

## SILVERCREST SSVSS 1200 A1

# SILVERCREST KITCHEN TOOLS Stick Sous Vide Smart SSVSS 1200 A1 Instruction Manual

Model: SSVSS 1200 A1

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your SILVERCREST KITCHEN TOOLS Stick Sous Vide Smart SSVSS 1200 A1. This innovative device allows for precise temperature-controlled cooking, including sous vide, low-temperature cooking, and warming functions. It features Wi-Fi connectivity for integration with the Lidl Home app, enabling convenient control and monitoring.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions carefully before use.
- Do not immerse the main unit above the marked maximum water level. The device is rated IPX7 for water resistance, but improper use can cause damage.
- Ensure the power outlet voltage matches the device's requirements (230 Volts).
- Keep the appliance out of reach of children.
- Always unplug the device from the power outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only in heat-resistant containers.
- Exercise caution when handling hot water and food.

## 3. PACKAGE CONTENTS

Upon unpacking, please ensure all items are present and in good condition:

- SILVERCREST KITCHEN TOOLS Stick Sous Vide Smart SSVSS 1200 A1 immersion circulator
- Instruction Manual (this document)

## 4. PRODUCT OVERVIEW

The SILVERCREST SSVSS 1200 A1 is designed for ease of use and precise cooking. Key components include:

- **Stainless Steel Housing:** Durable and easy to clean.
- **LED Display:** Shows current water temperature and timer settings.
- **Touch Buttons:** For manual control of temperature and timer.
- **Mounting Clip:** For easy and secure attachment to the edge of your cooking container.
- **Water Circulation System:** Ensures even temperature distribution.



Figure 1: The SILVERCREST KITCHEN TOOLS Stick Sous Vide Smart SSVSS 1200 A1. This image displays the sleek, silver-colored immersion circulator with its digital display and control panel, designed to be clipped onto a cooking pot.

## 5. SETUP

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1. **Choose a Container:** Select a heat-resistant cooking container with a minimum height of 16 cm.
2. **Attach the Device:** Securely attach the sous vide stick to the rim of your container using the integrated clip. Ensure the device is stable.
3. **Fill with Water:** Fill the container with water, ensuring the water level is between the minimum and maximum fill lines indicated on the sous vide stick.
4. **Connect to Power:** Plug the power cord into a suitable 230V electrical outlet. The device will power on.
5. **Lidl Home App Connection (Optional):**
  - Download the "Lidl Home" app from your smartphone's app store.
  - Follow the in-app instructions to connect your SSVSS 1200 A1 via Wi-Fi. This device can be integrated directly into the Lidl Smart Home system without a separate gateway.

## 6. OPERATING INSTRUCTIONS

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### 6.1 Manual Operation (via Touch Buttons)

1. After plugging in, the LED display will show the current water temperature.
2. Use the touch buttons to set your desired cooking temperature (range: 30-95 °C).
3. Set the cooking timer (up to 99 hours and 59 minutes).
4. Press the start button to begin heating the water. The device will circulate water to maintain the set temperature precisely.
5. Once the water reaches the target temperature, place your vacuum-sealed food into the water bath.
6. The device will alert you when the timer expires.

### 6.2 App Control (via Lidl Home App)

Once connected to the Lidl Home app via Wi-Fi, you can access enhanced features:

- **Remote Control:** Set temperature and timer from your smartphone.

- **Cooking Guidance:** Access instructions and recommended cooking times for various foods.
- **Cooking Monitoring:** Monitor the cooking process and current temperature remotely.
- **Smart Home Integration:** Use in combination with other Lidl Smart Home devices.

### 6.3 Cooking Tips

- Always ensure food is properly vacuum-sealed before placing it in the water bath.
- For best results, ensure the food is fully submerged.
- After sous vide cooking, you may wish to sear or finish certain foods for texture and flavor.

## 7. MAINTENANCE AND CLEANING

1. **Disconnect Power:** Always unplug the device from the power outlet and allow it to cool completely before cleaning.
2. **Clean Exterior:** Wipe the stainless steel housing and exterior surfaces with a damp cloth. Do not use abrasive cleaners or scouring pads.
3. **Clean Heating Coil/Circulator:** If mineral deposits accumulate on the heating coil or circulator, you can gently clean them with a soft brush or a solution of water and white vinegar. Rinse thoroughly.
4. **Storage:** Store the device in a dry, safe place when not in use.

## 8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Device does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet.
Water not heating.	Temperature not set; device malfunction.	Verify temperature settings. If problem persists, contact customer support.
Wi-Fi connection issues.	Incorrect Wi-Fi password; device too far from router; router issues.	Check Wi-Fi password. Move device closer to router. Restart router. Refer to Lidl Home app for specific troubleshooting.
Temperature fluctuations.	Container too large; insufficient water circulation.	Ensure container size is appropriate. Check for obstructions to water circulation.

## 9. TECHNICAL SPECIFICATIONS

Model Number	SSVSS 1200 A1
Power	1200 Watts
Voltage	230 Volts
Temperature Range	30-95 °C (86-203 °F)
Timer Range	Up to 99 hours and 59 minutes
Water Circulation	8 liters/minute

Protection Class	IPX7
Cable Length	Approx. 150 cm
Dimensions (L x W x H)	Approx. 8.1 x 9.4 x 38 cm
Weight	Approx. 1064 grams
Material	Stainless steel, Plastic, Silicone
Control Method	Touch buttons, Lidl Home Application (Wi-Fi)


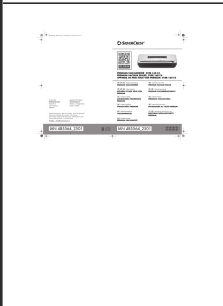
10. WARRANTY AND SUPPORT





Specific warranty information is typically provided with the product packaging or on the manufacturer's official website. Please refer to those resources for details regarding warranty coverage and how to obtain support. For technical assistance or inquiries, please contact SILVERCREST customer service or refer to the Lidl Home app support section.

11. PRODUCT VIDEOS

No official product videos were provided for embedding in this manual.

Related Documents - SSVSS 1200 A1

	<p><a href="#">SilverCrest Smart Sous Vide Stick with Wi-Fi - Quick Start Guide</a></p> <p>Get started with your SilverCrest Smart Sous Vide Stick (Model SSVSS 1200 A1). This guide explains how to connect to the Lidl Home app for full control and features.</p>
	<p><a href="#">SilverCrest PREMIUM Vakuuermaschine SVEB 160 C4 – Bedienungsanleitung und Informationen</a></p> <p>Entdecken Sie die SilverCrest PREMIUM Vakuuermaschine SVEB 160 C4. Diese Anleitung bietet detaillierte Informationen zur Bedienung, Sicherheit und Vorteile des Geräts zur Lebensmittelkonservierung und Sous-vide-Kochen.</p>

<div><div>SILVERCREST</div><div></div><div>SOUS VIDE STICK SSVS 1000 B2</div><div><div><div>DE: SOUS-VIDE STICK</div><div>FR: APPAREIL SOUS-VIDE</div><div>IT: SOUS-VIDE STICK</div></div><div>IAN 364980_2101</div></div></div>	<p><a href="#">SILVERCREST SOUS VIDE STICK SSVS 1000 B2 Használati útmutató</a></p> <p>Ismerje meg a SILVERCREST SOUS VIDE STICK SSVS 1000 B2 sous vide készülék használatát, biztonsági előírásait és karbantartását. Használati útmutató a tökéletes sous vide főzéshez.</p>
<div><div>SILVERCREST</div><div></div><div>VACUUM SEALER / VAKUUMSEALER / APPAREIL DE MISE SOUS VIDE SV 125 C5</div><div><div><div>DE: VAKUUM SEALER</div><div>FR: APPAREIL DE MISE SOUS VIDE</div><div>IT: VACUUM SEALER</div></div><div>DE: VAKUUMSEALER</div><div>FR: APPAREIL DE MISE SOUS VIDE</div><div>IT: VACUUM SEALER</div></div><div>IAN 389891_2201</div></div>	<p><a href="#">SilverCrest SV 125 C5 Vacuum Sealer: Operating Instructions</a></p> <p>Discover how to effectively preserve food with the SilverCrest SV 125 C5 Vacuum Sealer. This guide provides essential information on setup, operation, safety, and maintenance for optimal results.</p>
<div><div>SILVERCREST</div><div></div><div>VACUUM SEALER / VAKUUMSEALER / APPAREIL DE MISE SOUS VIDE SV 125 C6</div><div><div><div>DE: VAKUUM SEALER</div><div>FR: APPAREIL DE MISE SOUS VIDE</div><div>IT: VACUUM SEALER</div></div><div>DE: VAKUUMSEALER</div><div>FR: APPAREIL DE MISE SOUS VIDE</div><div>IT: VACUUM SEALER</div></div><div>IAN 406562_2207</div></div>	<p><a href="#">SilverCrest SV 125 C6 Vacuum Sealer Operating Instructions</a></p> <p>Comprehensive operating instructions for the SilverCrest SV 125 C6 Vacuum Sealer, covering setup, usage, functions, tips, cleaning, storage, and disposal. Includes safety guidelines and technical data.</p>
<div><div>SILVERCREST</div><div></div><div>VACUUM SEALER / VAKUUMSEALER / APPAREIL DE MISE SOUS VIDE SVEB 160 B2</div><div><div><div>DE: VAKUUM SEALER</div><div>FR: APPAREIL DE MISE SOUS VIDE</div><div>IT: VACUUM SEALER</div></div><div>DE: VAKUUMSEALER</div><div>FR: APPAREIL DE MISE SOUS VIDE</div><div>IT: VACUUM SEALER</div></div><div>IAN 367892_2101</div></div>	<p><a href="#">SilverCrest Vacuum Sealer SVEB 160 B2 Short Manual</a></p> <p>A concise guide to the SilverCrest Vacuum Sealer SVEB 160 B2, covering its functions, setup, and proper use for household food preservation.</p>