

Operating Manual

MAXIMA SOUS VIDE UNIVERSAL PRO



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IMPORTANT SAFEGUARDS

When using electrical appliance, basic safety precautions should always be followed including the following:

1. Read all instruction.
2. Do not touch hot surface, use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug, or (control box) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids
12. 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.
13. Do not use appliance for other than intended use.
14. Operate the machine according to the user manual only, otherwise the machine may be damaged.
15. Connect the power supply shown on the rating label only.
16. CAUTION-To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
17. Do not directly touch the liquid to check temperature, please use temperature display or thermometer.

18. 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.
19. In order to avoid the liquid flow back to inside of the machine , after using the machine ,please make sure it should be placed vertically, do not placed it horizontally or upside down.
20. 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.
21. Please place the machine and its cord out of touch by children to avoid dangerous.
22. Children shall not play with the appliance.
23. 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.

24. Save these instruction

- a) A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.



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

Technical Specification

Temperature reaction scope: 0°C - 100°C (32°F - 212°F)

Temperature setting scope: 5°C - 99°C (41°F - 210°F)

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

Voltage: 220-240Vac 50Hz

Power: 1500W

Thermic overload protection: Reset fixed temperature relay

Advantages of Sous Vide Cooking

- By using the MAXIMA SOUS VIDE UNIVERSAL PRO 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 temperatures, 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.
- **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 100°C or 212°F.
- **Cooking water tank or Sous Vide water bath**---- To fill with enough water to cover the foods and control temperature for cooking. For immersion circulator, please also ensure that the water tank can bear temperatures up to 100 °C or 212°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.

Product Functions

Buttons



Temperature display setting, °C or °F



Temperature setting



Time setting

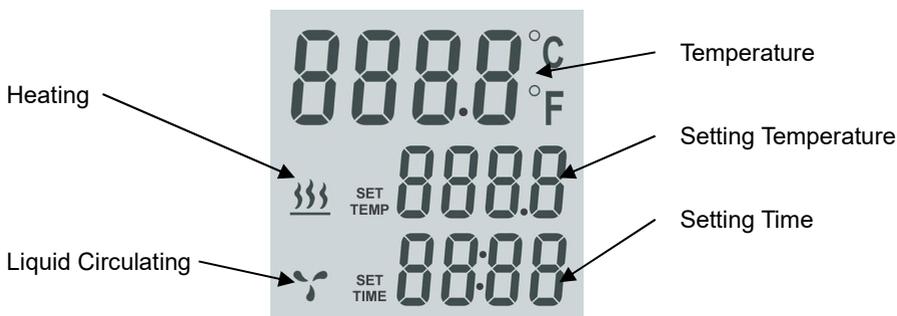


Press this button to start working.



Press this button to stop working.

LCD display contents:



Heating: When this icon is on, the machine is heating the water; when this icon is off disappeared, the machine stops heating.

Liquid circulating: When this icon is on, the machine circulator is spinning, water flows in circle, the food is heated evenly.

Temperature: Actual cooking water temperature.

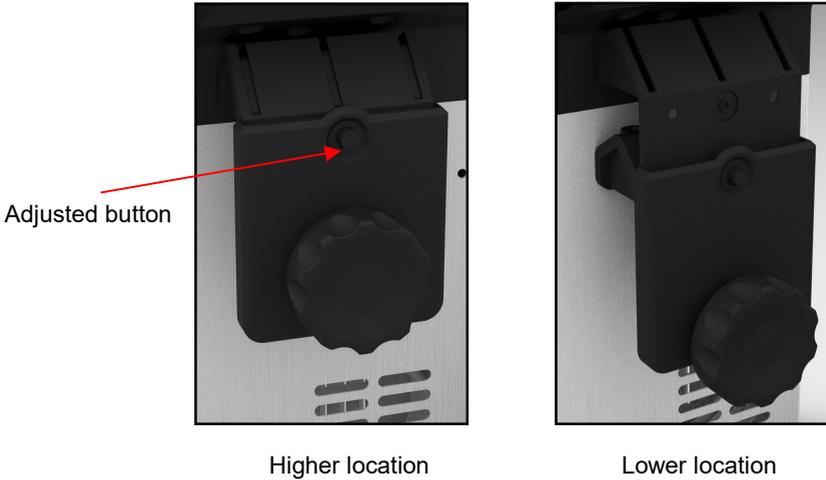
Setting Temperature: Temperature set point.

Setting Time: ① Under setting mode, it shows the time set point.

② Under working process, it shows the time left.

Adjustable fixed clamp

In order to make MAXIMA SOUS VIDE UNIVERSAL PRO fit for different water baths with different size or depth, the fixed clamp is made to be adjustable.



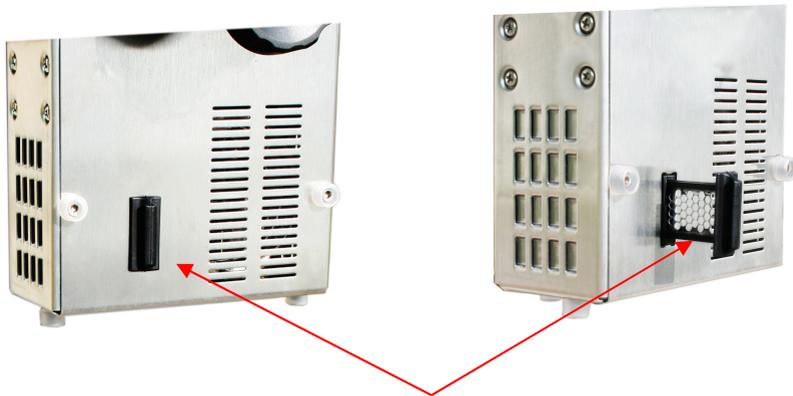
Press the button, pull down the fixed clamp to adjust the location. Default setting is in higher location.

Note: ① Suggested depth of water bath is 19-25cm. Too deep or too low water bath will affect the cooking effect.

② When use water bath with depth lower than 21cm (including), adjust to Lower location.

③ When use water bath with depth deeper than 21cm, adjust to Higher location.

Detachable filter



Detachable filter

Minerals and scale may block the pump and thus the machine may not working well. In order to make the cleaning of the minerals and scale easily, the pump is innovatively designed with a detachable filter. You can take out the filter for cleaning more conveniently. So the machine could be always in good condition.

Note: Check the filter each time before use. If the filter is blocked with minerals and scale, please clean it.

Operation

1. Choose suitable water bath, which is at least 19cm.
2. Contra rotate the handle at the back of the machine, (refer to the picture on the right) To give a suitable thickness for the water bath.
3. Hang over the machine to the water bath.



Note: the machine body should be inside the water bath, The fastening handle should be put outwards.

- 4.. Add water to the water bath.

Note: After fill water into the tank, shake the machine for a few times to discharge the air out of the propeller of the pump. Otherwise the propeller of the pump may run without water, causing high decibel noise. Running without water for long time will shorten the

machine life.

4. Clockwise rotate the handle at the back of the machine, (refer to the picture on the right) To fasten the machine to the water bath.

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

6. Press the button at the back of the machine to be On (refer to the picture on the right).



7. Press  Set temperature display

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

8. Press  and  to set working time and temperature.

9. After setting, press  to start heating. Press  to stop working or reset

the data. Press  and  to set the machine again.

10. Put the food into the water bath.

Note: before Sous Vide cooking, the food must be vacuum packed first.

11. After cooking, the machine will beep. Press  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.

12. Take out the food from the water bath, then the food is ready for afterward process.

11. After using the machine, cut off the power supply and take out the machine from the water bath. Place the machine vertically. After the machine is dried and cool down, store it at the place out of children's touch.

Note: ① If the cooking bag is broken during cooking, the food may go out from the bag and may block the circulating channel of the machine. In this case, please remove the food from the tank and change to new water. And clean

the filter if it is blocked. ② to avoid the machine from aging, do not immerse the machine in the water for long time.

Troubleshooting

Problems	Reasons	Remedy:
Machine does not work	1. Power cord is not plugged in well. 2. Power button is off. 3. Problem from the power supply.	1. Plug in, turn on the machine. 2. Turn on the power switch. 3. Check if the other Machines work normally.
Water temperature does not increase	1. Set temperature below or close to the water temperature. 2. Set heating time is too short.	1. Check the setting. 2. Prolong the heating time.
Water goes on heating after the set temperature is reached.	1. Program is wrong. 2. Temperature sensor is invalid. 3. The circulator does not rotate.	1. Restart the power switch. 2. Repaired by the specialist. 3. Repaired by the specialist.
E01 appears on the display.	1. Machine does not be put into water. 2. Water level is too low.	1. Put the machine into water and restart the power switch. 2. Add water, make sure the water level is between the MIN and MAX line.

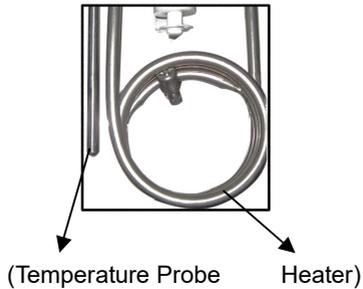
<p>Machine plugs in and turns on, but no display in the LCD.</p>	<p>1. Power button is off. 2.The thermic verload is cut off. 3. Machine is wrong.</p>	<p>1. Turn on the power switch. 2. Open the plastic cover in the back of the machine back cover, press "Reset" button. 3. Repaired by the specialist.</p>
<p>high decibel noise from the pump</p>	<p>1.air inside the pump 2.debris inside the pump</p>	<p>1.After fill water into the tank, shake the machine for a few times to discharge the air out of the propeller of the pump. 2.Clean the machine and pump according to How To Clean in the manual (Or ask specialist to clean the machine)</p>

** 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

- To avoid burning, please make sure that the machine is power off and cool down to room temperature before cleaning.
- Place the machine vertically after cleaning, do not place it horizontally or upside down
- 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.
- Abandon old water after each use, and fill with fresh water next time. If the water is reused many times, some mineral substance may subside or adhere to the surface of the components, thus influence the machine performance.
- when the pump discharge volume is lower significantly, or when the surface of

the inside components are adhered with too much dirt, please use the small free distributed wrench to open the back cover of the machine, and clean the heater, temperature probe. It would be better to clean the machine every 20 times use, or every 100 hours use



- Better not use hot machine in cool water. It should be cool down the machine to room temperature and put into cool water to use. Otherwise it will influence the machine function and lifetime. On the contrary, please do not put cool down machine into hot water to use.

How To Clean

Preparation:

A container which is over 18cm high, 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 100 hours. Or you can clean

the machine according to your actual needs due to different water in different place.

How to clean:

1. Put the machine into the container. Pour water into the container till the MAX line of the machine. Use a ratio in 5g vinegar with 10L water; add the vinegar into the water according to your container volume. (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 container 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 container, wash the machine and container with fresh water, then dry them and storage them well.