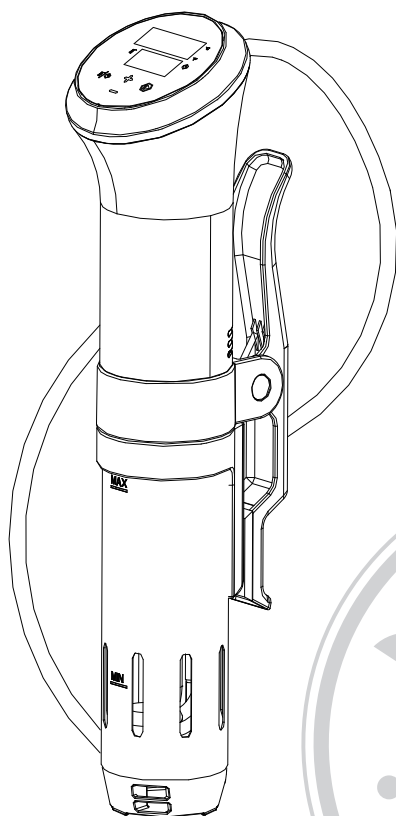


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## SOUS VIDE IMMERSION COOKER

Model no. 043-8240-8



### Instruction Manual

Read this manual thoroughly before using the product, and save it for future reference.

Model no. 043-8240-8 | Contact us: 1-855-803-9313

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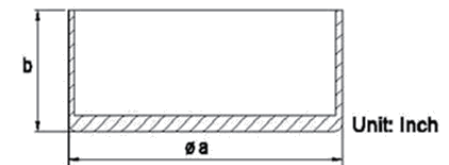
## IMPORTANT SAFEGUARDS

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THIS APPLIANCE.

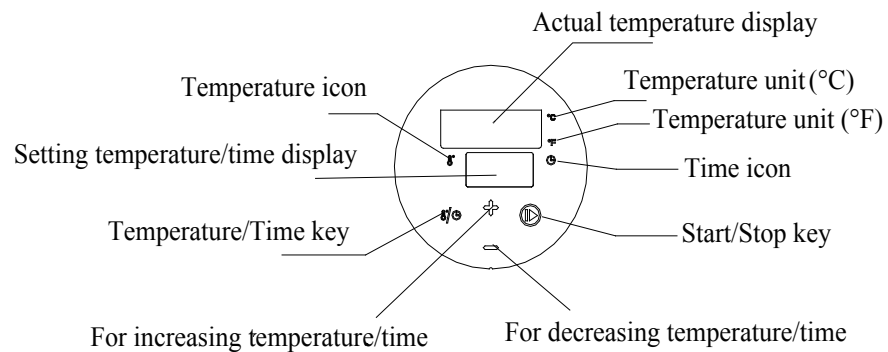
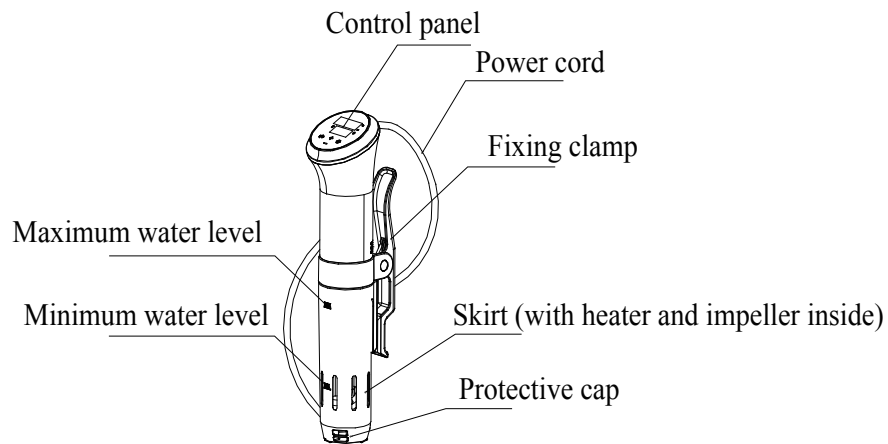
- Before use, check that the voltage power corresponds to the one shown on the appliance nameplate.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Do not touch the hot surface.
- Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- This appliance is an indoor appliance and is not a toy.
- Do not use appliance for other than its intended use.
- Do not use outdoors.
- To protect against a fire, electric shock or personal injury, do not immerse cord, electric plugs or appliance in water or other liquids.

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- The use of accessories, which are not recommended by the appliance manufacturer, may result in fire, electric shock or personal injury.
- Extreme caution must be used when moving a container with hot liquids.
- 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 they understand the hazards involved.
- Close supervision is necessary when any appliance is used by or near children.
- A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Do not use an extension cord with this product.
- The appliance should not come into direct contact with food. Use approved boilable bags.
- Food products like juice, soup or milk products still need to be bagged or sealed in jars for cooking.
- Operate the appliance in water only. Keep the water level between the "Min" and "Max" levels indicated on the appliance. Do not use the appliance for other than its intended purpose.
- Keep the appliance dry. Never operate the appliance unless the water level is between the indicated "Min" and "Max" levels on the appliance. Only the heater and impeller portion should be underwater: Do not immerse the cord or upper portion of the appliance. If the appliance or any of its parts become submerged, unplug it immediately and contact us.
- The power cord should lie flat on a table or countertop surface, and should not hang over the edge. Keep it away from hot surfaces and water.
- Unplug the appliance before moving it, cleaning and when not in use. Allow the appliance to cool before lifting or storing.
- Wait for the appliance to cool before moving. Do not touch hot surface.
- Remember circulated water can be very hot. Use a trivet to protect your countertop from any container being used with the appliance. Use tongs to reach anything inside the water bath. Extreme caution must be used when moving containers of hot water.
- Cover the water bath. Energy can be saved by covering the water bath with cling wrap when cooking. Do not cover any part of the appliance with cling wrap.
- Have fun. Cooking shouldn't be stressful. Relax, take your time, and be careful. Good food is in the process.
- Max water volume of 8.5 quarts/8 litres  
Recommended pot dimension:  
-Outer diameter: 7 1/4" (18.4 cm)  
-Maximum depth: 6 1/2" (16.5 cm)
- Do not use the sous vide immersion cooker with a pot placed directly on a countertop.



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HOUSEHOLD USE ONLY**Notes on the cord plug**

This appliance has a polarized plug. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the Plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

**Notes on the cord**

a) A short power-supply cord (or detached power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a long cord.

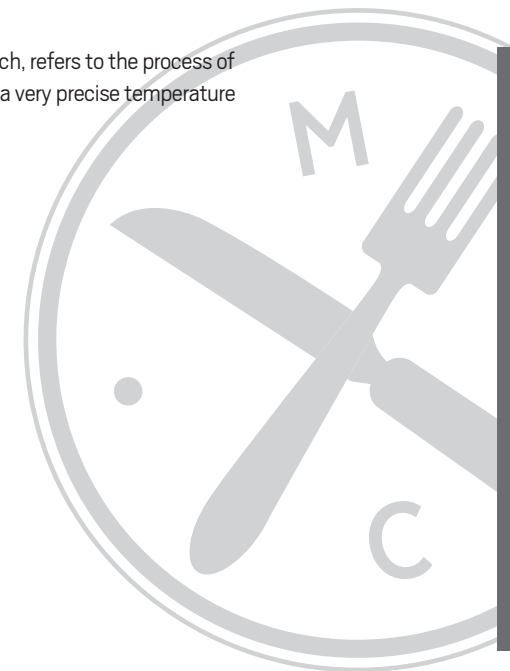
b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

c) If a long detachable power-supply cord or extension cord is used,  
1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.

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

3) The longer 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.

Sous vide, which means "under vacuum" in French, refers to the process of vacuum-sealing food in a bag, then cooking it to a very precise temperature in a water bath.



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**CAUTION:** When working, the part above “Max” mark must not be immersed into the liquid.

1. Attach the appliance to a pot. It should clip on the far side of the pot and face toward you. We recommend using a pot that is at least 4 1/4" (11 cm) tall.
2. Add water to the pot. For best results, use a 4 quart/3.8 litre pot. The water level should be between the “Min” and “Max” levels on the appliance. The water level will rise when you add food to the container, so don't fill it up too high.
3. Plug the appliance into a power outlet. One long beep will sound and all the indicators illuminate for about 1 second and then will turn off while the indicator of “⌚” key lights solidly.
4. Press “⌚” key once and the appliance enters into setting mode. The “Actual temperature display”, “8°”, “8/°”, “°C”, “+” and “=” will light continuously while the “Setting temperature/time display” shows the default temperature “120.0” flickering and the indicator of “⌚” key blinks. Now you can set your desired temperature by “+” and “=” keys. The adjustable temperature ranges between 86° and 194°F (30° and 90°C). The “Setting temperature/time display” will show the setting temperature after finish setting. 0.1 can be increased after every press of “+” key while 0.1 can be decreased after every press of “=” key. And you can hold and press the “+” or “=” keys to increase or decrease the temperature quickly. You can also hold and press “8/°” key to switch between °C and °F temperature.
5. After setting temperature, press “8/°” key to enter into time setting mode. The “Actual temperature display”, “8/°”, “⌚”, “°C”, “+” and “=” will light continuously solidly while the “Setting temperature/time display” shows the default time “3:00” flickering and the indicator of “⌚” key blinks. Now you can set your desired time by “+” and “=” keys, the adjustable time ranges between zero (00:00) and 99 hours and 59 minutes (99:59), and the “Setting temperature/time display” will show the setting time after being set. You can increase time by one minute by pressing “+” key, and you can decrease time by one minute by pressing “=” key.

Or you can hold and press the “+” or “=” keys to increase or decrease the time quickly.

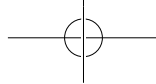
6. After finish setting time, press “⌚” key once, the appliance starts to heat based on the settings made. The “Actual temperature display” shows the actual water temperature. During operation, the “Actual temperature display”, “Setting temperature/time display”, “8°”, “8/°”, “°C”, “+”, “=” and “⌚” will light continuously.

**NOTE:**

- (1) During heating process, you can press “8/°” key to check the set temperature and time. You can also reset the temperature and time if the setting temperature is not has not been reached.
- (2) During operation, you can hold and press “⌚” key for about 2 seconds to stop the appliance and enter into standby mode.
7. Wait for the water to heat up to the setting temperature. One long beep will sound when the setting temperature is reached and the time will start to count down automatically. At that time, the “Setting temperature/time display” switches to indicate the time automatically, the “⌚” lights and the “8°” will turn off.
8. Add your food in the pot and let the appliance do its work. When the countdown is finished, three beeps will sound, then the appliance will enter into standby mode. At that time, remove the cooked food.

**CAUTION:** The skirt part will become very hot during and after operation. Do not touch appliance unless it has cooled down completely.

9. Unplug the appliance and clean it by following the operation of “CLEANING”, then put it away.
10. The appliance is of parameter reset function. If the appliance is unplugged, it will display the default temperature and time setting that is “120:0” and “03:00” respectively after being turned on again.
11. The appliance has a memory function. If the appliance is turned off but still plugged in, the previous set temperature and time will be displayed when turned on again.



Allow the appliance to cool down to room temperature. Wipe surface carefully with a damp cloth and dry before storing.

If the immersed parts become greasy or requires more cleaning:

1. Put the appliance in a pot as described in "OPERATION" and fill the pot with water to the "Max" level indicated on the appliance.
2. Set the temperature to 65°C (149°F).
3. Add 1/2 tablespoon (7 ml) to dishwashing liquid per one gallon of water used.
4. Allow the water to circulate for 10 minutes after 65°C (149°F) is reached.
5. Turn off and unplug the appliance.
6. When the appliance is cool, rinse the bottom with cold water and dry before storage.

With frequent use, descaling should be done every month or more often in regions with hard water. To descale:

1. Put the appliance in a pot as described in "OPERATION" and fill the pot with water to the "Max" level indicated on the appliance.
2. Set the temperature to 80°C (176°F).
3. Add 1/4 cup (60 oz) of citric acid powder per gallon of water used.
4. Allow the water to circulate for 20 minutes after 80°C (176°F) is reached.
5. Turn off and unplug the appliance.
6. When the appliance is cool, rinse the bottom with cold water and dry before storage.

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Any servicing should be performed by an authorized service representative.

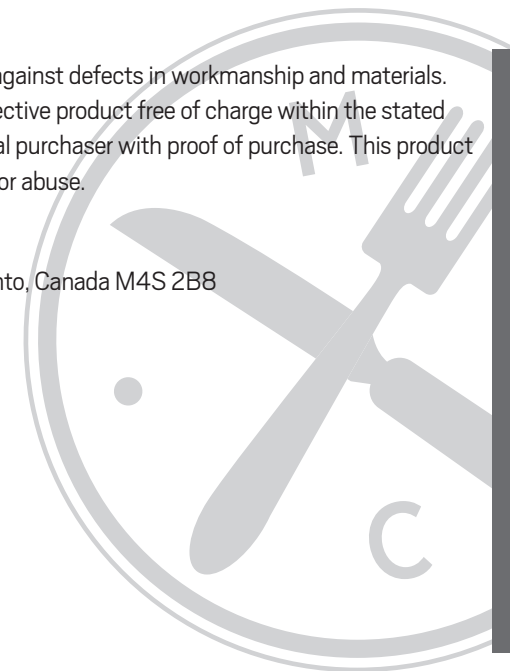
Problem	Solution
Low water-If the water level is below the "Min" level, three warning beeps can be heard and the "Setting temperature/time display" indicates "ER1".	Add water so that it fills between the "Min" and "Max" as indicated before plugging in the appliance again.
Overheat-If the appliance gets too hot, three warning beeps can be heard and the "Setting temperature/time display" indicates "ER2".	It may be necessary to add water to the container. Wait a few minutes for the appliance to cool down before restarting.

### 1-Year Limited Warranty

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace the defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear, misuse and/or abuse.

Made in China

Imported by Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8





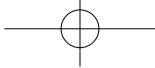
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Customer service hotline:  
Masterchef Tel: 1-855-803-9313