

*Healthy Choice®*

# Sous Vide Cooker With App Control



Model: SV848 | Batch: PR4835

Carefully read all instructions before use and save for future reference.

# IMPORTANT SAFETY PRECAUTIONS

PLEASE READ THE INSTRUCTIONS CAREFULLY BEFORE USING OR INSTALLING THE COOKER AND SAVE FOR FUTURE REFERENCE

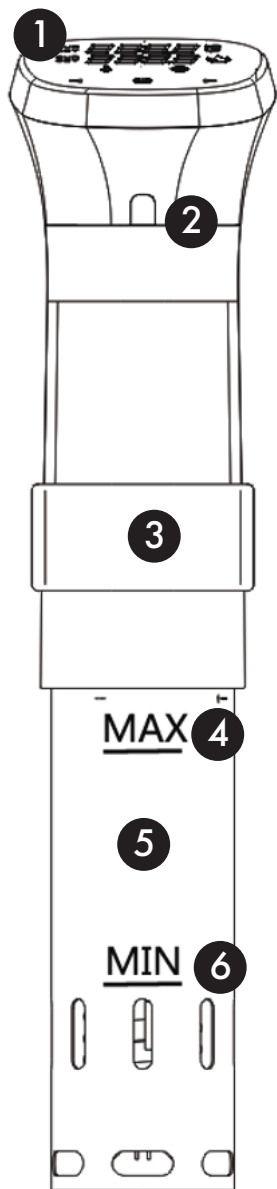
When using your sous vide cooker, it's crucial to follow these safety precautions to ensure safe operation:

- 1. Read and Understand the Manual:** Please thoroughly read and understand all instructions provided in this manual before using the sous vide cooker.
- 2. Avoid Touching Hot Surfaces:** Do not touch the sous vide cooker's body, stainless steel sleeve, or the cooking container while it is in operation, as these parts may become hot. Use only the sous vide touch panel display for controls. If it's necessary to handle the stainless steel sleeve, food container or sous vide cooker body, always use oven mitts.
- 3. Keep Away from Liquids:** NEVER immerse the wire, plug, or control panel in water or any other liquid to prevent the risk of electric shock.
- 4. Supervise Children:** Ensure that any child using or approaching the machine is accompanied by a responsible adult to prevent accidents.
- 5. Unplug and Allow to Cool:** Always unplug the unit before cleaning or when not in use. Allow the unit to cool down before storing or disassembling any parts.
- 6. Check for Damage:** DO NOT operate the machine if the power cord, plug, or the machine itself is damaged, or if it has been dropped or otherwise compromised. Instead, send it to an authorised after-sales service center for inspection, maintenance, or necessary electrical and mechanical adjustments.
- 7. Indoor Use Only:** This sous vide cooker is intended for home use only. DO NOT use it outdoors.
- 8. Proper Cord Handling:** Avoid hanging the power cord on the edge of a desk or table, and NEVER touch its hot surfaces during or after operation.
- 9. Avoid Heat Sources:** Keep the sous vide cooker away from heat sources. Do not place it on an electric burner or inside a heated oven.
- 10. Caution with Hot Liquids:** Exercise extreme caution when moving

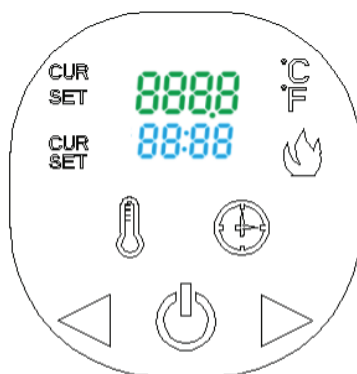
the sous vide machine and containers containing hot oil or any other liquids. Ensure you have a secure grip and use appropriate tools to avoid spills and burns.

- 11. Proper Plug Handling:** Always plug the machine into the socket when in use. To disconnect, turn off the machine first, and then safely remove the plug from the socket.
- 12. Intended Use:** Use this machine exclusively for its intended purpose, which is sous vide cooking. Do not attempt to use it for any other purposes.
- 13. Power Source Compatibility:** Only connect the sous vide cooker to the power source indicated on the rating label. Ensure it matches the voltage and frequency of your local electrical supply.
- 14. Grounding for Safety:** To maintain a constant level of safety and prevent electric shock, connect the sous vide machine to a grounded electrical outlet.
- 15. Avoid Liquid Contact:** Never come into contact with liquids for temperature testing within the machine. Do not touch liquids with your hands or any part of your body. Instead, use a temperature display screen or a suitable thermometer.
- 16. Maintain Water Level:** During operation, ensure that the water level in the cooking container is kept within the range marked between MIN and MAX to prevent operational issues.
- 17. Proper Storage Position:** After use, store the machine in an upright position to prevent liquid flow-back. Do not place it horizontally or upside down.
- 18. Dry Machine Before Use:** If any liquid is present on the machine, especially above the MAX water level indicator, power off the machine and thoroughly dry it before using it again.
- 19. Child Safety:** Keep the sous vide machine and its power cord out of the reach of children to prevent potential dangers.
- 20. No Toy Use:** Do not allow children to use the machine as a toy or play with it unsupervised.
- 21. User Abilities:** This machine can be used by individuals with physical, perceptual, or mental impairments, as well as those lacking experience or knowledge, provided they are supervised and guided to operate it safely while understanding potential risks.
- 22.** The appliance is not intended to be operated by means of an external timer or a separate remote-control system.

# PRODUCT OVERVIEW





1. Control panel
2. Indicator light
3. Clip
4. MAX water level
5. Stainless steel sleeve
6. MIN water level








## Technical Parameters

Product Name	Sous Vide Cooker
Model No.	SV848
Rated Voltage	220V-240V
Rated Frequency	50/60Hz
Power	1100W
Temperature range setting	25°C - 95.5°C


# OPERATING INSTRUCTIONS

1. Connect the Sous Vide machine to the power source using the provided power cord.
2. Press the ON/OFF icon  to turn on the machine.
3. By default, the machine is set to a cooking time of 2 hours and a temperature of 55°C. The status indicator light is red, indicating the machine is operational.
4. Switching Temperature Units: If you prefer to use Fahrenheit degrees instead of Celsius, press and hold the temperature setting icon .

### Adjust cooking time:

1. Press the time  icon, the indicating light is changed from CUR to SET.
2. Press  or  to adjust it to the required cooking time, and press and hold the  or  to quickly increase or decrease time.

## Adjust cooking temperature:

1. Press the temperature setting icon , then the indicator lamp will change from CUR to SET.
2. Press ◀ or ▶ to adjust to the required cooking temperature. Press and hold ◀ or ▶ to quickly raise or lower temperature.

## Preparations Before Using the Sous Vide Cooker

1. Prepare the Water Bath: Place the Sous Vide slow cooking machine in a waterproof container. Ensure that the water temperature does not exceed 99.5°C and that there is enough water to fully submerge the food.

### SUITABLE CONTAINERS

Stock Pots or Large Cooking Pots or Containers which are made of stainless steel, cast iron, aluminum, or plastic in different sizes and can hold a considerable amount of water for sous vide cooking.

2. Utilize a Vacuum Sealing Machine: Use a vacuum sealing machine to remove most of the oxygen from the bag and create an effective seal to prevent the entry of air and liquids. You may also use the vacuum sealing machine to seal food bags or remove air from conventional ziplock bags as an alternative.
3. Choose the Right Bag: Ensure that the vacuum-sealed bag or Ziplock bag you use can withstand temperatures of up to 99.5°C.

## Removing Air from the Ziplock Bag

1. Fill a plastic container with cold water.
2. Place your ingredients into a ziplock bag that does not contain bisphenol. Do not seal the bag at this stage.

3. Gradually Immerse the Bag: Slowly immerse the open bag in the water. As it submerges, air will be expelled from the bag due to the water pressure.
4. Submerge Fully: Continue immersing the bag until the water reaches the top of the bag.
5. Seal the Bag: While the bag is still submerged, close it tightly or seal it using a zip fastener, ensuring that you remove as much air as possible from the bag.

## Warning

Unplug the immersion heater before removing it from the liquid. After unplugging, the heating element will remain hot and should not be touched or placed on combustible surfaces.

## Calibrating the temperature error

The Sous Vide cooking machine is initially calibrated to ensure precision at the time of manufacturing. However, if you ever observe a variance between the temperature displayed on the machine and readings from other temperature measuring instruments, you can follow the calibration steps provided below:

1. Simultaneously press ◀ and ▶ until the temperature icon flashes.
2. Press ◀ or ▶ to raise or lower the calibrating temperature by 0.1 degree, and adjust it accordingly.

## Failure warnings:

1. E1: failure of the anti-burning temperature sensor.
2. E2: failure of detecting water temperature sensor.
3. E3: water level sensor finds no water in the machine.
4. E4: anti-burning temperature sensor finds the temperature higher than 110°C.

# TUYA SMART APP

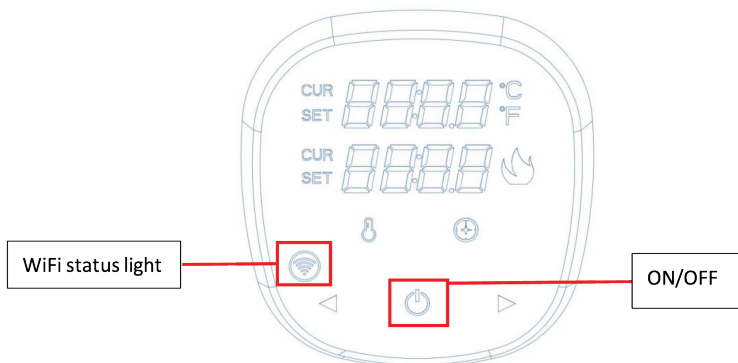
This Sous Vide Cooker can be controlled with Tuya Smart app.

Scan the QR code below or search for 'Tuya Smart' in the app store. Download and install the Tuya Smart app, register, and log in. Next, open the Tuya Smart app home page and follow the app prompts to add the device.



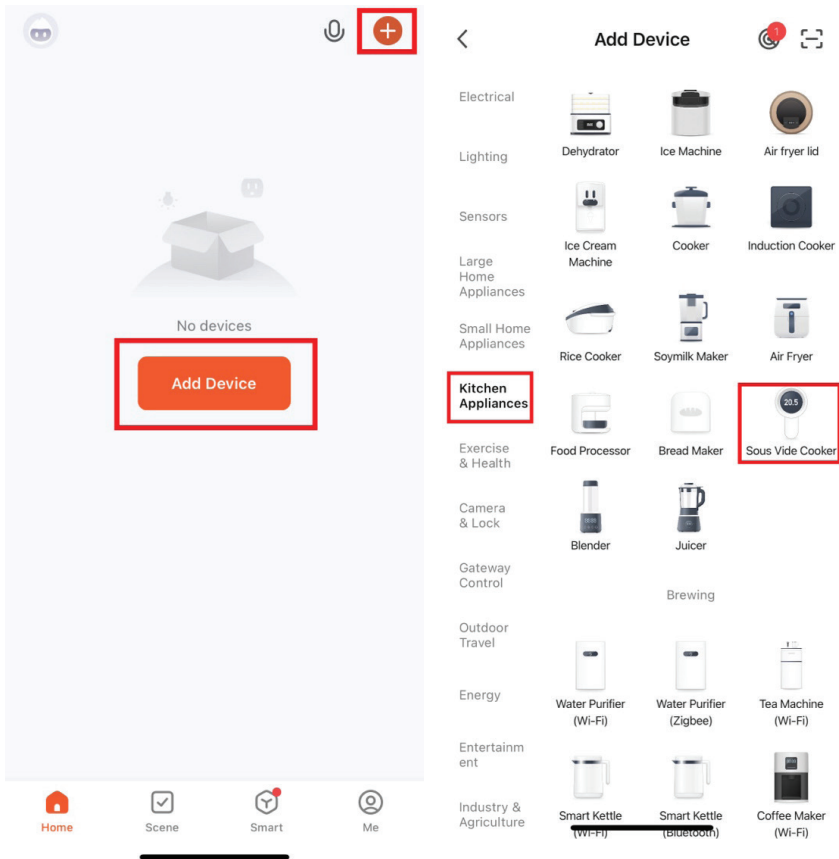
## Network Setting

1. Connect your mobile phone to Wi-Fi (note that the app only supports 2.4GHz networks) and make sure the Bluetooth is turned on.
2. Plug in the Sous Vide machine and power on.
3. After the Sous Vide machine is powered on, press and hold 'ON/OFF' for 5 seconds to reset the network connection. The Wi-Fi status light will start to flash.

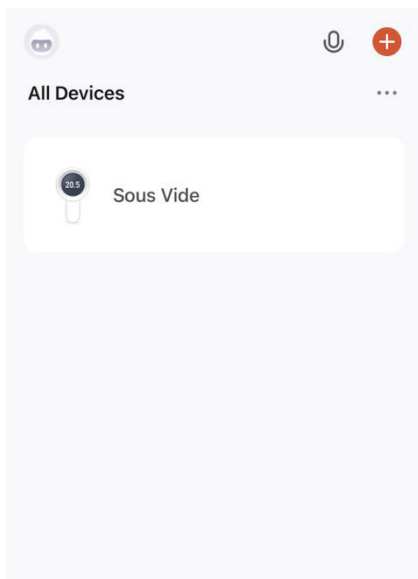
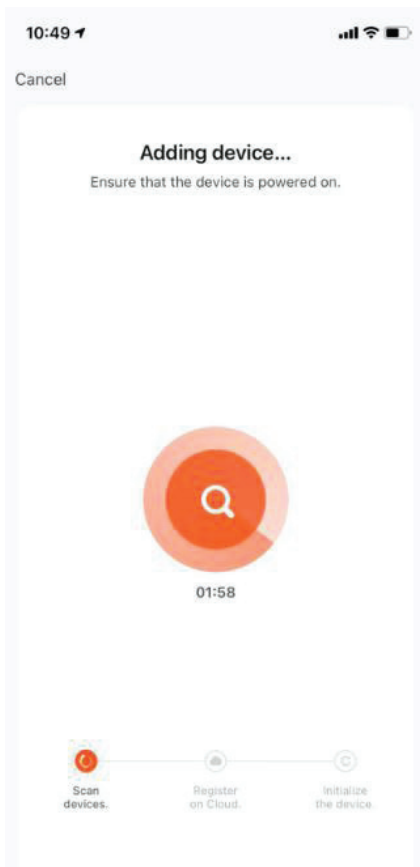
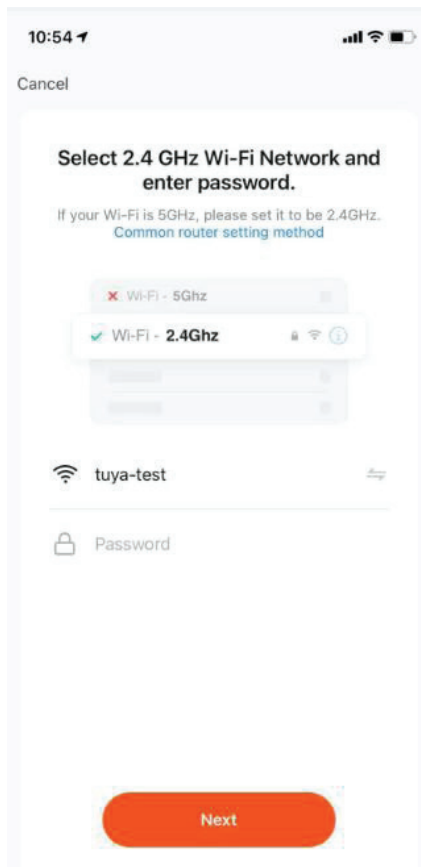




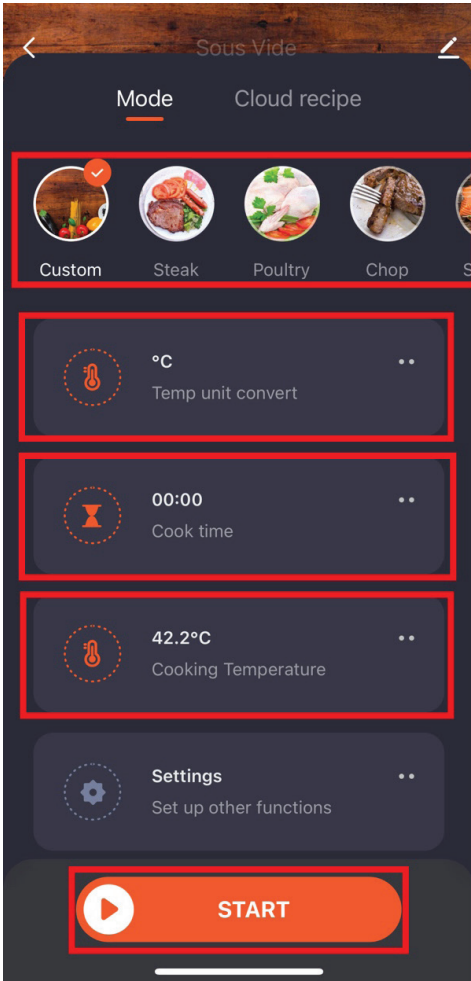
4. Press '+' or 'Add Device' to add the Sous Vide machine to the app.
5. Select 'Kitchen Appliances', then 'Sous Vide Cooker'.



6. Enter the Wi-Fi password to add the device (please make sure to select 2.4GHz Wi-Fi Network).
7. After the successful pairing of the app and the sous vide, the screen will show the sous vide in the added devices.
8. Press Sous Vide to operate the machine via the app.



## Using the app



Select a pre-set cooking method (time and temperature) or customise it.

Switch between units - Celsius or Fahrenheit.

Set cooking time.

Set cooking temperature - 25-95°C or 77-203°F.

Don't press this button. 'START' means the sous vide machine is already running.

Press to enter 'STANDBY' mode.



This 'STANDBY' button indicates that the sous vide machine is in standby mode. Press the 'STANDBY' button to start cooking.

## Trouble Shooting

When the Tuya Smart app isn't working correctly, please consider the following:

- Check if Bluetooth is turned on.
- Ensure your mobile phone is connected to the Wi-Fi router.
- Verify that the Wi-Fi router is functioning properly.

If you can't control the Sous Vide machine through the app, follow these steps:

- Close the app.
- Unplug the Sous Vide machine and plug it in again.

If the app still doesn't respond or work properly:

- Delete the app from your phone.
- Re-download the Tuya Smart app.
- Reconnect the Sous Vide machine by resetting the network connection.

Please note that 5GHz routers are not currently supported. If you can't connect the router, ensure that your Wi-Fi is operating on the 2.4GHz frequency.

### **How to reset the network connection:**

1. Power on the Sous Vide machine, then press and hold the 'ON/OFF' button for 5 seconds to initiate the network reset.
2. You'll notice the Wi-Fi status light begins to flash.
3. Complete the device reset process.



## Reset the device



Press and hold the RESET button for 5 seconds until the indicator blinks (subject to the user manual).

Confirm the indicator is blinking

[Reset Device Step by Step](#)



## Reset the device



Power on the device. Power off after 10s and then power on again.

Next



## Reset the device



Hold the RESET button for 5s.

Back

Next



### Reset the device



Confirm the indicator is blinking

Back

Next



### Reset the device



Confirm the indicator is blinking

Select the status of the indicator light or hear the beep:

Blink Slowly



Blink Quickly



Close button (X) in the top right corner.

### Connect your mobile phone to the device's hotspot

1 Connect your phone to the hotspot shown below:

WLAN

- ✓ SmartLife-XXXX
- ✓ SL-XXXX

2 Go back and add devices.



1 device(s) found



Sous Vide

Add



# LENOXX

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