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Fityou SJ-S016

Fityou Sous Vide Cooker 1100W Instruction Manual

Model: SJ-S016

1. Introduction

The Fityou Sous Vide Cooker is a thermal immersion circulator designed to provide precise temperature control for cooking. This method, known as Sous Vide, involves cooking food in a temperature-controlled water bath, ensuring consistent and perfectly cooked results. The device features 1100 watts of power for fast heating and efficient water circulation, ensuring even cooking throughout.

Key features include a full touch-screen digital control panel for easy operation, a temperature range of 77°F to 203°F (25°C to 95°C) with 0.1°C (1°F) accuracy, and a maximum timer range of 99 hours and 59 minutes. Constructed from durable food-grade 304 stainless steel, it is designed for quiet operation and easy cleaning.



Image: Fityou Sous Vide Cooker with cooked steaks, illustrating the culinary results.

Product Components

- **Operating Panel:** Digital display with touch controls for temperature and time.
- **Indicator Lamp Ring:** Provides visual feedback on device status (e.g., heating, target temperature reached).
- **Adjustable Fixed Clip:** Securely attaches the circulator to various pot sizes.
- **MAX Water Level:** Indicates the maximum safe water level for operation.
- **MIN Water Level:** Indicates the minimum safe water level for operation.
- **Stainless Steel Tube:** Houses the heating element and circulator pump.



Image: Detailed diagram of the Sous Vide cooker, highlighting its operating panel, indicator lamp, adjustable clip, and water level markings.

2. Safety Instructions

- Read all instructions before use to prevent injury or damage.
- Do not immerse the top control panel of the device in water. Only the stainless steel tube is designed for immersion.
- Always ensure the water level is between the MIN and MAX marks to prevent damage to the device or improper operation.
- Unplug the device from the power outlet when not in use, before cleaning, or if any malfunction occurs.
- Keep the device out of reach of children and pets.
- Use the device only with a suitable power supply (110V~130V, 50/60Hz).
- Do not operate the device if the power cord or plug is damaged.
- Avoid touching hot surfaces during and immediately after operation.

3. Setup

1. **Attach to Pot:** Securely attach the Fityou Sous Vide Cooker to the side of a pot or container using the adjustable fixed clip. Ensure the clip is firmly in place.
2. **Fill with Water:** Fill the pot with water. Ensure the water level is above the MIN mark and below the MAX mark on the stainless steel tube.
3. **Connect Power:** Plug the device into a standard electrical outlet. The display will illuminate.



Image: The Sous Vide cooker securely attached to a cooking pot, ready for use.

Setup Demonstration Video

Your browser does not support the video tag.

Video: A demonstration of the Fityou Sous Vide Cooker setup and initial operation, including attaching it to a pot and setting basic parameters.

4. Operating Instructions

1. **Set Temperature:** Press the 'SET' button (often indicated by a thermometer icon) on the touch panel. Use the up/down arrows to adjust the desired cooking temperature. The temperature range is 77°F to 203°F (25°C to 95°C).
2. **Set Time:** Press the 'TIME' button (often indicated by a clock icon). Use the up/down arrows to adjust the cooking duration in hours and minutes. The maximum timer range is 99 hours and 59 minutes.
3. **Start Cooking:** Once temperature and time are set, press the power button (or play icon) to start the cooking process. The indicator lamp ring will show a red light during heating and turn green when the target temperature is reached.
4. **Prepare Food:** Place your desired food (e.g., meat, vegetables) into a vacuum-sealable bag. Ensure as much air as possible is removed from the bag before sealing.
5. **Immerse Food:** Carefully place the sealed food bag into the water bath. Ensure the bag is fully submerged and not blocking the circulator's water flow.
6. **Completion:** The device will stop circulating and alarm you when the set time has elapsed. The indicator lamp ring will turn blue.



Image: The Sous Vide cooker's indicator lights, showing red for heating, green for target temperature, and blue for timer completion.

5. Cooking Guide

The following table provides general guidelines for doneness and target temperatures for various foods. Adjustments may be necessary based on personal preference and food thickness.

Food	Doneness	Temperature (°F)	Temperature (°C)
	Rare	120	49

Food	Doneness	Temperature (°F)	Temperature (°C)
Beef, Veal, Lamb, Game	Medium Rare	134	56.5
	Medium	140	60
	Medium Well	150	65.5
	Well Done	160 and over	71 and over
Pork	Medium Rare	134	56.5
	Medium	140	60
	Well Done	150 and over	71 and over
Poultry, White Meat	Medium Rare	134	56.5
	Medium	140-146	60-63
	Well Done	150 and over	65.5 and over
Poultry, Dark Meat	Medium Rare	140	60
	Medium	150	65.5
	Well Done	176	80
Fish, Seafood	Rare	116	47
	Medium Rare	126	52
	Medium	140	60
Vegetables, Fruits	Soft Cooked	183-190	84-87
	Hard Cooked	190	87
Eggs	Soft Cooked	147 or 167	64 or 75
	Hard Cooked	160	71
	Scrambled	167	75
	Pasteurized	135	57

Note: Cooking times vary based on food thickness and desired texture. Always ensure food safety guidelines are followed.

SJ-S016

Technical parameters

Real temperature range :	25-95℃(77℉-203℉)
Temperature adjustment :	25-95℃(77℉-203℉)
Temperature contrast :	±0,35.6℉
Tension :	110V~130V 50/60Hz
power :	1100W
Product weight :	1.6KG
Product dimensions :	39*11*7.5CM
Colour :	Black
Material :	Stainless steel



Image: The Sous Vide cooker in a water bath with different food items (steak, chicken, salmon, egg) in sealed bags, indicating optimal cooking temperatures and times.

6. Cleaning and Maintenance

Cleaning the Circulator

1. Ensure the device is unplugged and completely cooled before cleaning.
2. The heating coil, pump shaft, and impeller can be cleaned with detergent and a soft toothbrush. Rinse thoroughly with water afterwards.
3. The stainless steel column and pump cap can be cleaned in a dishwasher or with detergent.
4. Wipe the top control panel with a damp cloth. Do not use abrasive cleaners or immerse the top part in water.

Descaling

Over time, mineral deposits may accumulate on the heating element. To descale the device:

1. Use a Calcium Lime Rust Remover or Sodium Bicarbonate solution. Follow the product instructions for safe use.
2. Fill a pot with water and the descaling solution. Immerse the stainless steel tube of the circulator into the solution, ensuring the water level is appropriate.
3. Run the device at a low temperature (e.g., 140°F / 60°C) for 20-30 minutes.
4. Rinse the device thoroughly with clean water after descaling.

7. Troubleshooting

- **Device not turning on:** Check if the power cord is securely plugged into the outlet. Ensure the outlet is functional.
- **Water not heating:** Verify that the temperature is set correctly and the device has started. Check for any error codes on the display.
- **Error Code E3 (Low Water Level):** If an E3 error code appears, the water level is too low. Add water to the pot until it is between the MIN and MAX marks. The device will not operate if the water level is insufficient.
- **Inaccurate Temperature Reading:** Ensure the device is properly immersed and the water is circulating freely. If discrepancies persist, compare with an external thermometer.
- **Touchscreen Unresponsive:** Ensure the screen is clean and dry. If buttons are intermittently unresponsive, try pressing firmly or restarting the device.

8. Technical Specifications

Specification	Value
Model Number	SJ-S016
Wattage	1100 watts
Voltage	110-130 Volts
Temperature Range	77°F to 203°F (25°C to 95°C)
Temperature Accuracy	0.1°C (1°F)
Timer Range	Up to 99h 59mins
Material	Stainless Steel + ABS
Color	Black
Control Method	Touch
Product Dimensions	5.91"D x 4.33"W x 1.61"H
Item Weight	3.21 pounds
GTIN (UPC)	05060231107171

9. Warranty and Support

Specific warranty details for the Fityou Sous Vide Cooker (Model SJ-S016) are not explicitly provided in the product

information. For support or inquiries, please refer to the seller's contact information on the platform where the product was purchased.

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