



**Affordable. Reliable. Home Improvement.**

## **Sous Vide Precision Cooker**

**MODEL:SV-2401**

**VEVOR Support Center**



**SV-2401**



# VEVOR

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## Sous Vide Precision Cooker

**MODEL:SV-2401**



(Photos are for reference only)

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

## SAFETY INSTRUCTIONS

- 1.Read and observe all the important notices on the appliances.Store this manual in a secure place for future reference.
- 2.Before using the product, please check if there is any damage on the

power cord. If yes, please do not use the product., If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

3.Products should be installed out of reach of children and pets to avoid electric shocks and burns.

4.Do not use the product when tired or under the influence of alcohol or drugs.

5.Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

6.During product heating, personnel should be kept on duty to avoid accidents

7.When maintaining or moving the product or when there is any abnormal situation, please turn off the power first.

8.To avoid default, please use the product under the regulated voltage and frequency.

9.Please do not plug or pull the power cord if your hands are wet.

10.Please make sure the plug and socket are protected away from water.

11.Please do not use the product near the flammable items.

12.When the product heating temperature is greater than 75°C (167°F), we recommend that the heating time should not exceed 5 hours, because the long time of high temperature heating will reduce the service life of the product.

13.The whole machine can not be soaked in water, and the position of the shell above the maximum water level mark of the steel cylinder is not waterproof.

14.Don't touch surface of the cooking machine when it is hot.Please use the handle or knob.

15.Do not move the product or the heated container when the product is being heated or just finished heating, otherwise it may be burned.

16.The shell is only cleaned with a damp cloth.

17.After the product is heated, wait for the machine to cool for a few minutes before cleaning.

18.Don't use it outdoor,and this machine is for home use only.

**FCC Warning:**

FCC Caution: Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate this equipment.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.

This device and its antenna(s) must not be co-located or operating in conjunction with any other antenna or transmitter.

- 1. This equipment should be installed and operated with minimum distance 20cm between the radiator and your body.

**NOTE:**

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules.

These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures: -- Reorient or relocate the receiving antenna.





	<ul style="list-style-type: none"> <li>-- Increase the separation between the equipment and receiver.</li> <li>-- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.</li> <li>-- Consult the dealer or an experienced radio/TV technician for help.</li> </ul>
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## PARAMETER LIST

<b>Model</b>	SV-2401
<b>Voltage</b>	AC120V 60Hz
<b>Power</b>	1100W
<b>Connect to the APP</b>	Yes
<b>Recommended capacity</b>	1.32-2.64gal(6-12L)
<b>Temperature Settings</b>	77~198.5°F (25-92.5°C)
<b>Temperature control accuracy</b>	± 32.9°F (± 0.5°C)
<b>Set the heating time</b>	1min~99h59min
<b>Maximum booking hours</b>	24h
<b>Control panel</b>	Touch button, LED display

## PARTS & HARDWARE

 <p>sous vide machine*1pc</p>	 <p>mounting bracket*1pc</p>
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## INSTALLATION GUIDE

Vacuum low-temperature slow cooking is a cooking method in molecular

gastronomy that uses scientific precision calculations to arrive at a constant cooking temperature that does not destroy the nutrition of the ingredients. It maintains the excellent flavor and nutritional status of food from the inside out. sous vides are like professional kitchens, making it easier than ever to know exactly what temperature to cook your food.

## **Install accessories**

The mounting bracket is fixed to the container wall by bolt locking



Place the slow cooker into the hole of the installation frame, connect the power supply and start the machine



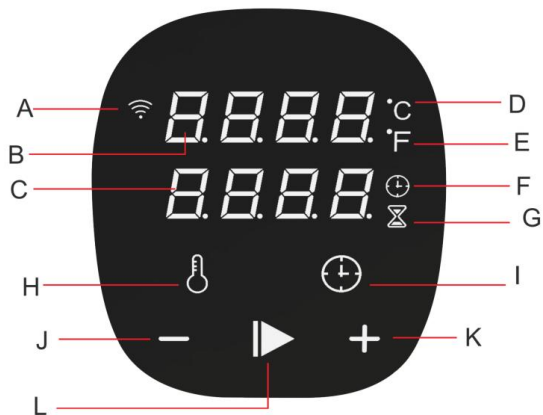
**Note:**Food should be vacuum-sealed in a vacuum bag before being placed in the container for heating.

**Note** that the water level in the container should be higher than the minimum water level "MIN" and lower than the maximum water level "MAX"



## FUNCTION AND OPERATION

### Display and buttons introduction



A:Wi-Fi connection indicator	B :Temperature display area
C:WIFI connection indicator	D:Celsius temperature "°C"
E:Fahrenheit degree temperature "°F"	F:Prompt for setting insulation time
G:Prompt for setting appointment time	
H:Temperature setting button (switch °C/°F)	
I:Setting button (time of insulation & appointment)	
J:Value adjustment button: "-"	



K:Value adjustment button: "+"	L:Star & stop button
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## FUNCTION SETTINGS

### Definition of working modes

- Standby mode: refers to the state of the machine in standby (not working).
- Appointment mode: refers to the machine does not heat, in the appointment countdown state.
- Wi-Fi mode: refers to the state where the machine is connected to the Wi-Fi function for remote control and the Wi-Fi indicator is always on.
- Heating mode: refers to the state of the machine is heating, the indicator light window is bright red.
- Insulation mode: refers to the machine after the heating temperature reaches the set temperature, the indicator light window is bright green.
- Completion mode: refers to the state after the machine has completed the insulation mode, the indicator window bright blue.
- Setting mode: set the heating temperature, set the insulation countdown time, set the temperature display mode conversion (Celsius, Fahrenheit) state.

### Operating instructions

Press the “▶” button to startup, the heating mode is entered by default, and the default time and temperature are 2 hours and 55°C (131°F), press the “⏸” button to set the temperature, press the “⌚” button to set the insulation time, “-” means decreasing, “+” means increasing.

The temperature value and insulation time can be modified in both heating and insulation mode.


### Temperature display unit conversion

#### Heating Temperature Setting

Celsius and Fahrenheit conversion setting: Long press the “⏸” button for 3 seconds when power on, the buzzer bleep “D”, Release the finger and the corresponding temperature light light is on.

## Heating Temperature Setting



The temperature setting range is 25. to 92.5°C (or 77 to 198.5 °F)

- ① Press the temperature setting key "", switch to the temperature display state, digital tube display the setting temperature;
- ② Short press or long press "-", "+" button to set the target temperature, set the temperature and then release your finger, after 5 seconds, the digital tube flashes 5 times to indicate that the set value is saved, return to the heating or holding mode.

★Tips: When the setting temperature is higher than the current water temperature, it enters the heating mode; when the setting temperature is lower than or equal to the current water temperature, it enters the thermal insulation mode.



## Insulation time setting

The time setting range is: 0:01~99:59 hours;





- ① Press the setting button "", the indicator flashes "", enter the heating or insulation time setting mode.
- ② Short or long press "-", "+" buttons to set the insulation time, release the finger and wait for 5 seconds, digital tube flash 5 times and the temperature settled, return to heating or insulation mode.

## Appointment time setting

The time setting range is: 0:01~24:00 hours;

- ① In standby mode, press the setting button "", indicator to flash "".

Digital tube displays the appointment time. Short press or long press "-", "+" buttons to set the appointment time.

- ② Press the temperature setting button "", short press or long press "-", "+" button to set the target temperature.
- ③ Press the " (I)" button, the indicator change from " to " (F)", short or long press "-", "+" buttons to set the insulation time to release the finger, 5 seconds after the digital tube flash 5 times, it enters the appointment mode, the time is Countdown in minutes.

④ For example: set the appointment to start working after 2 hours, set 2 hours directly.

Press “⌚” again to set the cooking time, press “🔥” to set the temperature that completes the

appointment into the countdown (please do not press ▶” again)

★ Tips:

If the reservation mode has been set, then press the start button for the machine to enter the heating

mode directly, and the original reservation mode will return to the factory default.

### Note

In the completion mode state, if need to reset the temperature or time will not enter the working state and need to be restart

## Operating instructions for the WiFi function of the sous vide (This is subject to the actual configuration)

### Install “Tuya Smart” APP on your mobile phone

Search for the "Tuya Smart" APP on the mobile app manager or scan the QR-code as below .(Fig.A)

2. Install APP, the icon after installation is as below:(Fig.B)



Tuya smar (Fig.B)

### Register an account

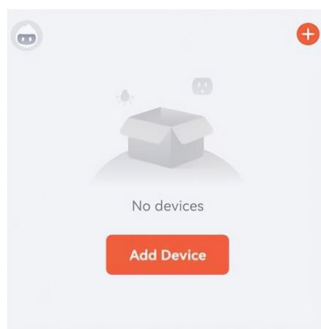
If you don't have a Tuya account, you need to register one in the App first.

## Connect to the APP

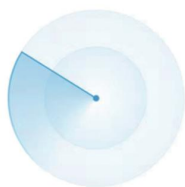
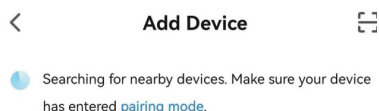
Operate the phone: Make sure your phone is connected to a 2.4G Wi-Fi network before operation.



- ①① Press and hold the “ ” key in standby. Confirm that the “ ” icon on the screen blinks



- ② Open the Graffiti App  
Click Add Device.



Add Manually

### Electrical

Lighting

Sensors



Plug  
(BLE+Wi-Fi)

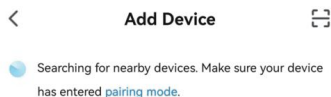
### Socket



Socket  
(Wi-Fi)



Socket  
(Zigbee)



Sous Vide

Add Manually

### Electrical

Lighting

Sensors

### Socket



Plug  
(BLE+Wi-Fi)



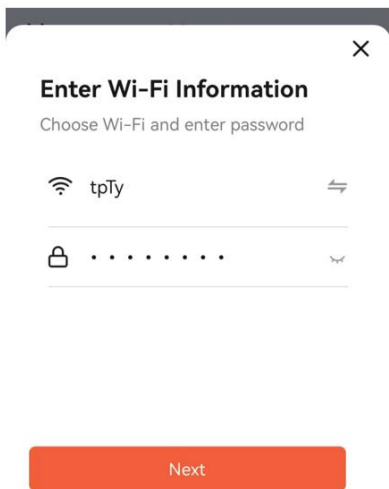
Socket  
(Wi-Fi)



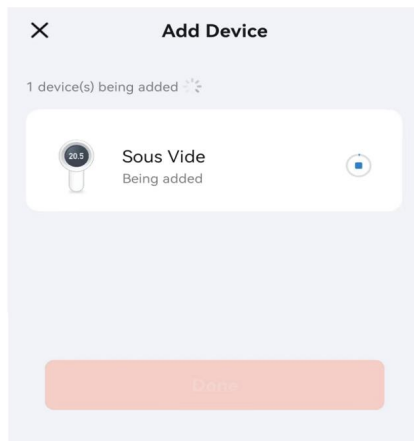
Socket  
(Zigbee)

- ④ Waiting to search for devices in

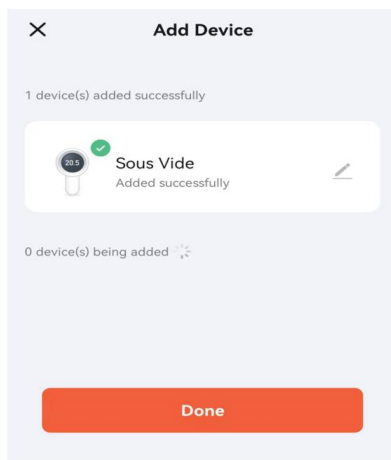
- ⑤ Click the device to proceed to the next step for connection



⑥Enter the Wi-Fi password



⑦When the machine beeps “D”, it is added successfully. At this time still need to wait about 3 seconds.



⑧The name of the added machine is displayed after successful addition (the machine name can be modified)

## Functional operation

After Wi-Fi is connected, you can enter the interface of the added machine from the APP, operate according to the interface please.

1. After the Wi-Fi is connected, you can operate the Sous Vide cooker on

- the mobile phone when you turn it on each time, instead of performing the above (1, 2, 3) steps, unless you want to reconnect to the Wi-Fi.
- 2.If the Wi-Fi does not have a password, you do not need to enter the password in the step of entering the password, just click the next step.
- 3.Confirm that Wi-Fi can only work in 2.4G network.

**Mobile App Reservation Function**

Mobile APP appointment time setting: set the appointment time in the menu bar “other”-“schedule”button, similar to the setting method of the alarm clock, such as now is 14:00 in the afternoon, need to be set to start working after 2 hours, then set 16:00 can be set, the appointment time is set to complete, switch to the function mode menu bar to set the cooking time and temperature can be set! (Please don't click start after setting, it will turn on automatically after the reservation time)

**INTRODUCTION TO THE SOUS VIDE REMOTE OPERATOR INTERFACE (This is subject to the actual product)**

Function mode interface:

Sous Vide

Function modeCollect recipesCloud recipes

Temp unit convert°C/°F

Cook time2 Hours 0 Minutes

Cooking Temperature55°C

Start/Pause

Sous Vide

Real Time Temperature: 25.9°C

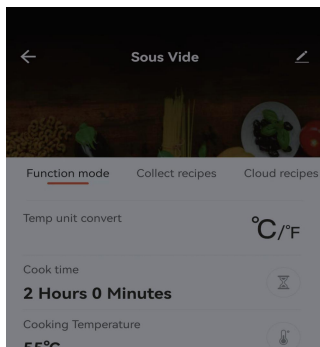
Cooking02:00

Reset the time

55°C

Termination of cooking

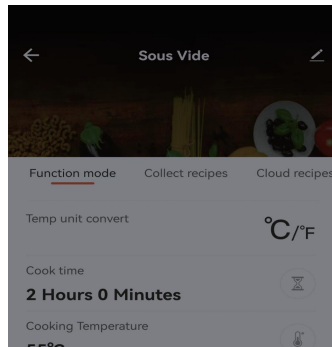
- 12 -



Cook time

00			
01			
02	Hour	00	Minute
03		01	
04		02	

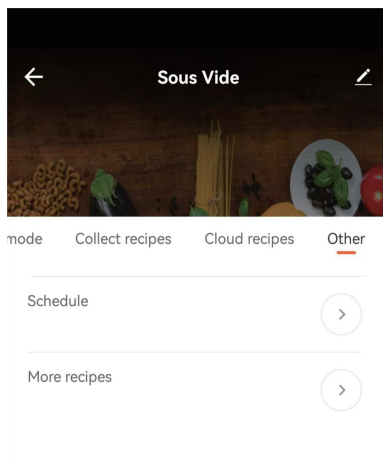
Cancel Confirm



Cooking Temperature

50			
51			
52			
53			
54			
55	An integer bit	0	Quite a
56		1	
57		2	
58		3	

Cancel Confirm



Set the appointment time in the menu bar "other" -"schedule"button  
 Note:APP regular upgrade interface will be updated, the above picture  
 is for reference only!

## **APP usage instructions:**

1. When using the APP for remote control, you must ensure that the machine is powered on.

If the power is not connected and the device is offline, it is not operable.

2. Temperature scale switch, Celsius  $^{\circ}\text{C}$  , Fahrenheit  $^{\circ}\text{F}$

3. The adjustable range of cooking time is: 0:01~99:59.

4. The adjustable range of cooking temperature

is: 25~92.5 $^{\circ}\text{C}$  (77.0~198.5 $^{\circ}\text{F}$ ).

5. Set the temperature time, click start, slow cooking machine automatically start and start work.

6. During the cooking process, the time and the target temperature can be reset.

7. After the cooking is completed, the machine will be in the completed state, showing the real-time temperature. Click Finish, the machine can be shut down.

8. The APP UI interface is subject to the actual user experience.

## **USE PRECAUTIONS**

1. For your safety, please be sure to use it within the voltage range specified by the machine, and the machine shell should be strictly grounded.

2. For your safety, the power supply must be disconnected during operations such as adding food and water.

3. To achieve the best results, please use a container within 6-12L..

4. Do not take the machine directly out of the water while the machine is working..

5. When the machine is shut down during operation, the heating components still in residual heat. Do not take the machine out of the water immediately.

6. The water level should be between the Min and Max levels indicated on the front of the steel column.

7. When an error message appears on the display or an error beep is heard, power off immediately to find out the cause.



8. When storing the sous vide cooker, make sure there is no water in the steel column and dry.
9. If the machine is abnormal, please do not continue to use it.

**ERROR CODE TIPS**

1.	E1	Indicates that the anti-dry burn temperature sensor is faulty or open;
2.	E2	Prompts the sensor to monitor water temperatures above 105℃(221°F);
3.	E3	Indicates that the water level is too low or that a container with water has not been put in for start-up;
4.	E4	Alerts the anti-dry burn sensor to monitor temperatures above 150℃(302°F)
5.	E5	Indicates that the existing water temperature in the container exceeds the setpoint.

Disassembly of the steel cylinder: Twist the dot on the steel cylinder from the locked position to the unlocked position, then pull out the steel cylinder downward. Conversely, align it first in the unlocked position and twist it to the locked position to complete the installation.



**Manufacturer:** GUANGDONG XIANKAI INTELLIGENT TECHNOLOGY CO.,LTD.

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