?	You don't need to constantly watch the cooker, but do make sure that the water level is between the MAX and MIN water level marks on the cooker.
Does the Accu Slim only work in conjunction with the Instant Pot® electric pressure cookers?	The cooker will work within any cooking container (metal or glass) that lets you secure the clamp to the side and maintain the water level between MAX and MIN lines. Instant Pot® Multi-Use Pressure Cookers provide insulation that will help the cooker to maintain temperature.
Can cooker work touch the bottom of the cooking container?	It will not impact the cooking process if the base touches the bottom of the cooking container, since water moves through the water flow channels on either side of the cooker.
Can the cooker be on an angle?	No, ensure the cooker is perpendicular to the water level to properly circulate the water bath.
Why does a pouch float and does it matter if it does?	There may be air or gas trapped in the pouch which causes the bag to float and can lead to uneven cooking. If this happens, remove the bag, open it, dry the edges, and reseal.
What do I need to do if the seal of my freezer bag goes underwater?	Pull the freezer bag out of the water to verify that no water has entered the bag. If water has entered, remove it. Adjust seasoning as required. Submerge the bag back into the water and continue cooking.
Do I need to brown or is this step optional?	You should not skip this step if you're cooking the most appealing food. We recommend searing on a cast iron pan or barbecuing.
Should I flavor the cooking water?	No, do not flavor the cooking water, since it does not penetrate the bag during cooking. To add spices or marinades, place the contents with the food inside the bag.

Error codes

Error code appears on the display and the cooker is not working properly.

Error code	This is the issue	Do this
E1	The water level has fallen below the [MIN] level mark on the cooker and cooking has stopped.	Turn the device OFF, add sufficient water, turn the cooker ON again, and the cooking process will resume.
E2	There is a loose connection and cooking has stopped.	Contact Customer Care.
E3	The sensor open-loop, and the device will stop working.	Contact Customer Care.

Any other servicing should be performed by an authorized service representative.

Product specifications

- Model: ASSV1000
- Wattage: 800 Watts
- Power: 120V/60Hz
- Weight: 0.88 kg / 1.94 lbs
- Dimension: in:2.6L x 13.3H; cm:6.6L x 33.7H

Warranty

One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Instant Brands Inc. ("Instant Brands") by the original appliance owner and is not transferable. Proof of original purchase date and, if requested by Instant Brands, return of your appliance, is required to obtain service under this Limited Warranty. Provided the appliance was used in accordance with the use & care instructions, Instant Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire twelve (12) months from the date of receipt. Failure to register your product will not reduce your warranty rights. The liability of Instant Brands, if any, for any allegedly defective appliance or part will not exceed the purchase price of a comparable replacement appliance.

What is not covered by this warranty?

1. Products purchased, used, or operated outside of the United States and Canada.
2. Products that have been modified or attempted to be modified.
3. Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God, or repair by anyone unless directed by an Instant Brands representative.
4. Use of unauthorized parts and accessories.
5. Incidental and consequential damages.
6. The cost of repair or replacement under these excluded circumstances.

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY APPLICABLE LAW, INSTANT BRANDS MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED, BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE

APPLIANCES OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABLE QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for: (1) the exclusion of implied warranties of merchantability or fitness; (2) limitations on how long an implied warranty lasts; and/or (3) the exclusion or limitation of incidental or consequential damages; so these limitations may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law. The limitations of warranties, liability, and remedies apply to the maximum extent permitted by law. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

Product Registration

Please visit www.instanthome.com/register to register your new Instant Brands™ appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address. The registration will enable us to keep you up to date with product developments, recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

Warranty Service

To obtain warranty service, please contact our Customer Care Department by phone at **1-800-828-7280** or by **email to support@instanthome.com**. You can also create a support ticket online at www.instanthome.com. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Brands is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

Instant

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