



HURAKAN

Sous Vide

USER MANUAL



Please read this user manual carefully before use and keep it handy for future reference. Feel free to reach out to us please.

Note

Please read this instruction thoroughly prior to use. The following basic safety precautions should always be followed when using the machine:

1. This section explains the potential dangers that may arise when operating the sous vide and notes many important safety precautions.
2. Burn Hazard - the circulator, the cooking container and the vacuum bag will all get hot when used, please use heat insulating gloves or tongs. Do not immediately touch hot surfaces and liquid with your hands directly to avoid being burned.
3. Make sure that the appliance is turned off, disconnected from power source, and cooled to room temperature before cleaning and storing. To avoid the possibility of personal injury, always unplug the appliance from the electrical outlet when not in use. Do NOT pull out the power plug by pulling on the power cord; always pull on the plug body only.
4. To protect against electrical shock, do not immerse the upper half of the product, cord and plug in water or other liquid.
5. Close supervision and direct instruction concerning the use of the appliance in a safe way by persons who have adequate understanding of unit's features and are responsible for their safety is necessary when the appliance is operated by or near children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
6. If the unit is dropped in water, damaged, malfunctions, or the plug or power cord appears damaged in any way, stop use immediately, unplug from power source, and contact Customer Service Department. Do not arbitrarily dismantle the product.
7. The use of accessory attachments unapproved or not sold by us is not recommended and may cause risk of damage, fire, electric shock or injury.
8. Unit is designed for indoor, domestic use only - do not use outdoors. Do not use the unit for anything other than simmering food. (Like laboratory work or heating a hot tub). Place this appliance on a stable and heat-resistant surface. Make sure not to place it on or near a heat source such as stove, oven, hot gas, electric burner, open flame or flammable material.
9. Check that your home power supply corresponds with this appliance's rated voltage.
10. Do not immerse device in water below the MIN mark or above the MAX mark indicated on stainless steel column.
11. Keep the sous vide upright after use. Do not place it horizontally or in reverse to avoid liquid reflux. Store unit in a cool, dry location when not in use.
12. Do not use extension cords - only use wall outlet. Never operate with damaged cord or plug.
13. The sous vide is not intended to be in direct contact with food. Place the machine in a water bath and do not use it to directly cook food. Ensure food or liquid such as juice, soup or dairy products are vacuum-sealed or zipped before cooking.
14. Do not put the machine into dishwasher.
15. Vessel requirements: Minimum water depth: 8.3cm; Maximum water depth: 13.5 cm; Maximum capacity: 12 L.

Introduction

Sous Vide, an art of time and temperature, is originated from France in the 1970s. It is a slow-cooking culinary method that vacuum fresh ingredients in a zipper bag and immerse it into water with constant temperature for a period of time. With the help of Sous Vide, you can effortlessly prepare exquisite delicacies with an enhanced flavor and the essence of nourishment that was only exclusively available at renowned restaurants.

Conventional pan frying is hard to control the different degree of doneness for the ingredients, let alone a perfect medium steak. Sous Vide brings science to steak cooking by providing constant temperature regulator (accurate up to 0.5°C) and a cooking timer. Therefore, you can now prepare the perfect steak for your family and friends like a master chef.

Technology:

1. SOUS VIDE can generate a 360° Strong water cycle to maintain a constant temperature throughout the container, ensuring heat penetration for the whole food from every angle and nutrition can be preserved.
2. 3D multidirectional heat penetration will remedy the imperfections of conventional cooking and guarantee that food is thoroughly cooked with a tender texture while delicate fibres and healthy nutrients are preserved.
3. It takes only 1°C to alter the final product of your hard work in food preparation. By regulating cooking temperature with a variance as little as 0.5°C, SOUS VIDE enables you to effortlessly prepare your favourite dishes.
4. Overcooking is effectively avoided by setting the correct timer, ranging from 0 minute to 99 hours and 59 minutes. An alarm signal will buzz when cooking is done, you can sit back and relax while the meal is being prepared.

Features:



Technical Specification:

Model No	HKN-SV12M		
Temperature Range	25-92.5 °C (77-198.5 °F)		
Temperature Variance	±0.5 °C		
Timer	0-99:59		
Country	US	UK	CA
Voltage	100-120 V	220-240 V	100-120 V
Frequency	60 Hz	50 Hz	60 Hz
Product Dimensions	(H) 37.3 cm (W) 9.7 cm (D) 9.6 cm		
Net Weight	1.1 KG		
Max Water Depth	13.5 cm		
Min Water Depth	8.3cm		
Recommended MAX Capacity	12 L		

Operating Instruction



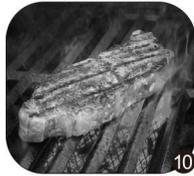
SOUS VIDE simplifies the entire cooking process: Set the timer, place food into a container and simply wait until it is done! No supervision is required. Everyone can make incredible cuisine while enjoying trouble-free cooking.

Operation Steps:

① Put food and seasoning into the vacuum bag, seal, and vacuum it.



- ② Fix the machine on a container. Secure the machine clip to the side of the container without touching the bottom of the container. And fill the container with water until the water line rises to a suitable position between the MIN water line and MAX water line. Please remember the water level will rise when food is added to the container, therefore do not fill it up too high.
- ③ Connect the power supply, the display screen flicker and then go out. Only  is on.
- ④ Press . The cooking temperature on the display screen is current actual water temperature and the cooking time is 2 hours by default.
- ⑤ Press  to set the temperature, then  is blinking. Press  or  to adjust to the desired temperature.
- ⑥ Press  to set the time, then  is blinking. Press  or  to adjust the time.
 - The default cooking time is 2 hours and the temperature is 55 C.
 - If you need to change the degree from Celsius to Fahrenheit, press and hold  for more than 5 seconds.
- ⑦ After the time setting, the display time will flicker 3 times. The temperature displays as the current actual water temperature.
- ⑧ After the water temperature preheated to the specified temperature, the cooking process begins. And the countdown begins. Now submerged the bagged food in the water bath.
 - Cooking time depends on different ingredients, portions and personal preferences. Adding filled food bags will increase the water level; check again after adding food to ensure the water is not over the MAX water level line.
- ⑨ Countdown ends, and the cooking is done. the buzzer will emit five “beep” sound to remind the user to take out the food. Press  to turn off the machine.
- ⑩ Put the food in the oven to bake slightly or give it a quick sear on a hot skillet if you want a golden appearance and more crisp taste.



Adjustment of the Cooking Temperature:

- ① Press , then  is blinking.
- ② The default temperature is 55°C. Press  or  to adjust the cooking temperature.
- ③ Tap  or  once for 0.1°C adjustment.
- ④ Press and hold  or  can change the values faster in increments of 0.1°C. Hold the button until it reaching the setting temperature you need and then release.
- ⑤ The display temperature on the screen will flicker 3 times. Temperature setting is done.
- ⑥ Press and hold  for more than 5 seconds, it can be switched between Celsius (°C) and Fahrenheit (°F).

Adjustment of the Cooking Time:

- ① Press , then  is blinking.
- ② The default cooking time is 2 hours. Press  or  to adjust the cooking time.
- ③ Tap  or  for 1 minutes adjustment.
- ④ Press and hold  or  can change the values faster in increments of 10 minutes. Hold the button until it reaching the setting time you need and then release.
- ⑤ The display time on the screen will blink 3 times. Time setting is done.

Cleaning and Maintenance

Before Carrying out Maintenance Work:

1. Always turn off and unplug the unit.
2. Make sure system is at room temperature.
3. If any signs of physical damage are spotted, immediately contact Customer Service Centre
4. If the appliance falls into water or malfunctions, immediately contact Customer Service Centre.

Using hard or mineral rich water will cause water stain to appear on the stainless steel column. Use the following methods to remove stains and lime accumulation.

After cleaning, please wipe it dry with a cloth or paper towel. Store it in a dry and well-ventilated environment at a normal temperature; please do not place it in high-humidity environments or store it at high temperatures.

Disassembly and Installation:

1. Detaching the Stainless Steel Column: pull the fixed clip down along the column, then rotate the column clockwise.
2. Pull downwards until it comes off. Sometimes the impellers will jam the motion when the steel column is being pulled off. Shake the column slightly from side to side to detach the steel column. The pump cap can be removed prior to detaching the steel column.
3. Installation of stainless steel column: align stainless steel column with threads, and rotate the column counterclockwise and fix it. Then put the fixed clip in place.

Cleaning the Circulator:

The heating coil, pump shaft and sensors can be cleaned with detergent and a soft toothbrush. Rinse it with water afterwards.

Cleaning the Steel Column:

Both the steel column and pump cap can be cleaned in a dishwasher or with detergent.

Decalcification:

1. Calcium Lime Rust Remover – Beware that this product can be very strong and gloves are recommended to be worn when handling this product.
2. Sodium Bicarbonate.

Troubleshooting

Code	E1
Cause	Device malfunction. Looseness or damage of temperature sensor.
Solution	Please get a replacement.

Code	E2
Cause	The temperature sensor detects that the heating tube is over 105°C . When the water level falls below the MIN level marked on the tube, or the appliance is taken out of the water, and the water shortage sensor fails to activate, it will trigger the dry boil sensor and the sous vide will stop. Error code E2 will be featured on the cooker.
Solution	Turn the device OFF. Add sufficient water. When the cooker has sufficiently cooled down, turn the device ON again, the cooking process will resume.

Code	E3
Cause	Water is below the minimum level. When the water level falls below the MIN level mark on the cooker, it will trigger a sensor and the cooker will stop to anti-dry protection. Error code E3 will be shown on the device display. Notice that because of the water level different between inside and outside of the tube, E3 may be shown though water reach just above the MIN.
Solution	Turn the device OFF. Add sufficient water. Turn the device ON again and the cooking process will resume.

Code	E4
Cause	The temperature sensor detects that working temperature reaches 150°C threshold. When the appliance is taken out of the water, and the water shortage sensor fails to activate, it will trigger the dry boil sensor and the sous vide will stop. Error code E4 will be featured on the cooker.
Solution	Turn the device OFF. Add sufficient water. When the cooker has sufficiently cooled down, turn the device ON again, the cooking process will resume.

Code	E5
Cause	The water temperature is higher than the setting temperature.
Solution	Change water or pour in some cold water. When the water is sufficiently cooled down, turn the device ON again.

Thanks for your choice!



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