**Induction Smart Hub™ Model: H95A**

1. **Turn It On:** To begin, plug in the Smart Hub™ and hold the power button.

2. **Select the power level:** Set the power level by pressing the up or down button, "".

3. **Start Cooking:** Press the start button to start heating the pan.

4. **Turn It Off:** When finished cooking, you may hold the power button for two seconds to turn off the hub. If this surface is still hot, the LED will remain glowing red.

5. **Smart Hub™ Control Panel**
   - Power on and off (hold for 2 seconds)
   - Temperature (hold to change 10° increments)
   - Cook time (hold to change minutes)
   - Power (manual)
   - Heat (manual)
   - Timer (hold to set, hold again to deactivate safety lock)

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**Quick Start Guide**

**Sous Vide Smart Top™**

1. **Turn it on:** To begin, plug in the Smart Hub™ and hold the power button.

2. **Join:** Securely place the smart top onto the Smart Hub™.

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

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

5. **Optional timer setting:** You can press the timer button to set a times. 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 seconds.

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**Sous Vide Smart Top™ Model: ST95A**

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**Information:** With the water inside, this is a good time for food prep and vacuum sealing. If you’re new to Oliso®, check out our guide and read Smart Vacuum Sealer™

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Questions?

Contact Oliso® Customer Service
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Double sided color printing.

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