





Welcome to the World's Largest Sous Vide Community

Visit **nomiku.com/start** for more information.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

Precautions

READ ALL INSTRUCTIONS CAREFULLY BEFORE USE

- · Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, entire unit, or power adapter in water or other liquid. Nomiku can only be emerged to the "max" water line.
- · Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool and drain before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

174 14th St | Unit B | San Francisco, CA 94103 | (559) 666-4580

- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- · Nomiku should only be used in water.
- Do not use Nomiku for other than intended use.

Power Cord

Nomiku uses a grounded power cord that must be used with a correctly installed three-prong power outlet. Do not use it with a 2-prong adapter or in any situation where the grounding might be interrupted (e.g., if the grounding prong is damaged).

Meet Your Wifi Nomiku



Just Add Water

Fill a pot with water, clip Wifi Nomiku to the front of it, and plug it in. Nomiku will say hi by displaying its name.

We recommend a heat-safe container at least 6-inches tall. Nom can heat up to 10 gallons.



Meet in the Middle

Make sure the water level is between the marked "Min" and "Max" lines. Adding food will raise the water level too, so don't fill it too high!



Let's Do The Twist

Wifi Nomiku will display the current temperature of the water as a large number and target temperature as a smaller one below it. Twist the green knob to set the target temperature.

To set the timer, press the Menu button, go to the "Set Timer" option, press the Action button, and twist the green knob.

When you are ready to start cooking, tap the action button twice.



Get Tender

Join the Nomiku community by downloading the EatTender app (iOS/Android). Use EatTender to find recipes and control your Wifi Nomiku remotely.

Press the Menu button then the Action button to find our "Quick Start" pairing guide. We want to make your Nomiku and EatTender app BFFs.



Let the Meat Drop

Or anything really. Refer to your recipe for the right temperature, drop in your sealed food, and wait the allotted time. Take it out when it's done. Sear or torch if you desire for that great touch. Bon Appétit!

*No vacuum sealer? No problem! Refer to our Water Displacement How-to on page 18.



Nomiku is Sleeping

Press the Menu button for three seconds and Wifi Nomiku will power down to Sleep Mode.

Done cooking? Press the Menu button for three seconds and Wifi Nomiku will power down to Sleep Mode.

Allow Nomiku to cool and drain the water by tilting it to one side. Enjoy your beautiful sous vide creation.

When you're ready to cook again, press the Action button or use EatTender to bring your Nomiku to life again.



Make a Clean Getaway

Wifi Nomiku is easy to clean. Remove the cover to allow your Nomiku to air-dry. The cover is top-rack dishwasher safe!





Water Displacement How-to

Sous Vide without a Vacuum Sealer

Once submerged, run your hands along the seal to close the bag.



Dip your ingredient filled bag into the water up to the seal.

We recommend using freezer grade zip seal (no slide seal) bags. To ensure even cooking, we recommend keeping your food in a single layer.



The barometric pressure from the water should push out all the air, making your hands the perfect sealer for sous vide!

For floating ingredients, consider weighing down the ingredient with watersafe and heat-safe kitchen items.

Nomiku, Inc. Limited Warranty

Nomiku, Inc. provides a limited warranty on Nomiku products ("Product(s)") for a period of one (1) year from the purchase date appearing on the sales invoice ("Date of Purchase") as further described below. The term Nomiku, as used herein, refers to Nomiku, Inc., its parents, affiliates or subsidiaries ("Nomiku").

YOU ("Customer") SHOULD RETAIN YOUR SALES INVOICE.

CUSTOMER'S ACCEPTANCE OF THE PRODUCT IS CUSTOMER'S ACKNOWLEDGEMENT, RECEIPT, AND AGREEMENT TO (i) THE LIMITED WARRANTY AND, (ii) IF THE PRODUCT WAS PURCHASED THROUGH THE WEBSITE WWW.NOMIKU.COM, ANY SUBPAGES OF THAT WEBSITE AND ANY OTHER WEBSITE OPERATED BY NOMIKU, ANY ADDITIONAL, NONCONFLICTING TERMS AND CONDITIONS OF SALE SET FORTH IN THE TERMS AND CONDITIONS OF SALE AVAILABLE AT [WWW.NOMIKU.COM.TERMS-AND-CONDITIONS] (CLAUSES (i) AND (ii) TOGETHER, THE "Terms and Conditions").

1. LIMITED WARRANTY

Products are warrantied to be free from defects in parts and workmanship ("Warranty") for a period of (1) year from the Date of Purchase ("Warranty Period"). NOMIKU MAKES NO OTHER WARRANTY, EXPRESS, IMPLIED, WRITTEN, ORAL OR ANY OTHER KIND WHATSOEVER, WITH RESPECT TO PRODUCTS, INCLUDING WITHOUT LIMITATION, ANY IMPLIED WARRANTY OF MERCHANTABILITY, USAGE, OR FITNESS FOR ANY PARTICULAR PURPOSE. ANY IMPLIED WARRANTY THAT MAY OR MAY NOT BE DISCLAIMED BY OPERATION OF LAW IS LIMITED IN DURATION TO THE WARRANTY PERIOD.

1.1 WARRANTY CLAIM PROCESS

- a. If a Product or one of its components qualifies for replacement or service under this Warranty, Customer must contact Nomiku customer care at the number listed below, during the Warranty Period, and provide a copy of the retail sales receipt or invoice showing the Product, model number, payment, and date of original purchase ("Proof of Purchase").
- b. Nomiku will respond of a valid warranty claim by issuing a Return Merchandise Authorization ("RMA") number and sending a pre-paid shipping label via email so that the Product may be returned to Nomiku at no cost to the Customer. Please contact Nomiku customer care at the number listed below to obtain an RMA number.
- c. Customer must return the defective Product packed and labeled for shipment in such a way as to ensure proper delivery and to avoid damage. Nomiku is not responsible for damage or loss occurring during shipment of Product back to Nomiku.
- d. As its sole obligation under this warranty, Nomiku will repair or replace, at its discretion, product returned under this warranty with new or refurbished parts or product. All parts and products replaced under this warranty become the property of Nomiku. Repaired or replaced Products or parts are warranted by Nomiku for the balance of the original Warranty Period or ninety (90) days from the date of Warranty service, whichever is longer, and pursuant to the same terms and conditions in these sections 1, 1.1, and 1.2.
- e. If a Product fails outside the Warranty Period, or is otherwise not covered by the Warranty, Customer should called Nomiku customer care at the number listed below to arrange for repair at a Nomiku-authorized facility.

1.2 WARRANTY LIMITATIONS

- a. This Warranty is not applicable to any Product purchase or use for commercial purposes, including without limitation use in hotels, restaurants, or other business capacities.
- b. Nomiku makes no other warranties and none are authorized to be made on its behalf by any retailer, agent, distributor, or other, with respect to any Product to any customer or third party.
- c. Nomiku makes no warranty and expressly limits from warranty:
- i. Products or parts damaged by improper use, misuse, mishandling, negligence, excessive wear and tear, including damage caused by maintaining operating or using the product in a manner not in accordance with the printed material provided by Nomiku with the Product, or by otherwise failing to follow proper safety, operating, care or cleaning instructions;
- ii. Product tampered with, altered, modified or repaired by anyone other than a Nomiku-Authorized service agent using Nomiku-Authorized spare parts.

2. LIMITATION OF LIABILITY

NEITHER NOMIKU NOR ITS AFFILIATES, AUTHORIZED DISTRIBUTORS, AUTHORIZED RETAILERS, AUTHORIZED SERVICES PROVIDERS, NOR THE OFFICERS, DIRECTORS, AGENTS, OR EMPLOYEES THEREOF, SHALL BE LIABLE FOR ANY INCIDENTAL, SPECIAL, OR CONSEQUENTIAL DAMAGES OR OTHER LOSSES, WHETHER IN AN ACTION IN CONTRACT, TORT OR OTHERWISE, RESULTING FROM THE USE, MISUSE, MALFUNCTION OR DEFECT OF ANY PRODUCT OR ANY BREACH OF WARRANTY

3. INTEGRATION, ARBITRATION, GOVERNING LAW, CLASS ACTION WAIVER

The Terms and Conditions supersede any other agreement, written, oral or otherwise between Customer and Nomiku. The Terms and Conditions are governed by, and to be construed in accordance with, the laws of the state of California without giving effect to any principles of conflicts of law. All claims and disputes arising under or relation to the sale, purchase or use of Products, or the Terms and Conditions, are to be settled by binding arbitration in the state of California or another location mutually agreed to by the parties. The parties waive any right to consolidate or coordinate any action or to prosecute any action on behalf of class. The arbitration shall be conducted on a confidential basis pursuant to the Commercial Arbitration Rules of the American Arbitration Association ("AAA") by a single arbitrator mutually agreed upon by the parties and shall include a written record of the arbitration hearing. If the parties cannot agree upon an arbitrator within sixty (60) days of a party's initial demand for arbitration. the AAA shall appoint an arbitrator. Any decision or award as a result of any such arbitration proceeding shall be in writing and shall provide an explanation for all conclusions of law and fact and shall include the assessment of costs, expenses, and reasonable attorneys' fees. Final awards issued by the arbitrator in such action may be confirmed in any court of competent iurisdiction.

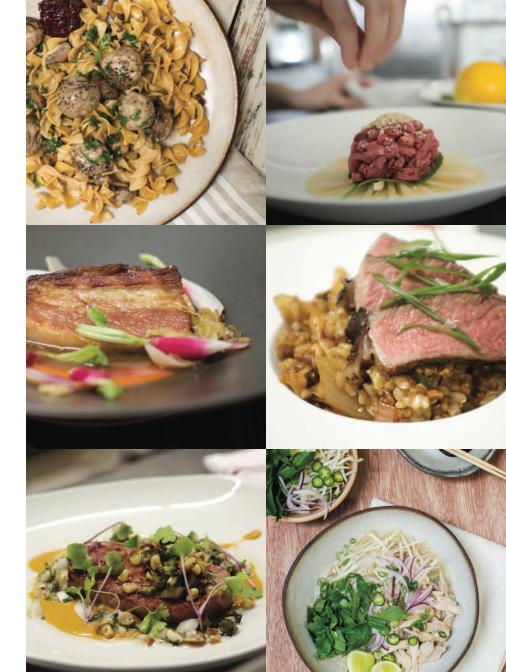
4. ASSISTANCE

If you do not understand and of the foregoing Terms and Conditions or if you have any questions or comments, we invite you to call Nomiku customer care via email at info@nomiku. com or by phone at 559-NOMIKU-0

Contact

Get in touch! We'd love to hear from you.

info@nomiku.com 559-NOMIKU-0



nomiku.com | eattender.com | #Nomiku

@nomiku@EatTender@eatnomiku@EatTender@EatTenderNomikuPEatTender





