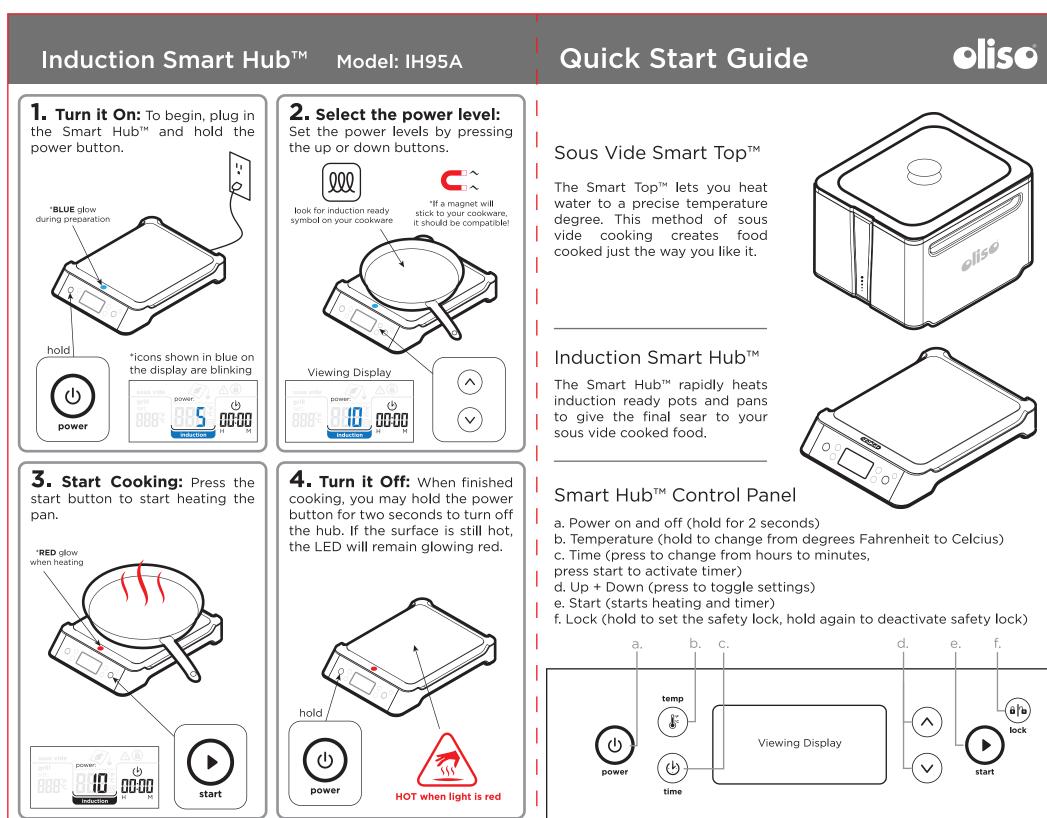


Fold line

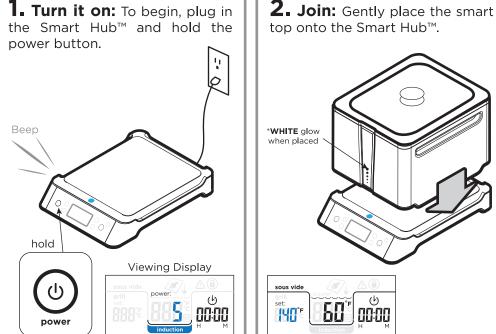
interior side



8.5"



Sous Vide Smart Top™ Model: ST95A

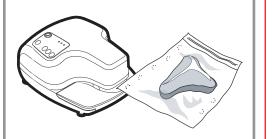


3. Fill, Select, Start: Fill the Smart Top™ with water until it reaches at least the fill line. Toggle to your desired temperature, and press start to begin heating the



Intermission: While the water heats up, this is a good time for food prep and vacuum sealing! If you're new to Oliso®, check out our punch and seal Smart Vacuum Sealer™!

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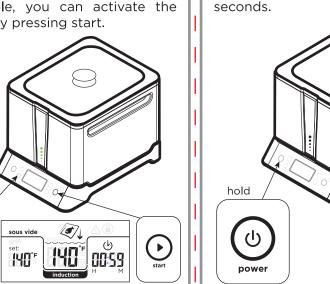


- resealable zipper top bags small countertop footprint
- small sealing area is great for sealing liquids and marinades

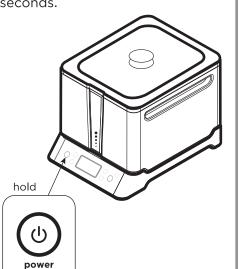
4. Dunk: Use tongs to fully submerge the food in water once the set temperature has been



5. Optional timer setting: You can press the timer button to set a timer. When the temperature is stable, you can activate the timer by pressing start.



6. Turn it off: When finished cooking, turn the power off by holding the power button for two



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Questions?

Contact Oliso® Customer Service Call: 1.800.481.7978 Email: customerservice@oliso.com

P/N 69001040 Printed in China A<12/14>

Double sided color printing.

Folded in half, with the "Sous Vide Smart Top" instructions on the interior.

11"

Page size:11" x 8.5"