

AICOK

User Manual

SV-8001 Sous Vide

Thank you for purchasing the Aicok SV-8001 Sous Vide.

We are dedicated to offer 24-Month Warranty, Lifetime Maintenance, and 24/7 Customer Service.

If you need any assistance, please contact us with your product model number & order ID.

Please read this user manual carefully and keep it for future reference.

Product Diagram



NOTE:

SET TEMP: The desired cooking temperature.

SET TIME: The countdown timer (auto-start function).

WORK TIME: The period of time that the unit is working at the set temperature.

Before Use

Make sure the plastic or stainless steel container is heat-proof and with 3L - 20L capacity.

Getting Started**STEP 1:**

1. Clip the sous vide securely on the side of the container.
2. Fill the container with water. (The water level should be between the min and max mark.)
3. Plug it in, and you will hear the beep for a half second, then the unit is **OFF**.

Note:

1. The sous vide had better not touch the very bottom of container.
2. The max water level is the most suitable to work.
3. As the water level will rise when you add food to the container, so don't fill it up too much.
4. Be sure there is enough water in the container before turning on the appliance.
5. If the water level goes below the min mark, the circulator will shut off.

**STEP 2:**

1. Press the power button for more than 3 seconds; the screen is on and the Current Temperature (in the middle) is flashing.
2. Rotating the wheel to set the desired cooking temperature (at the upper right corner).
3. Press the "SET" button to set the timer (at the lower left corner) and running hours (at the lower right corner) via rotating the wheel.
4. Press the power button, the unit will beep once and then timer will count down. Once the timer shows 00:00, the unit will beep and start to heat.

Note:

1. Way to Set the timer:

- Press the "SET" button, the "hour" in "SET TIME" will flash.
- Then rotate the wheel to set the hour (0~99 hours).
- Press the "SET" button again, the "minute" in "SET TIME" will flash.
- Then rotate the wheel to set the minute (0~59 minutes).

2. To set the suitable "WORK TIME", is in the same way as setting the timer.

Maximum temperature is 95 °C or 203 ° F.

**STEP 3:**

1. When water reaches the Set Temperature, the unit will beep 4 times to indicate that it is time to cook.
2. Put your vacuum-sealed bag into water, and clip it to the side of container.
3. When unit is working at the Set Temperature, the "Work Time" will start to count down.
4. When "Work Time" turns 00:00, the unit will beep and stop working.
5. Press the power button for more than 3 seconds to turn off.

Note:

1. Press power button during the working, the unit will stop to heat.
2. **During working, you could reset the "Work Time" by pressing the "Set" button, or change the temperature by pressing the power button and "Set" button at the same time. And the unit will be still working during the setting.**

Cleaning

With frequent use, descaling should be done every month or more often.

- 1: Put the appliance in a pot and fill the pot with water to the "Max" level marked in the unit
- 2: Set the appliance temperature to 70°C or 158 ° F.
- 3: Add 5g of citric acid powder (Food Grade) per liter of water used.
- 4: Allow the water to circulate for 20 minutes after 70°C or 158 ° F is reached.
- 5: Turn off and unplug the unit.
- 6: When appliance is cooling, rinse the bottom with the cold water and dry before storage.

Specifications

| | |
|-----------------|-------------|
| Model | SV-8001 |
| Working Voltage | 120V |
| Working Power | 1000W |
| Frequency | 60Hz |
| Weight | 1.14kg / lb |

Warranty & Customer Support

For questions, assistance or warranty claims, please contact us at the address below. Please include your Amazon order number and product model number.

support@aicok.cc

<https://www.facebook.com/groups/aicok/>

Temperature Reference



rare: 50°C / 122°F



medium rare: 54°C / 129.2°F



medium: 56°C / 132.2° F



well done: 60 °C / 140° F

| | | |
|------------|-----------------|------------|
| eggs | 64 °C / 147 ° F | 45 minutes |
| steak | 52 °C / 126 ° F | 60 minutes |
| pork chop | 62 °C / 144 ° F | 60 minutes |
| fish | 50 °C / 122 ° F | 40 minutes |
| vegetables | 85 °C / 185 ° F | 65 minutes |