



Operation manual

AMBIANO®

SOUS VIDE STICK



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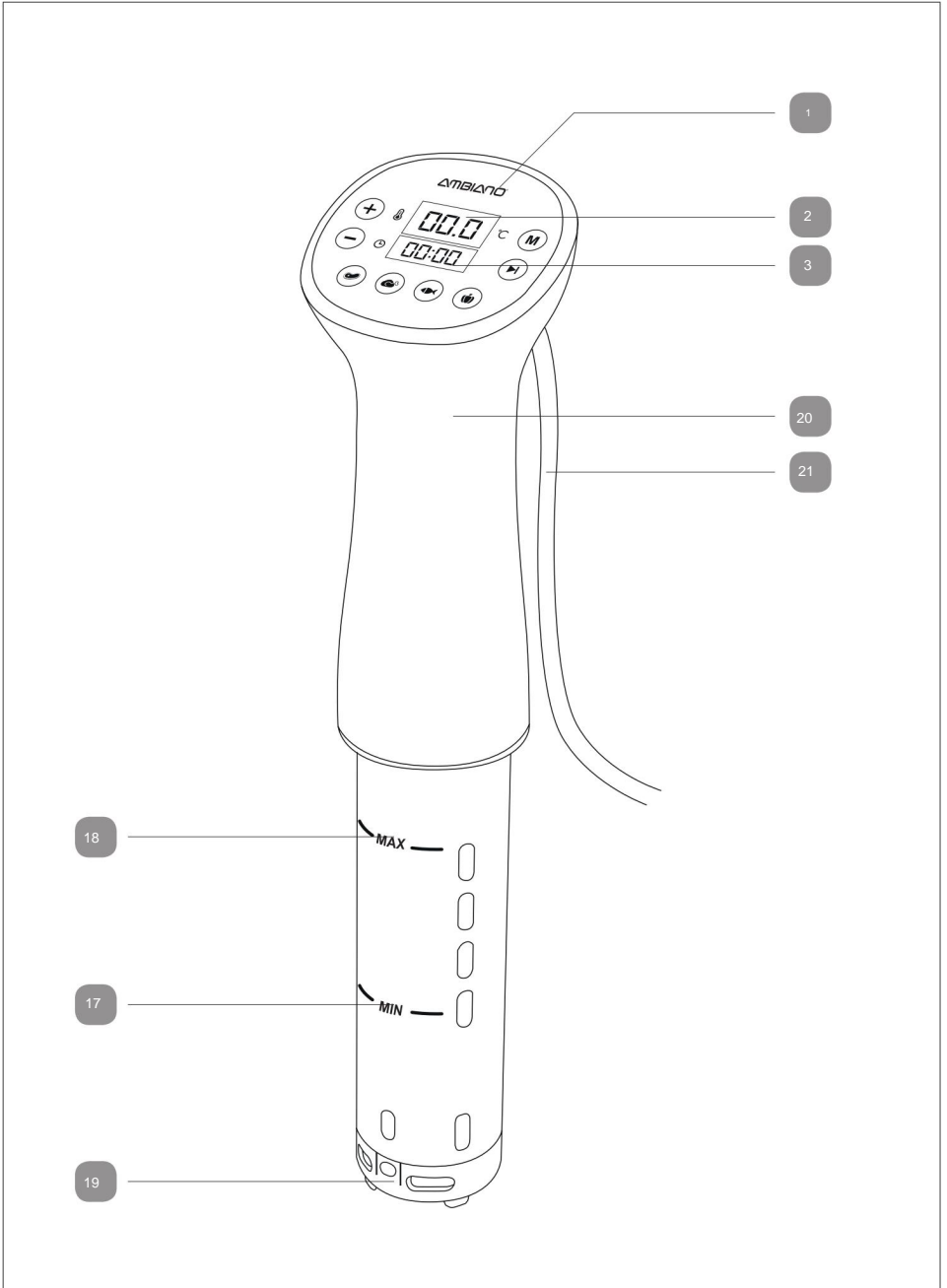
portal All of the above information is also available online via the ALDI service portal at www.hofer-service.at.

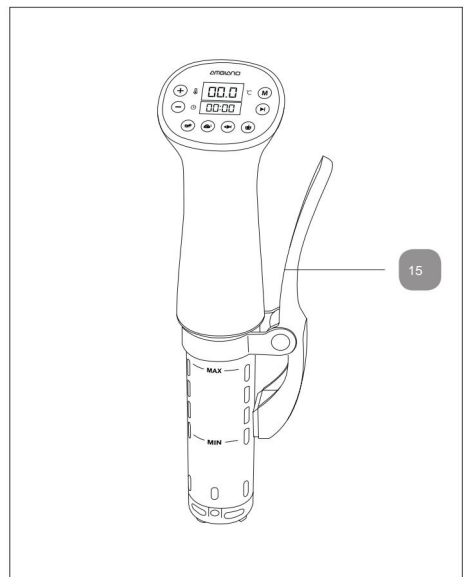
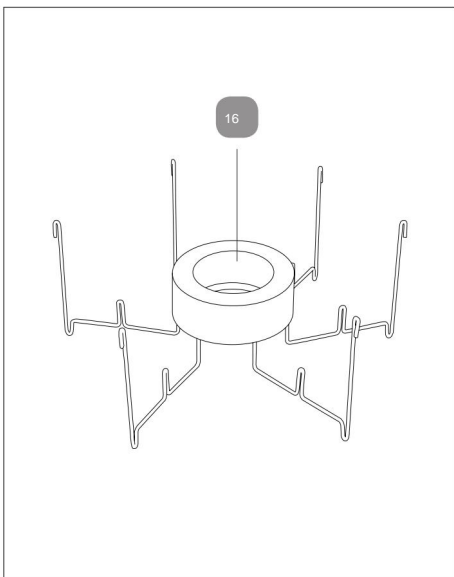
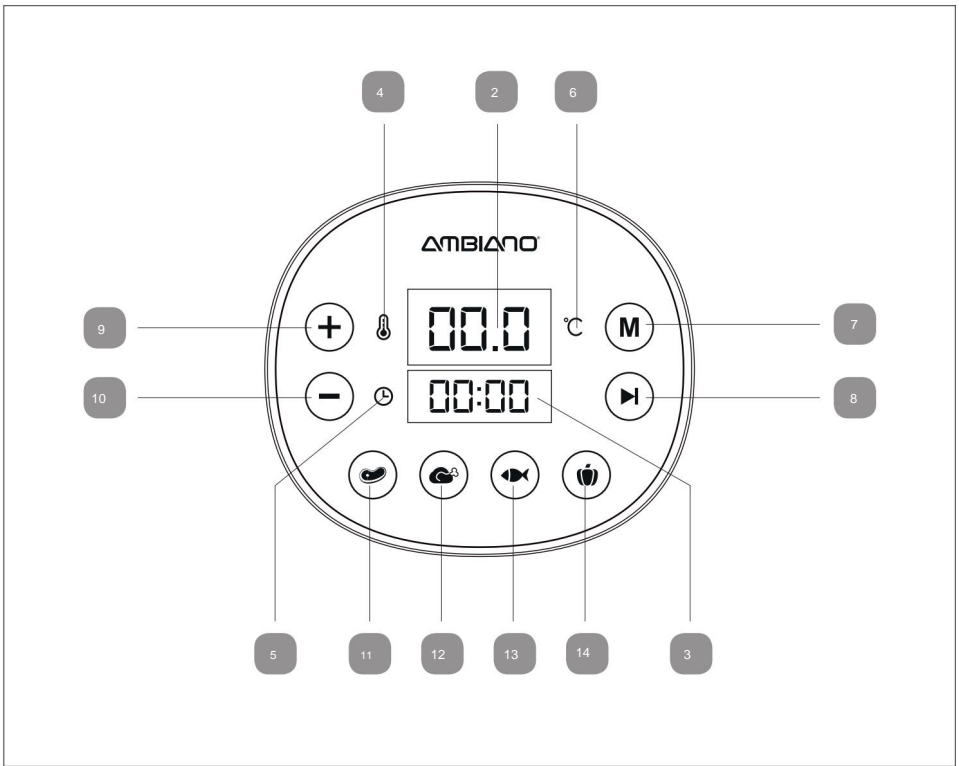


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scope of delivery

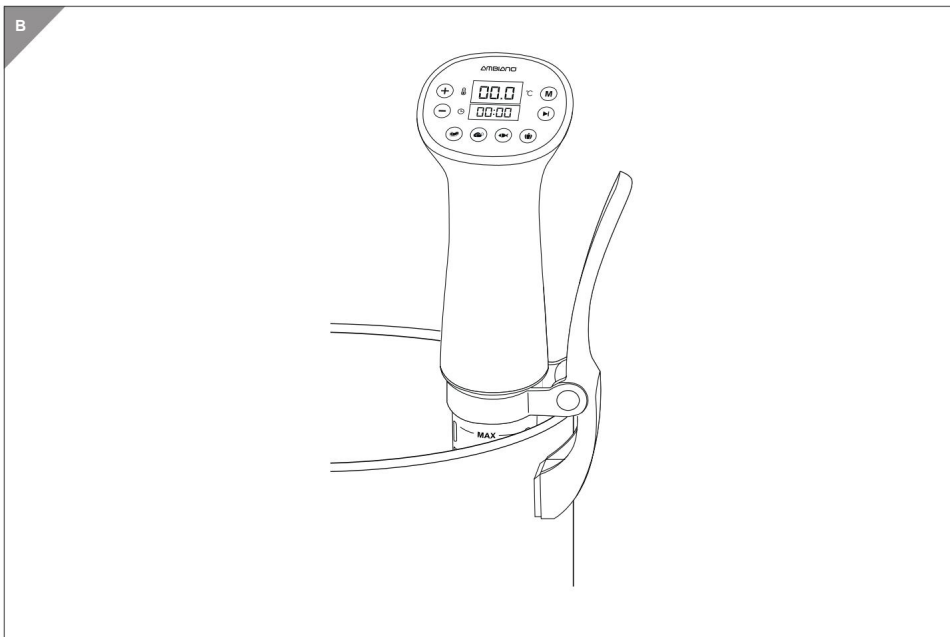
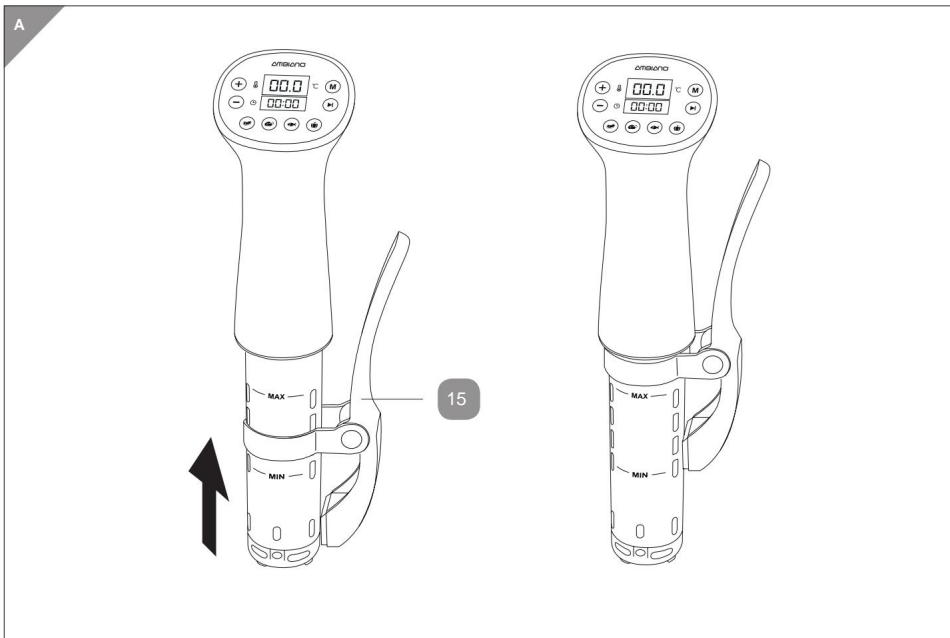




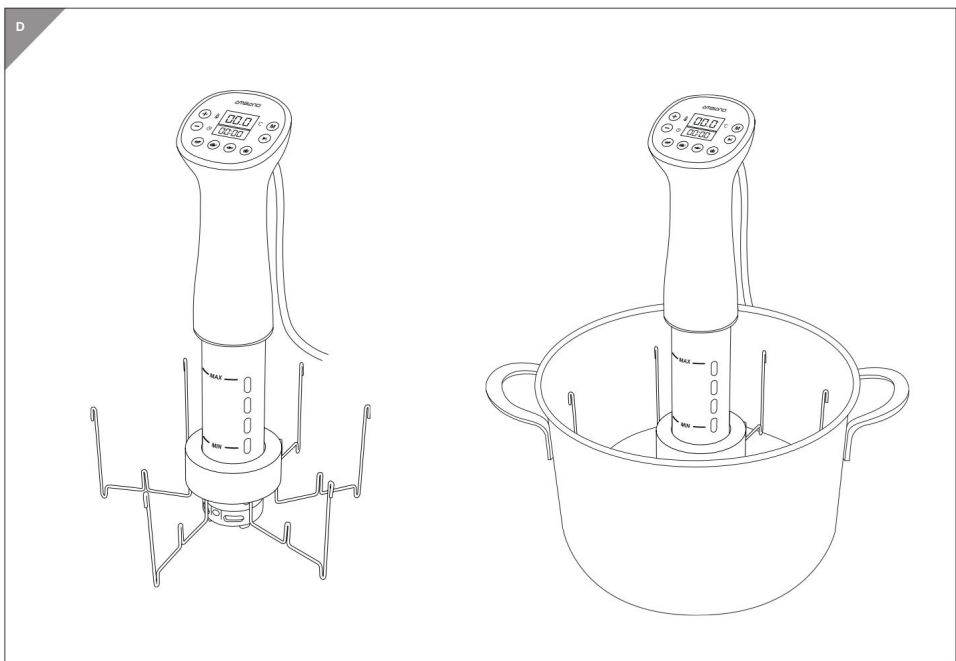
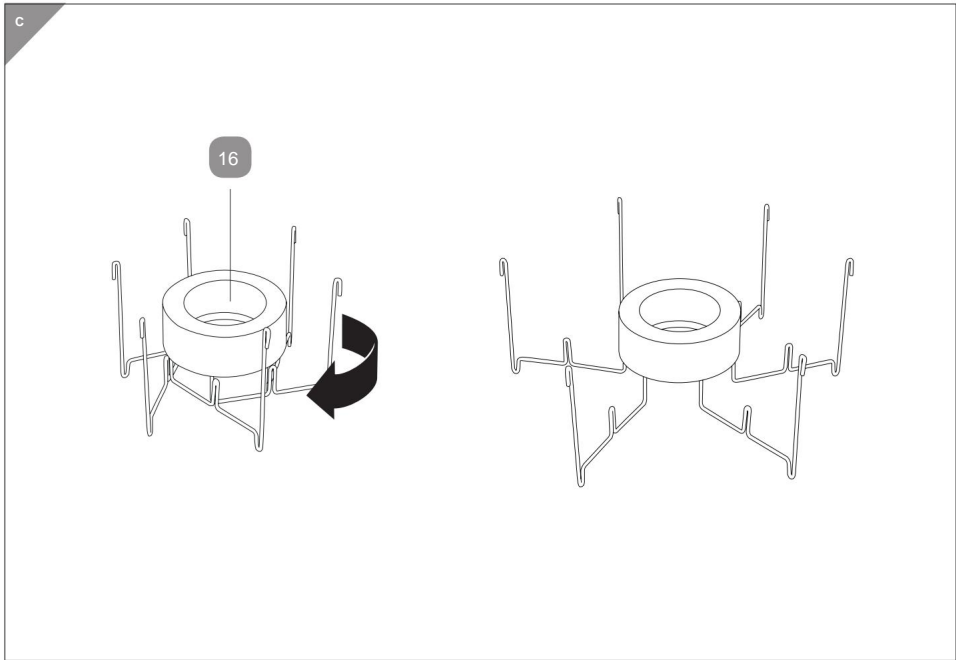
components

- 1 control panel
- 2 Temperaturdisplay (in Celsius)
- 3 Zeitdisplay (hh:mm)
- 4 Temperature LED
- 5 Time LED
- 6 Celsius-LED
- 7 **M** Taste
- 8  Taste
- 9 Plus-Taste
- 10 Minus-Taste
- 11 Meat setting button 
- 12 Poultry settings button 
- 13 Fish settings button 
- 14 Vegetable setting button 
- 15 fixing clip
- 16 frame
- 17 mark **MIN**
- 18 mark **MAX**
- 19 heater cover
- 20 handle
- 21 power cord / plug

use



use



General

Read and keep the operating instructions



This user manual accompanies this sous vide stick. It contains important information on commissioning and handling.

Read the operating instructions carefully, especially the safety instructions, before using the Sous Vide Stick. Failure to follow this instruction manual can result in serious injury or damage to the Sous Vide Stick.

The operating instructions are based on the standards and regulations valid in the European Union. Also observe country-specific guidelines and laws abroad.

Keep the user manual for further use. If you pass the Sous Vide Stick on to third parties, be sure to include this user manual.

The user manual can be downloaded in PDF format via the QR code.

Intended use The Sous Vide Stick is only

suitable for cooking vacuum-packed food in a water bath for several hours at temperatures below 100 degrees. Frozen food that has been vacuum sealed in bags can also be cooked if the cooking time is extended accordingly.

The Sous Vide Stick is intended for private use or household-like use such as:

- in kitchens, for employees in shops, offices and other commercial areas;
- on farms;
- by customers in hotels, motels and other similar residential environments;
- in B&Bs.

Only use the Sous Vide Stick as described in this user manual.

Any other use is considered improper and can lead to property damage or even personal injury. The Sous Vide Stick is not a child's toy.

The manufacturer or dealer assumes no liability for damage caused by improper or incorrect use.

Explanation of symbols

The following symbols are used on the product, in the manual or on the packaging.



The "Tested Safety" seal (GS mark) certifies that the product meets the requirements of the German Product Safety Act (ProdSG). The GS mark indicates that the safety and health of the user are not endangered when the marked product is used as intended and in the event of foreseeable misuse. This is a voluntary safety mark issued by TÜV Rheinland.



Declaration of Conformity (see chapter "Declaration of Conformity"):
Products marked with this symbol comply with all applicable community regulations of the European Economic Area.



The Sous Vide Stick may only be used indoors.



Before using the Sous Vide Stick for the first time, read the instruction manual carefully and keep it for future reference.

IPX7

Protection against temporary immersion in water.

security

Explanation of notes

The following symbols and signal words are used in these operating instructions.



This signal symbol/word indicates a hazard with a medium level of risk which, if not avoided, can result in death or serious injury.



This signal symbol/word indicates a hazard with a low level of risk which, if not avoided, could result in minor or moderate injury.

A NOTICE!

This signal word warns of possible damage to property.



This symbol gives you useful additional information on assembly or operation.

General safety instructions



Electric shock hazard!

Faulty electrical installation or excessive mains voltage can lead to electric shock.

- Only connect the Sous Vide Stick if the mains voltage of the socket matches the specification on the rating plate.
- Only connect the Sous Vide Stick to an easily accessible socket so that you can quickly disconnect the Sous Vide Stick from the power supply in the event of a fault.
- Do not operate the Sous Vide Stick if it is visibly damaged or if the mains cable or mains plug is defective.
- The power cord of this device cannot be replaced.
If the cable is damaged, the device must be scrapped.
- Do not open the housing, leave the repairs to professionals.
To do this, contact a specialist workshop. Liability and guarantee claims are excluded in the event of repairs carried out independently, improper connection or incorrect operation.
- Always observe the instructions given in the operating instructions
Sous vide stick warnings.

- Only parts that correspond to the original device data may be used for repairs. This sous vide stick contains electrical and mechanical parts that are essential to protect against sources of danger.
- Do not operate the Sous Vide Stick with an external timer or a separate remote control system.
- Do not immerse the entire Sous Vide Stick, the mains cable or the mains plug in water or other liquids.
- Never immerse the control panel of the sous vide stick water or liquid. Only the heating element may be immersed in water.
- WARNING! Make sure that no liquid gets on the Power plug and power cord overflow.
- Do not operate the Sous Vide Stick with wet hands.
- Never touch the mains plug with wet hands.
- Never pull the mains plug out of the socket by the mains cable, always hold the mains plug.
- Never use the power cord as a carrying handle.
- Keep the Sous Vide Stick, the mains plug and the mains cable away from open flames and hot surfaces.
- Lay the mains cable in such a way that it is not a tripping hazard becomes.
- Do not use extension cords or damaged mains cable.
- Do not kink the mains cable and do not lay it over sharp edges or hot surfaces.
- Only use the Sous Vide Stick in dry indoor areas. Never operate it in damp rooms.
- Never store the Sous Vide Stick in such a way that it can fall into a tub or sink.

-
- Never reach for the sous vide stick if it has fallen completely into the water. In such a case, unplug the power cord from the outlet immediately. Have the Sous Vide Stick checked by a specialist workshop or customer service before using it again.
 - Make sure that children do not put any objects in the sous Insert vide stick.
 - If you are not using the Sous Vide Stick, cleaning it or if a fault occurs, always switch off the Sous Vide Stick and pull the mains plug out of the socket.
 - Allow the Sous Vide Stick to cool down completely before cleaning or putting away for storage.
 - Pull the mains plug out of the socket before removing the Sous Vide Stick from the pot and the water.
 - DANGER! After use, the surface of the heating element still has residual heat.
 - Only use the product for its intended purpose. In case of failure there is a risk of injury!



Danger for children and people with reduced physical, sensory or mental abilities (e.g. partially disabled, older people with restricted physical and mental abilities) or lack of experience and knowledge (e.g. older children).

- This sous vide stick must not be used by children. Children must not play with the sous vide stick. Cleaning and user maintenance shall not be made by children.
- This sous vide stick can be used by people with limited physical sensory or mental abilities or with

lack of experience and knowledge if they are supervised or have been instructed in the safe use of the device and have understood the dangers involved.

- Keep children away from the sous vide stick and the connecting cable fern.
- Do not let children play with the packaging foil.
Children can get caught in it and suffocate while playing.



Risk of burns!

During use, parts of the Sous Vide Stick and the water become very hot. You can get burned!

- Hot steam escapes from the pot! Keep yourself and other people away from the escaping steam!
- The sous vide stick must be unplugged before it is removed from the water is taken.
- Do not touch the hot parts of the Sous Vide Stick with your bare fingers during operation.
- Also point out the dangers to other users!
- Do not touch the surface of the heating element after use as it still has residual heat. Note that the Sous Vide Stick can still be hot even after it has been switched off! Therefore, do not touch any flammable surfaces with the Sous Vide Stick and do not place the Sous Vide Stick on flammable surfaces.
- Only touch the Sous Vide Stick by the handle.
- Use potholders to move the pot.
- Use heat-resistant tongs to take the food out of the pot or to put it in the pot.

**ATTENTION!****health hazard!**

You can get an upset stomach from spoiled foods, especially meat, fish, and oily foods!

- Observe all basic information on safe processing of the food and adhere to the temperature information as well as cooking times and recommendations for further processing.
- Always use fresh and unused foil bags for vacuuming. When choosing foil bags, make sure that they are suitable for both heating and freezing in order to avoid damage to the bag.
- The Sous Vide Stick is not suitable for direct contact with food. Make sure that the food to be cooked is well sealed in vacuum bags or freezer bags before you use the Sous Vide Stick.
- Clean the Sous Vide Stick after each use as described in the “Cleaning and care” chapter.

A NOTICE!**Risk of damage!**

Improper handling of the Sous Vide Stick can damage the Sous Vide Stick.

- Place the pot with the sous vide stick on an easily accessible, level, dry, heat-resistant and sufficiently stable work surface. Do not place the pot on the edge or edge of the work surface.
- Only use the Sous Vide Stick with a

heat-resistant pot or container. Make sure the pot is big enough for the sous vide stick to hold securely.

- Operate the Sous Vide Stick with sufficient water.
Always observe the maximum and minimum water capacity on the Sous Vide Stick.
- Position the Sous Vide Stick in such a way that the hot water vapor that occurs during use can escape easily.
- Make sure that the sous vide stick is placed vertically in the pot is placed.
- Attach the Sous Vide Stick to the using the fixing clip edge of a container or use the stand to place it in the container. Observe the instructions in the chapters "Setting up the Sous Vide Stick" and "Operation".
- Only use the Sous Vide Stick to heat clean drinking water. Other liquids can damage the sous vide stick. Do not use demineralized water (VE water).
- Avoid heat build-up by not placing the pot with the sous vide stick directly against a wall or under wall cupboards or similar. place. The escaping steam can damage furniture.
- Never place the Sous Vide Stick on or near hot surfaces (stovetops, etc.).
- Do not bring the mains cable into contact with hot parts.
- Never expose the Sous Vide Stick to high temperatures (heating, etc.).
- Make sure the power cord is fully unwound before use.
- Do not leave the Sous Vide Stick unattended when the power cord is plugged in.

- Never immerse the Sous Vide Stick for cleaning completely in water and do not put it in the dishwasher for cleaning. Otherwise the sous vide stick could be damaged.
- Never cover the Sous Vide Stick with foil, cloths or other objects when it is in operation.
- Stop using the Sous Vide Stick if the Plastic components of the sous vide stick have cracks or cracks or are deformed. Only replace damaged components with suitable original spare parts.

initial start-up

Check the sous vide stick and scope of delivery

A NOTICE!

Risk of damage!

If you are not careful when opening the packaging with a sharp knife or other pointed object, the Sous Vide Stick can quickly be damaged.

- Be very careful when opening.
 1. Take the Sous Vide Stick out of the packaging.
 2. Check whether the delivery is complete.
 3. Check whether the Sous Vide Stick or the individual parts show any signs of damage. If this is the case, do not use the sous vide stick. Contact the manufacturer at the service address given on the warranty card.

Basic cleaning 1.

Remove the packaging material and all protective films.

2. Before using the Sous Vide Stick for the first time, clean all parts as in Described in the "Cleaning and care" chapter.

Setting up the sous vide stick

A NOTICE!

Risk of damage!

Improper handling of the Sous Vide Stick can damage the Sous Vide Stick.

- Make sure that the sous vide stick is placed vertically in the pot or container. The sous vide stick may touch the bottom of the pot.
- Only use the Sous Vide Stick with a **heat-resistant, tall, heavy pot or container.** Make sure the pot is big enough for the sous vide stick to have a secure hold.
- Choose a pot or container large enough to hold the sous vide stick, the food and the appropriate amount of water.
- The Sous Vide Stick can heat a maximum of 15 liters of water.

The Sous Vide Stick can be attached to a pot or container in 2 ways. The scope of delivery includes a fixing clamp and a frame. If the pot is not high enough to attach the Sous Vide Stick with the fixing clamp, you can use the frame to set up the Sous Vide Stick.

Use fixing clamp



Risk of injury!

The fixing clamp is equipped with a compression spring, uncontrolled springing back of the tensioned spring can lead to injuries.

A NOTICE!

- Make sure that the pot has the appropriate amount of water within the **MIN** and **MAX** water marks of the device. These markings refer to the water level after the food has been put in.
- Choose a tall, heavy pot that is stable stands. Also read the chapter "Setting up the Sous Vide Stick".

The sous vide stick is supplied with the fixing clamp mounted. To remove the fixing clip, carefully slide it off the Sous Vide Stick.

If you want to reinstall the fixing bracket after using the frame, proceed as follows:

1. Always hold the Sous Vide Stick by the handle
2. Slide the fixing clip onto the sous vide stick from below.
The fixing clamp must be pushed up to the handle (see **fig. A**).



The fixing clip may be difficult to slide over the sous vide stick. Therefore move the clip back and forth slightly while pushing it up.

3. You can then clamp the Sous Vide Stick to the side of the pot or a container (see **Fig. B**).
4. The pot wall must be between the fixing clamp and the sous vide stick (see **Fig. B**). Make sure the sous vide stick is firmly clamped.
5. Connect the power cord to a properly installed power outlet
Protective conductor contact (AC 220–240 V / 50 Hz) and.

use rack

1. Always hold the Sous Vide Stick by the handle
2. In order to use the Sous Vide Stick with the frame **16** the fixing clamp must first be removed.
3. Pull the frame open slightly and place it in the desired pot or container so that the outer struts rest against the side of the pot (see **Fig. C**).
4. Then place the Sous Vide Stick in the rack (see **Fig. D**).

service

5. Make sure the sous vide stick is firmly in place.
6. Connect the power plug to a properly installed power outlet
Protective conductor contact (AC 220–240 V / 50 Hz) and.

service




Danger of scalding and burns!

During use, hot steam comes out of the pot. Parts of the sous vide stick become hot.

- Do not touch the hot parts of the Sous Vide Stick with your bare fingers during operation.
- Only touch the Sous Vide Stick by the handle.
Also inform other users of the dangers!
- Keep away from the escaping steam.
- Note that the Sous Vide Stick can also be used after the Shutdown can still be hot!

Use a sous vide stick



- Always hold the Sous Vide Stick by the handle 
- The water should be lukewarm for an ideal result pass. Filling with cold water may increase the cooking time.
- The food to be cooked must be packed airtight. Use here to vacuum bags or freezer bags.
- Only season the food very sparingly. Certain herbs or spices such as B. Rosemary and garlic give off a very intense flavor that is enhanced by sous vide cooking.
- Certain green vegetables may turn brown when cooked sous vide. These include broccoli and green asparagus. • If you put several vacuum bags in a pot at the same time, mark the bags with a permanent marker beforehand. So you always know which food is in which bag and can precisely adhere to the required cooking time.

1. Make sure the heater cover is tight.
2. Fasten the Sous Vide Stick using the fixing clamp or the frame as described in the previous chapter "Setting up the Sous Vide Stick".
3. Fill a saucepan with lukewarm tap water and place on a flat, firm, heat-resistant surface. Please note that the water level after inserting the food to be cooked must be between the **MIN** and **MAX** markings on the Sous Vide Stick. The water level must be at least high enough for the food to be completely immersed in the water.



Please note that the water level will rise after the food has been put in.

4. Plug the power cord into a properly installed power outlet.
5. The Sous Vide Stick emits a short beep, but is still switched off.
6. The **power** button on the control panel lights up red.
7. Press the button about 3 seconds and the control panel will turn on.
8. The temperature display shows the last set target water temperature in degrees Celsius. The time display shows the cooking time (**hh:mm format**).
9. The time LED lights up and you are in the cooking time setting mode. The minute selection flashes in the time display **3**. You can use the plus button and minus button to set the desired minutes.
10. By pressing the **M** button you switch to the hour selection. Use the plus and minus buttons to set the desired hours.
The maximum cooking time that can be set is 99 hours, 59 minutes.
11. Pressing the **M** button again takes you to the temperature display. The time LED goes out and the Celsius LED lights up white. You can use the plus and minus buttons to set the cooking temperature in 0.5 °C increments. If the button is pressed continuously, the settings can be made more quickly.

The adjustable cooking temperature is from 30 to 99 °C.



- The Sous Vide Stick has four pre-programmed cooking programs. • Instead of setting the cooking time and temperature manually, you can also select one of these cooking programs
- After turning on, press the button you want
- program and confirm with the button.

Further information can be found in the "Cooking programs" chapter.

service

12. Cooking time and temperature are now set.
13. Press the button to confirm the settings.
14. The Sous Vide Stick will emit three short beeps.
15. The temperature LED lights up white. The Sous Vide Stick brings the water to the desired temperature and starts circulating the water in the pot. This can take a few minutes and depends on the water temperature.

The temperature display always shows the current temperature. When the desired temperature is reached, the Sous Vide Stick emits three short beeps, the temperature LED and time LED light up white and the time display starts counting down the set cooking time. The cooking process begins.

16. Put the food in the pot. Check the maximum water level indicator and scoop off some water if necessary.

The water temperature could now drop initially due to the colder food being cooked.



Tip: To avoid heat and water loss when cooking, use a lid with a recess for the sous vide stick or cover the pot with small plastic boards. Alternatively, you can also use aluminum foil or lots of small so-called cooking balls that float on the surface for sous-vide cooking.

17. As soon as the time display shows "00:01", the cooking process is complete. the sous Vide Stick beeps several times.
18. The sous vide cooker switches off automatically. The button lights up red.
19. Unplug the power cord, remove the sous vide stick from the pot and place it on a heat-resistant surface.
20. Remove the bag with the food using heat-resistant tongs.



To stop the heating process early, press and hold the button 8 button lights up red. . The control panel turns off and the

Start delay You have the option

of starting the warm-up process with a time delay of up to 99 hours and 59 minutes. To make the setting, proceed as follows: 1. After you have entered your desired temperature and cooking time,

do not press the button yet. Instead, press the **M** button for about 3 seconds.

2. The panel starts flashing and you are in the delayed start setting mode.
3. You can now set when the cooking process should start.
4. The minute selection flashes in the time display. You can use the plus button and minus button to set the desired minutes.
5. By pressing the M button you switch to the hour selection.
Use the plus and minus buttons to set the desired hours.
The maximum time that can be set is 99 hours, 59 minutes.
6. Press the button to activate the time delay.
7. The Sous Vide Stick will emit three short beeps and the control panel will flash.
8. The time display will now show the remaining time until the cooking process begins.
During this time, the control panel flashes continuously.
9. Once the time is up, the sous vide stick will emit three short beeps and go from delayed start mode to reheat and then to cooking.



When starting with a time delay, put the food in the pot or container right at the beginning and extend the cooking time.

After cooking

For meat and fish products in particular, it is advisable to briefly sear them again after sous vide cooking. This gives the products a typical roasted aroma.



1. Remove the food from the bag.
2. Fry the pieces of meat or fish at the highest possible temperature for about 1 minute. Alternatively, you can put the food on the grill for a short time or brush it with oil and fry it with a butane gas burner.
3. Serve the finished food.

If you don't want to eat the food immediately after sous vide cooking, leave as follows:







1. Cool the food in the vacuum bag immediately after cooking
ice water off.
2. Then store the sachet in the fridge or freezer.
Please note that the storage time may vary depending on the food to be cooked.
3. When ready to eat, reheat the food to at least 55°C.

service


Cancel the cooking process prematurely

Press button  for about 3 seconds during the cooking process to stop it early. The sous vide stick switches off. The button  lights up red.

Temperature or cooking time during heating or change the cooking process

1. Press the  button during the heating or cooking process to enter the setting mode. The minute selection flashes in the time display .
2. By pressing the plus button  or minus button  you can increase or decrease the entry.
3. With the help of the **M** button  you can change the input field to adjust the hours or the cooking time again.
4. Press the  key to confirm the entry.
5. The Sous Vide Stick will emit three short beeps and the cooking process will start continued.

Water level too low

Water evaporation can cause the water level to drop below the **MIN** mark on the sous vide stick, especially during longer cooking times. In this case, the cooking process is stopped. The temperature display  will show “ER1” and the Sous Vide Stick will beep 6 times and turn off.



1. Top up with warm water.
2. Restart the Sous Vide Stick.



Note that adding cold water will lengthen the cooking process. Because the refilled water first has to be heated to the desired temperature, the cooking process will take around 30 minutes longer, depending on the temperature.

Water level too high

If the water level is above the **MAX** mark on the sous vide stick, the function of the sous vide cooker may be impaired.

1. Stop the Sous Vide Stick function by pressing the button  .
2. Remove water from the pot or container.
3. Restart the Sous Vide Stick.

Cooking times

The **cooking** times listed are only guidelines. The times may vary depending on taste and the quality of the food. The guide values are based on chilled and not deep-frozen products.



Please note that these times are pure cooking times and do not include heating the water.

food/temperature	thickness					
	10 mm	20 mm	30 mm	40 mm	50 mm	60 mm
Beef/Pork 58-62 °C	30 min.	45 min.	95 min.	120 min.	180 min.	250 min.
Fish 55-58°C	10 min.	20 min.	30 min.	40 min.	50 min.	60 minutes.
Poultry 63-65°C	20 min.	40 min.	75 min.	90 min.	120 min.	180 min.

food	Temperature	duration in minutes
potatoes	85 – 90 °C	140
asparagus	80 – 85 °C	40
carrots etc.	80 – 85° C	90





food	weight	duration	Temperature
pork belly	1,5 kg	24 Std.	62 °C
Pork fillet, in one piece	800 g	2 Std.	58 – 62 °C
Pork fillet, steak 5 cm	400 g	40 Min.	58 – 62 °C
Veal fillet, in one piece	1 kg	2 Std.	58 – 62 °C
Roast beef	pro kg	2,5 Std.	55 – 60 °C
Rinderfiletsteak, 4 cm	200 g	100 Min.	58 – 62 °C
Lammrücken	200 g	2 Std.	58 – 60 °C
chicken breast fillet	200 g	30 Min.	65 °C
chicken leg	250g	1 Std.	65 °C
Duck breast, 3 cm	250g	1 Std.	63 °C
Goose breast, 5 cm on the bone	400 g	12 Std.	65 °C
Lachsfilet, 4 cm	225 g	40 Min.	56 °C
zander/cod	200 g	15 Min.	55 °C

Malfunction table and error codes



food	weight	duration	Temperature
asparagus	500 g	30 Min.	85 °C
cauliflower	250 g	80 Min.	80 °C
other fruits and vegetables	variable	variable	85 – 90 °C

Cooking program

The Sous Vide Stick has four pre-programmed cooking programs. These programs are cooking recommendations.

program	Temperature	Duration (hh:mm)
 meat	60 °C	01:40
 poultry	65 °C	01:30
 Fish	55 °C	00:30
 vegetables	85 °C	00:40

Malfunction table and error codes

Disturbance / error code	cause	solution
ER1	<p>Water level too low or no water in the pot.</p> <p>The Sous Vide Stick will emit 6 short beeps and turn off.</p>	<p>Top up with water so that the water level is between the MIN and MAX marks  on the Sous Vide Stick.</p> <p>Press the button  about 3 seconds and to turn the control panel back on.</p>
ER2	<p>The thermally conductive temperature sensor has failed.</p> <p>The Sous Vide Stick will emit 6 short beeps and turn off.</p>	<p>Unplug the power cord and remove the Sous Vide Stick from the pot/container. Allow the Sous Vide Stick to cool for at least 60 minutes .</p> <p>Start the Sous Vide Stick as described in the “Operation” chapter.</p>

Disturbance / error code	cause	solution
ER3	The heater has failed. The Sous Vide Stick will emit 5 short beeps and turn off.	Unplug the power cord and remove the Sous Vide Stick from the pot/container. Allow the Sous Vide Stick to cool for at least 60 minutes .
ER4	The temperature sensor has failed. The Sous Vide Stick will emit 3 short beeps and turn off.	Start the Sous Vide Stick as described in the "Operation" chapter.
The entire display flashes.	There is a system error. Unplug the power cord and remove the Sous Vide Stick from the pot/	<p>container. Allow the Sous Vide Stick to cool for at least 60 minutes .</p> <p>Start the Sous Vide Stick as described in the "Operation" chapter.</p> <p>If the error occurs again, contact customer support.</p>
The sous vide stick is not running smoothly.	Material (such as foil) is caught in the outlets of the sous vide stick.	Pull out the mains plug and let the Sous Vide Stick cool down. Carefully remove the material from the sous vide stick. Use tweezers if necessary.
The food was not cooked through.	The cooking time was too short.	Continue cooking the food for a longer time.
	A cooking temperature that is too low has been selected.	Continue cooking the food at a higher temperature.

Cleaning and care

Disturbance / error code	cause	solution
The cooking process takes longer than expected.	The sous vide stick is calcified. Descal the Sous Vide Stick	as described in the chapter "Descaling the Sous Vide Stick".



Should the **error code ER2-ER4 appear** again, unplug the power cord and remove the sous vide stick from the pot/container. Do not use the Sous Vide Stick again and contact customer service directly.

In the event of faults not listed here, please contact our customer service. The service address is listed on the warranty card.

Cleaning and care



Risk of short circuit!

Water or other liquids that have entered the housing can cause a short circuit.

- Never completely immerse the Sous Vide Stick in water or other liquids.
- Make sure that no water or other liquids get into the housing.



Risk of injury!

There is a risk of burns from touching hot surfaces.

- Always allow the Sous Vide Stick to cool down before cleaning it.

A NOTICE!

Risk of damage!

Improper handling of the Sous Vide Stick can damage the Sous Vide Stick.

- Do not use any aggressive cleaning agents, brushes with metal or nylon bristles, or sharp or metallic cleaning objects such as knives, hard spatulas and the like. These can damage the surfaces.

 - Never put the Sous Vide Stick completely in the dishwasher. You would destroy him by doing so.
1. Before cleaning, unplug the power cord.
 2. Allow the sous vide stick to cool completely.
 3. Wipe the Sous Vide Stick with a slightly damp cloth.
 4. Clean the control panel and the remaining parts with a slightly damp cloth as needed.
 5. Then allow all parts to dry completely.

Descal the sous vide stick

It is recommended to decalcify the Sous Vide Stick regularly. The intervals at which you should descale the Sous Vide Stick depend on the degree of hardness of the water used and the frequency of use.

- Descal the Sous Vide Stick every 3 months with normal use and soft water, and once a month with hard water. Information about the water hardness in your residential area can be obtained from the responsible waterworks.
 - Descal the Sous Vide Stick at the latest when the cooking process takes a long time or when heavy limescale deposits have formed on the heating element.
1. Place the Sous Vide Stick in a pot and fix it with the fixing clamp or the frame
 2. Fill the pot with descaling liquid up to the **MAX** mark on the Sous Vide Stick.
 3. To do this, you can mix household vinegar with water in a ratio of 1:1 or you can use a commercially available descaler. When using a descaler, observe the manufacturer's instructions for use.

storage

4. Plug the power cord into an outlet and place the Sous Vide Stick to 70 °C and 20 minutes (see chapter "Starting the cooking process").
5. Start the cooking process.
6. Turn off the appliance once the cooking process is complete and unplug the power cord from the outlet.
7. Rinse the heating element cover under cold clear water as soon as the Sous Vide Stick has cooled down.

storage

A NOTICE!

Risk of damage!

Improper handling of the sous vide stick can damage the sous vide stick.

• Never store the Sous Vide Stick next to a heat source.

• Do not kink or crush the mains cable

- All parts must be completely dry before storage.
- Always store the Sous Vide Stick in a dry place.
- Protect the Sous Vide Stick from direct sunlight.
- Store the Sous Vide Stick out of the reach of children, securely closed and at a storage temperature between +5 °C and +20 °C (room temperature).

Technical specifications

Model:	SVS 1000
Mains voltage:	AC 220–240 V /50 Hz
Power Consumption:	1200 Watt
Dimensions (W x H x D):	ca. 94,5 x 389 x 120,5 mm
Weight:	here. 0.9 kg
Protection class:	.
Degree of protection:	IPX7 (1m)
Temperature range:	30-95°C (in 0.5°C steps) +/- 1.5°C
Temperature Deviation:	
Water heating amount:	maximum 15 liters

Dry run protection:	yes, auto shut off when low water level
Circulation pump performance:	12 Liter pro Minute
Maximum adjustable time:	99 hours 59 minutes
Time setting:	in 1-minute increments

Technical changes reserved.

Declaration of Conformity



The EU declaration of conformity can be requested from the address given on the guarantee card.

disposal

Dispose of packaging



Dispose of the packaging by type. Give cardboard to the waste paper, foils to the recyclable material collection.

Dispose of your old device

(Applicable in the European Union and other European countries with separate collection systems for recyclable materials.)



Old devices must not be disposed of in the household waste!

If the Sous Vide Stick can no longer be used, every consumer **is legally obliged to dispose of old devices separately from household waste**, e.g. B. at a collection point in his municipality/town. This ensures that old devices are recycled professionally and that negative effects on the environment are avoided. For this reason, electronic devices are marked with the symbol shown here.

privacy

Warranty processing according to Art.13

GDPR Dear customer!

We would like to inform you that we, monolith GmbH, Maxstraße 16, 45127 Essen, Germany, are responsible for processing your personal data. In data protection matters, we are supported by a data protection officer who can be reached at monolith GmbH, Maxstraße 16, 45127 Essen, Germany, datenschutz@monolith-support.com. We process your data for the purpose of warranty processing and base the processing of your data on the sales contract concluded with us.

We will transmit your data to Zeitlos Vertriebs GmbH, Service Center, Nachtwaid 6, 79206 Breisach, Germany for the purpose of warranty processing. We store your personal data for a maximum of 3 years.

You have the right to information about the personal data concerned and to correction, deletion, restriction of processing, objection to processing and data portability.

The processing of your data is necessary for the warranty processing; Warranty processing is not possible without providing the required data.



AT

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MONOLITH GMBH
MAX STRESS 16
45127 FOOD
GERMANY

CUSTOMER SERVICE

98727



AT 00 800 09 34 85 67



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MODEL:

SVS 1000

08/2019

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YEARS
GUARANTEE