



Sous Vide & Slow Cooker

Model Number SVS550

INSTRUCTION MANUAL

AFTER SALES SUPPORT

 (AUS) 1300 663 907



 customercare@winplus.com.au

MODEL: SVS550 PRODUCT CODE: 49778 06/2015

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After Sales Support

Telephone: 1300 663 907
Email: customercare@winplus.com.au



Kuchef

Sous Vide & Slow Cooker

Warranty Details

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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Welcome

Congratulations on choosing to buy a Kuchef® product.

All products brought to you by Kuchef® are manufactured to the highest standards of performance and safety, and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.

We hope that you will enjoy using your purchase for many years to come.

General Information and Safety Instructions

GENERAL INFORMATION & SAFETY INSTRUCTIONS

- Do not use in dusty conditions.
- Do not drop the Sous Vide & Slow Cooker. Dropping or rough use of the unit will cause damage.
- Do not place near strong magnets or strong electric currents.
- When the Sous Vide & Slow Cooker is not in use, turn off and unplug from any power source.
- There are no user serviceable parts in the Sous Vide & Slow Cooker - Do not attempt to repair, open or alter any components. In the case of improper usage or if you have opened, altered or repaired the product yourself, all guarantees are void.
- The supplier does not accept responsibility for additional or consequential damage other than covered by legal product responsibility.
- The supplier is not responsible for the end use of this product including any improper use or when used for purposes that are not specified.

Warnings

1. Read all instructions before operating the Sous Vide & Slow Cooker for the first time.
2. For domestic use only.
3. Do not use the appliance for other than intended or specified purposes.
4. Only use the Sous Vide & Slow Cooker with Australian Standard 230-240V AC 50HZ 10A Rated power supply.
5. To avoid electrical shock, do not place the cord, plug or main unit in water or other liquids.
6. Do not operate appliance with wet hands or operate in a wet working environment.
7. Always protect the power cable from undue flexing and wearing – do not allow the cable to hang off edge of the counter or table. If the supply cord is damaged, disconnect the product from any power source, and contact after sales support.
8. Keep the appliance and power cable away from heat sources and hot surfaces.
9. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
10. Do not move the Sous Vide & Slow Cooker while it is switched on. Always allow the water bath to cool before emptying or moving the appliance.
11. Do not use this appliance with an external timer or separate remote-control system of any kind.
12. Do not fill the container above its maximum indicated level; ensure there is adequate room to accommodate the volume of food pouches when added to water bath. Food pouches should be fully submerged in water bath; do not overflow.
13. Use caution when removing the lid during or after operation as hot water can collect on the inside. It is highly recommended to use oven mitts to remove the lid and for safety face away from body to let the water drip off lid into the bath.
14. Do not store non-food items in the cooking pan.
15. Children shall be supervised to ensure that they do not play with the appliance.

Food safety recommendations when using your Sous Vide & Slow Cooker:

16. Always use only the freshest ingredients.
17. Ensure all meat, seafood, poultry and game has been refrigerated and is not contaminated.

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Warnings Continued

18. When using vacuum seal pouches ensure they are clean and food-grade.
19. Wash hands before performing any food preparation.
20. Take care when cooking using sous vide method. Food cooked in the temperature “danger zone” (5°C - 56°C) could allow harmful bacteria to grow. Using the Sous Vide method therefore is not recommended for persons with a susceptible immune system; raw or unpasteurised foods may pose a risk. At risk persons may be one of the following groups:
 - young children;
 - pregnant women;
 - elderly people.
21. Product that is held in the Sous Vide for longer than 6 hours should not be refrigerated, then reheated as it poses a potential health risk.

Features

- Stainless Steel Housing
- Sous Vide mode
- Slow Cook mode
- 5.5L Non-stick Pan
- Digital Control Panel
- Precise Temperature Control
- Timer Control
- Pouch Rack
- Flat Rack
- LED Display
- Check and Change Temperature during cooking
- Glass Lid with Rubber Seal to ensure even temperatures
- Adjustable Count Down Timer

Technical Specifications

Model Number: SVS550

Weight: 4.15kg

Colour: Stainless Steel

Capacity: 5.5L

Voltage: 230-240V~ 50/60Hz

Temperature Range: 40°C - 90°C

Power: 500-550W

Temperature Increments: 1°C

Dimensions: 43cm x 28cm x 23.5cm

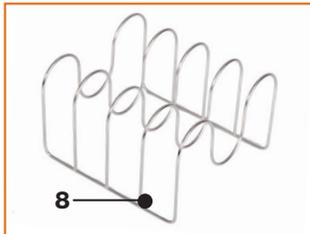
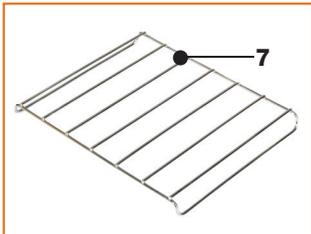
Warranty: 3 Years

Product Complies with AS/NZS 60335.1:2011 + A1:2012 + A2:2014 and AS/NZS 60335.2.15:2013

Version No: 1.1

Issue Date: 2 Feb 2015

Assembly and Parts List



- | | | |
|----------------------|------------------|-------------------------------|
| 1. Lid | 5. Control Panel | 9. Power Cord Set |
| 2. Lid Handles | 6. Main Unit | 10. User Manual (Not Shown) |
| 3. Pan | 7. Flat Rack | 11. Warranty Card (Not Shown) |
| 4. Main Unit Handles | 8. Pouch Rack | |

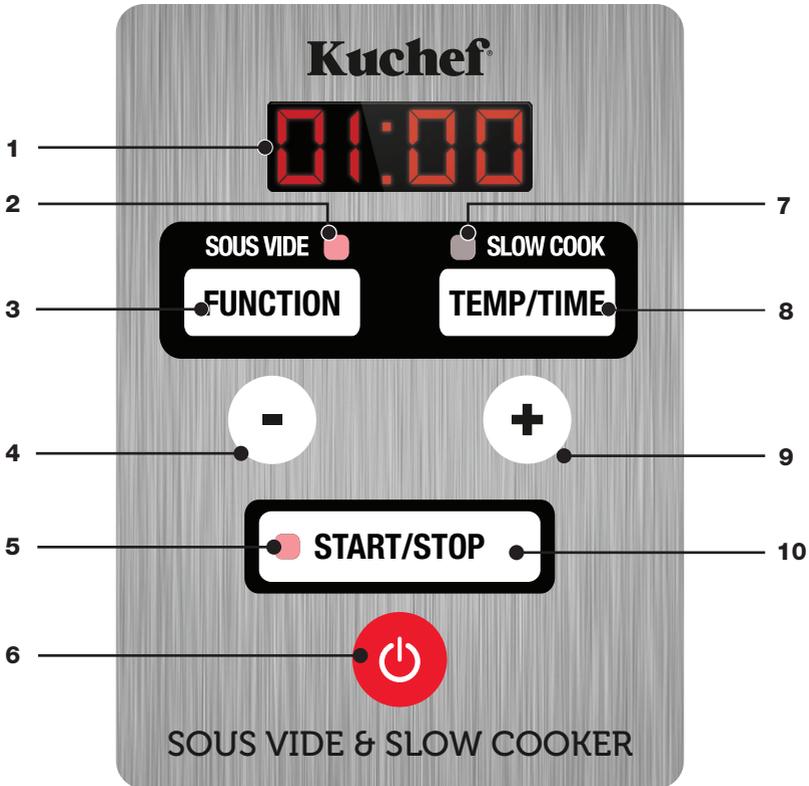
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Control Panel



1. LED Display: Displays time and temperature.
2. SOUS VIDE mode indicator light.
3. FUNCTION Button: Selects the cooking mode either SOUS VIDE or SLOW COOK.
4. (-) Button: Set temperature or time down.
5. START/STOP indicator light.
6. ON/OFF Button: Turns unit on or off.
7. SLOW COOK mode indicator light.
8. TEMP/TIME Button: Selects the temperature or time to be set.
9. (+) Button: Set temperature or time up.
10. START/STOP Button: Starts or stops the cooking process.

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Getting Started

Before First Use

Remove any packaging material and promotional labels before using your Sous Vide & Slow Cooker for the first time. Wash the pan, lid and racks in warm soapy water before the first use. Thoroughly dry, then assemble as shown on pages 12-14. Position your Sous Vide & Slow Cooker on a firm level table or bench.

NOTE: You may notice a slight odour from the main unit on the first use. This is normal and expected for the first operation.

About Sous Vide

Sous Vide is a method for cooking foods in vacuum sealed pouches at a specific temperature, in a water bath. It is a popular cooking method used in many professional kitchens, as the controlled cooking temperatures provide perfect results and remove the chance of overcooking. For example; a steak is cooked medium rare at 56°C, setting the water bath to this temperature ensures the vacuum sealed steak won't exceed that temperature and overcook. Another benefit to cooking foods in vacuum sealed pouches ensures that foods cook in their own juices, locking in more flavour. The time that your food is cooked for is determined by its thickness, not its weight. On pages 15-16 there are detailed guidelines on cooking foods for the appropriate time according to their thickness.

Sous Vide Basic Steps

Below are the essential steps of using the Sous Vide cooking method. Please refer to the cooking time/temperature guidelines and operation instructions on pages 12-18.

1. Season your food

You may wish to flavour your food with salt & pepper, spices, marinades, herbs, butter or oil before sealing.

2. Vacuum seal your food

This is the most important step in the Sous Vide process. It prevents the food from touching the water which can dilute the flavour. Sealing the food also locks in the flavour and nutrition letting it cook in its own juices. Ensure only food-grade pouches are used.

NOTE: Vacuum sealer and sealer refill rolls sold separately.

3. Cook your food

Using your Sous Vide & Slow Cooker, set the required temperature and time. Follow cooking time and temperature guidelines listed on pages 15-16.

4. Sear your food

Some foods may require to be seared to give desired texture and flavour. Once the food has been cooked in water the bath, remove from the sealed pouch and quickly sear it in a hot pan or grill. This process will help caramelise the exterior of the food whilst still keeping it moist and tender inside.

NOTE: Ensure you read operation instructions listed on pages 12-18.

About the Slow Cooker

The Kuchef Sous Vide & Slow Cooker also has a slow cook function. Cooking foods over a long period of time can produce tender and delicious meals with minimal effort. Using this method helps break down proteins and vegetables slowly, ensuring you get the most flavour out of your ingredients. With minimal supervision required and quick clean up you will have more time to enjoy with family and friends.

Instructions

Sous Vide Operation

The Sous Vide & Slow Cooker has a temperature range of 40°C - 90°C and a minimum cooking time of 1 hour in Sous Vide mode. Do not hold food in the water bath for more than 8 hours. Please see pages 15-16 to view recommended cooking temperatures and times.



1. Place the unit on a flat surface away from any obstructions.



2. Place either the pouch rack or flat rack in the pan.

NOTE: Use the pouch racks when cooking to help separate the food. Use the flat rack alternatively for larger pouches to keep off the base of the pan and ensure even cooking.



3. Fill the pan with warm water between the FILL and MAX lines. Place the pan back into main unit with the lid in place.



4. Plug the power cord into the back of the unit. Plug into a power point and turn on. Press and hold the ON/OFF button until unit beeps.

NOTE: Do not fill above the MAX line. When filling the bath allow for the displacement of items you're going to put in the water.

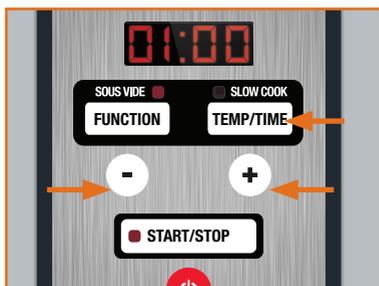


5. The unit will begin on SOUS VIDE mode. The FUNCTION button will change the selected mode, ensure the SOUS VIDE indicator light is red.



6. Set the temperature by pressing the + or – buttons. The temperature will change in 1°C increments.

NOTE: The default temperature is 50°C.



7. Press the TEMP/TIME button to begin setting timer. Select the time by pressing the + or – buttons.



8. To start the preheating process press the START/STOP button. The SOUS VIDE light will begin to flash to indicate that the unit is heating the water to the set temperature.

NOTE: You can change the temperature while heating using the + and - buttons and you can check the temperature by pressing the TEMP/TIME button.

NOTE: The default time starts at 1 hour. The timer changes in 10 minute increments.

TIP: When in pre-heating mode, the (:) symbol on the timer will NOT be flashing, indicating that the timer has NOT begun counting down.



- 9.** When the SOUS VIDE light stops flashing and the unit beeps, it is ready to add your sealed pouches. The START/STOP light will start flashing.

- 10.** Remove the lid and add your pouches to the water bath using tongs.

WARNING: Take caution when removing lid as steam and condensation may have built up on the inside. Ensure that you use tongs to add and remove the pouches to the water bath as the heated liquid can pose a risk.



- 11.** Replace the lid. Press the START/STOP button and the light will stop flashing. The (:) symbol on the timer will begin flashing indicating that the timer has started counting down.

If you do not press the Start/Stop button, the temperature will hold for 24 hours then turn off.

- 12.** Once the timer finishes counting down the unit will beep three times and turn off.

- 13.** You can change the temperature whilst cooking and the countdown will pause. You can also check the temperature by pressing the TEMP/TIME button

NOTE: Food pouches can be held in the water bath for no longer than 2 hours after set cooking time has finished.

Sous Vide Hints & Tips

- You can seal foods in advance and store them in the refrigerator for a short period to save time.
- Try to avoid removing the lid during the heating and cooking stages in order to best maintain accurate cooking temperatures.
- To check the temperature of the water bath during cooking, press the TEMP/TIME button.
- Filling the cooking bath with warm water at the start will help speed up the heating process.
- When cooking eggs or seafood do not hold in the water bath for more than 1 hour after cooking.

Sous Vide Recommended Cooking Temperatures

The table below is only a guide and may differ according to individual preference.

WARNING: Take care when cooking using sous vide method. Food cooked in the temperature “danger zone” (5°C - 56°C) could allow harmful bacteria to grow. Using the Sous Vide method therefore is not recommended for persons with a susceptible immune system; raw or unpasteurised foods may pose a risk. At risk persons may be one of the following groups: - young children;
- pregnant women;
- elderly people.

Food	Cooked	Temperature (°C)
Beef, Lamb, Pork	Medium Rare	56°C
	Medium	60°C
	Medium Well	65°C
	Well	70°C and over
Poultry	Medium	70°C
	Well	75°C and over
Seafood	Medium Rare	56°C
	Medium	60°C
Vegetables	-	85°C and over

The table below shows recommended temperature and cooking times. They are only a guide and may differ according to individual preference. The thickness of the food you're cooking will determine the cooking time.

Food	Temperature (°C)	Cooking Time	Thickness (cm)
BEEF & LAMB			
Tenderloin, Sirloin	56°C or higher	2 hrs	6cm
Scotch fillet, T/Bone, Rump	56°C or higher	2 hrs	3cm
Lamb cutlets, Backstrap	56°C or higher	1 hr	3cm
Lamb leg	56°C or higher	8 hrs	3-5cm
Game meats	56°C or higher		
PORK			
Pork belly	70°C or higher	8 hrs	
Pork chop	60°C or higher	4 hrs	5cm
Pork ribs	70°C or higher	8 hrs	
POULTRY			
Chicken breast	75°C	2 hrs	4cm
Chicken breast with bone	75°C	3 hrs	5cm
Chicken thigh	75°C	1 hr	3cm
Chicken thigh with bone	75°C	2 hrs	4cm
Chicken Maryland	75°C	4 hrs	5cm
Duck breast	60°C or higher	3 hrs	3-5cm
WHITE FISH			
Snapper, Barramundi, Flathead	56°C or higher	1 hr	
OILY FISH			
Snapper, Barramundi, Flathead	56°C or higher	1 hr	
EGGS			
Poached	63°C	1 hr	-
Hard Cooked	71°C	1 hr	-
VEGETABLES & FRUIT			
Vegetables	85°C	1 hr	1-4cm
Fruit	75°C	1 hr	1-4cm

WARNING: Product that is held in the Sous Vide for longer than 6 hours, should not be refrigerated then reheated as it poses a potential health risk.

Slow Cooker Operation

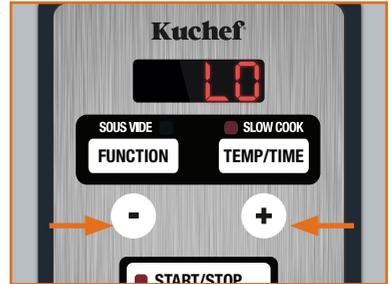
The Slow Cooker mode offers two cooking settings and a keep warm setting. The minimum cooking time is 4 hours and maximum 16 hours.

1. Place the unit on a flat surface away from any obstructions.
2. Plug the power cord into the back of the unit. Plug into a power point and turn on. Press the ON button until the unit beeps.
3. Fill the cooking pan with your ingredients and replace the lid.

NOTE: Ensure ingredients do not exceed MAX line.



4. Press the FUNCTION button until the SLOW COOK light illuminates.



5. Choose your cooking setting by pressing the + or - buttons to select HI or LO.

NOTE: The default temperature will be LO.

6. Press the TEMP/TIME button to begin setting the timer.
7. Select the time by pressing the + or - buttons.

NOTE: The default time is 8 hours. The timer changes in 30 minute increments.

8. After setting the time press the START/STOP button. The (:) symbol on the timer will begin flashing indicating that the timer has started. You can also change the temperature whilst cooking.
9. Once the timer finishes counting down the unit will beep three times and automatically switch to the keep warm mode. The LED screen will display 0:00. The SLOW COOKER light will turn green and the timer will begin counting back up.

NOTE: Do not let foods sit on the keep warm setting for more than 4 hours.

Slow Cooker Hints and Tips

- Brown meats before adding them to the slow cooker pan to seal in the juices and improve flavour.
- You may notice a lot of liquid can be retained during cooking. This is due to the lid preventing moisture from escaping. Adjust recipes by reducing the quantity of added liquid (water, stock, etc.) to achieve a slightly thicker consistency.

Slow Cooker Settings

LO Setting	This setting is great for long cooking periods as the heat is very low and breaks down proteins slowly to ensure meat will fall off the bone.
HI Setting	This setting will cook your meal faster but will still give tender results.
KEEP WARM Setting (Timer counts up)	This setting engages at the end of the set time and ensures your meal stays warm even if you're not there.

NOTE: Do not leave foods on the KEEP WARM setting for more than 4 hours as it may pose a health risk.

Cleaning and Storage

Unplug Sous Vide & Slow Cooker and allow it to cool before cleaning. Wipe down the exterior with a damp cloth. Wash the pan, lid and pouch racks in warm soapy water, ensuring they are dry before storing.

All parts of the Sous Vide & Slow Cooker are hand wash only.

NOTE: Do not use abrasive cleaners, steel wool or similar to clean. Ensure each part is cleaned before and after use.

Over time the rubber seal on the lid may require cleaning. To clean, remove the seal from the lid and wipe the inside of the seal with warm soapy water. Wipe down the rim of the lid. Once the rubber seal has completely dried, attach it back on to the lid.

Please visit www.winplus.com.au for more detailed instructions on cleaning the rubber seal.

FAQ

Problem	Solution
<i>My Sous Vide & Slow Cooker won't turn on</i>	<ul style="list-style-type: none">• Check that the Sous Vide & Slow Cooker is correctly plugged into a power outlet.• Check the power outlet is turned on.• Check that you have pressed the ON button according to instructions on page 12-14.
<i>The LED screen is blank</i>	<ul style="list-style-type: none">• Check that the Sous Vide & Slow Cooker is correctly plugged into a power outlet.• Check the power outlet is turned on.• Check you have turned the unit ON.
<i>My Sous Vide & Slow Cooker won't heat</i>	<ul style="list-style-type: none">• Ensure you have turned the unit ON, set temperature and time correctly and pressed START. Follow the instructions for both modes on pages 12-18.
<i>The buttons aren't responding</i>	<ul style="list-style-type: none">• Check that the Sous Vide & Slow Cooker is correctly plugged into a power outlet.• Check the power outlet is turned on.• Check you have turned the unit ON.

Disposal

At the end of its working life, do not throw this product out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Please keep the original packaging carton and materials in a safe place. It will help to prevent any damage if the product needs to be transported in the future. In the event it is to be disposed of, please recycle all packaging material where possible.

If you require another copy of this instruction manual, please contact customercare@winplus.com.au to obtain an electronic copy.

Recipes

The following recipes are basic starting points for cooking sous vide or slow cooked meals. The recommended temperatures and times are only a guide. There are endless combinations to explore and once you gain experience using your Sous Vide & Slow Cooker you have the perfect tool to get creative.



Marinades and Rubs

Marinades and rubs can be a great way to flavour meats when cooking using the sous vide method. Below are some recipes to get you started, simply apply the marinade or rub to the meat at the 'season' stage according to instructions on page 10.

BBQ MARINADE

Perfect for pork or beef ribs cooked sous vide and basting at the sear stage.

1 Brown onion, peeled	1 tbsp Brown sugar
3 Garlic cloves	1 tbsp Worcestershire sauce
½ Red chilli	2 tbsp Apple cider vinegar
2 tbsp Extra virgin olive oil	2 tbsp Dijon mustard
400gms Diced tomatoes	Salt & pepper, to taste
4 tbsp Tomato sauce	

1. Finely chop onion, garlic and chilli
2. Heat olive oil in a saucepan, and sauté the chopped ingredients until golden brown.
3. Add all ingredients to a blender or food processor and puree.
4. Combine all ingredients in the saucepan and simmer for 10 minutes, or until slightly thickened.
5. Allow marinade to cool before applying to meat if using sous vide method.

MOROCCAN SPICE RUB

Great on fish or chicken

1 tbsp Ground cumin	Pinch of garlic powder
1 tbsp Sweet paprika	1 tbsp Dried oregano
1 tsp Onion powder	2 tsp Ground coriander
2 tsp Turmeric	Salt & pepper, to taste
Pinch of cayenne pepper	

Combine all ingredients. Apply by generously coating food in spice rub at 'season' stage of sous vide method. Store in airtight container.

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Sous Vide Recipes

BEEF TENDERLOIN

500gms Beef tenderloin

2 Garlic cloves, finely sliced

2 Sprigs of thyme

50gms Butter

Pinch of salt & pepper

1. Fill cooking bath with water and use flat rack. Turn on Sous Vide & Slow Cooker to SOUS VIDE mode and set temperature to 56°C and time to 2 hours for medium rare.
2. Season beef with salt and pepper. Place beef, garlic, thyme and butter into pouch and seal pouch.
3. Once water bath has reached 56°C, lower pouch into bath using tongs and put lid on. Press START/STOP.
4. Once cooked, remove beef from pouch, sear in hot pan until brown.

HONEY SOY SALMON

4 x 200gm Salmon fillets

4 tbsp Soy sauce

4 tbsp Honey

1 Red chilli, sliced

1 Lemon, zested

¼ Cup fresh coriander, roughly chopped

Pinch of salt & pepper

1. Fill cooking bath with water and use pouch rack. Turn on Sous Vide & Slow Cooker. Set to SOUS VIDE mode and set temperature to 56°C and time to 1 hour for medium rare.
2. Combine soy sauce, honey, red chilli, lemon zest, fresh coriander, salt and pepper in a bowl.
3. Place salmon fillets in pouches and spread marinade evenly between each, seal pouches.
4. Once water bath has reached 56°C, lower pouch into bath using tongs and put lid on. Press START/STOP.
5. Once cooked, remove from pouches and sear in hot pan if desired.

PORK BELLY WITH CABBAGE

500gms Pork belly, cubed

2 tsp Chinese 5 spice

1 tsp Fennel seeds

2 Garlic cloves

Pinch of salt & pepper

½ White cabbage head

50gms Butter

Pinch of salt & pepper

Pork Belly

1. Fill cooking bath with water and use flat rack. Turn on Sous Vide & Slow Cooker. Set to SOUS VIDE mode and set temperature to 70°C and time to 8 hours.
2. Season pork belly with Chinese 5 spice, fennel seeds, garlic, salt and pepper. Place pork belly in pouch and seal.
3. Once water bath has reached 70°C, lower pouch into bath using tongs and put lid on. Press START/STOP.
4. Once cooked, remove from pouches and sear in hot pan to form a crispy skin.

Cabbage

1. Combine cabbage, butter, salt and pepper in pouch and seal.
2. Place pouch into water bath with 30 minutes remaining for pork cooking time.
3. Serve cabbage alongside pork belly.

PORTUGUESE STYLE CHICKEN

4 x 180gms Chicken breasts, skinless

2 Garlic cloves, crushed

1 Lime, juiced

1 tsp Chilli flakes

1 tsp Ground coriander

1 tsp Sweet paprika

1 tsp Oregano

Pinch of salt & pepper

1. Fill cooking bath with water and use pouch rack. Turn on Sous Vide & Slow Cooker. Set to SOUS VIDE mode and set temperature to 75°C and time to 2 hours.
2. In a separate bowl, combine garlic, lime juice, chilli flakes, ground coriander, paprika, oregano, salt and pepper. Place most of the marinade and all the chicken into pouches then seal.
3. Once water bath has reached 75°C, lower pouch into bath using tongs and put lid on. Press START/STOP.
4. Once cooked, sear in hot pan and baste with remaining marinade.

BABY VEGETABLES

Baby carrots, small bunch peeled

150gms Snow peas

Baby beetroot, small bunch peeled

30gms Butter

12 Kipfler potatoes, peeled

1 Lemon, zested

4 Baby fennel, trimmed and halved

Pinch of salt & pepper

1. Fill cooking bath with water and use flat rack. Turn on Sous Vide & Slow Cooker. Set to SOUS VIDE mode and set temperature to 85°C and time to 1 hour.
2. Place vegetables, butter, lemon zest, salt and pepper in pouch, use multiple pouches if everything does not fit in one pouch.
3. Once water bath has reached appropriate temperature, lower pouch(es) into bath using tongs and put lid on. Press START/STOP.
4. Once cooked, remove from pouches and serve.

POACHED PEACHES

4 Peaches, pitted and halved

1 tsp Cinnamon

50gms Brown sugar

50gms Unsalted butter

1. Fill cooking bath with water and use flat rack. Turn on Sous Vide & Slow Cooker. Set to SOUS VIDE mode and set temperature to 75°C and time to 1 hour.
2. In a separate bowl coat peaches evenly with sugar, cinnamon and butter. Place in pouches and seal.
3. Once water bath has reached 75°C, lower pouch into bath using tongs and put lid on. Press START/STOP.
4. Once cooked, remove from pouches and serve with vanilla ice cream or crème fraiche.



Slow Cooker Recipes

CHICKEN KORMA

600gms Chicken thighs, cubed

Ginger, thumb sized piece peeled

½ tsp Cayenne pepper

2 Garlic cloves

1 tsp Garam masala

½ tsp Salt

2 tbsp Vegetable oil

1 Medium tomato

2 Green chillies

2 tbsp Blanched almonds

2 tsp Cumin seeds

1 tsp Coriander seeds

1 Bunch fresh coriander

Rice and Naan to serve

1. Place ginger, cayenne pepper, garlic, garam masala, salt, vegetable oil, medium tomato, green chillies, blanched almonds, cumin seeds and coriander seeds into a blender or food processor and mix until paste is formed.
2. Fry paste in saucepan for 10 minutes.
3. Turn on unit to SLOW COOK mode. Set temperature to LO setting and time to 6 hours.
4. Transfer paste and chicken thighs to pan and replace lid.
5. Press START/STOP to begin cooking.
6. Once timer finishes unit will beep. Serve with fresh coriander and rice.

LAMB SHANKS

1 Brown onion, finely sliced

500gms Potatoes, 1cm slices

4 Lamb shanks

4 Garlic cloves, peeled and sliced

4 Sprigs rosemary

1 Lemon, juiced

200gms Cherry tomatoes

Pinch of salt & pepper

100gms Feta cheese, crumbled

1. Remove the cooking pan from the Sous Vide & Slow Cooker then layer the onion, garlic and potatoes at the bottom of the pan.
2. Place the shanks evenly over the onion, garlic and potatoes, then scatter over the cherry tomatoes.
3. Finally place the rosemary sprigs on the shanks, pour over the lemon juice and season with salt and pepper.
4. Place cooking pan back into the Sous Vide & Slow Cooker and replace lid.
5. Turn on unit to SLOW COOK mode. Set temperature to LO setting and time to 6 hours then press START/STOP.
6. Once cooked, crumble feta cheese over the top and serve.

PORK AND VEAL MEATBALLS

750gms Pork and veal mince

3 Garlic cloves, crushed

1/3 Cup pecorino cheese, finely grated plus extra to serve

2 tbsp Fresh parsley

¼ Cup breadcrumbs

1 tbsp Olive oil

1 Brown onion, peeled and chopped

1 Celery stalk, chopped

1 Carrot, peeled and chopped

500gm Tomato puree

2 tsp Tomato paste

1L Vegetable stock

Pinch of salt & pepper

1. Combine mince, cheese, garlic, parsley and breadcrumbs in a bowl. Roll into roughly 3cm balls.
2. Heat olive oil in saucepan over medium heat. Add onion, celery and carrot and cook until soft. Add tomato puree, paste and vegetable stock stirring to combine.
3. Turn on unit to SLOW COOK mode on LO setting and set time to 6 hours.
4. Put all ingredients including meatballs into cooking pan, season to taste.
5. Place pan into Sous Vide & Slow Cooker and press START/STOP.
6. Once timer finishes unit will beep. Ideal served with pasta and extra pecorino sprinkled over the top.

MOROCCAN LAMB STEW

1 Brown onion, peeled and finely sliced

1 Carrot, peeled and chopped

500gms Lamb, diced

250mL Chicken stock

400gms Tinned tomatoes

1 tbsp Cumin

1 tbsp Ras el hanout (spice mix)

Pinch of salt & pepper

1/2 Bunch fresh coriander

1. In a separate saucepan brown onion, carrot and lamb.
2. Turn on unit to SLOW COOK mode on HI setting and set time to 4 hours.
3. Place onion, carrot, lamb and remaining ingredients into the cooking pan except for coriander.
4. Place pan into Sous Vide & Slow Cooker and press START/STOP.
5. Once cooked stir through coriander.

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Kuchef

Sous Vide & Slow Cooker

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 663 907 or write to us at:

Winplus Australasia
PO BOX 537
Bayswater Business Centre
Bayswater, VIC 3153

Winplus Help Desk 1300 663 907
(Operating Hours: Mon-Fri 08:30AM to 6:00PM)

customercare@winplus.com.au
www.winplus.com.au

AFTER SALES SUPPORT

 (AUS) 1300 663 907

 customercare@winplus.com.au

MODEL: SVS550 PRODUCT CODE: 49778 06/2015



