

Inkbird ISV-200

Inkbird Wifi Sous Vide Cooker ISV-200 Instruction Manual

MODEL: ISV-200 | BRAND: INKBIRD

Introduction

This instruction manual provides detailed guidance for the safe and effective use of your Inkbird Wifi Sous Vide Cooker, Model ISV-200. Designed for precise temperature control, this 1000W immersion circulator allows for consistent and delicious culinary results. Please read this manual thoroughly before operating the device and retain it for future reference.



Figure 1: Inkbird Wifi Sous Vide Cooker ISV-200

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all parts are present and undamaged.
2. **Attaching to a Pot:** Securely attach the sous vide cooker to the side of a heat-safe pot or container using its integrated clamp. Ensure the device is stable.
3. **Filling with Water:** Fill the pot with water, ensuring the water level is between the 'MIN' and 'MAX' indicators on the sous vide cooker. Do not immerse the top control panel.
4. **Powering On:** Plug the power cord into a standard electrical outlet. The display will illuminate.
5. **Wi-Fi Connection (Optional):** Download the InkbirdPro app from your device's app store. Follow the in-app instructions to connect your sous vide cooker to your 2.4GHz Wi-Fi network for remote control and

monitoring.

Delicious Ready in Four Steps

① Prepare Vacuum Food



② Attach Sous Vide to Any Pot



③ Cooking with Built-in Control



④ Remote Monitor/Cooking on Machine



Figure 2: Four-step setup and cooking process



Features of WIFI Sous Vide Machine ISV-100W

 WiFi	 Double Recipes	 Timer	 Alarm	 Set on Machine
 3D-Fast Heat	 1000 Watts	 Calibration	 15 Liters	 Quiet:(20db)

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Figure 3: Remote control and monitoring via app

Operating Instructions

Manual Control (On-Device)

1. **Set Temperature:** Press the 'SET' button. Use the '+' and '-' buttons to adjust the target temperature.
2. **Set Time:** Press 'SET' again to switch to time adjustment. Use the '+' and '-' buttons to set the desired cooking duration (hours and minutes).
3. **Start Cooking:** Press the 'Play/Pause' button to begin the cooking cycle. The device will heat the water to the set temperature and maintain it for the set time.
4. **Preset Recipes:** The device includes 7 preset recipes with 3 flavor options. Navigate through these using the 'MENU' button and select with 'SET'.



Figure 4: On-device controls and preset recipes

App Control (InkbirdPro)

- **Select Recipe:** Open the InkbirdPro app. Choose from 14 preset recipes or create custom settings.
- **Adjust Settings:** Modify temperature and time as needed within the app.
- **Start/Monitor:** Initiate cooking remotely and monitor progress, current temperature, and remaining time from your smartphone.
- **Notifications:** Receive alerts when cooking is complete or if water levels are low.







Figure 5: App interface with preset and custom recipes

Key Features

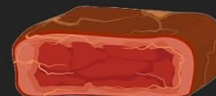
- **Precise Temperature Control:** Maintains water temperature within 0.1°C (0.1°F) for consistent cooking.
- **Wide Temperature Range:** Operates between 77°F and 210°F (25°C and 99°C).
- **Long Timer Setting:** Max timer setting of 99 hours and 59 minutes.
- **Ultra-Quiet Operation:** Features a 1000W DC motor with less than 40 dB noise at 1 meter.
- **360° Water Circulation:** Ensures even heat distribution throughout the water bath.
- **Calibration Function:** Allows for fine-tuning temperature accuracy within a range of -10°F to 10°F.

Accurate Temperature and Timer

 Temperature Range: 77°F~210°F (25°C~99°C)	 Display Accuracy: 0.1°F(0.1°C)	 Timer range: Max 99 hours and 59 minutes	 Preset Time: 24 hours
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Rare: 120 °F



Medium Rare: 140 °F



Medium: 150°F



Well Done: 160°F

Figure 6: Accurate temperature and timer capabilities



Figure 7: 360° Water Circulation for even cooking



Figure 8: Low noise operation (20dB)

Maintenance

Regular cleaning and proper storage will extend the lifespan of your Inkbird Sous Vide Cooker.

- **Cleaning the Immersion Tube:** After each use, ensure the stainless steel immersion tube is clean. If mineral deposits or food residue are present, wipe with a damp cloth. For stubborn deposits, a mild descaling solution (e.g., vinegar and water) can be circulated through the device in a water bath.
- **Cleaning the Control Head:** Wipe the control head and display with a soft, damp cloth. Do not immerse the control head in water.
- **Storage:** Store the device in a dry, cool place. Ensure it is completely dry before storing.

Troubleshooting

- **Device Not Powering On:** Check if the power cord is securely plugged into a working electrical outlet.
- **Temperature Not Reaching Target:** Ensure the water level is sufficient and the pot is covered to minimize heat loss. Verify the set temperature is correct.
- **Wi-Fi Connection Issues:** Confirm your router is broadcasting a 2.4GHz Wi-Fi signal. Ensure the device is within range of your router. Restart both the device and your router if issues persist. Refer to

the InkbirdPro app for specific connection troubleshooting steps.

- **Unusual Noises:** While the device is designed for quiet operation, check for any obstructions in the water circulation area if unusual noises occur.



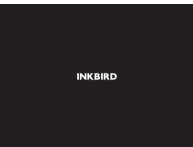


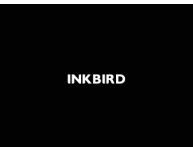
Specifications

Feature	Detail
Brand	Inkbird
Model	ISV-200
Wattage	1000 watts
Voltage	120 Volts
Temperature Range	77-210°F (25-99°C)
Temperature Accuracy	0.1°F (0.1°C)
Max Timer Setting	99 hours and 59 minutes
Control Method	App, Touch
Material	Stainless Steel
Item Weight	3.16 pounds
Package Dimensions	17.72 x 5.2 x 4.02 inches

Warranty and Support

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official Inkbird website. Contact information for customer support is typically available on the product packaging or the manufacturer's website.

Related Documents - ISV-200

 	<p>Inkbird ISV-100W Sous Vide User Manual and Guide</p> <p>Comprehensive user manual for the Inkbird ISV-100W Sous Vide immersion circulator, covering setup, operation, Wi-Fi connectivity, app control, important safeguards, and warranty information.</p>
	<p>INKBIRD ISV-300W Sous Vide Machine User Manual and Specifications</p> <p>Detailed user manual, technical specifications, app connection guide, and troubleshooting for the INKBIRD ISV-300W Sous Vide Machine. Learn how to set up, operate, and maintain your device.</p>
<p>类型: 翻书 尺寸: 80x160mm</p> <p>附件内容: 1. 快速入门指南 2. 详细用户手册</p> <p>2021.12.22附件内容: 1. 详细用户手册 2. 详细规格书 3. 12个月质保书</p>	<p>INKBIRD ISV-200W Sous Vide Immersion Circulator User Manual</p> <p>Official user manual for the INKBIRD ISV-200W Sous Vide Immersion Circulator. Learn about its features, specifications, basic operation, settings, Wi-Fi connection, important safeguards, and warranty.</p>
 	<p>INKBIRD ISV-200W Sous Vide Immersion Circulator User Manual</p> <p>Official user manual for the INKBIRD ISV-200W Sous Vide Immersion Circulator. Learn about setup, operation, settings, Wi-Fi connection, safety precautions, and warranty information.</p>
	<p>INKBIRD ISV-101W Sous Vide Machine User Manual</p> <p>User manual for the INKBIRD ISV-101W Sous Vide Machine, covering overview, technical specifications, product diagram, app installation, troubleshooting, and warranty information.</p>
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