

**SAFICO PRO**  
TRUSTED BY PROFESSIONALS

# Sous Vide Precision Cooker

Model: 04-00901



**INSTRUCTIONS FOR USE AND MAINTENANCE**

---

# Important Safety Measures

Always adhere to the following safety guidelines when using electrical appliances:

1. Keep the appliance, its plug, and its cable away from water or any other liquid. Do not insert metallic objects into the appliance.
2. Never use the appliance in wet environments or with wet hands, as this can lead to electric shocks.
3. If the power cable is damaged, it must be replaced by the manufacturer, an authorized technician, or a qualified professional to maintain warranty validity.
4. Ensure cables do not hang off tables or come into contact with hot surfaces.
5. Do not use the appliance if it shows any signs of damage.
6. Always switch off and unplug the appliance before changing accessories or parts that move during operation.
7. Never leave the appliance running unattended. Unplug it after each use.
8. Take care to avoid contact with moving parts, especially when cleaning.
9. Unplug the appliance if it will be left unattended and before assembling, disassembling, or cleaning it.
10. Avoid contact with hot parts.
11. Use the appliance only for its intended purpose as described in this manual. Do not use unauthorized parts or accessories.

12. Use only original spare parts.
13. Children aged 8 and above, and those with reduced physical, sensory, or mental capabilities, should use the appliance only under supervision and with proper training on safe use.
14. Children should not perform cleaning and maintenance unless they are supervised and older than 8 years of age.
15. The appliance and its cord should be kept out of reach of children under 8 years old.
16. This appliance is not designed to be operated by an external timer or remote control system.

## Main Technical Specifications

|                                  |                   |
|----------------------------------|-------------------|
| <b>MODEL</b>                     | <b>04-00901</b>   |
| <b>Voltage</b>                   | 220V-240V~50Hz    |
| <b>Power</b>                     | 1200W             |
| <b>Temperature Setting</b>       | 5° - 90°C         |
| <b>Time Setting</b>              | 5 min - 99 hours  |
| <b>Water Resistant</b>           | IPX7              |
| <b>Display Accuracy</b>          | ±0.1°C            |
| <b>Suggested Volume</b>          | ≤20L              |
| <b>Max Temperature Tolerance</b> | ±0.5°C            |
| <b>Product Dimensions</b>        | 77 x 124 x 345 mm |
| <b>Weight</b>                    | 0.8 kg            |

# Important Information

This manual includes essential information for the installation, operation, and safety of the portable sous vide. We recommend reading all instructions thoroughly before using the machine. Each unit undergoes detailed inspection before shipment to ensure optimal performance and quality.

**Important!** Keep this manual for future reference.

If the unit changes ownership, ensure this manual accompanies the equipment



## WARNINGS

- 1. Electrical Connection:** Connect the portable sous vide to an outlet with the appropriate voltage and configuration. If the plug does not fit, contact an authorized electrician.
- 2. Injury Prevention:** Turn off the mains switch, unplug the unit, and let it cool before performing any maintenance.
- 3. Safe Operation:** Place the unit at a safe distance from walls and flammable materials.
- 4. Cable Handling:** Avoid pulling on the electrical cable to prevent injury or damage.

## **CAUTIONS**

- 1. Proper Placement:** Position the unit at a convenient counter height. Ensure the surface is level and strong enough to support the unit.
- 2. Avoid Overloading:** Do not place items on top of the portable sous vide to prevent damage or injury.
- 3. Setup Precaution:** Ensure the power is off during setup to avoid personal injury.
- 4. Water Usage:** Never use the appliance without water as this may cause permanent damage.
- 5. Indoor Use Only:** The unit is not weatherproof. Operate it indoors at ambient temperatures between 21°C (70°F) and 29°C (85°F).
- 6. Heat Exposure:** Do not place the sous vide near excessive heat sources like griddles or fryers.
- 7. Hot Surfaces:** Use caution when touching hot surfaces of the unit to avoid burns.
- 8. Water Levels:** Maintain water levels between the indicated MAX and MIN limits. If the unit overheats, let it cool before reuse

# Main Function

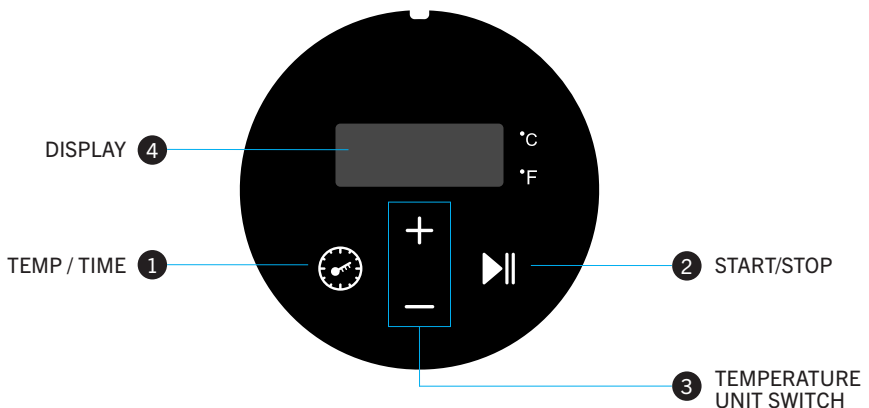
The primary function of this portable sous vide is to cook meals at low temperatures through vacuum cooking.

# Installation

## UNPACKING




1. Open the box and remove all packaging materials and the protective cover of the device.
2. Remove all accessories and the instruction manual.
3. Clean all parts that come into contact with food using soapy water, then dry thoroughly.

# Product Function






## 1. TEMP / TIME

### Temperature, time adjustment switch button


- At standby mode, click “” to switch temperature or time setting. The first press, the digital tube is flashing, then set the desired temperature by pressing “+” and “-”. The second press, the digital tube is flashing, then set the desired time by pressing “+” and “-”. The third press, the digital tube stop flashing, the machine will exist the temperature and Time setting mode.
- After digital tube flashes 10 times, if there is no any setting operation, the machine will exist the temperature and time setting mode. If you need to reset them, click “” again to enter the setting status.
- Long press “”, the presetting temperature and time can be displayed, the digital tube displays temperature and time in turns.

## 2. START/STOP

### Start/Stop button

- In standby mode, press “”, the machine start working.
- Second Press “”, the time start to count down, the digital tube displays the current temperature and time in turns at about 3S intervals.
- Third Press “”, the machine will stop working, back to standby mode.

## 3. + -

- **Adjustment button:** Click “” to select the content (temperature or time) to be adjusted, then use the “+” and “-” buttons to adjust to the desired temperature or time.
- **The temperature unit switch:** Press the “+”, “-” at the same time to switch and select the unit of temperature. There are Celsius and Fahrenheit as optional.

## 4. DISPLAY

- Before the time counts down, the digital tube always displays the current temperature.
- After countdown begins, the digital tube displays the current temperature and the remaining work time in turns at about 3S intervals.

### Reset to default:

Under the ready working mode, long press “▶” and “+”, the digital tube displays the setting temperature 60°C, then loose hand, the digital tube will flash 10 times at the same time and exist the setting mode. If need to switch the Celsius and Fahrenheit, press the button “+” and “-” to switch.

## Product Structure



# Operating Instruction

1. Choose the suitable container, fix the machine in the container.
2. Put the food in vacuum package into the container.
3. Add water into the container. (Note: Please make sure the water between Min line and Max line after add the water into the container)
4. Connect the power.
5. Press “+” and “-” simultaneously to select the unit of temperature, the default unit is °C . After selecting the temperature unit, that unit will be defaulted for the next boot, the machine has memory function.
6. Click “⌚” to select the temperature or time to be adjusted, and set the target value with the “+” and “-” keys.
7. After finishing the setting, click “▶▶” to start working.
8. When the temperature reach to the set temperature, the machine will beep, then press “▶▶” button, it will count down.
9. After the cooking is finished, the machine will beep. Click “▶▶” to end the machine work.

**Note:** If there is no operation, the machine will emit a continuous beep after 20S, while the water temperature will remain at the preset temperature.

10. After using the machine, cut off the power supply. Store the machine at the place out of the children’s contact.

**Note:** ① Before Sous Vide cooking, the food must be vacuum packed first.

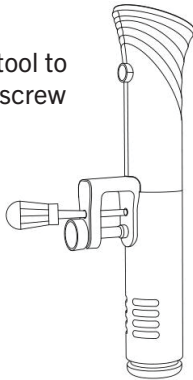
② The water level (after the food is put in) should be higher than the “MIN”, but lower than the “MAX” marked on the machine.

③ To avoid the machine from aging, drain the water after use and clean the water bath.

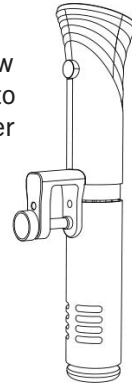
# Cleaning and Maintenance

1. Allow the device to cool before cleaning.
2. Fill a container with water up to the MAX mark and add 0.5g of vinegar per liter of water.
3. Run the sous vide at 80°C for three hours.
4. Disassemble the device as follows:

- ① Use the tool to remove screw



- ② Pull out the low part housing to clean the inner components



5. Clean the filter with a brush.
6. Dry all internal parts thoroughly and reassemble the device. Store it upright in a ventilated, dry place.
7. If performance declines, repeat the cleaning process.

# Troubleshooting

| <b>PROBLEMS</b>            | <b>REASONS</b>   | <b>SOLUTION</b>   |
|----------------------------|--|---|
| Machine does not work      | <ol style="list-style-type: none"><li>1. The cord is not plugged in properly.</li><li>2. There is a problem with the electrical current.</li></ol>   | <ol style="list-style-type: none"><li>1. Plug the device into an appropriate outlet.</li><li>2. Ensure all other electrical devices are working normally. If not, contact a technician.</li></ol> |
| H2O appears on the display | <ol style="list-style-type: none"><li>1. The water level is lower than the lowest water level</li></ol>  | <ol style="list-style-type: none"><li>1. Turn off the machine power, add the right amount of water to the container</li></ol>   |
| E02 appears on the display | <ol style="list-style-type: none"><li>1. Whether the heating pipe is normal;</li><li>2. Whether the internal wiring of the machine is normal;</li><li>3. Is the temperature sensor</li></ol> | <ol style="list-style-type: none"><li>1. Contact technical service for repair.</li></ol>  |

THANK YOU FOR YOUR PURCHASE  
VALID FOR 1 YEAR WARRANTY

Please register your product at:  
<http://www.siahuat.com/warranty.aspx>

Service centre:

**Sia Huat Pte Ltd**  
20 Pandan Road  
Singapore 609272  
Tel: +65 6215 9181

**SIA HUAT**   
Beyond Foodservice Supplies

