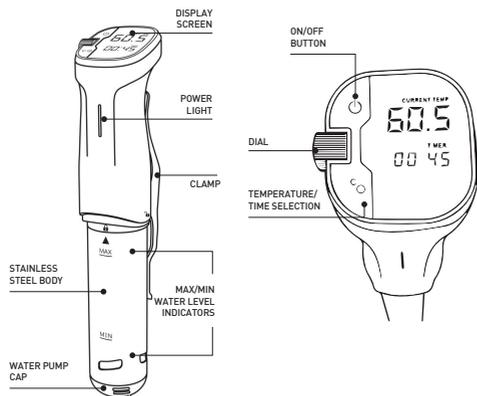


MASTERPRO

PREMIUM QUALITY

SOUS VIDE PRECISION COOKER

- 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.



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

When using electric appliances, especially when children are present, basic safety precautions should always be followed, including:

- Read all the instructions before operating appliance and retain for future use.
- The 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.
- 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.

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 **EE1** - meaning error and will not work.

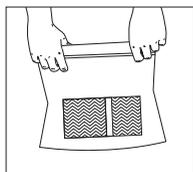
- A 6-15L pot/saucepan is required.
- Caution: Pot will heat during use. Ensure it is on a heat-safe trivet/board to protect benchtop.
- Place appliance vertically in pot, attaching it to the pot wall with clamp. Ensure clamp is firmly in place. Stainless steel body of appliance should sit inside your pot.
- Fill pot with water until water level is between the Min and Max markers visible on appliance. Important: As this is an electrical appliance never fill pot with water above max water mark 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  icon.
- 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.

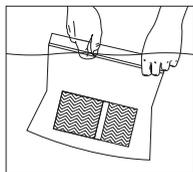
VACUUM SEALING

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.

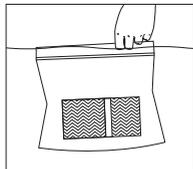
WATER DISPLACEMENT METHOD



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
- 1tbsp dried oregano
- 1tbsp paprika
- 1tbsp granulated onion
- 1tsp garlic powder
- 1tsp red pepper flakes
- 1tsp dried basil
- ¼ tsp black pepper
- 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

1tbsp lemon juice

1tbsp white wine

1tbsp chopped fresh parsley

2 sprigs fresh rosemary

½ tsp 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, 1inch thickness

1 clove garlic, crushed

1 ½ tbsp lemon juice

1 ½ tbsp honey

2tbsp melted butter

½ tsp cayenne pepper

¼ tsp salt

1tbsp 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

3tbsp mayonnaise

1tsp Dijon mustard

2tbsp 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 1inch 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

1tsp fresh thyme leaves, chopped

½ tsp oregano

3tbsp 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.

ALBI 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 for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

GUARANTEE

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the period of time listed on the Product's packaging. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty.

If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will, in our sole discretion either:

(a) repair the Product using identical or similar components; or
(b) replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

EXCLUSIONS

This warranty does not apply if proper care and/or usage instructions are not followed.

This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

HOW TO CLAIM

Any claims for warranty should be made with proof of purchase and full details of the alleged defect, to the retailer from whom the Product was purchased. If the retailer has closed its business, please contact us at the details below.

You must make the Product available to us or our authorised repair agent for inspection. The cost of delivery of the Product to and from us for the purpose of assessment is your responsibility.

LIMITATIONS

We make no express warranties or representations other than as set out in this Guarantee. The replacement of the product or the refund of the purchase price is the absolute limit of our liability under this Guarantee.

CONTACT

Susskind & Danziger Pty Ltd T/as Albi Imports

87 Chifley Drive, Preston, Victoria 3072

E: albi@albi.com.au P: +61 (0)3 9474 1300 F: +61 (0)3 9474 1334