

MAXXO SV06
SousVide COOKER
INSTRUCTIONS



IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

READ ALL INSTRUCTIONS

1. Carefully read all of the instructions before using this appliance and save for future reference.
2. Do not touch hot surfaces. The lid may get hot while cooking; Hold the lids by the two sides to avoid burn.
3. Do not immerse this appliance, power cord or plug in water or any other liquid.
4. This appliance is not a toy, when used by or near children, close attention is necessary, and store this appliance to a safe place, out of the reach of children.



5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or

lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

6. Unplug from outlet when not in use and before cleaning. Allow machine to cool before putting in or taking out parts or emptying the container.

7. Do not attempt to operate (heat) the unit without sufficient water in the container to completely cover the bottom rack and to reach the Minimum level mark on the sidewall.

8. Take care not to overfill the container; allow sufficient room to accommodate the volume of food pouches when added to the container. And make sure food in pouches is completely submerged.

9. Stop using the machine immediately if the cord is damaged and have it replaced by a professional.

10. Always use the manufacturer original accessories.

11. Do not use this appliance outdoors or on a wet surface, it's recommended for household, indoor use only.

12. Do not let cord hang over edge of table or counter, or touch heated surfaces.

13. Do not place unit on or near a hot gas or electric burner, or in a heated oven.

14. Extreme caution must be used when moving an appliance containing hot water or other hot liquids, including the appliance water oven. Always allow the container to cool before emptying your appliance.

15. Take care when removing the lid when unit is hot, as hot water will collect on the inside during cooking. Hold the lid by the sidewall using two hand to remove lid.

16. Do not use this appliance for other than intended use.

17. Don't use the appliance if it has fallen or appeared to be damaged.
18. It's better not to use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
19. When disconnect, to avoid any injury, please unplug by grasp the plug, not the cord.
20. Before plugging appliance in or operating, make sure your hands are dry and safe to do the actions.
21. When it is in "ON" or working position, always be on a stable surface, such as table or counter.
22. Children should be supervised to ensure that they do not play with the appliance.
23. To disconnect, press the OFF button for one (1) second to turn off, then remove plug from wall outlet.
24. Do not try to repair this appliance by yourself.
25. 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.

CAUTION:

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

IMPORTANT NOTES:

CAUTION: to ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

DO NOT ATTEMPT TO DISASSEMBLE

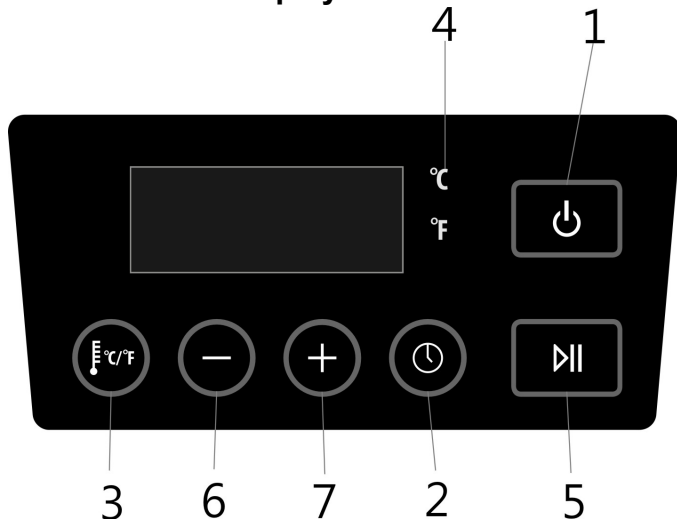
There are no user-serviceable parts inside the appliance. Do

not attempt to service this product. Do not immerse base in water or other liquid. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE MACHINE. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

OPERATING INSTRUCTIONS

Control Panel Display:



1. Power on/off button : Touch and hold for 1 second to

switch ON /OFF the power; LED will display after power is on.

2. Timer-Set Button: Setting arrange in between 00:00-99:00.Default Time is : 02:00.

3. Temperature- Set button:, The temperature set range in between 25°C-85°C or 77°F-185°F .Default Temperature is: 60°C /140°F.




4. Temperature unit Indicator:

- a. Celsius temperature indicator light
- b. Fahrenheit temperature indicator light, Press twice to show Celsius or Fahrenheit alternatively.

5. Start/stop button: cooking start /stop button.

6/7. (+/-) arrows: for timer or temp, or finish time setting.


To Set the Machine for Use

1. Be sure the container contains water before starting the machine. The water must be over the Minimum level which is marked on the side wall of the container. The machine will refuse to start if water level is below "MIN" Line and will show error signal E001..
2. Plug the cord set into a wall socket.
3. Hold the  button for 1 second to turn the machine on. You should hear a "click" tone. The display will show the current temperature of the water in the container
4. The machine will be preset to either Celsius or Fahrenheit readings. To change the setting, touch () button (Button #3) to show Celsius /Fahrenheit alternatively.
5. To set the cooking temperature,
 - 5.1. Touch the () button (Button #3) once . The screen


shows the default temperature of 140°F or 60°C and will flash which means it is ready to be changed.






- 5.2. Using the (+/-) arrow buttons (Button#7) to change the cooking temperature to the desired value. Touching the arrow button continuously to get a fast change of the figure. The temperature set range is : 25°C-85°C or 77°F-185°F

6 To set the cooking time:

- 6.1. To set the cooking time duration, Touch the  button. LED displays the time and flashes. The default time of 02:00 should appear. Use the arrow button (+/-) to increase /decrease time. Time- set range is 00:00-99:00 hours.
- 6.2. Using the (+/-) arrow buttons (Button#6/7) to change the length of cooking time to the desired value. Touching the arrow button longer to get a faster change of the figure.
- 6.3. When the desired length of cooking time has been reached, after 5 seconds the display will return to display the container temperature automatically.

7. To start cooking:

- 7.1. When you have completed the cooking time setting, cooking temperature setting, press / touch  button (Button #5) to begin heating the water to that temperature. An audible tone will alert as the container begins to heat.
- 7.2. When the temperature reached the setting temperature, the machine buzzer will alarm 3-5 times, screen and start button will flashes to remind you that it is time for you to put the vaccum packed food into the container.

- 7.3.** Put bagged food into the container. Make sure that food is totally immersed into water with help of the rack or tray provided with this machine. Touch start button the machine starts to count the cooking time from this point, The screen and start button stop flashes.
- 7.4.** Put the lid on the top of the machine. The machine will do the cooking job according to the set cooking time and set cooking temperature. When the cooking finishes, the machine will alarm and tell you it is ready to serve. Take the food out from the container for serving.
- 8. To view remaining time at any time during the cooking process,** touch  button to see the time left.
- 9.** Except in reservation mode, you can change the cooking temperature or cooking time during the cooking process, just repeat the above step 5 or step 6.
- 10.** Setting the cooking time  is not a must to operate the machine. The machine will work continuously without time limitation when the cooking time is set at 00:00.
- 11.** To stop or pulse the cooking, touch switch button #5 , touch switch button  again will resume the cooking time countdown .
- 12.** To stop electricity and turn off the machine, touch the button #1  for 1 second.
- 13.** For all button operation input, hold your fingers in that button for over half of a second for the machine to read your input.
- ☆ **If the water already filled over "MIN" line, and when you start the machine, but the machine LED appear E001, then, please**

put a little salt into the water and mix well.

Guidelines for cooking

The table below is a proposal for temperatures that could be used to achieve the wanted result. The circulator has a temperature tolerance of 0.1°C in order to adapt to the personal preference. Therefore, we recommend that you try your way starting with these temperatures.

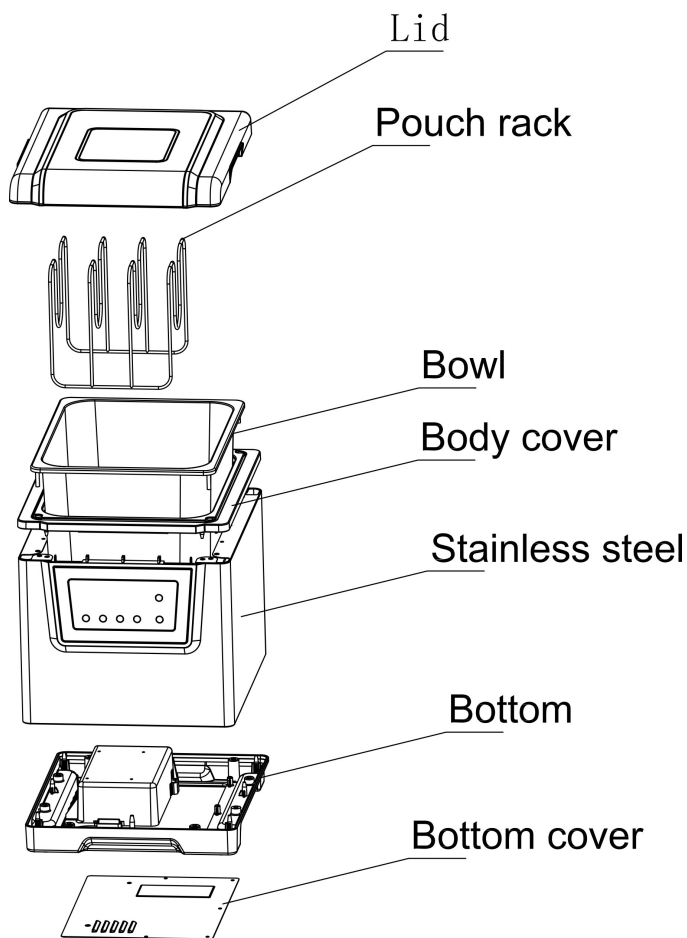
The table below is valid for raw materials at refrigerator temperature (approx. $+5^{\circ}\text{C}$).

Name	Description	Thickness	Temperature	Minimum time	Maximum time
Beef	Fillet of beef, rare	20 mm	52°C	2 hours	4 hours
	Fillet of beef, medium	20 mm	55°C	2 hours	4 hours
	Fillet of beef, well done	20 mm	65°C	2 hours	4 hours
	Fillet steak, rare	20 mm	52°C	2 hours	4 hours
	Fillet steak, medium	20 mm	55°C	2 hours	4 hours
	Fillet steak, well done	20 mm	65°C	2 hours	4 hours
	Entrecote, rare	20 mm	52°C	2 hours	4 hours
	Entrecote, medium	20 mm	55°C	2 hours	4 hours
	Entrecote, well done	20 mm	65°C	2 hours	4 hours
Lamb	Roast lamb, without bones, medium	90 mm	55°C	20 hours	30 hours
	Roast lamb, without bones, well done	90 mm	65°C	20 hours	30 hours
Pork	Fillet of pork	40 mm	64°C	2 hours	4 hours
	Roast pork(ribs)	15 mm	60°C	4 hours	20 hours
Chicken	Fillet of chicken	25 mm	64°C	2 hours	4 hours
Fish	Fatfsh,withslightly rare core	30 mm	55°C	20 min	40 min
	Fatfsh,medium	30 mm	60°C	20 min	+40 min
	Leanfsh,medium	15 mm	58°C	20 min	40 min

Vegetables	Beetroot	Up to 50 mm	84°C	1 hour	6 hours
	Carrots	Up to 50 mm	84°C	1 hour	6 hours
	Celeriac	Up to 50 mm	84°C	1 hour	6 hours
	Potatoes	Up to 50 mm	84°C	1 hour	6 hours
	Asparagus	Up to 70 mm	84°C	30 min	1 hour
	Onion	Up to 70 mm	84°C	30 min	1 hour
	Broccoli	Up to 70 mm	84°C	30 min	1 hour
	Cauliflower	Up to 70 mm	84°C	30 min	1 hour
	Aubergine	Up to 70 mm	84°C	30 min	1 hour
	Fennel	Up to 70 mm	84°C	30 min	1 hour

The above indications of time are based on the thickness of the raw material given in the table. Choosing a smaller or higher thickness will affect the preparation time of the raw material. To give you an example: A roast or a big slice of beef with a diameter of 7 cm will have a cooking time of at least 5 hours at the wanted temperature. The maximum thickness of a roast or a big slice of beef, which should be prepared at low temperature, should have a diameter of 7 cm.

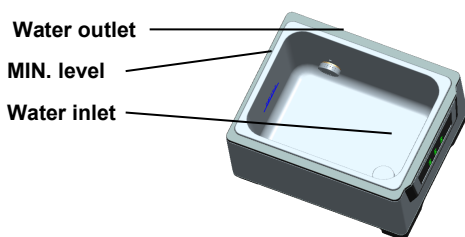
Machine COMPONENTS



1. Lid---Always put this Lid on the containers during cooking to keep container temperature stable and reduces steam vapor, and see inside through the window. After cooking this lid converts into a drip tray when flipped over to hold the food pouches.
2. Pouch rack---Use this pouch rack to arrange evenly the more than

one bagged food pouches vertically or horizontally while keeps good and even water ventilation for all pouches. Be sure that the food within the pouches is under surface of water in the container during cooking.

3. Water outlet-- Water in pipeline return back to container through outlet.
4. "MIN." level--- Indicate the lowest water line





Maintenance and Cleaning:

1. Do not leave water in the container after use. Always drain the container thoroughly after every use using the drain pipe.
2. Always keep the water intake filter clean and tidy in the container; use brush to clean it before and after use;
3. **Do not put any thing into the container except clean water;**
4. In the event of a cooking pouch breaking or in case something is mixed in the water container, you may need to clean the container. Do not drain the water through the drain hole in this case. Pour out everything out of the container from top of the container. Use a soft cloth or sponge and mild soapy water to wipe away all objects from the container.
5. Never immerse the machine unit in water or other liquid for cleaning or rinsing.

6. Never use abrasives or harsh chemicals to clean your machine.
7. Never put the machine in the dishwasher.
8. Periodically(once a month or **LED display "C"**) or in the case of anything coming into the interior of the machine, you may need to run a **cleaning cycle** on your machine. Fill the container with clean water to above the Min. fill line, add mild soapy detergent (non foam detergent or acidic cleaning liquid into the water. set temperature at 40 degree C and run the machine for 20 min long ordinary cooking cycle. And then drain all water out from the drain exit. If needed, you may need to run this cycles twice to make sure that the interior system of the machine is clean and clear.

TROUBLE SHOOTING

Nothing happens when I try to cooking

1. Check power cord to see if it is firmly plugged into electrical outlet.
2. Examine power cord for any damages.
3. See if electrical outlet is operative by plugging in another appliance.
4. Check if the button  is light, If yes, please ensure you have pressed this button  more than 1 second.
5. If your appliance has a mode switch, make sure it is set to the correct mode. Refer to the above operating instructions

Digital display already light but the machine can't start cooking and show on error code:

Error code	Possible causes	Solution
E001	1.Container is empty	Fill clean water to above the “MIN” level
	2.Water is too lower	Fill clean water to above the “MIN” level
	3.Machine didn't place well on the table	Put the machine on the flat table
	4.The system couldn't identify if there is water in the container	Put a little salt into the water and mix well
	5. Electronics fault	please contact after-sales department for maintenance
E002	1. There are some sundries on filtering	Please clean filtering well.
	2. food bag is blocking the water intake	Please place bags again. Always use provided pouch racks to fix the bags.
	3. food bag is blocking the water exit holes.	Please place bags again. Always use provided pouch racks to fix the bags.
	4.Bag broke and stuff blocked water inlet	Run machine cleaning cycles according to 8 th point under Maintenance and cleaning.
	5. dirty accumulated inside the interior of the machine circulation system.	Run machine cleaning cycles according to 8 th point under Maintenance and cleaning.
	6.Machine electronics fault	Return to maintenance department.
E009	Machine electronics fault	Return to maintenance department.

C	Machine already working continuously more than 200 hours	Run machine cleaning cycles
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DISPOSAL OF THE DEVICE




PROTECTION OF THE ENVIRONMENT

At the end of the life of your product, it should go to a specially adapted waste-recycling centre.

ENVIRONMENT PROTECTION FIRST



1. The symbol  on the product or on its packaging indicates

that this product may not be treated as household waste. Instead it should be handed over to the applicable. Collection point for the recycling of electrical and electronic equipment.

2. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product .For more detailed information about the recycling of this product, Please contact your local council office or your household waste disposal service.

Distributor

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