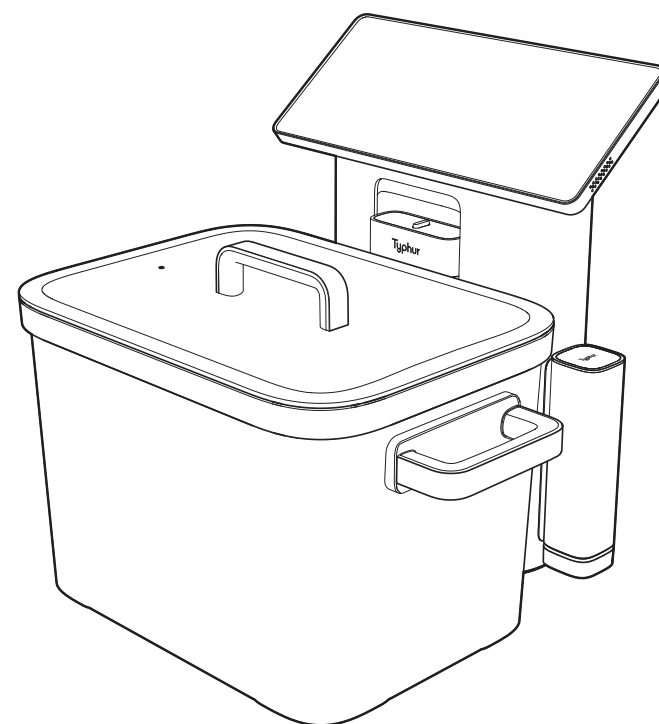


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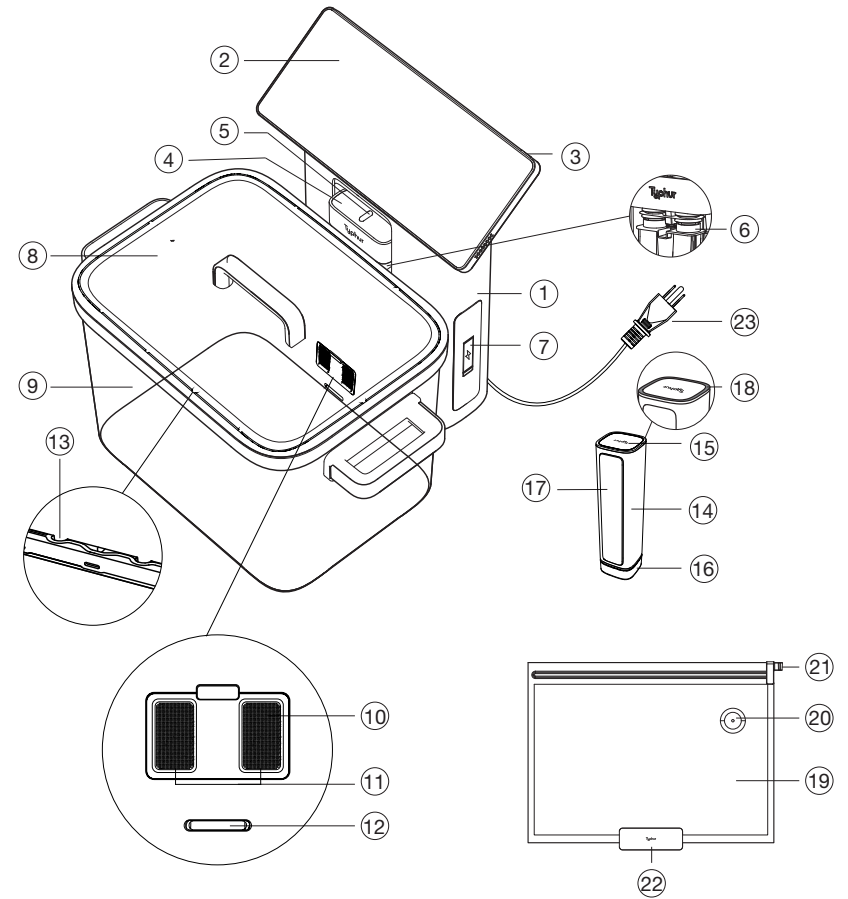
# User Manual

Model:SV03



Typhur

## Sous Vide Station



- |                             |                                      |
|-----------------------------|--------------------------------------|
| ① Main Unit                 | ⑬ Notch                              |
| ② Touch Panel               | ⑭ Vacuum Sealer                      |
| ③ Power Button              | ⑮ Vacuum Sealer On/Off Button        |
| ④ Tank Lock                 | ⑯ Storage Cap (on the Vacuum Sealer) |
| ⑤ Release Button            | ⑰ Wireless Charging Receiver         |
| ⑥ Silicon Rubber Seal Rings | ⑱ Vacuum Sealer Indicator Light      |
| ⑦ Wireless Charger          | ⑲ Vacuum Bag                         |
| ⑧ Water Tank Lid            | ⑳ Valve                              |
| ⑨ Water Tank                | ㉑ Hook                               |
| ⑩ Filter                    | ㉒ Weight                             |
| ⑪ Water Inlet               | ㉓ Plug                               |
| ⑫ Water Outlet              |                                      |

# IMPORTANT SAFEGUARDS

**WARNING:** Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric shock, fire and/or serious injury.

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or the main unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Extension Cord:
  - a) A short power-supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a longer cord.
  - b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
  - c) If a longer detachable power-supply cord or extension cord is used:
    - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
    - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
    - 3) If the appliance is of the grounded type, the cord set or extension cord should be a groundingtype 3-wire cord.
15. Battery using instruction:
  - a) Prevent unintentional starting. Ensure the switch is in the off-position before connecting to battery pack, picking up or carrying the appliance. Carrying the appliance with your finger on the switch or energizing appliance that have the switch on invites accidents.
  - b) Recharge only with the charger specified by the manufacturer. A charger that is suitable for one type of battery pack may create a risk of fire when used with another battery pack.
  - c) Use appliances only with specifically designated battery packs. Use of any other battery packs may create a risk of injury and fire.
  - d) Under abusive conditions, liquid may be ejected from the battery; avoid contact. If contact accidentally occurs, flush with water. If liquid contacts eyes, additionally seek medical help. Liquid ejected from the battery may cause irritation or burns.

- e) Do not use a battery pack or appliance that is damaged or modified. Damaged or modified batteries may exhibit unpredictable behavior resulting in fire, explosion or risk of injury.
- f) Do not expose a battery pack or appliance to fire or excessive temperature. Exposure to fire or temperature above 130°C may cause explosion. The temperature of 130°C can be replaced by the temperature of 265°F.
- g) Follow all charging instructions and do not charge the battery pack or appliance outside of the temperature range specified in the instructions. Charging improperly or at temperatures outside of the specified range may damage the battery and increase the risk of fire.
- h) Have servicing performed by a qualified repair person using only identical replacement parts. This will ensure that the safety of the product is maintained.
- i) Do not modify or attempt to repair the appliance or the battery pack (as applicable) except as indicated in the instructions for use and care.
- j) Do not charge the battery at ambient temperature below 39°F (4°C) or above 104 °F (40°C). Also keeping the temperature range of between 39-104°F when storing unit or during use. Follow all charging instructions and do not charge the battery pack or appliance outside of the temperature range specified in the instructions. Charging improperly or at temperatures outside of the specified range may damage the battery and increase the risk of fire.
16. The food must be vacuum sealed in a Vacuum Bag before Sous Vide cooking.
17. An acid bath must be performed when there is an alert on the Touch Panel to clean the mineral deposits.
18. Do not block the Water Inlet and Outlet of the Water Tank.
19. Do not immerse the Vacuum Sealer in water.

## Save these Instructions.

## Vacuum Sealer

### Vacuum sealing the bags

- Place the Vacuum Sealer on the Valve of the Vacuum Bag.
- Press the On/Off button on the Vacuum Sealer to start.
- The Vacuum Sealer stops automatically when the vacuum pressure reaches the right level.
- The Vacuum Sealer can be manually stopped by pressing the On/Off button.
- Pour away excessive liquid in the Storage Cap of the Vacuum Sealer, if any.

### Reading indicator light

- White indicator light flashing 1x: Vacuum sealing complete.
- Red indicator light continuous flashing: Battery power is low.
- White indicator light continuous flashing: Charging in process.
- White indicator light fast flashing 3x: Fully charged.
- Red indicator light fast flashing 5x: Liquid enters the Storage Cap.

### Charging the Vacuum Sealer

- Magnetically attach the Vacuum Sealer to the right side of the Main Unit to charge automatically.
- Check the charging status by reading the indicator light.

## Switching On and Off

### Switching on Sous Vide Station

- The appliance will automatically switch on when the power cord is plugged in.
- When the appliance is switched off, press the Power Button and hold for 3 seconds to switch it on.

### Switching off Sous Vide Station

- When the appliance is switched on, press the Power Button and hold for 3 seconds to switch it off.
- To save energy, the appliance switches off automatically after 20 minutes when not in use.
- After switching off the appliance, unplug it when it is not in use.

## Sous Vide cooking

### Check before cooking

- The Main Unit and the Water Tank must be used on a flat and level surface.
- The Silicon Rubber Seal Rings must be installed on the Main Unit.
- Make sure the Silicon Rubber Seal Rings and their corresponding parts on the Water Tank are clean.
- Make sure the Water Tank and the water pipes inside are clean.
- Make sure the Filter is clean and is properly installed on the Water Tank.
- The food must be vacuum sealed in a Vacuum Bag.

### Setting up

- Attach the plug to the wall outlet.
- Fill the Water Tank with water and keep the water level between the **MIN** and **MAX** scales. Soft or softened water is recommended to maintain appliance performance and reduce mineral deposits.
- Align the Water Tank with the Main Unit, press the Tank Lock, until a "**click**" sound is heard.
- Place ingredients in a Vacuum Bag, then use the Vacuum Sealer to vacuum the bag. Clamp the bag with the Weight to stop the food from floating, if necessary.
- Affix the Vacuum Bag to the side of the Water Tank via the Hook on the bag and its corresponding part on the inner rim of the Water Tank.
- Close the Lid of the Water Tank to get better cooking results and ensure safety.

### Cooking

- Set the temperature and time on the Touch Panel, then start the cooking.
- When cooking has finished, press the Release Button on the center of the Tank Lock to return to its original location, to detach the Water Tank.

Note: Further details on cooking process, recipe cooking, schedule cooking can be found in the operating instructions on the Touch Panel.

### Connect to App

- Download Typhur free app from Google Play or App Store, or you can scan the QR code to download it.
- Open the app and follow the on-screen instructions to connect Sous Vide Station to the app.
- To disconnect Sous Vide Station from the app, you can follow the instructions on the Touch Panel's "**Account**" page, or follow the instructions on the app.



## Cleaning and Maintenance

### Before cleaning

- Remove the plug from the Wall Outlet and let the appliance cool down.

### Cleaning the Water Tank

- Pour away the water in the Water Tank.
- Wash the Water Tank with a non-abrasive sponge.

### Cleaning the Main Unit

- Wipe the body of the Main Unit with a dry or slightly damp cloth.
- Gently wipe the Touch Panel with a slightly damp microfiber cloth.
- Gently wipe the Touch Panel with a dry microfiber cloth.

### Cleaning the Vacuum Sealer

- Pour away the liquid in the Storage Cap, if any.
- Wash the Storage Cap with mild dish soap or place it in the dishwasher.
- Wipe the body of the Vacuum Sealer with a dry or slightly damp cloth.

### Cleaning the Weight

- Wash the Weight with mild soap or place it in the dishwasher.

### Cleaning the mineral deposits

- An acid bath must be performed when there is an alert on the Touch Panel to clean the mineral deposits. Otherwise, the water circulation and heating system could be damaged by the mineral deposits.
- You can perform an acid bath whenever you can see a lot of mineral deposits in the water tank.
- Follow the instructions on the Touch Panel's "**Maintenance**" page, mix the citric acid powder with water into a 5% solution and run the cleaning programme.

### Maintenance

- Unplug the Sous Vide Station when not in use.
- Make sure all parts are clean and dry before you store the Sous Vide Station.

## Troubleshooting

Problem	Possible causes	Solution
The Water Tank can not be attached to the Main Unit.	The Main Unit and the Water Tank are not placed on a flat and level countertop or not aligned.	Place the Main Unit and the Water Tank on a flat and level countertop, and make sure they are aligned.
	The Silicon Rubber Seal Rings or their corresponding parts on the Water Tank are not clean.	Clean the Silicon Rubber Seal Rings and their corresponding parts on the Water Tank.
	The Release Button is pressed.	Press the Tank Lock only and keep the Release Button free when attaching the Water Tank to the Main Unit.
There are many bubbles coming out of the Water Outlet.	The cooking started not long ago.	It is normal to have bubbles when cooking has just started. Wait for 1-2 minutes after cooking starts, then check again.
	Cooking temperature above local boiling point minus 20°C.	A little bubble is normal when the cooking temperature is closer to the local boiling point.
	The Main Unit and the Water Tank are not placed on a flat and level countertop.	Place the Main Unit and the Water Tank on a flat and level countertop.
	The Silicon Rubber Seal Rings or their corresponding parts on the Water Tank are not clean.	Clean the Silicon Rubber Seal Rings and their corresponding parts on the Water Tank.
The Water Tank can not be detached from the Main Unit.	Cooking in process.	The Tank is locked while cooking for safety. Please stop cooking before detaching the Water Tank.
	The Main Unit is unplugged during cooking.	Stop cooking before you unplug so that you can freely operate the Tank Lock.
	There is a power outage during cooking.	Switching on the Main Unit after the power returns, then stop cooking if you still want to detach the Water Tank.
The Touch Panel reports an error.	Failures may have occurred.	Follow the instructions on the Touch Panel.

The Vacuum Sealer does not respond to the On/Off button.	The Vacuum Sealer's battery is low or not charged.	Recharge the Vacuum Sealer.
The Vacuum Sealer does not create vacuum when placed on the bag or the vacuum pressure does not reach the right level.	The bag is not properly closed.	Check that the bag is properly closed.
	The Vacuum Sealer sits too loosely on the Valve.	When you vacuum seal, lightly press the Vacuum Sealer onto the dock of the Valve to create a tight seal between the Vacuum Sealer and the Valve.
White indicator light of the Vacuum Sealer flashing 2x.	Vacuumping a single bag takes more than 5 minutes before the vacuum pressure reaches the right level.	Lightly press the Vacuum Sealer onto the dock of the Valve to create a tight seal between the Vacuum Sealer and the Valve.
Red indicator light of the Vacuum Sealer fast flashing 5x.	Liquid enters Storage Cap.	Pour away the liquid in the Storage Cap.
White indicator light of the Vacuum Sealer lights up for 5 seconds and then turns off.	Charging is not allowed when the ambient temperature is lower than 4°C or higher than 40°C.	Charge the Vacuum Sealer at an ambient temperature of 4~40°C.
Red indicator light of the Vacuum Sealer lights up for 5 seconds and then turns off.	A wireless charging fault occurred.	Stop charging and let the Vacuum Sealer cool down for 5 minutes, then try again.
The above problems cannot be solved.	Sous Vide Station malfunction.	Contact customer service.

Please contact our Customer Support Team if you have any questions.

Phone: 1(888) 838-6563

Email: support@typhur.com

Website: www.typhur.com/support

### Limited One-Year Warranty

This appliance carries a limited one-year warranty against defects from the date of purchase.

Full details are stated in Typhur's warranty policy at [www.typhur.com/warranty](http://www.typhur.com/warranty)

### FCC Statement

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

**Caution:** The user is cautioned that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

### FCC Radiation Exposure Statement:

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

### FCC Supplier's Declaration of Conformity:

Product Name: Sous Vide

Model number: SV03

Suppliers Name: Typhur Inc.

Suppliers Address (USA): 2890 Zanker Rd, Suite 120, San Jose, CA 95134

Suppliers contact mail: allen.f@typhur.com

### **ISED statement:**

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions:

1. This device may not cause interference.
2. This device must accept any interference, including interference that may cause undesired operation of the device.

L'émetteur/récepteur exempt de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :

1. L'appareil ne doit pas produire de brouillage;
2. L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

### **ISED Radiation Exposure Statement:**

This equipment complies with ISED RSS-102 radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator and any part of your body.

Pour se conformer aux exigences de conformité CNR 102 RF exposition, une distance de séparation d'au moins 20 cm doit être maintenue entre l'antenne de cet appareil et toutes les personnes.