



# iVide COOKER

## INSTRUCTION BOOKLET

ENGLISH



Compatible with IOS version 9.3.5 and above.  
Compatible with Android version 4.3 and above.

# PRECISE SOUS VIDE COOKING FROM YOUR PHONE BY SOUSVIDETOOLS.COM

Introducing the "iVide Cooker®" for the home chef. Your "iVideCooker®" heats to the perfect temperature—no more, no less—which means that your food won't overcook, ever. Even if it cooks for extra time.

With the iVide App it's incredibly easy to cook thanks to our calculator feature. Simply select the product you want to cook within the App, choose the weight and your device will do the rest for you.

With push notifications from the iVide App, you can spend less time tied to the kitchen and more time doing what you love: head to the gym, run trails, or enjoy time with your family.

Dinner will be ready when you are.

Thank you for your purchase and welcome to the Sous Vide Tools family.

[WWW.SOUSVIDETOOLS.COM](http://WWW.SOUSVIDETOOLS.COM)

T: +44 (0)1524 770 060



Ollie Moore's Sous vide beef rump with blue cheese, broccoli and smoked pommes anna, courtesy of [www.greatbritishchefs.com](http://www.greatbritishchefs.com)

## IT'S AS SIMPLE AS 1,2,3

1. Attach the iVide to a pot with the adjustable clamp and use the iVide APP to set the time and temperature.
2. Prepare your food and place inside a vacuum sealer bag; remove the air using your vacuum sealer. (Looking for Inspiration? Why not try one of the recipes in the recipe guide included?)
3. Remove the food from the vacuum pouch at the end of the cooking time and quickly sear to finish in a hot pan or with a blow torch before serving as you wish.

## iVide COOKER

sousvide tools.com

### ROAST SIRLOIN OF BEEF, RED WINE GRAVY + YORKSHIRE PUDDING

COOK TIME: 5 HOURS

#### INGREDIENTS

1 10-kg Piece of Sirloin  
2 tbsp Crushed Pepper Corns  
2 tsp Salt  
10 tsp Ground Black Pepper  
2 tbsp Olive Oil  
2 1/2 cups Crushed Red Onions  
200g Crushed Potatoes  
2 Cloves Powder Garlic  
200g Crushed Beef Bones  
400g Beef Stock  
1 1/2 cups Flour  
2 Eggs  
200g Milk  
20g Malted Butter

#### EQUIPMENT

Widest Home and Cooking Vessel  
Meat Thermometer  
Rubber Spatula  
Chopping Boards  
Kitchen Scale  
Yorkshire Pudding Tray  
Blast Pan  
Fine Chinois

#### METHOD

Season the Sirloin with salt, black pepper and crushed pepper. Brush with a little olive oil then place the beef in a sous vide bag and close.

In your cooking vessel preheated to 150, cook for 4-5 hours. In a location with a little of gravity, seal the sous vide bag and gently vent it. Turn up the heat for 10 minutes to the point where water begins to evaporate slightly with noise.

Reduce the heat to low and almost gone, and the oil port on the beef stock then reduce further with the sauce to thicken and reduce.

Place the sauce through a fine sieve.

Beat the flour with a pinch of salt then make a well in the middle of the flour and add the eggs.

Using a whisk gently bring the mix together adding the milk bit by bit.

Add in the malted butter and leave to thicken.

In a hot oven with the Yorkshire pudding in a hot oven at 200°C for 10-15 minutes.

When served, add a little of the butter to the stock. Cook for 20-30 minutes until golden and crisp.

To serve, caramelize the beef on all sides ensuring you crisp up the fat.

Complete a shoulder plate, add the gravy and a Yorkshire pudding.

For more inspiration about sous vide cooking please visit [sousedtools.com](http://sousedtools.com)





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## IMPORTANT SAFEGUARDS

When operating this electric appliance, basic safety instructions should always be followed.  
Refer to the following for these instructions.

- 1. READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING YOUR iVide COOKER**
- 2. EXERCISE EXTREME CAUTION: AVOID ELECTRICAL SHOCK.** DO NOT immerse the cord, plug or the entire iVide Cooker in water or other liquid. Only the heating element and circulator portion of the iVide Cooker should be in the water. DO NOT immerse the control panel or upper portion of the iVide Cooker. If the iVide Cooker or any of these areas is submerged, unplug the iVide Cooker immediately and contact customer service for assistance.
3. Use CAUTION to avoid burns: refrain from touching the hot surfaces or the heated water while using the iVide Cooker. Use extreme caution when moving hot water and/or containers to avoid any risk of burns.
4. Operate the iVide Cooker in water ONLY. Do not use in other liquids or operate outside of water. Maintain the water levels between the Minimum and Maximum indicators. IF THE WATER FALLS BELOW THE MINIMUM LEVEL, AN ALARM WILL SOUND AND THE CIRCULATOR WILL SHUT OFF AND DISPLAY AN EE1 ERROR CODE.
5. Do not use an extension cord with the iVide Cooker.
6. UNPLUG your iVide Cooker from electrical outlet when not in use or before cleaning. Allow your iVide Cooker to cool before cleaning. Do not let cord touch hot surfaces.
7. Children should never use your iVide Cooker; close supervision is required when appliance is used near children.
8. Do not place your iVide Cooker directly on any heating element, gas or electric, or expose the pod to any flammable or combustible elements.
9. Do not use your iVide Cooker on marble or Corian as these surfaces cannot withstand the heat generated by the iVide Cooker.
10. Never operate your iVide Cooker with a damaged cord or plug or one that has malfunctioned or been damaged in any way. Immediately contact customer service for analysis.
11. DO NOT add unauthorised accessory attachments. Such use may result in electric shock, injury or fire.
12. After use, press Power off, then pull plug from outlet.
13. Do not use the immersion sous vide pod for any use other than intended.

# SAVE THESE INSTRUCTIONS

Your iVide Cooker includes a BS 13 amp moulded mains plug on the supply cord.

Should you need to change this plug, please refer to the following rewiring instructions (after safe disposal of the moulded plug):

- Please note that a damaged or incorrect plug inserted into a socket is a serious danger risk
- Wires are coloured as follows:
  - Blue = Neutral
  - Brown = Live
  - Green & Yellow = Earth
- As the colours of the wire may not correspond with the coloured markings which identify the terminals in your plug, please refer to the following:
  - The Blue wire must be connected to the terminal which is marked with the letter 'N'.
  - The Brown wire must be connected to the terminal which is marked with the letter 'L'
  - The Green & Yellow wire must be connected to the terminal which is marked with the letter 'E' or the earth symbol .

## Your iVide Cooker





# WELCOME TO YOUR iVide

The iVide comprises a heating element, propeller and LCD control panel. The unit allows the user versatility in choosing the size and shape of heat-safe container to be used as a water bath.

**The heating element:** The element is housed inside the removable stainless steel housing for safety and protection and is designed to reach temperatures up to 90 °C.

**The propeller:** This spins during operation and moves the water around the filled food bags to maintain an even water temperature.

**The control panel:** The panel operates independently of the App and allows the user to control temperature and timings via the touch screen.

**Adjustable hinge:** The control panel can be tilted for easy viewing and easier storage.

**The clamp:** Encased in heat-safe plastic, the clip holds the sous vide unit upright and vertical within the cooking container as the filled food bags cook in the water.

## Control Panel Image



\*use to select centigrade or fahrenheit

# CONTROLLING YOUR iVide VIA THE TOUCH SCREEN

In addition to using the iVide App you can directly control your device via the touch screen control panel.

## Functions

### Power Button:

Press once to switch on and press once again to switch off; press and hold down for 3 seconds to switch between °C and °F.

Once time and temperature are set selecting the Power Button will start the device. NOTE: the Temperature Display flashes until the desired temperature is reached and will then stop flashing and an alarm will sound.

### Settings Button:

Once the device is switched on the Settings Button flashes. Toggle through the functions with a single touch as follows:

*Set Temp - Set Hours- Set Minutes*

### Wi-fi Button

Use to connect your mobile device via the iVide App.

### +/- Buttons

Use to increase and decrease temperature and time settings once the appropriate function is selected.

# iVide COOKER

## CONNECTING TO YOUR iVide

### Download the App

If you have not done it already you will need to download the iVide Cooker App from either the Apple store (IOS) or Google Play (Android).

Compatible with IOS version 9.3.5 and above.

Compatible with Android version 4.3 and above.

### Follow our six simple steps to set up your iVide

Most apps are built to take up all of your time.

**Not this one.**

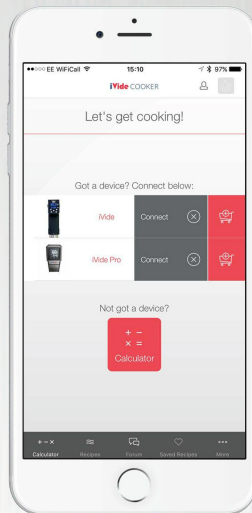
This app is built to get you cooking, giving you the information you need, right when you need it. We designed an entirely new approach to the cooking app - because every moment spent in the kitchen should be **memorable**.

This app is the companion to the iVide Cooker Wi-fi model. This app makes it incredibly easy to cook with the iVide Cooker.

Simply **find** the food you're cooking, **adjust** the settings, and hit **start**.

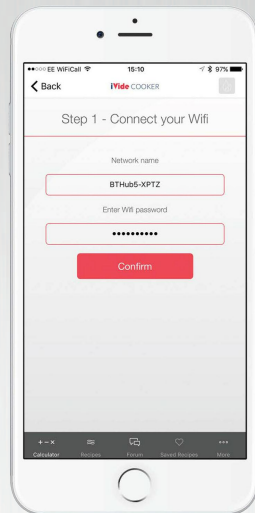
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Android, Google Play and the Google Play logo are trademarks of Google Inc.



1

Choose which cooker you are using and press connect.

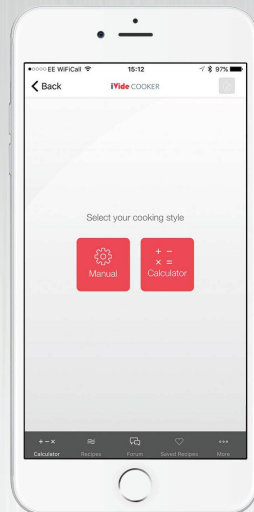
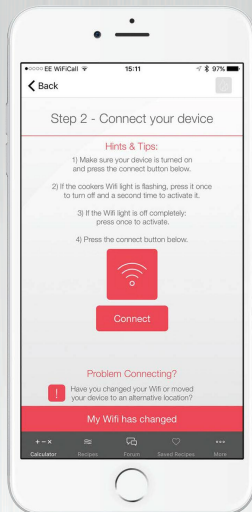
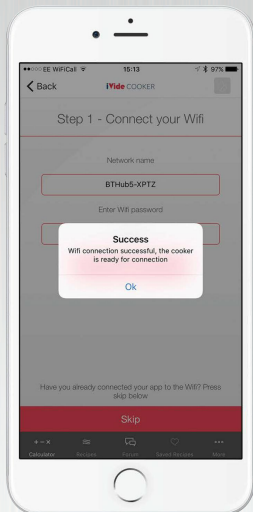
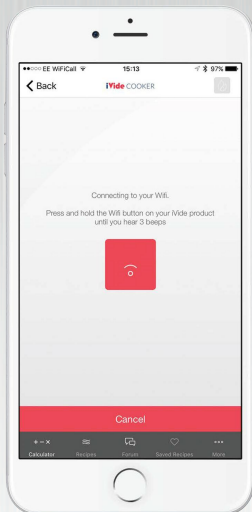


2

The app will detect the Wi-fi you are connected to; now enter your Wi-fi password and press confirm.



# THE SIX SIMPLE STEPS



3

The app will search for your cooker; now hold down the Wi-fi button on the cooker until you hear three beeps. Now simply wait while your cooker configures itself.

4

Once the process is complete, you will see a popup confirming the cooker is ready for connection.

5

Make sure the cooker's Wi-fi light has stopped flashing and press connect. See the on screen hints and tips if you need help.

6

Congratulations, your cooker is set up!  
**Enjoy your cooking!**



# COOKING WITH THE iVide COOKER

1. Place the iVide Cooker in a heat-proof container that is deep enough to hold the device using the clamp.
2. Fill the container with water to a level between the Minimum water level and Maximum water level indicators shown on the heater element housing.

Please note: adding filled food bags will increase the water level; check after adding food to ensure the water is not over the Maximum water level line.

3. Plug the power cord into the outlet. Press the Power Button .

## **If using the touch screen:**

4. Use the Settings Button to select 'Temperature' and set the temperature using the '+' and '-' buttons.
5. Reselect the Settings Button to select the required hours using the '+' and '-' buttons.
6. Reselect the Settings Button to select the required hours using the '+' and '-' buttons.
7. Once time and temperature are set select the Power Button to start the unit. When the desired temperature is reached an alarm will sound and the temperature indicator light will stop flashing. Place bag in water. TAKE CARE as the water will be very hot.
8. Once cooking time ends remove food bags with tongs, as water will be hot.
9. Finish the cooking process for meats by searing in a hot pan: this gives foods a crispy texture and adds roasted flavour. Add butter into the pan and quickly sear the cooked meat on each side.
10. Once cooking is completed unplug the unit and allow it to cool and before cleaning. Take care to ensure the water in the container cools before pouring away to prevent risk of scalding.

**If using the App**  
**(Replaces steps 4-6 opposite)**

Connect to your device (if it is the first time you have done this please see instructions above).

Select either the relevant recipe or the calculator and follow the required steps on screen.  
The App will select the correct temperature and time setting automatically.

When ready select the 'start cooking' option and your iVide Cooker will start to heat up to temperature.

*Please note for safety reasons we advise that you do not place the food in the water before it reaches temperature.*

# THE RECIPE CALCULATOR

Below is a handy table for you to set times and temperatures for some common dishes. On the App you will find hundreds more recipes and our handy automatic calculator to help guarantee success.

Dish	Weight	Temp °C	Cooking Time
Fillet Steak - Rare	225g	52-53	60 mins
Fillet Steak - Medium Rare	225g	55-56	50 mins
Fillet Steak - Medium	225g	58	45 mins
Sirloin of Beef - Rare	3kg	52	6 hours
Sirloin of Beef - Medium Rare	3kg	55	5 hours 30 mins
Sirloin of Beef - Medium	3kg	58	5 hours
Short Rib of Beef	2kg	58	60 hours
Chicken Breast	225g	62	1 hour 30 mins
Chicken Thigh (bone in)	150g	68	1 hour
Pork Belly	2kg	62	72 hours
Pork Chop	350g	63	1 hour 45 mins
Poached Egg	n/a	63	45 mins
Baby Carrots	n/a	75	1 hour 30 mins
Asparagus	n/a	85	15 mins



# SOUS VIDE COOKING

Because the foods are cooked at low temperatures for longer times, the texture and flavours are intensified. Beef, poultry, fish and pork are tender when done as protein strands do not tighten during the cooking process (this is what makes meat tough). Vegetables retain all their nutrients when cooked sous vide.

## Hints and Tips

To get the best from your iVide you may find these pointers useful. Remember more recipes and tips are available via the App and our website at [www.sousvidetools.com](http://www.sousvidetools.com).

- The thickness of the meat or poultry will determine the length of cooking time. Use a probe thermometer after removing from the cooking bag to guarantee that a safe-food temperature is indicated. Probe the thickest part of the meat to get a correct reading.
- Food safety is always a priority. If in doubt add 30 minutes cooking to high risk foods like pork and poultry.
- Searing after cooking gives foods a more traditional roast finish. When the cooking time is complete, remove from the bag and place in a very hot pan; add some butter and quickly sear the cooked meat on each side until it browns.
- Tough cuts of beef and pork can be cooked sous vide in 4 to 72 hours resulting in amazing flavour and texture. Sear quickly when done and serve with root vegetables.
- Vegetables will cook faster if they are thinly sliced or cut in small pieces; or if left whole, they will take more time to become tender. Either way, the natural sweetness and full nutrient value adds to the enjoyment of sous vide vegetables.
- Fruit can be cooked sous vide to make toppings, purées, syrups and such. Cook for 2-2½ hours at 72°C and let cool in the bag before using.
- To prep meat, poultry and fish before cooking, add seasonings or rubs before bagging. Vacuum seal or use the Water Displacement Method to remove the water from the bag before cooking.
- To avoid the cooked protein that surfaces in sous vide chicken and fish, called 'albumin,' brine the chicken or fish for one hour in lightly salted water, drain and pat dry.
- ALWAYS use a BPA-free vacuum-sealed bag when cooking foods.

# RECIPES

FOR MORE SUGGESTIONS REFER TO THE iVide APP

## Barbequed sous vide pork chop with borlotti beans and candied tomato

by Luke Holder



### Main

Level - easy

Serves 4

4 hours 30 mins

### Ingredients

4 pork chops, 250g each

4 slices of lemon zest

4 garlic cloves

salt olive oil

### Borlotti beans

1kg borlotti beans, freshly podded

100g of pancetta

1 onion, quartered

2 carrots, peeled

2 celery sticks

1 bulb of garlic, cut in half

1 bay leaf

1 bunch of thyme

3l water, or chicken stock

### Candied tomatoes

4 plum tomatoes, large

### Liquor for candied tomatoes

500g of honey

100g of sherry vinegar

1 star anise

1 vanilla pod

1 sprig of rosemary

1 tsp coriander seeds

2 garlic cloves

### To finish the beans

fresh parsley, finely chopped

fresh basil, finely chopped or torn

lemon juice

olive oil

## METHOD

1. Preheat the oven to 90°C and the water bath to 62°C.
2. To begin, prepare the candied tomatoes. Blanch the tomatoes in boiling water, refresh in iced water then peel away the skins. Keeping whole, dry out in the oven for 90 minutes.
3. To cook the beans, place everything in a pan and cover with the water or stock. Simmer for 40 minutes, or until tender. Allow the beans to cool in the liquor.
4. Place each pork chop in an individual vacuum bag and add a dash of oil, a strip of lemon zest, a clove of garlic and pinch of salt to each one. Seal in a bar sealer, place in the water bath and cook for 1hr 30 minutes.
5. To make the liquor for the tomatoes, bring all of the ingredients to the boil and add the tomatoes. Reduce until glazed.
6. Remove the pork chops from the bags, pat dry and barbeque or char grill the chops over a high heat for a beautifully golden exterior.
7. Bring the beans up to heat with some of the braising liquor and add lots of fresh parsley and basil. Finish with lemon juice and the tomato chopped into 4 large pieces. Season well with large glugs of olive oil.
8. Serve the pork chops with the borlotti beans and candied tomatoes.

# Sous vide rib-eye steak cooked in Café de Paris butter

by Luke Holder



## Main

Level - easy

Serves 4

45 minutes

## Ingredients

4 rib-eye steaks, 250g each

## Café de Paris butter

500g of soft butter

1 tbsp of paprika

1/2 tsp cayenne pepper

1 1/2 tbsp of curry powder

5 anchovies, salted

1/2 lemon, zested

1/2 orange, zested

200ml of ketchup

100ml of English mustard

30ml of brandy

30ml of Madeira

12ml of Worcestershire sauce

1/4 bunch of parsley

1/4 bunch of chives

1/4 bunch of marjoram

1 tbsp of thyme leaves

1/2 bunch of tarragon

1 sprig of rosemary, leaves picked

25g of capers

2 1/2 garlic cloves, crushed

Tender stem broccoli

salt



## METHOD

1. To begin, make the Café de Paris butter. Whisk the butter until light and fluffy then add the dried spices, anchovy fillets and zests. Slowly add the tomato sauce and mustard. Once incorporated add the rest of the wet ingredients. Once all are homogenised add the herbs, capers and garlic.
2. Mix lightly then roll into a long log. Wrap in cling film and place in the fridge to set.
3. Preheat a water bath to 55°C.
4. When the butter is set, place each steak in a vacuum bag with 50g of the butter. Seal with a bar sealer and cook in the water bath for 45 minutes.
5. After this time, remove the steak from the bags and pat dry. Fry in a hot pan for 3 minutes on each side to caramelise then set aside to rest.
6. Cook the broccoli in salted boiling water until tender, then drain.
7. Slice the steaks and serve with the broccoli on the side.

# Sous vide turbot, summer mushroom salad, and apricot dressing

by Luke Holder



Courtesy of [www.greatbritishchefs.com](http://www.greatbritishchefs.com)

## **Starter**

Level - easy

Serves 4

60 minutes

## **Ingredients**

720g of turbot fillet,  
cut into 4 even portions

4 dashes of olive oil

4 garlic cloves

4 sprigs of thyme

## **Apricot dressing**

100g of water

100g of white wine vinegar

100g of sugar

2 lemons, zested

1 sprig of thyme

5 apricots, finely diced

## **Mushroom salad**

120g of girolles

15g of butter, cold

2 apricots, finely diced

1 sprig of tarragon

1 sprig of mint

flaked almonds, toasted

salt

pepper

## METHOD

1. Preheat a water bath to 55°C.
2. To make the apricot dressing, bring the water, vinegar and sugar to the boil with the lemon zest and thyme then allow to cool. Pass through a sieve and add the diced apricots.
3. Bring to the boil, simmer for 15 minutes then allow to cool. Pass through a fine sieve and reserve for later.
4. Place the turbot portions in vacuum bags with olive oil, garlic and a sprig of thyme. Seal with a bar sealer and poach for 16 minutes.
5. To make the mushroom salad, add the butter and girolles to a cold pan and season. Slowly warm the mushrooms in the butter, making sure they don't start frying. You want to allow the salt to draw out the mushroom liquor and form a mushroom emulsion.
6. Cook the mushrooms for 2 minutes, then season with the apricot dressing to taste. Dice the apricots finely and add to the mushrooms with the freshly picked tarragon, mint and toasted flaked almonds.
7. Place spoonfuls of the mushroom salad on each plate and place the poached turbot to the side. Serve immediately.

# Sous vide salmon with pickled kohlrabi, garden pesto and new potatoes

by Danny Kingston



Courtesy of [www.greatbritishchefs.com](http://www.greatbritishchefs.com)

## Main

Level - easy

Serves 4

1 hour 30

## Ingredients

4 salmon fillets, each weighing approx. 130g

1 tsp flaky sea salt

1 tsp sugar

1/2 tsp fennel seeds

1/2 tsp coriander seeds

3 tbsp of olive oil

## Pickled kohlrabi

1 kohlrabi, weighing approx. 350g

50ml of white wine vinegar

150ml of water

3 tsp salt

1 tsp sugar

## Garden pesto

1 bunch of curly parsley, small

1 bunch of mint, small

1 bunch of basil, small

60g of pine nuts, toasted

60g of Parmesan, grated

150ml of olive oil, half

extra virgin, half normal

1 dash of lemon juice

salt

black pepper

New potatoes 500g of baby

Charlotte potatoes

1 bunch of dill, small

## METHOD

1. To begin, pickle the kohlrabi. To make the pickling liquor, combine the vinegar, water, salt and sugar in a pan and warm so that the salt and sugar dissolves.
2. Slice the top leaves and hardened root area from the kohlrabi then peel the outer layer. Pass through a spiraliser to make long noodles.
3. Submerge the kohlrabi in the pickling liquor and leave for an hour in the fridge.
4. Preheat the oven to 180°C/gas mark 4 and set a water bath to 52°C.
5. To cook the potatoes, place them in a pan of water and bring to the boil. Reduce to a simmer, cook for 10 minutes then drain and leave to steam for a little while.
6. Tip the potatoes into a roasting tin and lightly press on each one so it squashes and cracks slightly. Drizzle with rapeseed oil and roast for 40 minutes, turning over halfway through.
7. To make the pesto, simply blitz all the ingredients (apart from the oil) in a food processor for a minute or two, then slowly pour in the olive oil until blended.
8. To prepare the salmon, lightly toast the seeds in a dry frying pan then transfer to a pestle and mortar. Roughly grind the seeds down a little.
9. Place each salmon fillet in a vacuum bag with the seeds, salt, sugar and a dash of oil. Seal with a bar sealer.
10. Cook in the water bath for 20 minutes. Once ready, remove the fillets from the bags and drain on kitchen paper.
11. Heat a non-stick pan with a dash of oil until hot then add the salmon skin side down. Cook until the skin is lightly golden, then remove from the pan.
12. Drain the pickled kohlrabi well and place a nest on each plate. Place some potatoes next to it and add the salmon fillets to each plate. Drizzle over some pesto and serve.

# Sous vide lamb ribs with spicy green miso dipping sauce

by Danny Kingston



Courtesy of [www.greatbritishchefs.com](http://www.greatbritishchefs.com)

## Starter

Leve - easy

Serves 4

30 minutes, plus overnight marinating time and 6 hours slow-cooking

## Ingredients

16 lamb ribs,  
cut from 2 lamb breasts  
1 lime, juiced and zested  
2 garlic cloves, roughly chopped  
2 tsp ground cumin  
2 tsp smoked paprika  
100ml of olive oil  
salt  
pepper

## Miso dipping sauce

3 tbsp of white miso  
1 lime, juiced and zested  
1 garlic clove, finely chopped  
1 jalapeño, roughly chopped (the seeds can be taken out if you prefer less heat)  
1 bunch of coriander, small, roughly chopped  
50ml of sesame oil 50ml of water  
salt pepper

## To garnish

sesame seeds  
1 spring onion, finely sliced

## METHOD

1. To begin, blend together all the marinade ingredients and season generously. Place the lamb ribs in two vacuum bags and divide the marinade between them. Seal with a bar sealer and leave overnight in the fridge.
2. The next day, preheat a water bath to 78°C.
3. Remove the lamb from the fridge, allow to come up to room temperature then add to the water bath. Leave to cook for 6 hours.
4. Meanwhile, make the spicy miso dipping sauce by blitzing all the ingredients in a blender. Pour into a bowl for dipping.
5. About 30 minutes before you plan to serve the dish, preheat the oven to 220°C/gas mark 8.
6. When the lamb ribs are ready, remove from the bags and spread out on a roasting tray, pouring any juices from the bags over the top. Cook in the hot oven for 5 minutes, or until they begin to crisp.
7. Arrange on a sharing platter and decorate with scattered sesame seeds and chopped spring onion.



## Notes

## Notes

# PROTECTING YOUR MACHINE

## Cleaning

The circulator can be wiped with a damp cloth. Avoid placing the unit fully in the water and never deliberately place the unit under water when plugged in. Remove the cover for the heater element by twisting anti clockwise gently. The stainless steel element can be washed by hand with detergent or placed in a dishwasher. Take care not to lose the clear plastic pump cover that protects the propeller blade. If the element becomes coated in limescale it can be de-calcified by using a proprietary cleaner or using the circulator in water containing a weak vinegar solution. Check for signs of damage after use and never use the machine if the cable is damaged or any part of the casing is damaged or loose.

## Maintenance

All internal service work must be performed by certified personnel. If in any doubt please contact the customer services department.

## Error Codes

NOTE: If the LCD Display reads error code E05 while cooking, there is too little water. Turn the Power Button OFF and add water. Re-start the Pod and continue cooking. If the water level drops below the Minimum water level line while cooking, the alarm will beep and the power will turn OFF. Fill the water above the Minimum water level Line and restart the Pod. NOTE: If the LCD display reads EO2 at any time, the digital thermometer is inoperable. Contact customer service: +44 1524 770060.

## Support

For any issues regarding your machine please refer to our help and FAQs at [www.support.ividecooker.com](http://www.support.ividecooker.com).

## WARRANTY & SERVICE

This Limited Warranty is for two years from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

For customer service or enquiries, please call: +44 1524 770060

### Technical Specification

Power rate : 200 - 240V , 50Hz, 800W

Temperature Range : 0°C - 99°C

Temperature Accuracy: +/- 0.1°C



PLEASE DO NOT DISPOSE OF THIS ITEM IN DOMESTIC WASTE

Dispose of this product via a commercial waste facility. If in doubt please consult your local recycling depot.

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# **iVide** COOKER