

**CREATIVECHEF®**

◆ From Spain ◆

# Low temperature molecular cooking machine user manual

Model : SV1600



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## 2. The benefits of vacuum low temperature cooking

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- Using vacuum low-temperature cooking, the food does not need to be in direct contact with air and water, which will reduce the loss of nutrients in the food, infiltration of harmful substances, using no oil or using very little oil, and consuming a small amount of salt to preserve the taste of the ingredients themselves. The food maintains a good taste, and even ordinary meat can greatly enhance the taste.

- The heat is more even, the taste can penetrate into the food evenly, and the color of the food can be preserved; the energy is saved compared with the oven and the gas stove, and the smoke pollution of the kitchen can be reduced, different food can be cooked separately by packaging.

- You don't need a special chef, even if you don't have any cooking experience, you can cook healthy and delicious food according to the scientific recipe. You can cook according to the set temperature and time by vacuuming the food according to the recipe.

- Thanks to precise temperature and time control, it is possible to ensure that food not scorched or dried out due to overcooking, especially for food cooked at medium and low temperatures.

### • Preparation for vacuum low temperature cooking

- **Vacuum sealing machine** : To remove most of the oxygen from the bags and to ensure an air-tight seal, preventing air or liquid going in. You can use chamber vacuum sealer or small suction vacuum sealer for different demands. We supply both kinds of vacuum sealers.

- **Vacuum sealing bags** : To pack foods in and thoroughly sealed, ensuring that no air or liquid can go inside. Please also ensure that the vacuum sealing bags can bear temperatures up to 100°C or 212°F.

- Thermal Circulator with Cooking water tank or Sous Vide water bath : firstly put the cooking rack into the water tank (Not using the cooking rack might result in a machine break down) , then fill the tank or water bath with enough water to cover the foods and control temperature for cooking. For immersion thermal circulator, please also ensure that the water tank can bear temperature up to 100 °C or 212°F. For Sous Vide water bath, there is a thermostat controller inside the machine. So please fill water into the bath then control the temperature and time.



■ **Please always follow these precautions:**

- Operate the machine according to the user manual only, otherwise the machine may be damaged.
- Connect the power supply shown on the rating label only.
- Connect with the safe grounded supply only.
- Cut off the power supply before removing the machine.
- Do not directly touch the liquid to check the temperature, please use temperature display or thermometer.
- During use of the machine, put the needed food for heating into water bath, please make sure the water level must be controlled between the lowest water level "MIN" and the highest water level "MAX", to avoid damaging the machine.
- Do not touch hot surfaces during or after working to avoid injury.
- If there is liquid on the upper of the machine (above the MAX water level), please cut off the power and dry it before use.
- Please place the machine and its cord out of reach of children to avoid danger.
- Children shall not play with the appliance
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
- To avoid danger, the power receptacle and fan outlet on the back cannot touch with liquid.

## 4、 Technical Parameters



Rated voltage: 220-240V

Rated frequency : 50HZ-60HZ

Rated power: 1600 W

Temperature setting range: 5----95 °C / 41----203 °F

Time setting range: 5 min---99 hours 59min

Display accuracy: 0.1

Size : 3.7" x2.3" x13.3" (93x59x339mm)

Weight : 1.6 Kg

## Product Function

Temperature digital tube (A)

Temperature digital tube (B)

Time Digital Tube (C)



**1. °C/°F Temperature unit switch button**

-- -- Click on " °C / °F" to select the temperature display unit of the machine. There are two temperature units: Celsius and Fahrenheit.

**2. START Start work button**

-- -- In the standby mode, click "START", the machine starts working, [Fever sign and water cycle mark starts to flash].

-- -- During the work, click "START" and the machine starts counting down.

**3. Stop Stop button**

-- -- During the work process, click "STOP" , the machine stops working [the internal fan will continue to work for 30 minutes, which is normal phenomenon].

**4. TEMP / TIME Temperature, time adjustment switch button**

-- -- Click "TEMP / TIME" to toggle the temperature or time setting. When the temperature digital tube (B) is flashing, set the desired target temperature with "+" and "-"; when the time digital tube (C) is flashing, the desired target time can be set with "+" and "-".

\* After the digital tube flashes 10 times, if there is no setting operation, the machine will exit the temperature/time setting state. If you need to reset it, click "TEMP / TIME" again to enter the setting state.

\* In the working mode, press and hold the "TEMP / TIME" button, the digital tube displays the time and temperature that have been set.

**5. + - Adjustment button**

-- -- Click on "TEMP / TIME" to select the content (temperature or time) to be adjusted, then use the "+" and "-" buttons to adjust to the desired temperature or time.

## 6、 Product Structure



**\*\*WIFI indicator is used when operating the distribution network with mobile phone. If no network and mobile phone operation is required, this flag is not displayed.**

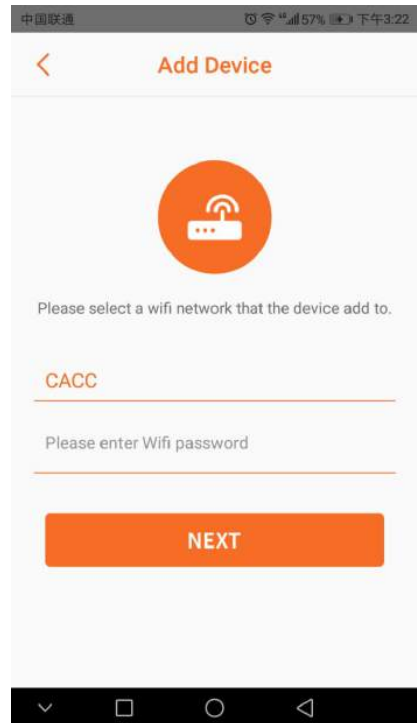
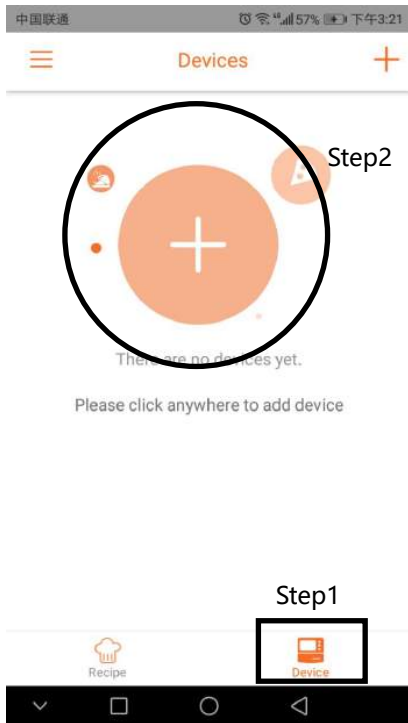


## 7、Connect to Phone



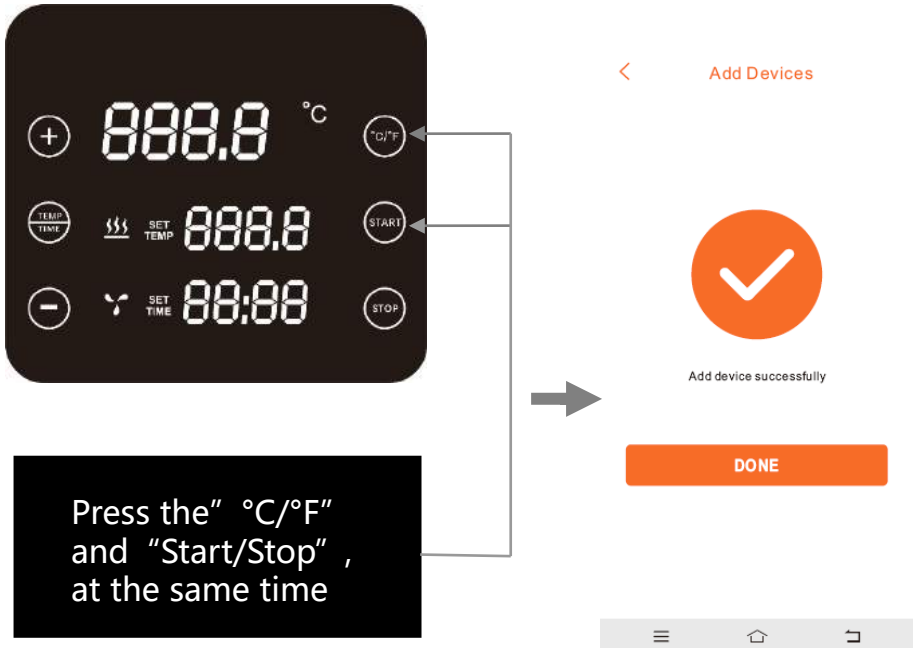
**(Before connecting WIFI, please make sure the machine is powered on and in standby mode).**

1. Use your mobile browser to go to: <https://fir.im/qx49> , download the installation package and install it.
2. Open the newly installed mobile phone "APP" and register the account (you can log in directly next time).
3. Add the device (click "Device" -----click "+" -----Connect WIFI-----simultaneously press "°C/°F" and "Start/Stop" on the machine, Until the display is added successfully).





## 8、Connect to Phone



The distribution network has timed out 60 S, 60 S, and then the network fails to be deployed. The WIFI indicator is off.

### **\*\*WIFI indicator prompts:**

- 1, no light, no connection to the network;
- 2, flash: distribution process;
- 3, slow flash: connect to the router, not connected to the M2M server.
4. Always on: Connect to the M2M server.

## 9、 Operating Instructions

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1. Select the appropriate cooking cylinder, fix the machine to the cooking cylinder, turn the knob counterclockwise, form a certain gap between the main body and the knob, insert the machine into the cooking cylinder, then tighten the knob clockwise to fix the machine On the cooking tank.
2. Add water to the cooking tank. (Note: After filling the water in the tank, please ensure that the water level Between the minimum water level and the highest water level)
3. Connect the power cord to energize the machine and enter standby mode.
4. Click “ °C/°F” to select the temperature display unit of the machine. The default is °C. After clicking “ °C/°F” to select the temperature unit of the machine, the next time the machine is turned on will default to this unit, and the machine has a memory function.
5. Click “TEMP/TIME” to select the temperature or time to be adjusted, and set the target value with the “+” and “-” keys.
6. After setting, click “START” to start the machine. After the temperature in the cooking cylinder reaches the predetermined temperature, the time digital tube (C) starts counting down and puts the vacuum packed food into the cooking cylinder for constant temperature cooking. .
7. After the cooking is finished, the machine will beep. Click “STOP” to end the machine work.

Note: If there is no operation, the machine will emit a continuous beep after 20S, while the water temperature will remain at the preset temperature.

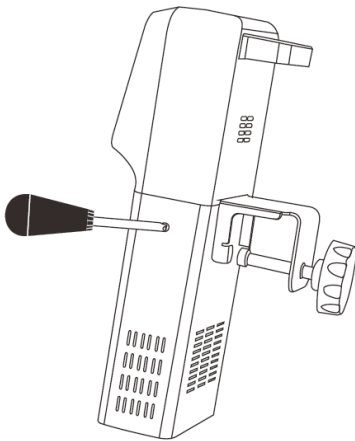
8. Take foods out, then the food is ready for afterward process.
9. After using the machine, cut off the power supply. Store the machine at the place out of the children’ s contact.

**Note:** ① Before Sous Vide cooking, the food must be vacuum packed first.  
② The water level (after the food is put in) should be higher than the “MIN” , but lower than the “MAX” marked on the machine.  
③ To avoid the machine from aging, drain the water after use and clean the water bath. To avoid burning, please make sure that the machine is power off and cool down to room temperature before cleaning.

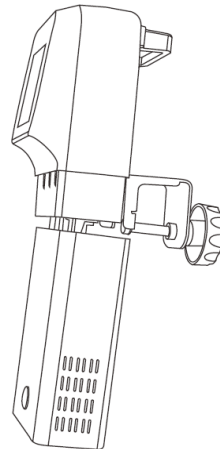
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1. Place the machine vertically after cleaning, do not place it horizontally or upside down.
2. During cleaning, do not damage the components inside the machine. Once the components are damaged, please ask specialist to check and repair. Do not attempt unauthorized repairs to avoid accidents.
3. Abandon old water after each use, and fill with freshwater next time. If the water is reused many times, some mineral substance may subside or adhere to the surface of the components, thus influence the machine performance.
4. When you notice the discharge capacity reduce obviously or the machine' s components have much ash and dirt, please disassemble the back cover of the machine to clean the heat tube and probe, it is better to clean every 20 times or 100 hours working.



**(1. Use the tool to remove the two quick-release screws on both sides)**



**(2. Pull out the main body and clean the internal components)**

5. Better not use hot machine in cool water. It should be cool down the machine to room temperature and put into cool water to use. Otherwise it will influence the machine function and lifetime. On the contrary, please do not put cool down machine into hot water to use.



**Preparation:** Food grade vinegar (white vinegar, apple vinegar, etc.)

### **Why need to clean:**

Normally tap-water contains minerals in our life. When the water is heated to a certain temperature, there will be scale on the heater or surface of the machine. In this case, the scale will affect the performance of the machine, and the machine is not good in outlook as well. So we suggest you cleaning the machine after every 20 times use, and accumulated working time is less than 200 hours. Or you can clean the machine according to your actual needs due to different water in different place.

### **How to clean:**

1. Pour water into the container till the "MAX" line of the machine. Add 5g vinegar into the water. (Attention: when adding the vinegar, if the vinegar touches with your eyes because of careless, please clean your eyes with a lot of water. And turn to a doctor if needed!)
2. Turn on the machine, set the working temperature in 80°C (176°F), working time in 3 hours (03:00) , and click " START/STOP" , After 3 hours, the machine will beep, and then cut off power.

(\*Quick cleaning procedure: long press "START" and "-" two buttons, digital tube (B) will be show the set temperature 80 ° C, the digital tube (C) will be show the set time 3:00, then release the hand, digital tube (B)&(C) will be blink 10 times. If you need switch the °C or °F , click the "°C / °F " to change, if not need, Click the "START" button to start the cleaning operation.

-- -- Press and hold "+" and "-" during work, the small digital tube shows the remaining cleaning time, and let go off the viewing mode when you release the hand).

3. Check if the machine is clean enough. If not, you can add vinegar to the machine again and run the machine as stated in the above step No. 2. If the machine is clean enough, please drain the vinegar from the machine, wash the machine with fresh water, then dry it and storage it well.



Error code	Cause of issue	Troubleshooting
E01	The water level is lower than the lowest water level or higher than the highest water level	Turn off the machine power: If the water level is too low, add the right amount of water to the container; if the water level is too high, remove the water from the container.
E02	<ol style="list-style-type: none"> <li>1. Whether the heating pipe is normal;</li> <li>2. Whether the internal wiring of the machine is normal;</li> <li>3. Is the temperature sensor normal</li> </ol>	Need to ask a professional for repair
CLEAN	The machine has been working continuously for more than 100 hours	To clean the machine, refer to "How to Clean"
LP	The machine suddenly loses power during normal cooking	

**\*\* During the use of the machine, if any other problems arise, please ask specialist to check the machine. Do not attempt unauthorized repairs to avoid accidents.**

## 13. Suggested Cooking Time

		Doneness	Temperature	Time	Thickness
Beef	Ribeye Steak	Medium Rare	55°C	2 to 6 hours	1 to 2 inches
Beef	Ribeye Steak	Medium	60°C	2 to 6 hours	1 to 2 inches
Beef	Sirloin Steak	Medium Rare	55°C	2 to 10 hours	1 to 2 inches
Beef	Sirloin Steak	Medium	60°C	2 to 10 hours	1 to 2 inches
Beef	Spare Ribs	Medium Rare	55°C	8 to 18 hours	1 to 2 inches
Beef	Spare Ribs	Medium	60°C	8 to 18 hours	1 to 2 inches
Chicken	Breast	Rare	58°C	1 to 4 hours	1 inch
Chicken	Breast	Medium	64°C	1 to 4 hours	1 inch
Chicken	Drumstick	Rare	60°C	1.5 to 2 hours	1 inch
Chicken	Drumstick	ideal	65°C	2 to 5 hours	1 inch
Chicken	Whole Chicken	Rare	60°C	4 to 6 hours	1-1.5kg
Chicken	Whole Chicken	Typical	65°C	4 to 6 hours	1-1.5kg
Eggs	/	Over Easy	60°C	45 to 60 mins	/
Eggs	/	13 Minute	75°C	13 mins	/
Eggs	/	Hard Boiled	68°C	45 to 60 mins	/
Fish	Salmon	Medium Rare	56°C	20 to 40 mins	0.5 to 2 inches
Fish	Salmon	Medium	60°C	20 to 40 mins	0.5 to 2 inches
Vegetables	Sweet Potatoes	Small	84°C	45 to 60 mins	/
Vegetables	Sweet Potatoes	Large	84°C	60 to 90 mins	/
Lamb	Rib Chop	Rare	50°C	1 to 2 hours	1 inch
Lamb	Rib Chop	Medium Rare	55°C	2 to 3 hours	1 inch
Lamb	Rib Chop	Medium	60°C	1 to 3 hours	1 inch
Pork	Pork Chops	Medium Rare	55°C	3 to 6 hours	1.5 inch
Pork	Pork Chops	Medium	60°C	2 to 4 hours	1.5 inch
Pork	Rib Chops	Medium Rare	55°C	5 to 8 hours	1.5 inch
Pork	Rib Chops	Medium	60°C	4 to 7 hours	1.5 inch

## 14、 Filet Steak



**Ingredients** : 2 filet mignon steaks, approximately 5 cm thickness 1/2 teaspoon salt  
1 teaspoon coarse ground black pepper 2 cloves garlic, crushed and minced  
1 sprig fresh rosemary 1 tablespoon salted butter 1 tablespoon olive oil

**Cooking Temperature:** 59°C

**Cooking Time** : 1 hour

- Steps** :
- 1.Place the steaks on a cutting board or counter and begin seasoning by rubbing the salt and coarse ground black pepper into both sides of each.
  - 2.Place each of the steaks into their own bag.
  - 3.Into each bag add one crushed and miced clove of garlic, half a fresh rosemary sprig and one half tablespoon of butter.
  - 4.Either vacuum seal the bag or lower it into the prepared pot using the air displacement method and then seal.
  - 5.Place the bag into the water and cook for 1 hour.
  - 6.Remove the bag from the water and carefully open and take out the steaks.
  - 7.Gently pat each of the steaks dry.
  - 8.Heat the olive oil in a skillet over medium high heat
  - 9.Add the filets and sear around the outside edges, until a rich brown crust is formed.
  - 10.Transfer the steaks to serving dishes.

## 15. Chicken



### Ingredients :

2lbs bone in chicken pieces 2tablespoons butter 1cup onion, finely diced  
1 tablespoon shallots, diced 2tablespoons strong brewed coffee 2tablespoon soy sauce  
2tablespoons rice vinegar 2tablespoon brown sugar 1/2 cup tomato ketchup  
1 tablespoon cocoa powder 1 teaspoon garlic powder 1 teaspoon dry mustard  
1/2 teaspoon cayenne powder 1 teaspoon salt 1 teaspoon black pepper

**Cooking Temperature: 66°C Cooking Time : 2 hours**

### Steps :

- 1.Melt the butter in skillet over medium heat
- 2.Add in the onions and shallots and sauce until the onions begin to tenderize.
- 3.Next, add in all of the remaining ingredients, except the chicken. Increase the heat to medium high and bring to a low boil.
- 4.Once the sauce begins to boil, reduce the heat to low and simmer for 5 minutes.
- 5.Remove the sauce from the heat and let cool slightly.
- 6.Place the chicken in the cooking bag.
- 7.Add one half of the BBQ sauce to the bag. Refrigerate the remaining sauce to use at the end of cooking.
- 8.Either vacuum seal the bag or lower it into the prepared pot using the air displacement method and then seal.
- 9.Place the cooking bag in the water and cook for 2 hours.
- 10.Carefully remove the chicken from the bag.
- 11.Liberally baste the chicken with the remaining sauce.
- 12.Heat a grill or skillet with a little bit of butter over medium high heat.
- 13.Add the chicken to the grill or skillet and cook until a bit of a caramelized crust begins to form on the chicken.
- 14.Let rest for 5 minutes before serving.



## 16、 Warranty and After Sales Service



1. Make sure the working platform flat, clean and tidy.
2. Warranty is limited to damage caused by production defects and household using.
3. The cost of parts and maintenance will be charged due to improper use or other non-product quality problems.
4. Please keep the purchase vouchers.

### Maintenance Card

Customer Name:

Tel.:

Email:

Address:

Machine Model:

Purchase Date:

Supplier:

	Date	Cause	By
Repair			
Record			

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## 2、低温真空烹饪的好处及准备

### ● 低温真空烹饪的好处

● 使用真空低温烹饪，食物无需直接与空气接触，减少了食物营养成分的流失，减少有害物质的渗入，不使用油或者使用很少的油，很少的食盐，保留食材本身的味道，使食物保持优良的口感，就算普通的肉类，也能极大的提升口感。

● 受热更加均匀，味道可以均匀的渗透到食物内部，同时可以保留食物的颜色；比烤箱和煤气灶节省能源，同时能减低厨房的油烟污染，不同的食物能通过单独包装同时烹饪。

● 不需要特别的厨师，即使没有任何烹饪经验，依照科学的食谱进行烹饪，也可以制作出营养健康美味的食物；将食物依照食谱搭配好抽真空后即可直接按照设置的温度和时间进行烹饪，节约时间。

● 由于可以精确的控制温度和时间，可以确保食物不因过度烹饪而烤焦或变干，尤其适用与中低温烹饪的食物。

### ● 低温真空烹饪的准备

● **真空封口机**：从袋中除去大部分氧气，确保密封，防止空气或液体进入。可根据不同需求使用腔式真空封口机或外抽式真空封口机，我们提供两种真空封口机。

● **真空密封袋**：将食品包装并彻底密封，确保内部不会有空气或液体进入。还请确保真空密封袋可承受高达100°C或212°F 的温度。

● **厢式低温分子料理机或浸入式低温慢煮机（包括水缸）**：首先在水缸内注入足够多的水，确保没过最低水位线，然后调节烹饪温度和时间。对于浸入式慢煮机，请确保缸体可承受高达100°C或212°F的温度。对于带有烹饪水缸的低温慢煮机，机器内部有一个恒温控制器。所以请将水注入水箱，然后调节控制温度和时间。



■ **请始终遵循以下预防措施:**

- 只能按照用户手册操作机器，否则可能会损坏机器。
- 仅连接铭牌标签上显示的电源；使用安全接地电源连接；拆卸机器之前切断电源。
- 请勿直接接触液体检查温度，请使用温度显示器或温度计。
- 在使用机器时，将所需的加热食物放入水浴中，请确保水位须控制在最低水位“MIN”和最高水位“MAX”之间，以免损坏机器。
- 工作期间或工作后请勿触摸灼热表面以免受伤。
- 如果机器上部有液体（高于最高水位），请在使用前切断电源并晾干。
- 请将机器及其电源线放在儿童接触不到的地方，以免发生危险。
- 儿童不得使用本产品。
- 如果以安全的方式对设备的使用进行监督或指导并了解所涉及的危害的情况下，那么残疾人，感官缺乏的人或者精神能力缺乏的人，或缺乏经验和知识的人员，也可以使用该机器。
- 为避免危险，背面的电源插座和风扇插座不能与液体接触。

● **技术参数**

- **额定电压：** 220-240 V
- **额定频率：** 50HZ-60HZ
- **额定功率：** 1600 W
- **温度设置范围：** 5----95 °C / 41----203 °F
- **时间设置范围：** 5 min---99 hours 59min
- **重量：** 1.6 Kg                      ● **显示精度：** 0.1
- **尺寸：** 3.7" x2.3" x13.3" (93x59x339mm)



**温度数码管:**显示实时的工作温度

**温度数码管:**显示设置的工作温度

**时间数码管:**显示时间设定及剩余时间



### ■ °C/°F 温度单位切换按键

点击“°C/°F”选择机器的温度显示单位，有摄氏度和华氏度两种温度单位可供选择

### ■ START开始工作按键

在待机模式下，点击“START”，机器开始工作，【发热标志与水循环标志开始闪烁】。

在工作过程中，点击“START”，机器开始倒数计时。

### ■ Stop 停止按键

在工作过程中，点击“STOP”，机器停止工作【内部风扇仍会继续工作30分钟，属于正常现象】。

### ■ TEMP / TIME 温度、时间调节切换按键

点击“TEMP / TIME”可切换对温度或时间进行设置。温度数码管闪烁时，通过“+”、“-”设置所需的目标温度；时间数码管闪烁时，可通过“+”、“-”设置所需的目标时间。\*数码管闪烁10次后，若无任何设置操作，机器将退出温度/时间设置状态,若需重新设置，重新点击“TEMP / TIME”进入设置状态。

\*在工作模式下，长按“TEMP / TIME”键，数码管显示已经设定好的时间和温度。



### ■ + - 调节按键

点击“TEMP / TIME”选择要调节的内容（温度或者时间），然后通过“+”、“-”按键进行调节到所需的温度或者时间。

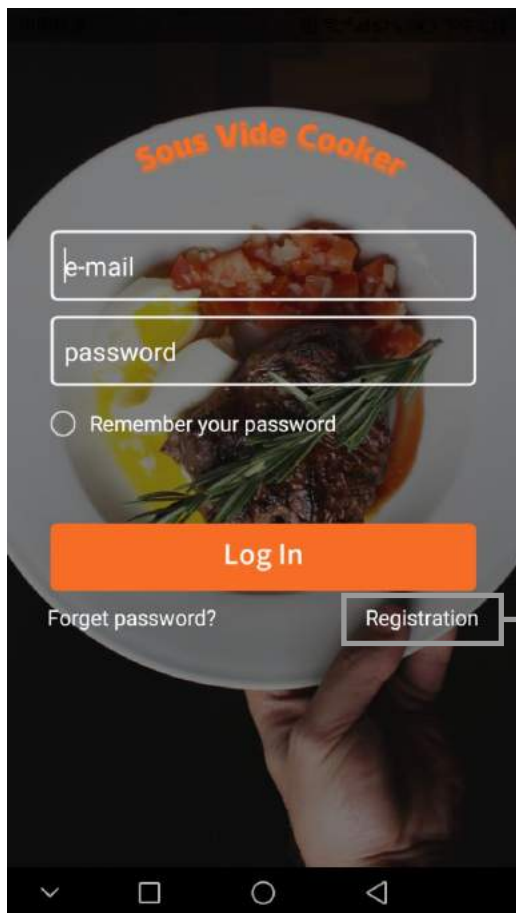
\*\*WIFI指示灯为在使用手机操作配网时使用，如果无需配网与手机操作，该标志不显示。





(连接WIFI前，请确保机器通电,并处于待机模式)。

- 1.用手机浏览器进入：<https://fir.im/qx49>，下载安装包并安装。
- 2.打开刚安装的手机“APP”，并注册账号（下次使用可直接登录）。



Registration

点此处注册

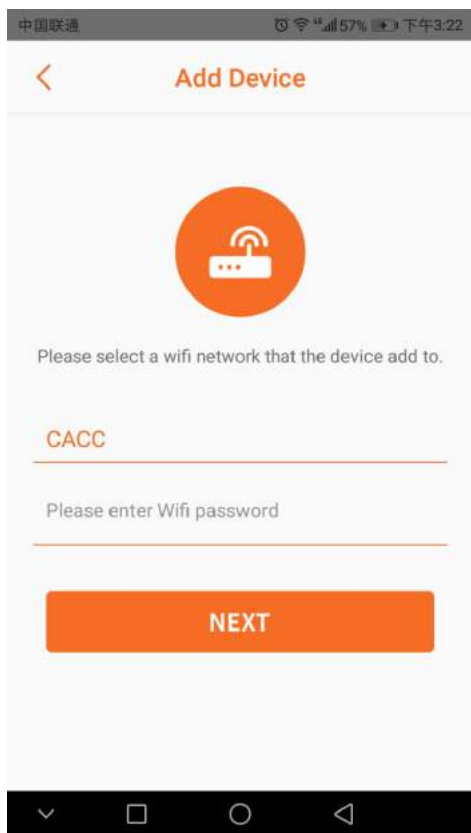
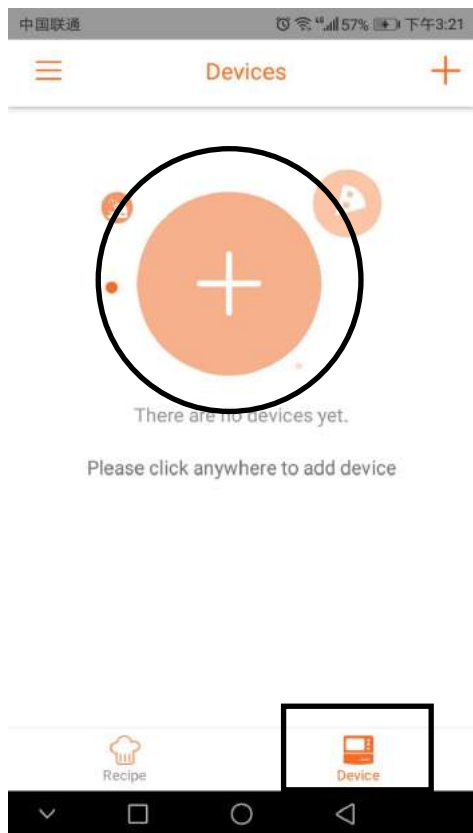


### 3.添加设备

- 1.点击“Device”如下图框内
- 2.点击“+”如下图圈内所示

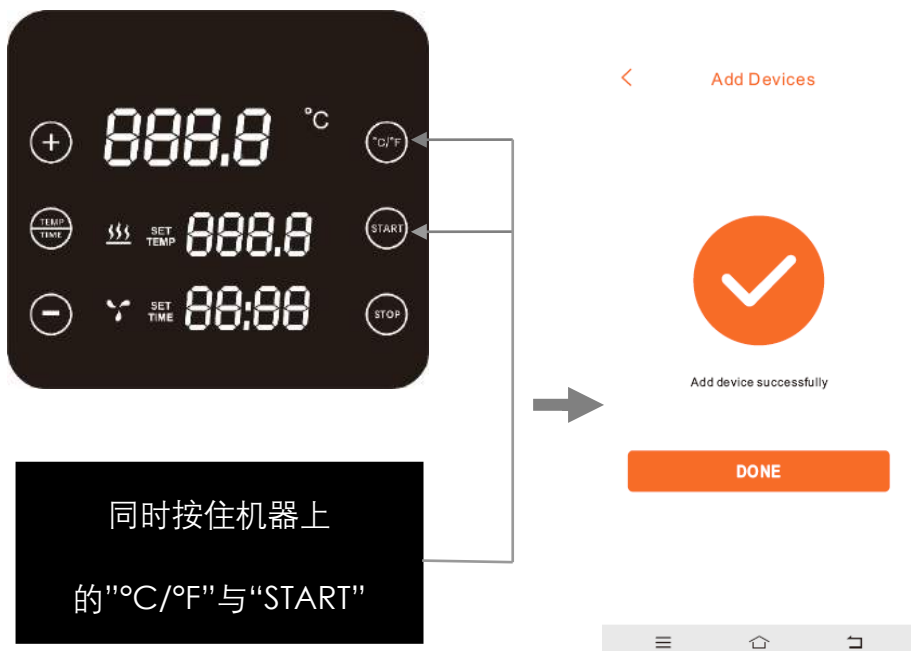
### 4.登陆WiFi

- 1.输入所在WiFi账号及密码
- 2.点击下图框内“NEXT”





5、同时按住机器上的“°C/°F”与“Start/Stop”，直至显示添加成功。



\*\* 配网超时60 S，60 S后无法配网成功，WIFI指示灯熄灭。

\*\*WIFI指示灯提示：

- 1、不亮，没有连接上网络；
- 2、快闪：配网过程；
- 3、慢闪：连接上路由器，没连接上M2M服务器。
- 4、常亮：连接上M2M服务器。



## 9、操作说明

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1. 选择合适的蒸煮缸，将机器固定到蒸煮缸上，逆时针旋转旋钮，让主体与旋钮间形成一定的间隙，将机器插入到蒸煮缸内，然后顺时针旋紧旋钮，将机器固定在蒸煮缸上。
2. 向蒸煮缸内加水。（注意：缸内注入水后，请确保水位介于最低水位与最高水位之间）。
3. 连接电源线，使机器通电，进入待机模式。
4. 点击“ °C/°F” 选择机器的温度显示单位，默认为°C。点击“ °C/°F” 选择机器的温度单位后，下次开机将默认此单位，机器具有记忆功能。
5. 点击“TEMP/TIME” 选择要调节的温度或者时间，通过“+”、“-” 键设置目标值。
6. 设置完毕后，点击“START” 使机器开始工作，蒸煮缸内的温度达到预定温度后，时间数码管（C）开始倒计时时，将真空包装的食物放入到蒸煮缸内，进行恒温烹饪。
7. 烹饪结束后，机器将发出蜂鸣声。点击“ STOP” 结束机器工作。

**Note:** 如果无任何操作机器将发出连续的蜂鸣声在20S后，与此同时水温将保持在预设的温度。

8. 把食物拿出来，然后食物就可以进行后续的处理了。
9. 使用机器后，切断电源。储存机器在儿童接触不到的地方。

**注意：**

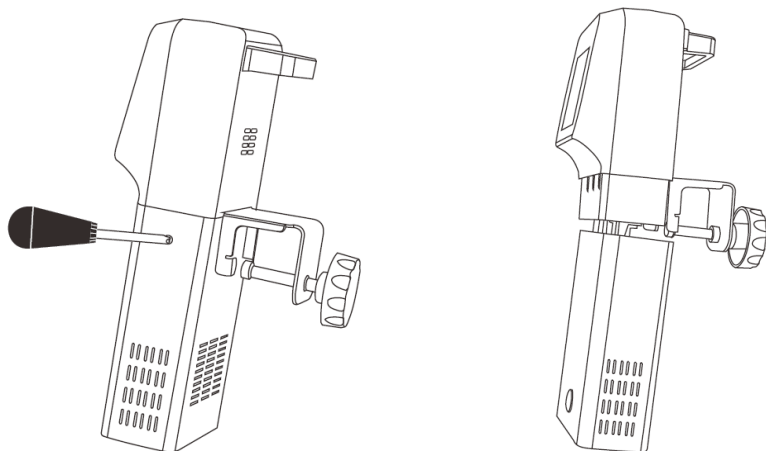
- ① 在Sous Vide烹饪之前，必须先将食物真空包装。
- ② 水位（食物放入后）应高于“MIN”，但低于机器上标记的“MAX”。
- ③ 为避免机器老化，请在每次使用擦干机器并清洁水箱。



**为避免灼伤，请确保机器已关闭并在清洁前冷却至室温。**

1. 清洁后垂直放置机器，不要将其水平放置或倒置放置。
2. 清洁期间，请勿损坏内部组件机器。组件损坏后，请咨询专家进行检查和维修。  
不要尝试未经授权的维修以避免事故。
3. 每次使用后放弃旧水，并注满新的水。如果水多次重复使用，一些矿物质可能会沉淀或粘附在组件表面，从而影响机器性能。
4. 当您注意到排水量明显减少时，或机器的部件有很多灰和污垢，请拆卸机器的后盖清洁热管和探头，最好每20次或100小时清洁一次。

### ( How to Disassemble Quickly )



( 1.用工具拆掉两侧的两颗快拆螺丝 )      ( 2.抽出主体，清洁内部元件 )

5. 最好不要在冷水中使用热机。应该是将机器冷却至室温并放入冷水中使用。否则会影响机器功能和寿命。相反，请不要将冷却机放入热水中使用。



## 11、如何清洁

### 准备:

食品级醋（白醋，苹果醋等）

### 为什么要清洁:

通常，自来水中含有矿物质。当水被加热到一定温度时，加热器或机器表面会有水垢。在这种情况下，水垢会影响机器的性能，机器的外观也不好。因此我们建议您每使用20次后清洁机器，累计工作时间不超过200小时。或者您可以根据实际需要清洁机器，因为不同的地方水质不同。

### 如何清洁:

1. 将水倒入容器中，直至机器的“MAX”线。在水中加入5g醋。（注意：加醋时，如果醋因粗心接触你的眼睛，请用大量的水清洗眼睛。如果需要，请求助医生！）
2. 打开机器，将工作温度设置为80°C（176°F），工作时间设置为3小时（03:00），然后单击“START / STOP”，3小时后，机器将发出蜂鸣声，然后切断电源。

(\*快速清洁程序：长按“START”与“-”两个按键，数码管(B)显示设定温度80°C、数码管(C)显示设定时间3:00，然后松开手，大小数码管会同时闪烁10次并退出设置，如需切换华氏度则按下“C/F”键进行切换，不需要就直接按下“START”进行机器清洗。工作过程中长按“+”与“-”两个按键，小数码显示剩余清洗时间，松手则退出查看模式)

3. 检查机器是否足够干净。如果没有，可以再次将醋加入机器并按照上述步骤2中的说明运行机器。如果机器足够干净，请将醋从机器中排出，用淡水清洗机器，然后将其擦干，并妥善储存。



故障代码	故障原因	故障排除
E01	水位低于最低水位线或高出最高水位线	关闭机器电源：如果是水位过低，则向容器内加入适量的水；如水位过高则将容器内的水排除一些。
E02	一、发热管是否正常； 二、机器内部接线是否正常； 三、温度传感器是否正常。	需请专业人员进行维修
CLEAN	机器已经连续工作超过 100 小时	对机器进行清洗，参照“如何清洁”
LP	机器在正常烹饪过程中突然掉电	重新启动机器

**\*\* 机器在使用过程中，若出现其他未提及的问题，请寻找专业技术人员进行维修，不要寻找非专业人士进行维修，避免意外事故的发生。**

### 13、参考烹煮时间

		成熟度	温度	时间	厚度
牛	肉眼扒	四分熟	55°C	2 - 6 小时	1—2 吋
牛	肉眼扒	半熟	60°C	2 - 6 小时	1—2 吋
牛	西冷扒	四分熟	55°C	2 - 10 小时	1—2 吋
牛	西冷扒	半熟	60°C	2 - 10 小时	1—2 吋
牛	排骨	四分熟	55°C	8 - 18 小时	1—2 吋
牛	排骨	半熟	60°C	8 - 18 小时	1—2 吋
鸡	胸	三分熟	58°C	1 - 4 小时	1 吋
鸡	胸	半熟	64°C	1 - 4 小时	1 吋
鸡	槌	三分熟	60°C	1.5 - 2 小时	1 吋
鸡	槌	最佳	65°C	2 - 5 小时	1 吋
鸡	全只	三分熟	60°C	4 - 6 小时	1-1.5 吋
鸡	全只	最佳	65°C	4 - 6 小时	1-1.5 吋
鸡蛋	/	三分熟	60°C	45 - 60	/
鸡蛋	/	半熟	75°C	13 分钟	/
鸡蛋	/	全熟	68°C	45 - 60 分钟	/
鱼	三文鱼	四分熟	56°C	20 - 40 分钟	0.5 — 2 吋
鱼	三文鱼	半熟	60°C	20 - 40 分钟	0.5 — 2 吋
蔬菜	甜薯	/	84°C	45 - 60 分钟	小
蔬菜	甜薯	/	84°C	60 - 90 分钟	大
羊	肋骨	三分熟	50°C	1 - 2 小时	1 吋
羊	肋骨	四分熟	55°C	2 - 3 小时	1 吋
羊	肋骨	半熟	60°C	1 - 3 小时	1 吋
猪	扒	四分熟	55°C	3 - 6 小时	1.5 吋
猪	扒	半熟	60°C	2 - 4 小时	1.5 吋
猪	扒	四分熟	55°C	5 - 8 小时	1.5 吋
猪	扒	半熟	60°C	4 - 7 小时	1.5 吋

## 14、慢煮菲力牛排



### 配料：

2份菲力牛排，约5cm厚 半茶匙盐 1茶匙黑胡椒粉 2瓣大蒜，压碎和剁碎  
1枝新鲜迷迭香 1汤匙含盐黄油 1汤匙橄榄油

**烹煮温度：**59°C

**烹煮时间：**1小时

### 步骤：

- 1.将牛排放放在砧板上，并通过将盐和黑胡椒粉擦到牛排的两面来进行调味。
- 2.将每块牛排单独放进一个袋子。
- 3.在每个袋子里加入大蒜碎末，新鲜迷迭香和黄油。
- 4.真空密封袋子或使用排气方法将其放入干净的罐中，然后密封。
- 5.将袋放入水中煮1小时。
- 6.从水中取出袋子，小心地打开并取出牛排。
- 7.轻轻地拍干牛排。
- 8.用中火加热煎锅中的橄榄油
- 9.把牛排放入锅中煎至边缘金黄为止。
- 10.将牛排转移到餐盘上。

## 15、慢煮鸡肉



### 配料：

2磅带骨鸡肉 2汤匙黄油 1杯洋葱，切丁 1汤匙葱，切丁 2茶匙浓咖啡  
 2汤匙酱油 2汤匙米醋 2汤匙红糖 1/2杯番茄酱 1汤匙可可粉 1茶匙大蒜粉  
 1茶匙干芥末 1/2茶匙辣椒粉 1茶匙盐 1茶匙黑胡椒

**烹煮温度：66°C 烹煮时间：2小时**

### 步骤：

- 1.用中火将黄油在煎锅中融化
- 2.加入洋葱和青葱和酱油，直到洋葱开始变软。
- 3.接下来，加入除鸡肉之外的其余配料。开中大火煮沸。
- 4.当酱汁开始沸腾，转小火煨5分钟。
- 5.倒出酱汁并稍微冷却。
- 6.将鸡肉放入袋中。
- 7.将一半的烧烤酱加入袋中，剩余的酱留待烹饪结束使用。
- 8.真空密封袋子或使用排气法将其放入预先准备的锅中。
- 9.将烹饪袋放入水中煮2小时。
- 10.小心地将鸡肉从袋中取出。
- 11.用剩下的酱汁将鸡肉调味。
- 12.在烧烤架或煎锅上加黄油，并开中火加热。
- 13.将鸡肉放入烧烤架或煎锅中煮至鸡肉上开始形成一层焦糖色的硬皮。
- 14.上菜前先放5分钟。





1. 低温慢煮机在使用过程中，请确保工作台平整、干净、整洁。
2. 保修仅限生产缺陷及家庭使用之前造成的损坏。
3. 因使用不当或其他非产品本身质量问题造成的损坏，将收取零件成本及维修费。
4. 请保留相关购买凭证。

维修卡片

顾客姓名：

联系电话：

联系邮箱：

联系地址：

产品型号：

购买日期：

经销商：

维修记录	维修日期	维修原因	维修员

## 17、Thank You

**CREATIVECHEF®**

◆ From Spain ◆

Thank you again for purchasing our Sous Vide cooker, wish you a happy using,  
feel free to contact us if there are any questions in using.

再次感谢您购买我司的低温慢煮机，祝你使用愉快，在使用的过程中如有任何疑问  
请及时与我司联系！

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