

# anko

Sous Vide Cooker  
MW-1710B  
User Manual



PLEASE READ AND SAVE THESE  
INSTRUCTIONS FOR FUTURE REFERENCE

# General Safety Instructions

Read the instructions carefully before using or installing the cooker and ensure that the instruction manual is kept in a safety place for future reference.

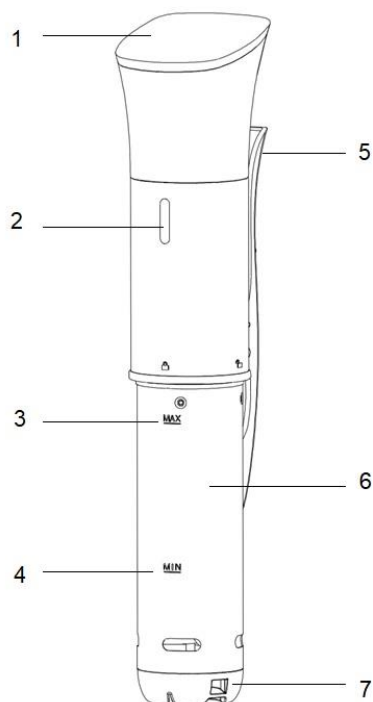
If this appliance is used by a third party, please supply the instruction manual with it.

- **WARNING:** This product may heat surfaces around it. Heat may be projected in any direction. Keep it away from any surface that could be affected by heat.
- **IMPORTANT! Place your cooking container/pot on a heat resistant benchtop or heat mat that can withstand 120°C to avoid damage to the bench top.**
- To avoid the risk of electric shock and personal injury, do not immerse the power cord or plug in water or other liquid.
- Unplug from socket outlet when not in use and before cleaning. Allow to cool before putting off parts, and before cleaning and appliances.
- **Burn Hazard!** The cooking container, water bath, submerged part of cooker and food pouches will become hot during use. Use oven mitts or tongs when removing the food pouches.
- **Burn Hazard!** Submerged part of cooker remains hot after operation. Do not touch or place the unit on combustible surfaces or on a surface that can get damaged due to heat. Always unplug the unit and allows it to cool before handling it.
- **IMPORTANT!** Do not fill water past the “MAX” level mark. Never immerse the upper section of the cooker in water or other liquid
- **IMPORTANT!** Do not operate the appliance without sufficient water in the container. The water level must be above the “MIN” level mark and completely submerged in food.
- **IMPORTANT! The appliance should be used with a 6L - 15L capacity container, with more than 20cm internal height, round, rectangular or similar container or pot.**
- This appliance is for household, indoor use only. Not designed for commercial use.
- Appliance should not be used outdoors, placed near a hot gas or electrical burner or placed in a heated oven.
- Do not disassemble, repair or modify the appliance. Any type of servicing, apart from ordinary cleaning, must be carried out by a qualified electrical person only. There are no user serviceable parts in the appliance.
- Do not use appliance for other than intended use.
- Always ensure the cooker is securely clamped to the cooking container.
- Do not place the container on an inclined surface. Always operate on a dry, flat and stable surface. Do not place the unit on a stove, or in an oven.
- Do not use de-ionized water.
- **Always place food for sous vide cooking in a sealed bag before submerging it in water.**
- Before plugging into a socket, check whether your voltage corresponds to the rating label of the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capacities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety
- Children should be supervised to ensure that they do not play with the appliance.

- Do not place the appliance or power cord on or near the edge of workbench or table during operation. Keep the appliance and its cord out of reach of children.
- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- If the supply cord is damaged, it must be replaced by qualified electrical person only or the product must be disposed of to avoid a hazard.
- The use of accessories not intended for use with this appliance may cause injuries to the user or damage to the appliance.
- Do not install near any heat sources such as radiators, heat registers, stoves or other apparatus that produce heat.
- Do not operate appliance underneath or near flammable or combustible materials (i.e. curtains).
- Do not move the water container with the cooker when it is in operation.
- Use only clean tap water with this appliance.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Do not use an extension cord with this appliance.
- For cleaning, please refer to section “Cleaning and Maintenance” for instructions.
- **CAUTION!** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- Misuse may cause injury. The heating element surface is subject to residual heat after use.

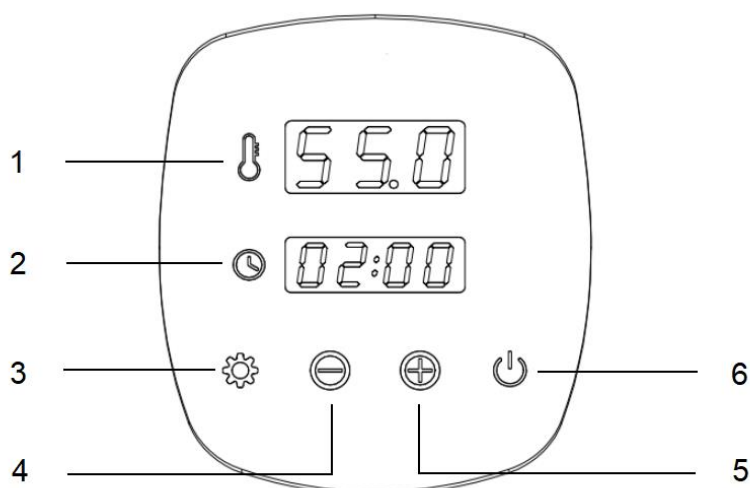
## SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE







### Parts



1. Control Panel
2. Power indicator
3. Maximum water level mark
4. Minimum water level mark
5. Pot-holding clamp
6. Stainless Steel heater cover
7. Water pump cap

# Controls and Functions

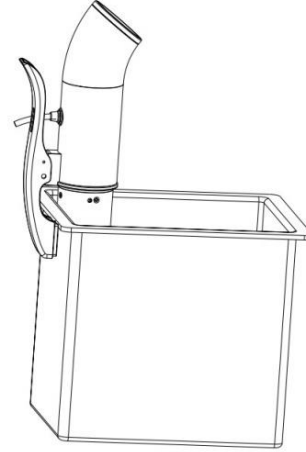
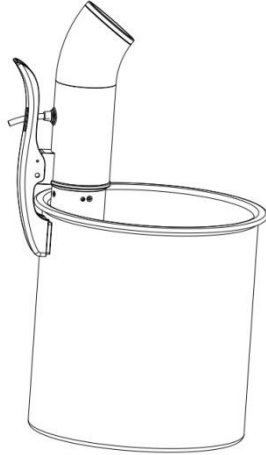


1		Temperature display – Shows the set temperature. Actual temperature is displayed when heating up.
2		Time display (HH : MM) – Shows the set cooking time. It shows remaining cooking time when count down has started.
3		Function button – Press to enter temperature/ time setting mode. Press once to enter temperature setting mode. The temperature set range is 25-95°C Press a second time to enter time setting mode. Set minutes first (digit <b>MM</b> is flashing), then press one more time to set hours (digit <b>HH</b> is flashing). The time set range is 00:00 to 99:59.
4		Decrease – When setting temperature, press to decrease 0.5°C increments, or press and hold to decrease 5°C increments. When setting minutes, press to decrease in 1-minute increments; press and hold to decrease in 5-minute increments. When setting hours, press to decrease in 1-hour increments; press and hold to decrease in 10-hour increments.
5		Increase – When setting temperature, press to increase 0.5°C increments, or press and hold to increase 5°C increments. When setting minutes, press to increase in 1-minute increments; press and hold to increase in 5-minute increments. When setting hours, press to increase in 1-hour increments; press and hold to increase in 10-hour increments.
6		Press to start cooking process. Default setting is 50°C and 2hr cooking. Press and hold this button to stop cooking and the appliance will return to standby mode.

# Setup Sous Vide Cooker

Before using the Sous Vide Cooker, first get it set up in a water bath.

Sous Vide cooker requires a 6L - 15L water container or pot. The container can be round, rectangular or any other shape.



Firmly lock the appliance by clamping it on the side of the container. Make sure the clamping surface is completely in contact with the wall of container.





- Be sure the water level in the container is between the MIN and MAX marks to ensure the appliance can heat the water bath effectively.
- Once the unit is set up in the container, you can turn it on, and set your desired temperature













## Operation

**IMPORTANT! Place your cooking container/pot on a heat resistant benchtop or heat mat that can withstand 120°C to avoid damage to the bench top.**

**Burn Hazard! Submerged part of cooker remains hot after operation. Do not touch or place the unit on combustible surfaces or on a surface that can get damaged due to heat. Always unplug the unit and allows it to cool before handling it.**

1. Fill in a suitable amount of cold water in the container and attach the sous vide cooker to it.
2. Plug the cooker to the mains power socket outlet. Display flashes "0" and on/off button  illuminates RED. The device is in Standby mode now.
3. Press  to switch on the appliance. The appliance beeps and the display flashes with default setting. ( 50.0,  02.00)




4. Press  and the temperature display flashes. Use  or  to set the desired temperature.
  5. Press  and the time display flashes. Use  or  to set the desired cook time.
  6. Press  to start cooking process. The appliance begins to heat up the water bath. During heating, the temperature display shows the actual temperature of the water. Timer will not start counting until the set temperature has reached.
  7. The appliance will beep 3 times when the water has reached the set temperature. The timer begins countdown, and you may start cooking now.
  8. Place food in a vacuum packed/sealed bag and carefully place the vacuum-packed food into the container. Make sure the vacuum-packed bag is fully submerged.
  9. When timer reaches zero, "END" is shown on the display, together with 6 beeps.
  10. Long press  to turn off the cooker. Remove food pouches from water bath.  
**Burn hazard!** Remove the vacuum-packed food using a heat-resistant serving tong or something similar.
  11. Unplug the cooker when not in use.
- Note: The appliance will remember the last setting value.

**Note:** To stop or reset the appliance after cooking process has started, press  to pause the operation. Repeat step 4 and 5 to program a new cooking setting, then press  again to start the new cooking program.

**Note:** During the cooking process, loss of water from the container will occur. Regularly check that the water level is higher than the 'MIN' level mark. If the water level drops below minimum level, the Sous Vide Cooker will turn off automatically and the display will show 'Err' error code as a safety precaution.

## Cleaning and Maintenance

Clean the unit after every use as soon as it has cooled. Leaving the unit uncleaned for long periods can make it very difficult to remove leftover food and grime and may even damage the unit.

	<b>Important!</b> Power plug must be disconnected before cleaning and repair.
	<b>Important!</b> Do not rinse or submerge the whole unit in water to avoid water entering the upper section. Do not turn Sous Vide Cooker at one side or upside down after use.
	<b>CAUTION!</b> Do not use chemicals, steel wool, or abrasive cleaners to clean the outside as these will damage the surface.

1. Unplug the unit from mains power outlet socket. Allow it to cool down before cleaning.
2. Take the appliance out of the water bath.
3. Clean the appliance with a damp cloth then dry thoroughly.
4. Store the appliance in a dry place. Do not wrap or secure in a plastic bag.
5. For frequent use, descaling should be done every month or more often in regions with hard water.

## Descaling

1. Make a solution of 2/3 water and 1/3 food grade vinegar.
2. Clamp device into the container such that the solution fills up to the “Max” level mark.
3. Set temperature to 70°C and time to 20 minutes.
4. Let the appliance run for 20 minutes.
5. Turn off and unplug the appliance. When the appliance is cooled, rinse the stainless-steel part with cold water and make sure it is dry before storage.

## Troubleshooting

Problems	Causes & Solutions
Noise	Low humming sound will be produced due to the motor, impeller, and cooling fan in operation. This is normal.
	Water level in the tank is too low, causing the pump to suck air. You may also see small bubbles in your tank. Add more water and make sure the water level meets or exceeds the MIN level mark on the cooker.
	Water pump cap is loose. Refit the cap and ensure it is securely fixed to stainless-steel body.
	Stainless-steel heater cover is loose. Try tightened the screw on the heater cover. If it keeps producing noise, please return the unit to Kmart.
Food not heated properly	Make sure the sealed food pack is not floating. It is vital that the food bag stays submerged. In case air bubbles are trapped inside the food pack, reseal the bag before continuing cooking.
Low water level alarm “Err”	Make sure the water level is between the MIN and MAX level marks on the body of the Sous Vide Cooker. Turn off the machine and add the right amount of water to the water container.
Not working	Make sure that the appliance is properly plugged into a grounded/earthed power outlet socket. Check the power cord for tears and frays. <b>Note: For electrical safety, do not use the appliance if the power cord is damaged or have any signs of wear and tear.</b>

## Specifications

**Rating Power:** 220-240V~, 50-60Hz, 1200W

**Adjustable Temperature:** 25-95°C

**Temperature precision:** ±0.5°C

**Adjustable Time:** Max. 99 hours and 59 minutes

## 12 MONTH WARRANTY

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at [Kmart.com.au](http://Kmart.com.au) for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

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 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.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.