

# Operating Manual

MAXIMA SOUS VIDE 28L



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# Safety

Please always follow these precautions:

- Operate the machine according to the user manual only, otherwise the machine may be damaged.
- Connect the power supply shown on the rating label only.
- Connect with the safe grounded supply only.
- Cut off the power supply before removing the machine.
- Do not directly touch the liquid to check the temperature, please use temperature display or thermometer.
- During use of the machine, put the needed food for heating into water bath, please make sure the water level must be controlled between the lowest water level "MIN" and the highest water level "MAX", to avoid damaging the machine.
- Do not touch hot surfaces during or after working to avoid injury.
- If there is liquid on the upper of the machine (above the MAX water level), please cut off the power and dry it before use.
- Please place the machine and its cord out of reach of children to avoid danger.
- Children shall not play with the appliance
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
- To avoid danger, the power receptacle and fan outlet on the back cannot touch with liquid.



**Note:** That surfaces are liable to get hot during use, do not touch.

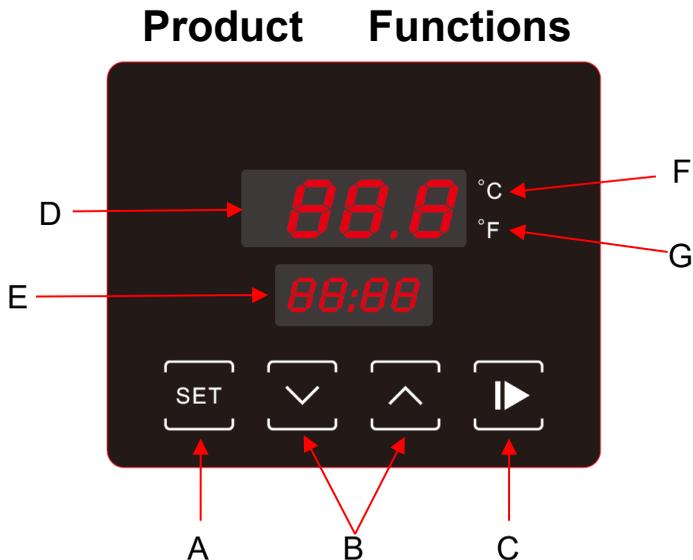
# Advantages of Sous Vide Cooking

- By using the Maxima Sous Vide 28L method to cook, it will keep much more of the nutritional content and use less additional fat than foods prepared traditionally due to the reduced oxygen environment and low cooking temperature.
- Flavors can penetrate into food thoroughly, saving flavors and reducing harmful contents.
- Because of the low cooking temperature, food cannot be overcooked or dry out. Meat can be tenderized completely. So it is very perfect for medium-rare cooking. Sous Vide cooking and vacuum sealing will bring you excellent cuisines.
- Sous Vide cooking can control precisely on cooking time and temperature, giving the same perfect meals and the same cooking effect each time the food is prepared.
- The consistency of Sous Vide cooking can save your time and effort in cooking in traditional ways because after the food is prepared, just leave it cooking in the Sous Vide machine without any of your attention. When you are back, a perfect meal is well cooked.

## Prepare for Sous Vide Cooking

- **Vacuum sealing machine** ---- To remove most of the oxygen from the bags and to ensure an air-tight seal, preventing air or liquid going in. You can use chamber vacuum sealer or small suction vacuum sealer for different demands. We supply both kinds of vacuum sealers.
- **Vacuum sealing bags** ---- To pack foods in and thoroughly sealed, ensuring that no air or liquid can go inside. Please also ensure that the vacuum sealing bags can bear temperatures up to 95°C or 203°F.
- **Thermal Circulator with Cooking water tank or Sous Vide water bath**---- firstly put the cooking rack into the water tank (Not using the cooking rack might result in a machine break down) , then fill the tank or water bath with enough

water to cover the foods and control temperature for cooking. For immersion thermal circulator, please also ensure that the water tank can bear temperature up to 95 °C or 203°F. For Sous Vide water bath, there is a thermostat controller inside the machine. So please fill water into the bath then control the temperature and time.



### A. Setting button ("SET")

- In standby mode, press "SET" button to select setting (temperature or time)
- In working mode, long press "SET" button, "D" will display setting temperature "E" will display setting time.

\*In standby mode, long press "∨" "∧" simultaneously can switch ° C/° F.

\*Maxima sous vide 28L default setting is ° C, temperature 60° C, time 24 hours, the customers can reset according to their actual needs. There is memory function in this machine, it defaults your latest setting temperature and time, if there is any change, please reset.

### B. Adjust button ("∨" "∧")

Press "SET" button, "D" or "E" will flash, "D" flashing means temperature can be set, " E " flashing means time can be set, you can press “√” “^” button to adjust the temperature and time according to your needs.

\*If no any operation within 3S, the digital tube will no longer flash

**C. Start/Stop button** (  )

- In standby mode, press this button, the machine will start working.
- In working mode, press this button, the machine will stop working.

**D. Temperature display screen**

- In working mode, it display timely temperature (long press SET button will display the current setting temperature)

**E. Time display screen**

- Power on and in standby mode, it displays the latest setting time
- When setting, it displays the setting time, and flash.
- In working mode, it displays remaining working time.

**F. Centigrade degree ( ° C )**

When it lights, it means the machine temperature control and display mode is ° C

**G. Fahrenheit degree ( ° F )**

When it lights, it means the machine temperature control and display mode is ° F.

# Product Feature



## Accessories

- Separated Tray



In order to get the food after cook easily, we supply a separated tray. Just lift up the tray, you will simply get the food.

**Note:** HOT surface, use protection for your hands

Stand and chassis can be separated for cleaning. Simply lift up the stand to get it out of the water bath.

## Operation

1. Open the lid, fill with water into the bath.(water level should be between “MIN” and “MAX”.)

2. connect the power, turn on the power switch, digital display tube "D" on, and display

as "OFF", press , Enter the standby mode, "D" shows the real-time temperature, "E" shows the previously set time.

3. Set needed temperature and time, (please refer to the product function -A. setting button and B. adjust button)

**Note:** Default setting is °C. After choosing °C or °F, it will memory your setting for future use.

6. Put the food into the water bath, close lid.

**Note:** ① Before Sous Vide cooking, the food must be vacuum packed first.

② The water level (after the food is put in) should be higher than the MIN but lower than the MAX marked on the machine.

7. After cooking, the machine will beep. Press "Start/Stop button" to stop the machine.

**Note:** The machine will go on beep after 20 seconds and repeat if there is no action, and the water temperature will be kept in the preset temperature about 30 minutes.

8. Lift up the tray, take foods out, then the food is ready for afterward process.

9. After using the machine, cut off the power supply. Store the machine at the place

out of the children's contact.

**Note:** to avoid the machine from aging, drain the water after use and clean the water bath.

## Technical Specification

Temperature reaction scope: 0°C -95°C (32°F - 203°F)

Temperature setting scope: 5°C - 95°C (41°F - 203°F)

Temperature setting and display precision: 0.1°C (0.1°F)

Voltage: 220-240V~, 50Hz

Power: 1800W

## Troubleshooting

Problems	Reasons	Remedy:
E01	E01 water level below the minimum water level line..	Add water to the cooking tank so that the water level exceeds the minimum water level.
E02	after about 15 minutes of heating, the water temperature did not increase 1 degree Celsius	1. Check Heating plate is normal or not 2. Check if wiring is normal or not; 3. Check the temperature sensor is normal or not.

\*\* During the use of the machine, if any other problems arise, please ask specialist to check the machine. Do not attempt unauthorized repairs to avoid accidents.

# Maintenance

1. Before cleaning the machine, please unplug the power cord, and after the heater is cool down to room temperature.
2. Take out tray.
3. Clean the water bath, inner wall, tray, lids and other accessories.
4. After drying the machine and accessories, put the accessories back to water bath for storage.
5. Place the machine vertically after cleaning, do not place it upside down.

## **Note:**

- Put in vacuumed food then fill the bath with water to ensure that water level will not higher than MAX line and will not spill out of the bath.
- Before start the machine, please ensure the water level is above the MIN line but below the MAX line.
- Do not touch the lid to avoid burn during the machine is running.
- Please slowly lift up the handles at both sides of the lid at the same time to take out the lid outwards, and avoid burning from hot steam from the lid.
- When the discharge volume of the pump is significantly lower than first fill, please clean the machine in time. Better clean the machine every 20 times use or every 100 hours use.
- Suggest draining the water every time and fill with new water before each use. Reusing old water will cause that mineral substance subsides on the surface of the machine components, thus affecting the performance of the machine.
- It is not suggested filling hot machine (right after use) with cold water or fill cool machine with hot water. Otherwise it will do harm to the machine functions and lifetime. Please cool down the machine to room temperature first and then fill with cool water.
- Before cleaning, make sure the machine is unplugged.
- Make sure the heater is cool down before cleaning to avoid burns.
- During cleaning, do not damage the components inside the machine. Once the components are damaged, please ask specialist to check and repair. Do not attempt unauthorized repairs to avoid accidents.

# How To Clean

## **Preparation:**

Food grade vinegar (white vinegar, apple vinegar, etc.)

## **Why need to clean:**

Normally tap-water contains minerals in our life. When the water is heated to a certain temperature, there will be scale on the heater or surface of the machine. In this case, the scale will affect the performance of the machine, and the machine is not good in outlook as well. So we suggest you cleaning the machine after every 20 times use, and accumulated working time is less than 200 hours. Or you can clean the machine according to your actual needs due to different water in different place.

## **How to clean:**

1. Pour water into the container till the MAX line of the machine. Add 15g vinegar into the water. (Attention: when adding the vinegar, if the vinegar touches with your eyes because of careless, please clean your eyes with a lot of water. And turn to a doctor if needed!)
2. Turn on the machine, set the working temperature in 80°C (176F), working time in 3 hours (03:00), and press Start. After 3 hours, the machine will beep, then turn off the machine and cut off power.
3. Check if the machine is clean enough. If not, you can add vinegar to the machine again and run the machine as stated in the above step No. 2. If the machine is clean enough, please drain the vinegar from the machine, wash the machine with fresh water, then dry it and storage it well. (make sure that the filters are already cleaned. The filters can be screwed off for cleaning.)