



BYZOO SOUS VIDE STICK

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IMPORTANT SAFEGUARDS

Please Read And Save This Instruction And Care Manual

When using electrical appliances, basic safety precautions should be followed, including:

- Remove all bags and packaging from appliance before use.
- Clean the stainless steel body, other than the motor, with soap and water prior to use.
- Confirm that the main voltage in your home conforms to the rated voltage shown on the label at the bottom of the product.
- Always unplug the appliance from the outlet prior to assembly, disassembly, cleaning and storage.
- Use the appliance on a clean level surface in a well-ventilated space away from walls, curtains, or other flammable materials.
- Never leave the appliance unattended when in use.
- Keep the appliance in a safe place and out of the reach of children to avoid any possible accidental injury.
- Exercise caution when lifting the appliance after cooking. The unit may be hot and may cause burns.
- Use oven mitts to move the appliance and/or the cooking vessel after using.
- Allow the appliance to cool before cleaning and storing.
- Properly clean the appliance before storing in a dry place.
- DO NOT use the appliance for anything other than its intended use.
- DO NOT immerse the motor body (beyond the maximum fill line), power cord, or plug, into water to avoid electrical shock.
- DO NOT touch any of the metal surfaces while the appliance is in operation.
- DO NOT move or cover the appliance while it is in operation.
- DO NOT use the appliance if the power cord or other parts are damaged. Any damage to the power cord must be repaired by an electrician to protect against electrical shock.
- DO NOT allow the power cord to hang over the edge of a table, counter or hot surface.
- DO NOT use the appliance in a microwave or in an oven.
- DO NOT operate the appliance without food or liquid in the cooking vessel.
- DO NOT place the appliance in the freezer.

DANGER! Risk of electric shock! The Sous Vide Circulator is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

This appliance is not intended for commercial use.

Time and temperature are critical in the sous vide cooking process. Carefully follow the Sous Vide Temperature and Time Guide or recipes to achieve the safest and best results.





Parts & Features

- 1 Control Panel
- 2 Upper Body
- 3 Stainless Steel Lower Body
- 4 Water Circulation Vents
- 5 Pot Holding Clamp



1

2

3

4

5



Control Panel Detail

A

B

C



A Temperature control

Press to activate. Default temperature is set at 133°F (56°C). Press and hold to change the display from Fahrenheit to Celsius. To set your temperature, press the temperature icon. Press the +/- buttons to adjust your desired temp. The display will show the current temperature and 4 dashes as the appliance preheats. When the set temperature is reached, the appliance will beep. The Sous Vide Temperature range is from 104°-194°F.(40-90°C)

B Time control

Press to activate. Default time is set at 08:00 hours. Press +/- to adjust the desired cooking time. The time setting ranges from 10 minutes to 72 hours. You can press the +/- buttons to adjust your time after pressing the time icon. If setting the time for greater than 2 hours, the time can only be changed by 30 minute increments. If setting the time for less than 2 hours, the time can be changed by 1 minute increments.

C Start/Stop button

Activates the appliance and begins and stops the heating/cooling process.



Using Your Sous Vide Precision Cooker



- 1 Place the Pot Holding Clamp (B) at the edge of a container and affix it to the container with the screw (C). Attach the appliance to the clamp inside the container, then add water to the maximum fill line.



- 2 Plug in the appliance. The display panel will light up showing a default of 08:00 and a temperature of 133° F (56°C).



- 3 To set your temperature, press the temperature icon. Then press the +/- buttons to adjust your desired temperature.

NOTE: After 8 seconds the Sous Vide will begin heating automatically with the default time of 8 hours. To set another specific time proceed to step 4.



- 4 To set the time, press the time icon, then press +/- to adjust, followed by the Start/Stop button to begin the heating process. Four moving dashes will appear to indicate the appliance is heating the water. This will continue until the desired temperature is reached, at which time the appliance will beep.

NOTE: If setting the time for greater than 2 hours, the time can only be changed by 30 minute increments. If setting the time for less than 2 hours, the time can be changed by 1 minute increments. The time setting ranges from 10 minutes to 72 hours.



- 5 When the appliance is **preheated and ready**, place the vacuum sealed bag with sealed ingredients in the container. The display will begin to count down throughout the cooking process.



- 6 When the cooking process is complete, the appliance will beep again and the display will return to its default setting. There is no need to press Start/Stop. After the cooking process is complete, the machine will stop circulating and heating the water, but will remain powered on until unplugged.

IMPORTANT: When sous vide cooking is completed, you may wish to finish meats by searing them to improve their appearance. Quickly sear meats in a hot pan to caramelize the fats for a more appealing look and extra flavor.





Temperature and Time Guides

Time and temperature are critical during the sous vide cooking process. Carefully follow the Sous Vide Temperature and Time Guide, or recipes, to achieve the safest and best results. If the food will not be consumed within the allowable holding time, refrigerate your ingredients until ready to serve.

NOTE:

- Longer cooking times may result in altered food texture.
- These times and temperatures are guidelines.
- Further cooking may be required to achieve the desired result.
- All thicknesses are measured once the food has been vacuum sealed.
- Thinner cuts of meat will cook more quickly.

GENERAL COOKING RANGES

FOOD	RARE	MEDIUM RARE	MEDIUM WELL	WELL
Beef, Lamb and Pork	120° F / 49° C	133° F / 56° C	140° F / 60° C	160° F / 71° C
Poultry with bone				180° F / 82° C
Poultry without bone				147° F / 64° C
Fish	117° F / 47° C	133° F / 56° C	140° F / 60° C	
Vegetables				181-189° F / 82- 87° C

FOOD	COOKING TEMPERATURE	COOKING TIME	HOLDING TIME	THICKNESS
BEEF & LAMB				
Tender Cuts	120° F / 49° C or higher	1 hour	Up to 6 hours	½"- ¾"
Tenderloin, Cutlets, Sirloin, Ribeye, Rump, T-Bone	120° F / 49° C or higher	2 hours	Up to 8 hours	¾"- 2"
Tougher Cuts: Blade, Chuck, Leg of Lamb, Shanks, Game Meats	120° F / 49° C or higher	8 hours	Up to 10 hours	1 ½"- 2½"
PORK				
Belly	180° F / 82° C	10 hours	2 hours	1¼"- 2½"
Ribs	138° F / 58° C	10 hours	1 hour	¾"- 1¼"
Pork Chops	133° F / 56° C or higher	4 hours	1 ½ hours	¾"- 1 ½"
Pork Roast	133° F / 56° C or higher	10 hours	1 hour	2"- 2¾"
POULTRY				
Chicken breast with bone	180° F / 82° C	2 hours	2 hours	1¼"- 2"
Chicken breast without bone	147° F / 64° C	1 hour	1 hour	1¼"- 2"
Chicken thigh with bone	180° F / 82° C	1½ hours	1 ½ hours	1¼"- 2"
Chicken thigh without bone	147° F / 64° C	1 hour	1 hour	1¼"- 2"
Chicken legs	180° F / 82° C	2 hours	2 hours	2"- 2¾"
Duck breast	147° F / 64° C	2 hours	2 hours	1¼"- 2"
FISH				
Lean fish	117° F / 47° C or higher	1 hour	2 hours	1¼"- 2"
Fatty fish	117° F / 47° C or higher	1 hour	1 hour	1¼"- 2"
SHELLFISH				
Shrimp	140° F / 60° C	1 hour	2 hours	¾"- 1 ½"
Lobster tail	140° F / 60° C	1 hour	1 hour	1 ½"- 2½"
Scallops	140° F / 60° C	1 hour	1 ½ hours	¾"- 1 ½"
FISH				
Lean fish	182° F / 83° C or higher	1 hour	2 hours	½"- 2"
Fatty fish	182° F / 83° C or higher	1 hour	1 hour	½"- 2"



Tips and Tricks

- Sous vide cooking requires food to be vacuum sealed to ensure that excess air and moisture are removed. Vacuum sealing also ensures that the natural taste and nutritional quality is maintained.
- Never immerse the plastic clamp into water or discoloration will occur. Make sure it is mounted above the water line to keep your appliance in pristine condition.
- Use high quality, fresh meats which have been stored at or below 41°F/5°C before preparation begins.
- Safely defrost any frozen meat before meal preparation begins.
- Make sure that the vacuum bags are clean and have not been contaminated.
- Season foods to enhance their flavor. You may wish to marinate or add spices, herbs, butter, or oil to your vacuum bag prior to sealing.
- Commercial quality vacuum systems remove air and moisture before sealing and are more likely to create an airtight seal.
- Ensure that the vacuum bags are completely sealed before cooking.
- When the water in the cooking vessel has reached the desired temperature, place the bag carefully in the water, ensuring that it is fully submerged and that the water can easily circulate around the bag.
- Prepare foods according to the Sous Vide Temperature and Time Guide on page 10-11.
- **NOTE:** When using a large capacity cooking pot, the water will not be able to heat up to 194°F. Below is a chart displaying water capacity for different pots and the corresponding temperature scale that the appliance will reach with that particular cooking vessel.

6-12 L capacity	104-194°F (40-90°C)
12-19 L capacity	104-167°F (40-75°C)

Troubleshooting

PROBLEM	SOLUTION
The appliance is not working.	Please check to see if the appliance is plugged in. If the appliance continues to malfunction, please call Customer Service. .
Error code E1	The water level in the cooking vessel is lower than the MIN water mark on the Sous Vide Circulator. The low water sensor will be activated, the appliance will stop working, and the E1 error will appear. Turn the appliance off and add sufficient water to the cooking vessel. Restart the appliance and the circulator will resume working.
Error code E4	The appliance is equipped with a temperature protection device. If the water level reaches below the MIN water mark, and the low water sensor fails to activate, the motor will power off automatically and the E4 error will appear. Unplug the power cord from the electrical outlet and allow the appliance to cool down. The circulator will resume working.

Maintenance

For removing limescale: fill the cooking vessel with an equal amount of water and vinegar. Do not exceed the Max marking on the appliance. Then set the appliance to the lowest temperature and the time for 1 hour.

For removing oil marks: fill the cooking vessel with water and a small amount of dish soap. Do not exceed the Max marking on the appliance. Then set the appliance to the lowest temperature and the time for 1 hour.