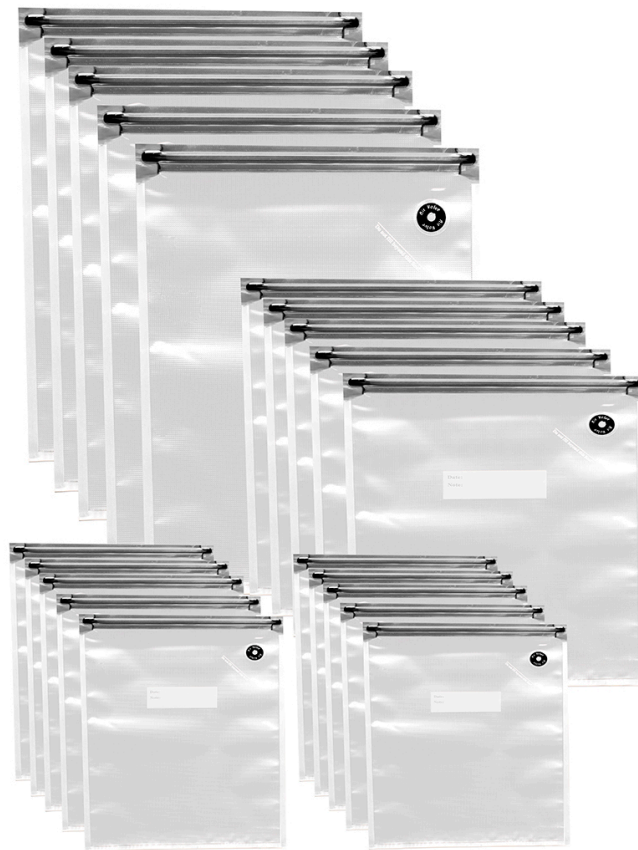


User Manual

Yedi[®]
HOUSEWARE

HAVE QUESTIONS?
WE'RE HERE FOR YOU!

Info@yedihouseware.com



Go to <https://yedihousewareappliances.com> for more recipes.
Follow us on Instagram: [@yedihouseware](https://www.instagram.com/yedihouseware)

This instruction manual can be found online in **English** at:
<https://www.yedihousewareappliances.com/manuals>

El manual de instrucciones en **Español** se puede encontrar en:
<https://www.yedihousewareappliances.com/manuals>

Le manuel d'instructions est disponible en **Français** sur:
<https://www.yedihousewareappliances.com/manuals>

PLEASE READ ALL INSTRUCTIONS BEFORE USING

Safety:

- **DO NOT** fill water over the “MAX” etch mark.
- **DO NOT** set or use this device near flammable materials.
- **DO NOT** use extension power cords
- **DO NOT** use this device for anything other than its intended use.
- **DO NOT** put device in the dishwasher
- **CAUTION**, this device, your cooking bowl/container and plastic bags all get hot when device is in use. Let device cool down before emptying water after use.
- **ONLY** Intended for indoor domestic uses for sous vide cooking.
- **LIQUID** foods like juice, soup, or milk still need to be bagged or sealed in zip bags for cooking.
- **ALWAYS** remove the plug from the power socket when the device is not in use.



Components:



LED Operating Panel

Sturdy Clamp
(attaches to any pot or heat
resistant container)

Safety screw

Dry burning protection system



Chromed Decoration Ring

Matt Finish body

Working LED Indicator

Powerful & Durable (long life)
Hidden motor

Max Water Level

Min Water Level

Water inlet

Water circulation outlet

HOW TO USE

Step 1: Place the clamp on the side of your pot/container



Notes













- Pot/container must be a minimum of 5.5 inches deep.
- Pot/container must be 6-15L.
- We recommend to use pots/containers made of Stainless Steel, Polycarbonate or Cast Iron.
- It is safe and normal for your sous vide to be touching the bottom or side of your pot/container during cooking.


Step 2: Fill pot/container with water.

Notes

- Make sure the water level in your pot/container is not below the min mark or above the max mark on the Sous Vide when cooking.
- Do not get the power cord wet.
- You can put your sealed bag with food in the pot/container before setting your desired Temperature and cooking time. Or you can place your sealed bag with food in the pot/container after your desired Temperature is reached- note that the water will cool down slightly because of the temperature of the food and then heat back up to your set temperature.

Step 3: Set the Cooking Temperature and Cooking Time




1. Plug unit into the outlet. The power icon  will light up and be in the standby mode. Press the power icon  to enter the temperature and timer setting mode: You will hear the sound of a beep and the temperature digital LED and the timer digital LED will be flashing together.
2. Press  and just the temperature digital LED will be flashing. Then press  or  , to increase/decrease 0.5°F at a time; (You can hold down  or  to set the temperature faster).
3. Press the  once again, and just the timer/minute digital LED will be flashing. Then press the  or  button, to increase/decrease by 1 minute at a time. (You can hold down  or  to set the time faster)

4. Press the  again, and just the timer/hour digital LED will be flashing. Press the **+** or **-** button, to increase/ decrease by 1 hour.

Notes

- Your Sous Vide device is calibrated to a high premier standard which is extremely more accurate than normal temperature gauges. Therefore, do not expect the temperature reading on your Sous Vide device to match personal temperature gauges.

Step 4: Begin Cooking

1. Once you have set your desired cooking time and temperature press the power icon  and the unit will start. When the set temperature is reached, the unit will alert you by beeping 3 times and enter the state of keeping a stable temperature. Cooking time will be counted down by minutes.
2. During cooking If you want to change the time or temperature settings, Press the power icon  button and hold it for 3 seconds, and then repeat the setting actions in “Step 3” as above.
3. The unit will stop automatically when it runs out of the set time and enter the standby mode. It will not continue to cook the food/heat the water.
4. If the unit is under standby mode, Press  button for 3 seconds and the unit will shut off. Or just unplug it.

Notes

- As a safety feature we recommend you always unplug your sous vide when done cooking.
- When cooking delicate foods such as fish fillets or eggs: Place the food away from the water outlet so it is not being directly hit by the water flow. It is also good practice to bag eggs to prevent them from being “blown” around in certain containers.
- Please note you will always receive the *Err* message on the display unless the sous vide is submerged in water. In addition, the water needs to be above the “min” and below the “max” mark or you will also receive the *Err* message on the display.

- ### Step 5:
- When done cooking unplug your Sous Vide device. Be careful removing bags. Let the water, pot/container and Sous Vide cool down before clean up and storage.

Device Specifications

- Power Rate: 120V/60Hz, 1000W
- Temperature: 77 °F ~203 °F
- Temperature accurate: $\pm 0.5^{\circ}\text{F}$
- Timer: Max. 99Hours 59 Minutes.

Cleaning:

- For cleaning use dish soap, soft booth brush and wipe with wet towel. Do not rinse or wipe the top part of the circulator including the main body in water.

FAQ & Trouble Shooting

- Noise: Under normal operation the system will hum due to the motor, impeller and cooling fan in operation.
- Slurping noise: Your pump has formed a water vortex like when you are emptying out a bathroom sink or tub. Add more water or gently disturb with a spoon. There is no sure way to eliminate a vortex forming due to the pump rotation but usually will go away on its own.
- Gurgling +Whoosh noise: The pump is sucking air – add more water. You should also see small bubbles in your tank.
- Food damage: The pump's water jet is cracking eggs or damaging fish fillets: Place the food away from the water outlet so it is not being directly hit by the water flow. It is also good practice to bag eggs to prevent them from being "blown" around in certain containers.
- Low water level alarm: Add more water – the water level can be reduced during operation by pump due to water turbulence. And the pump generates "Waves" –sometimes these waves will cause the water level at the sensors to fluctuate up and down.
- The waves sometimes drop the water level right under the sensor and will cause a low water alarm. This is normal and you just need to add more water. The screen will display "Err" with Bi-Bi of alarm for 2 minutes to return to the original state or until you add more water and restart the unit.
- Temperature read does not match thermometer: Sous Vide circulators are calibrated to a scientific platinum primary standard which is far more accurate than store thermometers.
- When the machine is out of work, please check power plug and breakers.
- Lights are slightly flickering when system is on, this is a normal phenomenon.
- Display touchscreen doesn't respond, please contact info@yedihouseware.com

- **Questions:** contact us at <https://yedihousewareappliances.com>