



# CHEF SERIES DIGITAL **SOUS VIDE**

Instruction Manual and Recipe Guide

DSV300

## HAPPINESS IS HOMEMADE

Helping you eat better is at the core of everything we do. That's why we make products to help you cook delicious homemade meals. We believe in unprocessed living and that there's no substitute for food that's cooked with love.



Dash

## CHEF SERIES DIGITAL **SOUS VIDE**

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## PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

To get the best results from your new Sous Vide, please read this user guide carefully before using it for the first time. Keep these instructions for future reference.

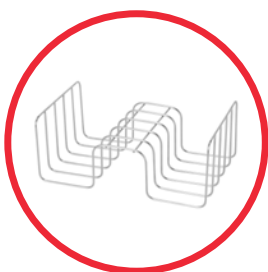
- Incorrect use of this appliance may cause personal injury and damage to the appliance.
- Use for its intended purpose only. The manufacturer is not responsible for any injury or damage resulting from incorrect use or handling (see also Warranty Terms).
- **FOR HOUSEHOLD USE ONLY.** Not for outdoor or commercial use.
- Remove all packaging and transport materials from the inside and outside of the appliance.
- Do not use with any cords other than the one supplied.
- The appliance should not be used together with an external timer or a separate remote control system.
- Turn off the appliance and remove the plug from the socket before cleaning, or when the appliance is not in use.
- Avoid pulling on the cord when removing the plug from the socket. Instead, hold the plug itself and remove from the socket.
- Keep the cord and appliance away from heat sources, hot objects and exposed flames.
- The cord should not be twisted or wound around the appliance.
- If the appliance has been dropped or damaged, have the appliance inspected and, if necessary, repaired by an authorized repair service.
- Connect to 120V, 60 Hz only. The warranty is not valid if the appliance is connected to incorrect voltage.
- Never try to repair the appliance yourself. Please contact the store where you bought the appliance for repairs under warranty.
- Unauthorized repairs or modifications will invalidate the warranty.
- **CAUTION!** Some parts of this product can become very hot.
- It is advised to use a pot holder or oven mitt when removing the Lid and/or Bags.
- Do NOT attempt to cook ingredients in Sous Vide without the Vacuum Seal Bag.
- Do NOT attempt to operate the Sous Vide without water.
- You may use any other Vacuum Sealable Bag for Sous Vides, not just the ones included.
- Dispose of used Vacuum Seal Bags.
- Keep the appliance and its cord out of reach of children.

- Use the appliance only on heat-resistant surfaces that are solid, level and dry.
- Always place the appliance at a safe distance from flammable objects such as curtains and tablecloths.
- The appliance should not be placed or stored near other sources of heat.
- The surface of the Sous Vide can become very hot during use and should not be touched when in operation.
- Do not move the appliance when in use.
- Please note that the appliance will remain hot for a while after you switch it off. Always allow the appliance to cool down completely before cleaning or storing.
- Never use the appliance if the Lid is damaged.
- Only place vacuum-packed foods in the appliance. Do not attempt to cook unwrapped food.

## PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL



Water Bath



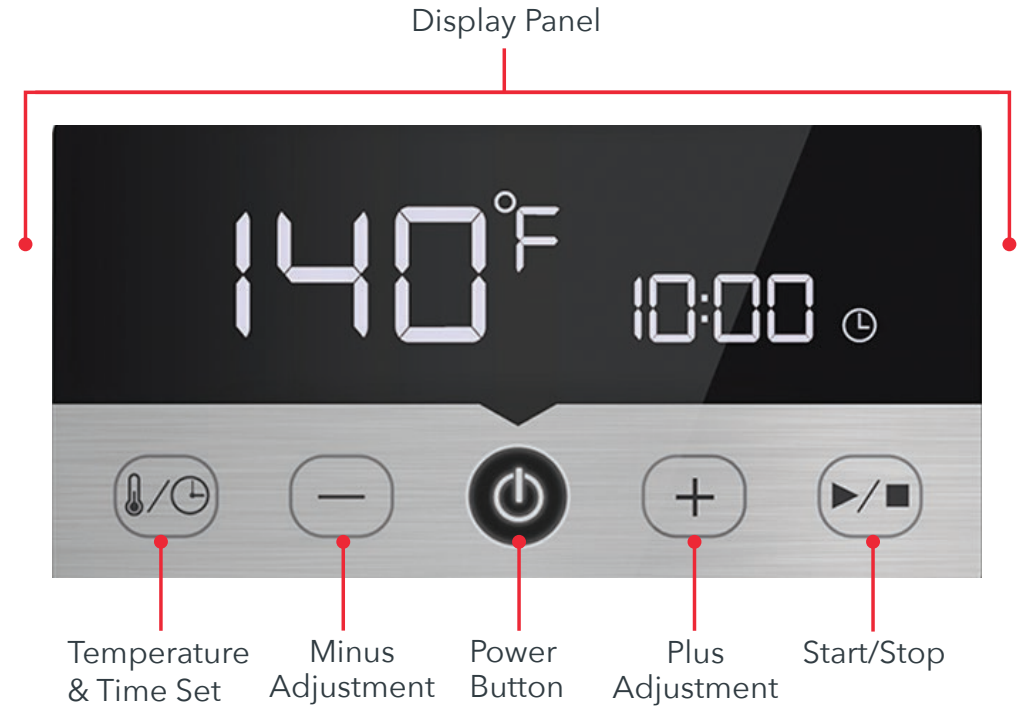
Rack



Filter Cap



Agitator X 2



Vacuum Seal Bag

5 Large / 5 Small Included



Vacuum Pump

\*Extra agitator included in case of loss or misplacement. Use only 1 agitator in the unit at a time.

**TIPS & TRICKS**

- Use fresh foods only.
- Be sure that all meat, poultry, fish and shellfish have been stored correctly (below 41°F) before using.
- Keep fresh and cooked foods separate.
- Use new Vacuum Bags Only.
- Always dispose of used Vacuum Sealed Bags.
- You may use any other Vacuum Sealable Bags used for a Sous Vide, other than the ones included.
- If you choose to slice ingredients pre-sous vide refer to the recommended thickness chart indicated in the Table Of Cooking Temperatures and Times.
- Only place vacuum-packed foods in the appliance. Do NOT attempt to cook unwrapped food.
- Do NOT attempt to operate the Sous Vide without water. Unit requires water to cook.
- **CAUTION:** The unit can get very hot. Use oven mits or pot holders when removing the Lid and/or Vacuum Seal Bags to avoid personal injury.

**BEST FOODS FOR SOUS VIDE COOKING**

- Beef, veal, lamb, pork, and game meats
- Chicken, turkey, and duck
- Lean and oily fish, lobster tails, and scallops
- Root vegetables, including potatoes, carrots, parsnips, beetroot, and turnips
- Crisp vegetables, including broccoli, cauliflower, peas, asparagus, corn, onions, and squash
- Hard fruits, including apples and pears
- Soft fruits, including plums, peaches, apricots, nectarines, papayas, and strawberries

**4 SIMPLE STEPS TO SUCCESSFUL SOUS VIDE COOKING****1. SEASON**

Slice ingredients to the appropriate thickness and place in the bag. Add your choices of spices, herbs, butter and oil to marinate the food while cooking.

**2. SEAL**

Seal for best results. The bag must be vacuum sealed to remove air and moisture. This opens the pores of meat, poultry and fish so that any marinade is better absorbed and also ensures that all foods retain their natural flavor and optimal nutritional content. After using a vacuum sealer to close

the bag, place the cooking rack in the water bath, if desired.

**3. SIMMER**

Set the Sous Vide to the correct temperature for the food you are preparing. Once the water bath reaches the selected temperature, place the vacuum bags containing the food gently into the water. Make sure each bag is completely submerged and that water can circulate around the bags freely, guaranteeing even cooking.

**4. SEAR**

Some foods, when cooked Sous Vide, should be browned to enhance appearance and flavor. Meat in particular will be best if quickly seared after sous vide cooking. Remove the food from the bag and brown it quickly in a very hot pan or on a grill rack until the surface caramelizes.

**NOTE:** The temperature is preset to Fahrenheit. To change it to Celsius, press and hold the button for 3 seconds.



1. Place the Sous Vide on a flat surface and plug the unit in. The display and the power button will beep, flash, and illuminate briefly.



2. Place the Agitator in the magnetic center of the Sous Vide, then cover with the Filter Cap.



3. Fill the Tank with warm or cool water. The water level must be high enough to cover the food bags, and at all times remain below the maximum level mark. **NOTE:** Water must not be above the cooking temperature.



4. Place the Cooking Rack inside the Water Bath.



5. Cover Sous Vide with Lid.



6. Separately marinate your ingredient (sliced or whole) by placing it in a Sous Vide sealable plastic bag. Seal it.



7. After sealing the bag, take the Vacuum Pump and align it with the circular sticker indicated on bag. Place the suction cup of the pump over the sticker and begin pumping until bag is fully compressed and there is no remaining air.



8. To preheat your Sous Vide, press and hold the power button. You will hear a sound and the display will turn on showing the preset temperature of 133°F and preset time of 8 hours.

**NOTE:** When the water has reached the selected temperature, 3 beeps will sound and the selected cooking time will start to count down.



9. Press the Temperature button, then adjust the temperature using the + and - buttons.



10. Press the Timer button, then adjust the time using the + and - buttons.



11. Press the Start/Stop button. After a few seconds, the Agitator will begin stirring the water. You can stop the unit at any time by pressing the power button.



12. Remove the Lid and, using tongs, carefully place the vacuum-sealed food in the water. Be sure that the bag is fully immersed and that there is room for the water to circulate. Replace the lid.

**NOTE:** Do not remove the Lid at any time during cooking. The Sous Vide cooks at a very low temperature and will take some time to regain any heat that is lost.



13. When the cooking time is completed, 3 beeps will sound and the unit will turn off. You can remove the Lid and using tongs remove the bagged ingredients.

**CAUTION:** Be careful as the water and the bag will be hot. Set aside and let it cool down. Some condensation can be present, be careful when lifting lid off the sous vide.



**NOTE:** If the food will be served within a few hours, it can remain in the water bath. Refer to the following table on page 16 to see recommended standing time limitations. If you are planning to store the food in the refrigerator, first place the bags in iced water to reduce the temperature.



14. Over medium-low heat in a skillet, option to sear the food to your preference.



15. Once your food is seared to perfection, remove from skillet, slice on a plate, and serve.



## CLEANING

- Unplug the Sous Vide and allow it to fully cool before cleaning and storing.
- Always dispose of Vacuum Seal Bags after use.
- Pour out the water, then wipe the Sous Vide Water Tank and Lid with a wet towel and a small amount dish soap. Rinse towel and wipe down parts again.
- **CAUTION:** Be extremely careful when dumping the water contents from the Sous Vide as the water will be extremely hot after use.
- Never immerse the Sous Vide, cord, or plug in water and make sure no water enters the base of the unit.
- Wipe the outside of the Sous Vide with a damp cloth and dry with a soft cloth before storing.

## TROUBLESHOOTING

- If the Sous Vide will not turn on, ensure that the power cord is plugged into a working outlet.
- Determine if a power failure has occurred in your residence.
- If condensation forms on the inside of the lid so that you cannot see inside the cooker, lift the Lid slightly (without letting out the heat) and tilt it away from you so that the condensation flows back into the water bath.
- If the Agitator becomes dislodged in any way that interferes with the stirring movement, press the Start/Stop button, wait for the unit to turn off, then adjust the Agitator and replace the Filter Cap. Restart the unit and continue cooking.
- Error Codes E1 and E2 indicate a problem with the temperature sensor. Please contact customer service for repair.



**TABLE OF RECOMMENDED FOODS, TEMPERATURES & TIMES**

Food	Thickness	Temperatures (°F)	Cooking Time	Standing Time
Beef, Veal, Lamb & Game	1-2 cm	120° or higher	1 Hour	Up To 6 Hours
Fillets, Chops, Ribeye, T-Bone, Sirloin, Porterhouse	2-5 cm	120°	2 Hours	Up To 8 Hours
Flank, Thigh, Shoulder Shank	4-6 cm	120°	8 Hours	Up To 10 Hours

**PORK**

Pork Chop	3-6 cm	150° or higher	4 Hours	Up To 12 Hours
Spareribs	2-3 cm	147°	10 Hours	Up To 12 Hours
Cutlets	2-4 cm	133°	4 Hours	Up To 6 Hours
Pork Loin	5-7 cm	133°	10 Hours	Up To 12 Hours

**POULTRY**

Chicken Breast With Bone	3-5 cm	180°	2 Hours	Up To 3 Hours
Boneless Chicken Breast	3-5 cm	147°	1 Hour	Up To 2 Hours
Chicken Thigh With Bone	3-5 cm	180°	1.5 Hours	Up To 3 Hours
Boneless Chicken Thigh	3-5 cm	147°	1 Hour	Up To 2 Hours
Chicken Drumstick	5-7 cm	180°	2 Hours	Up To 3 Hours
Duck Breast	3-5 cm	147°	2 Hours	Up To 2 Hours

**FISH**

Lean & Oily Fish (salmon is an oily fish and cod is a lean fish)	3-5 cm	117°	1 Hour	Up To 1 Hour
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**SHELLFISH**

Shrimp	2-4 cm	140°	1 Hour	Up To 1 Hour
Lobster Tail	4-6 cm	140°	1 Hour	Up To 1 Hour
Scallops	2-4 cm	140°	1 Hour	Up To 1 Hour

**VEGETABLES**

Root Vegetables	1-5 cm	181°	1 Hour	Up To 2 Hours
Crisp Vegetables	1-5 cm	181°	1 Hour	Up To 2 Hours

## RECOMMENDED TEMPERATURE GUIDE

Food	Desired Result	Recommended Temperature
Beef, Veal, Lamb, Pork & Game	Rare	120°
	Medium Rare	133°
	Medium	140°
	Medium Well	149°
	Well Done	160°+
Poultry, Boneless	Well Done	147°
Poultry With Bone	Well Done	180°
Fish	Rare	116°
	Medium Rare	133°
	Medium	140°
Vegetables	Medium	181°-188°

\*If the meat is thinner than specified, it will cook faster.

\*\* Longer than recommended standing time can cause a change in food texture.







# RECIPES

get cooking, tastiness awaits!



## ROSEMARY CHICKEN

### Ingredients Directions

2 chicken thighs  
salt  
olive oil or butter  
1 sprig of rosemary, chopped

Fill the Digital Sous Vide with warm water and set to 147°F. Place the chicken thighs in a vacuum bag. Sprinkle with some salt and add enough oil or butter to lightly coat the thighs. Add a chopped sprig of rosemary. Seal the bag with a vacuum sealer.

Place the bag gently in the Sous Vide, making sure it is completely submerged and water can circulate around it freely. Cook for one hour.

When the chicken is finished cooking, remove it from the bag and gently pat it dry. Add a little oil or butter to a skillet and heat over medium-high heat. Sear the thighs on each side for 2 minutes or until golden brown. Slice into pieces or serve whole.



## TARRAGON CHIVE SALMON

### Ingredients

(4) 6 oz salmon filets with skin, 3-5 cm thick  
1 lemon, thinly sliced  
4 tbsp butter  
4 tbsp fresh tarragon, roughly chopped  
4 tbsp chives, roughly chopped  
fresh parsley  
salt and pepper

### Directions

Fill the Sous Vide with warm water and set to 117°F. Season the salmon filets with salt and pepper. Top each filet with 1 tbsp of the tarragon, chives, and butter. Place in a vacuum bag with sliced lemon and seal with the vacuum sealer.

Place bag in the Sous Vide for 1 hour. When finished cooking, remove the bag from the Sous Vide, cut open the bag and gently plate the fish. Pour remaining sauce from the bag over the fish and serve. Garnish with parsley and a lemon slice.

## FRESH HERB RUBBED PORK CUTLETS

### Ingredients

(4) 6-oz. boneless pork cutlets, 2-4 cm thick  
¼ cup parsley  
10 large basil leaves  
6 sprigs thyme, remove stems  
2 cloves garlic, minced  
zest of 1 lemon  
1 tbsp. white balsamic vinegar  
½ tsp. salt  
1 tsp. fresh cracked pepper  
¼ cup virgin olive oil

### Directions

Fill the Sous Vide with warm water and set to 140°F. Pulse fresh herbs, garlic, lemon zest, vinegar, salt, pepper, and olive oil in a food processor until a paste is formed. Rub the cutlets liberally with herb mixture. Place in a vacuum bag and seal with vacuum sealer to remove the air.

Place in the Sous Vide for 2 hours. When finished cooking, remove the bag from the Sous Vide. Add olive oil to a skillet and heat over high heat. Sear each side of the cutlets for 1 minute, and serve or until golden brown. Transfer cutlets to a plate.



## MEXICAN STYLE STEAK

### Ingredients

- 2 ribeye, strip, porterhouse, or t-bone steaks, 2-5 cm thick
- 1 tsp. chili powder
- 1 tsp. black pepper
- 1 tsp. oregano
- 1 tsp. dried cilantro
- 1 tsp. cumin
- 1 tsp. granulated garlic
- 2 small sweet peppers, of your choice
- ½ tsp. cayenne pepper
- ½ tsp. salt
- 1 tbsp. lime juice
- olive oil

### Directions

Fill the Sous Vide with warm water and set to 134°F. In a small bowl, mix together the spices and lime juice until a paste is formed. Spread the rub over all surfaces of the steak and massage into meat. Place in a vacuum bag and seal.

Cook for 2 hours. When finished, remove the bag from the Sous Vide. Add olive oil to a grill pan and place over high heat. Sear steaks over high heat for 30-45 seconds per side. Serve.





## CURRIED VEGETABLES

### Ingredients

- 1 cup cauliflower florets
- 1/2 cup carrots sliced into matchsticks
- 1/2 cup zucchini matchsticks
- 1/4 cup green beans
- 1/4 cup snap peas
- 2 tsp olive oil
- 1 tbsp curry powder
- 1 tsp kosher salt

### Directions

Fill the Sous Vide with warm water and set to 180°F. Place all the green vegetables in one bag and the others in a separate bag. In a small bowl, mix remaining ingredients into a marinade and split evenly between the two bags.

Vacuum seal each bag.

Cook the green vegetables for 15 minutes, and the other vegetables for an additional 5 minutes (20 total). Remove bags and serve hot as a savory side dish.





## SWEET GLAZED CARROTS

### Ingredients

6-8 carrots, stems off  
and peeled

4 tbsp organic unsalted  
butter, melted

2 tsp brown sugar

Salt and pepper

### Directions

Fill the cooker with warm water and set to 185°F. Place the carrots in a Vacuum bag along with the melted butter, sugar and salt. Massage the carrots inside the bag so the glaze distributes evenly. Vacuum and seal.

Cook the carrots for 1 hour. Remove bag and serve hot.

## LAMB CHOPS WITH CHIMICHURRI

### Ingredients

2 rack of lamb, frenched

2 cloves garlic, minced

Salt and pepper

Chimichurri Sauce

½ cup cilantro, minced

3 garlic cloves, minced

1 shallot, finely chopped

½ cup red wine vinegar

¾ cup extra-virgin  
olive oil

1 tsp kosher salt

2 tbsp oregano, finely chopped

### Directions

Fill the cooker with warm water and set to 133°F. Season the lamb chops with garlic, salt and pepper. Place in a vacuum bag and seal.

Place into preheated Sous Vide for 2 hours. As you wait, prep the chimichurri sauce by pulsing the cilantro, garlic, shallot, salt and olive oil in a food processor. Once finely chopped, mix in the red wine vinegar in a separate bowl. Let sit.

When the timer has elapsed, remove the bag from the Bath, cut open the bag and sear the lamb chops for a minute on each side over medium-heat in a skillet with olive oil. Once seared to perfection, serve the lamb chops on a dish and top with the chimichurri sauce.

# CHICKEN MARSALA

## Ingredients

- 4 chicken breasts
- 3 sprigs thyme
- 1 tsp garlic powder
- 1 cup flour
- 3 cups sliced baby Portobello mushrooms
- ¼ cup Italian parsley, chopped
- ¾ cup Marsala wine
- ¾ cup chicken stock
- 3 tbsp butter
- Salt and pepper, to taste
- Olive oil

## Directions

Fill the Sous Vide with warm water and set to 140°F. Season the chicken breasts with the thyme, garlic powder, and salt and pepper and place breasts in a vacuum bag and seal.

Place in the cooker for 2 hours. As you wait, prepare the Marsala toppings. Over medium-heat and some olive oil, sauté the mushrooms, flower, parsley, wine, chicken stock, and butter in a skillet.

Once the chicken breasts are done, remove the bag from the Bath. In another skillet, heat some olive oil and sear the chicken breasts over high heat for 1 minute on each side or until golden brown. Transfer to a plate then top it off with your sautéed toppings. Serve and enjoy.





## BRUSSEL SPROUTS N' BACON

### Ingredients

- 2 (32 oz) lb brussel sprouts
- 2 cloves garlic, chopped
- 4 strips bacon

### Directions

Wash the brussel sprouts and cook the bacon strips until crispy. Remove the bacon strips from the skillet, set aside, and add the chopped garlic to the bacon fat. Fry the garlic until golden brown. Set aside.

Fill the cooker with warm water and set to 185°F. Place the brussel sprouts into a Vacuum bag followed by the garlic/fat mixture. Give the bag a shake so the brussel sprouts are coated evenly. Add salt and pepper. Vacuum and seal.

Let the brussel sprouts cook for one hour in the Sous Vide. Then remove and scatter the brussel sprouts over a cookie sheet. Chop the pre-made bacon and sprinkle it onto the brussel sprouts. Put the pan in the oven and let cook for under 10 minutes or until brussel sprouts are blackened. Remove from oven when finished and serve hot.



For product support, warranty, and maintenance related questions, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PT Monday - Friday, or by email at support@storebound.com.

### REPAIRS

**DANGER!** Risk of electric shock! The Sous Vide is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

### Capacity:

Total capacity: 9.0L/9.5QT

Max working capacity: 7L/7.4QT

### Setting Range:

Default setting: Temperature: 133°F Time: 08:00

Temperature setting range: 104-194°F

Time setting range: 10 min~72 hours

### TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 700 W

Stock#: DSV300\_2017508\_V10

### STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@storebound.com.

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

 SOUS VIDE NOTES

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