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## CASO SV400

# CASO SV400 Sous Vide Stick Instruction Manual

Model: SV400 (Type 1310)

## 1. INTRODUCTION

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The CASO SV400 Sous Vide Stick is designed to provide precise temperature control for sous vide cooking. This method gently cooks food in a water bath, preserving natural flavors and achieving tender, juicy results. The SV400 is versatile, suitable for various culinary tasks including sous vide cooking, yogurt preparation, and warming baby food. Its compact design and IPX7 waterproof rating ensure ease of use and durability.

Please read this manual thoroughly before first use to ensure safe and efficient operation of your appliance.

## 2. SAFETY INSTRUCTIONS

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Always follow basic safety precautions when using electrical appliances, especially those involving water.

- Ensure the appliance is connected to a properly grounded power outlet.
- Do not immerse the upper part of the device (control panel) in water. The lower part is IPX7 rated for water immersion.
- Keep the power cord away from hot surfaces and sharp edges.
- Do not operate the appliance if it has a damaged cord or plug, or if it malfunctions or has been damaged in any way.
- Always unplug the appliance from the power outlet before cleaning or when not in use.
- Use the appliance only in heat-resistant containers with a minimum height of 16 cm and a volume between 6 and 20 liters.
- Keep children and pets away from the appliance during operation.
- The water bath will be hot. Exercise caution to prevent burns.

## 3. PRODUCT COMPONENTS

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**Image 3.1:** Front view of the CASO SV400 Sous Vide Stick, showing the control panel at the top and the stainless steel heating element cover at the bottom.



**Image 3.2:** Close-up of the touch control panel with LED display, showing temperature and timer settings.

The CASO SV400 consists of a main body housing the heating element and pump, a touch control panel with an LED display, and an adjustable screw clamp for attachment to various containers. The lower part, which is submerged in water, is made of stainless steel.

## 4. SETUP

1. **Choose a Container:** Select a heat-resistant pot or container with a minimum height of 16 cm and a volume between 6 and 20 liters.

2. **Attach the Sous Vide Stick:** Use the integrated screw clamp to securely attach the SV400 to the side of your chosen container. Ensure the stick is stable and upright.
3. **Fill with Water:** Fill the container with water. Ensure the water level is between the "MIN" and "MAX" markings on the stainless steel part of the stick. Do not overfill, especially when adding food later, to prevent overflow.
4. **Connect Power:** Plug the power cord into a grounded electrical outlet. The display will illuminate.



**Image 4.1:** The SV400 securely clamped to the side of a clear container, ready for water filling.



**Image 4.2:** The lower part of the SV400 submerged in water, illustrating the operational state.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Setting Temperature and Time

1. **Power On:** After plugging in, the display will show the current water temperature.
2. **Set Temperature:** Press the temperature setting button (often indicated by a thermometer icon or +/- buttons next to the temperature display). Use the '+' and '-' buttons to adjust the desired temperature between 25°C and 90°C in 0.5°C increments.
3. **Set Timer:** Press the timer setting button (often indicated by a clock icon or +/- buttons next to the timer display). Use the '+' and '-' buttons to set the cooking time from 1 minute up to 99 hours. For times up to 2 hours, adjustments are in 1-minute increments. For times over 2 hours, adjustments are in 5-minute increments.
4. **Start Cooking:** Once temperature and time are set, press the Start/Pause button (often a play/pause icon) to begin heating the water. The device will heat the water to the set temperature and maintain it.

### 5.2 Preparing Food for Sous Vide

- Season your food as desired. Marinating before vacuum sealing is recommended for enhanced flavor.
- Place the food in a vacuum-sealable bag.
- Remove as much air as possible from the bag using a vacuum sealer. Ensure the bag is completely sealed.

- Once the water bath reaches the target temperature, carefully immerse the sealed food bag into the water. Ensure the bag is fully submerged. You may need to use weights to keep it submerged.
- Allow the food to cook for the set duration. The SV400 will maintain the precise temperature.
- After cooking, carefully remove the bag from the water bath. You can finish meats by searing them in a hot pan for a crust, if desired.



**Image 5.1:** The SV400 operating in a water bath with vacuum-sealed food bags, demonstrating typical use.

## 6. MAINTENANCE AND CLEANING

### 6.1 Daily Cleaning

- Always unplug the appliance and allow it to cool completely before cleaning.
- Wipe the exterior of the control panel and the black upper housing with a damp cloth. Do not use abrasive cleaners.
- The stainless steel lower part can be wiped clean. For stubborn residue, a mild dish soap solution can be used. Rinse thoroughly.
- Ensure all parts are dry before storing.

### 6.2 Descaling

Over time, mineral deposits (limescale) may build up on the heating element, especially in areas with hard water. Descaling is recommended periodically to maintain efficiency.

1. Attach the SV400 to a container and fill with water to the MAX line.
2. Add a descaling solution (e.g., white vinegar or a commercial descaling agent for coffee machines/kettles) according to the product's instructions. A common ratio for white vinegar is 1 part vinegar to 1 part water.
3. Set the temperature to 60°C (140°F) and run the device for 30-60 minutes.
4. After the cycle, unplug the device, carefully empty the container, and rinse the SV400 and container thoroughly with clean water.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Device does not turn on.	Not plugged in; power outlet malfunction; device malfunction.	Check power cord connection. Test outlet with another appliance. If still not working, contact customer support.
Water is not heating.	Temperature not set; start button not pressed; water level too low/high.	Ensure desired temperature is set and the start button is pressed. Verify water level is between MIN and MAX markings.
Temperature fluctuates significantly.	Container too large; lid not used; excessive air circulation.	Use a container within the recommended volume (6-20L). Cover the container with a lid or plastic wrap to reduce heat loss.
Display shows an error code.	Specific internal error.	Refer to the specific error code in the full manual (if available) or contact customer support with the error code.

## 8. SPECIFICATIONS

<b>Brand</b>	CASO
<b>Model Number</b>	SV400 (Type 1310)
<b>Power</b>	1000 Watts
<b>Voltage</b>	230V
<b>Temperature Range</b>	25°C to 90°C (in 0.5°C increments)
<b>Timer Function</b>	1 minute to 99 hours (1 min increments up to 2 hrs, then 5 min increments)
<b>Capacity (Container)</b>	6 to 20 Liters
<b>Minimum Container Height</b>	16 cm
<b>Dimensions (L x W x H)</b>	13 x 7 x 31 cm
<b>Weight</b>	890 g
<b>Material</b>	Stainless Steel, Plastic
<b>Waterproof Rating</b>	IPX7
<b>Control Method</b>	Touch

## 9. WARRANTY INFORMATION

This product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase or visit the official CASO website for detailed terms and conditions. Keep your proof of purchase for any warranty claims.

## 10. CUSTOMER SUPPORT

For technical assistance, troubleshooting not covered in this manual, or spare parts inquiries, please contact CASO customer support. Contact details can typically be found on the official CASO website or on the product packaging.

Website: [www.caso-design.de](http://www.caso-design.de) (Please check for your regional website)



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