

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

WOLFGANG PUCK

USE AND CARE

SOUS VIDE IMMERSION CIRCULATOR



For questions or concerns please contact customer service at:

W.P. Appliances, Inc. • P.O. Box 3150 • Hallandale, FL 33008

Toll-free: 800-275-8273 • Hours: M - F 8:30am - 5:00pm EST
www.wphousewares.com • Printed in China

Model BSV00010



Model BSV00010

IMPORTANT SAFEGUARDS

When using electrical appliances basic safety precautions should always be followed including the following:

- 1** Read all instructions carefully.
- 2** Do not touch hot surfaces and water. Use handles or knobs.
- 3** Do not use this appliance for other than its intended use.
- 4** To protect against electrical shock do not immerse cord, plug, or entire unit in water or other liquid. The control panel of this appliance should always be on the outside of the cooking vessel.
- 5** Do not use an extension cord with Circulator. Use grounded power sources only.
- 6** To avoid the possibility of personal injury, always unplug the Circulator from the electrical outlet before handing or cleaning.
- 7** Do not use outdoors.
- 8** Close supervision is necessary when any appliance is used by or near children. Children should not be allowed to use this appliance.
- 9** Unplug from outlet when not in use and before cleaning. Allow to cool before removing from water.
- 10** Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment or call customer service at 1-800-275-8273.
- 11** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 12** Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- 13** Do not place on or near a hot gas or electric burner, or in a heated oven.
- 14** Extreme caution must be used when moving an appliance containing hot water.
- 15** To turn off, place finger on the Power Button and hold for 5 seconds, or until the control panel turns off, then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

Additional Safety Information

Grounding Instructions

This appliance must be grounded. It is equipped with 3-wire cord having a grounded plug. To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to override the safety feature by modifying the plug.

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord.

- DO NOT use an extension cord with this product.
- Operate appliance in water only. Keep the water level at least at the "Min" marking indicated on the Immersion Housing.
- Unplug appliance and allow it to cool before removing from cooking vessel.
- Always use cooking vessels on a sturdy, level surface.
- This appliance has a built-in heater. Do NOT use a secondary heat source such as a stovetop or burner to avoid damaging the appliance.
- Do not use near explosive or flammable materials.
- To prevent potential corrosion damage to this appliance do not use with deionized water.
- Never place food directly in the water. Food must be sealed in a vacuum sealed bag or a bag that is manually sealed such as food safe zip top bag.
- Remember circulated water can be very hot. Use a trivet to protect your counter-top from any cooking vessel being used with this appliance. Use tongs to reach anything inside the water bath.
- To prevent risk of fire or electric shock NEVER heat any other liquid besides water with this appliance.



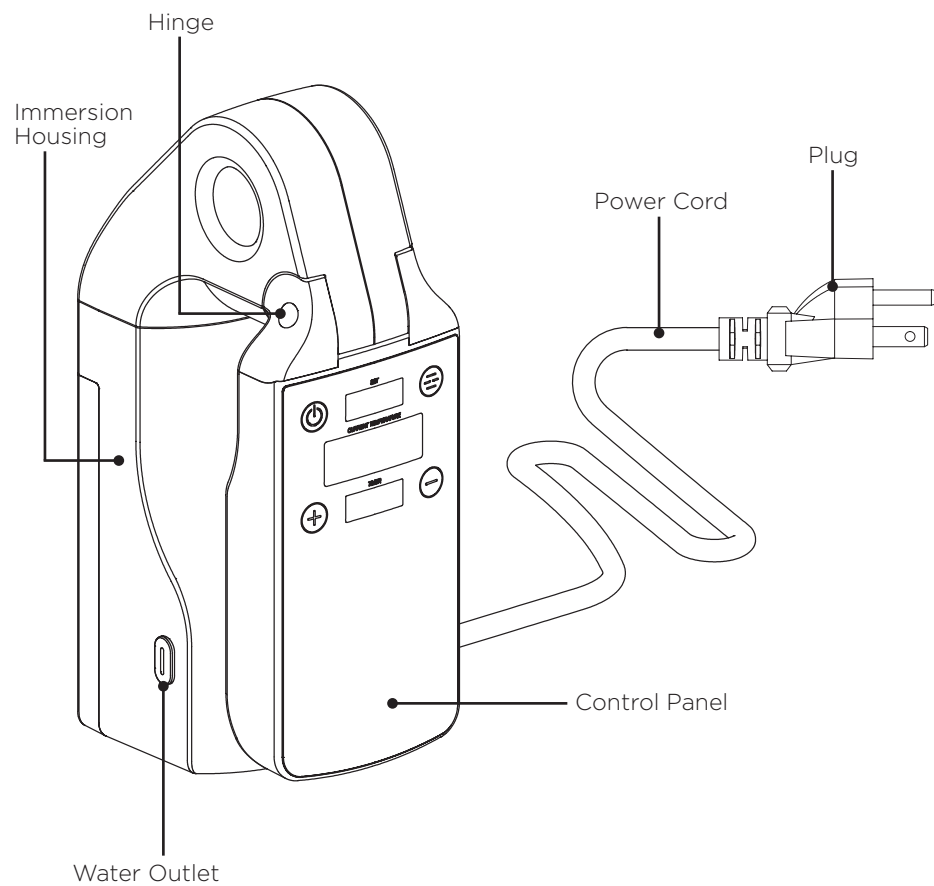
In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago — with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came — from LA and from everywhere — to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From his legendary fine dining icons, his entrepreneurial spirit has built an empire — from

dining, to catering, to products for the home — touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.

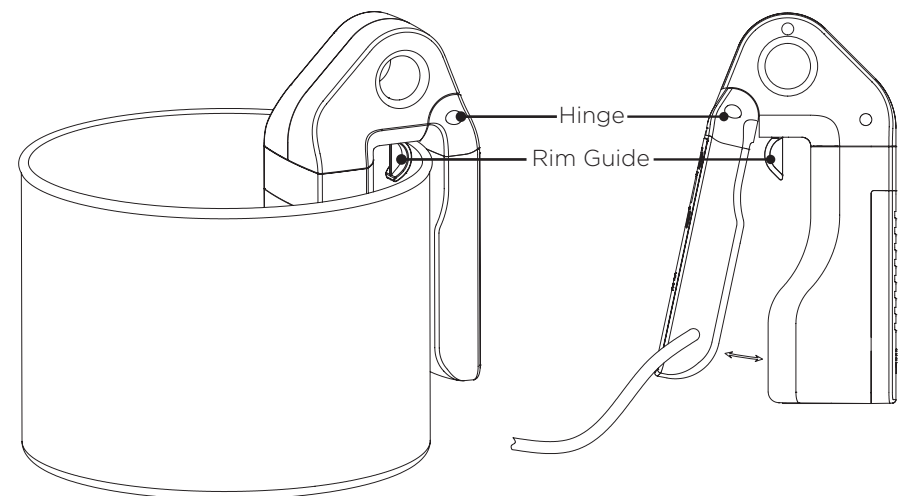
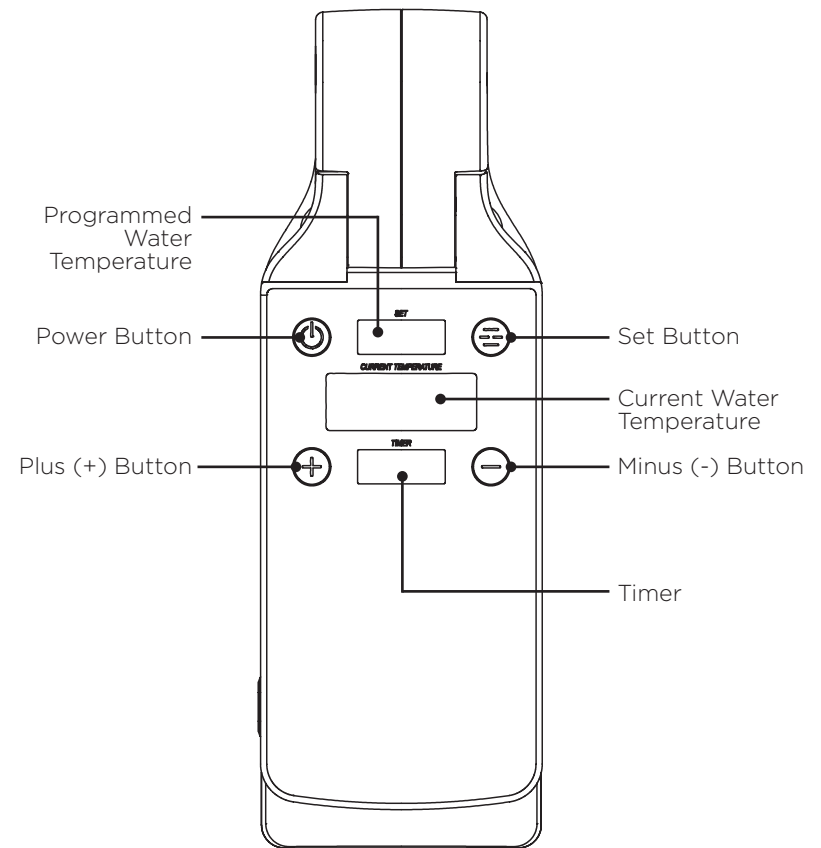
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Know Your Sous Vide Immersion Circulator



Actual product may differ slightly from images on this page



Before Your First Use

Ensure that you have removed all parts from the packaging materials before using. Also ensure that all packaging materials are removed from the Circulator.

Become familiar with your Sous Vide Immersion Circulator and the functions by reading this instruction manual fully before using. Always unplug your Circulator and wait until it has completely cooled prior to cleaning.

Clean the Circulator according to the Care and Cleaning section of this manual.

Operation

- 1 Your Circulator works best with straight-sided cookware or cooking vessels with a minimum height of 6 inches. It is also compatible with slightly tapered cookware and cooking vessels.
- 2 The Control Panel should be placed on the outside of the cooking vessel. The bottom of the Immersion Housing must rest on the bottom of the cooking vessel, or the Hinge must rest on the top of the cooking vessel. The Rim Guide should always be placed inside the cooking vessel.
- 3 Fill the cooking vessel with water ensuring that the level covers the the MIN marking on the Immersion Housing.

Note: As the water temperature rises, water will begin to evaporate. Your Circulator is programmed with a sensor that monitors the minimum water level. If the water level goes below the minimum level, the appliance will automatically shut off.

- 4 Touch and hold the Power Button for a few seconds until the Control Panel illuminates and the appliance turns on. The display will show the default programmed temperature of the water, and the current temperature of the water will be blinking.
- 5 To change the programmed water temperature touch and release the Set Button until the Set temperature indicator is blinking. The Set temperature range is 32-194°F (0-90°C). Touch and release the Plus (+) or Minus (-) Button until you reach your desired temperature. You can also touch and hold to scroll the temperature setting at a faster rate.

Operation (cont.)

- 6 The Set temperature display will show the temperature rising until it has reached the programmed temperature. Once reached, the Control Panel will start beeping. To stop the beeping and start the count-up Timer, touch the Minus Button (-) twice. The Timer will change to 00:00 and begin counting up to the programmed time. Once the programmed time has been reached the Control Panel will begin beeping, the Timer will continue counting up and the set water temperature will be maintained. You can turn the beeping off by touching the Minus Button (-) twice. The Timer will begin counting up from 0 a second time and the Circulator will continue to maintain the programmed water temperature. To turn the Circulator completely off touch and hold the Power Button until the lights on the display turn off. Unplug the power cord from the wall outlet.

Note: Hold finger on the Set Button for 2 seconds to change the temperature between °C and °F.

- 7 Once all settings are made touch and release the Power Button to start the Immersion Circulator.
- 8 The Set temperature display will show the temperature rising until it has reached the programmed temperature. The Timer will change to 00:00 and begin counting up to the programmed time. Once the programmed time has been reached the control panel will begin beeping, the Timer will continue counting up and the set water temperature will be maintained. You can turn the beeping off by touching the Minus (-) Button twice. The Timer will begin counting up from 0 a second time and the Circulator will continue to maintain the programmed water temperature. To turn the appliance completely off touch and hold the Power Button until the lights on the display turn off. Unplug the power cord from the wall outlet.

Note: The brilliance of Sous Vide cooking is that you cannot overcook your food. The precise temperature control will maintain the temperature that you have programmed until you turn the appliance off. For example, if you want your steak cooked to 138°F and the water temperature is programmed to 138°F your steak can never reach a higher temperature than the water temperature that surrounds it. No need to worry if you left your food in the pot longer than the set time, your steak will remain at serving temperature.

Water Displacement Method

Besides cooking food in vacuum-sealed bags, zip top freezer bags that are BPA-free can also be utilized. Use the “water displacement method” for zip top freezer bags as outlined below:

- 1 Place your food inside the zip top bag but do not seal the bag.
- 2 Slowly immerse the zip top bag with food (bottom first) into the preheated water bath. As the bag is lowered into the water, it will push the air out of the bag.
- 3 Continue immersing the bag until the water just about reaches the bottom of the zipper.
- 4 Hold this position and seal the top of the bag, forcing out any remaining air.
- 5 Using a clip (such as a binder clip, clothespin, etc.), affix the top of the zip top bag to the cooking vessel.
- 6 You are now ready to begin the cooking process.

Use quality, name-brand zip top freezer bags for cooking. At cooking temperatures above 160°F, even quality bags are susceptible to breaking open. For higher temperature cooking, place food in heavy duty sous vide bags or a double layer of zip top bags.

Most foods (because of their weight) will fully immerse themselves under water in the cooking vessel. However, lighter foods such as vegetables may not displace enough water to sink. If this happens, simply place a piece of non-reactive metal cutlery, such as a spoon, in the bag with the food.

Helpful Hints

- Depending on the temperature and length of cooking time water can evaporate quickly during the cooking process and potentially cause it to fall below the MIN level marking. An easy way to delay this process is to cover the pot with stretch wrap being careful not to cover the actual immersion circulator.
- Place a trivet or potholder underneath the cooking vessel to avoid damage to your countertop or table as the cooking vessel will get hot.
- Always make sure your cooking bag is full immersed in the water. Ensure that your bag has all of the air removed and that the seal is good.
- Do not overcrowd food in a single bag as it will prevent all the contents from cooking evenly. Lay the bag flat on a table to ensure that the contents are spread out in an even layer.
- Do not place too many bags in the cooking vessel as they will tend to rest on each other and will cook unevenly since water cannot circulate around all sides. This can be avoided by using a clip to hold the top of the bag to the cooking vessel rim
- Most foods (because of their weight) will fully immerse themselves under water in the cooking vessel. However, lighter foods such as vegetables may not displace enough water to sink. Add weight to the bag by placing a dull butter knife inside the cooking bag. If additional weight is needed add a second.
- If using a vacuum sealer for fish do not over-compress the food. Most sealers will have a gentle cycle that will prevent this from happening. If yours does not then we suggest placing this type of food in a zipper bag using the Water Displacement Method section on page 10 of this manual.
- To finish your steak or fish place it in a hot pan with butter and sear just long enough to give you a crispy surface, usually 30-60 seconds per side
- To avoid foaming of chicken or fish (otherwise known as albumin) we recommend placing a little oil in the cooking bag. This also helps prevent your chicken breast from warping or taking the shape of the bag during cooking.
- Sous Vide cooking is the best way to reheat purees and avoids having to worry about the correct temperature of the pot. Overheating tends to make the puree chunky or contain burnt pieces. Most purees reheat perfectly in a zip top bag with the Circulator set at 140°F (60°C).

Care and Cleaning

Allow the Immersion Circulator to completely cool before cleaning or handling.

Wipe the appliance with a damp soft cloth and dry thoroughly.

We recommend descaling the Immersion Circulator after every fifth use, especially if your home has hard water. To descale, perform the following procedure:

- 1 Place the Immersion Circulator in a cooking vessel that is deep enough to ensure that the Rim Guide is firmly rest against the inside of the cooking vessel.
- 2 Only use the appliance in a cooking vessel that is placed on a stable, level surface.
- 3 Place a trivet or potholder underneath the cooking vessel to avoid damage to your countertop or table as cooking vessel will get hot.
- 4 Add water to a level above the MIN marking on the Immersion Housing.
- 5 Set the temperature to 160°F and the Timer to 20 minutes.
- 6 Once the temperature has been reached, double touch the Minus (-) Button to stop the beeping and start the Timer.
- 7 Add 1 ounce of food grade citric acid descaling powder to the water.
- 8 When the Timer has ended, touch the Power Button to turn the appliance off. Remove the plug from the wall outlet.
- 9 Allow the appliance to completely cool, then remove from the cooking vessel.
- 10 Rinse the Immersion Housing in water and dry with a soft cloth.

Cooking Chart

This cooking chart should be used as a guideline. Adjust to your preferences.

Ingredient	Temperature	Thickness	Time
BEEF			
Brisket	147°F/64°C	flat	48 hours
Porterhouse Steak	138°F/59°C	1 1/2 in	1 hr 58 min
Rib Eye Steak	138°F/59°C	1 1/2 in	1 hr 58 min
Strip Steak	138°F/59°C	1 1/2 in	1 hr 58 min
Tenderloin Steak	138°F/59°C	2 in	1 hr 58 min
POULTRY			
Chicken Breast	150°F/65°C	1 in	47 min
Chicken Thighs	150°F/65°C	1 1/2 in	1 hr 20 min
PORK			
Pork Chop	145°F/63°F	1 3/4 in	1 hr 45 min
Baby Back Ribs	140°F/60°F	1 slab	24 hours
LAMB			
Lamb Roast	138°F/59°C	2 1/2 in	2 hrs 16 min
SEAFOOD			
Cod Fillet	129°F/54°C	1 in	1 hr 39 min
Halibut	129°F/54°C	1 in	1 hr 39 min
Salmon Fillet	129°F/54°C	1 in	1 hr 39 min
Lobster	145°F/63°C	1 in	15 min
Shrimp	135°F/57°C		43 min
VEGETABLES			
Artichoke Hearts	194°F/90°C		75 min
Carrot	190°F/88°C	2 in	1 hr
Potatoes	190°F/88°C	2 in	1 hr
EGGS (IN SHELL)			
Soft Poached	143°F/62°C		57 min

Troubleshooting

Problem	Cause	Solution
Bag is floating on top of water	Lighter foods such as vegetables may not displace enough water to sink.	Add weight to the bag by placing a dull butter knife inside the cooking bag. If additional weight is needed add a second.
The display shows error code E01	The water level has dropped below the MIN level. The built-in safety design will automatically turn off the appliance.	Always consider that longer cooking times at higher temperatures will evaporate water at a faster rate. Always place more water than you think you will need to ensure the level does not drop below the MIN marking.
The display shows error code E02	Appliance temperature exceeds variance and as a safety precaution has turned the heater off.	Unplug the appliance from the wall outlet and restart the settings to clear error.
The display shows error code E03	The electronic thermostat has malfunctioned. Unplug the appliance from the wall outlet and restart the settings to clear error.	If E03 shows again on the display contact customer service for support at 800-275-8273
The display shows error code E04	The backup electronic thermostat has malfunctioned.	Contact customer service for support at 800-275-8273
I can't set temperature higher than 90°	Your temperature display is set on Celsius, not Fahrenheit	Hold your finger on the Set Button for two seconds to switch between °F and °C
Food is not cooked evenly	Food is not cut evenly	Cut food to be cooked into uniform sizes
	Not enough water in the pot	Ensure that cooking bag is fully submerged in the water bath
	Bag is overfilled with too much food	Food should remain stacked in layers in the bag, not bulk packed as food in center will not cook evenly
	Bags are resting against each other in the cooking vessel	Ensure cooking bags remain separated. Using a clip (such as a binder clip, clothespin, etc.), and affix the top of the bag to the rim of the cooking vessel.

Recipes

Tender Asparagus

2 Servings

INGREDIENTS

1 pound fresh asparagus, trimmed
2 tablespoon unsalted butter
Kosher salt and fresh pepper to taste

METHOD

1. Use your Immersion Circulator with your cookware or cooking vessel according to the operation instructions on page 8. Fill with appropriate amount of water.
2. Set temperature to 180°F.
3. Place all ingredients in a zipper top bag, remove air, and seal bag.
4. When water comes reaches 180°F, place bag in stockpot.
5. Cook for 30 minutes.

Foolproof Hollandaise Sauce

Makes 1 1/2 cups

INGREDIENTS

2/3 cup dry white wine
2 tablespoons champagne vinegar
2 tablespoons chopped shallots
1 small sprig fresh thyme
Kosher salt and fresh pepper to taste
6 large egg yolks
The zest from 1 lemon
2 tablespoons fresh lemon juice
1 cup unsalted butter, melted

METHOD

1. Use your Immersion Circulator with your cookware or cooking vessel according to the operation instructions on page 8. Fill with appropriate amount of water.
2. Set temperature to 145°F. and while water heats, in a small saucepan set over high heat reduce the wine, vinegar, shallot and thyme for 5-6 minutes or until syrupy, transfer to a blender and add remaining ingredients.
3. Blend until smooth and then strain mixture.
4. Pour mixture into a quart size zipper top bag and seal using the water displacement method to remove all air (see page 10).
5. When water comes to temperature, place bag in stockpot making sure it remains fully submerged in water.
6. Cook for 30 minutes.
7. Shake bag gently, snip a corner and serve immediately as desired.

Easy Vanilla Crème Brulee

4 servings

INGREDIENTS

1 1/2 cups heavy cream
8 large egg yolks
1/2 cup granulated sugar plus more for burning tops
The seeds scraped from a vanilla bean

METHOD

1. Use your Immersion Circulator with your cookware or cooking vessel according to the operation instructions on page 8. Fill with appropriate amount of water.
2. Set temperature to 181°F.
3. While water heats place ingredients in a blender and blend for a few seconds.
4. Pour mixture into a quart size zipper top bag and seal using the water displacement method to remove all air (see page 10). When water comes to temperature, place bag in stockpot making sure it remains fully submerged in water.
5. Cook for 1 hour.
6. Remove and knead bag to distribute ingredients evenly.
7. Snip a corner of the bag and pipe mixture evenly between 4 ramekins.
8. Tap ramekins to smooth the tops of the custards, you want it to be smooth.
9. Chill for 4 hours or up to 2 days (cover if storing this long).
10. To serve, sprinkle an even layer of sugar over each ramekin, don't make layer of sugar too thick.
11. Burn sugar with a blowtorch, if desired add a second layer of sugar and burn again.
12. Chill for a few minutes before serving.

Pesto Salmon

2 servings

INGREDIENTS

2 salmon fillets
Kosher salt and fresh pepper to taste
2 tablespoons pesto, plus more for serving

METHOD

1. Use your Immersion Circulator with your cookware or cooking vessel according to the operation instructions on page 8. Fill with appropriate amount of water.
2. Set temperature to 115°F.
3. Season fillets with salt and pepper.
4. Spread 1 tablespoon of pesto over each fillet.
5. Place fillets in a zipper top bag, remove air, and seal bag.
6. When water comes reaches 115°F, place bag in stockpot.
7. Cook for 45 minutes.
8. Serve with additional pesto.

Easy Lemon Curd

Makes 1 1/2 cups

INGREDIENTS

4 large eggs
The zest from 2 lemons
1/3 cup lemon juice
1/2 cup granulated sugar
1/2 cup unsalted butter, melted

METHOD

1. Use your Immersion Circulator with your cookware or cooking vessel according to the operation instructions on page 8. Fill with appropriate amount of water.
2. Set temperature to 181°F.
3. While water heats place ingredients in a blender and blend until smooth.
4. Pour mixture into a quart size zipper top bag and seal using the water displacement method to remove all air (see page 10).
5. When water comes to temperature, place bag in stockpot making sure it remains fully submerged in water.
6. Cook for 1 hour.
7. Remove and cool down in ice water if not consuming immediately.
8. Use as desired.

BBQ Pork Chop

2 servings

INGREDIENTS

2 pork chops
BBQ rub to taste

METHOD

1. Use your Immersion Circulator with your cookware or cooking vessel according to the operation instructions on page 8. Fill with appropriate amount of water.
2. Set temperature to 145°F.
3. Dredge pork chops in BBQ rub.
4. Place pork chops in a zipper top bag, remove air, and seal bag.
5. When water comes reaches 145°F, place bag in stockpot.
6. Cook for 2 hours.
7. Preheat a medium sized pan over medium high heat.
8. Remove pork chops from bag and sear in the skillet for 1-2 minutes per side to create a crust.
9. Serve as desired.

Curry Chicken Breasts

2 servings

INGREDIENTS

2 chicken breasts, boneless and skinless
Kosher salt and fresh pepper to taste
Curry powder to taste
2 tablespoons olive oil

METHOD

1. Use your Immersion Circulator with your cookware or cooking vessel according to the operation instructions on page 8. Fill with appropriate amount of water.
2. Set temperature to 165°F.
3. Season chicken breasts with salt and pepper.
4. Dredge chicken breasts in curry powder.
5. Place chicken breasts in a zipper top bag, remove air, and seal bag.
6. When water comes to temperature, place bag in stockpot.
7. Cook for 3 hours.
8. Preheat a medium sized pan over medium high heat.
9. Remove chicken from bag and sear chicken in the skillet for 1-2 minutes per side to create a crust.
10. Serve as desired.

Eggs in a Jar

6 servings

INGREDIENTS

12 large eggs
Kosher salt and fresh pepper to taste
3 green onions, rough chopped
1/2 cup whole milk cottage cheese
1/2 cup shredded Swiss cheese
1/2 cup diced ham or crumbled bacon, optional

METHOD

1. Use your Immersion Circulator with your cookware or cooking vessel according to the operation instructions on page 8. Fill with appropriate amount of water.
2. Set temperature to 142°F.
3. While water is heating place ingredients in a blender and blend until smooth.
4. Divide mixture between 6 small canning jars, ad flat lids and screw bands on just until barely tightened (band must be loose enough for air bubbles to escape during cooking).
5. When water comes to temperature, place jars in stockpot.
6. Cook for 55 minutes.
7. Remove and store in refrigerator for up to 1 week if not consuming immediately.

Soft Cooked Eggs

Serves 2 or more

INGREDIENTS

Large eggs, as many as desired

METHOD

1. Use your Immersion Circulator with your cookware or cooking vessel according to the operation instructions on page 8. Fill with appropriate amount of water.
2. Set temperature to 142°F.
3. When water comes to temperature, place eggs in stockpot.
4. Cook for 55 minutes.
5. Remove and cool down in ice water if not consuming immediately.
6. To eat, crack egg as if you would when raw. Egg will slip from shell easily.

Corn on the Cob

2 servings

INGREDIENTS

2 ears of corn, shucked
2 tablespoon unsalted butter
Kosher salt and fresh pepper to taste

METHOD

1. Use your Immersion Circulator with your cookware or cooking vessel according to the operation instructions on page 8. Fill with appropriate amount of water.
2. Set temperature to 180°F.
3. Place all ingredients in a zipper top bag, remove air, and seal bag.
4. When water comes reaches 180°F, place bag in stockpot.
5. Cook for 30 minutes.

Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.