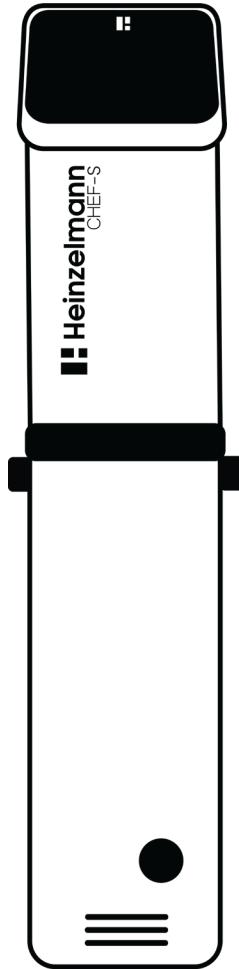




## Heinzelmann CHEF-S HMCS01



## Thank you for your trust!

Congratulations on the purchase of your new "Heinzelmann CHEF-S" Sous-Vide .

For a safe handling of the product and to get to know the entire scope of product:

- Thoroughly read these instructions prior to initial use.
- Follow the safety instructions.
- The appliance should only be used as described in the instruction manual.
- Keep the instruction manual for reference.

We wish you a lot of joy with your new "Heinzelmann CHEF-S!

## Symbol on your appliance



The material of this appliance is food safe.

**Pls follow guidance within this instruction manual to operate the machine, otherwise you will be risk in loss of the product warranty.**

Please always check for updated Instruction Manual at [www.heinzelmannpro.com/en/instruction-manual](http://www.heinzelmannpro.com/en/instruction-manual)

### 1. Safety instructions

- This appliance is for indoor use only.
- The appliance must only be used for the purpose it was intended and designed for.
- The manufacturer is not liable for any damage caused by incorrect operation and improper use.
- Only use devices properly

and as intended, for preparing food in kitchens and kitchens similar facilities such as breakfast restaurants, hotels, offices, and companies.

## Instructions for safe operation

- The appliance must be disconnected from the main plug if left unattended or it is not in use, and prior to assembly, disassembly, cleaning.
- If the power cable of this appliance should become damaged, it must be replaced by the manufacturer, the manufacturer's customer service department.
- Prior to replacement of parts or attachments which move when in operation, the appliance must be switched off and disconnected.
- Turn off the appliance before pulling the plug out of the socket.
- Never attempt to open the casing of the appliance yourself.
- Do not insert any objects in the casing of the appliance.
- Never attempt to open the casing of the appliance yourself.
- Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.
- Appliances can be used by 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 if they understand the hazards involved. This appliance shall not be used by children. Children shall not play with the EN-2 appliance.
- Keep the appliance and its cord out of reach of children.
- Never leave the appliance unattended during use.

- Never carry the appliance by the cord.
- Please take note of the chapter on cleaning.

### **DANGER! Risk of electric shock due to moisture**

- The base unit, the power cable and the main plug must not be immersed in water or other liquids.
- If the entire appliance falls into water, disconnect the main plug immediately. Only then is it safe to retrieve the appliance. Do not use until the appliance has been checked by a certified technician.
- Should liquids enter the base unit, pull out the mains plug immediately. Have the appliance checked by a certified technician before reusing.
- Never touch the appliance or the plug with wet or damp hands.

### **DANGER! Risk of electric shock**

- Only plug the main plug into the wall socket after the appliance has been completely assembled.
- Only connect the main plug to a properly installed and easily accessible grounded wall socket whose voltage and frequency corresponds to the specifications on the rating plate. The wall socket must continue to be easily accessible after the appliance is plugged in, in case of emergency the appliance can be unplugged immediately.
- Ensure that the power cable cannot be damaged by sharp or hot objects.
- Do not place the appliance on a heating object (gasoline, electric, charcoal cooker, etc.) Keep the

appliance away from any hot surfaces and open flames. Always operate and place the appliance on a horizontal, stable, clean, heat-resistant, and dry surface.

- Do not place the appliance at the edge of the counter or table side to avoid accidents. Also to ensure the surface where the appliance is placed on is capable of supporting the overall weight of the appliance.
- Do not wrap the power cable around the appliance.
- Even after it has been switched off, the appliance has not been completely disconnected. In order to fully disconnect it, pull out the power plug.
- Ensure that the power cable never develops into a trip hazard, and that nobody can get caught in or stand on it.
- Do not use the appliance near explosive or flammable materials.
- When using the appliance, ensure that the power cable cannot be trapped or crushed.
- When removing the main plug from the wall socket, always pull the plug and never the cord.
- Disconnect the main plug from the wall socket ...
  - ... if there is a fault,
  - ... while you do not use the Heinzelmännchen CHEF-S,
  - ... before you assemble or disassemble the Heinzelmännchen CHEF-S
  - ... before you clean the Heinzelmännchen CHEF-S and
  - ... during thunderstorms.
- Do not use the appliance if there is visible damage to the appliance or the power cable.
- To avoid any risk, do not make modifications to the product.
- Do not attempt to repair the

appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only.

- Failure to follow these instructions could cause a risk to life.

**DANGER!** Always operate and place the appliance on a horizontal, stable, clean, heat-resistant and dry surface.

### **DANGER! Risk of injury through burning**

- The surfaces of the appliance might become very hot during operation.
- Only transport the appliance when it has cooled down.
- Wait for the appliance to cool down before cleaning or storing.
- Place the appliance exclusively on a level, dry, non-slip and waterproof surface, so that it can neither fall nor slip off.
- Never place the appliance on a hot surface, e.g. hot plate, therefore place the appliance on a waterproof surface.
- Do not operate the appliance without sufficient water, as this causes the overheat and may result in damaging.
- Do not use any astringent or abrasive cleaning agents.

## **2. Precautions**

- Operate the machine according to the user manual only, otherwise the machine may be damaged.
- Connect the power supply shown on the rating label only.
- Connect with the safe grounded supply only.
- Cut off the power supply before removing the machine.
- Do not directly touch the water or check the temperature, please use temperature display or thermometer.
- During use of the machine, put the needed food for heating into water bath, please make sure the water level must be controlled between the lowest water level "**MIN**" and the highest water level "**MAX**", to avoid damaging the machine.
- Do not touch hot surfaces during or after working to avoid injury.
- If there is water above the MAX water level, please cut off the power and reduce water level before use.
- Please place the machine and its cord out of reach of children to avoid danger.
- Children shall not play with the appliance
- To avoid danger, the power receptacle and fan outlet on the back cannot touch with water or any liquids.



### 3. Technical Parameters

Rated voltage :	220 - 240 V
Rated frequency :	50 HZ
Rated power :	1500 W
Temperature setting range :	5 - 95°C (41 - 203°F)
Time setting range :	5 min - 99 hours 59min
Display accuracy :	0.1
Size :	71 x 145 x 340 mm

### 4. Product Function





#### 1. Power





- When the power is plugged in  lights up.
- Press the button  to enter standby mode, at this time, the **Display (6)** will show the current temperature. The **Display (7)** shows the last working process' set working hours..

#### 2. Temperature Unit Switch Button °C/°F




- Press on " °C / °F" to select the temperature display unit of the machine. There are two temperature units of Celsius and Fahrenheit to choose from.

#### 3. Temperature, Time Adjustment Switch Button



- Press on   to select the temperature or time setting. When the temperature **Display (6)** is flashing, set the desired target temperature with "+" and "-"; when the time **Display (7)** is flashing, the desired target time can be set with "+" and "-".

- After the display flashes 10 times, if there is no setting operation, the machine will exit the temperature/time setting mode. If you need to reset it, press   again to enter the setting state.
- In the working mode, press and hold the   button, the displays show the time and temperature that have been set.

#### 4. Start/Stop Button

- In Standby mode, press , the machine starts working.
- Wait for target temperature to be reached.
- Only after the set target temperature is reached, indicated by a beep.
- Second Press , the time begins to count down. “:” at “:” **starts flashing.**
- Third Press , the machine stops working, back to standby mode.

#### 5. Adjustment Button + -

- Press on   to select temperature or time to be adjusted, then use the “+” and “-” buttons.


#### 6. Temperature Display

- Display shows real-time working temperature




#### 7. Time Display

- In standby mode, the set target time is displayed.
- In working mode, the remaining working time is displayed.

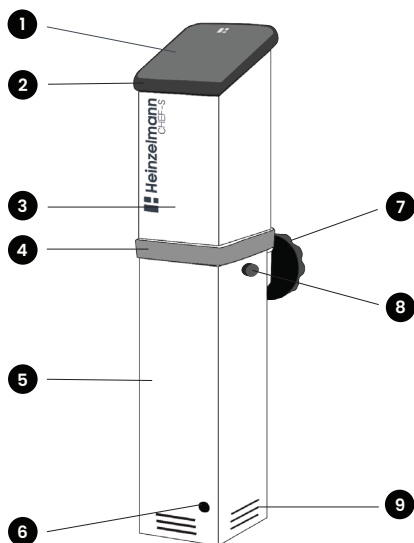
#### **Reset to default :**

*Under the ready working mode, long press  and “+”, the **Display (6)** will display the setting temperature 60°C, the **Display (7)** will display setting time 24:00, then loose hand, the two displays will flash 10 times at the same time and exist the setting mode.*

#### **Temperature calibration :**

1. In Standby mode, press and hold “ ” and “°C / °F” buttons for 1-2 seconds, the machine enters the Thermostat Calibration mode, and the digital displays “P±calibration value”.
2. At this time, adjust the calibration value up or down by pressing the “+” or “-” key, the maximum adjustment range is ±3°C.
3. After adjusting the calibration value, you can wait for 13-15 seconds, and if there is no operation during the period, the machine will automatically exit the calibration mode. Or manually press the power button  to exit the calibration mode.
4. The machine remembers the calibration value of the most recent adjustment.

## 5. Product Structure








1. Control Panel
2. Upper Cover
3. Main Body (upper)
4. Connecting Ring
5. Main Body (Bottom)
6. Water Outlet
7. Fixed Handle
8. Quick Release Screw
9. The Water Inlet

## 6. Operating Instructions

1. Choose the suitable sous-vide container, fix the machine in the container firmly.
2. Add water to the tank. (Note: Please make sure the water between Min line and Max line after add the water into the container). Add food in the bag first for right water

level.

3. Connect the power cord then click  to put the machine into standby mode.
4. Press “°C/°F” to select the temperature. The default is °C. After selecting the temperature unit, that unit will be defaulted the machine has memory function.
5. Press  to select the temperature or time to be adjusted, and set the target value with the “+” and “-” keys.
6. After the setting is completed, press  to start the CHEF-S.
7. When the temperature is reached, the machine will beep, now put the food in vacuum package into the container, and press  button, it will count down. “:” starts flashing.
8. After the cooking is finished, the machine will beep. Click  to finish the machine work.

Note:

- If there is no pressing of any buttons operation, the machine will emit a continuous beep after 20 seconds, while the water temperature will remain at the preset temperature.

9. After using the machine, cut off the power supply. Store the machine at the place out of the children's contact.

Note:

- The water level (after the

food is put in) should be higher than the “MIN”, but lower than the “MAX” marked on the machine.

- To avoid the machine from aging, drain the water after each use and clean the water bath.

**TIPS:**

*Using the floating balls or a cover the sous-vide container for keeping temperature stable*

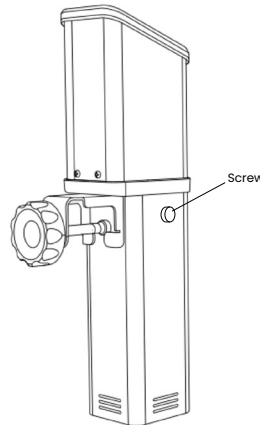
## 7. Maintenance

To avoid burning, please make sure that the machine is power off and cool down to room temperature before cleaning.

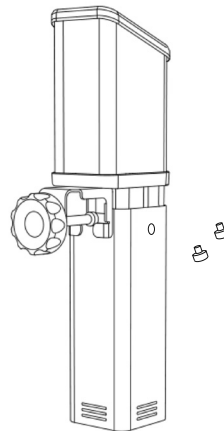
1. Place the machine vertically after cleaning, do not place it horizontally or upside down.
2. During cleaning, do not damage the components inside the machine. Once the components are damaged, please ask specialist to check and repair. Do not attempt unauthorized repairs to avoid accidents.
3. Remove old water from the sous-vide water container after each use, and fill with fresh water next time. If the water is reused many times, some mineral substance may subside or adhere to the surface of the components, thus influence the machine performance, please remove the low part of the machine's housing (Please

refer to “How to Disassemble”) to clean the heat tube and probe. It is better to clean every 20 times or 100 hours working work.

### How to Disassemble



1. Remove the screw.



2. Remove the lower part housing to clean the inner components.

4. Do not use hot machine in cool water. Cool down the machine to room temperature and put into cool water to use. Otherwise it will influence the machine function and lifetime. On the contrary, please do not put cool down machine into hot water to use.
4. Remove the lower casing of machine (Please refer to the page EN-07 "How to Disassemble"), use the clean water to clean the heater and other components as well as lower casing, so as to better clean the softened scale.
5. After cleaning, dry the machine and casing, then re-install the lower casing.

## 8. How to Clean




### Preparation:

Food grade vinegar (white vinegar, apple vinegar, etc.)

### Why need to clean:

Normally tap-water contains minerals in our life. When the water is heated to a certain temperature, there will be scale on the heater or surface of the machine. In this case, the scale will affect the performance of the machine. So we suggest you cleaning the machine after minimum every 20 times use, and accumulated working time is less than 100 hours.

### How to clean:

1. Use the mixed liquid in 75% water and 25% vinegar, then pour it into a container till the Max line of the machine.
2. Turn on the machine, set the working temperature 80°C (176°F) and set the time 3 hours (03:00), then single press the . When reach the desired presetting temperature, press  to start the timer.
3. When timer reaches 00:00, press  to stop working, turn off power, unplug the plug and let it cool down.

### Note:

- Please ensure the power is disconnected and the machine cools down before disassembling and cleaning.

## 9. Troubleshooting

Error code	Cause of issue	Troubleshooting
H20	The water level is lower than the lowest water level or higher than the highest water level	Turn off the machine power: If the water level is too low, add the right amount of water to the container; if the water level is too high, remove the water from the container.
E02	<ol style="list-style-type: none"><li>1. Whether the heating pipe is normal;</li><li>2. Whether the internal wiring of the machine is normal;</li><li>3. Is the temperature sensor normal?</li></ol>	Please check with technical people.

\*\* During the use of the machine, if any other problems arise, please ask specialist to check the machine. Do not attempt unauthorized repairs to avoid accidents.

Subject to technical modification.



Scan the QR Code or Visit here  
[www.heinzelmannpro.com/en/instruction-manual](http://www.heinzelmannpro.com/en/instruction-manual)  
to view the instruction manual in different languages