

Power Precision Cooker™

Sous Vide method of cooking



Owner's Manual

MODEL: CTO5OP102

Warranty Information Inside



Do not use the **Power Precision Cooker™** until you have read this manual thoroughly.

Save These Instructions – For Household Use Only

Power Precision Cooker™



Before you Begin

It is very important that you read this entire manual, making certain that you are totally familiar with its operation and precautions.

The Perfect Steak Every Time

Your new **Power Precision Cooker™** has unlocked the secret of the world's finest restaurants. Using Sous Vide technology, our culinary engineers and acclaimed chefs have made it possible for you to get perfect results at home, every time. With the **Power Precision Cooker**, everything—meats, poultry, vegetables, fish, seafood, and even desserts—is cooked to its perfect doneness.

A Different Way to Cook

Using traditional cooking methods, heat is transferred from a hot burner or oven to a pan and then to your food, where it heats from the outside to the middle. Using guesswork and a little luck, you sometimes get good results, but the food is often overdone on the outside and sometimes undercooked toward the center. The heat generated by a pan or air inside an oven is usually much hotter than it needs to be. If you don't remove the food at precisely the right time, results will be inconsistent.

With the Sous Vide method, using any pot or container deep enough to hold the proper water level, you simply set up the **Power Precision Cooker** as shown in this manual; place your seasoned food in a snap shut-, slider-, or vacuum-sealed food storage bag; and place the bag in the water. Then, set the time and temperature. That's it—your food will cook to its perfect doneness every time. Once cooked, you can leave the food in the water bath until you are ready to serve.

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IMPORTANT SAFEGUARDS

When using the appliance, basic safety precautions should always be followed, including the following:

- **READ AND FOLLOW** all instructions carefully.
- This appliance has been designed for use only with a grounded 3-prong 120V electrical outlet. Do not use any other electrical outlet. Use a GFCI outlet only.
- **MAKE SURE** the appliance is plugged into a wall socket.
- This appliance is **NOT INTENDED** for use by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is **NOT INTENDED** for use by children.
- **DO NOT** use this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- If the power cord is **DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- **KEEP** the appliance and its power cord out of the reach of children when it is in operation or in the cooling down process.
- **KEEP** the power cord away from hot surfaces. Do not plug in the power cord or operate the Unit controls with wet hands.
- **NEVER** connect this appliance to an external timer switch or separate remote-control system.
- **NEVER** use this appliance with an extension cord of any kind.
- **DO NOT** operate the appliance on or near combustible materials such as tablecloths and curtains.
- **DO NOT** use this appliance for any purpose other than described in this manual.
- **NEVER** operate the appliance unattended.
- The unit's outer surfaces may **BECOME HOT** during use. Wear oven mitts when handling hot components or touching hot surfaces.
- While operating the unit, **KEEP** the water level between the Minimum (MIN) and Maximum (MAX) lines shown on the stainless steel circulator. Failure to do so could cause damage to the unit.
- The metal immersion portion of the unit, the water, and the cooking vessel will **GET HOT** during cooking. Wear cooking mitts or proper protection while handling.
- **USE** tongs when removing or handling cooking bags containing hot food.
- **ALLOW** time for unit and water to cool before disassembling for cleaning or storage.
- **NEVER** use the unit to heat or cook anything that is not in a sealed cooking pouch. The unit is used only for heating and circulating clean, clear water.
- To **AVOID DAMAGE** to countertops, operate this unit only on a level heat-resistant surface.

IMPORTANT SAFEGUARDS

Danger

- As with most electrical appliances, electrical parts in this device are electrically live even when switch is off. To reduce risk of death by electric shock:
 1. **Always unplug it after use.**
 2. **If device falls into water, unplug immediately; do not reach into water.**
 3. **Do not attempt to use Unit if this has happened.**
- This device should only be activated within water. Maintain water levels between the MIN and MAX indicator levels. Throughout the cooking process, keep the appliance's cord, power box, and upper portion dry and refrain from operating unless the water level is at the designated indication marker. Only the heater and circulator portion should be immersed. In the event that any other parts accidentally submerge in liquid, unplug the device immediately, do not attempt to remove it, and contact the manufacturer for assistance.

Prepare for Use

- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- The container gets hot! Always place water container on a trivet to prevent possible damage to countertop
- Always unplug the appliance after use.
- If the **Power Precision Cooker** is used improperly, the warranty becomes invalid and the manufacturer will not be held liable for damages.
- This appliance is intended for indoor household food preparation use only. It is not intended for use in commercial or retail environments.
- Use a pot or container large enough to contain food, the Power Precision Cooker and water at the proper level. **NOTE:** Water level will increase when you add food. Make sure water doesn't go beyond MAX level.
- Prevent electric shock: Do not immerse the Unit, cord, or plug in liquids.
- The Unit should be used with a GFCI outlet. Never use adaptors or modify the plug.
- The Unit is not designed for direct contact with food.
- Food must be in a sealed bag and should never come in contact with the contained water.
- Do not continue with the cooking cycle if the bag leaks.

Electric Power

If the electrical circuit is overloaded with other appliances, the Unit may not operate properly. It should be operated on a dedicated electrical circuit.

Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY.

Power Precision Cooker™ Parts

A. SCROLL WHEEL

Rotates to set cooking time and temperature.

B. CONTROL INTERFACE

Digital LED that displays time and temperature.

C. WORKING ILLUMINATOR

Stays lit during cooking process.

D. CLAMP

Attaches and secures Unit to cooking vessel.

E. MAX AND MIN WATER LEVEL

Do not operate above or below these levels.

F. STAINLESS STEEL SKIRT

Removable for cleaning.

G. WATER CIRCULATOR CAP

Protects circulating mechanism.

H. UPPER BODY

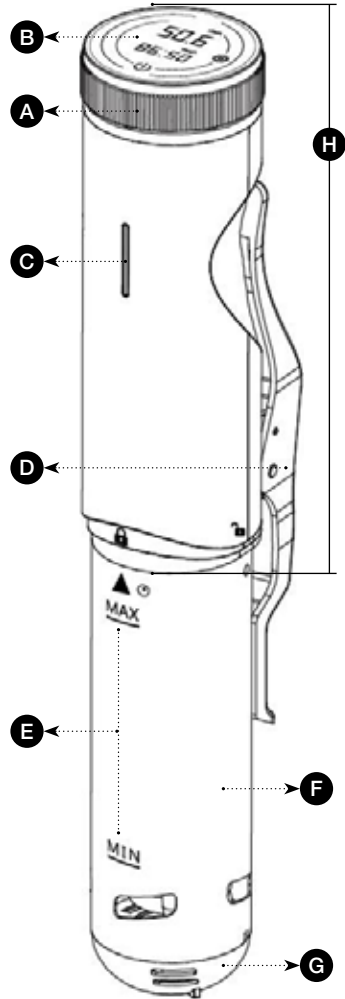


DANGER

Never submerge this portion of the Unit in water. Severe electric shock could result.

IMPORTANT:

Please make sure that your *Power Precision Cooker* has been shipped as per your order. Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of this manual.



TECHNICAL SPECIFICATIONS:

Power rate: 120V, 50/60HZ, 800W
Temperature Range: 32°F–194°F
Circulation pump: 8LPM Max
Timer Max: 99 hr. 59 min.

Using the Digital Control Panel

NOTE: Remove the protective film on the LED Control Interface.

SWITCHING BETWEEN °F & °C:

1. When the Unit is powered off, hold Power Button (J) for 3 secs. This will switch between Fahrenheit (°F) and Celsius (°C).
2. Press again to switch back.

1. Clip Unit: Clip unit to side of pot as shown in FIG I. Fill pot with water to proper level (E).

2. Plug AC Cord Into Outlet:

The Power Button (J) will light up (red) and beep once.

3. Set Temperature: Tap Power Button once (J). Temperature LED (M) and Gear Icon (L) will begin to blink. Rotate Scroll Wheel (K) left or right to desired temperature.

4. Set Hours: Tap blinking Gear Icon (L) and Hour LED (N) will begin to blink. Set hour by turning Rotating Scroll Wheel (K).

5. Set Minutes: Tap blinking Gear Icon (L) and Minute LED (O) will begin to blink. Set minutes by turning Rotating Scroll Wheel (K).

NOTE: Press the Gear Icon (L) again to go through the temperature and time if incorrect.

6. Begin Cooking: When temperature and time have been set according to your recipe, press the Power Button (J), and the cooking process will begin. All LEDs will glow blue until water reaches the selected temperature. When the temperature is reached, the Unit will beep twice, the Working Illuminator (C) will blink blue continuously, and the Timer will begin to count down.

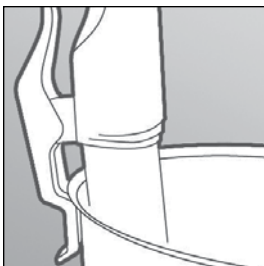
NOTE: You may end the cycle by pressing and holding the Power Button (J). After 3 secs. the Unit will shut down. To continue the cycle, tap the Power Button (J), check the settings, and tap the Power Button (J) again to resume.

NOTE: You can stop/turn off the Unit by pressing and holding the Power Button for 6 secs.

7. Place Food in Water: You may carefully place the food pouch in water. **NOTE:** Do not drop food in water. Carefully place it in. **TIP:** Secure food to pot with binder clip. Be sure area of bag containing food is below the water line for even cooking.

8. Remove Food: When the Timer reaches 0, the Unit will beep, the Working Illuminator (C) will turn red and the LED will read END. Once cooking cycle is complete, use tongs to remove the food and oven mitts while handling the food pouch.

FIG. I



Cooking Charts & Tips

FOOD	TEMP.	TIME	COOK'S TIP
Filet or Steak			
Rare	128° F	1 hr. 15 mins.	Sear with butter in hot skillet
Medium Rare	135° F	1 hr. 15 mins.	Sear with butter in hot skillet
Medium	140° F	1 hr. 15 mins.	Sear with butter in hot skillet
Medium Well	150° F	1 hr. 15 mins.	Sear with butter in hot skillet
Well Done	160° F	1 hr. 15 mins.	Sear with butter in hot skillet
Rib Roast – Med.	140° F	6–14 hr.	Sear all over, slice thin
Pork			
Roast	155° F	3 hrs.	Sear in skillet with butter & herbs
Chops – Medium	144° F	1 hr.	Sear in skillet with butter & herbs
Chops – Well Done	160° F	1 hr.	Sear in skillet with butter & herbs
Poultry			
Chicken Breast	150° F	1 hr.	Sear in skillet with butter & herbs
Dark Meat	167° F	1 hr.	Sear in skillet with butter & herbs
Fish			
Filet or Steak	122° F	45 mins.	Sear in skillet with butter & herbs
Eggs			
Poached	150° F	1 hr.	Sear on toast or muffin
Vegetables			
Green Vegetables	180° F	5–20 mins.	Toss with olive oil, salt & nuts
Root Vegetables	180° F	1.5–3 hrs.	Slice/toss with butter & herbs

NOTE: Time depends on size and weight of food.

Settings

Sous Vide Tips

- You may add seasonings and rubs to food before bagging.
- Always use BPA-free vacuum-seal or snap-seal food storage bags for cooking.
- The thickness of meat, poultry, or fish will determine cooking time. Use a food thermometer after removing from the cooking bag to guarantee that a safe food temperature is indicated.
- For health and safety if unsure of doneness, add 30 mins.

to the cooking time to pasteurize eggs or poultry.

- Searing after cooking gives foods the right look and a crispy texture. To achieve this, toss butter into a smoking-hot skillet and quickly sear cooked meat for 30 secs. on each side.
- Vegetables will cook faster when sliced or cut in small pieces.
- Cook fruit to make toppings, purees and syrups. Cook for 2–2 ½ hrs. hours at 160° F and let cool in before using.

FOOD	TYPE	INTERNAL TEMP.
Beef & Veal	Ground	160° F
	Steaks, roasts – medium	160° F
	Steaks, roasts – rare	145° F
Chicken & Turkey	Breasts	165° F
	Ground, stuffed	165° F
	Whole bird, legs, thighs, wings	165° F
Fish & Shellfish	Any type	145° F
	Ground	160° F
Lamb	Steaks, roasts – medium	160° F
	Steaks, roasts – rare	145° F
Pork	Chops, ground, ribs, roasts	160° F
	Fully cooked ham	140° F

The chart above should be used to check internal temperature for cooked meats. USDA Food Safety Standards.

Care & Maintenance

Caution

Before performing any care or maintenance on this Unit, be certain that the AC cord is unplugged from the wall outlet and the Unit has thoroughly cooled.

Important

- DO NOT perform any service work on the electronic components of this unit. Such work should only be performed by the factory or a certified professional.
- The **Power Precision Cooker** should never come in direct contact with food or any liquid other than clean water.
- Do not operate the **Power Precision Cooker** without the Skirt and Circulator Cap attached properly.

Clean After Use

1. Unplug the Unit before cleaning.
2. Wipe with a cloth and set to dry.
3. Place on dish rack to dry.

You may want to clean the inside of the Unit if the food bag broke and contents spilled out.

1. Remove the Skirt

Firmly grasp the unit with two hands while pressing the top of the Clamp (FIG. A) and twist the lower section counterclockwise until the Arrow on the Skirt aligns with the Open Lock Icon on the upper handle. Pull down and Skirt will separate from the upper handle.

2. Remove the Circulator Cap

Twist to remove the Cap from the Skirt (FIG. C). Both the Cap and the Skirt can be placed in your dishwasher for easy cleaning.

3. Clean the Heating Coil, Pump Shaft, and Sensors

To clean the Heating Coil, Pump Shaft and Sensors (FIG. B), use a mild dish detergent with warm water and a soft toothbrush. Rinse thoroughly with warm water and allow to dry before reassembling.

4. Replace the Skirt

Align the Arrow on the Skirt with the Open Lock Icon on the upper handle and push up (FIG. D). Then, while holding the top of the Clamp, twist the lower section counterclockwise until the Arrow on the Skirt aligns with the Closed Lock Icon on the upper handle.

Care & Maintenance

FIG. A

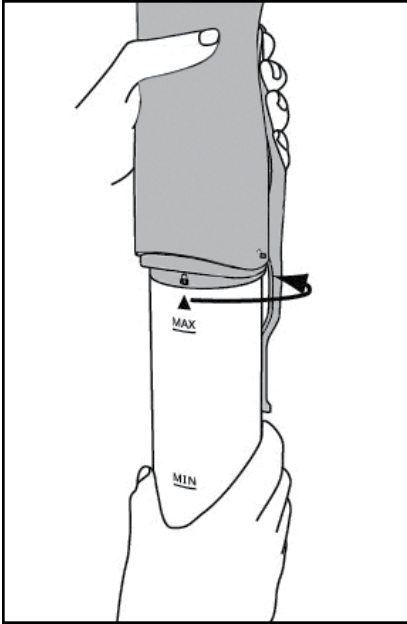


FIG. B

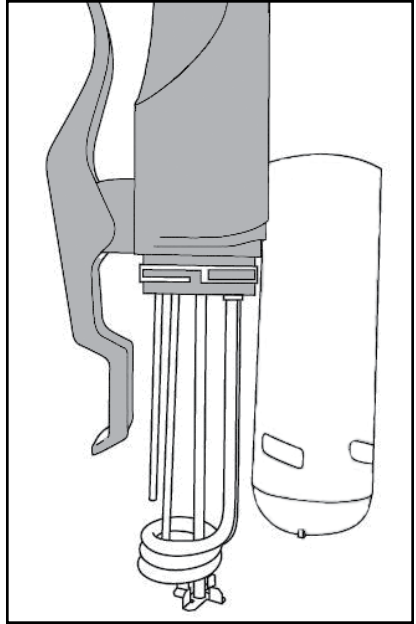


FIG. C

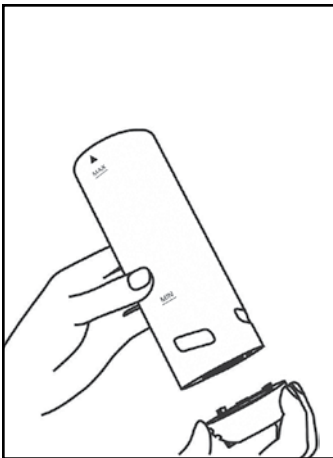
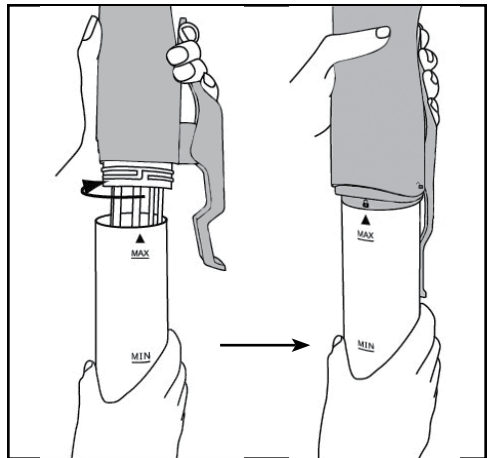


FIG. D



Troubleshooting

Noise:

A quiet electronic hum is normal and when impeller and unit motor are operating.

Grinding noise:

The stainless steel Skirt is loose. Push the stainless steel Skirt up into the guide groove and turn to the right until you hear a click. With the Skirt secure, the noise should cease. In addition, the stirring shaft might have been inadvertently bent. If this is the case, unscrew the bottom pump disk and gently push the impeller until it is centered.

Slurping noise:

Your pump has formed a water vortex like when you are emptying out a bathroom sink or tub. Add more water or gently disturb water with a spoon. There is no sure way to eliminate a vortex from forming due to the pump rotation, but it will usually go away on its own.

Gurgling & wooshing noise:

The pump is sucking air; add more water. You should also see small bubbles in your tank.

Food damage:

The pump's water jet is cracking eggs or damaging fish fillets: Turn the pump outlet to face the container wall; this will greatly temper the flow of the pump

output. It is also good practice to bag eggs to prevent them from being blown around in certain containers.

System will not turn on:

Check power plug and breakers.

Low water level alarm:

Add more water; the water level can be dropped during operation by the pump due to water turbulence.

Low water level alarm turns on after a few seconds of operation:

Add more water. The pump generates waves; sometimes these waves will cause the water level at the sensors to fluctuate up and down. The waves sometimes drop the water level right under the sensor and will cause a low water alarm. This is normal, and you just need to add more water.

Temperature read does not match thermometer:

Sous Vide circulators are calibrated to a scientific platinum primary standard, which is far more accurate than store thermometers.

Lights in house are slightly flickering when system is on:

This is normal as the circulator is modulating power.

Frequently Asked Questions

What is Sous Vide?

In the Sous Vide method of cooking, food is sealed inside a plastic bag immersed in water and cooked at a lower temperature. Sous Vide allows for greater control and evenly cooked results. Using the Sous Vide method is surprisingly easy. You no longer have to worry if food is over- or undercooked. The Sous Vide method holds food at the perfect level of doneness for much longer than regular cooking methods would allow.

What are the basic steps to cooking Sous Vide?

First, make sure the food you are cooking is in a sealed plastic bag or vacuum-sealed bag. Submerge pouches into the water bath only after the liquid has reached your desired temperature. Cook for at least the minimum amount of time called for in your recipe. Cooking longer usually does not alter your result except when cooking delicate foods like fish or foie gras. When you're finished cooking, remove each pouch carefully from the water bath. Note: Meat, poultry, or fish can be seared in a hot pan or on the grill to create a crisp surface immediately before serving.

What kind of foods can you cook Sous Vide?

While most types of food will benefit from the Sous Vide method, it is especially beneficial for meat, fish, and other seafood that might otherwise overcook. Vegetables, eggs, and many different types of fruit will yield a delicious result when cooked Sous Vide. Plus, it's ideal for making sauces, cheeses, and yogurts—anything that requires a precise temperature.

What about seasoning?

Unlike traditional methods, the Sous Vide method retains the robust, natural flavor of your food. Keep this in mind if you choose to season your food. You may want to begin with a light application of basic flavors first.

Is there any type of food I shouldn't Sous Vide?

We do not recommend cooking white and dark meats together as they require different cooking times. For example, any whole bird (chicken, duck, etc.) should not be cooked whole. You may break down each part first and cook separately.

Frequently Asked Questions

What should you do if a pouch floats?

We recommend weighing the bags down by clipping them onto the side of the pan. Be sure food inside the bag is below water level.

If a properly sealed plastic bag develops air and begins to float in the middle of the cooking process, make sure it was not contaminated with bacteria. If the water bath develops a color or smell, the plastic bags may not be sealed. ***Discard any plastic bags you find unsealed during the cooking process.***



Manufacturer's 60-Day Limited Warranty

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days. This warranty is valid only in accordance with the conditions set forth below:

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
3. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Procedure for replacement or return within the 60 days:

To return the product for replacement or refund within the 60 days, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and your order number on the package, to the following address:

Tristar Products, Inc.
500 Returns Road
Wallingford, CT 06495.

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Sous Vide method of cooking

We are very proud of the design and quality
of our **Power Precision Cooker™**.

This product has been manufactured to the highest standards.
Should you have any problem, our friendly customer service staff
is here to help you.

973-287-5117



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