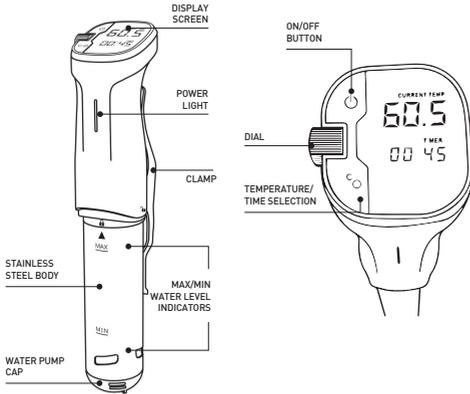


MASTERPRO

PREMIUM QUALITY

SOUS VIDE PRECISION COOKER



FEATURES

- Digital display screen
- Easy-to-use dial
- Countdown timer
- Heats to 90°C
- Temperature stability $\pm 0.1^\circ\text{C}$
- Times up to 99 hours
- 220-240V ~50/60Hz
- 800W

IMPORTANT SAFETY INSTRUCTIONS

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Read all the instructions before operating appliance and retain for future use.
- Do not immerse appliance, plug or cord in water or any other liquid above the max water indicator.
- Do not allow cord to hang over the edge of table or benchtop.
- Do not allow cord to touch hot surfaces.
- Unplug appliance when not in use or when being cleaned.
- Allow to cool before cleaning and storing.
- Switch off appliance before unplugging.
- Pull out from power outlet by grasping the plug - do not pull the cord.
- Always check the integrity of cord before use. If cord or plug is damaged, do not use.
- Do not use an extension cord.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop. Place pot on a board to avoid heat damage to benchtops. Ensure clamp is firmly in place.

- Operate in a room temperature environment.
- Appliance is only designed to heat water. Do not use with any other substance.
- Do not use deionized water.
- Do not place appliance near a hot stovetop or in oven.
- Do not use appliance for anything other than its intended use.
- Appliance is intended for household use only.
- The heating element surface is subject to residual heat after use.
- Stainless steel body of appliance will become hot during use. Use oven mitts or tongs if handling is required. Allow water to cool before emptying water bath.
- Do not disassemble other than as specified by cleaning instructions.
- Do not use a damaged appliance.
- Warning: Avoid spillage on the connector.
- Caution: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- Keep these instructions for future reference.

OPERATING INSTRUCTIONS

Note: Appliance should be turned on only when attached to pot of water as per below instructions. If appliance is turned on before being placed in the water, the screen will display **EE** - meaning error and will not work.

- A 6-15L pot/saucepan is required.
- Caution: Pot will heat during use. Ensure it is on a heat-safe trivet/board to protect benchtop.
- Place appliance vertically in pot, attaching it to the pot wall with clamp. Ensure clamp is firmly in place. Stainless steel body of appliance should sit inside your pot.
- Fill pot with water until water level is between the Min and Max indicators visible on appliance. Important: As this is an electrical appliance never fill pot with water above max water level indicator on appliance.
- Plug appliance into outlet. A 'beep' will indicate that power is on, and  icon and power light will show. Appliance will enter standby mode.
- Touch  icon to begin setting time and temperature selection.
- Touch the  icon (which will be flashing) to switch between temperature and time modes.
- In temperature mode, use dial to set required temperature for the recipe you are using.
- In time mode, touch the  icon to switch between hours and minutes, and use the dial to set required cooking time. In hour mode, use the dial to set required hours. In minute mode, use the dial to set required minutes.
- Touch  icon to confirm selected temperature and time. Appliance will begin heating and circulating water.  icon will turn blue.
- To change temperature or time during cooking, press and hold the  icon for three seconds. Select required temperature and time as above. Touch  icon to re-confirm selected temperature and time.
- To stop appliance, press and hold the  icon for three seconds.
- Heating times will vary depending on pot size, amount of water, and required temperature.
- Timer will begin counting down once set water temperature has been reached. Keep an eye on temp so you know when

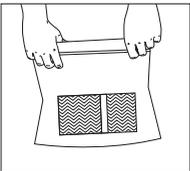
the cooking temperature is reached. To re-start countdown, quickly touch .

- Once appliance reaches set temperature, vacuum sealed food can be placed into the water bath (refer to 'Vacuum Sealing').
- Temperature may drop temporarily when bags have been added to pot.
- Appliance will stop automatically at the end of the required period of time. END icon will display on screen.
- Appliance will hum during operation.
- If grinding noise is detected, ensure stainless steel body of the appliance is correctly attached by turning clockwise until it clicks into place.
- If a draining noise is heard, a water vortex has formed. Ensure water is above min indicator level, and stir gently to circulate. The vortex will not interfere with performance and will disappear as water resumes proper circulation. An alarm will sound if water falls below min indicator level – be sure to monitor water levels when cooking for long periods of time.
- Note that the appliance is scientifically calibrated for accurate temperature reading, and is more accurate than many kitchen thermometers.
- Refer to a reliable recipe source to determine required cooking temperature and time.

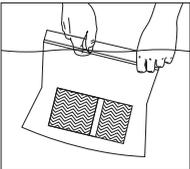
VACUUM SEALING

The term 'sous vide' translates to 'under vacuum' and refers to the technique of slowly cooking vacuum sealed food in a water bath. A vacuum seal can be achieved without the need for a vacuum sealer appliance, simply by using a food-grade snap-lock bag. This is referred to as the water displacement method.

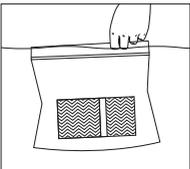
WATER DISPLACEMENT METHOD



1. Simply place food in a food safe snap-lock bag and seal leaving a small section open.



2. Slowly lower bag into bowl of water until only the unsealed section remains above the water. Water pressure will remove air from bag, sealing it around food.



3. Then, close bag completely to vacuum seal.

CARE INSTRUCTIONS

- To unlock the stainless steel body for cleaning, turn anti-clockwise. Turn clockwise to re-attach.
- To unlock water pump cap, turn clockwise. Insert grooves and turn anti-clockwise to re-attach.
- Stainless steel body and water pump cap are dishwasher safe.
- To clean the heating coil, hand wash with warm soapy water. Do not use abrasive scourers or cleaners.
- Do not immerse main body of appliance in water.
- Allow components to dry thoroughly before re-assembling.

RECIPES

Chimichurri Seasoned Steak

Serves 2

Ingredients:

- 1 ½ tbsp. sea salt
- 1 tbsp. dried oregano
- 1 tbsp. paprika
- 1 tbsp. granulated onion
- 1 tsp. garlic powder
- 1 tsp. red pepper flakes
- 1 tsp. dried basil
- ¼ tsp. black pepper
- Juice of 2 limes
- 2 eye fillet steaks

Rare	Medium-Rare	Medium	Well-Done
50°C	54°C	56°C	60°C

Method:

Attach appliance to pot of water as per Operating Instructions.

Set appliance temperature using the table above as a guide, depending on how well done you desire the steak.

Set time to 1 hour.

While the appliance heats, combine all herbs and spices with lime juice in a bowl.

Rub seasoning mixture over steak fillets.

Place steak fillets in snap-lock bags and vacuum seal using the water displacement method (see 'Vacuum Sealing' instructions).

Once appliance has reached selected temperature, place sealed steak fillets into water bath.

Cook for 1 hour.

Once cooked, remove from sous vide bath using tongs.

To finish steaks, sear on a hot pan for 10 seconds either side, or using a kitchen blowtorch.

Lemon & Herb Infused Chicken

Serves 4

Ingredients:

2 chicken breasts

1 tbsp. lemon juice

1 tbsp. white wine

1 tbsp. chopped fresh parsley

2 sprigs fresh rosemary

½ tbsp. dried oregano

Method:

Attach appliance to pot of water as per Operating Instructions.

Set appliance temperature to 65°C and time to 2 hours.

Place chicken breasts into 2 snap-lock bags and divide all seasoning ingredients among each bag. Shake to coat.

Vacuum seal using the water displacement method (see 'Vacuum Sealing' instructions)

Once appliance has reached selected temperature, place sealed chicken breasts into water bath.

Cook for 2 hours.

Once cooked, remove from sous vide bath using tongs.

Serve sliced and cold as a chicken salad, or sear on a hot pan and serve as a main meal.

Garlic Lemon Butter Salmon

Serves 2

Ingredients:

2 salmon fillets, 1 inch thickness

1 clove garlic, crushed

1 ½ tbsp. lemon juice

1 ½ tbsp. honey

2 tbsp. melted butter

½ tsp. cayenne pepper

¼ tsp. salt

1 tbsp. chopped fresh parsley

Very Lightly Cooked	Lightly Cooked	Medium
45°C	50°C	55°C

Method:

Attach appliance to pot of water as per Operating Instructions.

Set appliance temperature using the table above as a guide.

Set time to 30 minutes.

Place salmon fillets into 2 snap-lock bags and divide all seasoning ingredients among each bag. Shake to coat.

Vacuum seal using the water displacement method (see 'Vacuum Sealing' instructions)

Once appliance has reached selected temperature, place sealed salmon fillets into water bath.

Cook for 30 minutes.

Once cooked, remove from sous vide bath using tongs.

Serve as is, or sear on a hot pan for a crispy finish.

Poached Eggs

Serving size as required

Ingredients:

Eggs

Runny	Just Set	Medium Poached	Soft Boiled
62°C	65.5°C	68°C	73°C

Method:

Attach appliance to pot of water as per Operating Instructions.

Set appliance temperature using the table above as a guide.

Set time to 45 minutes.

Poached eggs do not require vacuum sealing – the shells serve as sufficient sealing.

Once appliance has reached selected temperature, carefully place eggs in shells into water bath using a slotted spoon. Ensure that shells do not crack.

Cook for 45 minutes.

Once cooked, remove from sous vide bath using a slotted spoon.

Place eggs into a bowl of cold water for 10 seconds to cool shells for safe handling.

Gently roll eggs against a hard surface to crack shells. Peel the shell and transfer the poached egg directly onto toast.

Spicy Pickles

Ingredients:

1 cup apple cider vinegar

½ cup Sriracha sauce

¼ cup granulated sugar

4 tsp. salt

4 tsp. red pepper flakes

1 cup baby beets, cut into 0.5cm strips lengthwise

1 cup carrot, sliced 0.5cm on the bias (i.e. on approx. a 45 degree angle diagonally)

1 cup Persian or Lebanese cucumbers, sliced 0.5cm thick on the bias

1 cup shallot, sliced 0.5cm thick on the bias

Method:

Attach appliance to pot of water as per Operating Instructions.

Set appliance temperature to 80°C (176°F) and time to 40 minutes.

In a bowl or large measuring cup combine vinegar, Sriracha, sugar, salt and pepper flakes.

Place beets, carrots, cucumbers and shallots into separate food-safe zip lock bags and divide the pickling liquid between the four bags before sealing each using the water displacement method.

Note: you can also use preserving jars for this recipe.

First, submerge the bag containing beets and cook for a total of 40 minutes.

While the beets are cooking, you can also submerge the carrots and cook them for 10 minutes.

Lastly, the cucumbers and shallots can be added and cooked for 5 minutes.

Remove bags from pot and set aside. Refrigerate in an airtight container covered in pickling liquid to keep for up to 4 weeks. They'll also gradually become sourer as they age.

Potato Salad

Serves 4

Ingredients:

500g potatoes

¼ cup vegetable stock

3 tbsp. mayonnaise

1 tsp. Dijon mustard

2 tbsp. fresh dill

Salt & pepper to taste

Method:

Attach appliance to pot of water as per Operating Instructions.

Set appliance temperature to 85°C and time to 90 minutes.

Peel and cut potatoes into 1 inch cubes.

Place potatoes and stock into a large snap-lock bag.

Vacuum seal using the water displacement method (see 'Vacuum Sealing' instructions)

Once appliance has reached selected temperature, place sealed potatoes into water bath.

Cook for 90 minutes.

Once cooked, remove from sous vide bath using tongs.

Combine all remaining ingredient and coat cooled potatoes.

Parsley & Thyme Carrots

Serves 4

Ingredients:

600g carrots, peeled

1 tsp. fresh thyme leaves, chopped

½ tsp. oregano

3 tbsp. fresh parsley, chopped

Salt & pepper to taste

Method:

Attach appliance to pot of water as per Operating Instructions.

Set appliance temperature to 82°C and time to 1 hour.

Place carrots in a snap-lock bag and add all seasoning ingredients. Shake to coat.

Vacuum seal using the water displacement method (see 'Vacuum Sealing' instructions).

Once appliance has reached selected temperature, place sealed carrots into water bath.

Cook for 1 hour.

Once cooked, remove from sous vide bath using tongs.

OUR 12 MONTH GUARANTEE

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore we offer a 12 month guarantee on the motor and heating element. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What Albi will do: During this guarantee period Albi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. Albi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If Albi deems the product is defective, we will reimburse your postage/transit expenses. Albi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified cease using the product immediately.

To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact Albi via the details below.

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