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› Breville ChefSteps Joule Sous Vide 4186JW120B Instruction Manual

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Model: 4186JW120B

INTRODUCTION TO YOUR BREVILLE CHEFSTEPS JOULE SOUS VIDE

The Breville ChefSteps Joule Sous Vide is a compact and powerful immersion circulator designed to provide precise temperature control for sous vide cooking. It ensures consistent and perfect results by maintaining water temperature with absolute accuracy. Controlled via a dedicated app, Joule offers convenience and versatility for both experienced chefs and beginners.



Image: The compact design of the Joule Sous Vide allows for easy storage in a kitchen drawer.

IMPORTANT SAFETY INFORMATION

Please read all instructions before using your Joule Sous Vide. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Voltage Warning:** This appliance operates with 120 V outlets only. Due to precise heating technology, voltage transformers and converters can damage your Joule, and use outside of North America voids the warranty.
- Do not immerse the entire unit in water. The top cap and power cord connection must remain dry.
- Always ensure the water level is between the MIN and MAX fill lines indicated on the device.
- Keep out of reach of children.
- Unplug the device from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

PACKAGE CONTENTS

Your Breville ChefSteps Joule Sous Vide package should contain the following items:

- Breville ChefSteps Joule Sous Vide Immersion Circulator (Model 4186JW120B)
- Power Cord
- User Manual

SETUP GUIDE

1. **Prepare Your Pot:** Select a heat-safe pot or container. Ensure it is large enough to hold the food you plan to cook and allow for proper water circulation.
2. **Attach Joule:** Securely attach the Joule Sous Vide to the side of your pot using its integrated clip. Ensure the device is stable and upright.
3. **Fill with Water:** Fill the pot with water. The water level must be between the MIN and MAX fill lines marked on the Joule device. Do not overfill or underfill.
4. **Plug In:** Plug the Joule's power cord into a standard 120 V electrical outlet. The indicator light on top of the Joule will illuminate.
5. **Download the App:** Download the Joule app from your smartphone's app store (available for iPhone and Android).
6. **Connect to App:** Open the Joule app and follow the on-screen instructions to connect your Joule device via Bluetooth or Wi-Fi.



Image: The Joule Sous Vide device clipped to a pot, with a smartphone displaying the cooking interface.

OPERATING INSTRUCTIONS

1. **Select Recipe or Temperature:** In the Joule app, choose a recipe from the extensive library or manually set your desired cooking temperature and time.
2. **Preheat Water:** The Joule will begin heating the water to your selected temperature. The app will show the current water temperature and progress.
3. **Prepare Food:** While the water preheats, prepare your food. Season it as desired and place it in a food-safe, heat-resistant bag. Ensure all air is removed from the bag before sealing.
4. **Add Food to Water Bath:** Once the water reaches the target temperature, carefully place the sealed food bag into the water bath. Ensure the food is fully submerged.
5. **Cook:** The Joule will maintain the precise temperature for the duration of your set cooking time. The app will notify you of progress.
6. **Finish (Optional):** For many foods, a quick sear in a hot pan or on a grill after sous vide cooking can enhance flavor and texture.



Image: Preparing food for sous vide cooking with the Joule device.

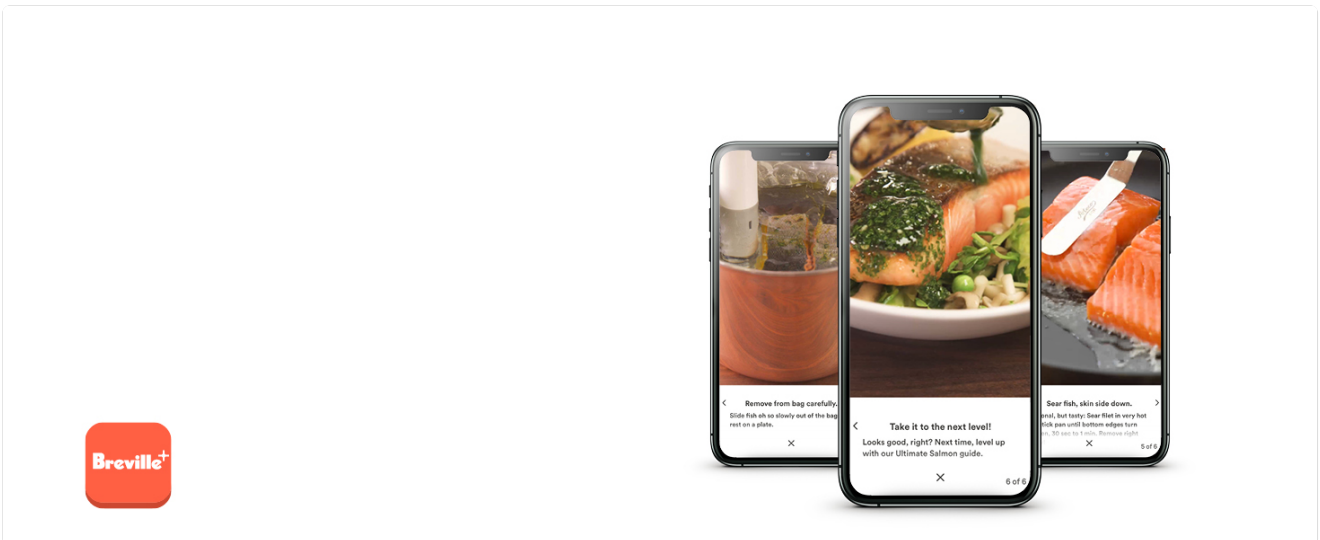


Image: The Joule app's Visual Doneness feature, illustrating various cooking levels for meat.

Your browser does not support the video tag.

Video: Official product summary demonstrating the features and ease of use of the Breville ChefSteps Joule Sous Vide.

MAINTENANCE AND CLEANING

- **Daily Cleaning:** After each use, unplug the Joule and allow it to cool completely. Wipe the exterior with a damp cloth.
- **Cleaning the Base:** The bottom cap and impeller can be removed for thorough cleaning. Twist the bottom cap counter-clockwise to detach it, then gently pull the impeller to remove. Clean with warm, soapy water and a

soft brush. Rinse thoroughly and reassemble.

- **Descaling:** Over time, mineral deposits may build up on the heating element. To descale, fill a pot with water, add 1/4 cup of white vinegar, and attach the Joule. Set the temperature to 140°F (60°C) and run for 20 minutes. Rinse thoroughly afterward.
- Do not use abrasive cleaners or scouring pads, as these can damage the finish.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Joule not turning on	Not plugged in; power outlet issue.	Ensure Joule is securely plugged into a working 120 V outlet.
Water not heating	Low water level; heating element issue.	Check water level is between MIN/MAX lines. Contact support if issue persists.
App not connecting to Joule	Bluetooth/Wi-Fi off; app permissions; device too far.	Ensure Bluetooth/Wi-Fi is enabled on your phone. Check app permissions. Move closer to Joule.
Water leaking into Joule	Damaged seal or improper assembly.	<i>Immediately discontinue use.</i> This indicates a serious issue. Contact customer support for assistance. Using a damaged unit can be hazardous.

TECHNICAL SPECIFICATIONS

- **Model Number:** 4186JW120B
- **Dimensions:** 1.85"D x 1.85"W x 11"H
- **Weight:** 1.28 Pounds
- **Wattage:** 1100 watts
- **Voltage:** 120 Volts
- **Control Method:** App (Wi-Fi and Bluetooth)
- **Upper Temperature Rating:** 185 Degrees Fahrenheit
- **Material:** Polycarbonate
- **Color:** White
- **UPC:** 855869006010

WARRANTY AND SUPPORT

The Breville ChefSteps Joule Sous Vide comes with a manufacturer's warranty. For detailed warranty information, product support, or to register your product, please visit the official Breville website or contact their customer service. Please note that using the device outside of North America with voltage transformers/converters voids the warranty.

Manufacturer: ChefSteps (owned by Breville)