



USER MANUAL
SMART SOUS VIDE STICK
TC-012-001

Thank you for choosing our product!

Congratulations on the purchase of your Smart Sous Vide Stick.

To make sure you get the most out of this appliance, we recommend you read all the instructions, including the safety warnings before using the product. For your own safety, please only use the product as described in this manual. Keep the manual in a safe place so you can easily refer to it and pass it on to any future owners of the product.



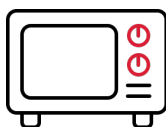
For us at TEAM CUISINE, good food means real enjoyment. With our kitchen products, you will feel like a professional chef right in your own kitchen. We focus on quality, design, and functionality to make cooking delicious food an easy task. Be inspired as you browse through our products and recipes and let your inner chef come to life.

OUR SMART KITCHEN PRODUCTS HAVE:



GLOBAL NETWORK

Our products are available on our worldwide website



PRODUCT VARIETY

With our range of smart and speciality appliance



GUIDED RECIPES

We have guided recipes that go with each appliance to help give you inspiration for every meal



Content

Content

1. Package Contents	4
2. Technical Specifications	4
3. Safety Guide	4
3.1 For Your Safety	4
3.2 Signal Words	5
3.3 Hazards and safety instructions	5
4 Getting to know your Smart Sous Vide Stick	7
4.1 Parts & Accessories	7
4.2 Screen display & Functions	7
5 Before first use	8
5.1 Unpacking	8
5.2 Assembly	8
5.3 Switching Temperature Units	9
5.4 Calibrating the Temperature	9
6. Operating your Smart Sous Vide Stick	9
6.1 Team Cuisine Smart App setup	9
6.2 Heating up	10
6.3 Sous Vide Cooking	11
7. Mode setting	12
8. Cleaning	13
9. Trouble shooting	13
10. Disposal	14

1. Package Contents

- 1 x Smart Sous Vide Stick
- 1 x Clamp
- 1 x Instruction Manual
- 1 x Quick Start Guide

2. Technical Specifications

Models	TC-012-001
Main Voltage:	AC 220-240 V~ 50 / 60 Hz
Power Rating:	1200 W
Portection Type	IPX7
Temperature Control Range:	20-90 °C or 68-194 °F
Time Range:	1 – 99 hours
Minimum Water Depth	Up to 24 hours
Minimum Bath Size	4.25" (11 cm)
Maximum Bath Size	2.6 gallons (10 liters)
Pump Volume	4.0 gallons (15 liters)
Capacity:	2.25 gallons/minute (8.5 liters/minute)

3. Safety Guide

3.1 For Your Safety

Safety is an essential part of every Sous Vide Stick. However, the product safety of the Sous Vide Stick can only be ensured if this chapter and the warning notices in the following chapters are followed.

Do not attempt to operate the appliance without reading and understanding the instruction manual to ensure all safety measures and features are in place and operating correctly. Failure to follow the instructions in this instruction manual may result in personal injury and / or property damage.

3.2 Signal Words

Be aware of the signal words **WARNING** and **NOTE** as they relate to safety notes. These are the signal words for the respective safety notes:

WARNING ⚠

Indicates a hazardous situation which, if not avoided, could result in death or serious injury.

NOTE: Used to address best practices to avoid damage to your appliance, its accessories and potential injury.

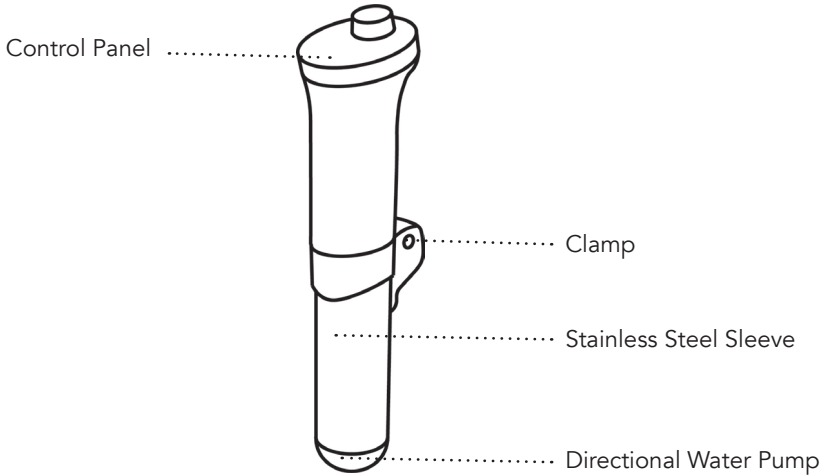
3.3 Hazards and safety instructions

- This appliance is intended for household use only. Do not use this appliance for commercial purposes. Do not use the appliance outdoors or for anything other than its intended use. Failure to do so may result in injury, property damage and invalidate the warranty.
- This appliance is not to be used by children or by persons with reduced physical, sensory or mental abilities, or lack of experience or knowledge. Close supervision is necessary when any appliance is used near children or these individuals. Children should not play with the appliance. Cleaning, maintenance or connecting the appliance to the power supply should not be made by children.
- **WARNING** ⚠ Keep the appliance and the power cord out of the reach of children and pets.
- **WARNING** Do not use or place the appliance on or near:
 - towels, paper, curtains or other flammable materials.
 - heat sources such as stoves, gas or electric burners, or ovens.
 - naked flames such as a candle.
- **WARNING** ⚠ Ensure that the voltage of the appliance is compatible with the voltage in your home in order to avoid fire, injury, or damage. The plug of the appliance must be inserted into a suitable socket, which has been installed and earthed in accordance with local regulations and requirements. **DO NOT DEFEAT THE SAFETY PURPOSE OF THE GROUNDED PLUG.** It is normal for the plug to get warm while the appliance is being used. However, a loose fit between the plug and the outlet may cause overheating. If this occurs, try inserting the plug into a different electrical socket. If you have any queries on the plug or socket setup, contact a qualified electrician.
- When plugging the power cord into the wall socket, never force the plug to fit.
- **WARNING** ⚠ To avoid an electrical shock, do not touch the plug with wet hands or when you are standing in water.
- **WARNING** ⚠ For safety purposes, this appliance comes with a short power cord to prevent hazards from tripping or becoming entangled with the power cord.
- **WARNING** ⚠ Do not use the appliance with below-counter power sockets, an adapter or extension cord. Do not allow the power cord to hang over the edge of a counter or table or touch hot surfaces or naked flames.

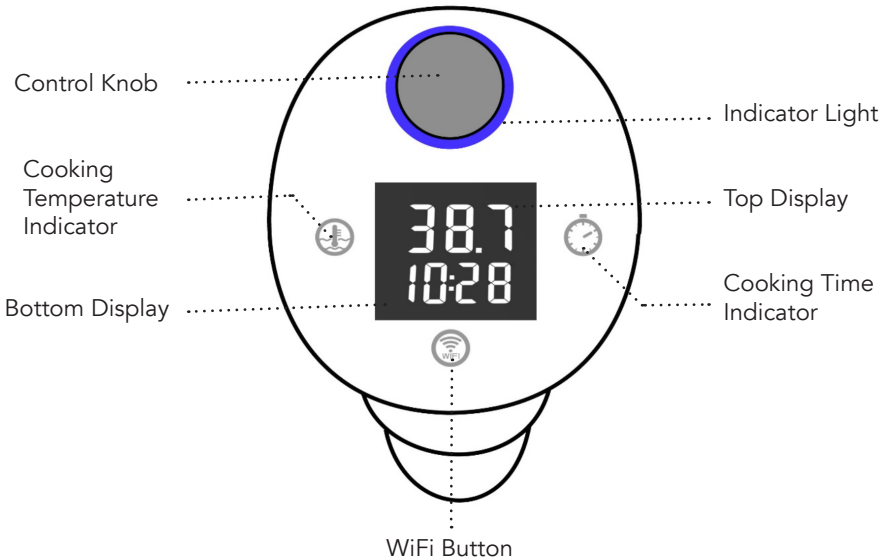
- Regularly check the appliance and the power cord for damage. Do not use the appliance, power cord or plug if they have been damaged, dropped or malfunctioning. If the appliance, power cord or plug have been damaged, they must be replaced by the manufacturer, a service technician, or a similarly qualified person in order to avoid hazards. Do not attempt to modify this appliance in any way.
- Before use, carefully inspect the appliance and its parts for damage. Do not use the appliance if any damage is present.
- Always unplug the appliance from the wall socket when not in use, as well as before adding or removing parts or accessories, and before cleaning. When unplugging the appliance, gently pull the plug not the power cord out of the wall socket.
- Before cleaning or storing, be sure that the appliance has cooled completely.
- **WARNING** ⚠ Only use parts that are authorized by the manufacturer in order to avoid injury or damage.
- **WARNING** ⚠ Some of the appliance's parts will become hot during operation and for some time after use. Do not touch hot surfaces. Only touch handles, knobs and buttons.
- Do not move the appliance when it is in use.
- Never leave the appliance unattended while in use.
- If the LED display on the control panel shows an error code, unplug the appliance and refer to the "Error codes on the screen" section.
- To fully turn off the appliance, remove the plug from the power source.
- Do not attempt to repair, replace or modify the appliance and its safety mechanisms as this may cause electric shock, fire or injury, and will void the warranty. There are no user serviceable parts.
- Never connect this appliance to an external timer switch or separate remote-control system.
- Before and after use, follow the cleaning and maintenance guidelines in this manual. Always make sure the appliance has cooled.
- Use extreme caution when removing cooking pot that contains hot fat or oil as well as when disposing of hot oil or fat with a fire blanket. Wait for the smoke to clear before opening the air fryer basket.
- Store the appliance in a location that is cool and dry

4. Getting to know your Smart Sous Vide Stick

4.1 Parts & Accessories



4.2 Screen display & Functions



Control Knob

Press to enter cooking temperature and time setting mode

Turn clockwise or anticlockwise to increase or decrease cooking temperature and time

Indicator Light

Blue light (solid & dimmer) – standby mode

Red light (blink) – setting mode

Blue light (solid & brighter) – cooking mode

Top Display

Shows the measured value of the water temperature

Bottom Display

Alternatively displays the cooking temperature and time

Cooking Temperature Indicator

Red light – standby mode

Blue light (blink) – available for cooking temperature setting

Blue light (solid) – cooking mode

Cooking Time Indicator

Red light – standby mode

Blue light (blink) – available for cooking time setting

Blue light (solid) – cooking mode

WiFi Button

Press and hold for 3 seconds to enter pairing mode

5. Before first use

Read all the warning labels on the packaging and all safety instructions. Prior to the first use, follow all the steps in this section to unpack, clean, assemble and do a test run.

5.1 Unpacking

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pot with hot, soapy water and a non-abrasive sponge.

5.2 Assembly

1. Install the adjustable ring clip on the side of your pot or container, then clamp it firmly in place.
2. Insert the sous vide stick into the adjustable ring clip.

5.3 Switching Temperature Units

Press and hold the control knob for about 5 seconds until you hear the second beep. Release the button to switch between Fahrenheit and Celsius temperature units.

5.4 Calibrating the Temperature

The temperature sensor on the cooker is extremely accurate and is calibrated at the factory. However, if you want the readings on the cooker to match that of your thermometer, perform the following steps to re-calibrate the cooker.

1. Determine the difference between the temperature reading on the sous vide stick and your thermometer. You can change the sous vide stick's reading by up to $\pm 9.9^{\circ}\text{C}$.
2. Press and hold the control knob for about 8 seconds until you hear the third beep. The bottom display will show 0.00°C
3. Turn the control knob clockwise and anticlockwise to increase or decrease the temperature up to 9.9°C .
4. Press the knob again to confirm and quit the calibration mode.

6. Operating your Smart Sous Vide Stick

6.1 Team Cuisine Smart App Setup

Note: Due to ongoing updates and improvements. The Team Cuisine Smart app may be slightly different than shown in the manual. In case of any differences, follow the in-app instructions.

1. To download the Team Cuisine Smart app, scan the QR code or search "Team Cuisine Smart" in the Apple App Store® or Google Play Store.

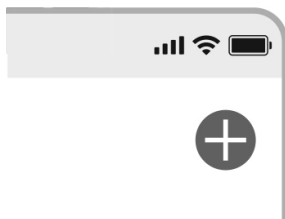


Team Cuisine Smart App
www.team-cuisine.com



2. Turn on the Smart Sous Vide Stick
3. Open the Team Cuisine Smart app. If you already have an account, tap Log in. To create a new account, Tap Sign up.

4. Press and hold the WiFi Button for 3 seconds until you hear a beep and the WiFi indicator begins to blink rapidly.
5. Log in the home page of the Smart App, tap “+” in the top right corner of the screen.
Note:
 - Ensure the WiFi and Bluetooth of your mobile device are enabled.
 - Ensure that the signal of the network environment where the device is located is strong and stable.



6. Select the Auto Scan tab. It will automatically detect the Air Fryer and then tap next.
7. Select the same WiFi network of your mobile device and enter the password and tap next.
8. The Smart Sous Vide Stick and the app will now begin the pairing process.
9. After successfully configuring the device, tap done to finish the pairing.

Pair with “Add Manually”

Alternatively, the Smart Sous Vide Stick can be paired using the Add Manually option on the app. Tap the “+” button on the top right corner and select the Add Manually tab. Find and select the Sous Vide Stick and then follow the instructions on the screen.

Note:

- Always select 2.4GHz WiFi network when there is an option.
- The default pairing setting is EZ mode. Under EZ mode, long press again the WiFi button for 3 seconds can switch to AP mode and the WiFi indicator will begin to blink slowly. For AP mode pairing, please follow the instructions on your mobile device screen.

6.2 Heating up

Important: Your sous vide stick required a 4.25” (11cm) deep heat-proof pot or container with a minimum capacity 2.64 gallons (10 liters) to work effectively. The unit will not function unless there is sufficient water present to immerse the min level indicator located on the stainless steel sleeve. It is important to ensure the sous vide stick is perpendicular to the water level in order to properly circulate the water bath.

1. Install the adjustable clamp on the side of your pot or container, then clamp it firmly in place.
2. Insert the sous vide stick into the clamp.
3. Fill the pot with water to some level between the MIN and MAX lines marked on the side of the stainless steel sleeve.
4. Plug the sous vide stick in a nearby AC power outlet. Ensure that the pot is not on a

- stove or near any other heat source.
5. Press the control knob once to enter cooking temperature setting mode (temp icon will blink in blue color). Turn the control knob clockwise or anticlockwise to increase or decrease the cooking temperature.
 6. Press the control knob again to enter cooking time setting mode (time icon will blink in blue color). Turn the control knob clockwise or anticlockwise to increase or decrease the cooking time.
 7. Press the control knob again, you will hear 3 beeps and heating up start.
 8. When heating up complete, you will hear 3 beeps.
Note: The cooking time will only start to count down when the actual temperature of water bath heat up / cool down to set cooking temperature.

6.3 Sous Vide Cooking

The sous vide cooking begins automatically as soon as heating up is complete. You will hear 3 beeps. The bottom display will show the following two displays, alternating approx. every 5 seconds:

- The setting cooking time is counting down
 - The set temperature is displayed
1. As soon as you hear these 3 beeps, place the vacuum bags with food you want to cook into the water bath. Ensure that the water level does not rise above the marking MAX. If necessary, scoop out water with a cup.
 2. Do not overfill the water bath. The vacuum bags must be surrounded by water on all sides.
Note: If bags are pressed firmly against one another, the cooking time becomes longer and impossible to calculate.
 3. The bags should be underwater. If they float on the surface, cover them e.g. with a plate.
 4. During long cooking times, water evaporates from the water bath. You should therefore check from time to time to ensure that the water level does not fall below MIN marking. If necessary, top it up using a cup with small portions of warm water.

Notes:









- When topping up the water, ensure that no larger temperature fluctuations take place. Avoid cold water and large portions.
 - When the water level falls below the MIN marking, you will hear a long beep and the heating phase will be stopped. This is a safety function, which protects against overheating. Press the control knob to stop the alarm. Top up the water. Press the control knob again to restart the cooking phase.
5. When the cooking time has elapsed, you will hear 3 beeps and the bottom display will show 0:00. Press and hold the control knob for 3 seconds until you hear a beep to stop cooking.
 6. Remove the vacuum bags from the water bath using appropriate kitchen utensils (e.g. kitchen or barbecue tongs).
 7. Pull out the mains plug.
 8. Cut open the vacuum bag and remove the cooked food.
 9. Depending on the type of cooked food, it can either be served immediately, or may need to be processed further (e.g. quickly seared) before being served.

7. Mode Setting

Note: Only available on APP

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Mode	Icon	Default Temperature		Temperature Range		Default Time	Time Range
		°C	°F	°C	°F		
Manual		60	140	20-90	68-194	2 hrs	1 min - 99 hours
Vegatable		80	176	20-90	68-194	1 hr	1 min - 99 hours
Meat		55	131	20-90	68-194	4 hrs	1 min - 99 hours
Shrimp		55	131	20-90	68-194	15 mins	1 min - 99 hours
Fish		45	113	20-90	68-194	45 mins	1 min - 99 hours
Chicken		60	140	20-90	68-194	4 hrs	1 min - 99 hours
Drumsticks		70	158	20-90	68-194	3 hrs	1 min - 99 hours
Beef		55	131	20-90	68-194	2 hrs	1 min - 99 hours

8. Cleaning

Note: Always switch off the appliance, disconnect the mains plug and allow it to cool down completely before cleaning or any maintenance.

1. Do not use harsh or abrasive cleaning agents. The outside surface may be wiped clean with a soft, damp cloth and dried thoroughly. If necessary, a mild dishwashing detergent may be applied to the cloth but not directly applied to the sous vide immersion cooker.
2. Due to water mineral content, the sous vide immersion cooker may have scale build-up over time. To remove scale build up, add the juice of a lemon or a few tablespoons of descaler solution to water and run the unit for 30 minutes without foods present in the container. Rinse thoroughly
3. In safety angle, the pump cannot be removed without tools. Use proper tools to disassembly the pump. When using the product for more than 3 months. Turn the pump cover clockwise to release it from the pump housing and then remove it. Clean the pump casing and pump cover in the dishwasher or sink. Use detergent and a soft toothbrush to clean the heating coil, pump shaft and sensor, then rinse under running water. Allow all parts to dry completely before reassembly.

Caution: Do not immerse the power cord, mains plug or sous vide body in water or any other liquid.

9. Troubleshooting

Problem	Possible Solution
The cooker is emitting a whistling noise.	This is caused by the motor, propeller, and cooling fan, and is normal.
The cooker is emitting a grinding noise.	The stainless steel Pump Housing is loose. Turn off the cooker, wait until it cools, then secure the Pump Housing in place. If the beep persists, the pump shaft may have become bent. Remove the Pump Cap, then push the propeller until it is centrally located.
The cooker is emitting a hissing noise.	Check that the water level is between the MIN and MAX marks. Refill the pot as necessary.
The cooker is making a bubbling and/or swishing noise.	Check that the water level is between the MIN and MAX marks. Refill the pot as necessary.
The cooker damages fish fillets or cracks eggs.	Re-position the Pump Cap to direct the water jet into the side of the pot, away from the food.
The lights on the cooker Control Panel or main body flicker during operation.	This is normal.

10. Disposal



This product is subject to the provisions of European Directive 2012/19/ EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products identified with this symbol may not be discarded with normal household waste but must be taken to a collection point for recycling electric and electronic appliances.



This recycling symbol marks e.g. an object or parts of the material as valuable for recycling. Recycling helps to reduce the consumption of raw materials and protect the environment.

Packaging

When disposing of the packaging, make sure you comply with the environmental regulations applicable in your country.



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