



Frequently Asked Question

How do I ensure my Sous Vide stays clean inside?



***Figures and illustrations on all artworks are provided for reference only and may differ from the actual product appearance.**

***Product design and specifications may be changed without notice.**

Cleaning your Sous Vide regularly is essential to ensure it performs efficiently, lasts longer, and maintains food safety standards. Over time, mineral build-up from water, protein residue from cooking, and occasional spills can affect the device's heating and circulation components.

Here's an in-depth, step-by-step guide to safely and effectively clean your Sous Vide.

External Clean (After every use)

The purpose of this external clean is to remove any food splashes, smudges or external residue that the Sous Vide may have collected during cooking.

1. Turn off the power outlet and remove the power plug from the outlet. Allow for the unit to completely cool down.
2. Using a soft and damp cloth, wipe down the exterior of the sous vide, ensuring not to get water into any electronics near the display or controls. A small amount of mild detergent can be applied to the cloth to aid in cleaning.
3. Once the exterior is cleaned off, dry the device with a clean and dry cloth. Store away in a dry place away from humidity.

Internal Clean (every 1-2 months)

The purpose of this internal clean is to ensure the heating element inside does not build up with mineral scale or grime. This should be carried out every 1 to 2 months, with more frequent internal cleans required for areas with hard water, or for those who frequently use the Sous Vide (3-4 times a week). An internal clean should also be carried out immediately if a bag tear accident occurs whilst cooking (where the food item bag splits inside the pot during cooking with the Sous Vide).

1. Prepare a solution comprised of 50% white vinegar, and 50% clean water in a suitable pot or container. Ensure the pot or container is suitable to fit the Sous Vide to the side of, and that the level of the solution will sit just under the MAX marking on the Sous Vide.
2. Attach the Sous Vide as normal operation.
3. Turn on the Sous Vide and set the temperature to 60°C. Set the timer to 1 hour and wait for the Sous Vide to complete this process.
4. Once the timer has finished, remove the Sous Vide from the container, carefully dispose of the vinegar solution and rinse the pot or container. Now fill the pot or container with clean water only.
5. Attach the Sous Vide once more and run the same settings but for 15 minutes to flush out any vinegar residue.
6. After this has completed, turn the power off at the power outlet, remove the power plug and remove the Sous Vide from the pot or container. Carefully dry the exterior of the Sous Vide before storing away.

Safety Tips

- Never submerge the electrical part of the circulator.
- Always unplug before cleaning or drying.
- Avoid abrasive cleaners or steel wool, as they can damage the finish.
- Do not use bleach or harsh chemicals.

The information provided here is for general information use only. Ensure to assess your specific situation and apply what is correct for your given circumstances.