



# SOUS VIDE IMMERSION POD

GSV130

USER  
MANUAL

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## SHORT MANUAL OVERVIEW:

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A short guide toward your product's use and functions will allow for quick user reference once the safety details have been read.

**\*Disclaimer:** Be advised, this guide is not meant as an alternative to conducting a full manual overview for safe use of the device. Always read all safety precautions prior to product preparation or use.

1. Fill the designated container with water within the min and max indicator levels.
2. Plug in the device, away from flammables or external heat sources.
3. Place the device within water and press the power button for a 5 second duration.
4. Select the required temperature level.
5. Activate the circulator mechanism by pressing the power button again. Once accurate cooking temperature levels are reached, insert vacuum bagged food contents within the water bath.
6. Once cooking is complete, power the device off by pressing the power button for a 5 second duration.
7. Remove from heat source, being careful not to immerse the power cords or wiring in liquid.
8. Unplug the device.
9. Allow the device to cool completely before removing parts for cleaning.

## SAFETY PRECAUTIONS:

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**\*Disclaimer:** Manual instructions should always be read and implemented prior to product use. Manufacturer/ importer advisory board are not reliable for inadequate use due to instruction manual negligence or failure to follow direction. **This product is intended for household use only!**

**Children:** Keep this device out of the reach of children or other disqualified persons, since the misuse of contents and packaging materials may result in hazard or death.

**Scorching and burns:** Refrain from touching hot surfaces or water content while the device is in use. Instead, use handles or knobs as needed.

Circulated water may reach very high levels of heat. For maximum burn prevention, use tongs when reaching within the water bath. Trivet use can prevent counter-top scorching. Exercise extreme caution when transporting containers of hot water.

**Setup hazards:** This device is only intended for indoor use of food preparation.

- Prevent electric shock: do not immerse product, cord, or plug in liquids.
- Use grounded power sources when connecting the device and refrain from extension cord usage.
- Unplug the circulator device from its electrical outlet source prior to handling or cleaning. Allow adequate cooling time before removing any appliance parts.
- Never operate this device with a malfunctioning cord or plug. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Never apply accessory attachments which are not specified for this device, since they may result in injury.
- Never place the device on or near the proximity of a hot gas or electric burner, neither near a heated oven or flammable source.

**Safety during use:** This device should only be activated within water. Maintain water levels between the min and max indicator levels.

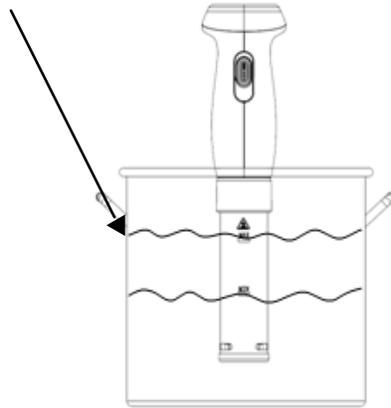
Throughout the cooking process, keep the appliance's cord, power box, and upper portion dry and refrain from operating unless the water level is at the designated indication marker. Only the heater and circulator portion should be immersed.

In the event that any other parts accidentally submerge in liquid, unplug the device immediately and contact us for assistance.

For energy conservation, cover the water bath with an external lid or cling wrap. Never cover any part of the appliance in cling wrap.

## USING YOUR CIRCULATOR:

1. Fill the designated container with water, gauging by the water level indicator on your device. Fill between the min and max indication marks, never filling too high since water levels will rise with the insertion of food contents.



\*Your device is equipped with an alarm which indicates low water levels due to high evaporation release from the heightened heat exposure. Once the water level reaches below the min mark, your circulator will automatically shut off.

2. Select the power button  on the device's screen for a 5 second duration. The circulator's screen will indicate the water temperature level settings.

\*The second line indicates the current water temperature. You have the option of selecting Celsius or Fahrenheit configuration.

3. Set the temperature level, the maximum temperature setting being 95' C/ 210'F.
4. Press the digital power button once to begin circulating the water.
5. Once the desired temperature is reached, place the vacuum bagged food within its water bath.
6. Turn the appliance off by selecting the power button for a 5 second duration.

## TROUBLESHOOTING:

### **In the event that your device fails to power on:**

- Double check the power cord and outlet for proper plug use.
- Check the power cord for tears or frays. If your cord shows signs of damage, refrain from use.
- Try turning the power button on for a 5 second duration.

### **In the event that the LED display screen reads error code E05:**

- Check the water levels to be sure it doesn't reach below the min. indicator level.
- Turn off the device and fill to the required water level before restarting the mechanism.

### **In the event that the LED display screen reads error code E06:**

- Check the water levels to be sure it doesn't reach above the max. indicator level.
- Turn off the device and fill to the required water level before restarting the mechanism.

### **In the event that the LED display screen reads error code E02:**

- Your device's digital thermostat is faulty, please contact customer support for assistance.

## WARRANTY DETAILS

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This product is guaranteed under the premise of a 1 year limited warranty period, applicable to the original purchaser and not transferable to a third party user.

Repair or replacement of defective parts are at the seller's discretion.

In the event that repair isn't possible, the seller will replace the product/ part.

If product repair/ replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications, or repair by unauthorized parties.

The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

FOR CUSTOMER SERVICE  
QUESTIONS OR COMMENTS  
PLEASE CALL  
**888.552.0033**

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