



SOUS VIDE IMMERSION COOKER INSTRUCTION MANUAL

220~240V

1200W

WHSV01K



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Figures and illustrations in this User Manual are provided for reference only and may differ from actual product appearance.











Product design and specifications may be changed without notice.

IMPORTANT SAFETY INSTRUCTIONS

 DANGER	 WARNING	 CAUTION
DANGER - Immediate hazards which WILL result in severe personal injury or death.	WARNING - Hazards or unsafe practices which COULD result in severe personal injury or death.	CAUTION - Hazards or unsafe practices which COULD result in minor personal injury.

WARNING

This section explains the potential dangers that may arise when operating the sous vide circulator and notes many important safety precautions.

1. Read all instructions carefully before using your sous vide immersion cooker.
2. Always turn the power off at the power outlet before you insert or remove the power plug. Remove by grasping the plug - do not pull on the cord.
3.  **DANGER:** Do not operate sous vide if:
 - i) the cord or plug is split, melted or damaged.
 - ii) the sous vide has malfunctioned.
 - iii) the sous vide has been damaged in any manner.If any of the above incidents occur, return your sous vide to the nearest authorised service center for examination, repair or adjustment.
4.  **DANGER:** Do not under any circumstances immerse the power cord, mains plug or sous vide upper body in water or any other liquid.
5.  **WARNING:** Do not touch the body, stainless steel sleeve or the cooking container whilst the sous vide is in operation as it may become hot. Use the sous vide touch panel display only. If touching the food container, stainless steel sleeve or sous vide cooker body is necessary, use oven mitts when handling.
6.  **WARNING:** If the mains 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.
7.  **CAUTION:** Wait for the sous vide to cool before moving or storing.
8.  **CAUTION:** Keep the sous vide and its cord out of reach of children younger than 8 years old.
9.  **CAUTION:** This appliance is not intended to be operated by means of an external timer or separate remote-control system.
10.  **CAUTION:** When operating, ensure your cooking container is situated on a surface capable of withstanding temperatures of up to 120°C to avoid damage to the surface.
11.  **CAUTION:** Use properly grounded electrical outlets only.
12.  **CAUTION:** Do not immerse the sous vide past the top etch mark (MAX) of the stainless steel sleeve.

IMPORTANT SAFETY INSTRUCTIONS

13. This appliance is intended for indoor use only and is not a toy.
14. Do not disassemble.
15. Observe all warning labels. ***Do not remove warning labels***
16. Do not use this appliance for anything other than its intended use.
17. When using, ensure your container is filled with water prior to affixing the sous vide immersion cooker to ensure stability. Firmly attach the sous vide to your container by using the side clamp. Ensure container is placed on an even surface to prevent spills and tipping.
18. Do not use deionized water or distilled water (DI water).
19. Do not allow excess cord to overhang the cooking container or touch any hot surface.
20. Always switch the appliance off and remove the power plug prior to cleaning.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capacities, or lack of experience and knowledge.
22. Sous Vide circulators are designed to be used only with water.
23. Switch off the appliance and disconnect from the power supply before changing accessories or approaching parts that move whilst in use.
24. This appliance can be used by children aged from 8 years and older and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
25. Cleaning and user maintenance should only be carried out by an adult.
26. Unplug the immersion cooker before removing it from the water bath. After unplugging, the heating element will remain hot and should not be touched or placed on combustible surfaces.
27. Close supervision is necessary when any appliance is used by or near children.
28. Clean the outer surfaces with a soft damp cloth only after unplugging the sous vide from the mains supply and allowing adequate time to cool after use.
29. Your sous vide should not be unattended while in use.
30. This appliance is intended for domestic use only and should not be used in a commercial environment such as a restaurant, hotel or hostel dining room.
31. Do not place your sous vide on or near a hot gas cooktop, electric element, heated oven or any other hot surface.

ELECTRICAL REQUIREMENTS


POWER SUPPLY CORD

1. Do not attempt to modify the power cord or plug in any way.
2. A short power supply cord is provided to reduce the risk of entanglement or tripping over.
3. If the power supply cord is too short, do not use an extension cord. Have a qualified electrician or serviceman install an outlet near the appliance.

NOTE: Neither Westinghouse nor the retailer can accept any liability for damage to the product or personal injury resulting due to failure to observe the electrical connection procedures.

INSTALLATION GUIDE

1. Carefully unpack your sous vide immersion cooker.
2. Carefully remove packaging around the sous vide and power cord. Do not remove warning labels.
3. Rinse the stainless steel sleeve in warm water before use.

 **DANGER:** Do not under any circumstances immerse the sous vide body, mains cord or mains plug in water or any other liquid.

PARTS AND FEATURES



1. LED Display	5. Stainless Steel Sleeve
2. Function Indicator	6. Safety Screw
3. Clamp	7. Plastic End Cap
4. LED Indicator Light	8. Min and Max Water Level



SOUS VIDE OPERATION

Note: Your Westinghouse Sous Vide Immersion cooker requires a 6 litre to 15 litre container or pot to work effectively. The unit will not function unless there is sufficient water present to immerse the min level indicator located on the stainless steel sleeve.

1. Fill the container with enough water to cover the min level indicator but below the max level indicator. *Note* If the min level indicator is not submerged, the unit will not operate.
2. Clamp the sous vide onto the side of your container using the spring loaded clamp located at the back of the unit.
3. Plug your Westinghouse Sous Vide Immersion cooker into an A/C power outlet. The number '0' will flash on the display and the unit will enter standby mode indicated by a red illumination of the power button and LED indicator light.
4. Press the power button (once). The unit will flash the last used timer and temperature settings.
5. Press the settings and function indicator button (once) to select the temperature display. Once selected, the temperature will flash independently.
6. Use the increase and decrease function buttons to select the desired temperature. Once desired temperature has been selected, press the function indicator again to toggle to the time display function.
7. The time display function will first flash the amount of minutes. Select the desired minutes using the increase and decrease function buttons. Press the function button again to toggle to the time function to hours. Select the number of hours required.
8. Press the power button to activate the sous vide immersion cooker. The unit will run at the desired temperature and will switch off automatically when the timer countdown has completed.
9. Once cooking has been completed, the unit will beep multiple times to let you know the cycle has been completed and shuts off.
10. Before removing food from the container, turn off the power at the a/c outlet and unplug the power cord from the wall. Once unplugged, remove the sous vide from the container.

TIP: With shorter cooking times, evaporation will not be an issue but with foods that require longer cooking times, we recommend to cover your cooking container with aluminium foil or plastic wrap to minimise loss of liquids due to steam and evaporation.

TIP: Food must be completely submerged to ensure safe and uncontaminated contents. If required, use heavy metal items such as a spoon, stainless steel weights or similar items to assist in weighing the food bag or pouch down.

COOKING TEMPERATURES

The table below indicates how to cook a piece of food to its required core temperature. The core temperature (once reached) does not change even when submerged for longer periods of time. **Note:** The core temperature is the temperature in the center of the food.

The following is recommended as a guide for cooking your foods.

FOOD TYPE	CORE TEMP.	COOKING RESULT
Beef, Lamb, Pork	52-55°C	RARE
Beef, Lamb, Pork	57-60°C	MEDIUM RARE
Beef, Lamb, Pork	62-65°C	MEDIUM
Beef, Lamb, Pork	66-69°C	MEDIUM WELL
Beef, Lamb, Pork	70-72°C	WELL DONE
Poultry (Boneless)	72-74°C	COOKED THROUGH
Poultry (Bones)	85-87°C	COOKED THROUGH
Fish / Seafood	40-42°C	RARE
Fish / Seafood	42-45°C	MEDIUM
Fish / Seafood	46-52°C	WELL DONE
Vegetables	80-87°C	COOKED THROUGH

NOTE: The temperature and time guidelines are an indication only. You will need to experiment to achieve results that best suit your pallet.

NOTE: Pork and poultry may only be consumed when thoroughly cooked through to avoid the risk of salmonella or other infection.

TIP: It is highly recommended that all foods are grilled, fried, seared or baked for a few minutes once they have completed their sous vide process for optimal flavour.

TIP: As all sous vide immersion cookers operate by heating a water bath to a set temperature, all recipes you find for sous vide cooking can be used with your Westinghouse sous vide immersion cooker.

COOKING TIMES

The following is recommended as a guide for cooking your foods.

FOOD TYPE	COOKING TIME	THICKNESS
Beef, Lamb, Pork	1 - 5 Hours	1-2cm
Beef, Lamb, Pork	2 - 8 Hours	3-5cm
Beef, Lamb, Pork	8 - 16 Hours	6-10cm
Poultry (Boneless)	1 - 4 Hours	3-5cm
Poultry (Bones)	2 - 6 Hours	3-5cm
Fish / Seafood	0.5 - 1 Hours	RARE
Vegetables	1 - 2 Hours	2-4cm

NOTE: The temperature and time guidelines are an indication only. You will need to experiment to achieve results that best suit your pallet.


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TIP: As all sous vide immersion cookers operate by heating a water bath to a set temperature, all recipes you find for sous vide cooking can be used with your Westinghouse sous vide immersion cooker.

CLEANING & CARE

CLEANING

1.  **DANGER:** Under no circumstances immerse the power cord, mains plug or sous vide body in water or any other liquid.
2. Do not use harsh or abrasive cleaning agents. The outside surface may be wiped clean with a soft, damp cloth and dried thoroughly. If necessary, a mild dishwashing detergent may be applied to the cloth but not directly applied to the sous vide immersion cooker.
3. Due to water mineral content, the sous vide immersion cooker may have scale build-up over time. To remove scale build up, add the juice of a lemon or a few tablespoons of descaler solution to water and run the unit for 30 minutes without foods present in the container. Rinse thoroughly
4. The unit may be partially disassembled for cleaning purposes via removal of the stainless steel sleeve. To remove the sleeve, unscrew and remove the screw on the left hand side of the sous vide immersion cooker. Once the screw has been removed, twist the stainless steel sleeve in an anti-clockwise direction and slide off. The element, probes and circulator shaft can now be easily accessed for manual cleaning. The sleeve may be further disassembled by removing the plastic end cap. To remove, grip stainless steel sleeve and turn the plastic end cap in a clockwise direction. Reverse the steps above for reassembly.

Note: When reassembling the metal sleeve to the sous vide body, line up the dimple closest to the max level indicator with the arrow on the sous vide body before twisting to lock.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

If the sous vide fails to operate:

1. Check to make sure the sous vide is plugged in correctly and securely. If it is not, remove the plug from the outlet, wait 10 seconds and plug it back in securely.
2. Check for a blown or tripped circuit breaker in your home. If these seem to be working correctly, test another appliance in the same outlet to ensure the outlet is working correctly.

IF NONE OF THE ABOVE SOLVES THE PROBLEM, DO NOT TRY TO ADJUST OR REPAIR THE APPLIANCE YOURSELF.

CUSTOMER SERVICE

In the event you believe your sous vide immersion cooker to be defective, please return it along with your sales receipt to the place of purchase for resolution.

For any enquiries, please call our service center on: Tel: 1300 883 109
Mon-Fri 8:00am – 5:00pm WST

LIMITED WARRANTY

1. Nothing in this warranty affects the Consumer's rights under the Australian Consumer law. The benefits to the Consumer under this Warranty are in addition to the rights and remedies of the buyer under any Consumer Guarantees. The Australian Consumer Law requires that we confirm that:

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 for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. Subject to Clause 1, the Seller warrants that Westinghouse branded products will be free of manufacturing defects and will perform to the Seller's specifications subject to the following clauses.
3. The benefit of this Warranty extends only to the owner of the property in which the Products manufactured or supplied by the Seller are installed and used by the owner for the duration of the Warranty Period.
4. The Warranty commences on the date of the purchase of the product and continues for the benefit of the Owner for the Warranty Period. If within the Warranty Period a manufacturing defect is discovered in the Product, or the Product fails to perform to the Seller's specifications as a result of some defect in material or workmanship in the Product, then the Seller will at its own discretion:
 - a.) Repair or replace the Product at the cost of the Seller, including but not limited to labour and travel costs. Goods repaired or replaced under this Warranty will be warranted for the remaining period of the Warranty.
 - b.) Refund the purchase price paid by the consumer.
5. The Warranty does not apply to Product that :
 - a.) Has failed due to excessive wear and tear beyond what is considered to be reasonable.
 - b.) Has been misused or neglected.
 - c.) Has been damaged accidentally or by acts of God including fire and flooding.
 - d.) Has been used or operated contrary to operating or maintenance instructions.
 - e.) Has been damaged by the Consumer or a third party authorised to act for the consumer in transit from the Sellers store to the Consumer.
6. In order to make a claim under the Warranty, the Owner must, where possible return the goods to the Seller's store at the Owner's cost. Proof of purchase must be supplied in all cases.
7. The seller will examine any returned Products and if the Seller determines that there is an apparent defect through no fault of the Owner, the Seller will:
 - a.) Make note of the Owner's contact details including the Owner's telephone number which the owner can be contacted during business hours, postal address and e-mail address.

- b.) Make note of the defects reported by the Owner.
 - c.) Take back the defective goods from the owner and determine within a reasonable time through dialogue with the Seller whether the goods are defective.
 - d.) Advise the owner within a reasonable time frame whether it accepts or rejects the Product claim.
 - e.) If the Seller accepts the return of the Product, the Seller must arrange to have
 - i) The Product repaired or,
 - ii) Replace the damaged or faulty Product or,
 - iii) Refund the purchase price.
8. The Seller will not accept any returned Product which has not been returned strictly in accordance with this Warranty.
9. For the purpose of this Warranty:
- a.) Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010 (Cth).
 - b.) Consumer means the Purchaser of goods from the seller.
 - c.) Consumer means a Consumer as that term is set out in section 3 of the Australian Consumer Law.
 - d.) Consumer Guarantees means the guarantees under the Australian Consumer Law.
 - e.) Implied terms means any guarantees, conditions, warranties or other terms implied by any Australian Commonwealth, State or Territory laws, (excluding the Australian Consumer Law) or the law of any other jurisdiction.
 - f.) Owner has the meaning set out in clause 3.
 - g.) Warranty means this warranty.
 - h.) Product means the Product/s bought by the Owner from the Seller that fall under this warranty.
 - i.) Warranty Period means:

i) In relation to Cast Iron Cookware:	3 Year Limited Warranty.
ii) In relation to Non-Stick Cookware:	3 Year Limited Warranty
iii) In relation to Cooking Utensils:	3 Year Limited Warranty
iv) In relation to Knives/Knife Block Sets:	3 Year Limited Warranty
v) In relation to Stainless Steel Cookware:	10 Year Limited Warranty
vi) In relation to Chopping boards:	1 Year Limited Warranty
vi) In relation to Small Appliances:	1 Year Limited Warranty



Westinghouse

INNOVATION YOU CAN BE SURE OF

CUSTOMER SERVICE - 1300 883 109

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