



INSTRUCTIONS MANUAL

TYL-EP1065ACB

SOUS VIDE PRECISION COOKER



www.tylrhome.com

Table of Contents

IMPORTANT SAFETY INSTRUCTIONS	1
FEATURES AND PARTS	3
CONTROL PANEL	3
HOW TO OPERATE	4
CLEANING AND MAINTENANCE	6
HELPFUL HINTS FOR SOUS VIDE COOKING.....	7
SOUS VIDE QUICK REFERENCE CHART.....	8
TROUBLESHOOTING	9

Table of Contents

IMPORTANT SAFETY INSTRUCTIONS1

FEATURES AND PARTS3

CONTROL PANEL3

HOW TO OPERATE.....4

CLEANING AND MAINTENANCE6

HELPFUL HINTS FOR SOUS VIDE COOKING.....7

SOUS VIDE QUICK REFERENCE CHART.....8

TROUBLESHOOTING9

IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions.
2. Before using, check that the voltage power corresponds to the one shown on the appliance nameplate.
3. 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.
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
5. Use CAUTION to avoid burns: Refrain from touching the hot surfaces or the heated water while using the Sous Vide Precision Cooker. Use extreme caution when moving hot water and/or containers and use potholders and tongs to avoid any risk of burns.
6. Unplug the Sous Vide Precision Cooker from outlet when not in use or before cleaning. Allow to cool before cleaning. Do not let cord touch hot surfaces.
7. Do not place on or near a hot gas or electric burner or in a heated oven.
8. Do not operate the Sous Vide Precision Cooker outdoors.
9. DO NOT immerse cord, plugs or the entire unit in water or other liquid. Only the heater and circulator portion should be in the water. DO NOT immerse the Control Panel or upper portion. If the Sous Vide Precision Cooker or any of these mentioned areas is submerged, unplug immediately and contact customer service

for assistance.

10. The use of accessories which are not recommended by the appliance manufacturer, may result in fire, electric shock or personal injury.
11. Children should never use the Immersion Sous Vide Pod; close supervision is required when appliance is used near children.
12. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.
13. Operate the Sous Vide Precision Cooker in water ONLY. Do not use in other liquids or operate outside of water. Maintain the water levels between the Minimum and Maximum indicators. IF THE WATER FALLS BELOW THE MINIMUM LEVEL, AN ALARM WILL SOUND AND THE CIRCULATOR WILL SHUT OFF.
14. Remember circulated water can be very hot. Use a trivet to protect your countertop from any container being used with the appliance. Use tongs to reach anything inside the water bath.
15. Have fun. Cooking shouldn't be stressful. Relax, take your time, and be careful. Good food is in the process.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**


FEATURES AND PARTS










CONTROL PANEL







HOW TO OPERATE

1. Place the Sous Vide Precision Cooker in a heat-proof container deep enough so that the Cooker can clip to the side without touching the bottom of the container. Secure the Pod Clip to the side of the container. We recommend using a pot that is at least 4.25 inches (11 cm) tall.
2. Add water to the pot. The water level should be between the MIN water level and the MAX water level markings on the Precision Cooker. **NOTE:** Adding filled food bags will increase the water level; check after adding food to ensure the water is not over the MAX level line.
3. Plug the power cord into the outlet. A long beep will sound. All indicators and display light up for about a second, while the  button stays on.




To enter the temperature setting mode: Press the  button for about 2 seconds until the ACTUAL TEMP, C°, ,  icons, + and – buttons light up, with the  button and default SET TEMP at 50.0°C blinking. Set the desired temperature using the + and – buttons. Cooking temperatures reach a maximum of 95°C or 203°F. Pressing the + and – buttons lightly will adjust the SET TEMP in increments of 0.1. Pressing the + and – buttons longer adjusts the SET TEMP in increments of 1.0. Press and hold the  icon to toggle between °C and °F.

4. To enter the time setting mode: Press the  icon until the  icon is displayed. and the default SET TEMP at 3:00 blinks. Set the desired time using the + and – buttons. Time ranges from 00:00 to 99:59 (99 hours and 59 minutes). Pressing the + and – buttons lightly adjusts the SET TIME in increments of 1 minute.

Pressing the + and – buttons longer adjusts the SET TIME in increments of 10 minutes.

5. Press the  button once to start the operation, and the Sous Vide Precision Cooker will start to heat up. During operation, the Actual Temperature, SET TEMP/SET TIME, and temperature scale displays as well as the icons , , + and –, and  button stay on.

NOTES:

- During operation, you may press the  icon to check the SET TEMP and SET TIME. You may also change the SET TEMP and SET TIME at any point using the + and – buttons.
 - You may press and hold the  button for about 2 seconds, at any point, to stop the operation and enter standby mode.
6. When the water temperature reaches the SET TEMP, a beep will sound and timer automatically starts to count down. At the same time, the SET TEMP/SET TIME displays the time and only the  icon display stays on. At this point, food-filled bags should be added to the water.
 7. When the TIMER counts down to the SET TIME, three long beeps sound, and the Sous Vide Precision Cooker goes into standby mode.
 8. Remove cooked food bags with tongs, as water will be hot. Unplug and let the Sous Vide Precision Cooker cool down before cleaning.

CAUTION: The skirt part will become very hot during and after operation. Do not touch until it has cooled down completely.

CLEANING AND MAINTENANCE

1. Allow the Sous Vide Precision Cooker to cool down to room temperature, then wipe it down carefully with a slightly damp soft cloth. Dry well.
2. Store the Sous Vide Precision Cooker in a dry place. Do not wrap or secure in plastic.

If the immersed parts become greasy or need more cleaning:

- Follow steps 1-3 of HOW TO OPERATE. Set the temperature to 65°C.
- Add 1/2 tablespoon non-foaming dishwashing liquid per gallon of water used.
- Allow the water to circulate for 10 minutes after 65°C is reached.
- Turn off and unplug the Precision Cooker.
- When the appliance is cool, rinse the bottom with cold water and dry before storing.

After several uses, descaling may be required, particularly if hard water is used in cooking. To descale:

- Follow steps 1-3 of HOW TO OPERATE. Fill the container with water to the MAX level line. Set the temperature to 80°C.
- Add ½ cup citric acid descaling powder (food grade) per gallon of water used.

- Allow the water to circulate for 20 minutes after the set temperature has been reached.
- Turn off and unplug the Precision Cooker.
- When the appliance is cool, rinse the bottom with cold water and dry before storing.

HELPFUL HINTS FOR SOUS VIDE COOKING

The thickness of meat, poultry and fish will determine the length of cooking time. Use an instant-read thermometer after removing from the cooking bag to guarantee that a safe-food temperature is indicated.

- Food safety in handling and cooking is always a priority. When unsure of doneness, add 30 minutes to the cook time to pasteurize eggs and/or poultry.
- Searing after cooking gives foods a crispy texture and an appealing visual picture. When meat is done, toss butter into a smoking-hot skillet and quickly sear the cooked meat for 30 seconds on each side. This gives the meat a caramel color and an appetizing outer appearance.
- Some tough cuts of beef and pork can be cooked sous vide to tender perfection in 4 to 24 hours. Sear quickly when done and serve with root vegetables.
- Vegetables will cook faster if they are thinly sliced or cut in small pieces; or if left whole, they will take more time to become tender. Either way, the natural sweetness and full nutrient value adds to the delight in sous vide vegetables.

- To prep meat, poultry and fish before cooking, add seasonings or rubs before bagging. Vacuum seal or use the Water Displacement Method to remove the water from the bag before cooking (see following).
- To avoid the cooked protein that surfaces in sous vide chicken and fish, called “albumin,” brine the chicken or fish for one hour in lightly salted water, drain and pat dry.
- Use a BPA-free vacuum-sealed bag when cooking foods, or use the “Water Displacement Method” for foods cooked fewer than 8 hours.
- Keep food as one layer in bags to ensure even cooking.
- To keep the food-filled bag(s) submerged in the water while cooking, binder clips can be used to hold the bag to the side of the pot.

SOUS VIDE QUICK REFERENCE CHART

BEEF	Cooking Temp.	Cooking Time (for 1” thick)	Finishing
Rare	50°C/ 122°F	1 hour	Sear in hot skillet
Medium-Rare	54°C/ 129.2°F	1 hour	Sear in hot skillet
Medium	56°C/ 132.8°F	1 hour	Sear in hot skillet
Well-Done	60°C/ 140°F	1 hour	Sear in hot skillet

FISH	Cooking Temp.	Cooking Time (for ½” thick)	Finishing
Lightly Cooked	50°C/ 122°F	30 minutes	Sear in hot butter for 30 seconds
Medium	55°C/ 131°F	30 minutes	Sear in hot skillet

POULTRY	Cooking Temp.	Cooking Time (for 1" thick)	Finishing
White Meat	62°C/ 144°F	1-1/2 hours	Sear all sides
Dark Meat	65°C/ 149°F	1-1/2 hours	Sear all sides

EGGS	Cooking Temp.	Cooking Time	Finishing
Runny	62°C/ 143.6°F	45 minutes	
Just Set	65.5°C/ 149.9°F	45 minutes	
Medium Poached	68°C/ 154.4°F	45 minutes	
Soft-Boiled	73°C/ 163.4°F	45 minutes	

For recipes and more information, please visit www.tylrhome.com

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Precision Cooker remains on standby mode will not start operating; beeps three times	Water in the container is below minimum level; SET TEMP/SET TIME display shows "ER1." The Precision Cooker has overheated; SET TEMP/SET TIME display shows "ER2."	Make sure the water level is in between the MIN and MAX markings on the Precision Cooker It may be necessary to add water to the container. Wait a few minutes for the precision cooker to cool down before restarting.

*Any other servicing should be performed by an authorized service representative.