



SOUS-VIDE STICK

TC-002-001

EN

Operating instructions



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Thank you for your trust!

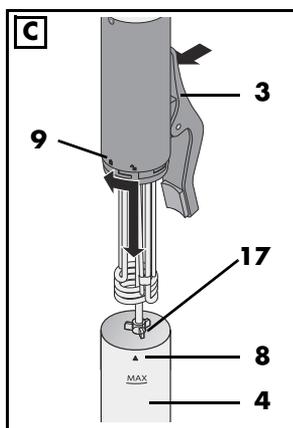
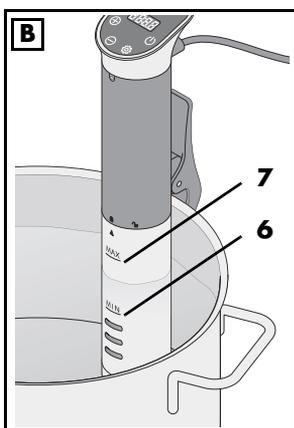
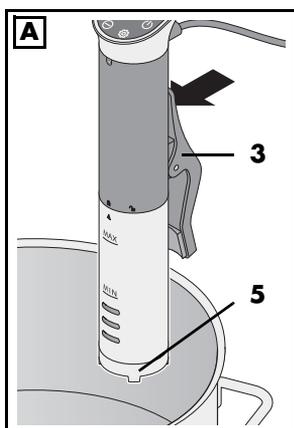
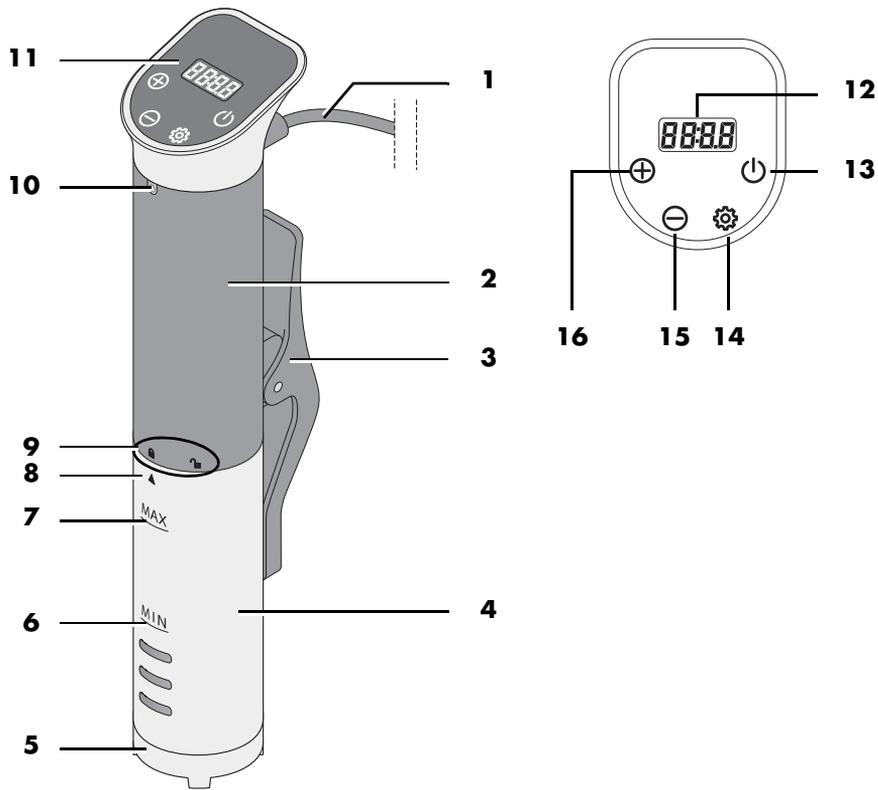
Congratulations on your new sous-vide stick.

For safe handling of the product and in order to get to know the entire scope of features:

- **Thoroughly read these user instructions prior to initial use.**
- **Above all, observe the safety instructions!**
- **The device should only be used as described in these user instructions.**
- **Keep these user instructions for information purposes.**
- **If you pass the device on to someone else, please include this copy of the user instructions. The user instructions are a component of the product.**

We hope you enjoy using your new sous-vide stick!

1. Device overview



- 1 Power cable with mains plug
- 2 Base unit
- 3 Clamp
- 4 Metal casing
- 5 Plastic foot
- 6 **MIN** Marking for minimum water level
- 7 **MAX** Marking for maximum water level
- 8 Arrow marking (for metal casing)
- 9 Lock symbols (for metal casing)
- 10 LED:
 - is lit red: standby
 - is lit blue: program phase 1: device is heating up to set temperature
 - flashes blue: program phase 2: set time is running with set temperature being maintained
- 11 Control elements
- 12 Display
- 13  Switch on / Start program
Keep pressed for approx. 3 seconds: stop program and switch to standby
- 14  Keep pressed for approx. 3 seconds: open setting mode
Press briefly: switch between settings: temperature, hours, minutes
- 15  In setting mode: decrease values
- 16  In setting mode: increase values
- 17 Propeller (**Figure C**)

2. Intended purpose

Use the device exclusively for heating and maintaining the controlled temperature of a water bath for purposes of sous-vide cooking. The device is designed for private home use and must not be used for commercial purposes.

The device must only be used indoors.

Foreseeable misuse

WARNING! Risk of material damage!

- ⊙ Use the sous-vide stick exclusively for heating tap water. The device is not suitable for other liquids.
- ⊙ All food must be placed into the water bath vacuum-packed in a heat-resistant plastic bag. The food must never be placed directly into the water bath.

NOTE: a vacuum-sealing device is not included with the items supplied.

3. Safety instructions

Warnings

If necessary, the following warnings will be used in these user instructions:



DANGER! High risk: failure to observe this warning may result in injury to life and limb.

WARNING! Moderate risk: failure to observe this warning may result in injury or serious material damage.

CAUTION: low risk: failure to observe this warning may result in minor injury or material damage.

NOTE: circumstances and specifics that must be observed when handling the device.

Instructions for safe operation

- ⊙ This device can be used by children from the age of 8 and people with restricted physical, sensory or intellectual abilities or people without adequate experience and/or understanding, if they are supervised or instructed on how to use this device safely and if they are aware of the resulting dangers. Children must not play with the device. Cleaning and user maintenance must not be performed by unsupervised children unless they are older than 8 years and supervised.
- ⊙ Children under the age of 8 must be kept away from the device and the power cable.
- ⊙ The sous-vide stick must be attached to a stable pot using the clamp, such that it cannot fall into the water.
- ⊙ The volume of the pot for the water bath must be approx. 6 to 15 litres.
- ⊙ The pot must be standing on a stable, vibration-free, level work surface.
- ⊙ The sous-vide stick must be immersed in water at least up to the **MIN** marking, and not beyond the **MAX** marking.
- ⊙ Do not insert the mains plug into a wall socket until the sous-vide stick is securely attached, and the water level is between the **MIN** and **MAX** markings.
- ⊙ Pull out the mains plug before removing the sous-vide stick from the water.
- ⊙ The heating element still remains hot after the mains plug is pulled out. Do not touch the hot metal casing of the device! Do not place the hot device on flammable or heat-sensitive surfaces (e.g. plastic).

- ⊙ If the mains power cable of this device should become damaged, it must be replaced by the manufacturer, the manufacturer's customer service department or a similarly qualified specialist, in order to avoid any hazards.
- ⊙ The base unit, the mains power cable and the mains plug must not be immersed in water or any other liquids.
- ⊙ If liquid gets into the device above the **MAX** marking, pull out the mains plug immediately. Have the device checked before reusing.
- ⊙ Do not use any abrasive or corrosive cleaning agents.
- ⊙ This device is not intended to be operated using an external timer clock or a separate remote control system.



DANGER for children

- ⊙ Risk of death through severe burns! Never lay the power cable such that children can pull down the device and the water bath.
- ⊙ Packing materials are not children's toys. Children should not be allowed to play with the plastic bags. There is a risk of suffocation.
- ⊙ Keep the device out of the reach of children.



DANGER to and from pets and livestock

- ⊙ Electrical devices can represent danger to pets and livestock. In addition, animals can also cause damage to the device. For this reason you should keep animals away from electrical devices at all times.



DANGER! Risk of electric shock due to moisture

- ⊙ Never touch the device with wet hands.



DANGER! Risk of electric shock

- ⊙ Do not use the device if the device or the mains power cable has any visible damage, or if the device has previously been dropped.

- ⊙ Only connect the mains plug to a properly installed and easily accessible earthed wall socket whose voltage corresponds to the specifications on the rating plate. The wall socket must continue to be easily accessible after the device is plugged in.
- ⊙ Ensure that the mains power cable cannot be damaged by sharp edges or hot points.
- ⊙ When using the device, ensure that the mains power cable cannot be trapped or crushed.
- ⊙ Even after it has been switched off, the device has not been completely disconnected from the mains. In order to fully disconnect it, pull out the mains plug.
- ⊙ When removing the mains plug from the wall socket, always pull the plug and never the cable.
- ⊙ Disconnect the mains plug from the wall socket.
 - ... if there is a fault,
 - ... when you are not using the device,
 - ... before you clean the device and
 - ... during thunderstorms.
- ⊙ To avoid any risk, do not make modifications to the product.



FIRE HAZARD

- ⊙ It is not necessary to constantly supervise during operation, but just to check regularly. This applies in particular when very long cooking times are set.



DANGER! Risk of injury through burning

- ⊙ Only transport or empty the water bath when it has cooled down.
- ⊙ Do not reach into the water with bare hands when you place the bag into or remove it from the water bath.
- ⊙ Wait for the device to cool down before cleaning.

WARNING! Risk of material damage

- ⊙ Ensure that the water level does not fall below the **MIN** marking. If this happens, the device will switch off to avoid overheating.
- ⊙ Only place completely sealed foods into the water bath. If water gets in, it would have a negative effect on the food, and could spoil it.
- ⊙ Never place or lay the device on hot surfaces (e.g. hot plates) or near heat sources or open fire.

4. Items supplied

1 sous-vide stick

1 copy of the user instructions

Before using for the first time

- Remove all packing material.
- Check that the device is undamaged.

5. The sous-vide cooking method

5.1 What is sous-vide?

The dream of every hobby cook: a steak that is pink and juicy on the inside, crispy on the outside. But unfortunately it does not always work using conventional methods, or it requires exact timing. Sous-vide makes cooking easier, and almost always yields perfect results.

In principle, sous-vide is nothing more than the slow cooking of vacuum-sealed food. On the one hand, sous-vide is a very simple method for achieving excellent results when preparing food. On the other hand, sous-vide is a clear rejection of the “always-in-a-rush” attitude of our age.

Professional cooks have been using this method for many years. With the new sous-vide stick, this cooking method is now also affordable and easy to use for hobby cooks at home.

5.2 Advantages of sous-vide

- By precisely setting and maintaining the temperature of the water bath, the cooking process is directly matched to the structure and characteristics of the food.
- Large quantities can easily be prepared. The final preparation can then take place very quickly (e.g. briefly searing steaks).
- It is not a case of “every second counts”. The core temperature of the food being cooked can never rise higher than the water temperature. This cooking method therefore forgives small deviations in terms of temperature and timing.
- You have perfect control over the aroma and the texture of the food.
- The vacuum-sealing process ensures that the food loses neither aroma nor fluids. This means that fish and meat remain de-

- liciously juicy at all times, and do not become dry.
- The vacuum-sealing process causes marinades to penetrate deeper and more intensively into the food. You will experience an entirely new intensity of marinated food.

5.3 Things to remember with sous-vide

- Sous-vide cooking is a slow-cooking method. Take the extended time in the water bath into consideration when planning the individual cooking stages.
- The device works in two phases: in phase 1, the water bath is heated to the set temperature. In phase 2, the temperature is kept steady and the vacuum-packed food cooks slowly in the water bath.
- If you wish to shorten the heating time (phase 1), fill the pot with warm water. The water should not be hotter than the desired cooking temperature, however.
- For the correct temperature and cooking time settings, you can find guideline values in the cooking table (see "Cooking table" on page 37).
- Only vacuum-packed food must be placed in the water bath.
- Because the food is not boiled or well-done, great emphasis must be placed on hygiene. All parts that come into contact with raw or semi-raw food must immediately be cleaned, in order to avoid transmission of bacteria to other kitchen utensils.
- After cooking, the food must be eaten immediately, processed further, or must be cooled down inside the vacuum bag using iced water and then stored in the 0°C section of the refrigerator.
- Ensure that you use high-quality bags that are heat and cold-resistant. On the packaging of the vacuum bags, you can find the temperature specifications for which the bag is designed.

- Before placing the food to be cooked into the water, ensure that the bag is tightly sealed. If water gets inside, it would spoil the food or make it taste watery and flavourless.
- The food to be cooked must always be completely covered with water. If it floats, place a plate on the food to be cooked.
- Ensure that the individual vacuum bags are completely surrounded by water.
- Frozen food must be thawed before cooking. Quick thawing in the water bath damages the structure of the food. Furthermore, it is almost impossible to define a cooking time for frozen food.

5.4 Required accessories

Sous-vide is not possible without vacuum-packed food.

The following accessories are not included with the items supplied, but are required:

- Vacuum-sealing device
- Cold and heat-resistant vacuum bags
- A sufficiently large pot for the water bath (volume approx. 6 - 15 litres).

5.5 Recommended accessories

During longer periods of cooking in an open pot, the hot water evaporates. This means energy is lost and the water level can fall below the **MIN** marking **6**.

In order to reduce the evaporation of hot water, we recommend the use of insulating balls that float on the surface of the water bath. You can order these.

6. Operating the device



DANGER! Risk of electric shock!

- ⊙ Do not insert the mains plug **1** into a wall socket until the sous-vide stick is securely attached, and the water level is between the **MIN 6** and **MAX 7** markings.
- ⊙ Only connect the mains plug **1** to a properly installed and easily accessible wall socket whose voltage corresponds to the specifications on the rating plate. The wall socket must still be easily accessible after connection.
- ⊙ If liquid gets into the device above the **MAX** marking **7**, pull out the mains plug **1** immediately. Have the device checked before reusing.

6.1 Preparing the water bath



DANGER for children

- ⊙ Risk of death through severe burns! Never lay the power cable **1** such that children can pull down the device and the water bath.
1. Place the pot on a level, non-slip surface that is not sensitive to water or heat. A suitable wall socket should be nearby.
 2. **Figure A:** attach the sous-vide stick to the edge of the pot using the clamp **3**. The plastic foot **5** may rest on the bottom of the pot.
 3. **Figure B:** fill the pot with warm tap water, at least up to the **MIN** marking **6** on the sous-vide stick and not further than the **MAX** marking **7**. Remember that the water level will rise later when the vacuum bags are inserted.

4. Connect the mains plug **1** with the wall socket. You will hear a beep and all displays will briefly light up. The LED **10** and the button  **13** will then be lit red.

6.2 Making settings

1. Press the button  **13**. The display shows the temperature that is set. The button  **14** flashes.
2. Use the buttons  **16** and  **15** to set the desired temperature between 0 °C (C 0.0) and 90 °C (C 90.0).
 - Each time the buttons are pressed, the temperature changes in increments of 0.5 degrees.
 - Hold the button down to change the setting quickly.
3. Press the button  **14** briefly to set the cooking time. The display **12** shows the time that is set. The hours flash.
4. Use the buttons  **16** and  **15** to set the number of hours between 00 and 99.
5. Press the button  **14** briefly to set the minutes. The minutes flash.
6. Use the buttons  **16** and  **15** to set the number of minutes between 00 and 59.

NOTE: if the program has already been started, you can open the setting mode by holding down the button  **14** for approx. 3 seconds. Press the  button briefly to switch between the various settings: temperature, hours, minutes.

6.3 Phase 1: heating up

1. Briefly press the button  **13** to start the program. The LED **10** and the  button are lit blue. The device begins to heat up and circulate the water. The display **12** shows the temperature actually measured, and counts upwards in increments of 0.1 degrees.
(Phase 1)

NOTE: if the temperature actually measured is higher than the set temperature, add small portions of cold water. This can accelerate the cooling process.

2. Phase 1 (heating time) is complete once the water bath has reached the set temperature.

6.4 Phase 2: Sous-vide cooking

Phase 2 begins automatically as soon as phase 1 is complete. You will hear two beeps, and the LED **10** will flash blue.

The display **12** will show the following two displays, alternating approx. every 5 seconds:

- The set cooking time is counting down.
 - The current measured temperature is displayed.
1. As soon as you hear these two beeps and the LED **10** flashes blue, place the vacuum bags into the water bath. Ensure that the water level does not rise above the marking **MAX 7**. 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 the **MIN** marking **6**. 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.
 - If the water level falls below the **MIN** marking **6**, you will hear 3 beeps and the device will switch itself off. This is a safety function, which protects against overheating. If this occurs, top up the water. You can then continue to use the device normally.
-
5. When the cooking time (phase 2) has expired, you will hear 3 beeps, and the display **12** will show *End*. The device switches to standby. The LED **10** and the  **13** button are lit red.
 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 **1**.
 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. Tips and tricks

7.1 Suitable food for sous-vide

Meat is particularly suitable for the sous-vide method, which absolutely includes second choice cuts. The long cooking time and a corresponding marinade mean that even less choice cuts become soft as butter.

But this method is also suitable for fish and hard vegetables, eggs and hard fruit.

The full range of possibilities can be found in a sous-vide cookbook, which you can obtain e.g. in a specialist book shop.

7.2 Unsuitable food for sous-vide

- The following foods are not suitable at all for the sous-vide method: cabbage, leek, chard, spinach, and green vegetables that easily overcook, such as cauliflower, Brussels sprouts, or broccoli.
- Green vegetables emit sulphurous gases, which cannot escape during this process, and which therefore have a negative effect on the taste.

7.3 Reverse cooking

- You can also sear meat at the start of the process. You can then add the desired spices or a marinade, and then vacuum-seal it. After sous-vide cooking, the meat can then be served immediately. This method is most suitable for roasting cuts.

7.4 Tips

- Marinating: the combination of vacuum-packing with marinade and slow cooking in the water bath offers very intense taste experiences.
- First test using the sous-vide method using your usual seasoning process on small pieces of food. The spices may react differently during the vacuum-sealing process. Salt and garlic in particular are perceived more intensely, and generally need to be used more conservatively than with other cooking methods.
- Food to be marinated should be vacuum-packed with the marinade a day earlier and placed in the refrigerator. In the case of small pieces (e.g. small scallops), the marinating and vacuum-sealing can take place a few hours beforehand.
- Ensure that vacuum bags are not pressed together in the water bath. Wherever the bags are in continuous contact, the food has a different cooking temperature.
- The sous-vide stick is not a device for boiling water. It is therefore advisable for the water already to be at the desired temperature when poured into the water container. You can thus avoid extended waiting times when heating the water.
- Ensure that the water is not hotter than the desired temperature, as this could falsify the results.

8. Cooking times and recipes

8.1 Cooking meat to the core temperature

The following table shows how done a piece of meat is when the specified core temperature has been reached. This does not change, even after longer periods in the water bath, because the core temperature in the food can never rise higher than the set water temperature.

The core temperature is the temperature in the centre of the food.

Table for beef, pork, lamb and game

Bear in mind that it is only safe to eat poultry when it is completely cooked through, in order to avoid the risk of salmonella infection.

| Core temperature | Cooking level |
|------------------|---|
| 49 °C | blue - almost raw |
| 52 °C - 55 °C | rare/bloody - narrow margin is cooked |
| 55 °C - 60 °C | medium rare - a thick portion is still pink |
| 60 °C - 65 °C | medium - pink inside |
| 65.5 °C - 68 °C | medium well - almost cooked through |
| 68 °C - 71 °C | well done - fully cooked through |

8.2 Cooking table

The times indicated in the following table are guidelines. The actual cooking time depends on:

- the size and freshness of the food;
- the quality and properties of the product;
- for meat: the breed of animal;
- the filling volume and shape (flat or round) of the vacuum bag;
- personal preferences (steak medium or well done; vegetables firm or soft);
- The specifications are valid for one vacuum bag.

NOTES:

- Ensure that all pieces are approximately equal in size/thickness.
- Prepare the vegetables by cutting off stems and cutting large vegetables into pieces of equal size.
- Poultry in particular must be fully cooked through in order to avoid the risk of salmonella infection. Poultry should ideally be seared briefly before serving.

| Food to be cooked | Cooking level | Thickness/ weight | Temperature of water bath | Cooking time in water bath |
|---|--|-------------------|---------------------------|----------------------------|
| Beef fillet, steak | medium rare | 30 mm | 56 °C | 50 min |
| | medium rare | 40 mm | 56 °C | 75 min |
| Beef Roast beef | medium | Strip 60 mm | 56 °C | 6 hours |
| Beef Flank steak | medium | | 57 °C | 12 hours |
| Pork fillet | well done | 30 mm | 60 °C | 2 hours |
| | well done | 40 mm | 60 °C | 2.5 hours |
| Pork neck | well done | 700 g | 68 °C | 24 hours |
| Rack of lamb | medium | 10 -15 mm | 56 °C | 45 min |
| Chicken breast | well done | 20 - 25 mm | 72 °C | 2 hours |
| Turkey breast | well done | 15 - 30 mm | 72 °C | 2 hours |
| Duck breast | well done | 15 - 25 mm | 72 °C | 3 hours |
| Goose breast | well done | 20 mm | 80 °C | 8 hours |
| Salmon | tender | 25 mm | 45 °C | 20 min |
| Cod | tender | 25 mm | 52 °C | 40 min |
| Ocean perch | tender | 25 mm | 47 °C | 20 min |
| Prawns | done | lined up | 85 °C | 20 min |
| Scallops | firm | 18 - 25 mm | 47 °C | 30 min |
| Potatoes | well done | small, halved | 85 °C | 1 hour |
| Carrots | somewhat firm | approx.10 mm | 85 °C | 40 min |
| green beans (frozen product, thawed) | somewhat firm | | 82 °C | 30 min |
| Asparagus | firm | lined up | 82 °C | 25 min |
| Eggs in shell | Yolk thick egg white almost entirely liquid | | 62 °C | 1 hour |
| Eggs in shell | Yolk creamy egg white more solid | | 66 °C | 1 hour |
| Eggs in shell | Yolk solid egg white solid | | 75 °C | 1 hour |

8.3 Recipes

Please find the cooking times in the table or in your sous-vide cookbook.

Beef tenderloin

1. Season the meat with a little salt.
2. Vacuum-seal the meat.
3. Place the bag into the water bath.
4. At the end of the program, remove the meat from the bag and dab it dry with a paper towel.
5. Heat butter or oil in a pan, and sear the fillet briefly on both sides. During searing, season to taste. Add coarse black pepper only at the end of the frying process.

Roast beef

1. Season the meat with a little salt.
2. Vacuum-seal the meat.
3. Place the bag into the water bath.
4. At the end of the program, remove the meat from the bag and dab it dry with a paper towel.
5. Heat butter or oil in a pan, and sear the roast beef briefly on two sides or on all sides. During searing, season to taste. Add coarse black pepper only at the end of the frying process.

This goes particularly well:

- fried potatoes
- tartar sauce

Rack of lamb

1. Press 1-2 cloves of garlic into a little olive oil.
2. Add a little salt and pepper to the oil and mix it all with a fork.
3. Drag the rack of lamb through the oil, and place the cutlets individually or next to one another in the vacuum bag.
4. Vacuum-seal the meat.
5. Place the vacuum-sealed meat in the refrigerator for approx. 12 hours.
6. Place the bag into the water bath.

7. At the end of the program, remove the meat from the bag and dab it dry with a paper towel.
8. Heat olive oil in a pan and sear the lamb cutlets briefly from both sides, so that they take on a nice colour.

This goes particularly well:

- Herb crust (follow-up process in the oven)
- hot tomatoes
- fried courgette slices

Mediterranean chicken breast

1. Take one medium-sized tomato and several slices of courgette per vacuum bag. Cut the tomatoes into small cubes, and the courgette into thin slices.
2. Press one clove of garlic.
3. Mix the tomatoes with the courgette and the garlic, add a table spoon of olive oil, and mix it all with a fork.
4. Salt and pepper the chicken breasts, and then very briefly and fiercely sear them in an oiled pan.
5. Place the chicken breasts individually into the vacuum bag and then add the vegetables to the chicken breast.
6. Vacuum-seal the meat.
7. Place the bag into the water bath.
8. At the end of the program, remove the meat and vegetables from the bag, and place it directly onto the plate.

This goes particularly well:

- fresh baguette
- pasta

Asparagus

1. Peel and wash the asparagus.
2. Cut off the bottom ends.
3. Salt the asparagus stems.
4. Place the asparagus stems next to one another in the vacuum bag.
5. Use a knife to spread a little butter on the asparagus.
6. Vacuum-seal the asparagus.
7. Place the bag into the water bath.

This goes particularly well:

- baby potatoes
- raw ham or a Wiener Schnitzel
- grilled salmon fillet

Carrots for antipasti

1. Peel and wash the carrots.
2. Cut off the bottom ends and then cut the carrots into slices.
3. Pour a little olive oil into a bowl.
4. Press 1-2 cloves of garlic into the oil.
5. Add a teaspoon of rosemary, a little fennel and a pinch of salt and pepper to the oil.
6. Stir all ingredients into the oil with a fork.
7. Place the carrot slices into the vacuum bag.
8. Pour the oil into the vacuum bag.
9. Vacuum-seal the carrots.
10. Leave the bag(s) in the refrigerator overnight.
11. Place the bag into the water bath.
12. Pour the carrots into a bowl. They can be enjoyed hot or cold.

This goes particularly well:

- Other antipasti such as marinated olives, courgette etc.

Salmon

1. Wash the salmon and then dab it dry. If the fish still has its skin, leave it on. It will hold the fish together later, and can be deliciously fried on.
2. Cut one to two slices off a lemon.

3. Repeatedly stab a fork into the pulp of the lemon.
4. Place the salmon, the slices of lemon, and 1-2 leaves of sage into the vacuum bag.
5. Vacuum-seal the salmon.
6. Place the bag into the water bath.
7. After the end of the program, carefully remove the salmon from the bag, using a spatula (fish slice) if possible.
8. Dab the salmon dry using paper towel.
9. Heat butter or oil in a pan, and sear the salmon briefly on both sides. During searing, season to taste.

This goes particularly well:

- Asparagus, green vegetables
- Potatoes
- Horseradish sauce

Tuna (semi-raw)

1. Wash the tuna and then dab it dry. If the fish still has its skin, leave it on. It will hold the fish together later, and can be deliciously fried on.
2. Scatter a few grains of sea salt on the tuna.
3. Place the tuna into the vacuum bag.
4. Vacuum-seal the tuna.
5. Place the bag into the water bath.
6. After the end of the program, carefully remove the tuna from the bag, using a spatula (fish slice) if possible.
7. Dab the tuna dry using paper towel.
8. Heat butter or oil in a pan, and sear the tuna briefly on both sides. During searing, season to taste. Add coarse black pepper only at the end of the frying process.

This goes particularly well:

- Wasabi, soy sauce
- Rice
- Garlic bread

9. Cleaning, descaling and storage

9.1 Cleaning

Clean the device prior to its first use!



DANGER! Risk of injury through burning/scalding!

- ⊙ Allow the device to cool down completely before you clean it or put it away.



DANGER! Risk of electric shock!

- ⊙ Prior to cleaning, disconnect the mains plug **1** of the device.



DANGER! Risk of electric shock due to moisture!

- ⊙ The base unit **2**, the power cable and the mains plug **1** must not be immersed in water or any other liquids.

WARNING! Risk of material damage!

- ⊙ Do not use any sharp or abrasive cleaning agents.

- Clean the device after every use.

Cleaning the sous-vide stick

1. Clean the sous-vide stick with a damp cloth.
2. Allow the device to dry completely (including the inside of the metal casing **4** and the plastic foot **5**) before you put it away.

Cleaning kitchen utensils

- All kitchen utensils (knives, forks, chopping boards) that come into contact with raw food must immediately be cleaned, ideally using hot, soapy water. Comply with any cleaning instructions for the kitchen utensils.

9.2 Descaling

After some time, the cooking process will result in limescale being deposited in parts of the sous-vide stick (depending on the hardness of the water used). You should remove this at regular intervals, because otherwise the power consumption of the device will increase.

For the normal descaling process, you can leave the sous-vide stick assembled. In the case of stubborn limescale, you should first remove the metal casing (see "Removing and reattaching the metal casing (Figure C)" on page 42).

NOTE: comply with the dosing notes on the packaging of the citric acid. The dosing described here relates to pure, crystalline citric acid.

1. Prepare a solution using cold tap water and crystalline citric acid. Use approx. 2 - 3 tablespoons of citric acid for 1 litre of water.
2. Prepare a water bath using this solution (see "Preparing the water bath" on page 34). The water level should come to just below the **MAX** marking **7**.
3. Connect the mains plug **1** with a wall socket.
4. Set a temperature of 70 °C and a time of 20 minutes, and start the program (see "Making settings" on page 34).
5. When the program is complete, allow the water bath and the device to cool down.
6. Pour away the citric acid solution and rinse the pot and device thoroughly with cold water.
7. Allow the device to dry completely (including the inside of the metal casing **4** and the plastic foot **5**) before you put it away.

9.3 Removing and reattaching the metal casing (Figure C)

The metal casing **4** can be removed ...
 ... so that any stubborn limescale can be removed more easily or
 ... if foreign objects or dirt have gotten inside the metal casing.

1. Hold down the clamp **3** in order to keep it open.
2. Rotate the metal casing **4** clockwise so that the arrow marking **8** points to the open lock symbol **9**. Carefully pull the metal casing off downwards.
3. You can now release the clamp **3** again.

NOTE: be careful not to damage the small propeller **17**.

4. Hold down the clamp **3** again in order to keep it open.
5. Replace the metal casing **4** so that the arrow marking **8** points to the open lock symbol **9**.
6. Rotate the metal casing **4** anticlockwise until the arrow marking **8** points to the closed lock symbol **9**.

9.4 Storage

WARNING! Risk of material damage!

- ⊙ Store the device protected against dust and dirt and out of the reach of children.
- Allow the device to dry completely (including the inside of the metal casing **4** and the plastic foot **5**) before you put it away.

10. Disposal

This product is subject to the provisions of European Directive

2012/19/EC. The symbol showing a wheelie 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 marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices. Recycling helps to reduce the consumption of raw materials and protect the environment. For information on disposal and the location of the nearest recycling centre, contact e.g. your City Cleaning Department or refer to the Yellow Pages.

Packaging

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

11. Troubleshooting

If your device fails to function as required, please try this checklist first. Perhaps there is only a minor problem, and you can solve it yourself.



DANGER! Risk of electric shock!

- ⊙ Do not attempt to repair the device yourself under any circumstances.

| Fault | Possible causes/Action |
|--|---|
| No function | <ul style="list-style-type: none"> • Has the device been connected to the power supply? • Is the device switched on? |
| Long heating time (phase 1) | <ul style="list-style-type: none"> • Did you fill with very cold water? This extends the heating time required. |
| Food not yet cooked after the specified time | <ul style="list-style-type: none"> • Is the food significantly thicker than described in the recipe or the table? • Were the vacuum bags pressed tightly together during the cooking process? • Did you set the right temperature? • Either vacuum-seal the food again and return it to the water bath, or continue cooking it with another method. |
| A great deal of water in the vacuum bag | <ul style="list-style-type: none"> • This indicates an error during the vacuum-packing process. The vacuum bag was not properly closed. |

| Fault | Possible causes/Action |
|---|--|
| The device switches itself off before the set cooking time. | <ul style="list-style-type: none"> • Did the water level fall below the MIN marking 6? Top up the water. |
| Error code <i>EE1</i> displayed. | <ul style="list-style-type: none"> • Water level below the MIN marking 6? Top up the water. • In all other cases: pull out the mains plug and have the device checked. |

12. Technical specifications

| | |
|--------------------|---|
| Model: | TC-002-001 |
| Mains voltage: | 220-240 V ~ 50 - 60 Hz |
| Protection class: | I |
| Protection type: | IPX7 (protected against temporary immersion) |
| Power rating: | approx. 1000 W |
| Temperature range: | 0 °C - 90 °C (adjustable in 0.5 °C increments) |
| Heating time: | 8 L from 24.4 °C to 60 °C in 25 min. |
| Water circulation | approx. 8 L / min. |

Symbols used

| | |
|---|---|
|  | With the CE marking, Team-Cuisine declares the conformity with EU guidelines. |
|  | It is only permitted for devices with this symbol to be operated indoors (dry environment). |
|  | This symbol reminds you to dispose of the packaging in an environmentally friendly manner. |
|  | Recyclable materials: cardboard (except corrugated cardboard) |

Subject to technical modification.





www.team-cuisine.com