Change your slow cooker or Rice cooker to a Sous vide!

Your Sous Vide at Home:

Our Sous Vide kits will turn your rice cooker or slow cooker into a Sous Vide bath allowing you to cook:

- The perfect steak every time.
- Tender juicy chicken breast that is not dry.
- The best turkey you have ever cooked.
- Salmon that is moist and full of flavour.
- Vegetables that retain all of their fresh flavour even when cooked.

How to set up your Sous Vide system:

- Place the temperature controller next to a rice cooker or slow cooker filled with water.
- Place the water proof sensor of the temperature controller into the water of the cooker.
- Wire the controller to your cooker according the wiring diagram.
- The controller will maintain the water temperature in the cooker automatically.

Benefits of the Sous Vide with our temperature controller:

- Simple to use
- Runs on both 110 Volts and 220 Volts
- Can control a large range of rice cookers and slow cookers
- Minor temperature variation, if correctly used
- Able to heat water to desired temperature
- Small size takes up minimal space on cooking area
- Easy to pack out of the way when not used

The most common setting of Temperature Controller (PID-CD-101) for Sous Vide

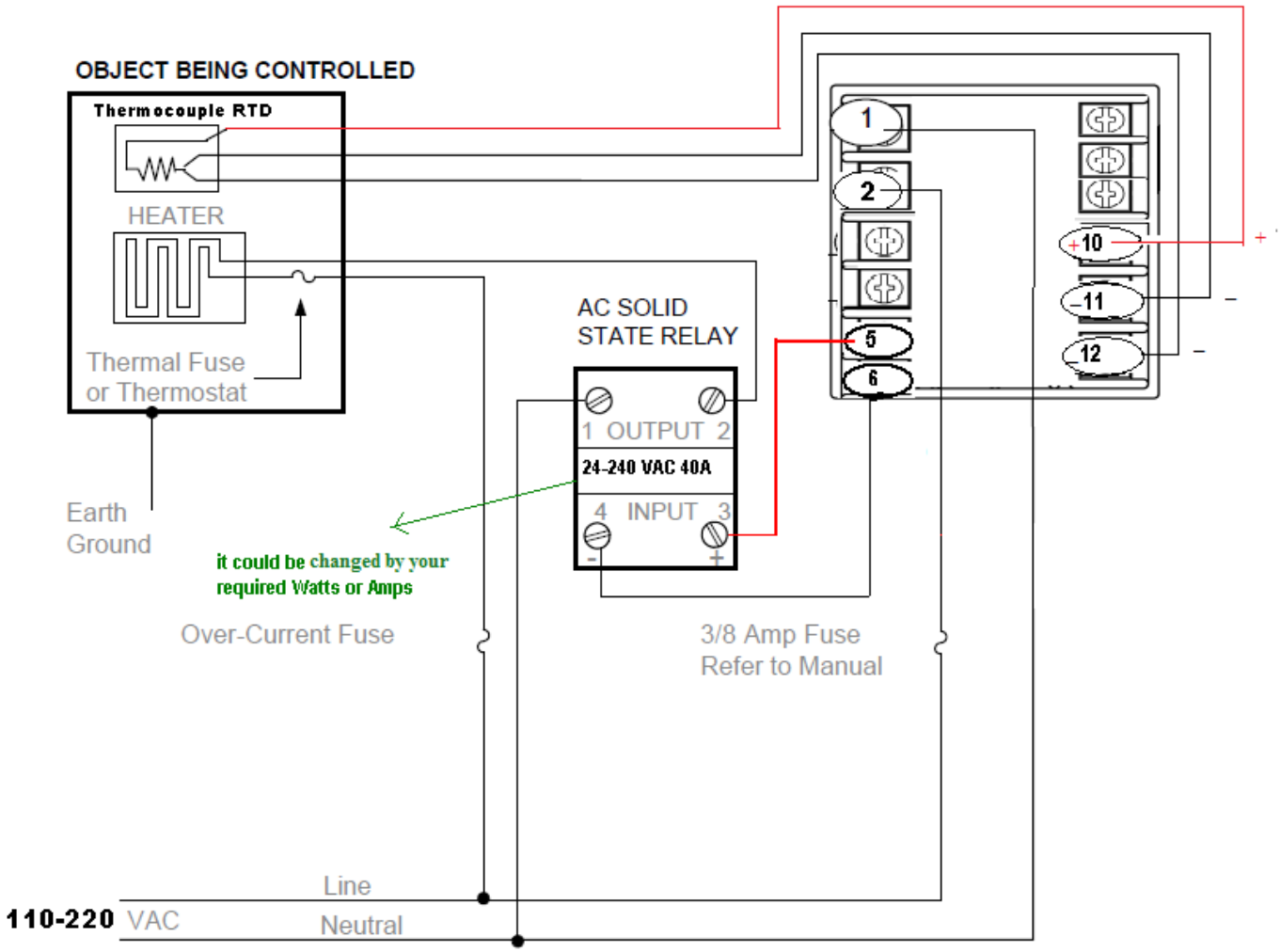
Display	Function	Factory Setting	Sous Vide Setting
ARU	Auto-tuning: Learns to keep temperature within parameters with your setup. Must be on (1).	0	1
P	Proportional Band: percentage of leeway in temp	30	2
I	Integral Time	240	240
d	Derivative Time	60	60
Ar	Reference Value	25	25
r	Heat Reset	20	20
Pb	Adjust the temp probe offset here, after measuring water with another accurate thermometer.	0	2.8
LCK	Data lock	0000	0011
SL1	Setting for different thermocouples. PT100 code.		1100
SL2-5			0000
SL6	Setting to heat		1
SL7-11			0
SLH	Upper temp limit you can set controller		85.0
SLL	Lower temp limit you can set controller		00.0
dH		2.0	2.0
dF		1	1
oH			0.1

DIAGRAM

CD101-SSR OUTPUT AND RTD

AC Wiring **External AC SSR**

(external SSR's are capable of handling **40 AMPS**)



Home Sous Vide Temperature Controller Guide

For current product information, availability, and compatible options, use the verified ThermoMart links below. The preceding pages remain the original manual content.

Looking for product information? Browse the manual library to find current ThermoMart models and guides.

All ThermoMart manuals and guides