



# Sous Vide Precision Cooker

## **USER CARE AND INSTRUCTION MANUAL**

Thank you for purchasing the **RICARDO** sous vide precision cooker. Before using this product, please read the user care and instruction manual carefully.

## **IMPORTANT SAFEGUARDS**

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

### **READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.**

- ::: This appliance should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Do not let the power cord to hang (over the edge of a table or counter) as you may trip and fall or cause the heated water in the cooking container to spill and possibly cause burns or injuries. Do not let the power cord touch the cooking container or any hot surfaces.
- ::: Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself, there are no user serviceable parts inside. If there is a problem, please call 1-833-751-4101.
- ::: Always ensure the precision cooker is securely clamped to the cooking container before use. The appliance must always be kept perpendicular to the water level in order to properly circulate the water bath.
- ::: Always seal food in a bag before submerging it into the water of the cooking container.
- ::: Consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness. Refer to the minimum cooking times provided within this guide.
- ::: **ATTENTION** Burn hazard! The stainless steel element cover, the heating element, the cooking container, the heated water and the food bag become hot during use. Do not touch hot surfaces. Use protective oven mitts to avoid burns or serious personal injury.
- ::: This appliance generates heat and hot water may cause splattering or steam during use. Take proper precautions to prevent the risk of burns, fire, personal or damage to property.
- ::: To protect against electric shock, never immerse the power cord, the plug, the motor body or the control panel in water or other liquid.
- ::: Always use the precision cooker in water only. Never use deionized water or any other liquids.
- ::: Do not operate the appliance outside of water. Maintain the water level between MIN and MAX indicators. Do not fill water over the MAX fill line.
- ::: E3 error code will appear on the upper display and the cooker will stop (or will not start) if the water level is too low or does not reach the MIN indicator. Add sufficient water and restart the appliance.
- ::: Always place the cooking container on a flat, stable and heat resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not remove the stainless steel element cover while the appliance is plugged in or operating as there are heating and moving parts.
- ::: Avoid contact with the heating element and water circulator to prevent personal injury or damage to the appliance.
- ::: During operation keep hands, hair and clothing away from the appliance and the cooking container to reduce risk of injury to persons, and/or damage to the appliance.
- ::: The device must not be operated via an external timer or remote control.

- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Do not leave the appliance unattended. Always unplug the appliance from the electrical outlet when not in use.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: If the motor body and the control panel fall or accidentally become immersed in water, unplug the appliance from the wall outlet immediately. Do not reach into the water! It may cause an electric shock.
- ::: Unplug appliance from the electrical outlet before cleaning and when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull cord.
- ::: Allow the appliance to cool down completely before emptying water from the cooking container, relocating or cleaning.
- ::: The cord for this appliance should be plugged into a 120V AC electrical wall outlet.

**SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY**

**NOTES ON THE PLUG**

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As a safety feature, the appliance is equipped with a grounded plug, which will only fit into a three-prong outlet. Do not alter the plug. Do not attempt to defeat this safety feature. Improper connection of the grounding conductor may result in the risk of electric shock. Contact a qualified electrician if there is doubt as to whether the outlet is properly grounded.

**NOTES ON THE CORD**

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The short power-supply cord provided 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 appliance.

**ELECTRIC POWER**

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If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

**TECHNICAL DATA**

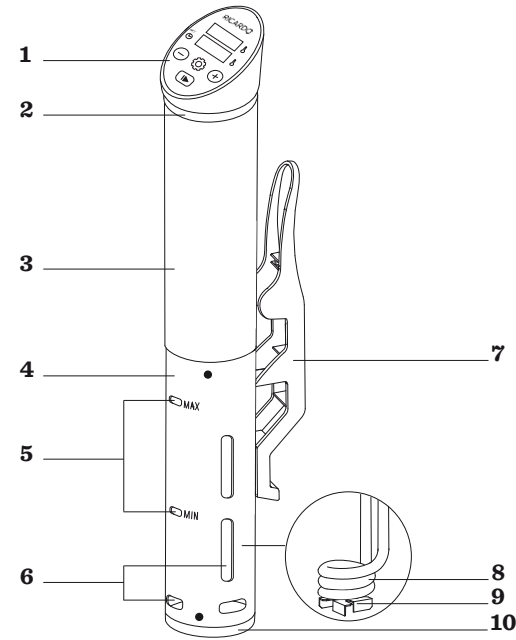
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Main voltage: 120V / Frequency: 60Hz / Power consumption: 1000 watts

**PARTS IDENTIFICATION**

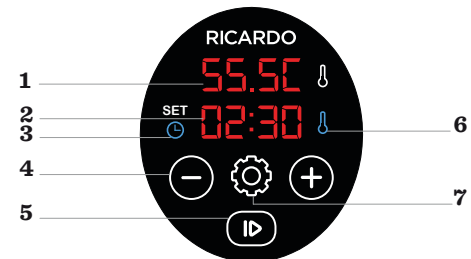
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Product may vary slightly from diagram.



- 1.** digital control panel
- 2.** LED light ring
- 3.** motor body
- 4.** stainless steel removable element cover
- 5.** minimum (MIN) and maximum (MAX) water level indicators
- 6.** water flow channels
- 7.** clamp
- 8.** stainless steel heating element
- 9.** water circulator
- 10.** removable cap

**CONTROL PANEL**



- 1.** current water temperature display
- 2.** set cooking time and set water temperature display
- 3.** set timer icon
- 4.** +/- : cooking time and temperature adjustment buttons
- 5.** start/pause button
- 6.** set temperature icon
- 7.** setting button: to set cooking time and temperature

## SOUS VIDE COOKING

Sous vide is French for “under vacuum”. It is a cooking technique in which food is hermetically sealed, immersed and cooked in a water bath at a precisely controlled temperature for a period of time. This technique produces consistent & perfect results that are impossible to obtain through any other cooking method.

The **RICARDO** sous vide precision cooker precisely controls temperature of water bath to evenly cook food to exact desired doneness. Sous vide cooking eliminates the worry of over or under cooking food and guarantees:

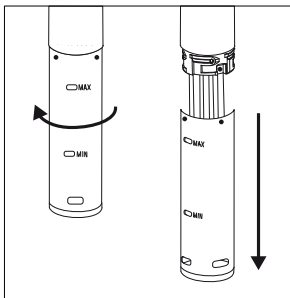
- ::: perfect doneness from edge to edge
- ::: moist and tender texture
- ::: enhanced flavors
- ::: preserved food integrity
- ::: consistent results every time

## BEFORE FIRST USE

- ::: Read all instructions and important safeguards.
- ::: Remove all packaging materials and ensure that all items have been received in good condition.
- ::: Remove the protective film on the control panel and ensure no packaging materials remain on the heating element, the water circulator or the removable element cover.
- ::: Tear up all plastic bags as they can pose a risk to children.
- ::: Disassemble the precision cooker to clean it before using for the first time.

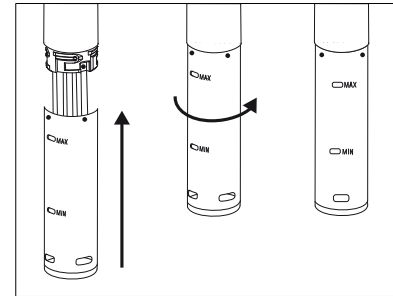
### 1- HOW TO REMOVE / INSTALL THE ELEMENT COVER

- ::: Unplug the appliance if it is plugged in.
- ::: To remove, rotate the stainless steel element cover left and pull downward.

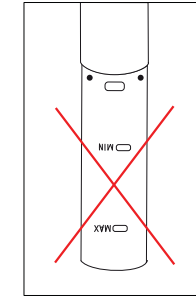


- ::: To install, attach the element cover back onto the lower part of the motor body. Align the four dots around the element cover in between the four tabs at the bottom of the motor body. Turn the element cover right to securely lock in place. A “click” is heard. **It is important to insert the cover upright, with MIN and MAX indicators as shown in the below image. If the cover is not reinstalled correctly, the water flow channels will not be in position to properly circulate the water bath.**

RIGHT ASSEMBLY



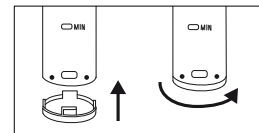
WRONG ASSEMBLY



**NOTE:** Never operate the appliance with the stainless steel element cover removed. Always ensure the element cover is properly installed before using the appliance.

### 2- HOW TO REMOVE / INSTALL THE BOTTOM CAP

- ::: To remove, rotate the black bottom cap left and pull downward.
- ::: To install, insert the cap back into the bottom of the stainless steel element cover aligning the four tabs into the cover between the four dots around the bottom of the element cover. Turn the cap right to securely lock in place.



### 3- CLEANING

- ::: **WARNING** Unplug before cleaning.
- ::: NEVER IMMERSE the motor body, the control panel, the electrical cord or the plug in water or any other liquid.
- ::: After use, remove the stainless steel element cover and let all pieces air dry.
- ::: If needed, wipe motor body with a damp cloth and dry thoroughly.
- ::: The heating element and the water circulator can be cleaned in warm soapy water while ensuring not to immerse the motor body.
- ::: The stainless steel element cover and the bottom cap are dishwasher safe.



**NOTE:** Do not use abrasive cleaners or scouring pads or any other object that could scratch.

## COOKING PHASE LED INDICATOR

The **RICARDO** sous vide precision cooker is designed with a unique LED colour changing light ring that indicates the cooking phase every step of the way!



### PREHEATING MODE

Once the temperature and timer parameters have been set and the **ID** button is pressed, the preheating stage will start. The LED light ring will light up blue indicating that the appliance is in preheating stage as the water starts heating and circulating. The set temperature will appear on the lower display for 4 seconds (the set temperature icon  is lit), it will then disappear to show the set timer for 4 seconds (set timer icon  is lit). The display will toggle back and forth between set temperature and set timer until the desired temperature is reached.

No food should be added into water bath at this stage. Preheating time may vary depending on the current and set water temperature, food quantity as well as external factors such as ambient temperature.



### COOKING MODE

Once the preheating stage is completed, the appliance will beep 3 times and the LED light ring will change to red, indicating the appliance has switched to the cooking stage. Food must be immersed into water bath at this stage. Ensure the food is not floating above the water, it must be fully submerged and must remain so throughout the entire cooking phase.















### COMPLETED

Once timer is completed, the appliance will emit 3 beep sounds, 3 times consecutively (total of 9 beeps). The appliance will stop heating and circulating water, timer will turn off and the LED light ring will change to green colour, indicating cooking is completed. Only current water temperature will be shown on upper display.

## USING THE SOUS VIDE PRECISION COOKER

During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

### INTERFACE FUNCTIONING

- 1- Plug the power cord into a 120V AC wall outlet to turn the appliance on. Appliance will beep and the upper display will show the current water temperature.
- 2- Press  button to adjust the cooking settings.
  - 2.1 When pressing once, the  icon lights up, the default set temperature "54.0C" will appear on lower display and blink for about 6 seconds. During this time, press  or  buttons to set desired temperature. Each press will adjust the set temperature by increment of 0.5 °C (or 1 °F). Holding down on the button will increase or decrease the temperature faster.
  - 2.2 Once desired temperature is set, press again on  button to adjust the cooking timer. The  icon lights up, the default cooking time "00:00" will appear on the lower display and the hours "00:" blink for 6 seconds. During this time, press  or  buttons to set desired HOUR by increment of 1 hour. Press  button again to set desired MINUTE. Previously set HOUR will stop flashing and stay lit, the minutes ":00" blink for 6 seconds. During this time, press  or  buttons to set desired MINUTE by increment of 1 minute. Holding down on the button will increase or decrease the cooking time faster.
  - 2.3 Use  button to toggle back and forth between the temperature and timer settings.

### NOTE

- ::: Temperature setting range is 20 °C to 95 °C (68 °F to 203 °F)
  - ::: Timer setting range is 1 minute up to 99 hours and 59 minutes (00:01 – 99:59)
  - ::: Different cooking temperatures are required for different types of food. Refer to the "Cooking Guidelines" section for more details about suggested cooking times and temperatures.
- 3- Once desired temperature and timer are set, press **ID** button to start. The blue LED ring will light up indicating that the appliance is in preheating stage and the water starts heating and circulating to gradually reach the set temperature.

4- Once the preheating stage is completed, appliance will automatically switch to cooking mode.

### MANUAL START COUNTDOWN (DEFAULT PROGRAMMING)

The default setting on the machine **requires the cooking timer to be manually started once preheating stage is completed.** When appliance enters the cooking phase, the ⌚ icon is lit and continuously flashes, indicating the timer must be manually started for countdown. The appliance will maintain water bath at set temperature until the timer is started. Once food is submerged into the water bath, press and hold (▶) button for **3 seconds to start the timer countdown.** Appliance will beep once, the ⌚ icon stops flashing and will remain lit until countdown is completed. Display shows the set time and will start counting down. The “:” between set hour and minute flashes to indicate that the timer countdown has begun.

### AUTOMATIC COUNTDOWN

In automatic countdown mode, when the appliance enters the cooking phase, it will beep 3 times, the LED light ring will change to red, the ⌚ icon lights up and will remain lit. **Timer will automatically start counting down.** The “:” between set hour and minute will flash to indicate that the timer countdown has begun.

**To change the default manual start setting to automatic countdown mode,** simultaneously press both (+) and (-) buttons for 3 seconds, until a beep sound is heard.

5- Refer to the “Cooking phase LED indicator” section for more details about every cooking phases.

6- Unplug the power cord from electrical outlet to turn off the appliance.

### UNIT CONVERSION °C OR °F

Default temperature reading is Celsius. To change from Celsius to Fahrenheit, press and hold ⚙️ button for 3 seconds. It is possible to switch between Celsius and Fahrenheit at any time during use.

### PAUSE

Anytime during use, press (▶) button once to pause. The LED light ring will turn off, indicating the appliance has stopped functioning, is not heating nor circulating. Do not pause cooking for more than 1 or 2 minutes to avoid cooling temperature of the water bath.

Press (▶) button once to restart the appliance and the timer countdown. The “:” between set hour and minute will flash to indicate that the timer is on and will continue counting down as it was.

### STEPS TO SOUS VIDE COOKING

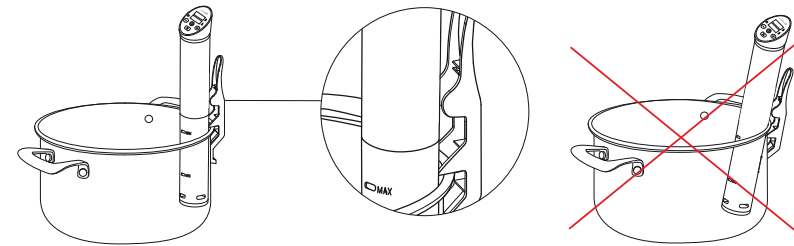
#### 1- Select a cooking container.

∴ The cooking container must be large enough to hold food bag(s) with plenty of room for water to circulate entirely around each food bag. It is recommended to use a large metal pot of 24 cm (9.5”) diameter with a wall height of 17-20 cm minimum. The maximum container capacity should not exceed 20 liters.

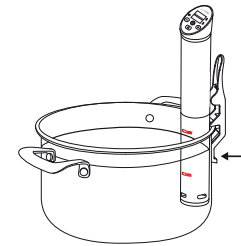
∴ Do not use plastic containers made with BPA or PVC materials.

∴ Place the cooking pot on a stable, flat and heat resistant surface such as a protective trivet.

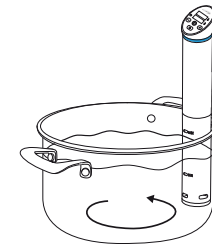
2- **Clamp the precision cooker securely** to the side of the container. It is important to ensure the appliance is perpendicular to the water level in order to properly circulate the water bath.



3- **Add water to the cooking container.** The water level should reach in between the minimum (MIN) fill line and the maximum (MAX) fill line, shown on the stainless steel element cover. Ensure to leave enough room in the container for food to be added.



4- **Plug the power cord** into a 120V AC wall outlet. Appliance will beep and upper display will show the current water temperature. **Set the target temperature and cooking timer** and press (▶) button to start the appliance. Preheat water while preparing food.



#### 5- Place the food to be cooked in a zip-top freezer bag.

∴ Vacuum sealing food is practical but not necessary for sous vide cooking. Bags made of polyethylene and polypropylene that are labeled BPA-free are safe for sous vide cooking. Most name-brand zip-top freezer bags as well as the bags sold for vacuum sealing can be used. Avoid thinner, generic bags or bags that are not labeled as BPA-free.

∴ Ensure food placed in freezer bags are not overcrowded. **Water must circulate entirely around each portion of food to be cooked, do not layer food in the bag.**

∴ Spices or marinades can be added to the food inside the bag. It is recommended to use a little less seasoning than with traditional cooking methods, especially when seasoning with salt. It is always possible to season to taste after cooking is completed.

### IMPORTANT

∴ Ensure that the food bags are clean and have not been contaminated by dirt or other food items.

∴ Use proper precautions while preparing food to prevent cross contamination.

**NOTE:** For cooking periods longer than 8 hours, it is recommended to seal food with a vacuum sealer.

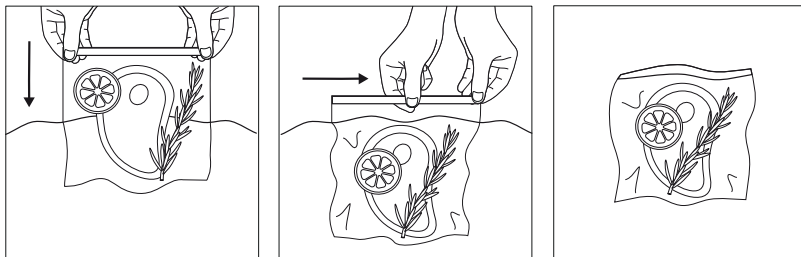


### 6- Remove air from the freezer bag and seal it.

**6.1** If a vacuum sealer and pouch is used, the seal will be created by the vacuum sealer after the air has been removed.



**6.2** If using a zip-top freezer bag, it is required to remove air from the bag, creating as much as possible, a tight vacuum seal. While holding the top of the bag open, slowly lower it into the container of water. The pressure of the water will squeeze the air out of the bag. Just before the top of the bag reaches the water, zip it closed.

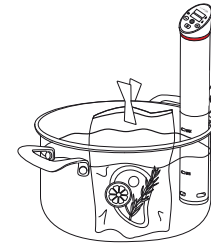


### 7- Submerge the sealed bag into the cooking container.

Once preheating stage is completed and the water bath is ready for cooking, the LED light ring will change to red. At this time, the sealed bag can be immersed into the cooking pot.

**7.1** If using a vacuum sealed pouch, the bag can completely be submerged below the water level.

**7.2** However, if using a zip-top freezer bag, do not submerge the seal of the bag. Clip the top of the bag to the side of the cooking pot ensuring the seal will not go underwater to avoid liquid to leak inside the bag.



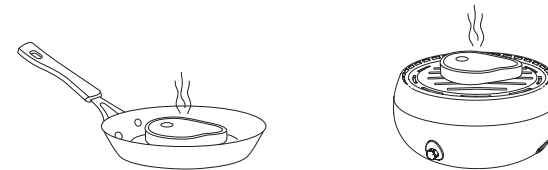
**It is important to ensure the food is fully submerged into water throughout all the cooking phase.** If the food bag floats above water, use a large, heavy metal spoon, plate or any other heat resistant utensil to weigh the bag down to keep food submerged.

**NOTE:** For extended cooking time, verify periodically the water level to ensure it remains above the food and the MIN level indicator. If needed, add water of approximately same temperature (but not hotter) as the water bath into the cooking container to avoid cooling the water bath.

### 8- Sear meat and serve.

∴ Once cooking phase is completed, using tongs and protective oven mitts, remove the bag from water bath. Remove food from the bag, pat food dry before searing.

∴ Sear meat in a hot preheated cast iron skillet or on the barbecue for about 30-60 seconds on both sides for a golden crispy texture.



**NOTE:** If the cooked food is not going to be consumed immediately, do not remove food from the bag. Plunge the sealed bag into ice water to reduce temperature quickly and keep refrigerated.

**WARNING:** When removing the bag from water bath, use protective oven mitts to avoid burns or serious personal injury. Always use utensils to handle hot food.

## COOKING GUIDELINES

The following cooking temperature and time are intended as guidelines for sous vide cooking. Additional cooking time may be required to achieve desired results.

FOOD	COOKING OUTCOME	COOKING TEMPERATURE	COOKING TIME (minimum)	FINISH
<b>BEEF</b>				
beef, tender cuts (steaks)	rare	50 °C / 122 °F	1 hr	frypan or BBQ
	medium-rare	54 °C / 129 °F	1 hr	frypan or BBQ
	medium	57 °C / 135 °F	1 hr	frypan or BBQ
	medium-well	60 °C / 140 °F	1 hr	frypan or BBQ
beef, tough cuts (blade roast)	juicy and medium	68 °C / 155 °F	24 hrs	frypan or BBQ
<b>FISH AND SEAFOOD</b>				
salmon	tender and juicy	50 °C / 122 °F	15 min.	frypan or BBQ
halibut or cod	tender and juicy	45 °C / 113 °F	45 min.	frypan or BBQ
shrimps	juicy and cooked through	60 °C / 140 °F	20 min.	-
<b>POULTRY</b>				
chicken breast	tender and juicy	63 °C / 145 °F	1 hr	frypan or BBQ
chicken drumstick	tender and juicy	72 °C / 162 °F	90 min.	frypan or BBQ
turkey breast	tender and juicy	63 °C / 145 °F	3 hrs	frypan or BBQ
duck breast	medium-rare	54 °C / 129 °F	90 min.	frypan or BBQ
	medium-well	60 °C / 140 °F	90 min.	frypan or BBQ
<b>PORK</b>				
pork tenderloin	medium	57 °C / 135 °F	1 hr	frypan or BBQ
	medium-well	60 °C / 140 °F	1 hr	frypan or BBQ
pork shoulder	easy to shred and juicy	74 °C / 165 °F	24 hrs	-
pork ribs	fall off the bone	74 °C / 165 °F	12 hrs	BBQ or oven broil

FOOD	COOKING OUTCOME	COOKING TEMPERATURE	COOKING TIME (minimum)	FINISH
<b>LAMB</b>				
lamb, rack and chops	medium-rare	54 °C / 129 °F	1 hr	frypan or BBQ
	medium	57 °C / 135 °F	1 hr	frypan or BBQ
	medium-well	60 °C / 140 °F	1 hr	frypan or BBQ
<b>BURGERS</b>				
burgers	medium-well	58 °C / 137 °F	45 min.	frypan or BBQ
	well done	64 °C / 147 °F	45 min.	frypan or BBQ
<b>EGGS</b>				
eggs	poached	64 °C / 147 °F	1 hr	-
	hard boiled	74 °C / 165 °F	1 hr	-
<b>GREEN VEGETABLES</b>				
green vegetables	tender and crispy	82 °C / 180 °F	10 to 15 min.	-

### IMPORTANT

- ::: Only use fresh ingredients when cooking sous vide.
- ::: Cooking time may vary depending on the thickness of the food. Thicker food will require a longer cooking time.
- ::: Consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness.
- ::: Always use an accurate instant read thermometer to measure the temperature of the food after removing it from the sealed bag to ensure that it has reached the proper safe internal doneness.
- ::: For food safety reasons, do not cook food at lower temperatures and times that have been given in the above chart.



## STORAGE

Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break. Keep it loosely coiled.

## 2-YEAR LIMITED WARRANTY (Applies only in Canada)

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent.

**Please do not return this product to the store. For assistance, please contact 1-833-751-4101.**

**If you have any questions regarding this product, please contact our customer service:**

::: by e-mail: [customerservice@ricardocuisine.com](mailto:customerservice@ricardocuisine.com)

::: by phone: 1-833-751-4101

