

[Manuals.plus](#) /

> [Inkbird](#) /

> Inkbird Wifi Sous Vide Cooker, 1000W Remote Control Immersion Circulator with APP RecipesTimer Alarm Mobile Notification 3D Water Heating Ultra-Quiet ISV-200W

Inkbird ISV-200W

Inkbird Sous Vide Cooker ISV-200W Instruction Manual

Model: ISV-200W

Brand: Inkbird

INTRODUCTION

The Inkbird ISV-200W Sous Vide Cooker is a precision immersion circulator designed to achieve perfectly cooked food through accurate temperature control. This manual provides comprehensive instructions for setup, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your device.

PRODUCT FEATURES

- **Precise Temperature Control:** Maintains water temperature with high accuracy for consistent cooking results.
- **1000W Heating Element:** Ensures rapid water heating.
- **Wi-Fi Connectivity:** Remote control and monitoring via the Inkbird Pro APP.
- **Intuitive Display:** Large LCD screen with clear temperature, time, and status indicators.
- **3D Water Heating:** Efficient circulation for uniform heat distribution.
- **Ultra-Quiet Operation:** Designed for minimal noise during use.
- **Safety Features:** Includes low water level protection and alarm notifications.
- **Durable Construction:** Stainless steel and high-quality plastic components.



Figure 1: Inkbird ISV-200W Sous Vide Cooker and its accompanying mobile application interface.



Precise Temperature Controlled Immersion Circulator

precisely heating water to an ideal temperature



Figure 2: Detailed diagram of the Inkbird Sous Vide Cooker components and control panel functions.



The water level should not exceed the the MAX scale line nor lower than the the MIN scale line.

Figure 3: Product dimensions and essential water level guidelines for safe operation.

SETUP

1. **Attach to Pot:** Securely attach the sous vide cooker to the side of a pot or container using the adjustable clamp. Ensure the clamp is firm to prevent movement during operation.
2. **Fill with Water:** Fill the pot with water, ensuring the water level is between the "MIN" and "MAX" fill lines indicated on the stainless steel sleeve of the circulator.
3. **Connect Power:** Plug the power cord into a standard electrical outlet. The display will illuminate.
4. **Download App (Optional):** For remote control and advanced features, download the "Inkbird Pro" app from your

device's app store.



Cook Like a Pro!

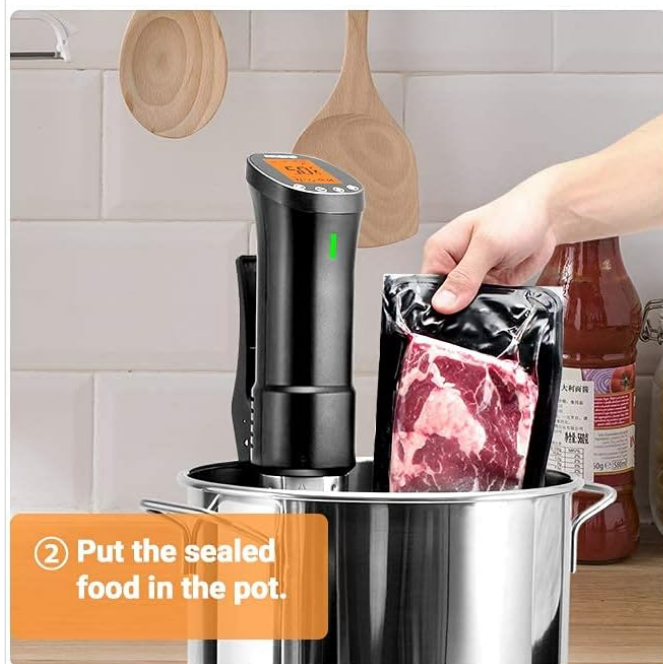


Figure 4: Visual guide for attaching the device to a pot and preparing for cooking.

OPERATING INSTRUCTIONS

Manual Control

1. **Set Temperature:** Press the "SET" button. Use the "+" and "-" buttons to adjust the target temperature. Press "SET" again to confirm.
2. **Set Time:** After setting the temperature, the time setting will become active. Use the "+" and "-" buttons to set the desired cooking time (hours and minutes). Press "SET" to confirm.
3. **Start/Stop Cooking:** Press the "Play/Pause" button to start the heating process. The circulator will begin heating the water to the set temperature. Once the target temperature is reached, the timer will begin counting down. Press "Play/Pause" again to stop the operation.

Your browser does not support the video tag.

App Control (Inkbird Pro App)

1. **Connect Device:** Open the Inkbird Pro app. Follow the in-app instructions to add and connect your ISV-200W cooker via Wi-Fi. Ensure your phone and the device are close to your router during the pairing process.
2. **Set Temperature & Time:** Within the app, tap on the connected device. You can set the target temperature and cooking time directly from your smartphone.
3. **Use Presets:** The app offers a variety of preset recipes for different types of food (e.g., beef, poultry, vegetables). Select a preset or customize your own.
4. **Start/Stop Cooking:** Initiate or pause the cooking process directly from the app. The app will also provide real-time status updates and notifications.



Figure 5: Remote control of the sous vide cooker via the Inkbird Pro mobile application.

MAINTENANCE

- **Cleaning:** After each use, unplug the device and allow it to cool. The stainless steel sleeve and water pump cap can be detached for easy cleaning. Wash with mild soap and water. Do not immerse the main unit (top part with display) in water.
- **Descaling:** If mineral deposits build up, descale the heating coil by running the unit in a solution of equal parts water and white vinegar for 30 minutes at 60°C (140°F).
- **Storage:** Store the cooker in a dry, cool place. Ensure it is completely dry before storing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Device not turning on	No power supply	Check power outlet and cable connection.
"ERROR! NO WATER" message	Water level below MIN line	Add water until it is between MIN and MAX lines.
Temperature not reaching target	Lid not used, large water volume, or cold starting water	Cover the pot, use less water, or start with warm water.
Wi-Fi connection issues	Incorrect Wi-Fi password, weak signal, or 5GHz network	Ensure correct 2.4GHz Wi-Fi, strong signal, and re-enter password.

SPECIFICATIONS

- **Model:** ISV-200W
- **Power:** 1000W
- **Voltage:** 120V (US standard)
- **Temperature Range:** 32°F to 194°F (0°C to 90°C)
- **Temperature Stability:** ±0.1°F (±0.1°C)
- **Material:** Stainless Steel, ABS Plastic
- **Product Dimensions:** 3"D x 2.8"W x 15.4"H
- **Item Weight:** 3.09 pounds
- **Control Method:** App, Manual Buttons

WARRANTY & SUPPORT

For warranty information, technical support, or any inquiries regarding your Inkbird Sous Vide Cooker, please contact Inkbird Customer Service.
Email: support@inkbird.com
Website: www.inkbird.com
Support is typically available within 24 hours.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question