SAKI

和風ステーキ | Wafu



USER GUIDE





INTRODUCTION

Thank you for choosing Saki Wafu, Smart Sous Vide Precision Cooker!

This cooker heats and circulates water to cook / heat food contained in plastic zip or vacuum bags. Sous vide 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.

AFTER SALES SUPPORT

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Temperature Setting
Start / Stop
Adjustable Ring Clip
Pump Cap
Timer Setting
Increment Button
Decrement Button
Wifi Button
Pump Housing
SAKI
CURRENT TEMPERATURE
85.6
SET
140.0
WiFi

SETUP

Changing Temperature Units

Press and hold the Start/Stop button for about 3 seconds to toggle between Fahrenheit and Celcius temperature units.

Setting the Timer

- Press the **Timer button** on the **Control Panel**, then press the increment button to set the hour.
- Press the **Timer button** to save the hours value, then press the **increment button** or **decrement button** to set the minutes.
- Press the **Start/Stop button** to save the minutes value. The timer button 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 being blocked by the food.

- Twist the **Pump Cap** clockwise to unlock it from the **Pump Housing**.
- 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 already precisely calibrated at the factory. However, if you want the readings on the cooker to match that of your thermometer, perform the following steps to re-calibrate the cooker.

- Determine the difference between the temperature reading on the cooker and the temperature on your thermometer. You can change the cooker's reading by up to ± 9.9 °C.
- Press and hold the **Temp button** for about 5 seconds. The display will shop 0.0 °C.
- Press the **increment button** or **decrement button** to add or substract up to 9.9 °C.
- Press the **Temp button** to save the set value.

OPERATION WITHOUT WIFI

1. Ensure that the cooker is unplugged from the power source.
2. Install the 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. Fill the pot with water to a level between the MIN and MAX lines on the side of the Pump Housing.
5. Plug the cooker into the nearby AC power outlet.
6. Press the temperature button on the control panel. Then press the increment or decrement buttons to set to target temperature.
7. Press the Start/Stop button to begin cooking.
8. When cooking is complete, press the Start/Stop button to stop the cooker.

OPERATION WITH WIFI

1. Ensure that the cooker is unplugged from the power source.
2. Install the 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. Fill the pot with water to a level between the MIN and MAX lines on the side of the Pump Housing.
5. Plug the cooker into the nearby AC power outlet.
6. Download the SOUS VIDE APP.
7. Press the Wifi button for 1 second to connect to the wifi. When the app is connected to the device, the wifi button should be blinking rapidly.
8. Use recipe to cook - Select one recipe from the UI interface and press the Heating button to start cooking.
9. Custom cooking - Press the Set Temp button on the app to set the target temperature. Press the Set Time button on the app to set the time. Press the Confirm button to start cooking.

CLEANING

1. Rotate the **Pump Housing** clockwise to unlock it from the cooker, then remove it.
2. Rotate 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 it under running water. Ensure that only the metal parts are exposed to water. **Do not expose the upper parts of the cooker to the water.**
5. Allow all the parts to fully dry before reassembly.

TROUBLE SHOOTING

The cooker is emitting a whistling noise.	This is caused by the motor, propeller and the cooling fan, and it is normal.
The cooker is emitting a grinding noise.	The stainless steel pump housing is loose. Turn off the cooker, wait until it cools down, then secure the pump housing in place. If the sound persists, the pump shaft may have been bent. Remove the pump cap, then push the propeller until it is centrally located.
The cooker is emitting a hissing noise.	Check that the water level is between MIN and MAX marks. Refill the pot as necessary.
The cooker is making a bubbling and/or swishing noise.	Check that the water level is between MIN and MAX marks. Refill the pot as necessary.
The cooker damages fish fillets or cracks eggs.	Reposition the pump cap to direct the water jet into the side of the pot, away from the food.
The lights on the cooker control panel or main body flicker during the operation.	This is normal.

SPECIFICATIONS

Model	SVJ - 3000W
Thermal Power	1100 W
Minimum Temperature	+68°F (+20°C)
Maximum Temperature	+203°F (95°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	AC 120 V / 60 Hz

IMPORTANT SAFEGUARDS

At SAKI, we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that to exercise a degree of care when using any electrical appliance and adhere to the following precautions. Misuse can cause injuries.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.
READ ALL THE INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE.

Please use the 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 mark of the stainless steel pump housing.
- Only the stainless steel pump housing and pump 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 opearation, check the unit and the power cord for damage. Do not use if damage has occured.
- 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 an oven. Do not 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" (11 cm) deep pot or container with a minimum capacity of 2.64 gallons (10 liters).
- This equipment should be installed and operated with a minimum distance of 20 cm between the radiator and your body.

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