

Precision Cooker Manual

Makes Sous Vide Simple.

Experience restaurant quality food at home.

Cooks evenly, edge to edge.

Meals are prepared to exact temperature.

Process locks in flavour and nutrients.

Clips to side of any pot or food safe container.

Welcome to the world of Sous Vide cooking. We are excited for you to experience restaurant quality food at home. The Kuraidori Precision Cooker allows you to cook a variety of different meats, seafood, vegetables, soups and even desserts with professional quality and little prep work or monitoring. Foods are cooked to a precise temperature exactly how you like it from edge to edge. The process locks in flavour and nutrients creating mouthwatering textures. Meats no longer need to sit out resting after cooking. With Sous Vide cooking there is no temperature gradient in the food so there is no need for it to rest. Simply serve immediately after cooking. These are just a few of the benefits you are about to experience. A recipe booklet has been provided to get you started. More recipes and information can be found at the website:

www.homehardware.ca/precisioncooker

READ ALL INSTRUCTIONS BEFORE USING THE KURAI DORI PRECISION COOKER

This product is for household use only. Before plugging in the Kuraidori Precision Cooker ensure that your electrical supply is compatible with this appliance.

- Temperature adjustment dial on the body of the unit
- Temperature accuracy of +/- 0.5°C / 0.9°F
- PTC Heating source
- Countdown cooking timer
- Removable body for easy cleaning
- Works with up to 5.3 gal. / 20 L of water

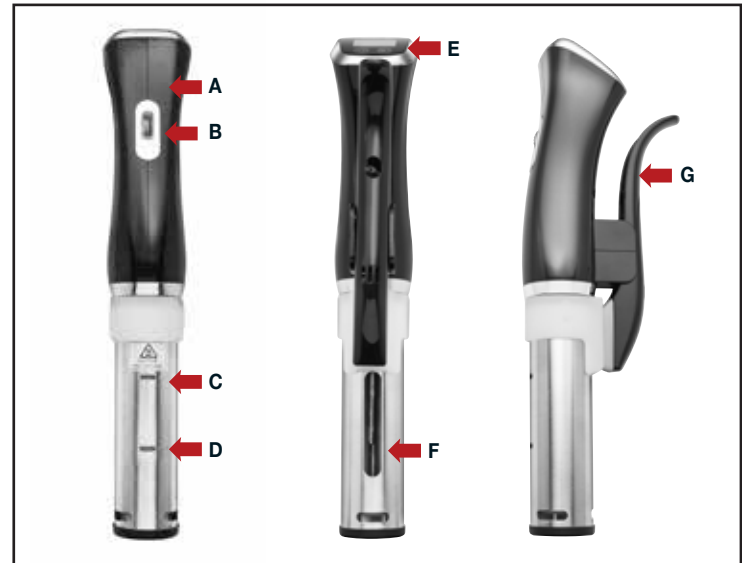
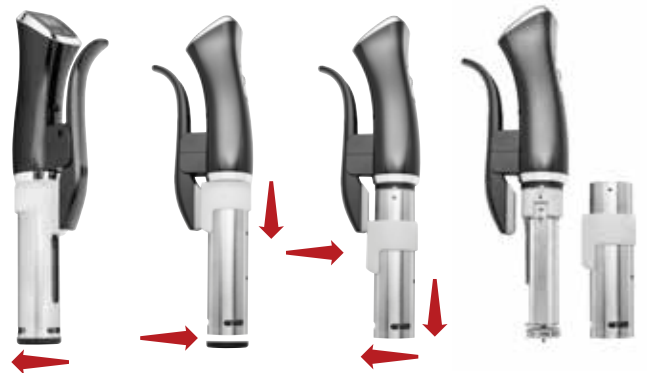


GETTING TO KNOW YOUR PRECISION COOKER

IMPORTANT SAFEGUARDS

To reduce risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed:

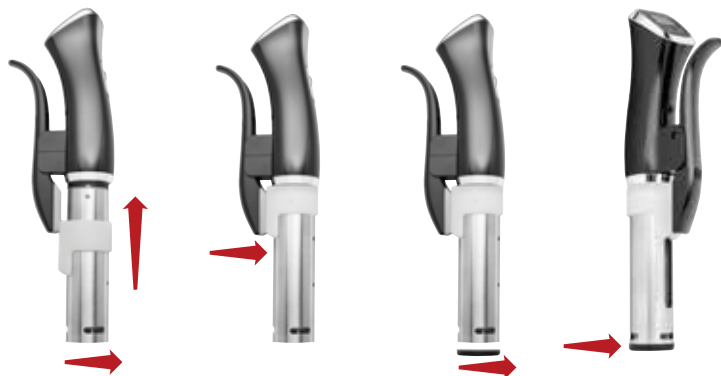
1. Read all instructions thoroughly before using the Kuraidori Precision Cooker.
2. For indoor use only.
3. To protect against the risk of electrical shock, do not immerse cord, plug or the control panel in water or other liquid. Only the circulator portion should be inserted into the water. Do not immerse past the maximum water fill line on the stainless steel body.
4. Do not touch the hot surfaces of unit.
5. Use extreme caution when moving hot water and containers. Allow the water bath to cool down before emptying the vessel.
6. When removing food from the water bath always use tongs.
7. This appliance has a polarized plug (one blade wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified technician. Do not attempt to modify the plug in any way.
8. Do not use an extension cord or power bar with the Kuraidori Precision Cooker.
9. Always unplug the unit when not in use and before cleaning. To avoid electric shock, short circuit or fire always unplug by pulling on the plug and not the cord. Do not let the plug and cord make contact with hot surfaces.
10. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. In the event of malfunction or damage, it must be repaired by a qualified technician. Any electrical servicing should be performed by an authorized service representative.
11. Do not use in damaged power sockets or with damaged cables.
12. Do not let the cord hang over the edge of the table or counter without proper supervision.
13. To disconnect, turn control to "OFF" then remove plug from wall outlet.
14. To prevent accident and injury, close supervision is necessary when any appliance is used near children or those who require assisted living. Do not leave any electrical appliance unattended.
15. Allow the Kuraidori Precision Cooker to cool before cleaning and placing in storage.
16. Do not place directly on a stovetop heating element, gas, electric or induction surfaces. The Kuraidori Precision Cooker should not be in a vessel that has a secondary heat source running at the same time.
17. Never use on marble or Corian® countertops as the heat generated during cooking may damage the top. Some containers may require trivets or hot pads to be used to prevent heat transfer to countertops.
18. Do not use deionized water for the water bath as it may damage the unit.
19. Eating uncooked meats, poultry, seafood and eggs may increase the chances of contacting food borne illnesses. Make sure all food is cooked thoroughly by using an instant read thermometer.
20. Do not substitute the water in the water bath with any other liquid.
21. Never run the Kuraidori Precision Cooker with the water level below the minimum water level on the stainless body.
22. Never operate the unit without stainless steel submersible base in place.

**MAINTENANCE**

After each use, allow the unit to cool down completely and clean with a damp cloth. Dry the unit well before placing it in storage. Store in a dry place. Do not store in an airtight container.

Cleaning The Stainless Steel Tube: The stainless steel submersible tube can be removed for easy cleaning. Simply turn the bottom plastic cover left then pull down on it. The cap will be removed. Then hold the stainless steel tube and turn it to the left. This will remove it from the body of the Kuraidori Precision Cooker. See the diagram above. This allows for thorough cleaning and better access to the circulator and heat source.

To replace the stainless steel tube, simply line up the indicator marks on the body and the tube and turn it to the right until it is secure. Place the plastic cap back onto the bottom of the stainless steel tube, ensuring that the impeller rod is in the center, and then turn it right to secure it as well. See diagram.



After several uses the Kuraidori Precision Cooker may develop some scaling from hard water. This is common and may occur more frequently depending on the minerals in the water used. To descale, clamp the unit onto a heat proof vessel. Add water to the maximum water fill line. Add 2 tablespoons of citric acid descaling powder to the water. Run the Precision Cooker at a temperature of 158°F / 70°C for 20 minutes. Turn the unit off and unplug it. Rinse the submersible stainless steel base under cold water and wipe it dry with a clean cloth. Another option to decalcify would be to soak the water circulator in a calcium, lime and rust remover product such as HH SKU 4526-276. Rinse the unit with water after soaking.

COOKING WITH THE KURAIIDORI PRECISION COOKER

If using for the first time, clean the unit using a damp soft cloth. Using your Precision Cooker is a simple process that only requires the Kuraidori Precision Cooker, a vessel to contain a water-bath, sealable bags, the food being cooked, and time.

Step By Step Instructions

Follow these simple instructions when using your Kuraidori Precision Cooker

Step 1. Choose The Appropriate Cooking Vessel

A heat proof container should be deep enough so that the Kuraidori Precision Cooker can clip onto the side of the unit without touching the container's bottom. The side wall of the vessel should not be so thick that it does not allow the clamp to secure properly. Different options for vessels include a large stock pot, polycarbonate food storage containers or even hard sided coolers. The Kuraidori 12 Quart Stainless Steel Stockpot, Item # 4070-615 is an excellent choice. Having a vessel that allows for a lid to be placed on it by cutting out a hole for the Precision Cooker will prevent water from evaporating and prevent having to top up the water-bath during long cooks. Plastic wrap or even a cookie sheet can substitute for a lid. Using a cooler helps keep the water insulated as well, which helps save energy.

Step 2. Set Up

Use the Precision Cooker Clamp (G) and attach it to the side of the vessel by squeezing it. Fill the vessel with water to a level between the Minimum Water Fill Line (D) and the Maximum Water Fill Line (C). When food is added to the vessel the water level will rise so take caution not to overfill the vessel. Place the filled vessel in a convenient location for cooking. A trivet or potholders may need to be placed under the unit to prevent heat transfer during the cooking process.

Step 3. Set Temperature For Cooking

Plug the unit directly into an electrical outlet. Press and hold (4 seconds) the Power Button (L) to turn the unit on. The Kuraidori Precision Cooker is preset to display in Fahrenheit. If Celsius is preferred hold the Power Button (L) and the Set Buttons (M) at the same time until a beep is heard. The default temperature for cooking is set to 140°F (60°C). To adjust the cooking temperature, rotate the Variable Time and Temperature Wheel (B) to the desired temperature. As the wheel is rotated the Set Temperature (H) on the display will correspond accordingly. If the timer function is desired proceed to step 4. If no timer is desired the Precision Cooker can be run by pressing the Power Button (L) once. The unit will begin to circulate water. Skip to step 5.

Step 4. Set Timer For Cooking

Press the Set Button (M) once and the hour display will flash. Rotate the Variable Time and Temperature Wheel (B) to the desired hour. Press the Set Button (M) twice and the minutes will flash. Rotate the Variable Time and Temperature Wheel (B) to the desired minutes. The cooking times can run up to 59 hrs 59 minutes. Press the Power Button (L) once to run the Precision Cooker.

Step 5. Preparing Food For Cooking

Follow a recipe in the booklet provided, the website www.homehardware.ca/precisioncooker or from cookbooks or other sources. Place the food in a plastic sealable bag. For Sous Vide cooking (under vacuum) use a vacuum seal bag, remove all the air with a vacuum sealing system appliance and seal it. A resealable plastic freezer bag can be used as an inexpensive alternative. Air can be removed from the bag by using the Water displacement Method described below. Food with bones or other hard surfaces can be double bagged to prevent possible leakage during the cooking process.

Water Displacement Method – The water displacement method can be used if a vacuum sealer system is not available. Insert food into a resealable freezer bag but do not seal it up immediately. Slowly lower the bag into a water bath keeping the top of the bag open. As the bag is lowered the air will be pushed out of it. Continue to immerse the bag until almost at the top of the seal. While still in the water close the seal up. Most of the air at this point should be removed from the bag. Take care not to allow water into the bag during this process. Your food is now bagged and ready to be cooked.

Step 6. Cook

When the water-bath achieves the desired temperature a beep will sound three seconds apart to alert the user that food can be placed in the bath. Press and hold the Set Button (M) for two seconds to turn off the beeping. This will also start the timer countdown if using the timer. Place the bagged food into the water bath making sure that water can flow all around it and that it is totally submerged. A metal rack can be placed in the water-bath to help with this. Some foods may require a weight to be placed on them to keep the food from floating. Place a lid, plastic wrap or even a cookie sheet over the cooking vessel to prevent water from evaporating. Cook the food for the time stated in the recipe. If using the timer function, when the time counts down an alarm will beep every three seconds. Press the Set Button (M) for two seconds to turn off the alarm.

Step 7. Remove Food, Serve and Turn the Unit Off

Use tongs to remove the bagged food from the water-bath. Exercise caution as the water will be hot. Press and hold the Power Button (L) for five seconds to turn the unit off and unplug it. Remove the food from the bag and set aside. Most recipes at this time will direct you to sear any proteins that have been cooked. A quick sear after Sous Vide cooking creates an attractive look and a nice crust. To do this, pat the food dry on both sides using a paper towel, removing as much moisture as possible. Searing can be done in a hot frypan, oven broiler, hot barbecue or even a cooking torch. Take care not to sear the food for too long of a time. This searing process is only to develop a crust and not to cook the food. The food can be served immediately with no need for it to rest. **Enjoy**

COOKING TIMES AND TEMPERATURES

FOOD	TEMPERATURES	TIME	FINISH
Steaks – Strip, Ribeye, Porterhouse, T-Bone			
Very rare to rare	120°F (49°C) to 128°F (53°C)	1 to 2 ½ hrs	Sear using a hot skillet or barbecue
Medium-rare	129°F (54°C) to 134°F (57°C)	1 to 4 hrs (max 2 ½ hrs if under 130°F / 54°F)	Sear using a hot skillet or barbecue
Medium	135°F (57°C) to 144°F (62°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Medium-well	145°F (63°C) to 155°F (68°C)	1 to 3 ½ hrs	Sear using a hot skillet or barbecue
Well done	156°F (69°C) and up	1 to 3 hrs	Sear using a hot skillet or barbecue
Steaks – Tenderloin			
Very rare to rare	120°F (49°C) to 128°F (53°C)	45 mins to 2 ½ hrs	Sear using a hot skillet or barbecue
Medium-rare	129°F (54°C) to 134°F (57°C)	45 mins to 4 hrs (max 2 ½ hrs if under 130°F / 54°F)	Sear using a hot skillet or barbecue
Medium	135°F (57°C) to 144°F (62°C)	45 mins to 4 hrs	Sear using a hot skillet or barbecue
Medium-well	145°F (63°C) to 155°F (68°C)	45 mins to 3 ½ hrs	Sear using a hot skillet or barbecue
Well done	156°F (69°C) and up	1 to 3 hrs	Sear using a hot skillet or barbecue
Beef – Brisket			
Moist and cooked through	147°F (64°C)	4 to 48 hrs	Sear using a broiler or on a hot barbecue
Beef – Ribs			
Fall off the bone tender	167°F (75°C)	16 to 24 hrs	Sear using a broiler or on a hot barbecue
Salmon			
Firm like sashimi	105°F (41°C)	30 to 45 mins for 1" fillets, 45 to 60 mins for 2" fillets	
Soft and buttery	110°F (43°C)	30 to 45 mins for 1" fillets, 45 to 60 mins for 2" fillets	
Translucent and starting to flake	115°F (46°C)	30 to 45 mins for 1" fillets, 45 to 60 mins for 2" fillets	
Very moist, tender and flaky	120°F (49°C)	30 to 45 mins for 1" fillets, 45 to 60 mins for 2" fillets	
Firm, moist and flaky	130°F (54°C)	30 to 45 mins for 1" fillets, 45 to 60 mins for 2" fillets	
Halibut And Cod			
Just starting to flake, tender, near raw	120°F (49°C)	30 to 45 mins for 1" fillets, 45 to 60 mins for 2" fillets	
Very moist, tender and flaky	130°F (54°C)	30 to 45 mins for 1" fillets, 45 to 60 mins for 2" fillets	
Moist, flaky, firm, almost tough	140°F (60°C)	30 to 45 mins for 1" fillets, 45 to 60 mins for 2" fillets	
Shrimp			
Moist and cooked through	140°F (60°C)	20 to 40 mins	
Chicken Breast Skin On And Bone In			
Tender and juicy for cold chicken salad	150°F (66°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Very soft and juicy served hot	140°F (60°C)	1 ½ to 4 hrs	Sear using a hot skillet or barbecue
Juicy, tender, slightly stringy, served hot	150°F (66°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Firm, juicy, served hot	160°F (71°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Chicken Thigh Skin On Bone In			
Very juicy, quite firm, few tough spots	150°F (66°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Very juicy, completely tender	167°F (75°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Moderately juicy, pull of the bone tender	167°F (75°C)	4 to 8 hrs	Sear using a hot skillet or barbecue
Turkey – Breast			
Moist and tender	146°F (63°C)	2 ½ to 6 hrs	Sear using a broiler

COOKING TIMES AND TEMPERATURES (continued)

FOOD	TEMPERATURES	TIME	FINISH
Turkey – Leg or Thigh			
Moist and tender	168°F (75°C)	8 to 10 hrs	Sear using a broiler
Pork – Tenderloin			
Medium-rare	130°F (54°C)	1 to 4 hrs	Sear using a broiler
Medium	140°F (60°C)	1 to 4 hrs	Sear using a broiler
Medium-well	150°F (66°C)	1 to 4 hrs	Sear using a broiler
Well-done	160°F (71°C)	1 to 4 hrs	Sear using a broiler
Pork – Chops bone in			
Rare	130°F (54°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Medium-rare	140°F (60°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Medium-well	150°F (66°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Well-done	160°F (71°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Pork – Shoulder			
Sliceable and extra moist	145°F (63°C)	18 to 24 hrs	Sear using a broiler or a hot barbecue
Shreddable and moist	165°F (74°C)	18 to 24 hrs	Sear using a broiler or a hot barbecue
Pork – Ribs			
Fall off the bone tender	140°F (60°C)	24 to 48 hrs	Sear using a broiler or a hot barbecue
Lamb – Leg of Lamb			
very rare to rare	115°F (46°C) to 124°F (51°C)	2 to 3 hrs	Sear using a broiler
medium-rare	125°F (52°C) to 134°F (57°C)	2 to 6 hrs (max 3 hrs if under 130°F)	Sear using a broiler
medium	135°F (57°C) to 144°F (62°C)	2 to 6 hrs	Sear using a broiler
medium-well	145°F (63°C) to 154°F (67°C)	2 to 6 hrs	Sear using a broiler
Well done	155°F (68°C) and up	2 to 6 hrs	Sear using a broiler
Lamb – Rack and chops			
very rare to rare	115°F (46°C) to 124°F (51°C)	1 to 2 ½ hrs	Sear using a hot skillet or barbecue
medium-rare	125°F (52°C) to 134°F (57°C)	1 to 4 hrs (max 2 ½ hrs if under 130°F)	Sear using a hot skillet or barbecue
medium	135°F (57°C) to 144°F (62°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
medium-well	145°F (63°C) to 154°F (67°C)	1 to 4 hrs	Sear using a hot skillet or barbecue
Well done	155°F (68°C) and up	1 to 4 hrs	Sear using a hot skillet or barbecue
Burgers			
very rare to rare	115°F (46°C) to 123°F (51°C)	40 mins to 2 ½ hrs	Sear using a hot skillet or barbecue
medium-rare	124°F (51°C) to 129°F (54°C)	40 mins to 2 ½ hrs	Sear using a hot skillet or barbecue
medium	130°F (54°C) to 137°F (58°C)	40 mins to 4 hrs (max 2 ½ hrs if under 130°F)	Sear using a hot skillet or barbecue
medium-well	138°F (59°C) to 144°F (62°C)	40 mins to 4 hrs	Sear using a hot skillet or barbecue
Well done	145°F (63°C) to 155°F (68°C)	40 mins to 3 ½ hrs	Sear using a hot skillet or barbecue
Eggs			
Poached egg	145°F (63°C)	45 mins	
Soft boiled egg	167°F (75°C)	13 mins	
Hardboiled egg	165°F (74°C)	60 mins	

COOKING TIMES AND TEMPERATURES (continued)

FOOD	TEMPERATURES	TIME	FINISH
Duck – Breast			
Medium-rare	140°F (60°C) to 146°F (63°C)	1 ½ hrs to 6 hrs	To finish, sear using a hot skillet
Medium	134°F (57°C)	1 ½ hrs to 6 hrs	To finish, sear using a hot skillet
Well done	176°F (80°C)	1 ½ hrs to 6 hrs	To finish, sear using a hot skillet
Green Vegetables (Asparagus, peas, broccoli, beans)			
Tender yet crisp	183°F (84°C)	15 mins to 40 mins	
Corn on the Cob			
Tender and crisp	183°F (84°C)	30 mins to 2 hrs	
Root Vegetables (carrots, parsnips, potatoes)			
Cooked through, with texture	183°F (84°C)	1 to 4 hrs	
Artichoke Hearts			
Tender, firm	194°F (90°C)	1 to 1 ½ hrs	
Lobster			
Tender texture	130°F (54°C)	60 mins	
Firm, traditional steam texture	140°F (60°C)	60 mins	

TIPS AND SAFETY

- Always use an accurate instant read thermometer to test your food after removing it from the cooking bag to ensure that it has reached the proper safe internal doneness.
- Vegetables will cook faster if they are sliced thin or cut into small portions.
- Removing moisture from cooked foods before the final searing process helps develop a nice dark crust that is beneficial for flavor, texture and visual appeal. If moisture is left on the food it will lessen the ability to sear. Use a paper towel for this process as it can be easily disposed of and not reused.
- Sear the food after it has been cooked. Searing before placing in the bag and cooking does not improve the flavor or texture enough.
- Some proteins when cooked, such as chicken and fish, can produce white deposits on their surface's called Albumin. It is recommended that both chicken and fish be soaked in a brine solution for at least one hour prior to cooking. Once removed from the brine, rinse the food off and pat dry before cooking. A simple brine solution is ¼ cup of table salt for every 8 cups of water.
- Food should only be placed in the water-bath when the desired cooking temperature is reached.
- Hot water can be used to fill the cooking vessel for the water-bath. This will lower the amount of time needed to bring the water up to the cooking temperature required. The temperature of the water used should not be higher than the selected cooking temperature.
- Frozen food stored in an airtight bag can be cooked right from frozen. Time should be added to the cooking process to account for this. The added time depends on the thickness of the food but on average add 30 minutes for thinner items like steaks and an hour for thicker items like roasts.
- Use BPA free vacuum sealing bags or resealable freezer bags.
- Always exercise caution when preparing foods to avoid cross contamination. Wash hands, prep surfaces and tools properly and thoroughly.
- Take care when selecting the vessel to cook in. Pick the smallest vessel that allows the water-bath to cover the food being cooked and also allows the water level to be higher than the minimum water line. This will heat the water faster and help conserve energy during long cooks as less water will be required to be heated.
- If multiple pieces of the same food are being cooked but different temperature doneness is desired, set the temperature to the lowest desired doneness. The other items can be cooked to a higher temperature when finishing them.
- When using recipes that require long cook times water will evaporate out of the cooking vessel. Pay attention to the water levels and make sure there is enough water for the Kuraidorī Precision Cooker to run correctly. Using a lid or cover will help prevent some evaporated water loss.
- Dried powdered spices like garlic and onion powder impart more flavor than fresh herbs and aromatics during Sous Vide cooking.
- Keep food in a single layer in the cooking bags to ensure even cooking. It is better to use more bags than to stack food on top of each other in one bag.
- Food cooked should not be stored in the same bags they were cooked in. Leftovers from meals can be stored and handled like any other leftovers as long as they are not placed back in the bags used for cooking.
- Do not cook food at lower temperatures and times that have been given in the above food chart. Food safety is both a function of time and temperature so it is important to follow the chart or use reputable recipes.
- For recipes and more tips, visit www.homehardware.ca/precisioncooker

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
LCD display reads E02	<ul style="list-style-type: none"> The digital thermometer is inoperable. 	<ul style="list-style-type: none"> Unit needs to be serviced.
LCD display reads E05	<ul style="list-style-type: none"> There is too little water in the cooking vessel. 	<ul style="list-style-type: none"> Turn the power off, add water and restart.
Alarm beeps and shuts the unit off	<ul style="list-style-type: none"> Water level has dropped below the minimum water level line. 	<ul style="list-style-type: none"> Fill the water above the minimum water level line, turn the unit back on.
Alarm beeps every three seconds	<ul style="list-style-type: none"> Water has reached the set cook temperature. 	<ul style="list-style-type: none"> Press and hold the Set Button for 2 seconds to turn off the alarm.
Unit will not power on	<ul style="list-style-type: none"> Power Button is not being held long enough. Unit is not plugged in or the receptacle is not working. 	<ul style="list-style-type: none"> Hold the Power Button for 4 seconds. Inspect the cord for damage; plug the unit in, check the receptacle for power.
Food does not appear cooked	<ul style="list-style-type: none"> Sous Vide cooking uses water as the heat source. The water bath cannot produce food with browned surfaces. Food was not actually cooked. 	<ul style="list-style-type: none"> Sear the surface of the food to develop a rich dark crust. Use an instant read thermometer to check to see if the water is at the correct temperature.
Food floats to the surface of the water bath when cooking	<ul style="list-style-type: none"> The food is buoyant. Air is trapped in the bag. 	<ul style="list-style-type: none"> Use binder clips to hold the bag in place or use a weighted water safe object like a heavy metal ladle to hold the food down. Remove the air from the bag by redoing the vacuum seal.
Gurgling noise when running	<ul style="list-style-type: none"> The water level is too low. 	<ul style="list-style-type: none"> Add more water to the water bath.
Liquids from food appears in the water bath	<ul style="list-style-type: none"> The bag has a hole or was not sealed properly. 	<ul style="list-style-type: none"> Remove the food from the water bath and place into a new bag and double check for leaks. Clean the Precision Cooker and start again with new water.
Food is not cooked to your liking	<ul style="list-style-type: none"> The temperature selected to be cooked to was either too high or too low. 	<ul style="list-style-type: none"> For future cooking adjust the temperature to a higher or lower setting so that it will be cooked to the doneness desired. Take caution not to cook at a temperature lower than the lowest stated in the food chart.
Does not smell like food is cooking	<ul style="list-style-type: none"> Smells are not emitted during Sous Vide cooking due to the water bath and sealed bags. 	<ul style="list-style-type: none"> When the food is seared, regular cooking aromas will be present.
Meat cooked has a “diluted” flavor	<ul style="list-style-type: none"> Oils or butter were added to the bag along with the food before cooking. 	<ul style="list-style-type: none"> Meats get a lot of their flavour from the fat contained in it. Adding extra fat during the cooking process can dilute the taste that comes from the naturally occurring fat. Do not add extra fat to the bag.
Food has a mushy texture	<ul style="list-style-type: none"> The time it was cooked for was too long. Proteins can lose their structure if cooked for too long. 	<ul style="list-style-type: none"> Reduce the amount of time cooked, but not lower than the stated lowest time in the food chart.
Timer does not start	<ul style="list-style-type: none"> Timer was not set properly. When the Set Button is pressed after the temperature had reached the desired temperature it takes 1 minute for the timer to begin. 	<ul style="list-style-type: none"> Go back to the instructions and follow the timer setting procedure. Wait one minute after pressing the Set Button for the timer to start.





www.homehardware.ca/precisioncooker

kuraidorī 取

THREE YEAR WARRANTY - VALID ONLY WITH ORIGINAL PURCHASE RECEIPT

WARRANTY: Home Hardware Stores Limited warrants this product against defects in any parts or workmanship for a period of 3 years from the original purchase date. This product is for residential use only. It is not intended to be used in commercial or industrial settings. This product warranty covers only the original consumer purchaser of the product.

WARRANTY COVERAGE: This warranty is void if the product has been damaged by accident, neglect, improper handling or operation, shipping damage, abuse, misuse, unauthorized repairs made or attempted, alterations, improper assembly/installation or maintenance, commercial use or other causes not arising out of defect in materials or workmanship. This warranty does not extend to any units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible. Return to the closest Home Hardware store for inspection and/or replacement.



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