

witt

Easy **SousVide**

Sous Vide Cooker



Fig. 01

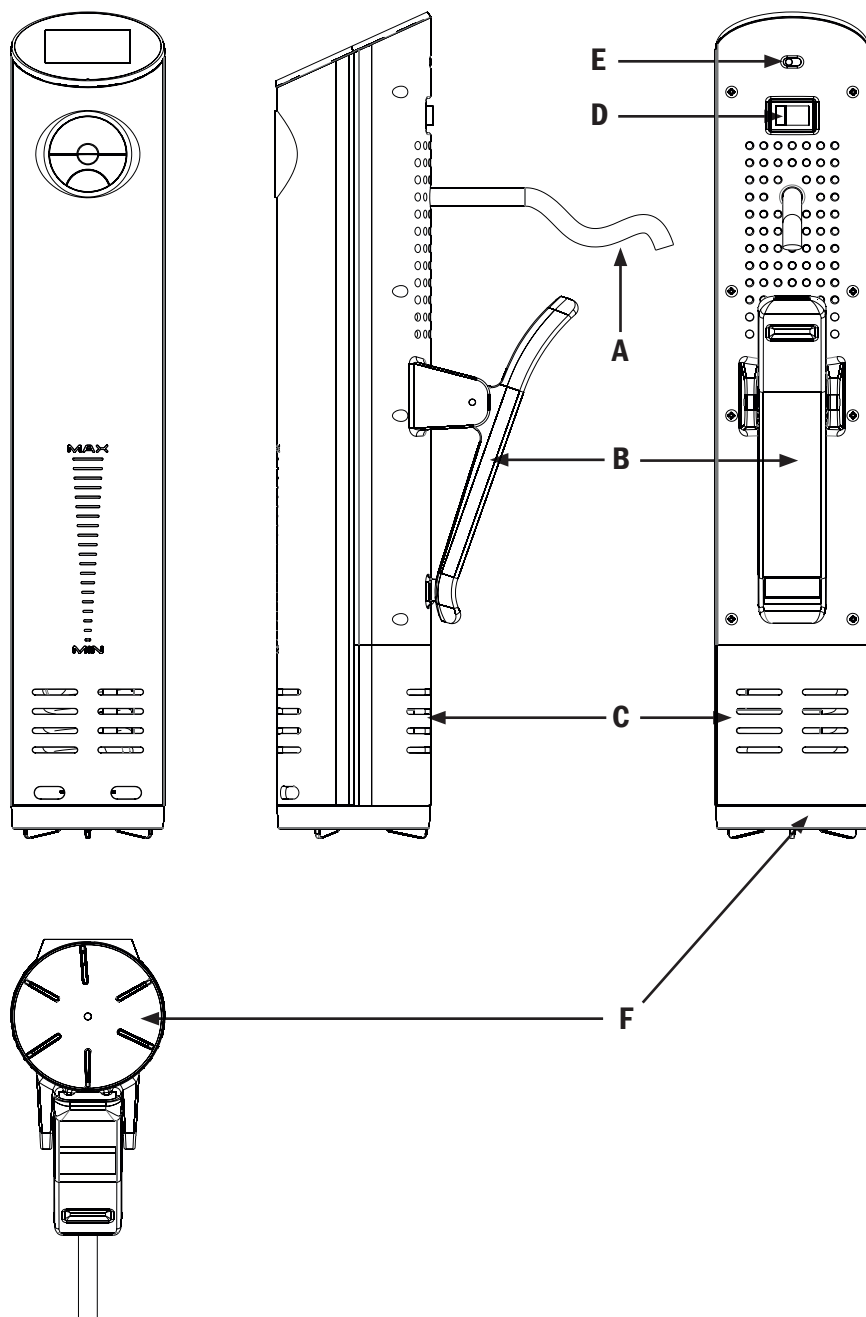
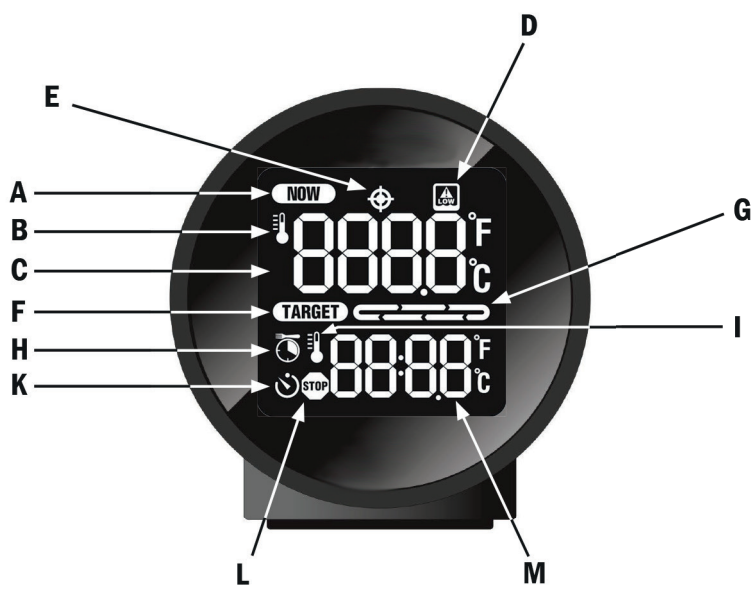


Fig. 02



INSTRUCTION MANUAL

Witt EasySousVide

Thank you for choosing this device from Witt.

Before you use this product please make sure you read the instruction manual carefully.

This information will help you to familiarize yourself with your new device, to learn all of its functions and parts, to find out important details about its first use and how to operate it and to get advice in the event of a malfunction. Following and respecting the instructions in your manual will prevent damage to your instrument and loss of your statutory rights arising from defects due to incorrect use. **We shall not be liable for any damage occurring as a result of non-following of these instructions.**

Please take particular note of the safety advice!

Please keep this instruction manual safe for future reference.

Delivery contents

- Witt EasySousVide
- Instruction manual

Field of operation and all the benefits of your new device at a glance.

Sous vide is a food preparation method where meat, fish or vegetables are cooked gently in a water bath at a constant low temperature, typically between 45 and 85 degrees celsius. The raw ingredients are first vacuum packed and sealed in a vacuum sealer bag or a suitable freezer bag. The food can be seasoned or have herbs added prior to cooking. This prevents moisture from escaping and everything comes out succulent, tender, aromatic and perfectly cooked with a 100% guarantee of success.



FOR YOUR SAFETY:

- **Instructions for persons in the household:** The appliance can be used by children from 8 years of age and older, and by persons with limited physical, sensory or mental abilities, or with lack of experience or limited knowledge, if they are supervised by a person who is responsible for their safety, or if they have been instructed with regard to safe use of the appliance and have understood the dangers that can result from its use. The appliance is not a toy. Children should only clean and maintain the appliance under supervision. Children under the age of 3 should stay away from the appliance or they must be under constant supervision. Children between 3 and 8 years of age should neither connect nor operate the appliance, neither should they clean nor maintain the appliance. Children should be supervised to ensure that they do not play with the appliance.
- This product is exclusively intended for the range of application described above. The product should only be used as described within these instructions.
- Unauthorized repairs, alterations or changes to the product are prohibited.
- Operate the device only with its genuine accessories, under supervision at all times and always use clean tap water.
- As vacuum cooking is processed at low temperatures, hygiene and quick processing of the food are essential. Do not go below the temperatures and duration times as indicated in your recipe! Use a sous vide thermometer for the final control of the core temperature.



Caution!

Risk of electrocution!

- **Never open the appliance housing. This can result in electric shock. Never completely immerse the appliance in water!**
- Before the first operation and before every use check the main body including the power cord thoroughly for any defects, which may have adverse effects on the operational safety of the device. Do not use the device if the housing or the power adapter are damaged.
- Plug the device only into a socket installed according to safety regulations and with mains voltage of 220 - 240V~!

- The display device and the power adaptor must not come into contact with water or moisture.
- The device should only come into contact with water up to the MAX marking.
- Always remove the plug from the wall socket in case of any malfunction, after each use and before cleaning.
- Do not pull the plug out of the socket by its cable.
- Route the mains cable so it does not come into contact with sharp-edged or hot objects.



Caution!
Risk of injury:

- **The device surface, the water, the container and the cooked food can be hot during and after operation. Risk of burn! Only touch with suitable protective gloves.**
- Do not touch the metal parts, in particular the immersion heater and the propeller.
- Use a suitable container that guarantees a stable position of the device. Danger of tilting!
- Always operate completely assembled.

Important information on product safety!

- Do not expose your device to extreme temperatures, vibrations or shocks.
- Do not immerse the device completely in water. Water can penetrate and cause malfunction. Not suitable for dishwasher.
- Operate the device on a heat and water resistant flat surface.
- Do not operate the device on hot surfaces (such as hotplates).
- Use only high quality vacuum sealer bags suitable for heating.

ELEMENTS

(See page 2 and 3)

Housing

- Fig.01-A: Power adaptor at the back of instrument
 Fig.01-B: Support at the back of instrument
 Fig.01-C: Protective cover at the back of the instrument
 Fig.01-F: Plastic cap

Display

- Fig.02-A: NOW = current temperature icon
 Fig.02-B: Thermometer symbol = current temperature
 Fig.02-C: Current temperature
 Fig.02-D: Warning symbol = low water level
 Fig.02-E: Target symbol = exact target temperature is reached
 Fig.02-F: TARGET = target temperature icon
 Fig.02-G: Circular symbol = device activated
 Fig.02-H: Timer symbol = cooking time
 Fig.02-I: Thermometer symbol = target temperature
 Fig.02-K: Clock symbol = time delay
 Fig.02-L: Stop symbol = device switches off
 Fig.02-M: Target temperature/ delay / cooking time in hrs. / min.

Buttons

- Fig.01-D: Red main power switch ON-OFF at the back of instrument
 Fig.01-E: °C | °F Switch at the back of the instrument
 Fig.02-N: – button
 Fig.02-O: START/STOP button
 Fig.02-P: SET button
 Fig.02-Q: + button

GETTING STARTED

- Clean the device outer surface with a soft damp cloth before the first use.
- Place a cooking pot, a plastic or another suitable heat resistant container on a flat, stable and heat resistant surface. Fasten the device support on the side of the pot or container.
- Connect the plug to a wall socket. Important! Make sure that your household voltage is no more than 240V! Otherwise your device may be damaged.
- Fill the pot with lukewarm tap water. In this regard, pay attention to the Minimum and Maximum indicators on the front of the appliance. The water level should be precisely between the two indicators.
- Place the vacuum sealer bag containing the food into the device. Ensure that the water level does not go over the MAX marking. Ensure that the bags are always surrounded by water.

Attention:

The water evaporates through the heating process. If the water level falls below the MIN marking, a permanent alert will sound. The warning symbol and the stop symbol appear in the display and the heater will turn off immediately. In this case add water and start the appliance once again.

- Slide the red switch on the back of the instrument to the position „ON“.
- The red switch lights up.
- All segments will be displayed briefly.
- The icon NOW, the thermometer symbol and the current temperature appear at the top part of the display; on the bottom part appear the icon TARGET, the thermometer symbol and the temperature (70,0°C default) flash.

SELECT COOKING MODE

Simple cooking

- Press the – or + button to set the desired target temperature.
- Press the START/STOP button to start the cooking process.
- The instrument turns on and a circular symbol will appear in the middle of the display. The water begins to circulate and to heat.
- When the exact target temperature is reached, the target symbol appears on the display.

Cooking with time duration

- Press the SET button. The timer symbol appears on the display.
- The thermometer symbol and 70,0°C (default) flash. Press the – or + button to set the desired target temperature.
- Press the START/STOP button to confirm.
- The timer symbol and 0:05 min. (default) flash. Press the – or + button to set the desired time duration for the cooking process in steps of 5 minutes each.
- Press the START/STOP button to confirm.
- Press the START/STOP button again to start the cooking process with the desired time duration.
- The instrument turns on and the circular symbol appears in the middle of the display. The cooking process begins.
- After the cooking is finished, an alarm sounds and the stop symbol appears. The device will turn off the heater automatically.

Cooking time programming (with timer delay)

- Press and hold the SET button for two seconds. The timer and the clock symbols appear.
- The thermometer symbol and 70,0°C (default) flash. Press the – or + button to set the desired target temperature.
- Press the START/STOP button to confirm.

- The clock symbol and 0:05 min. (default) flash. Press the – or + button to set the time delay for the cooking process in steps of 5 minutes each.
- Press the START/STOP button to confirm.
- The timer symbol and 0:05 min. (default) flash. Press the – or + button to set the desired time duration for the cooking process in steps of 5 minutes each.
- Press the START/STOP button to confirm.
- Press the START/STOP button again to activate the process.
- The clock symbol and the circular symbol appear and the time display counts down the minutes.
- After time has expired, the instrument will automatically switch on and the cooking process begins.
- After the cooking process is finished, an alarm sounds and the stop symbol appears. The device will turn off the heater automatically.

During the cooking process

- Press the – or + button to check the remaining delay time/cooking time and target temperature.
- You can stop and restart the cooking process with the START/STOP button.
- Press and hold the START/STOP button for 2 seconds to finish the cooking process and reset all settings.

After finishing the cooking process

- Take the cooked food carefully out of the water.
- Turn off the instrument after use.
- Pull the plug out of the socket, let the instrument cool down and clean it straight after.

Care and maintenance

- Clean the device with a soft damp cloth. Do not use solvents or scouring agents. If necessary, turn the plastic cap anticlockwise and lift the impeller protective cover to remove it.
- To assemble, place the protective cover diagonally and click it firmly. The gap on the cover must be attached to the raised part. Replace the plastic cap and turn it to lock.
- Keep the device in a dry place.
- Check the appliance for limescale deposits before each use.
- If necessary, descale the appliance as described under descaling.

Descaling

- Place a cooking pot on a surface and fasten the device support on the side of the pot.
- Connect the plug to a wall socket.
- Fill the pot with lukewarm tap water. The water level should be between the MIN and MAX markings.
- Apply a descaler according to manufacturer.
- Slide the red switch to the position „ON“.
- Press the – or + button to set 70°C as target temperature and press the START/STOP button.
- Switch off the instrument after 20 minutes.
- Unplug the instrument and let it cool down. Then rinse the removal parts and the immersion heater with cold tap water.

Troubleshooting

- Please bear in mind that after the appliance is used for several times, deposits (such as limescale) may form on the heater and the sensors and this may cause a malfunction. To prevent this, we recommend adding some citric acid or vinegar to the water during the cooking process so such deposits are prevented or minimized.
- The appliance is not suitable for preparing, reheating or keeping warm soups, sauces, stews or similar food. Operate the device only with clean tap water.



WASTE DISPOSAL

This product has been manufactured using high-grade materials and components which can be recycled and reused.

This product is labelled in accordance with the EU Waste Electrical and Electronic Equipment Directive (WEEE).

Please do not dispose of this product with ordinary household waste. As a consumer, you are required to take end-of-life devices to a designated collection point for the disposal of electrical and electronic equipment, in order to ensure environmentally-compatible disposal.

SPECIFICATIONS

Temperature range	40°C...95°C
Temperature stability	+/-0,1°C bei 60°C
Pump performance	Approx. 11 l per minute
Water capacity	25 litre
Circulation	360°
Operating voltage	220 – 240V~ (EU)
Timer	Up to 99 hrs.
Heat capacity	1000 Watt
Power consumption	Power adapter 220 - 240V~
Housing dimension	70 x 135 x 385 mm
Weight	1247 g (device only)



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GUARANTEE

A two year guarantee on manufacture and material defects is granted on your new appliance valid from the documented purchase date. The guarantee includes materials, salary and transport. When contacting service please state the appliance model and serial number.

The guarantee does not cover:

- Defects and damages which are not caused by manufacture and material defects.
- If original spare parts have not been used.
- If the instructions in the manual have not been carried out.
- If the installation has not been carried out according to this manual.
- If unauthorized personnel has carried out installation or repair work.

TRANSPORT DAMAGES

A transport damage observed when the dealer delivers the appliance at the customer is solely a matter between the customer and the dealer. If the customer has carried out the transport alone the manufacture / supplier cannot be held responsible for transport damages. All transport damages must be reported no later than 24 hours after delivery otherwise all claims will be rejected.

UNNECESSARY SERVICE VISITS

If a service technician is called out to a defect and the customer could have corrected the defect without help e.g. by following the instructions within this manual or by changing a fuse the customer will be charged all service costs – even under guarantee.

COMMERCIAL PURCHASE

Commercial purchases are any purchase of appliances not used in a domestic household but instead are used for commercial purposes e.g. in a restaurant, café etc. or used to rent out or used for any other purpose including several users. In case of commercial purchase no guarantee is granted on this appliance since this is only meant for domestic household use.














SERVICE

For service and spare parts in England and Ireland please call below-mentioned number and you will be directed accordingly or send us an email.

Witt UK & Ireland Ltd.

(44) 148 351 6633 / info@witt.dk

EasySousVide Cooking table

Meat		Doneness	Thickness	Temperature	Cooking time
Pork filet		medium	40 mm	60 °C	60 min.
Beef medallion		medium	30 mm	56 °C	50 min.
Lamb filet		medium	20 mm	55 °C	25 min.
Deer filet		done	20 mm	58 °C	20 min.
Wild boar back		done	25 mm	60 °C	30 min.
Poultry					
Duck breast		medium	in one piece	55 °C	120 min.
Chicken breast		done	25 mm	64 °C	60 min.
Fish					
Salmon filet		done	20 mm	52 °C	20 min.
Tuna filet		done	20 mm	50 °C	8 min.
Vegetables					
Carrots				95 °C	45 min.
Asparagus				95 °C	25 min.
Onions				95 °C	35 min.
Potatoes				95 °C	40 min.

- The listed average cooking times are for non-frozen food.

