



SOUSVIDE COOKER SV300

- + Healthier, better tasting meals, enables your foods to retain all their unique tastes, vitamins, nutrients and minerals
- + Perfect meals every time, never overcooked
- + Appliance is completely water resistant
- + Practical handle that attaches easily to any size pot
- + 800-Watt motor for rapid heating of the water bath
- + Constant temperature due to water circulation
- + Heats over 5 gallons to precise temperature and maintains that temperature
- + Easy to read electronic touch control panel with a rotary knob for exact setting and timing
- + Can be programmed up to 99 hours

TIPS FOR PREPARATION

1. Place product (at refrigerator temperature) into a ZIP or vacuum bag, add marinade or herbs
2. Vacuum the bag
3. Place bag with food in cooking vessel at constant temperature and water circulation
4. Read off time from the table - set the timer, once the temperature has been reached you will hear a signal sound
5. After cooking time you will hear a signal sound, then remove the product from cooking vessel and bag, dry the food and fry it for a very short time in hot pan or grill it so that the roasted flavors develop
6. Season with salt and pepper
7. Serve and enjoy

Data is without engagement/guarantee, the minimum time should be respected

INFORMATIONS FOR PERFECT DONENESS

Food	Doneness		
	rare	medium	well done
Beef	100 – 131 °F	131 – 136 °F	140 – 149 °F
Lamb	100 – 131 °F	131 – 136 °F	140 – 149 °F
Pork		149 °F	158 – 167 °F
Venison		122 – 140 °F	158 – 180 °F
Chicken			176 – 185 °F
Duck			176 – 194 °F
Turkey			176 – 194 °F
Fish		133 °F	140 °F
	As desired		
Fruits & vegetables	183 – 189 °F		

TABLE OF TEMPERATURES AND TIMES

Meat	Thickness	Temperature	Time	Max. time
Tenderloin (lamb or beef)	1.0 inch	Choose doneness	1 hour	4 hours
Back (lamb or beef)	2.0 inch	Choose doneness	2 hours	5 hours
Roast / lamb leg	2.8 inch	134 °F	10 hours	24 – 48 hours
Spareribs	2.0 inch	140 °F	8 hours	48 hours
Pork tenderloin	1.5 inch	134 °F	1,5 hours	6 – 8 hours
Pork roast	2.8 inch	160 – 176 °F	12 hours	30 hours
Deer tenderloin		136 °F	20 minutes	1,5 hours
Stag tenderloin		136 °F	25 minutes	1,5 hours
Back of roar		140 °F	30 minutes	2 hours
Chicken brest	2.0 inch	140 °F	45 minutes	4 hours
Chicken leg		149 °F	1,5 hours	6 hours
Turkey		176 °F	8 hours	10 hours
Duck brest		Choose doneness	1 hour	3 hours
Leg of duck		149 °F	1,5 hours	6 hours
Fish	Thickness	Temperature	Time	Max. time
Low-fat fish as sole or halibut	0.5 inch	Choose doneness	15 minutes	45 minutes
Fatty or oily fish as salmon	1.0 inch	Choose doneness	20 minutes	45 minutes
Lobster		138 °F	15 minutes	25 minutes
Scallop	1.0 inch	117 °F	30 minutes	45 minutes
Shrimp	Jumbo	122 °F	30 minutes	45 minutes
Fruits & vegetables	Diameter	Temperature	Time	Max. time
Root vegetable (carrots, celery, asparagus)	Up to 2.0 inch	183 °F	1 – 2 hours	4 hours
Tender vegetables (pumpkin, fennel, cauliflower, ...)	Up to 2.0 inch	183 °F	45 minutes	1,5 hours
Fruits (apples, pears)	Up to 2.0 inch	183 °F	45 minutes	2 hours
Soft fruits (mango, strawberry, peach)	Up to 2.0 inch	183 °F	30 minutes	1 hour
Eggs	Piece	Temperature	Time	Max. time
Eggs soft boiled with shell (fast)	1-12 pcs	167 °F	15 minutes	18 minutes
Eggs soft boiled with shell (slow cooking)	1-12 pcs	146 °F	45 minutes	1,5 hours
Eggs hard boiled with shell	1-12 pcs	160 °F	45 minutes	1,5 hours
Scrambled eggs	5 eggs	167 °F	20 minutes	