



SVJ-4000 Manual

User Manual

SAFETY WARNINGS AND GUIDELINES

Please read this entire manual before using this device, paying extra attention to these safety warnings and guidelines. Please keep this manual in a safe place for future reference.

- Do not fill water over the **MAX** etch mark of the stainless steel pump housing.
- Only the stainless steel pump housing and water cap are dishwasher safe.
- If the cooker falls into the water, immediately unplug it from the AC power outlet, then allow it to fully dry before reuse.
- Unplug the cooker from the power source when not in use. Never unplug the unit by pulling on the power cord. Always grasp the connector head.
- Do not touch the device or the power cord with wet hands.
- Do not use power extension cords. Always plug the cooker directly into a nearby, grounded AC power outlet.
- This device uses a grounded power cord and requires a ground connection for safe operation. Ensure that the power source has a proper ground connection. Do not modify the plug or use a "cheater" plug to bypass the ground connection.
- Prior to operation, check the unit and power cord for physical damage. Do not use if physical damage has occurred.
- Before plugging the unit into a power outlet, ensure that the outlet provides the same type and level of power required by the device.
- This cooker has no user serviceable parts. Do not attempt to open, service, or modify this device.
- The cooking container, stainless steel pump housing, and the food bags all get hot during use. Allow them to fully cool before emptying the water.
- Do not expose this cooker to excessively high temperatures. Do not place it in, on, or near heat sources, such as a stove or leave it in direct sunlight.
- Use only sealed zip bags or vacuum bags when cooking. Do not use plastic wrap.
- The cooker requires a 4.25" (11cm) deep pot or container with a minimum capacity of 2.64 gallons (10 liters).
- This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

INTRODUCTION

Thank you for purchasing this Sous-Vide Precision Cooker! This cooker heats and circulates water to cook/heat food contained in plastic zip or vacuum bags. Sous-vide cooking is a slow cooking method, which ensures that the food is cooked evenly and that it retains its natural moisture. The sous-vide method prevents overcooking the exterior surface of the food and produces food that is particularly fresh and tasty.

FEATURES

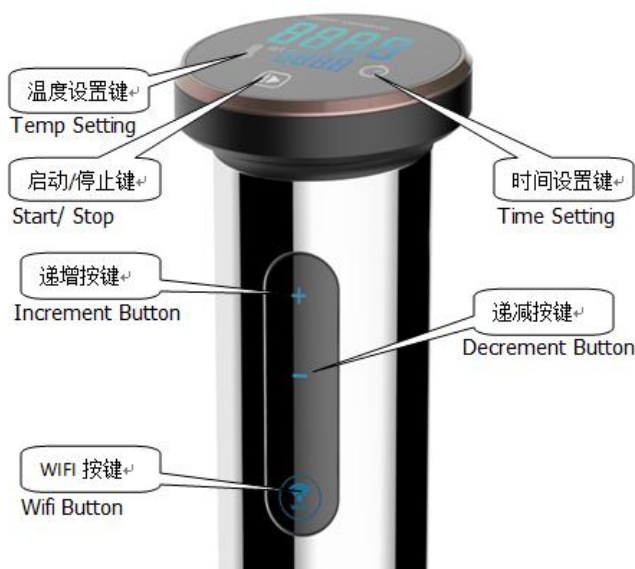
- +68 ~ +203 F (+20 ~ +95 °C) temperature range
- 1100 watts maximum cooking power
- ±1% temperature stability
- 2.25 gallons (8.50 liters) per minute circulation pump
- 4.0 gallon maximum bath size

PACKAGE CONTENTS

Please take an inventory of the package contents to ensure you have all the items listed below. If anything is missing or damaged, please contact our Customer Service for a replacement.

1x Sous-vide precision cooker

PRODUCT OVERVIEW



SETUP

Changing Temperature Units

- Press and hold the **Play/Start** button for about 3 seconds to toggle between Fahrenheit and Celsius temperature units.

Setting the Timer

1. Press the **Timer** button on the **Control Panel**, then press the **increment button** to set the hours.
2. Press the **Timer** button to save the hours value, then press the **increment button** or **decrement button** to set the minutes.
3. Press the **Play/Start** button to save the minutes value. The **Timer** button will blink for about 3 seconds, indicating that your timer is properly set. Once the temperature reaches the target temperature, the timer will start the countdown.

Setting the Flow Direction

The cooker can circulate water in a clockwise or counterclockwise direction. Additionally, it can be set to direct the output of the pump into the side of the container, to protect delicate foods, such as eggs or salmon, or to prevent the water jet from being blocked by food.

1. Twist the **Pump Cap** clockwise to unlock it from the **Pump Housing**.
2. Position the openings in the side of the **Pump Cap**, as desired. Insert the retaining tabs into the slots, then turn the cap counterclockwise to lock it in place.

Calibrating the Temperature

The temperature sensor on the cooker is extremely accurate and is calibrated at the factory. However, if you want the readings on the cooker to match that of your thermometer, perform the following steps to re-calibrate the cooker.

1. Determine the difference between the temperature reading on the cooker and the temperature reading on your thermometer. You can change the cooker's reading by up to ± 9.9 °C.
2. Press and hold the **Temp** button for about 5 seconds. The display will show 0.0 °.
3. **Press increment button or decrement button** to add or subtract up to 9.9 °C.
4. Press the **Temp** button to save the set value.

OPERATION without WIFI

1. Ensure that the cooker is unplugged from the power source.
2. Install the **Adjustable Ring Clip** on the side of your pot or container, then clamp it firmly in place.
3. Insert the cooker into the **Adjustable Ring Clip**.
4. Fill the pot with water to some level between the **MIN** and **MAX** lines on the side of the **Pump Housing**.
5. Place the pot/container near an AC power outlet. Ensure that it is not on a stove or other heat source.
6. Plug the cooker into the nearby AC power outlet.
7. Press the **Temp** button on the **Control Panel**, then press **increment button** or **decrement button** to set to target temperature.
8. Press the **Play/Start** button to begin cooking.
9. When cooking is complete, press the **Play/Start** button stop the cooker.

OPERATION with WIFI

1. Ensure that the cooker is unplugged from the power source.
2. Install the **Adjustable Ring Clip** on the side of your pot or container, then clamp it firmly in place.
3. Insert the cooker into the **Adjustable Ring Clip**.
4. Fill the pot with water to some level between the **MIN** and **MAX** lines on the side of the **Pump Housing**.
5. Place the pot/container near an AC power outlet. Ensure that it is not on a stove or other heat source.
6. Plug the cooker into the nearby AC power outlet.
7. Download the SOUS VIDE APP.
8. Press the wifi button for 1 second to connect WIFI, when the wifi button is rapidly blink, then the app can connect with machine successfully.
9. Custom cooking - Press the **Set Temp** button on the app to set to target temperature. Press the **SetTime** button on the app to set the time. Press the **Confirm** button to begin cooking.
10. Use recipe to cook- Select one recipe from UI interface, press the **Heating** to start cooking.

CLEANING

1. Turn the **Pump Housing** clockwise to unlock it from the cooker body, then remove it.
2. Turn the **Pump Cap** clockwise to unlock it from the **Pump Housing**, then remove it.
3. Clean the **Pump Housing** and **Pump Cap** in a dishwasher or sink.
4. To clean the heating coil, pump shaft, and sensor, use dish soap and a soft toothbrush, then rinse under running water. Ensure that only the metal parts are exposed to water. Do not expose the upper part of the cooker to water.
5. Allow all parts to fully dry before reassembly.

TROUBLESHOOTING

Q1: The cooker is emitting a whistling noise.

A1: This is caused by the motor, propeller, and cooling fan, and is normal.

Q2: The cooker is emitting a grinding noise.

A2: The stainless steel **Pump Housing** is loose. Turn off the cooker, wait until it cools, then secure the **Pump Housing** in place.

If the sound persists, the pump shaft may have become bent. Remove the **Pump Cap**, then push the propeller until it is centrally located.

Q3: The cooker is emitting a hissing noise.

A3: Check that the water level is between the **MIN** and **MAX** marks. Refill the pot as necessary.

Q4: The cooker is making a bubbling and/or swishing noise.

A4: Check that the water level is between the **MIN** and **MAX** marks. Refill the pot as necessary.

Q5: The cooker damages fish fillets or cracks eggs.

A5: Re-position the **Pump Cap** to direct the water jet into the side of the pot, away from the food.

Q6: The lights on the cooker **Control Panel** or main body flicker during operation.

A6: This is normal.

SPECIFICATIONS

Model	SVJ-4000
Thermal Power	1100 watts
Minimum Temperature	+68 F (+20 °C)
Maximum Temperature	+203 F (95 °C)
Temperature Stability	±1%
Minimum Water Depth	4.25" (11 cm)
Minimum Bath Size	2.6 gallons (10 liters)
Maximum Bath Size	4.0 gallons (15 liters)
Pump Volume	2.25 gallons/minute (8.5 liters/minute)
Input Power	AC 110-120V 50/60Hz, 1100W

RF Exposure Statement

This equipment complies with FCC RF radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20 centimeters between the radiator and your body.

FCC Statement

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.
- Increase the separation between the equipment and receiver.

-- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.

-- Consult the dealer or an experienced radio/TV technician for help.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.