



9L SOUS VIDE PRECISION COOKER

KA9SOUSVIDA

SAFETY AND WARNINGS

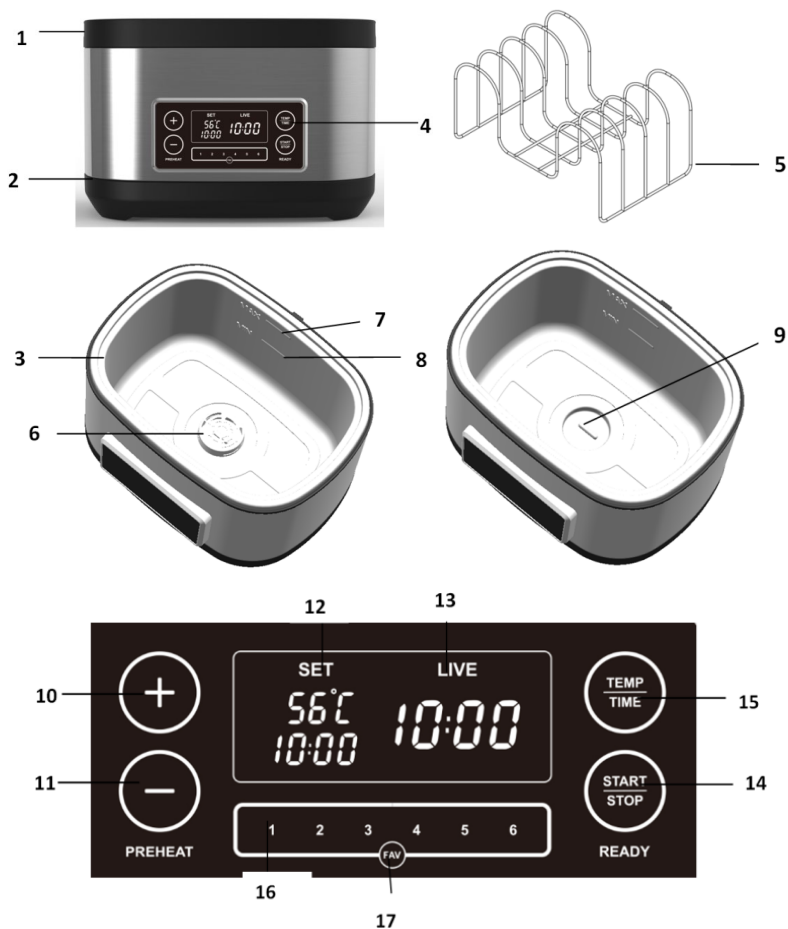
This appliance may only be used by children aged from 12 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been given instructions concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be performed by children without supervision.

- Keep the appliance under supervision while in use. Keep an eye on children in the vicinity of the appliance when in use. The appliance is not a toy.
- Incorrect use of this appliance may cause injury and/or damage the appliance.
- Use for its intended purpose in domestic use only. The manufacturer is not responsible for any injury or damage resulting from incorrect use or handling and it is not for outdoor or commercial use.
- Ensure the power cord or any extension cord is fully extended and that it is not possible to pull or trip over them.
- Do not use the appliance with a timer switch or a separate remote control system.
- Turn off the appliance and remove the plug from the socket before cleaning.
- Do not pull the cord when removing the plug from the socket. Always grasp the plug.
- Keep the cord and appliance away from heat sources, hot objects and naked flames.
- The cord must not be twisted around the appliance.
- Check that the appliance has no visible damage and that no parts are missing before using it. If the appliance, cord or plug is damaged, stop using it and contact Kogan.com. Unauthorised repairs or modifications will invalidate the warranty.
- Caution! Some parts of this product can become very hot and cause burns. Note that the appliance will remain hot for a while after you switch it off. Always allow the appliance to cool down completely before storage. Allow the lid to cool before cleaning with water.
- Keep the appliance and cord out of reach of children aged less than 8 years.

Special Safety Instructions about Sous Vide Cooking

- Always place the appliance on a dry, level, firm and heat-resistant surface well away from any edges and flammable objects such as curtains or tablecloths.
- Do not move the appliance when it is in use.
- Only place vacuum-packed foods in the appliance. Do not cook unwrapped food!

OVERVIEW



1. Lid	7. Max level indicator	13. Live time/temperature indicator
2. Base	8. Min level indicator	14. Start/Stop
3. Pot	9. Stirrer (1pc included)	15. Time/Temperature
4. Control panel	10. Increase	16. Memory program indicator
5. Sous vide rack	11. Decrease	17. FAV button
6. Metal filter cap	12. Set time/temperature indicator	

OPERATION

Before First Use

- Remove all packaging and transport material from the appliance.
- Wash the lid and the inside of the pot with hot water and a little dishwashing liquid and dry the parts thoroughly.
- Place the appliance on a flat surface.
- Put the stirrer into the middle of tank (middle of rut), then cover with the filter cap and ensure it is seated firmly in place.
- Fill the pot with lukewarm or hot water, observing the min and max level indicators. Note it must cover the food and not exceed the max indicator once food is added.
- Use the sous vide rack if required.
- Place the lid on the appliance.

Seasoning

- Marinate or add spices, herbs, butter, oil, etc. before sealing the vacuum bag.

Vacuum sealing

- The food must be vacuum sealed to remove air and moisture. This ensures the foods retain their natural flavour and nutritional content. Vacuum sealing also helps open the pores of meat, poultry, fish and shellfish, so that the marinade and spices are absorbed better and the food is more flavourful.
- Oxygen and moisture in the ambient air reduces the flavour, nutritional content and structure of food and it is therefore important to use a high-quality vacuum sealer to remove air and moisture before the bag is sealed.

Cooking

- Once the water has reached the required temperature, the vacuum bags containing the food should be placed gently in the water. Make sure the bags are completely covered and the water can circulate, so the food cooks evenly.

Browning

- Some food, especially meat, may need to be browned in order to enhance their appearance and flavour after being cooked in a sous vide. Remove from the bag and brown it quickly on a very hot frying pan or grill rack. This causes the fat and proteins to caramelize and enhances the flavour.

Preparation

- Food for sous vide cooking must be fresh. Meat, poultry, fish and shellfish should be stored correctly below 5°C before cooking.
- Only use brand-new and clean vacuum bags.
- Keep fresh and cooked food apart.
- Wash your hands and work area thoroughly clean before handling food.
- Cut food according to the **Cooking Temperatures and Times** table in the following section of this manual.

The following food types are well suited to sous vide cooking.

- Beef, veal, lamb, pork and game.
- Chicken, turkey and duck.
- Lean and oily fish, lobster tails and scallops.
- Root vegetables such as potatoes, carrots, parsnips, beetroot and turnips.
- Crisp vegetables such as peas, asparagus, corn, broccoli, cauliflower, eggplant, onions and squash.
- Hard fruits such as apples and pears.
- Soft fruits such as mango, plums, apricots, peaches, nectarines, papaya and strawberries.

Default Time/Temperature and Ranges

Default time	Default temperature	Temperature range	Time range	Temperature interval	10min - 2hours, Interval	2hours- 72hours, Interval
2:00	60°C	40-90°C	10min-72 hours	0.5°C	10min	30min

Press and hold + or - for rapid increase/decrease.

Cooking Process

1. Connect to power: the unit will beep once and be in standby mode. "START/STOP" will illuminate.
2. Press "START/STOP". The default time and temperature will show on display.
3. Press "TEMP/TIME" to select the temperature, then press + or - to adjust the desired temperature.
4. Press "TEMP/TIME" again to select the time, then press + or - to adjust the desired time.
5. Press "START/STOP" and the unit will begin preheating. The PREHEAT indicator will illuminate and the stirrer will begin circulating the water.
6. When preheating is finished, the "PREHEAT" indicator will turn off and the "START/STOP" indicator and "READY" indicator will illuminate. If there is no operation made within 3 minutes, the "READY" indicator will turn off.
7. Lift the lid off and carefully place the food in water.
8. When appliance starts counting down, desired time/temperature will display in "SET" area; the set temperature and time will display in "LIVE" area.
9. The unit will beep once when cooking is complete and it will enter standby mode. Another programme can be started.

Note:

- Press and hold "TEMP/TIME" for 3 seconds to change from Celsius to Fahrenheit.
- Temperature and time can be adjusted during operation.
- Press "START/STOP" to cancel the cooking process.
- Do not remove the lid during cooking unless absolutely necessary. The appliance cooks at a very low temperature, so it takes a long time to regain any heat loss. If condensation on the inside of the lid blocks your view, you can tilt the lid gently away from you so that condensation runs down into the pot.
- Do not move the central stirrer in any way during operation. If it is knocked, stop operation, replace the stirrer and filter cap, then restart the unit.
- Ensure the bags are completely sealed before cooking begins and after cooking is finished.
- Food can be left in the pot for a short time: refer to the **Cooking Temperatures and Times** table.
- If the food is to be stored in the fridge for later use, immediately chill place the bags to quickly reduce the temperature of the food.

Memory Programme

- 1) Press "FAV" to cycle between 6 pre-set programmes.
- 2) Adjust temperature and time and then press and hold "FAV" to save the preset.

Cooking Temperatures and Times

Food item	Thickness	Temp. (°C)	Time	Stand
Beef, veal, lamb, game				
Fillets, chops, rib-eye, T-bone, sirloin, porterhouse (tender cuts)	1-2cm	49+	1 hour	Up to 6 hours
	2-5cm	49+	2 hours	Up to 8 hours
Flank, neck, thigh, shoulder, shank	4-6cm	49+	8 hours	Up to 10 hours
Pork				
Pork breast	3-6cm	82	10 hours	Up to 12 hours
Spareribs	2-3cm	59	10 hours	Up to 12 hours
Cutlets	2-4cm	56+	4 hours	Up to 6 hours
Pork loin	5-7cm	56+	10 hours	Up to 12 hours
Poultry				
Chicken breast with bone	3-5cm	82	2 hours	Up to 3 hours
Boneless chicken breast	3-5cm	64	1 hour	Up to 2 hours
Chicken thigh with bone	3-5cm	82	1.5 hours	Up to 3 hours
Boneless chicken thigh	3-5cm	64	1 hour	Up to 2 hours
Chicken drumstick	5-7cm	82	2 hours	Up to 3 hours
Duck breast	3-5cm	64	2 hours	Up to 2 hours
Fish				
Lean and oily fish	3-5cm	47+	1 hour	Up to 1 hour
Shellfish				
Shrimps	2-4cm	60	1 hour	Up to 1 hour
Lobster tail	4-6cm	60	1 hour	Up to 1 hour
Scallops	2-4cm	60	1 hour	Up to 1 hour
Vegetables				
Root vegetables	1-5cm	83+	1 hour	Up to 2 hours
Crisp vegetables	1-5cm	83+	1 hour	Up to 2 hours

- Meat thinner than specified will cook faster.

Table of Doneness and Temperatures

Food item	Doneness	Temperature (°C)
Beef, veal, lamb, pork and game	Rare	49
	Medium-rare	56
	Medium	60
	Medium-well done	65
	Well done	71+
Poultry, boneless	Well done	64
Poultry, with bone	Well done	82
Fish	Rare	47
	Medium-rare	56
	Medium	60
Vegetables	General	83-87

CLEANING & CARE

Once cooking is complete, perform the following steps to clean the appliance and store it safely for future use.

- Unplug the appliance and allow it to cool before cleaning it and putting it away.
- Pour the water out of the water bath. Wipe the water bath and lid with a tea towel.
- Do not immerse the appliance, cord or plug in water and make sure no water enters the appliance.
- Wipe the outside of the appliance with a well-wrung cloth and dry with a dry soft towel.

SPECIFICATIONS

Total capacity	9.0L
Maximum working capacity	7.5L
Power	700W 220-240V 50Hz



TROUBLESHOOTING

In the event the unit stops working and indicates an error with a beep and an error code in the LED display, refer to the following table.

Error code	Description	Possible Causes	Solution
E1	NTC sensor in open loop	1. NTC sensor loose	Contact help.kogan.com
		2. PCB faulty	Contact help.kogan.com
		3. NTC sensor damaged	Contact help.kogan.com
E2	NTC sensor short circuited	1. PCB faulty	Contact help.kogan.com
		2. NTC sensor damaged or short circuited	Contact help.kogan.com
E3	Dry heating protection	1. Pot empty or water too low	Fill above “MIN” with clean water
		2. The PCB is damaged.	Contact help.kogan.com
		3. The mixer is missing or not in the centre.	Add or adjust location for mixer

For further assistance, contact help.kogan.com

Disposal

	This marking indicates that this appliance should not be disposed with other house-hold wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.
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Need more information?

We hope that this user guide has given you the assistance needed for a simple set-up.

For the most up-to-date guide for your product, as well as any additional assistance you may require, head online to **help.kogan.com**

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