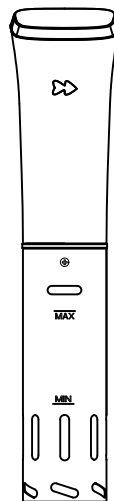


# SOUS VIDE MSV02

## USER MANUAL



## WHAT IS SOUS VIDE?

Developed in France in the 1970s, sous vide is a culinary technique to cook the vacuum-sealed food in a water pot, by a consistent low temperature for a long period of time.

It is an easy cooking with simple steps: just season and vacuum seal the food; clamp the sous vide to the water & setup it; slip the food into the water pot. That's it all.

With sous vide cooking temperature and cooking time are precisely controlled so as to avoid the overcooking. To use the vacuum sealed bags that are used fluid cannot escape; meat particularly cooks in its own juices and hardly loses any weight. Food prepared in this manner retains its full flavor.

## BENEFITS OF SOUS VIDE COOKING

The most obvious benefit of sous vide cooking is that you can prepare perfectly cooked food every time you step into the kitchen — all with very little effort. No more overcooked fish, rubbery chicken, or chewy steak.

But that's not the only reason to cook sous vide. The gentle, oxygen-free cooking environment helps to retain your foods' valuable nutrients. Plus, foods cooked in a vacuum-sealed bag are far more shelf stable than those cooked on the stove top — this means you can cook countless meals ahead of time without worrying about your dinner spoiling.

Another benefit? When cooking sous vide, proteins like chicken and pork can be served at lower temperatures than when following traditional cooking methods. The increased minimum cook time for the sous vide cooking process essentially pasteurizes the meat, which means that medium-rare pork chops and subtly pink chicken are perfectly safe to eat.

Even better — sous vide cooking is truly a “set it and forget it” method of cooking. Seal your food, place it in your water pot, and walk away. Since the water pot will never get above the desired temperature, the food will never exceed your preferred level of doneness. Throw dinner parties with ease — that juicy ribeye or pork tenderloin can be made hours ahead of time and finished right before serving, leaving you plenty of time to socialize with your guests.

## **IMPORTANT SAFEGUARDS**

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs in water or other liquid. **DO NOT FILL WATER OVER MAX LINE.**
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, household use only.
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.

**SAVE THESE INSTRUCTION  
HOUSEHOLD USE ONLY**

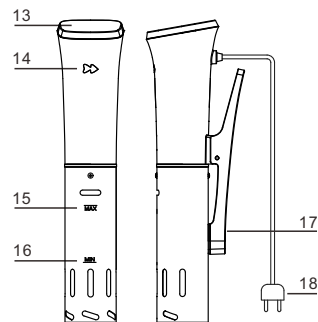
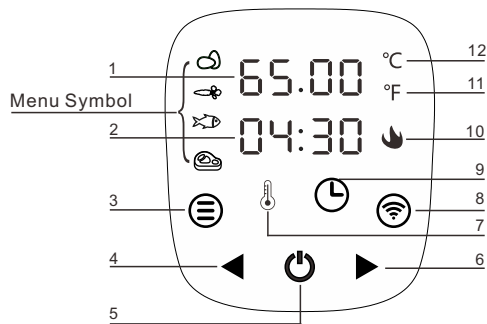
# IMPORTANT SAFEGUARDS

## CAUTION

Always keep basic safety precautions when operating electrical appliances, including the following:

1. This appliance can be used by persons with reduced physical, sensory 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.
2. Children shall not use the appliance. Cleaning and user maintenance shall not be made by children without supervision.
3. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
5. Before connecting the device to power, please confirm that the local voltage is in conformity with the voltage instruction at the bottom part of the device.
6. Please do not plug or unplug the power cord with wet hands.
7. Please do not use the appliance when the power cord or plug is loose or damaged.
8. Please do not attempt to repair or modify a defective power cord by yourself. Contact a service center to replace the power cord by qualified electrician.
9. To protect against electric shock, do not immerse the whole unit, power cord or plug in water or other liquids.
10. This appliance is intended to be used in household and similar application such as:
  - staff kitchen areas in shops, offices and other working environment;
  - farm houses;
  - by clients in hotels, motels and other residential type environment;
  - bed and breakfast type environment;
11. The instructions for appliances normally cleaned after use, and not intended to be immersed in water for cleaning, shall unplug the immersion heater before moving it from the liquid.
12. When the appliance is not in use and before cleaning, unplug the appliance from the outlet firstly.
13. The use of attachments which are not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.
14. The appliance is only intended for the purpose described in user manual. Do not use the appliance or any part of appliance out of the intended use to avoid risk.

# CONTROL PANEL AND PARTS




















- ① Temp LED display
- ② Time LED display
- ③ Menu Setting
- ④ Decrease
- ⑤ Power/Start/Stop button
- ⑥ Increase

- ⑦ Temp Setting
- ⑧ WiFi Setting
- ⑨ Time Setting
- ⑩ Status indicator
- ⑪ Fahrenheit Symbol
- ⑫ Celsius Symbol

- ⑬ Control panel
- ⑭ Status lamp
- ⑮ Max water level
- ⑯ Min water level
- ⑰ Clamp
- ⑱ Power plug

# OPERATION

1. Put food and seasoning into the vacuum bag, seal and vacuum it.
2. Fix the sous vide on a container by clamp. Fill the container with water until line rises to a suitable position between MAX and MIN water line. Please make sure the water level will not be higher than MAX when the goods is put in the container.
3. Connect the power supply, all symbols and buttons flicker 3 seconds then turn out, only  is on in blue. The sous vide enter standby mode.
4. Press  button, the sous vide starts working. The default temperature is 55°C, and the default working time is 2 hours.
5. Press  button, the preset menu symbol display on the control panel. You can press  button to choose the preset menu, Seafood (51.5°C, 30 min), vegetable (82°C, 1 hour), meat (55°C, 1 hour), eggs (63°C, 45 min). The preset menu working time and temp can be reset by pressing  or  button.  
  
--When the preset menu is choosen, the menu symbol will flicker 3 times,the device will start working automatically in 2 seconds.  
--If do not use the preset menu function, just press 2 seconds to cancel the operation.
6. Press  to set the working temperature, the  is blinking. Press  or  to set the desired temperature. The  button will blinking 3 time to confirm the temperature setting.  
-- The temperature range is 25-90°C, the default working temperature is 55°C.
7. Press  to set the working time, the  is blinking. Press  or  to set the desired working time. The  button will blinking 3 time to confirm the time setting.  
-- The working time range is 0-99.59 hours, the default working time is 2 hours.
8. After setting, the temperature and time display will flicker 3 times, and the temp display will show the current water temperature.


## OPERATION

9. After the water preheated to the desired temperature, the status lamp will turn into green to indicate that the cooking process begins. The time will countdown. And it is the time to submerged the vacuumed foods in the water container.


10. When the countdown ends, the cooking is done. The status lamp turns into green, the buzzer will emit 3 beep sound to remind the user to take out the food.

11. Put the food in the oven to bake slightly or give it a quick sear on a hot skiller if you want a golden appearance and more crisp taste.

### Adjustment of Cooking Time:

1. Press , the display screen will flicker.
2. The default cooking time is 2 hours. Press ◀ or ▶ to adjust the cooking time.
3. Press ◀ or ▶ for 1 minute adjustment.
4. Press and hold ◀ or ▶ 3 seconds, it will increase or decrease 10 minutes each time.
5. Press and hold ◀ or ▶ 6 seconds, it will increase or decrease 1 hour each time.
6. The time display on screen will blink 3 times. Time setting is done.

### Adjustment of Cooking Temperature:

1. Press , the display screen will change from current temperature to set temperature.
2. The default cooking temperature is 55°C. Press ◀ or ▶ to adjust the cooking temperature.
3. Press ◀ or ▶ for 0.1°C adjustment.
4. Press and hold ◀ or ▶ 3 seconds, it will increase or decrease 1°C each time.
5. Press and hold ◀ or ▶ 6 seconds, it will increase or decrease 10°C each time.
6. The temperature display on screen will blink 3 times. Time setting is done.
7. Press and hold for more than 2 seconds, it can be switched between Celsius (°C) and Fahrenheit (°F)

## TROUBLE SHOOTING

Trouble	Solution
The appliance cannot be switched on	Ensure the appliance is plugged on. Ensure the power cord is not damaged. Press the power button 3 seconds.
The appliances has no water circulation	Problem: The water circulation fan is loosen; or the motor does not work.  Solution: Remove the bottom cover to fasten the water circulation fan; or replace the water circulation motor.
The appliances does not heat up	Problem: The heating element does not work.  Solution: Replace the heating element; or replace the abnormal protection thermostat.




## TROUBLE SHOOTING

Trouble	Solution
The appliance ALARM shows the error code E01	<p>Problem: The NTC (temp sensor) is short circuit or open circuit.</p> <p>Solution: Replace the NTC, or fasten the NTC wiring terminal.</p>
The appliance ALARM shows the error code E02	<p>Problem: The appliance is too hot, and it is over-heat protection</p> <p>Solution: Stop the appliance until it cools down.</p>
The appliance ALARM shows the error code E0L	<p>Problem: The water in the pot is less than the MIN water level.</p> <p>Solution: Add some water in pot, and ensure the water level is precisely between the MIN and MAX. <b>POWER ON, RE-SET and RE-START</b> the sous vide</p>

## WIFI CONNECTION

Please follow up the below step to connect your machine with your phone:

1. Download and install the "TUYA" APP on mobile phone.
2. Turn on the phone WIFI, connect to the WIFI router, and turn on the phone Bluetooth.
3. Hang the machine on the cooking pot or water tank with water higher than the MIN water level.
4. Turn on the machine by pressing the Power button.
5. Press  buttons for 3 seconds at the same time to enter the network connection mode.
6. Open the "TUYA" APP, the mobile phone will automatically search for the device sous vide machine.
7. The sous vide machine will be displayed on the App after the search, click the found device, input WIFI password to connect the machine.

## SPECIFICATION

Model No.: MSV02	Net weight: 1.0kg
Voltage & Power: 100-120V~60Hz, 1000W (US)	Unit dimension: 78*115*353mm
Voltage & Power: 220-240V~50Hz, 1200W (EU)	Time range: 0-99:59
Temperature range: 25-90°C (77-194°F)	Temperature variance: 0.5°C

**FCC Caution:**

Any Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

**IMPORTANT NOTE:**

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

**FCC Radiation Exposure Statement:**

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

**Correct Disposal of this product**

This mark indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems for contact the retailer where the product was purchased. They can take this product for environmental safe recycling.