

The **SOUS-VIDE COOKER** *by MegaChef*

**IMMERSION CIRCULATION
PRECISION COOKER**
WITH DIGITAL TOUCHSCREEN PANEL



INSTRUCTION BOOKLET

Model No. MC-1000



**DO NOT ALLOW
CHILDREN TO
OPERATE UNDER ANY
CIRCUMSTANCES**



**CLOSE SUPERVISION IS
MANDATORY WHEN THE
SOUS-VIDE COOKER IS
USED NEAR CHILDREN.**

Thank you for purchasing our product.

Make sure you have read the manual before using this product.

Please use the appliance in accordance with the instructions.

Please save these instructions. This item is intended for household use only.

IMPORTANT:

Do not use this sous-vide cooker until you have read this entire manual thoroughly!

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IMPORTANT SAFEGUARDS



When using the sous-vide cooker, basic safety precautions should always be followed:

1. Read all instructions before operation.
2. DO NOT touch hot surfaces.
3. **This appliance should not be used near children, or individuals with certain disabilities.**
4. **DO NOT ALLOW CHILDREN TO OPERATE UNDER ANY CIRCUMSTANCE.**
5. Do not fill the pot over the MAX mark of the stainless steel pump housing.
6. Only the pump cap is dishwasher safe.
7. If the cooker falls into the water, immediately unplug it from the AC power outlet, then allow it to fully dry before using.
8. Unplug the cooker when not in use. Never unplug the base of the head when unplugging.
9. DO NOT touch the device or the power cord with wet hands.
10. Do not use power extension cords. Always plug the cooker directly into a grounded AC power outlet.
11. This device uses a grounded power cord and requires a ground connection for safe operation. Ensure that the power source has a proper ground connection. Do not modify the plug or use a grounding adapter to bypass the ground connection.
12. Prior to operation, check the unit and power cord for physical damage. Do not use if physical damage has occurred.

13. Before plugging the unit into a power outlet, ensure that the outlet provides the same type and level of power required by the device for safe operation.
14. This cooker has no user serviceable parts. Do not attempt to open, service, or modify this device.
15. The cooking container, stainless steel pump housing, and the food bags all get hot during use. Allow them to fully cool before emptying the water.
16. Do not expose this cooker to excessively high temperatures. Do not place it in, on, or near heat sources such as a stove, or leave it in direct sunlight.
17. Use only sealed zip bags or vacuum bags when cooking. Do not use plastic wrap.
18. The cooker requires a 4.25" (11 cm) deep pot or container with a minimum capacity of 2.64 gallons (10 liters).
19. Unplug from outlet when not in use and before cleaning.

ABOUT YOUR SOUS-VIDE COOKER

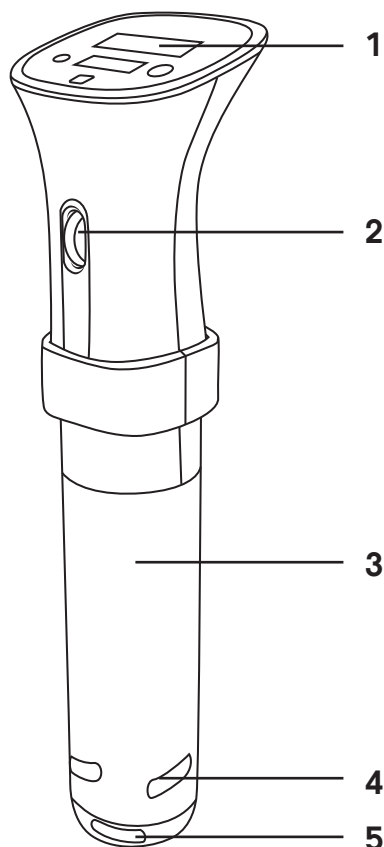
Congratulations on the purchase of your new Sous-Vide Cooker and thank you for choosing MegaChef!

The sous-vide immersion circulation cooker brings professional cooking techniques to your home. It offers complete control over the cooking process, unmatched by other cooking techniques. With the digital touchscreen, you can quickly and easily set the desired cooking temperature and time for precise doneness, every time. Using a vacuum-sealed bag will allow for ultimate moisture retention, ensuring perfect texture and tenderness from edge to edge.

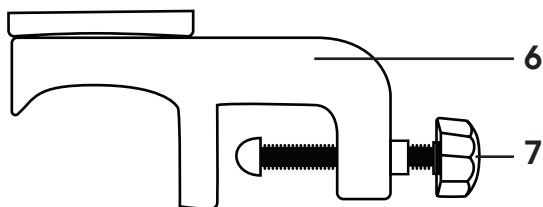
You can use the Megachef Sous-Vide Cooker to cook meats, seafood, poultry, vegetables, desserts and so much more.

FOR HOUSEHOLD USE ONLY

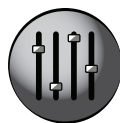
PARTS IDENTIFICATION




1. Touchscreen Control Panel
2. Scroll Wheel
3. Stainless Steel Pump
Housing
4. Heating Element
5. Removable Pump Cap
6. Adjustable Ring Clip
7. Tightening Screw

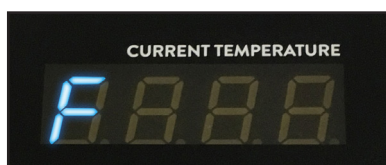
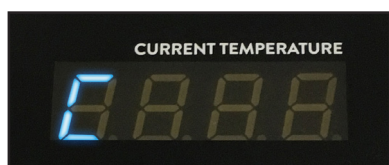


SETUP




CHANGING TEMPERATURE UNITS

Press and hold the  button until a letter appears on the digital screen (F or C) to toggle between Fahrenheit and Celsius temperature units.







CALIBRATING THE TEMPERATURE

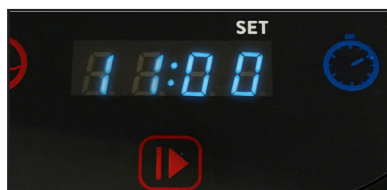
The temperature sensor on the cooker is extremely accurate and is calibrated at the factory. However, if you want the readings on the cooker to match that of your thermometer, perform the following steps to recalibrate the cooker.

1. Determine the difference between the temperature reading on the cooker and the temperature reading on your thermometer. You can change the cooker's reading by up to $\pm 49.8^{\circ}\text{F}$ (9.9°C).
2. Press and hold the  button for about 5 seconds. The display will show 0.0°
3. Using the scroll wheel, scroll up or down to add or subtract up to 49.8°F (9.9°C).

4. Press the  button to save the set value.

SETTING THE TIMER

1. Press the  button. The hours value will start blinking on the display to indicate that it can now be adjusted.
2. Using the scroll wheel, scroll up or down to set the desired hour value (from 0 to 99 hours).
3. Press the  button to save the value selected and adjust the minutes. The minutes value will start blinking on the display to indicate that it can now be adjusted.
4. Using the scroll wheel, scroll up or down to set the desired hour value (from 0 to 59 minutes).
5. Press the  button to confirm. The  button and scroll wheel will blink and a beep will indicate that the timer has been properly set. The timer will start counting down once the set temperature has been reached.



SETTING THE FLOW DIRECTION

The cooker can circulate water in a clockwise or counterclockwise direction. Additionally, it can be set to direct the output of the pump into the side of the container, to protect delicate foods, such as eggs or salmon, or to prevent the water jet from being blocked by food.


1. Twist the pump cap clockwise to unlock it from the pump housing.
2. Position the openings on the side of the pump cap as desired. Insert the retaining tabs into the pump housing slots, then turn the cap counterclockwise to lock it in place.

OPERATING INSTRUCTIONS

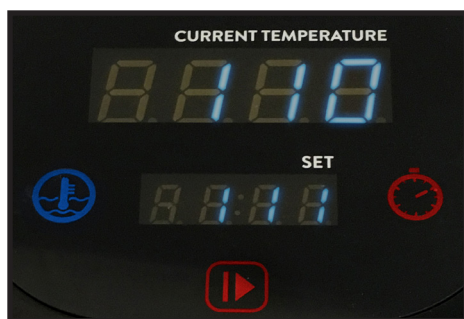




1. Ensure that the cooker is unplugged from the power source.
2. Install the adjustable ring clip (6) on the side of your pot or container, then clamp it firmly in place with the tightening screw.



3. Insert the cooker into the adjustable ring clip (6).
4. Fill the pot with water to any level between the MIN and MAX lines located on the pump housing (3).
5. Place the pot/container near an AC power outlet. Do not place the pot/container on a stove or other heat source.
6. Plug the cooker into the nearby AC power outlet.
7. Press the  button on the control panel (1), then use the scroll wheel (2) to set to target temperature.

8. The bottom display will show the set temperature, the top display will show the actual temperature of the water in the pot.



9. Set the timer if desired.
10. Press the  button to start the cooking process. The appliance will beep to indicate the start of the cooking process.
11. Once the water reaches the target temperature, gently place the food, sealed inside of a vacuum bag, into the water
12. When cooking is complete, press the  button to stop the process and carefully remove the food bag from the water.

PLEASE NOTE : Setting and operating the cooker will be unavailable the water level is below the MIN mark.

CAUTION: HOT WATER & UNIT, RISK OF SCALDING: USE TONGS OR LONG UTENSIL TO REMOVE THE VACUUM SEALED FOOD BAG FROM THE WATER. DO NOT TOUCH THE PUMP HOUSING UNTIL THE UNIT HAS COOLED DOWN.

CLEANING INSTRUCTIONS



1. Turn the pump housing (7) counter-clockwise to unlock it from the cooker body, then pull down to remove it.



2. Turn the pump cap (5) clockwise to unlock it from the pump housing, then pull down to remove it.
3. Clean the pump housing and the pump cap in a dishwasher or sink.
4. To clean the heating coil, pump shaft, and sensor (non-removable) use dish soap and a soft toothbrush, then rinse under running water. Ensure that only the metal parts are exposed to water. Do not expose the upper part of the cooker to water.
5. Allow all parts to fully dry before reassembling.

5. To reattach the pump housing to the cooker body, ensure that the dimple above the MAX line aligns with the right side of the cooker body (FIG. 2).
6. Turn the pump housing clockwise so that the dimple above the MAX line aligns with the arrow on the cooker body (FIG. 3).



FIG. 1



FIG. 2

TROUBLESHOOTING



- THE COOKER WHISTLES

This is totally normal as it is caused by the motor, propeller and cooling fan.

- THE COOKER MAKES A GRINDING NOISE

The stainless steel pump housing is loose. Turn off the cooker, wait until it cools, then secure the pump housing in place.

If the sound persists, the pump shaft may have been bent. Remove the pump cap, then push the propeller to the center.

- THE COOKER HISSES/MAKES A BUBBLING AND/OR SWISHING NOISE

Check that the water level is between the MIN and MAX marks. Refill the pot as necessary.

- THE CIRCULATION OF THE WATER IS BREAKING THE FISH FILLETS OR EGGS

Reposition the pump cap to direct the water jet towards the opposite, away from the food.

- THE CONTROL PANEL /SCROLL WHEEL LIGHTS
BLINK DURING OPERATION

This is normal

SPECIFICATIONS



THERMAL POWER	800W
MINIMUM TEMPERATURE	41°F (5°C)
MAXIMUM TEMPERATURE	212°F (100°C)
TEMPERATURE STABILITY	±1%
MINIMUM WATER DEPTH	4.25" (11 CM)
MINIMUM BATH SIZE	2.6 GALLONS (10L)
MAXIMUM BATH SIZE	4 GALLONS (15L)
PUMP VOLUME	2.25 GALLONS/MIN (8.5 L / MIN)
INPUT POWER	110 ~ 120 V AC 60 Hz

FOR WARRANTY & SUPPORT
CONTACT US AT
424-543-1628