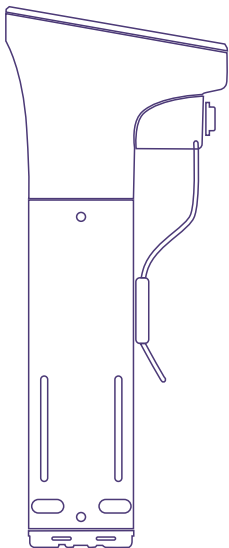


SOUS-VIDE COOKER

QUICKSTART GUIDE



Misuse may cause safety risks or damage the machine. Please read this operating guide carefully and save it in case what you need.

Model

MZJ-A11/A11W

MZJ-A12/A12W



FCC WARNING

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

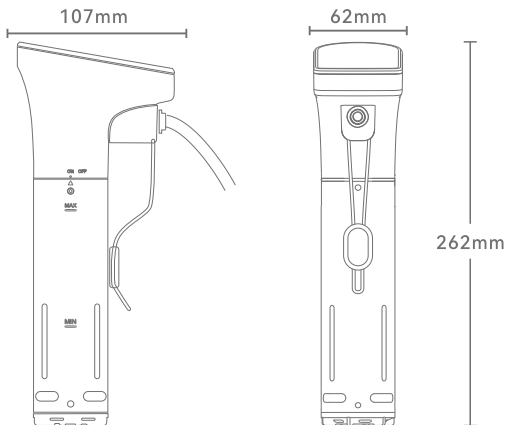
Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

To maintain compliance with FCC's RF Exposure guidelines This equipment should be installed and operated with minimum 20cm distance between the radiator and your body: Use only the supplied antenna.

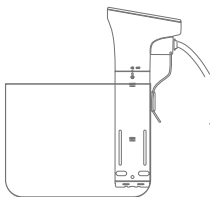


Model	MZJ-A11	MZJ-A12
	MZJ-A11W	MZJ-A12W
Heating power	1300W±10%	1400W±10%
Input voltage	AC120V/60Hz	AC220V/50Hz
Range of Temp	10°C~90°C/50°F~194°F	
Temp accuracy	±0.3°C/±0.6°F (Ambient temp 25°C&77°F)	
Net weight	700g	
Dimensions	107x62x262mm	
Water level	Not lower than the min line	

02



Sealable bags



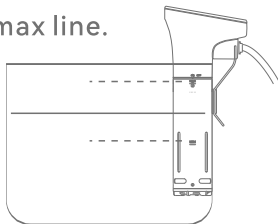
Pot (any pot)



Something to cook

03

- CLAMP cooker to the side of any pot.
- FILL water between min & max line.
- PLUG IN Machine



REMINDER:

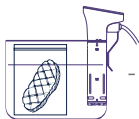
Due to differences in water quality between regions, repeated use of this product may cause scale to form on the surface of the machine attachments, which may result in inaccurate temperatures or the risk of machine shutdown. Therefore, it is strongly recommended that you clean the machine with a descaling agent after using this product 5 to 8 times.



- ① Rotate the metal shell of the heating rod in a clockwise direction to unlock it from the Sous Vide machine, then remove it.
- ② Clean the metal shell of the heating rod in a dishwasher or sink;
- ③ Align the arrow on the stainless steel cylinder with the OFF position, then rotate it counterclockwise to tighten.



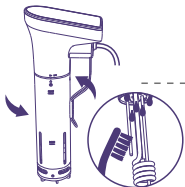
① Place your food in a sealable bag and seal it, removing as much air as possible.



② Submerge the bag in the pot and cook to your desired level of doneness.



③ Remove your food from the bag and sear it in a hot pan for a crispy texture. Enjoy!

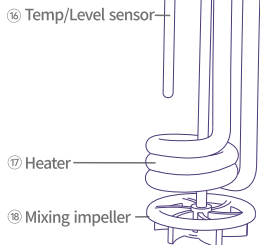
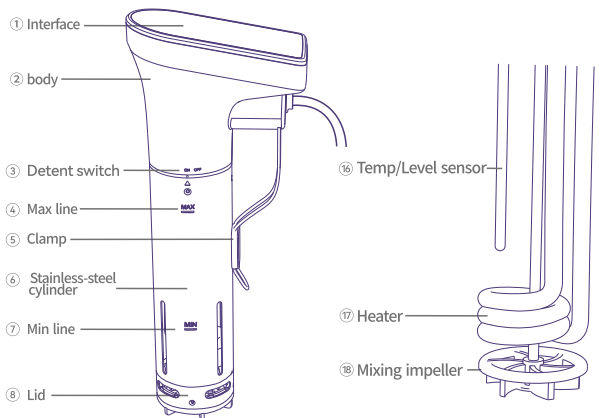


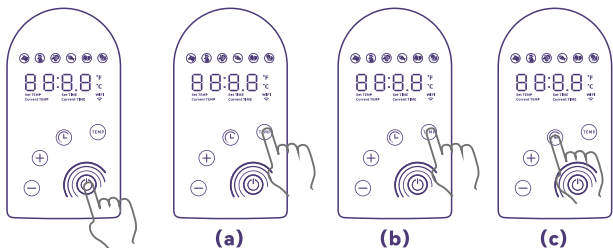
④ It is recommended to clean it regularly. Rotate the metal shell of the heating rod in a clockwise direction to unlock it from the Sous Vide machine, then remove it and clean the metal shell of the heating rod in a dishwasher or sink.

Note:

- ① Put the food bag into the pot, and the water level will increase, therefore do not fill it up too high.
- ② Plug in the machine then sounds a beep, that means your machine is in standby





**Power on/off:**

Plugging the machine, a “beep will sound, and all lights on the screen will light up for 1.5seconds, then the button turn to red and blue breathing lights. Press and hold button for 3 seconds to turn on or off.

Settings:

a. Switch between °F and °C: Press and hold button for 3seconds to switch between °F and °C.

b. Setting temperature: Press the button and it lights up, the interface switches to the setting temperature (default 60°C/140°F), then press the button or to increase or decrease the value (between 00 to 90°C/32°F-194°F; press once to increase or decrease by 0.1, or press and hold to increase or decrease quickly).

c. Setting time: Press the button and it lights up, the interface switches to the setting time. Press the button or to increase or decrease the value (between 00H00M to 99H59M).

After setting the temperature and time, press the button to start cooking. During setup, if you pause for 10 seconds, the system will go back to the initial interface. The machine timing method is countdown.

Settings:

a. Built-in recipes operations: The machine comes with 6 built-in recipes, as shown in the icons 🥩 🐔 🍖 🐟 🥚 🌿: beef, chicken, lamb, fish, eggs, and vegetables. Turn on the machine, pressing the button $\oplus$ or $\ominus$ allows for quick selection among the 6 recipes, which will be highlighted, then the selected recipe will automatically load the pre-set temperature and time values. Pressing the button ⏻ will start the cooking process.



Built-in recipe initial data: Beef (130°F/00H: 36M asparagus steak), Chicken (167°F/01H: 30M scallion oil chicken thigh), Lamb (130°F/01H: 38M lamb chops), Fish (132°F/00H: 30M salmon), Eggs (143°F/00H: 45M Soft-Boiled Eggs), Vegetables (185°F/00H: 45M Cauliflower).

b. Adjusting the data of the built-in recipes:

Use the button $\oplus$ or $\ominus$ to select the recipe you want to adjust, then follow the general settings to set TEMP and TIME, press and hold the button ⌚ for 1.5S and heard two beeps to save the settings while settings finished, and this way, you get a customized recipe.

Tips:

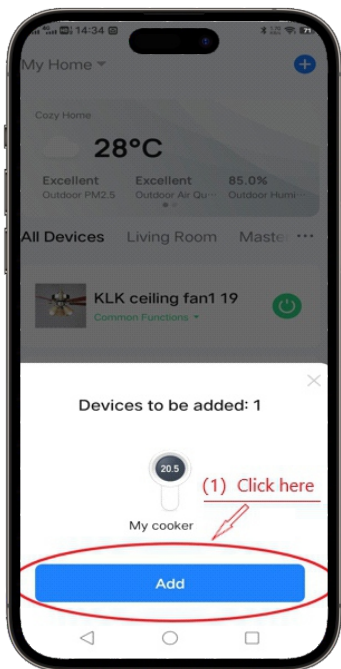
- a.** During cooking, press the button ⏻ to pause or continue if you need.
- b.** The machine will automatically stop and back to standby while cooking is complete.
- c.** Temperature can be calibrated independently if you need. Press and hold keys ⌚ and TEMP simultaneously for 5 seconds. Release the keys when the temperature display window flashes. Then use keys $\oplus$ and $\ominus$ to adjust to the temperature you consider accurate. Press key TEMP to confirm after adjustment, or the system will automatically confirm after 5 seconds. The temperature calibration range is ± 5 degrees.

With a WIFI-connectable sous-vide cooker, you can schedule a cook from your own phone easily, choose recipes that match yours, and back home to the best meal ever. Keeping connected means staying updated about your meal every step of the way, no matter where you are. You could start cooking from anywhere and anytime you want to, you and your family members can enjoy delicious meals together very conveniently.

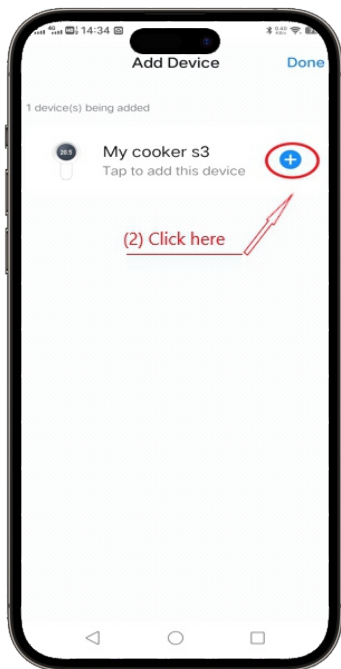
The following is the way how to do the one-time initial setup:

1. Scan the code to download the Smart Life App and install, register as a user, make sure your device's WIFI and Bluetooth are turned on.
2. Make sure your phone is connected to your preferred WIFI network (2.4G available only).
3. Have your WIFI network password prepared.
4. Plug the sous-vide cooker in.
5. Open the Smart Life App on your phone.
6. A confirmation screen appears in the app. (Referring to picture 1~picture 6)
7. Finish the setup process on your phone.
8. Your cooker is now connected to WIFI and your mobile phone.

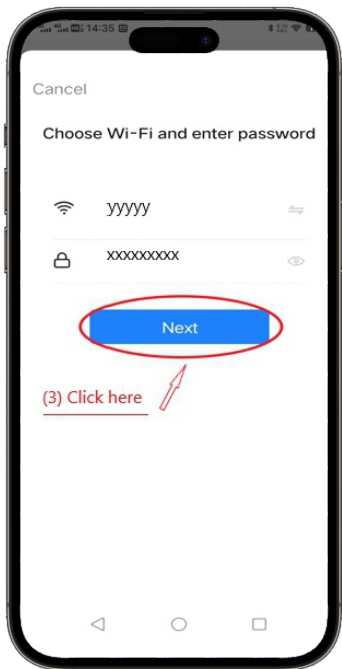




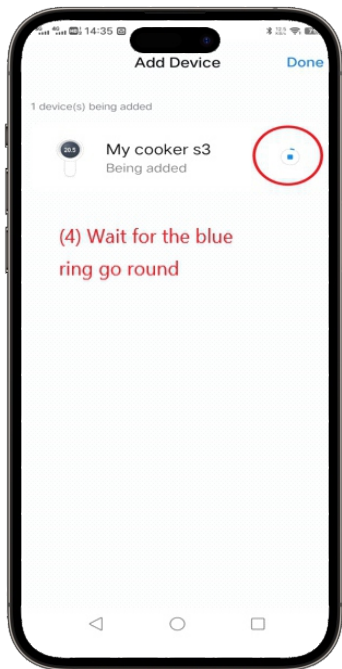
1



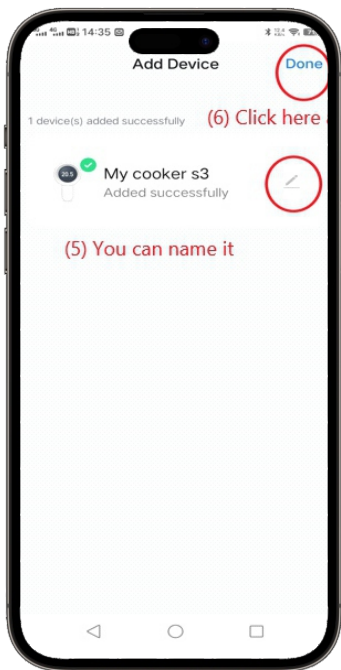
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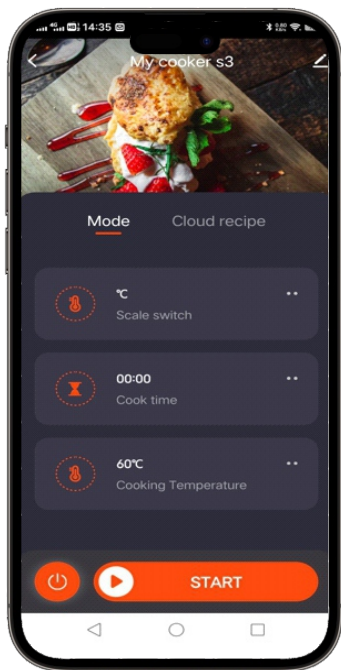
3



4



5



6

E01, E02	Temp sensor trouble
E03	Low level, add water to the pot.
E04	① Check whether the water circulator is blocked by obstacles. ② Motor failure.

Tips:

If purified water is used for cooking, an E03 error code may appear, indicating a machine malfunction. Please add approximately 10 grams of edible salt to the purified water used for cooking, and the machine will return to normal operation.

Use it correctly to reduce the risk of fire, electric shock or injury:

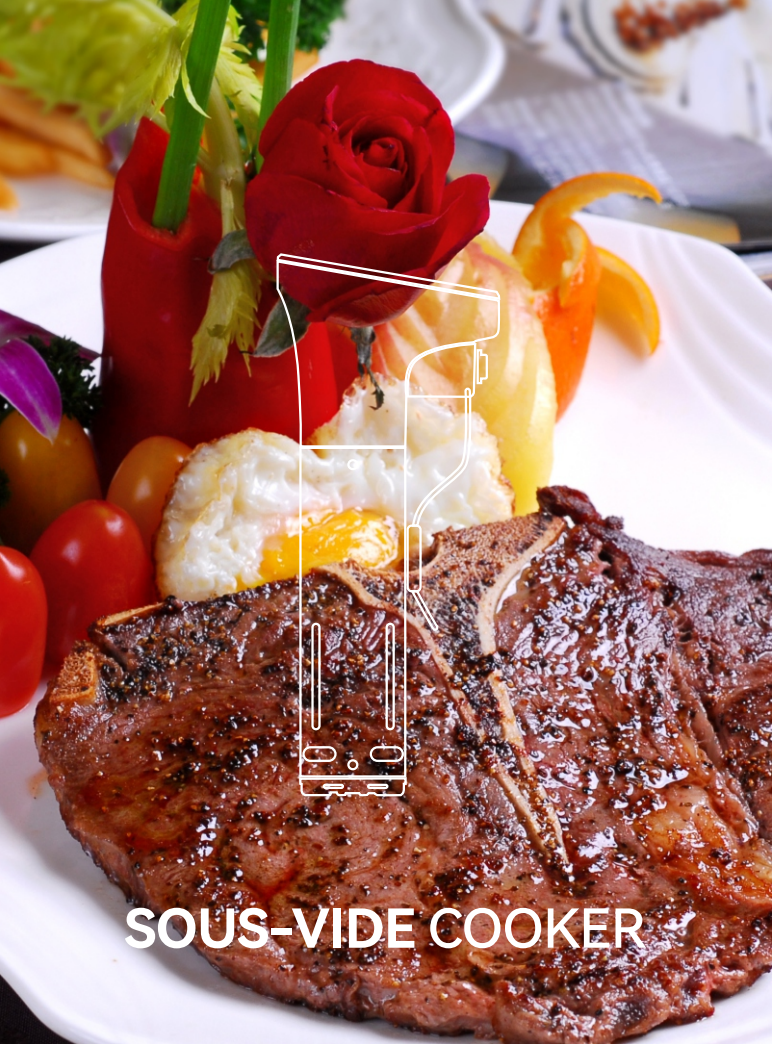
1. Do not use with damaged cord or plug.
2. If appliance is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, return it to a service center before using.
3. Do not use outdoors.
4. Unplug the electrical cord when not in use and before servicing.
5. Do not allow to be used as a toy. Close attention is necessary when used by or near children.
6. Use only as described in this manual.
7. Do not pull or carry by cord or use cord as a handle.
8. Do not use extension cords or outlets with inadequate current carrying capacity.
9. Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
10. Do not handle plug or appliance with wet hands.
11. Do not put any object into openings. Do not use with any opening blocked; keep free of dust, lint, hair, and anything that may reduce airflow.
12. Do not use appliance in flammable or combustible liquids such as gasoline, or use in areas where they may be present.
13. Store your appliance indoors in a cool, dry area.

Always Exercise Basic Safety Precautions When Operating Electrical Appliances, Including the Following:

1. Read all instructions. Including the instructions what you're reading now.
2. Do not touch hot surfaces.
3. To protect against electrical shock, do not immerse cord, plugs, or the device's electrical components in water or other liquid.
4. Close supervision is necessary when appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow device to cool before assembling or disassembling.
6. Do not operate any appliance with a damaged cord or plug. Do not operate the appliance if it has malfunctioned or been damaged in any manner. Contact your seller for assistance and support.
7. The use of accessory attachments is not recommended by the appliance manufacturer and may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or counter.
10. Do not let the cord come in contact with hot surfaces.
11. Do not place the device on or near hot gas or electric burner, or in a heated oven.
12. Use extreme caution when moving an appliance containing hot liquids.
13. Do not use appliance for anything other than its intended use.
14. Do not open bottom enclosure while device is plugged in or operating as there are heating elements and moving parts.
15. Do not use directly on a granite or marble surface. Always place an insulating surface between the hot pot and granite or marble surface.

Tips:

We recommend using a pot with a capacity of 10 to 16 liters. If the pot is too large, the temperature, accuracy may not be achieved, so we do not recommend using a pot larger than 20 liters.



SOUS-VIDE COOKER