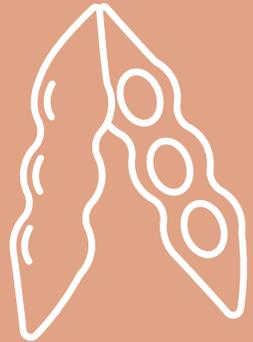
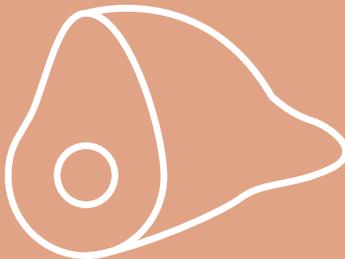
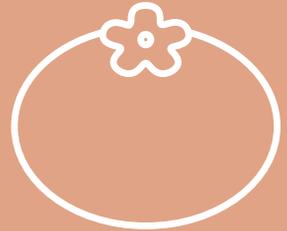
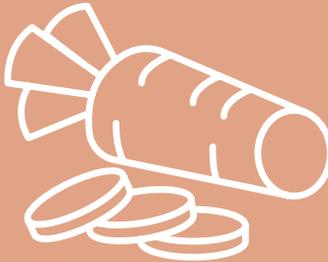
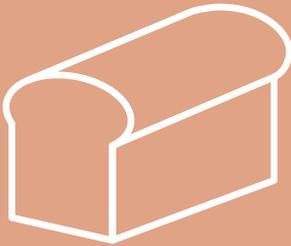
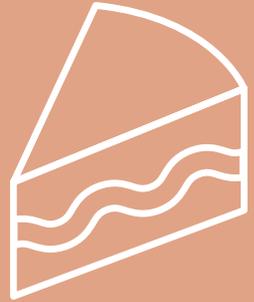
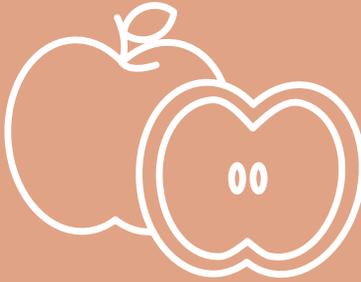
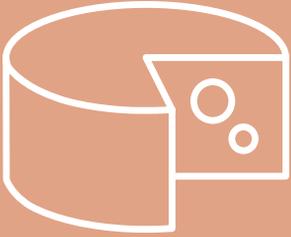


SousChef

Your Kitchen's Secret Weapon



INSTRUCTION MANUAL

07.13.21

WHAT'S IN THE BOX?

SousChef Components & Accessories

Knife
Sharpeners

Slide-Out
Tablet Stand



Micro USB to
USB Cable



Digital
Scale

Digital
Timer

Slides off
for easy
cleaning!

Cutting
Board

What Does SousChef Do?

SousChef is your new secret weapon in the kitchen! Featuring 5 must-have kitchen accessories that will replace your whole kitchen staff. From prep to the finishing touches, your new kitchen helper will never let you down.

5 CULINARY ACCESSORIES

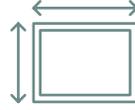
In 1 Convenient Product



CUTTING BOARD



High-quality
Canadian maple



12" x 9"
cutting area



Juice grooves
keep surface clean

Benefits of Maple

- Sustainably harvested.
- Resistant to knife scarring.
- Has natural anti-microbial properties (good for cutting meat).

Cutting Board Care

Maple has the tendency to absorb water, so it is recommended to surface treat with cutting board oil every 4-6 weeks, or when the board feels dry.



KNIFE SHARPENER



White fine stone
for touch-ups



Pink coarse stone
for dull knife



Removable for
easy washing

How to Sharpen your Knife

- Place the knife with the pointed end towards the SousChef.
- Pull the knife towards you gently, dragging the blade through the sharpener.

Importance of a Sharp Knife

The sharper the knife, the easier to use. There's less risk of slipping and cutting yourself with a sharp knife. There is also less damage done to the food while cutting.



DIGITAL SCALE



High accuracy



Measure in grams,
lbs or kgs



Measures from
0.01g to 3kg

Scale Options

- Switch easily between weight units.
- Weigh foods in a container with the tare function.
- See “How to Use SousChef” for more information on how to use these options.



DIGITAL TIMER



Clear digital LCD
screen



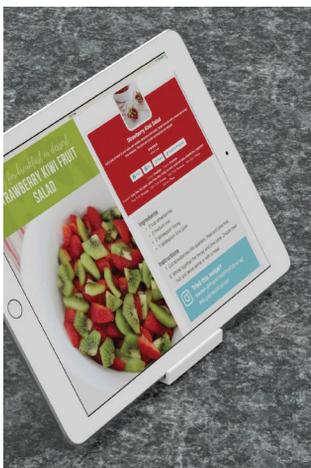
Time in seconds or
minutes



Time up to 99
minutes

Setting the Digital Timer

- Press and hold the Power button to turn SousChef on.
- Using the Min and Sec buttons, set the timer to the exact time you need.
- Press the Play/Pause button to start or pause the timer.



TABLET STAND



Keep your recipes at
your finger tips



Universally
compatible



Supports portrait &
landscape



Slides in & out for
easy storage



Anti-slip rubberized
feet



Pocket-sized so you
can take it anywhere

HOW TO USE SOUSCHEF

Using the SousChef Components

Charging SousChef

- When your SousChef needs to be recharged, you will see an indication on the screen.
- Lift the silicon cover off of the charging port on the SousChef.
- Plug the micro USB end of the provided cable into the micro USB port on SousChef.
- Plug the USB end of the cable into a power source (laptop, computer, wall adapter, etc).
- The battery indicator will blink while SousChef charges.
- When SousChef is fully charged, the battery indicator will stop blinking.

Powering SousChef On/Off

- Press and hold the Power/Tare button. This will turn on the LCD screens that shows the digital scale, digital timer and battery indicator.
- Do the same to turn the SousChef off.

Using the Sharpeners

- Place the knife with the pointed end towards the SousChef.
- Pull the knife towards you gently, dragging the blade through the sharpener.
- Use the fine white sharpener for touch-ups.
- Use the coarse pink sharpener for a dull knife.

Setting the Digital Timer

- Press and hold the Power/Tare button to turn SousChef on.
- Using the Min and Sec buttons, set the timer to the exact time you need.
- Press the Play/Pause button to start, stop or pause the timer.
- Press and hold the Min and Sec buttons at the same time to reset the timer.

Using the Scale

- Press and hold the Power/Tare button to turn SousChef on.
- For best results, place the item you are weighing directly in the center of the scale.
- The weight will show up on the screen.

Switching Units on the Scale

- Press and hold the Unit button to switch the selected unit.

Using the Tare Function on the Scale

To weigh food that requires a container, or just to keep your scale tidy, you can use the tare function.

- Place your empty container on the scale.
- Press the Tare button & the weight of the container will be zeroed.
- Now when you add your food to the container, only the weight of the food will be measured.

CARE GUIDE

Taking Care of the SousChef Components

Oiling the Cutting Board

Before using your cutting board, it is recommended that you use cutting board oil to increase the board's lifespan. It is used to prevent the saturation of liquids that can form bacteria in your cutting board. You will need to re-apply cutting board oil every 4-6 weeks to maintain the barrier.

Cleaning the Cutting Board

Be sure to clean the cutting board shortly after use to keep stains and water from penetrating the wood.

- Detach the cutting board from SousChef.
- Take hot water, a washcloth or sponge, and ordinary dish soap.
- Scrub the board until any remaining food bits or coloration are gone.
- Rinse well to remove excess soap.
- Leave to dry completely before putting it away.

Cleaning the Knife Sharpeners

- Slide the knife sharpener up from SousChef.
- The sharpener component and the outer casing are separate pieces.
- Rinse with water.
- Leave to dry completely before re-attaching to SousChef.

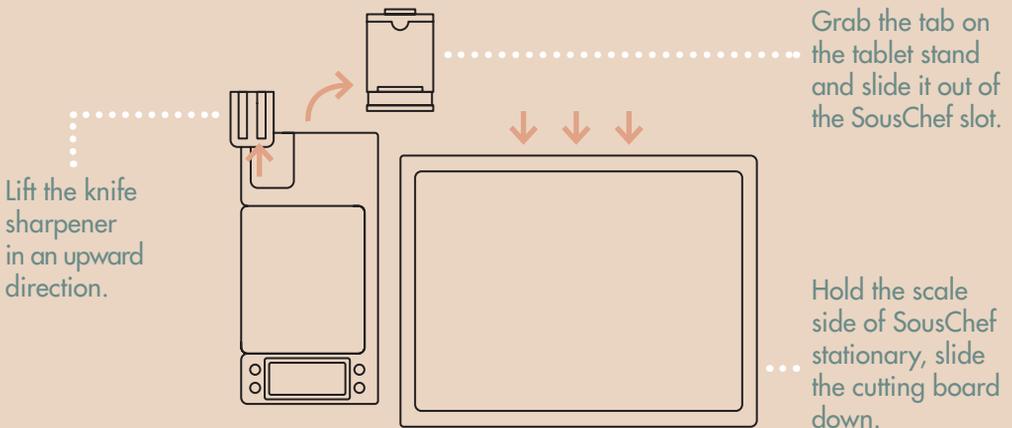
Cleaning the Tablet Stand

- Slide the tablet stand out of SousChef.
- Rinse with water.
- Wash with mild soap if very soiled.
- Leave to dry completely before putting it back into SousChef.

Cleaning the Digital Scale & Timer

- Wipe the scale carefully with a cloth dampened with water and mild soap.
- Leave to dry completely before putting SousChef away.
- Use a lightly dampened cloth to wipe the other surfaces of the scale and screen if needed.

Detaching the SousChef Components



FCC Statement

This device complies with part 15B of the FCC rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15B 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.