



SOUS VIDE IMMERSION CIRCULATOR

36200

840299600

DUE TO CONSTANT FACTORY IMPROVEMENTS, THE PRODUCT PICTURED MIGHT DIFFER SLIGHTLY FROM THE PRODUCT IN THIS BOX.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electrical shock, do not immerse cord, plug, or main housing in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
11. Do not place on or near hot gas or an electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect immersion circulator, turn OFF (●); then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Heater and heat shield may remain hot after unit is turned off.

SAVE THESE INSTRUCTIONS

Other Consumer Safety Information

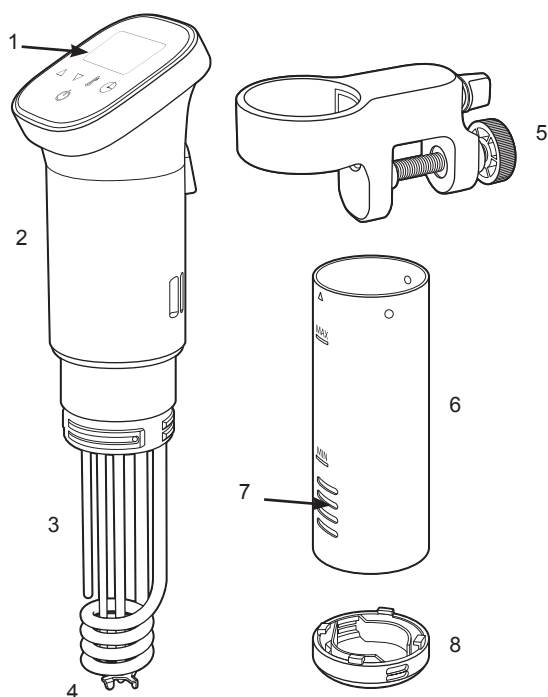
This appliance is intended for household use only. This appliance is only intended for the preparation, cooking, and serving of foods. This appliance is not intended for use with any nonfood materials or products.

WARNING Electrical Shock Hazard:

This appliance is provided with a grounded (3-prong) plug to reduce the risk of electric shock. The plug fits only one way into a grounded outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit into the outlet, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping

over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance and should be a grounding-type, 3-wire cord. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

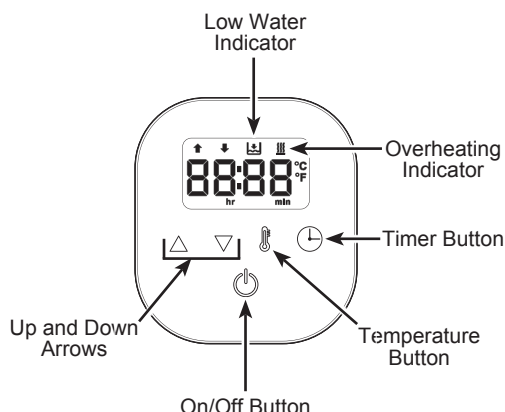


COMPONENT LIST

| DIAGRAM NUMBER | PART DESCRIPTION |
|----------------|-------------------------|
| 1 | DISPLAY/CONTROL PANEL |
| 2 | MAIN HOUSING |
| 3 | HEATER |
| 4 | CIRCULATOR PROPELLER |
| 5 | ADJUSTABLE VESSEL CLAMP |
| 6 | HEAT SHIELD |
| 7 | WATER INLET |
| 8 | WATER OUTLET CAP |

If any components of this unit are broken, the unit does not operate properly, or you need a replacement instruction manual, visit us on the web at WestonSupply.com

Or call Weston Brands LLC Toll Free at **1-800-814-4895**
Monday thru Friday 8:00am-5:00pm ET. Outside the U.S. call 001-216-901-6801.



DISPLAY/CONTROL PANEL

On/Off (⏻) Button – Powers the circulator on and off.

Up and Down Arrows – Adjusts time and temperature. Time increases by 10-minute intervals for the first hour, then 1-hour intervals after.

Low Water Indicator (🚰) – Illuminates when water level is below minimum water line. Circulator will chime continuously until water is added.

Overheating Indicator (🔥) – Illuminates if water is above set temperature. Circulator will chime until water cools to set temperature.

Timer Button (🕒) – Sets cooking time. Default cook time is 0 hours; maximum cook time is 99 hours.

Temperature Button (🌡️) – Sets cooking temperature. Default temperature is 125°F (52°C). Temperature range is 86–210°F (30–99°C).

Additional Functions

- Fahrenheit/Celsius Shift – Hold both arrow buttons at the same time.
- Short Press on button – Less than one second.
- Long Press on button – More than one second.

SETUP

⚠ **WARNING** Electrical Shock Hazard.

To reduce the risk of electrical shock, do not immerse main housing or control/display in water.

IMPORTANT: Do not plug in the circulator until the following steps have been completed.

1. Select a cooking vessel large enough for your sealed food with room to allow water to circulate between and around the sealed bags. Have a plate ready for sealed food when finished cooking. **(FIGURE 1)**

2. Make sure cooking vessel is on a stable, level, and heat-resistant surface. Use a kitchen towel, pot holder, or trivet under vessel. **(FIGURE 2)**

3. Use the Clamp to secure the circulator inside the cooking vessel. Water will circulate even if the water outlet cap is resting on the vessel bottom. Make sure circulator is securely clamped.

NOTE: Do not overtighten. Do not operate without circulator clamped in place. **(FIGURE 3)**

4. Fill vessel with water between MIN and MAX lines on circulator.

NOTE: You will need to adjust the water level between MIN and MAX once sealed food is added. **(FIGURE 4)**

FIGURE 1

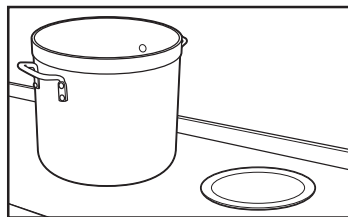


FIGURE 2

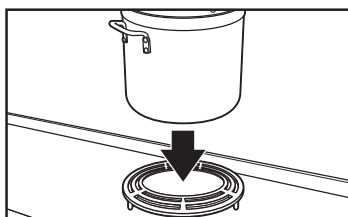


FIGURE 3

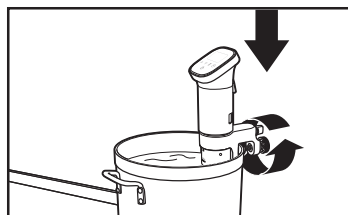
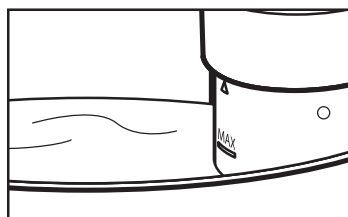


FIGURE 4



INSTRUCTIONS FOR USE

PREHEAT

⚠ WARNING Electrical Shock Hazard.

Do not immerse above the MAX line.

1. Plug circulator into an outlet not used by another device. The On/Off (🔌) Button will light up. Make sure cord is safely positioned.
2. Press On/Off (🔌) Button. Control buttons will illuminate and LCD display will show current water temperature.
3. Follow programming instructions for setting time and temperature to cook your recipe.
4. To set a desired temperature, press the Temperature Button once. Default Temperature of 125°F (52°C) will be displayed. Press Up or Down Arrows to select desired temperature. Press Temperature Button again to complete, or it will automatically set after 5 seconds.
5. To select a cooking time, long-press the Timer Button until it chimes. Press Up or Down Arrow to select desired time.
6. To adjust temperature, time, or to turn off, see directions on page 8.
7. To start circulator, short-press the On/Off (🔌) Button. Circulator will chime once and begin to heat water bath to set temperature.
8. LCD will display current water temperature; On/Off (🔌) Button will flash repeatedly indicating that water bath is heating.
9. When set cooking temperature is reached, circulator will chime 3 times, and display will alternate between 00:00 and temperature every 5 seconds. Place the sealed food into cooking vessel.

COOK

1. Once cooking temperature is reached and sealed food is securely placed into cooking vessel, press Timer (⌚) Button to start timer. On/Off (🔌) and Timer (⌚) Buttons will flash simultaneously.
2. Current water temperature and cooking time with a down arrow will alternate on display every 5 seconds. It is normal for cooking temperature to fluctuate a few degrees during cooking process.
3. When cooking timer is finished, circulator will chime 3 times and timer will display an up arrow; time will start counting up.
4. Time will now display how much time has passed since cooking time ended. Circulator will continue to maintain water temperature.
5. On/Off (🔌) and Timer (⌚) Buttons will flash simultaneously, and the circulator will chime 3 times every ten minutes as a reminder that the cooking time has finished.

ON/OFF DURING COOKING PROCESS:

1. To turn off heater and pump, short-press On/Off (🔌) Button.
2. To turn off circulator, long-press On/Off (🔌) Button.

WHEN COOKING IS FINISHED:

1. Turn off and unplug circulator. **CAUTION:** Water will be hot.
2. Remove sealed food using tongs and place on a plate.
3. After food is removed, let water cool. Remove circulator by releasing clamp and follow recommended cleaning instructions.
4. Discard cooking water after it is fully cooled.

ADJUST TEMPERATURE

1. To adjust or view water temperature during preheat, long-press Temperature (ⓘ) Button. Temperature (ⓘ) Button will flash.
2. Adjust cooking temperature up or down with arrow buttons.
3. To return to preheat, short-press the Temperature (ⓘ) Button.

ADJUST TIMER

1. To adjust or view timer during preheat, long-press Timer (⏰) Button. Timer Button will flash.
2. Adjust timer up or down with arrow buttons.
3. To return to preheat, short-press Timer (⏰) Button.

TURN OFF

1. To turn off heater and pump, short-press On/Off (⏻) Button.
2. To turn off circulator, long-press On/Off (⏻) Button.

SOUS VIDE FAQ AND TIPS

How do I vacuum-seal food before cooking sous vide?

- Most foods cooked sous vide are sealed in bags using a vacuum sealer. Use heat-safe bags labeled as suitable for sous vide. Follow vacuum sealer manufacturer directions for vacuum-sealing bags.
- Any foods cooked with more than a small amount of liquid should not be vacuum-sealed.
- When cooking fish, do not vacuum the bags tightly. About 75% is desirable, or use the water displacement method.
- Food may be sealed in bags in advance and stored in the refrigerator overnight before cooking to save time.

Can I sous vide without a vacuum sealer?

- Yes. Vacuum sealers are not required for foods cooked sous vide.
- Bags that are heat-safe, BPA-free, and PVC-free are safe for sous vide cooking. Most name-brand resealable bags and bags made for vacuum sealing will list their information on the package.
- Any foods cooked for less than 8 hours can be sealed in heat-safe, resealable plastic bags using the water displacement method:
 1. Place food in bag and remove as much as air as possible.
 2. Close bag leaving a 1-inch (2.5-cm) opening at the top.
 3. Carefully submerge the bottom of bag in water until food is covered. The pressure of the water will squeeze the air out of the bag.
 4. Do not allow any water to enter the bag.
 5. Gently squeeze any remaining air out of bag and seal.
- Canning jars are recommended for foods such as pudding, egg bites, cheesecakes, or foods poached in broth or oil.
- Plastic wrap can be used for rolled meat and vegetable recipes, or when you want the food to retain a particular shape.

Why is the water bath taking so long to reach the selected temperature?

- We recommend always filling the vessel with warm water when starting. When cooking at higher temperatures, around 150°F (66°C) or above, you may want to fill the vessel with hot water. A small amount of boiling water can be added if desired to speed up the heating process further. The temperature of the water can be checked at any time during the heating process by pressing the Temperature (ⓘ) Button. If water is hotter than the selected temperature, the Overheating (⚡) Indicator will illuminate. Add ice cubes to lower temperature.

Is food safe to eat even though it is cooked at a lower temperature than I use in other cooking methods?

- Yes. Cooking sous vide is just as safe as traditional cooking methods. While the higher cooking temperatures of traditional methods may pasteurize your food more quickly, those high temperatures may also dry out food and yield an uneven and less appetizing result.
- Times and temperatures provided in the chart on page 11 are what is necessary for pasteurization. Food safety is determined by a combination of what you are cooking, how long you cook it, and at what temperature.
- To minimize any risk of foodborne illness, always start with the freshest possible foods and use safe handling practices. For more information on safe internal cooking and pasteurization temperatures, consult [foodsafety.gov](https://www.foodsafety.gov) or [fsis.usda.gov](https://www.fsis.usda.gov).

Can frozen foods be cooked sous vide without thawing first?

- Yes, but keep in mind that adding frozen food to the water bath will lower the water temperature. A general rule is to add an extra hour to the cooking time in order to allow meat to fully thaw and reach the desired temperature.

How can I ensure that food cooks thoroughly?

- Make sure water reaches the temperature specified in the recipe before adding sealed food.
- Make sure all food, bags, and containers are completely submerged in the water and that the food in each bag does not touch. Secure bags into place to allow water to circulate by using a rack, clipping them to the pot, or adding a butter knife inside each bag before sealing.
- Follow recommended cooking times to ensure that the food reaches the desired temperature.

How long can food be left cooking when using the sous vide method?

- Recommended cooking times for sous vide ensure that the food reaches the desired temperature. The benefit of sous vide cooking is that the water bath will hold the food at the desired temperature for a long period of time. This allows more flexibility in serving times. The circulator can be programmed for up to 99 hours. Keep in mind that although the food is held at that temperature, the food will continue to cook and will change texture.
- Usually you will see a range of optimal cooking times. This indicates the minimum cooking time required and the maximum time that the food is at the ideal texture.
- When cooking eggs or seafood, do not hold in water bath for more than 1 hour after cooking.

Should meats be seared before cooking sous vide or after?

- Searing food cooked sous vide is optional. Some foods benefit from searing and others do not. Meats, poultry, and fish can be more appealing in appearance and flavor with searing. Searing can be done before or after cooking. Searing after cooking is more common. It ensures that the food reaches the desired temperature.
- Searing can be done both before AND after cooking sous vide. Steaks seared before and after cooking have a more evenly browned surface.
- Quickly sear meats and vegetables in a preheated cast iron pan, grill pan, or on a grill grate.

SOUS VIDE CHART

NOTE:

- For thicker meat, chicken, and fish, cooking times will be longer.
- Visit [foodsafety.gov](https://www.foodsafety.gov) or [fsis.usda.gov](https://www.fsis.usda.gov) for more information on safe internal cooking temperatures.

| FOOD AND DONENESS | TEMPERATURE | TIME |
|---|-----------------------|------------------|
| Steak (1 to 1 1/4-inch thick) | | |
| Very rare to rare | 125°F (52°C) | 1 to 3 hours |
| Medium-rare | 130°–135°F (54°–57°C) | 1 to 4 hours |
| Medium | 140°F (60°C) | 1 to 4 hours |
| Medium-well | 150°F (66°C) | 1 to 4 hours |
| Well-done | 155°F (68°C) | 1 to 4 hours |
| Pork | | |
| Shoulder/Boston Butt, well-done, 3–4 lbs. | 185°F (85°C) | 8 to 10 hours |
| Tenderloin, medium, 1 1/2–2 lbs. | 145°F (63°C) | 2 to 4 hours |
| Loin, medium, 2–3 lbs. | 150°F (66°C) | 3 to 4 hours |
| Boneless chops, medium, 3/4-inch thick | 140°F (60°C) | 1 to 2 hours |
| Bone-in chops, medium, 1-inch thick | 145°F (63°C) | 1 to 2 hours |
| Bone-in ribs, 1 full rack, 3–4 lbs. | 165°F (74°C) | 12 to 14 hours |
| Chicken, boneless white meat (5 to 6 ounces) | | |
| Very soft and juicy | 140°F (60°C) | 1 to 3 hours |
| Tender and juicy | 150°F (66°C) | 1 to 3 hours |
| Firm and juicy | 160°F (71°C) | 1 to 3 hours |
| Chicken, boneless dark meat (5 to 6 ounces) | | |
| Tender and juicy | 167°–170°F (75°–77°C) | 1 1/2 to 3 hours |
| Fish (5 to 6 ounces) | | |
| Very lightly cooked, medium-rare and tender | 110°–120°F (43°–49°C) | 30 to 40 minutes |
| Medium, tender and flaky | 122°–130°F (50°–54°C) | 30 to 40 minutes |
| Well-done, firm and flaky | 135°–140°F (57°–60°C) | 30 to 40 minutes |
| Fruits | | |
| Apples, halved and cored | 185°F (85°C) | 1 1/2 hours |
| Pears, halved and cored | 185°F (85°C) | 1 1/2 hours |

| FOOD AND DONENESS | TEMPERATURE | TIME |
|----------------------------------|--------------|------------------|
| Vegetables | | |
| Asparagus spears | 185°F (85°C) | 10 minutes |
| Beets, cut into 2-inch pieces | 185°F (85°C) | 2 1/2 to 3 hours |
| Broccoli (small florets) | 185°F (85°C) | 30 to 40 minutes |
| Carrots, cut into 2-inch pieces | 185°F (85°C) | 30 to 45 minutes |
| Cauliflower (small florets) | 185°F (85°C) | 1 to 1 1/2 hours |
| Cherry or grape tomatoes, halved | 185°F (85°C) | 20 to 30 minutes |
| Corn on the cob | 185°F (85°C) | 30 to 45 minutes |
| Mushrooms, halved | 195°F (91°C) | 1 hour |
| Onions, cut into 2-inch pieces | 185°F (85°C) | 1 to 1 1/2 hours |
| Potatoes, cut into 2-inch pieces | 185°F (85°C) | 2 to 2 1/2 hours |
| Spinach leaves | 185°F (85°C) | 5 minutes |
| Squash, cut into 2-inch pieces | 185°F (85°C) | 1 to 1 1/2 hours |
| Tomatoes, halved | 185°F (85°C) | 20 to 30 minutes |

CLEANING INSTRUCTIONS

⚠ WARNING Electrical Shock Hazard. Unplug before cleaning, and do not immerse above the MAX line.

NOTE: Unplug and cool water completely before removing circulator and water from the cooking vessel.

1. Remove the circulator from the cooking vessel by turning the knob on clamp counterclockwise until loosened, then sliding the circulator off. **(FIGURE 1)**
2. Remove the vessel clamp by turning the thumb screw counterclockwise and sliding it down the heat shield. **(FIGURE 2)**
3. Remove cooled heat shield by turning counterclockwise until unlocked. Slide off. **(FIGURE 3)**
4. Wipe the main housing with a damp cloth. Do not use abrasive cleaners or metal scouring pads. Do not immerse in water to clean. **(FIGURE 4)**
5. Clean heat shield with hot soapy water, then dry thoroughly, or wash in top rack of dishwasher. DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product.
6. To replace the heat shield, slide over the heater, line up the arrows, and turn clockwise until the shield locks firmly into place. **(FIGURE 5)**

FIGURE 1

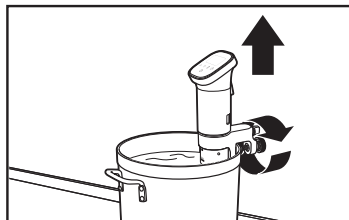


FIGURE 2

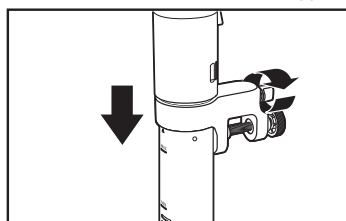


FIGURE 3

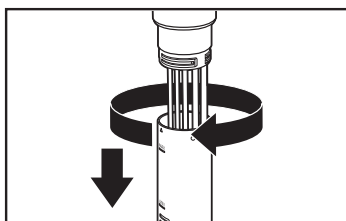


FIGURE 4

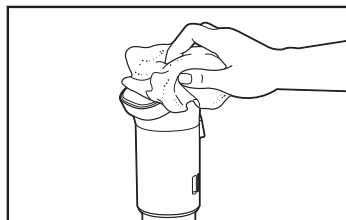
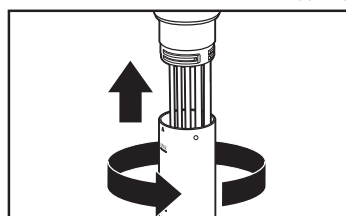


FIGURE 5



TROUBLESHOOTING

Display does not turn on.

- Is the unit plugged in? Test that the electrical outlet is working with a lamp in known working order.
- Was the ON/OFF button pressed?

Sous vide food is cooked unevenly.

- Ensure all air is removed from the food pouch and the pouch is fully submerged under water.

Overheating (🔥) indicator is illuminated.

- Water temperature is too hot. Remove some of the water and add cooler tap water or ice cubes until 🔥 is no longer illuminated.

RECIPES

Sous Vide Steak with Chimichurri Sauce SERVES 4

STEAK

4 (1" to 1 1/2"-thick) boneless steaks, such as tenderloin, strip, ribeye, or porterhouse
Salt and coarse black pepper
Vegetable oil

CHIMICHURRI SAUCE

1/2 small onion, quartered
3 cloves garlic
2 tablespoons (6 g) fresh oregano leaves
3/4 cup (177 ml) olive oil
3 tablespoons (44 ml) red wine vinegar
3 tablespoons (45 ml) lemon juice
1 teaspoon (6 g) salt
1/4 teaspoon (0.6 g) coarse black pepper
1/4 teaspoon (0.5 g) dried crushed red pepper
1 cup (5.3 g) lightly packed flat-leaf (Italian) parsley

1. Set circulator temperature to 132°F (56°C) for medium-rare and timer for 1 to 2 1/2 hours. Adjust temperature if desired doneness is more rare or well-done.
2. Pat steaks dry with paper towels and season with salt and black pepper.
3. Place each steak in a heat-seal bag. Vacuum tightly and seal.
4. When water reaches set temperature, add steak to water bath and short-press Timer (⏸) Button to start timer.
5. Make chimichurri sauce. Using a food chopper or small food processor, chop onion, garlic, and oregano until finely chopped. Add olive oil, vinegar, lemon juice, salt, and peppers and process until blended. Add parsley and pulse until finely minced but not pureed. Set aside.
6. When cooking time has ended, remove bags from water and open. Pat steaks dry with paper towels.
7. In a large skillet on high, heat oil. Sear steaks on each side until well-browned, 30 to 45 seconds each side.
8. Serve steaks with chimichurri sauce.

TEST KITCHEN TIP:

For evenly browned steaks, sear them before and after cooking sous vide. Searing steaks twice may add a few minutes to your preparation time, but will yield a beautifully browned exterior. If you are short on time and only wish to sear once, sear after sous vide for best results.

Sous Vide Salmon with Spinach and Parsley-Lemon Butter SERVES 4

PARSLEY-LEMON BUTTER

1 cup (225 g) unsalted butter, softened
1/4 cup (5 g) finely chopped fresh flat-leaf parsley
1 tablespoon (15 ml) fresh lemon juice
2 cloves garlic, minced
1 teaspoon (6 g) salt
1/4 teaspoon (0.6 g) coarse black pepper

SALMON

4 salmon fillets, 5 to 6 ounces (142 to 170 g) each
4 cups (946 ml) water
1/2 cup (144 g) kosher salt
1/4 cup (50 g) sugar
3 cups (652 g) ice cubes

SPINACH

5 ounces (142 g) baby spinach
1 teaspoon (5 ml) olive oil
1/8 teaspoon (0.7 g) salt

1. Set circulator temperature to 125°F (52°C) and timer for 25 minutes. Adjust temperature if desired doneness is more rare or well-done.
2. Make the parsley-lemon butter. Add all ingredients to the bowl of a food processor. Pulse several times or until smooth. Transfer butter to a sheet of plastic wrap and roll into a log. Refrigerate until ready to use.
3. In a large bowl, whisk together water, salt, and sugar until sugar and salt are dissolved. Add salmon and ice. Refrigerate for 20 to 30 minutes.
4. Remove salmon from the brine and rinse with cold water. Pat the salmon dry with paper towels.
5. Add one salmon fillet and about 1 tablespoon (15 ml) of the parsley-lemon butter to each of 4 heat-seal bags. Seal bags but do not vacuum completely. 75% vacuum is desirable for fish.
6. Divide spinach, olive oil, and salt evenly between 2 heat-seal bags. Vacuum lightly and seal.
7. When circulator reaches set temperature, add the salmon and spinach pouches to water and short-press Timer (⏸) Button to start timer.
8. When cooking time has ended, remove pouches from water and open.
9. If a sear is desired on the salmon, pat dry with paper towels and sear in a large skillet over medium-high heat with olive oil or butter.
10. Serve salmon over spinach with parsley-lemon butter.

Sous Vide Egg Bites with Red Peppers and Feta SERVES 6

6 large eggs

1 tablespoon (15 ml) sour cream
1/2 cup (122 g) crumbled feta cheese
1/2 teaspoon (3 g) kosher salt
1/8 teaspoon (0.3 g) ground black pepper
1/8 teaspoon (0.2 g) dried crushed red pepper

1/4 cup (28 g) finely chopped roasted red peppers

2 tablespoons (5.3 g) finely chopped fresh basil

Equipment needed:

6 (4-ounce) canning jars with lids

1. Set circulator temperature to 172°F (78°C) and timer for 1 hour.
2. In a blender or food processor, add eggs, sour cream, feta, salt, black pepper, and crushed red pepper. Blend or process at medium speed until mixture is smooth, about 20 seconds.
3. Add the roasted red peppers and basil to the egg mixture and pulse briefly to combine.
4. Spray the inside of the jars with nonstick cooking spray.
5. Divide egg mixture evenly among jars. Seal jars with lids.
6. When water reaches set temperature, add jars to water bath and short-press Timer (⏸) Button to start timer.
7. When cooking time has ended, remove jars from water and open.
8. If desired, remove egg bites from jars by gently sliding a butter knife around edge of jar and inverting onto a serving dish. Egg bites may be placed under a broiler for a few minutes if a browned surface is desired.

RECIPES

Sous Vide Chicken with Asparagus and Brown Butter SERVES 4

BROWN BUTTER

1 cup (225 g) *unsalted butter*
 2 tablespoons (4.8 g) *fresh thyme leaves*
 2 tablespoons (3.4 g) *fresh rosemary*
 2 tablespoons (4 g) *chopped fresh sage leaves*
 4 *cloves garlic, minced*

CHICKEN

4 *skin-on boneless chicken breasts*
 3 tablespoons (54 g) *kosher salt*
 1 tablespoon (12.5 g) *sugar*
 1 tablespoon (15 ml) *vegetable oil*

ASPARAGUS

1 *pound (454 g) asparagus, trimmed*
 1 *tablespoon (15 ml) olive oil*
 1/4 *teaspoon (1.5 g) kosher salt*

1. Set circulator temperature to 145°F (63°C) for 1 hour.
2. In a small saucepan over medium heat, heat 1 cup (237 ml) butter and cook until butter is lightly browned, 3 to 4 minutes.
3. Add herbs and garlic, reduce heat to low, and cook for an additional 2 minutes. Strain about 4 tablespoons (59 ml) of butter into a small bowl and reserve. Strain remainder into a separate container to reserve for serving.
4. In a small bowl, combine 3 tablespoons (54 g) kosher salt and 1 tablespoon (12.5 mg) sugar. Season chicken breasts generously with the salt mixture.
5. Using reserved 4 tablespoons (59 ml) of brown butter, brush each chicken breast with about 1 tablespoon (15 ml) of butter. Place each chicken breast in a heat-seal bag. Vacuum tightly and seal.
6. Add asparagus, oil, and salt to a heat-seal bag. Vacuum tightly and seal.
7. When water reaches set temperature, add chicken and asparagus pouches to water bath and short-press Timer (⏸) Button to start timer.
8. When cooking time has ended, remove pouches from water and open.
9. Pat the chicken breasts dry with paper towels. Heat a large skillet on medium-high. Add 1 tablespoon (15 ml) oil. When oil begins to shimmer, add chicken to pan skin-side down. Sear chicken until skin is crispy and browned. Turn chicken and sear other side until browned. If desired, slice chicken before plating.
10. To serve, place asparagus on plates and top with chicken. Drizzle with reserved brown butter.

Sous Vide Turkey Breast with Orange-Rosemary Butter SERVES 6

ORANGE-ROSEMARY BUTTER

1/4 cup (57 g) unsalted butter, softened
1 tablespoon (14 ml) honey
1 teaspoon (0.7 g) chopped fresh rosemary
Zest of 1 navel orange
1/2 teaspoon (3 g) salt
1/8 teaspoon (0.3 g) ground black pepper
1/8 teaspoon (0.2 g) crushed red pepper

TURKEY

1 (5 to 6-pound [2.3 to 2.7 kg]) turkey breast, deboned and halved, or 2 boneless turkey breast halves (1 1/2 to 2 pounds [0.7 to 0.9 kg] each), skin on
1 1/2 teaspoons (9 g) kosher salt
2 sprigs fresh rosemary

1. Set circulator temperature to 145°F (64°C) and timer for 2 1/2 hours.
2. In a small bowl, stir together all ingredients for the orange-rosemary butter.
3. Gently separate skin from turkey breasts, leaving one side of skin attached to the breast, and sprinkle all over with kosher salt.
4. Rub orange-rosemary butter on turkey under and on top of the skin.
5. Place each turkey breast half in a heat-seal bag and add rosemary sprig. Vacuum tightly and seal.
6. When water reaches set temperature, add turkey to the water and short-press Timer (⏸) Button to start timer.
7. When cooking time has ended, remove bags from water and open.
8. Pat the turkey breasts dry with paper towels.
9. Heat a broiler on high and broil turkey breasts, skin side up, until browned and crispy, about 5 minutes.
10. Slice turkey breasts and serve while hot.

Sous Vide Short Ribs

RIBS

4 pounds (18 kg) bone-in short ribs (about 8 to 12 ribs), divided
2 teaspoons (10 ml) sesame oil, divided
2 teaspoons (12 g) kosher salt
1 teaspoon (2 g) black pepper

DRY RUB

2 tablespoons (25 g) brown sugar
2 teaspoons (5 g) Chinese 5 spice powder
2 teaspoons (6 g) garlic powder
2 teaspoons (5 g) onion powder
2 teaspoons (7 g) mustard powder
2 teaspoons (12 g) kosher salt
1 teaspoon (2.3 g) black pepper

BASTING SAUCE

1/4 cup (59 ml) soy sauce
2 tablespoons (29 ml) honey
Zest and juice of one lime
1 teaspoon (5 ml) sesame oil
1/2 teaspoon (2.5 ml) fish sauce
1 teaspoon (1.8 g) red pepper flakes

1. Set circulator temperature to 165°F (74°C) and timer for 12 hours.
2. Season ribs with salt and pepper. Divide ribs into 4 separate heat-seal bags and add 1/2 teaspoon sesame oil to each bag. Vacuum tightly and seal.
3. In a small bowl, combine dry rub ingredients. Rub half of the dry rub on both sides of the ribs, reserving the other half for after sous vide.
4. In a small bowl, whisk all ingredients until blended. Refrigerate until needed.
5. Remove ribs from the bags and place on a plate, pat dry, and rub both sides of the ribs with remaining dry rub. In a large skillet over high, heat oil until shimmering. Sear ribs on each side until well browned, 30 to 45 seconds each side.
6. Baste with the basting sauce, then turn every 5 minutes, basting each time until ribs are done.

TEST KITCHEN TIP:

Shred and serve over Jasmine rice. Discard fat and bones. Garnish with sliced green onions and cilantro.

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This warranty applies to products purchased and used in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other any other warranty or condition. This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

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