

Strata  
HOME



## Sous Vide - Precision Cooker 800W

P/N21594

User's Manual

## SAFETY WARNINGS AND GUIDELINES

Please read this entire manual before using this device, paying extra attention to these safety warnings and guidelines. Please keep this manual in a safe place for future reference.

- Do not fill water over the **MAX** etch mark of the stainless steel pump housing.
- Only the stainless steel pump housing and water cap are dishwasher safe.
- If the cooker falls into the water, immediately unplug it from the AC power outlet, then allow it to fully dry before reuse.
- Unplug the cooker from the power source when not in use. Never unplug the unit by pulling on the power cord. Always grasp the connector head.
- Do not touch the device or the power cord with wet hands.
- Do not use power extension cords. Always plug the cooker directly into a nearby, grounded AC power outlet.
- This device uses a grounded power cord and requires a ground connection for safe operation. Ensure that the power source has a proper ground connection. Do not modify the plug or use a "cheater" plug to bypass the ground connection.
- Prior to operation, check the unit and power cord for physical damage. Do not use if physical damage has occurred.
- Before plugging the unit into a power outlet, ensure that the outlet provides the same type and level of power required by the device.
- This cooker has no user serviceable parts. Do not attempt to open, service, or modify this device.
- The cooking container, stainless steel pump housing, and the food bags all get hot during use. Allow them to fully cool before emptying the water.
- Do not expose this cooker to excessively high temperatures. Do not place it in, on, or near heat sources, such as a stove or leave it in direct sunlight.
- Use only sealed zip bags or vacuum bags when cooking. Do not use plastic wrap.
- The cooker requires a 4.25" (11cm) deep pot or container with a minimum capacity of 2.64 gallons (10 liters).

## INTRODUCTION

Thank you for purchasing this Sous-Vide Precision Cooker! This cooker heats and circulates water to cook/heat food contained in plastic zip or vacuum bags. Sous-vide cooking is a slow cooking method, which ensures that the food is cooked evenly and that it retains its natural moisture. The sous-vide method prevents overcooking the exterior surface of the food and produces food that is particularly fresh and tasty.

## FEATURES

- +41 ~ +212°F (+5 ~ +100°C) temperature range
- 800 watts maximum cooking power
- ±1% temperature stability
- 2.25 gallons (8.50 liters) per minute circulation pump
- 4.0 gallon maximum bath size

## CUSTOMER SERVICE

The Monoprice Customer Service department is dedicated to ensuring that your ordering, purchasing, and delivery experience is second to none. If you have any problem with your order, please give us an opportunity to make it right. You can contact a Monoprice Customer Service representative through the Live Chat link on our website [www.monoprice.com](http://www.monoprice.com) during normal business hours (Mon-Fri: 5am-7pm PT, Sat-Sun: 9am-6pm PT) or via email at [support@monoprice.com](mailto:support@monoprice.com)

## PACKAGE CONTENTS

Please take an inventory of the package contents to ensure you have all the items listed below. If anything is missing or damaged, please contact Monoprice Customer Service for a replacement.

1x Sous-vide precision cooker

## PRODUCT OVERVIEW



1. Control Panel
2. Scroll Wheel
3. Adjustable Ring Clip
4. Removable Pump Housing with Directional Pump Cap

## SETUP

### Changing Temperature Units

- Press and hold the **Play/Start** button for about 3 seconds to toggle between Fahrenheit and Celsius temperature units.

### Setting the Timer

1. Press the **Timer** button on the **Control Panel**, then use the **Scroll Wheel** to set the hours.
2. Press the **Timer** button to save the hours value, then use the **Scroll Wheel** to set the minutes.

3. Press the **Play/Start** button to save the minutes value. The **Timer** button and **Scroll Wheel** will blink for about 3 seconds, indicating that your timer is properly set. Once the temperature reaches the target temperature, the timer will start the countdown.

## Setting the Flow Direction

The cooker can circulate water in a clockwise or counterclockwise direction. Additionally, it can be set to direct the output of the pump into the side of the container, to protect delicate foods, such as eggs or salmon, or to prevent the water jet from being blocked by food.

1. Twist the **Pump Cap** clockwise to unlock it from the **Pump Housing**.
2. Position the openings in the side of the **Pump Cap**, as desired. Insert the retaining tabs into the slots, then turn the cap counterclockwise to lock it in place.

## Calibrating the Temperature

The temperature sensor on the cooker is extremely accurate and is calibrated at the factory. However, if you want the readings on the cooker to match that of your thermometer, perform the following steps to recalibrate the cooker.

1. Determine the difference between the temperature reading on the cooker and the temperature reading on your thermometer. You can change the cooker's reading by up to  $\pm 9.9^{\circ}\text{C}$ .
2. Press and hold the **Temp** button for about 5 seconds. The display will show 0.0°.
3. Use the **Scroll Wheel** to add or subtract up to 9.9°C.
4. Press the **Temp** button to save the set value.

## COOKING WITH SOUS VIDE

1. Ensure that the cooker is unplugged from the power source.
2. Install the **Adjustable Ring Clip** on the side of your pot or container, then clamp it firmly in place.



3. Insert the cooker into the **Adjustable Ring Clip**.
4. Place a vacuum sealed bag with the food you want to cook into the water.
5. Fill the pot with water to some level between the **MIN** and **MAX** lines on the side of the **Pump Housing**.
6. Plug the cooker into the nearby AC power outlet.
7. Press the **Temp** button on the **Control Panel**, then use the **Scroll Wheel** to set to target temperature.

*Note that there are many websites and apps that can help you determine the proper temperature and cooking time for the type of food and desired tenderness.*

8. Press the **Timer** button on the **Control Panel**, then use the **Scroll Wheel** to set the number of hours to cook the food.



9. Press the **Timer** button on the **Control Panel** to save the hours value set, then use the **Scroll Wheel** to set the number of minutes to cook the food.
10. Press the **Play/Start** button to begin cooking. Once the target temperature is reached, the timer will begin counting down.
11. When cooking is complete, press the **Play/Start** button stop the cooker.
12. If you want to season and sear your food, heat a large pan on your stove until hot. Open your vacuum sealed bag, then remove your food using food tongs. Place the food in the hot pan and sear on each side for several minutes. Add seasonings to your liking.
13. Serve and enjoy!

## CLEANING

1. Turn the **Pump Housing** clockwise to unlock it from the cooker body, then remove it.
2. Turn the **Pump Cap** clockwise to unlock it from the **Pump Housing**, then remove it.
3. Clean the **Pump Housing** and **Pump Cap** in a dishwasher or sink.
4. To clean the heating coil, pump shaft, and sensor, use dish soap and a soft toothbrush, then rinse under running water. Ensure that only the metal parts are exposed to water. Do not expose the upper part of the cooker to water.
5. Allow all parts to fully dry before reassembly.

## TROUBLESHOOTING

Q1: The cooker is emitting a whistling noise.

A1: This is caused by the motor, propeller, and cooling fan, and is normal.

Q2: The cooker is emitting a grinding noise.

A2: The stainless steel **Pump Housing** is loose. Turn off the cooker, wait until it cools, then secure the **Pump Housing** in place.

If the sound persists, the pump shaft may have become bent. Remove the **Pump Cap**, then push the propeller until it is centrally located.

Q3: The cooker is emitting a hissing noise.

A3: Check that the water level is between the **MIN** and **MAX** marks. Refill the pot as necessary.

Q4: The cooker is making a bubbling and/or swishing noise.

A4: Check that the water level is between the **MIN** and **MAX** marks. Refill the pot as necessary.

Q5: The cooker damages fish fillets or cracks eggs.

A5: Reposition the **Pump Cap** to direct the water jet into the side of the pot, away from the food.

Q6: The lights on the cooker **Control Panel** or main body flicker during operation.

A6: This is normal.



## TECHNICAL SUPPORT

Monoprice is pleased to provide free, live, online technical support to assist you with any questions you may have about installation, setup, troubleshooting, or product recommendations. If you ever need assistance with your new product, please come online to talk to one of our friendly and knowledgeable Tech Support Associates. Technical support is available through the online chat button on our website [www.monoprice.com](http://www.monoprice.com) during regular business hours, 7 days a week. You can also get assistance through email by sending a message to [tech@monoprice.com](mailto:tech@monoprice.com)

## SPECIFICATIONS

Model	21594
Thermal Power	800 watts
Minimum Temperature	+41°F (+5°C)
Maximum Temperature	+212°F (100°C)
Temperature Stability	±1%
Minimum Water Depth	4.25" (11 cm)
Minimum Bath Size	2.6 gallons (10 liters)
Maximum Bath Size	4.0 gallons (15 liters)
Pump Volume	2.25 gallons/minute (8.5 liters/minute)
Input Power	110 ~ 120 VAC, 60 Hz