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Breville BSV600PSS

Breville BSV600PSS Joule Turbo Sous Vide Machine User Manual

Model: BSV600PSS

1. INTRODUCTION

Welcome to the Breville Joule Turbo Sous Vide Machine user manual. This guide provides essential information for the safe and efficient operation of your new appliance. Please read all instructions carefully before use and retain this manual for future reference.

the Joule® Turbo Sous Vide

For perfect results, put it on Autopilot.



Enjoy the confidence of cooking with Breville+

Breville

The Breville Joule Turbo Sous Vide Machine simplifies meal preparation with precise temperature control.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the appliance in water or other liquid.

- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- Breville Joule Turbo Sous Vide Machine (Model BSV600PSS)
- User Manual (this document)

4. PRODUCT OVERVIEW

The Breville Joule Turbo Sous Vide Machine is a compact immersion circulator designed for precise temperature cooking. It features a sleek design and is controlled via a dedicated mobile application.





The Breville Joule Turbo Sous Vide Machine.



Perfect your meal with sous vide low temperature cooking to keep meat moist & flavorful

The device circulates water to maintain a consistent temperature for precise cooking.

5. SETUP

5.1 Initial Placement

Place the Joule Turbo Sous Vide Machine into a pot or container filled with water. The device features a magnetic base that allows it to stand securely in most pots without the need for additional clips. For non-magnetic pots, a side clip is provided for stability.



Magnetic base holds the Joule® Turbo Sous Vide steady to most pots, no need for fussy clips

The magnetic base ensures stability in compatible cookware.

5.2 Power Connection

Plug the power cord into a standard electrical outlet. Ensure the outlet voltage matches the appliance's requirements (120V).

5.3 App Installation and Pairing

The Breville Joule Turbo Sous Vide Machine is controlled exclusively via the Breville+ mobile application. Download the Breville+ app from your device's app store (iOS or Android). Follow the in-app instructions to pair your Joule Turbo with your smartphone and connect it to your Wi-Fi network.

6. OPERATING INSTRUCTIONS

The Joule Turbo Sous Vide Machine offers an automated cooking experience through the Breville+ app.

6.1 App Control

All cooking parameters, including temperature and time, are set and monitored through the Breville+ app. The app provides a user-friendly interface for selecting desired doneness and accessing recipes.



Simplify meal time with the Joule® Turbo Sous Vide.
Includes Breville+: free recipes, classes & guides

Control your cooking settings directly from the Breville+ app.

6.2 Turbo Mode

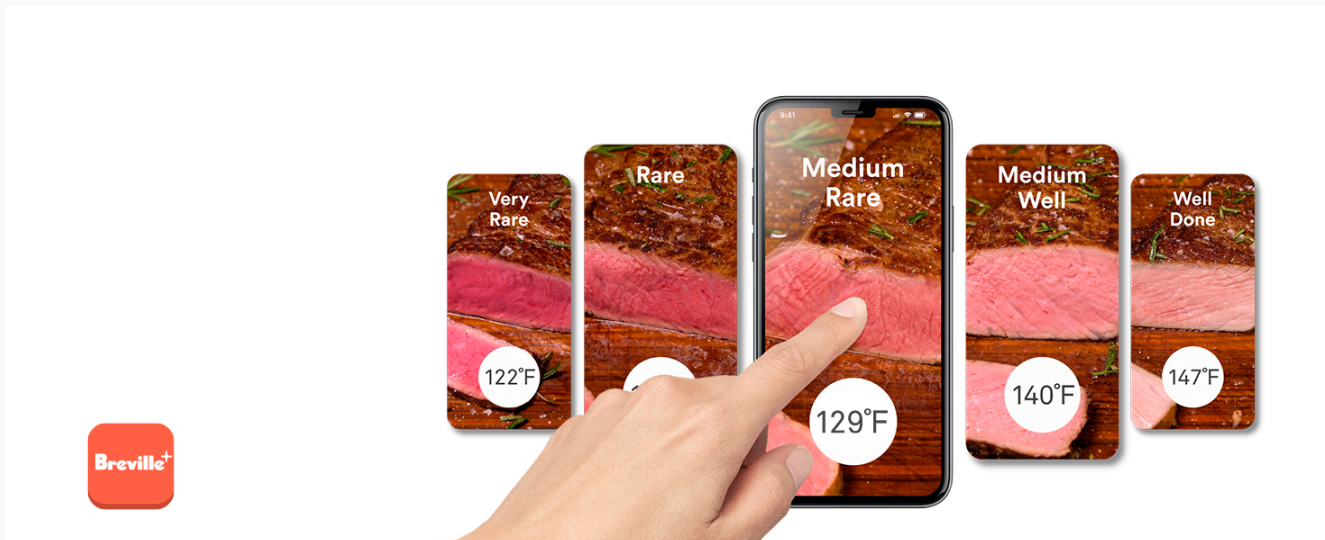
The Turbo mode feature utilizes advanced algorithms to cook proteins, such as chicken, steak, and fish, in approximately half the time compared to traditional sous vide methods. Activate Turbo mode through the Breville+ app when available for specific recipes.



Turbo mode significantly reduces cooking time for certain foods.

6.3 Visual Doneness

The app allows you to select your desired doneness visually. Options typically include Rare, Medium, Well Done, and intermediate stages. This feature helps achieve consistent results for various ingredients.



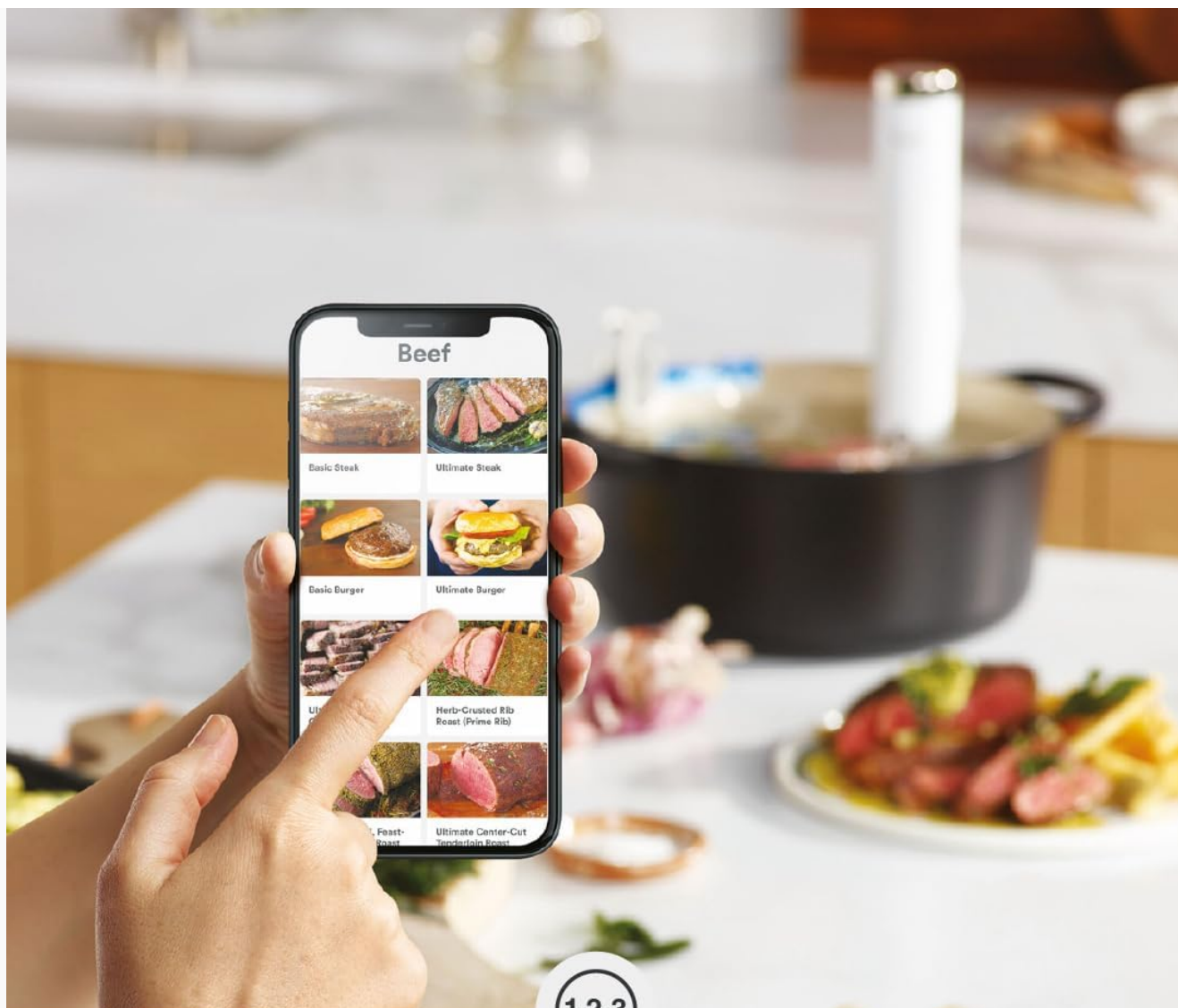
Choose your preferred doneness visually within the app.

6.4 Prime Time Feature

The Prime Time feature indicates a window during which your food is at its optimal doneness. This provides flexibility, allowing you to serve meals when convenient without compromising quality.

6.5 Cook Guides and Guided Recipes

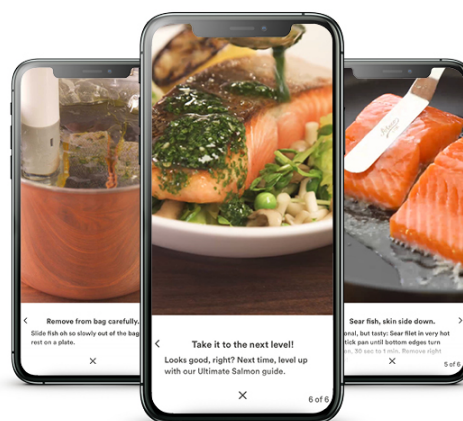
The Breville+ app includes comprehensive cook guides with preset times and temperatures for various ingredients, developed by Breville Test Kitchen chefs. Additionally, guided recipes are available to expand your culinary options, offering step-by-step support for diverse meals.



1-2-3

The Joule® app helps you achieve the best food results with guided recipes

Access cook guides for various ingredients directly from the app.



Guided recipes offer detailed instructions for a variety of dishes.

7. MAINTENANCE

7.1 Cleaning

Always unplug the appliance and allow it to cool completely before cleaning. Wipe the exterior of the Joule Turbo with a damp cloth. Do not immerse the entire unit in water. The stainless steel skirt and cap can be removed for more thorough cleaning if necessary, following instructions in the app or a more detailed cleaning guide.

7.2 Storage

Store the appliance in a clean, dry place when not in use. Ensure the power cord is neatly wrapped and secured.

8. TROUBLESHOOTING

If you encounter issues with your Breville Joule Turbo Sous Vide Machine, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|-----------------------------------|--|--|
| Device not turning on | Not plugged in; power outlet issue | Ensure the device is securely plugged into a working power outlet. Test the outlet with another appliance. |
| App cannot connect to device | Wi-Fi connectivity issues; device not paired | Check your Wi-Fi network connection. Ensure the device is within Wi-Fi range. Re-attempt pairing through the Breville+ app. Restart both the device and your smartphone. |
| Device stops circulating mid-cook | Loss of Wi-Fi connection; internal error | Verify Wi-Fi stability. If the issue persists, unplug the device, wait 30 seconds, and plug it back in. Contact customer support if the problem continues. |
| Temperature not stable | Insufficient water level; pot size too large | Ensure the water level is between the minimum and maximum fill lines. Use an appropriately sized pot for the volume of water and food. |

For further assistance, please refer to the Breville+ app's help section or contact customer support.

9. SPECIFICATIONS

| Feature | Detail |
|--------------------|----------------------------------|
| Model Number | BSV600PSS |
| Product Dimensions | 1.97"D x 1.97"W x 11.02"H |
| Item Weight | 2.09 Pounds |
| Capacity | 40 Liters (maximum water volume) |
| Wattage | 1100 watts |
| Voltage | 120.0 V |
| Material | Stainless Steel |

| Feature | Detail |
|----------------|--------------------------|
| Color | Polished Stainless Steel |
| Control Method | App (Breville+) |
| UPC | 021614808615 |



Product Dimensions
12.28" High x 1.85" Wide x 1.85" Deep

Product dimensions for the Breville Joule Turbo Sous Vide Machine.

10. WARRANTY AND CUSTOMER SUPPORT

10.1 Warranty Information

Breville products are manufactured to the highest quality standards. For specific warranty details, please refer to the warranty card included with your product or visit the official Breville website. Keep your purchase receipt as proof of purchase.





10.2 Customer Support



For technical assistance, troubleshooting not covered in this manual, or service inquiries, please contact Breville customer support. Contact information can typically be found on the Breville website or within the Breville+ app. You can also visit the [Breville Store on Amazon](#) for additional product information and support resources.



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Related Documents - BSV600PSS

| | |
|---|---|
|  | <p>Breville Sous Chef 16 Food Processor Manual BFP810</p> <p>Comprehensive instruction manual for the Breville Sous Chef 16 food processor (Model BFP810). Learn about safety, components, assembly, operation, care, and troubleshooting.</p> |
|  | <p>Breville Sous Chef 16 Pro Food Processor Instruction Manual</p> <p>Comprehensive instruction manual for the Breville Sous Chef 16 Pro food processor, covering safety, assembly, operation, care, and troubleshooting.</p> |
|  | <p>Breville Sous Chef 12 Food Processor Instruction Manual</p> <p>This document provides comprehensive instructions for the Breville Sous Chef 12 food processor. It covers essential safety precautions, detailed component descriptions, assembly steps, operational functions, usage guides for various food processing tasks, care and cleaning instructions, and troubleshooting tips to ensure optimal performance and user safety.</p> |
|  | <p>Breville Sous Chef 16 Peel & Dice Food Processor Instruction Manual</p> <p>Comprehensive instruction manual for the Breville Sous Chef 16 Peel & Dice food processor (Model BFP820). Learn about safety, components, assembly, functions, care, troubleshooting, and recipes.</p> |

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| <div data-bbox="167 123 260 152"><p>the Bit More™ Instruction Book - BTB720 / BTB730</p></div> <div data-bbox="145 203 287 277"></div> <div data-bbox="188 320 236 338"><p>Breville</p></div> | <div data-bbox="341 241 1125 273"><p>Breville the Bit More™ Toaster Instruction Manual (BTA720/BTA730)</p></div> <div data-bbox="341 282 1436 353"><p>User guide for Breville the Bit More™ toaster, models BTA720 and BTA730. Learn about safety, components, functions like A Bit More™, Crumpet/Fruit Bread, Frozen, and care instructions.</p></div> |
| <div data-bbox="145 580 280 609"><p>the Joule® Oven Air Fryer Pro Instruction Book - BOV950</p></div> <div data-bbox="132 629 288 730"></div> <div data-bbox="132 745 288 795"><p>Breville</p></div> | <div data-bbox="341 627 1054 656"><p>Breville Joule Oven Air Fryer Pro (BOV950) Instruction Manual</p></div> <div data-bbox="341 665 1436 736"><p>Comprehensive instruction manual for the Breville Joule Oven Air Fryer Pro (BOV950), covering setup, functions, safety, care, and troubleshooting.</p></div> |