

style • passion • taste

**burton**<sup>TM</sup>  
sous vide



Instructions & Care

# Welcome

## Safety Instructions:

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised.

Keep the appliance & cable out of the reach of children under 8 years.

Do not use if the cable or other parts of the appliance are damaged.

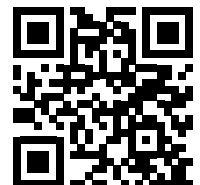
The water within the appliance and its surfaces may get hot during use.

This appliance is intended to be used in household and other similar applications

- Remove all packaging before use
- Do not use the appliance without filling with water
- Do not immerse the appliance in water or any other liquid.  
Use in a dry environment.
- Only use on a solid level surface
- Disconnect cable and allow to cool prior to cleaning, maintenance or storing
- There are no user serviceable parts in this machine. Do not disassemble.
- Do not attempt to move or carry the appliance when full of hot water.  
Disconnect cable, allow water to cool and scoop out with a jug until light enough to safely move or carry
- This appliance is a temperature and time-controlled water bath to use in sous vide style cooking. Do not use for any other purpose
- Always adhere to all Sous Vide food safety cooking requirements

## Environmental Protection:

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol must not be disposed of with unsorted municipal waste, but recovered, reused, or recycled.



E: [info@burtonsousvide.co.uk](mailto:info@burtonsousvide.co.uk)  
W: [www.burtonsousvide.co.uk](http://www.burtonsousvide.co.uk)

burtonsousvide v1

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## Country Translations

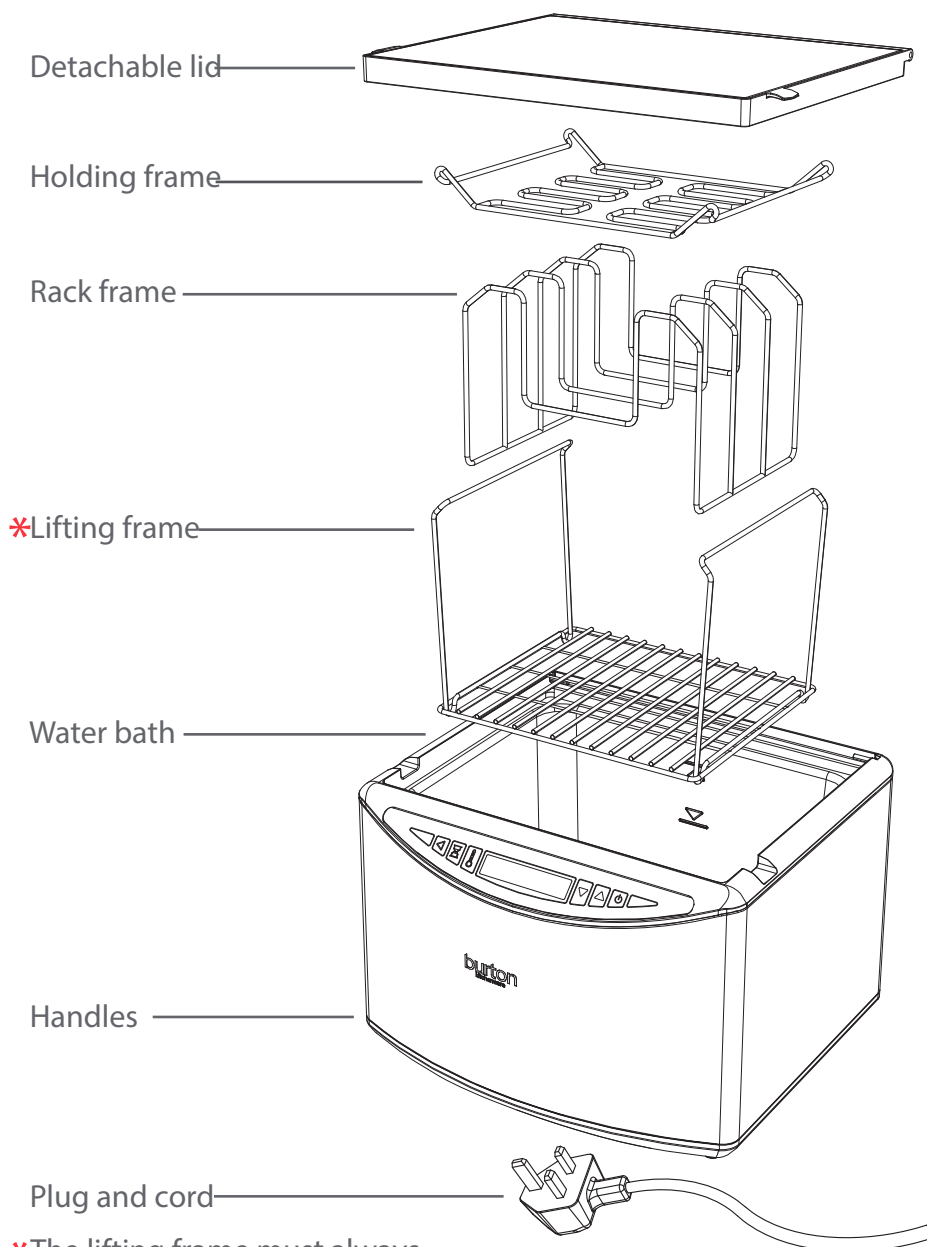


Visit [www.burtonkitchenware.com](http://www.burtonkitchenware.com) for all country translated information including:

User Manuals, Warranty & Website links

Safety Instruction booklet also enclosed with machine

## Cooker and Components

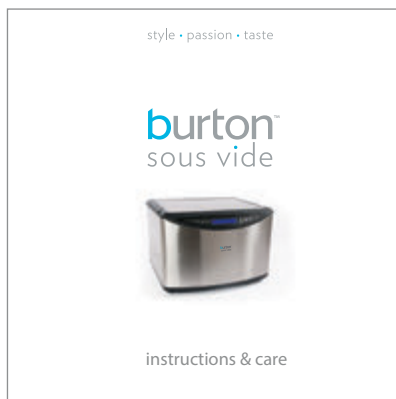


\*The lifting frame must always be in the water bath when machine is in use.

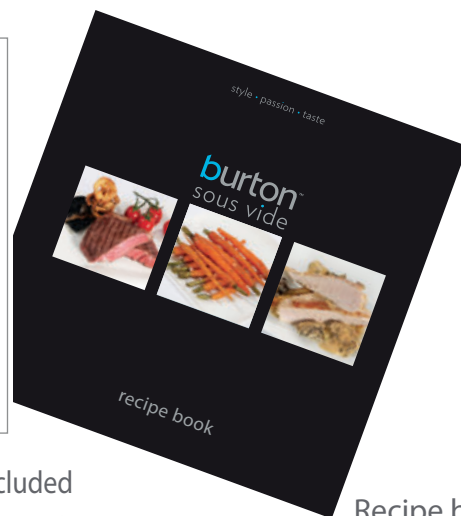
THE MACHINE MUST NOT BE TURNED ON WITHOUT HAVING WATER AT LEAST TO THE MINIMUM LEVEL

Included with the  
Burton sous vide

## Accessories



Instruction booklet  
Safety Instruction Manual also included



Recipe book

Hand pump



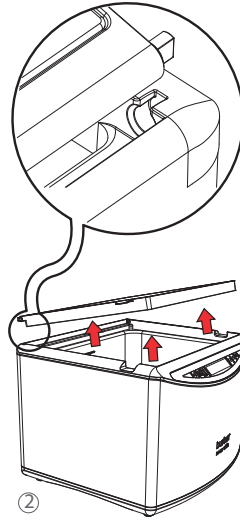
Zip-Lock bag



Zip-lock  
vacuum bags  
3x small (25x22cm)  
1x medium (32x27cm)  
1x Large (38x27cm)



## Getting ready to cook



1. Remove protective film from the four rubber feet. Place the machine on a solid surface and ensure it is unplugged. Lift the lid leaving it hinged (see figure 1) or remove it completely (see figure 2).



2. Fill the bath with water up to the minimum water level as shown above.

IMPORTANT: Circulation of water around the food is essential to ensure a perfect cooking result. Too little water in the bath will prevent this



3. The lifting frame is required in all cooking to prevent food touching the floor of the bath. When cooking single larger items place them on the lifting frame and when cooking smaller multiple items use the rack frame which sits inside the lifting frame.



4. When the appropriate racks and food are prepared, secure the holding frame over the top of the lifting frame to prevent food floating above the water during cooking.



5. Having filled the bath to the minimum fill line place the racks and food in the bath. If this causes the water level to rise above the maximum fill line some food must be removed. If the water level remains below this level top up accordingly.



6. Now close or re-attach the lid, plug the cable into the rear of the machine, the plug into the wall socket and switch on. The isolator switch on the back of the machine will illuminate.

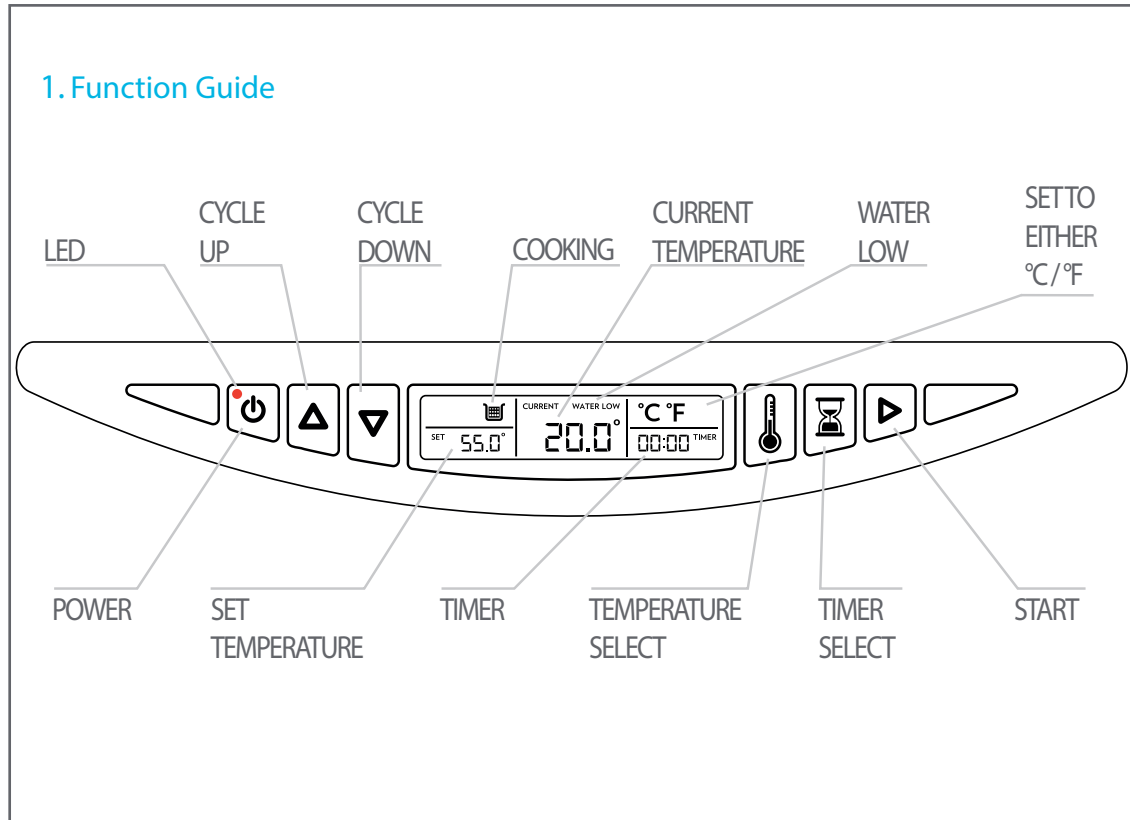


7. To set the temperature and cooking time please refer to pages 5-8 in this guide.



8. When cooking is complete turn off the machine and lift the lid to the hinge position. This allows condensation to drain into the bath. Lift the racks, turn them through 90° and rest them on the edge of the bath. This allows water to drain back into the bath. \*Be aware that the frame and cooked items will be hot.

## Setting the time and temperature

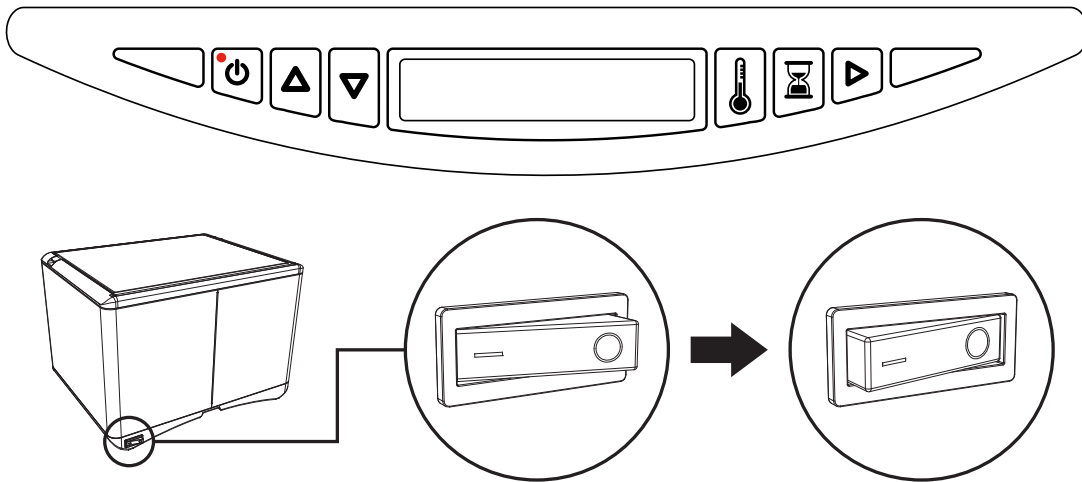


\* Please be aware that when operating at high temperatures, there may be steam released when the lid is opened.

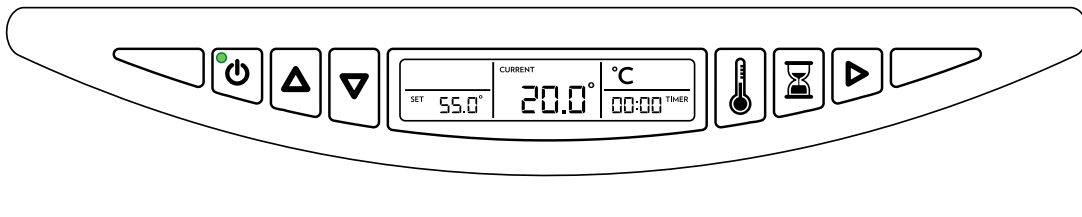


## 2. Before Use

With the power cord connected, ensure the isolator switch on the rear of the unit is in the active position and the LED turns red.



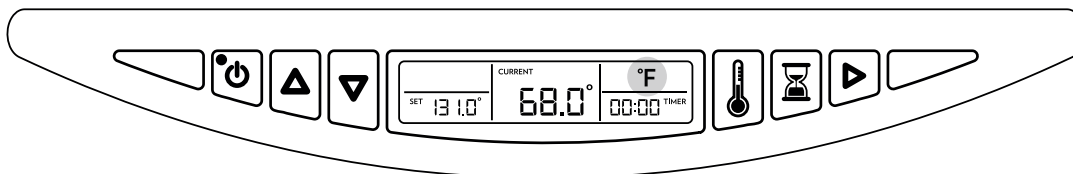
## 3. Press POWER. The LED turns green.



## Setting the time and temperature

### 4. °C / °F

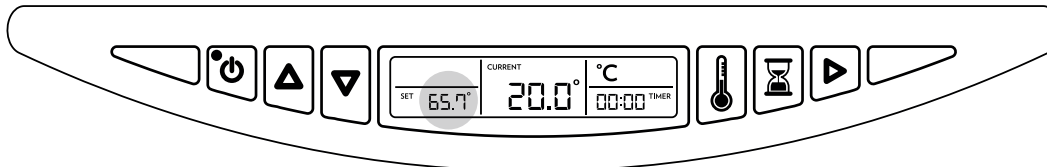
To switch between °C and °F press and hold TEMPERATURE SELECT.



### 5. Setting the Temperature

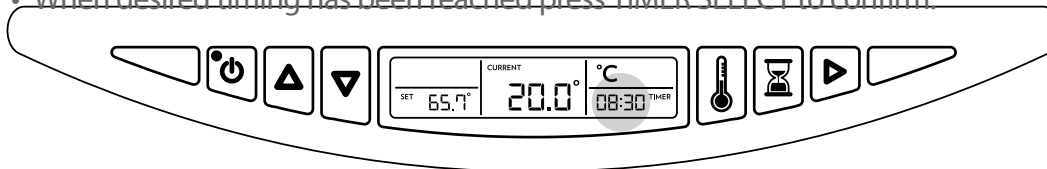
- Press TEMPERATURE SELECT. • SET TEMPERATURE begins to blink.
- Press CYCLE UP or CYCLE DOWN button to adjust to the desired temperature.

Press and hold for 1° increments or press and release for 0.1° increments.



### 6. Setting the Timer (optional)

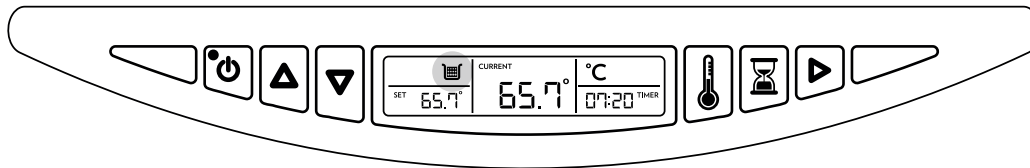
- Press TIMER SELECT. TIMER begins to blink.
- Press CYCLE UP or CYCLE DOWN button to adjust to the desired time.  
Press and hold for 1 hour increments or press and release for 5 minute increments.
- When desired timing has been reached press TIMER SELECT to confirm.



### 7. Cooking

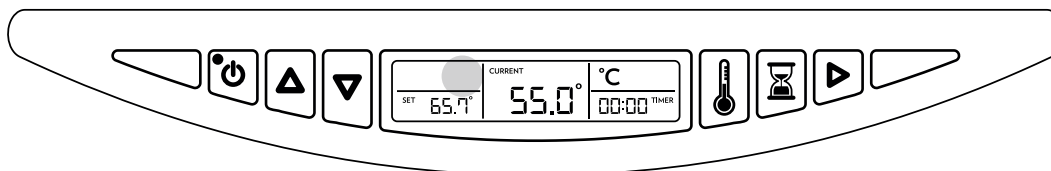
- When SET TEMPERATURE and TIMER have been set press START
- When the CURRENT TEMPERATURE reaches the SET TEMPERATURE an alarm will sound to indicate that cooking has started. The TIMER will then begin to count down.
- The COOKING icon will appear.

**NOTE:** Pressing START at any time during cooking cycle will pause the TIMER. Pressing START again will restart the TIMER. Both TEMPERATURE SELECT and TIMER SELECT may be modified whilst TIMER is paused.



### 8. Cooking Completed

- When the TIMER reaches 00:00 an alarm will sound, and the COOKING icon will disappear indicating that cooking is complete. The alarm will sound repeatedly at 5 minutes intervals.
- The SET TEMPERATURE will then automatically default to 55°C. This is intended to limit further cooking whilst maintaining food temperature.
- The SET TEMPERATURE will remain at 55°C until such time as the POWER is turned off or another cooking cycle is started.



### **NOTE: WATER LOW**

Provided the Burton Sous Vide is used in accordance with the manufacturers instructions the water level should not drop below the minimum fill line at anytime during normal operation. If for any reason this does occur the LOW WATER icon will blink & an alarm will sound at 5 minute intervals. If no action is taken before the water level falls below the minimum fill line the machine will automatically turn off.

When topping up water level - turn the machine off at power & at back by lighted switch. Then turn on & re set the temperature & time.

## Using the pump and zip-lock bags



### 1. Filling the bag

Carefully place the item(s) to be cooked into the bag taking care to keep the zip area free from any food debris which may prevent an airtight seal.



### 2. Using the zip lock sealer

Once the food has been placed in the bag use the bag closer accessory to zip lock the bag.



### 3. Using the pump

Now place the nozzle of the pump over the valve on the front of the bag. 3 or 4 pulls on the pump should normally be enough to remove the air from the bag. Please note that it is not necessary to remove all the air from the bag to achieve evenly and efficiently cooked food.

Before use please ensure that the pump and zip-lock bags have been thoroughly cleaned in hot soapy water or in a conventional dishwasher.

**N.B.** The nozzle of the pump has to be fitted securely down into the valve in order to remove air from the bag.

# Trouble shooting

## FAQ

N.B. Please refer to website for more FAQ's

- Q** The display is blank?
- A** Check that the cable is firmly plugged into the rear of the machine and that the isolator switch on the rear of the unit is in the 'on' position.
- Q** The machine is not heating up?
- A** Check that there is water to the minimum fill line or above.
- Q** The machine is not turning off?
- A** Machine can only be turned off manually. Once the cooking time is completed the machine will revert to its default temperature (55°C).
- Q** How do I safely empty the water bath?
- A** Before emptying the water bath please ensure that the machine is switched off then allow the water to cool. Remove the bulk of the water with a jug, lift the machine using the handles on the base and pour the residual water into a sink.
- Q** What can I cook in a sous vide cooker?
- A** Many types of food are suitable for sous vide cooking. Please consult your complimentary recipe book included in your accessories or visit us at [burtonsousvide.co.uk](http://burtonsousvide.co.uk) for more information.
- Q** What if I forget to turn the machine off? Will it boil dry?
- A** No. If the machine is left on after the cooking time has ended and for some reason the water level falls below the minimum level line, the machine will switch off.

## Care and maintenance

- **Water Bath**

Ensure the power supply is turned off and detach the cord from the machine prior to cleaning. Do not immerse any part of the machine in water or any other liquid.

Clean and dry the inside tank and wire frames with a soft damp cloth or paper towel.

The outside casing should be cleaned with a soft damp cloth.

Use an approved cleaner in order to maintain a polished finish.

Avoid abrasive cleaners and materials.

- **Pump Maintenance**

The pump nozzle can be unscrewed to ensure thorough cleaning and sanitization between uses.

If any resistance is felt during use the pump should be lubricated by adding a small amount of food grade oil to the inside of the tube.

- **Zip-lock Bags**

The Zip-lock Bags are suitable for use in the situations indicated below. They are also fully recyclable.



FOOD SAFE



DISHWASHER



MICROWAVE



FREEZER



OTHER  
RECYCLING

NB

- There are no user servicable parts in this machine.
- Do not attempt to disassemble machine.

## Machine Specification

The Burton sous vide is a temperature and time controlled water bath oven to use in sous vide style cooking.

The Burton sous vide is only intended for this application and should not be used for any other purpose.

- Outside dimensions: Ht. 268.5 mm  
L. 381 mm  
W. 337.8 mm
- Operating temperature range: 40°C - 90°C
- Oven capacity max fill: 13.0 litres
- Oven capacity min fill: 8.5 litres
- Unboxed weight: 7 kgs

Further information can be found on the label affixed to the underside of the machine.

Please register your purchase within 28 days to validate your warranty.

You can do this online by visiting : [www.burtonkitchenware.com](http://www.burtonkitchenware.com)

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W(EU): [www.burtonkitchenware.com](http://www.burtonkitchenware.com)



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