

MASTERPRO
PREMIUM QUALITY

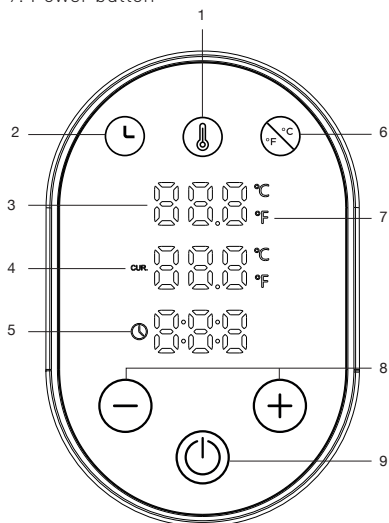
DIGITAL SOUS VIDE PRECISION COOKER

F5100235

Thank you for choosing the MasterPro Digital Sous Vide Precision Cooker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

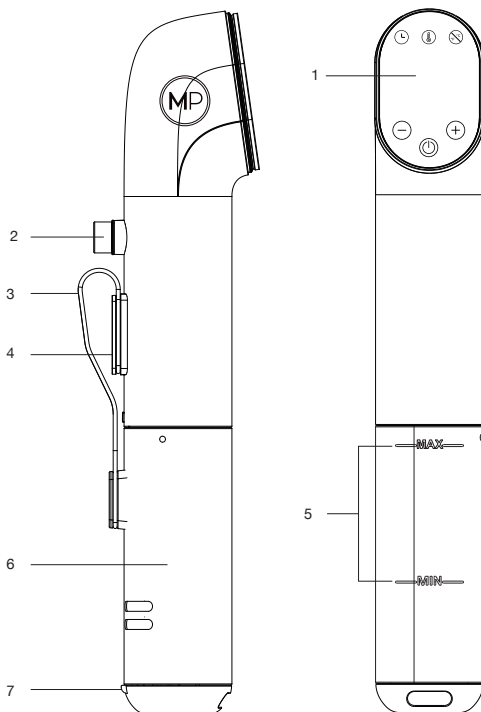
CONTROL PANEL OVERVIEW

1. Temperature adjustment button
2. Time adjustment button
3. Set Temperature display
4. Current Temperature display
5. Timer display
6. Temperature type button
7. Temperature type indicator
8. Increase or decrease button
9. Power button



PRODUCT OVERVIEW

1. Digital control panel
2. Power cable
3. Steel back clamp
4. Back clamp fastener
5. Min/Max water level
6. Stainless steel body
7. Water pump cap



IMPORTANT SAFETY INSTRUCTIONS

Read all the instructions before operating the appliance and retain for future use.

- This appliance is intended for indoor household use only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should not use this appliance unsupervised. Do not let the cord hang down where children can grab and pull.

- Children should not be allowed to play with the appliance.
- The supply cord should be regularly examined for signs of damage. If the supply cord is damaged, it must be replaced by qualified persons to avoid hazards.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- Do not operate this appliance using an extension cord.
- To protect against the risk of fire, electric shock, or personal injury, do not immerse the cord, plug, or unit in water or other liquids.
- Ensure that the voltage indicated on the rating plate matches your domestic power supply.
- Do not place the appliance on hot surfaces such as stoves, hotplates or near open gas flames.
- Do not allow the cord to touch hot surfaces.
- Only use the parts, attachments and accessories provided with this product.
- Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Disconnect the appliance from the power outlet by grasping the plug. Do not pull on the cord.
- Never leave the appliance unattended.
- The appliance should always be used with a pot placed on a hard, stable, and heat-resistant surface. Ensure appliance is firmly clamped to the pot.
- Operate this appliance in a room temperature environment.
- This appliance is designed to heat water only.
- Do not use with any other liquid.
- Do not use deionized water for heating.
- Do not use appliance for anything other than its intended purpose.
- Take care when handling the appliance as stainless-steel heating element will retain some heat after use. Use oven mitts or tongs if required. Do not place on flammable surfaces after use. Allow water to cool before emptying pot.

- Follow care instructions carefully when cleaning appliance.
- Do not use alkaline cleaning agents. Use soft and mild detergents while cleaning appliance.

PACKAGING AND RECYCLING

The materials used for this product's packaging can be reused, recycled, and disposed of through specific waste streams.

- REUSE: Keep packaging to safely store or transport your appliance, preventing damage.
- RECYCLE: Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- DISPOSE: Look for symbols on packaging components and dispose of materials accordingly.

TECHNICAL INFORMATION

Power supply	220-240V~, 50-60Hz
Input Power	1200W

OPERATING INSTRUCTIONS

Note: This appliance will switch on only when attached to a pot of water. If appliance is turned on before being immersed in water, it will not operate and emit a beeping sound.



1. Use a 6–15L capacity pot or saucepan for the water pot.

Caution: Pot will heat up during use. Ensure it is placed on a heat-resistant board or trivet to protect kitchen countertop.










2. Place appliance vertically against the pot wall and attach it to the rim using back clamp. Ensure clamp is firmly in place and the stainless-steel heating element is within the pot.
3. Fill pot with water until water level reaches between the MIN and MAX indicators on the heating element.

Note: To avoid electric shock, never fill water above the MAX indicator.

4. Plug appliance into power outlet. The power button will light up with a beep and the appliance will enter standby.

- Switch on the appliance by pressing the power  button for 3 seconds. The middle LED display will light up with the current water temperature. Tap the  button to switch temperature readings between Celsius and Fahrenheit.

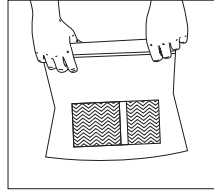
Note: This appliance is scientifically calibrated for precise temperature reading and is more accurate than most kitchen thermometers.

- Tap the  button to activate the heating temperature display. Use the  and  buttons to adjust temperature in increments of 1 degree.
- Tap the  button to activate the cooking time display. Use the  and  buttons to adjust time in increments of 5 minutes.
- Press  again to confirm the set time and temperature and begin the heating and water circulation process. Time and temperature can be adjusted during cooking.
- Heating times will vary depending on pot size, amount of water, and required temperature. Once the desired temperature is reached, the appliance cooking time will begin counting down. After cooking time has lapsed, appliance will emit several beeps and flash end on the display screen.
- Once the water has reached the set temperature, vacuum sealed food can be immersed into the water pot to cook sous vide (refer to 'Vacuum Sealing'). The temperature may temporarily drop when bags are added to pot.
- During normal operation, appliance will hum. If a grinding noise occurs, ensure the stainless steel body is correctly attached to the main body of the sous vide cooker, covering the heating element. Turn it clockwise until it clicks into place.
- If a draining noise occurs, a water vortex has formed. Ensure water is above MIN indicator level and stir it gently to aid circulation. Water vortex will not interfere with performance and will disappear when water resumes proper circulation.
- If water falls below minimum level, appliance will stop operating and the lower row of buttons will flash. Refill water above minimum level and press  again to resume cooking. Ensure water levels are monitored when cooking for long periods of time.
- To power off the appliance, press and hold  for 3 seconds.

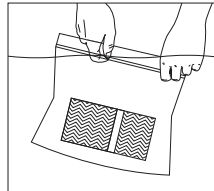
VACUUM SEALING

The term 'sous vide' translates to 'under vacuum' and refers to the technique of slowly cooking vacuum sealed food in a water pot. A vacuum seal can be achieved without the need for a vacuum sealer appliance, simply by using a food-grade snap-lock bag. This is referred to as the water displacement method.

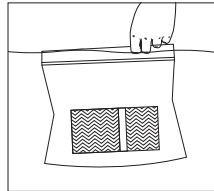
WATER DISPLACEMENT METHOD



- Simply place food in a food safe snap-lock bag and seal leaving a small section open.



- Slowly lower bag into bowl of water until only the unsealed section remains above the water. Water pressure will remove air from bag, sealing it around food.



- Then, close bag completely to vacuum seal.

Note: As level of water will be increased by addition of food to the pot, please ensure that it has stayed below the appliances MAX after adding.

CARE INSTRUCTIONS

- To unlock the stainless-steel heating element for cleaning, turn anticlockwise. Turn clockwise and click into place when reassembling.
- To unlock the water pump cap, turn clockwise. Insert into grooves and turn anticlockwise to reassemble.
- The stainless steel body and water pump cap are dishwasher safe.
- To clean the heating element, remove the stainless steel body by turning anticlockwise. Gently hand wash with warm soapy water. Do not use abrasive scourers or cleaners.
- Do not immerse main body of appliance in water.
- Allow components to dry thoroughly before reassembling and storage.

Sous Vide Cooking Guide

Food	Food Type	Cooking Outcome	Cooking Temperature	Cooking Time (Minimum)	Additional Notes
BEEF	Beef, tender cuts (steaks)	Rare	50°C / 122°F	1 hour	Grill or pan-sear after sous viding.
	Beef, tender cuts (steaks)	Medium-rare	54°C / 129°F	1 hour	Grill or pan-sear after sous viding.
	Beef, tender cuts (steaks)	Medium	57°C / 135°F	1 hour	Grill or pan-sear after sous viding.
	Beef, tender cuts (steaks)	Medium-well	60°C / 140°F	1 hour	Grill or pan-sear after sous viding.
	Beef, tough cuts (blade roast)	Juicy and medium	68°C / 155°F	24 hours	Grill or pan-sear after sous viding.
FISH AND SEAFOOD	Salmon	Tender and juicy	50°C / 122°F	15 minutes	Grill or pan-sear after sous viding.
	Halibut or cod	Tender and juicy	45°C / 113°F	45 minutes	Grill or pan-sear after sous viding.
	Shrimps	Juicy and cooked through	60°C / 140°F	20 minutes	-
POULTRY	Chicken breast	Tender and juicy	63°C / 145°F	1 hour	Grill or pan-sear after sous viding.
	Chicken drumstick	Tender and juicy	72°C / 162°F	90 minutes	Grill or pan-sear after sous viding.
	Turkey breast	Tender and juicy	63°C / 145°F	3 hours	Grill or pan-sear after sous viding.
	Duck breast	Medium-rare	54°C / 129°F	90 minutes	Grill or pan-sear after sous viding.
	Duck breast	Medium-well	60°C / 140°F	90 minutes	Grill or pan-sear after sous viding.

RECIPES

Chimichurri Seasoned Steak

Serves 2

Ingredients:

- 1 ½ tbsp sea salt
- 1 tbsp dried oregano
- 1 tbsp paprika
- 1 tbsp granulated onion
- 1 tsp garlic powder
- 1 tsp red pepper flakes
- 1 tsp dried basil
- ¼ tsp black pepper
- Juice of 2 limes
- 2 eye fillet steaks

Rare	Medium-Rare	Medium	Well-Done
50°C	54°C	56°C	60°C

Method:

1. Attach appliance to pot of water as per operating instructions.
2. Set appliance temperature using the table above as a guide, depending on how well done you desire the steak.
3. Set time to 1 hour.
4. While the appliance heats, combine all herbs and spices with lime juice in a bowl.
5. Rub seasoning mixture over steak fillets.
6. Place steak fillets in snap-lock bags and vacuum seal using the water displacement method (see 'Vacuum Sealing' instructions).
7. Once appliance has reached selected temperature, place sealed steak fillets into water pot.
8. Cook for 1 hour.
9. Once cooked, remove from sous vide pot using tongs.
10. To finish steaks, sear on a hot pan for 10 seconds either side, or using a kitchen blowtorch.

Food	Food Type	Cooking Outcome	Cooking Temperature	Cooking Time (Minimum)	Additional Notes
PORK	Pork tenderloin	Medium	57°C / 135°F	1 hour	Grill or pan-sear after sous viding.
	Pork tenderloin	Medium-well	60°C / 140°F	1 hour	Grill or pan-sear after sous viding.
	Pork shoulder	Easy to shred and juicy	74°C / 165°F	24 hours	-
	Pork ribs	Falling off the bone	74°C / 165°F	12 hours	Barbecue or broil in the oven after sous viding.
LAMB	Lamb rack, and chops	Medium-rare	54°C / 129°F	1 hour	Grill or pan-sear after sous viding.
	Lamb rack, and chops	Medium	57°C / 135°F	1 hour	Grill or pan-sear after sous viding.
	Lamb, rack and chops	Medium-well	60°C / 140°F	1 hour	Grill or pan-sear after sous viding.
BURGERS	Burgers	Medium-well	58°C / 137°F	45 minutes	Grill or pan-sear after sous viding.
	Burgers	Well done	64°C / 147°F	45 minutes	Grill or pan-sear after sous viding.
EGGS	Eggs	Runny	62°C / 147°F	1 hour	-
	Eggs	Soft boiled	73°C / 165°F	1 hour	-
GREEN VEGETABLES	Green vegetables	Tender and crispy	82°C / 180°F	10–15 minutes	-

Lemon & Herb Infused Chicken

Serves 4

Ingredients:

- 2 chicken breasts
- 1 tbsp lemon juice
- 1 tbsp white wine
- 1 tbsp chopped fresh parsley
- 2 sprigs fresh rosemary
- ½ tbsp dried oregano

Method:

1. Attach appliance to pot of water as per operating instructions.
2. Set appliance temperature to 65°C and time to 2 hours.
3. Place chicken breasts into 2 snap-lock bags and divide all seasoning ingredients among each bag. Shake to coat.
4. Vacuum seal using the water displacement method (see 'Vacuum Sealing' instructions).

5. Once appliance has reached selected temperature, place sealed chicken breasts into water pot.
6. Cook for 2 hours.
7. Once cooked, remove from sous vide pot using tongs.
8. Serve sliced and cold as a chicken salad, or sear on a hot pan and serve as a main meal.

Garlic Lemon Butter Salmon

Serves 2

Ingredients:

- 2 salmon fillets, 1 inch thickness
- 1 clove garlic, crushed
- 1 ½ tbsp lemon juice
- 1 ½ tbsp honey
- 2 tbsp melted butter
- ½ tsp cayenne pepper
- ¼ tsp salt
- 1 tbsp chopped fresh parsley

Very Lightly Cooked	Lightly Cooked	Medium
45°C	50°C	55°C

Method:

1. Attach appliance to pot of water as per operating instructions.
2. Set appliance temperature using the table above as a guide.
3. Set time to 30 minutes.
4. Place salmon fillets into 2 snap-lock bags and divide all seasoning ingredients among each bag. Shake to coat.
5. Vacuum seal using the water displacement method (see 'Vacuum Sealing' instructions).
6. Once appliance has reached selected temperature, place sealed salmon fillets into water pot.
7. Cook for 30 minutes.
8. Once cooked, remove from sous vide pot using tongs.
9. Serve as is, or sear on a hot pan for a crispy finish.

Poached Eggs

Serving size as required

Ingredients:

- Eggs

Runny	Just Set	Medium Poached	Soft Boiled
62°C	65.5°C	68°C	73°C

Method:

1. Attach appliance to pot of water as per operating instructions.
2. Set appliance temperature using the table above as a guide.
3. Set time to 45 minutes.
4. Poached eggs do not require vacuum sealing – the shells serve as sufficient sealing.
5. Once appliance has reached selected temperature, carefully place eggs in shells into water pot using a slotted spoon. Ensure that shells do not crack.
6. Cook for 45 minutes.
7. Once cooked, remove from sous vide pot using a slotted spoon.
8. Place eggs into a bowl of cold water for 10 seconds to cool shells for safe handling.
9. Gently roll eggs against a hard surface to crack shells. Peel the shell and transfer the poached egg directly onto toast.

Spicy Pickles

Ingredients:

- 1 cup apple cider vinegar
- ½ cup Sriracha sauce
- ¼ cup granulated sugar
- 4 tsp salt
- 4 tsp red pepper flakes
- 1 cup baby beets, cut into 0.5cm strips lengthwise
- 1 cup carrot, sliced 0.5cm on the bias (i.e. on approx. a 45 degree angle diagonally)
- 1 cup Persian or Lebanese cucumbers, sliced 0.5cm thick on the bias
- 1 cup shallots, sliced 0.5cm thick on the bias

Method:

1. Attach appliance to pot of water as per operating instructions.
2. Set appliance temperature to 80°C (176°F) and time to 40 minutes.
3. In a bowl or large measuring cup combine vinegar, Sriracha, sugar, salt and pepper flakes.
4. Place beets, carrots, cucumbers and shallots into separate food-safe snap-lock bags and divide the pickling liquid between the four bags before sealing each using the water displacement method.

Note: you can also use preserving jars for this recipe.

5. First, submerge the bag containing beets and cook for a total of 40 minutes.
6. While the beets are cooking, you can also submerge the carrots and cook them for 10 minutes.
7. Lastly, the cucumbers and shallots can be added and cooked for 5 minutes.
8. Remove bags from pot and set aside. Refrigerate in an airtight container covered in pickling liquid to keep for up to 4 weeks. Pickles will gradually become sourer as they age.

Potato Salad

Serves 4

Ingredients:

- 500g potatoes
- ¼ cup vegetable stock
- 3 tbsps mayonnaise
- 1 tsp Dijon mustard
- 2 tbsps fresh dill
- Salt & pepper to taste

Method:

1. Attach appliance to pot of water as per operating instructions.
2. Set appliance temperature to 85°C and time to 90 minutes.
3. Peel and cut potatoes into 1 inch cubes.
4. Place potatoes and stock into a large snap-lock bag.
5. Vacuum seal using the water displacement method (see 'Vacuum Sealing' instructions)
6. Once appliance has reached selected temperature, place sealed potatoes into water pot.
7. Cook for 90 minutes.
8. Once cooked, remove from sous vide pot using tongs.
9. Combine all remaining ingredient and coat cooled potatoes.

Parsley & Thyme Carrots

Serves 4

Ingredients:

- 600g carrots, peeled
- 1 tsp fresh thyme leaves, chopped
- ½ tsp oregano
- 3 tbsp fresh parsley, chopped
- Salt & pepper to taste

Method:

1. Attach appliance to pot of water as per operating instructions.
2. Set appliance temperature to 82°C and time to 1 hour.
3. Place carrots in a snap-lock bag and add all seasoning ingredients. Shake to coat.
4. Vacuum seal using the water displacement method (see 'Vacuum Sealing' instructions).
5. Once appliance has reached selected temperature, place sealed carrots into water pot.
6. Cook for 1 hour.
7. Once cooked, remove from sous vide pot using tongs.

OUR 12-MONTH GUARANTEE

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable losses or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product and therefore, we offer a 12-month guarantee. The benefits of this guarantee are in addition to any rights and remedies imposed by the Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

WHAT ISALBI WILL DO:

During this guarantee period, IsAlbi will repair, replace, or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

WHAT TO DO:

If a fault/defect is identified, cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase, and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer, contact IsAlbi via the details below.

ISALBI

87 Chifley Drive, Preston, Victoria 3072

P: +61 (03) 9474 1300

E: enquiries@isalbi.com.au

isalbi.com.au