

## **Trouble Shooting**

### **The Sous Vide cooker will not turn on -**

- Make sure that the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use the machine if the power cord is damaged.
- Make sure the power switch is turned on. The LCD display screen will illuminate when the machine is turned on.

### **The LCD display screen reads error code “E01” -**

- Make sure the water level is between the MIN and MAX shown on the Sous Vide cooker. The machine will alarm and power off when the water level drops below the MIN required for operation.

### **The LCD display screen reads error code “E02” -**

- If the sensor wire not connect well, please contact with service center and change new sensor.

### **The LCD display screen reads error code “E05” -**

- The fan of the Sous Vide cooker has problem, please change the new fan from the service center.

### **The LCD display screen reads error code “E06” -**

- Please check if the Sous Vide cooker lay incline, if yes, please ensure lay upright.
- The pump of the Sous Vide cooker has problem, please change the new pump from the service center.

### **The machine is plugged in and turned on, but no information appears in the LCD display screen -**

- Open the plastic cover (using a flat head screwdriver or similar item) on the front of the machine and press the RESET button.

# **SOUS VIDE COOKER**



**User's Guide  
Model Number: SVGFP1500**

Thank you for purchasing the SVGFP1500 cooker. The SVGFP1500 is one of the most efficient and reliable instruments for sous vide cooking. This machine, with its space-saving, stainless steel design and easy-to-use controls, quickly achieves and effectively maintains your water temperature for precise cooking every time. By using a pump to create circulation, the machine provides consistent cooking temperatures resulting in uniform doneness, perfect texture and superior flavor. You are about to revolutionize your kitchen with one of the most progressive trends in modern cuisine.

Please read and follow all instructions for usage and maintenance before operating the cooker.

**5. Adjust/set controls Celsius or Fahrenheit:** Select either °C or °F for your measure of temperature.

**Set Temp:** Using the + or - buttons, select the desired water temperature. Maximum temperature setting is 99°C or 210°F.

**Set Time:** Using the + or - buttons, select the desired cooking time. Maximum time setting is 24 hours.

**6. Cook your food** Press the Start button to begin heating and circulating the water.

## **Machine Safety & Maintenance**

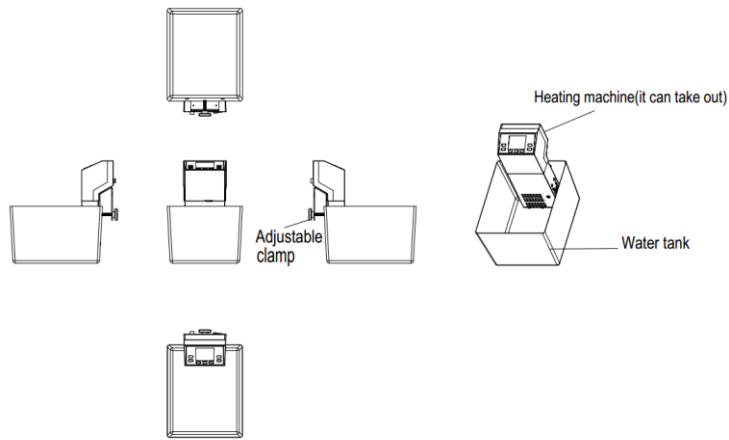
- Read this manual carefully before using your Sous Vide cooker for the first time.
- Only use the Sous Vide cooker for its intended purpose.
- Do not operate appliance with a damaged cord.
- Use grounded power sources only. Do not use an extension cord.
- Turn off power and unplug the machine before removing it from the water.
- Check water temperature with the temperature display or a thermometer. Do not stick your hands directly in the water.
- Handle the Sous Vide cooker with care when removing it after use. The components of the machine may still be hot to the touch.
- Store the Sous Vide cooker in an upright position after use. This will prevent water from getting inside the machine.
- If there is liquid in the upper part of the machine, turn off the power to the machine and dry it before use.
- Do not use the machine near open flame or burner.
- This is an electrical appliance. Should it become completely submerged, please unplug the machine before handling. Understand and operate the Sous Vide cooker in accordance with basic electrical safety precautions.
- Prior to cleaning the Sous Vide cooker, make sure it is unplugged and cool to the touch.
- To prolong the use of your machine, it should be cleaned every 20 uses or 100 hours of use.
- To clean the Sous Vide cooker, fill your water container with a vinegar and water solution and run the machine in the water for approximately 20 minutes. In addition, unplug the unit, allow it to cool thoroughly and open the machine housing (using the wrench included) to clean the filter inside. If the machine is hot, do not place the machine in cold water. Allow the machine to cool first. If the machine is cold, do not place the machine in hot water. Allow the machine to warm to room temperature first and allow the water too cool as well. These steps will prolong the life of your SVGFP1500.
- Keep out of reach of children.

## Operating Instructions

Please read all instructions before operating the Sous Vide cooker.

1. **Select a water container** Select the water container that you will use to cook in. Make sure that the container will accommodate the SVGFP1500 in length, width and height, while also allowing enough space for your product. Heats and circulates up to 30 liters.

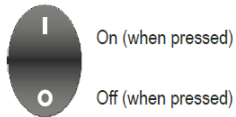
2. **Attach the circulator to the water container** Place the SVGFP1500 on the side of the water container, using the adjustable clamp to secure the circulator in place. The clamp will adjust both up and down for height, as well as in and out to adapt to the width of the water container. Make sure the circulator is fastened firmly to the side of the container.



3. **Fill the container with water** Fill the water container with water, using the water level indicator on the SVGFP1500. The water level should be between the MIN and MAX indicated on the front of the circulator.

*Note: As the water temperature increases, the water will begin to evaporate. The SVGFP1500 circulator is equipped with an alarm indicating a low water level. If the water level goes below the MIN mark, the circulator will shut off.*

4. **Plug the machine in and turn the power on** Properly insert the electrical cord into a grounded electrical outlet. Then, press the power switch to the ON ( I ) position. The LCD display screen will light up once the power switch is turned on. On (when pressed) Off (when pressed)

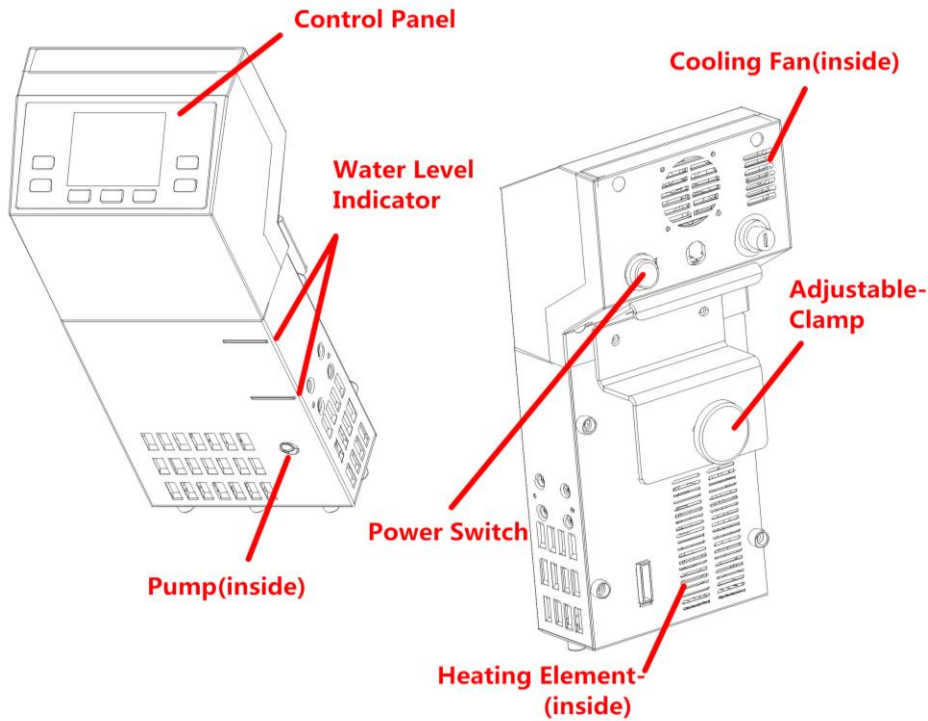


*Note: When powered ON, the LCD display will show the current water temperature, previous temperature setting and previous time setting.*

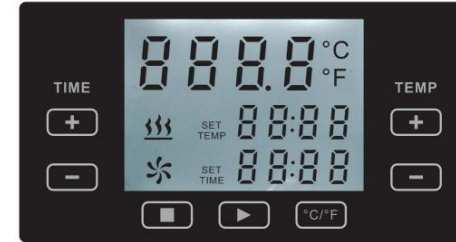
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# SVGFP1500 Features



# Control Panel



<b>LCD Display Screen:</b>	Displays current water temperature, preset temperature and time count.
	Indicates water heating
	Indicates water circulating
 <b>°C / °F Button:</b>	Press to change the current water temperature display to - either Celsius (°C) or Fahrenheit (°F)
 <b>Temp Buttons:</b>	Press to increase or decrease the water temperature.
 <b>Time Buttons:</b>	Press to increase or decrease the time for cooking.
 <b>Start Button:</b>	Press to begin heating and circulating the water.
 <b>Stop Button:</b>	Press to stop operation.



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