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BLITZHOME BH-SV2209-1

BLITZHOME BH-SV2209-1 Sous Vide Cooker Instruction Manual

Model: BH-SV2209-1

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your BLITZHOME BH-SV2209-1 Sous Vide Cooker. Please read this manual thoroughly before using the appliance and retain it for future reference.

Key Features

- **Precision Temperature Control:** Wide temperature range of 77-198.5°F (25-92.5°C) with 0.1°C/1°F accuracy.
- **WiFi Connectivity:** Remote control and monitoring via a dedicated smartphone application (2.4GHz WiFi required).
- **Efficient Heating:** 1100W power with 360° water circulation for faster cooking.
- **Quiet Operation:** Operates at less than 15 dB noise level.
- **Safety Features:** Low Water Level Protection and Temperature Alarm.
- **Durable Construction:** Removable spiral fixation clamp and 304 Stainless Steel components.

PRODUCT OVERVIEW

Familiarize yourself with the components of your BLITZHOME Sous Vide Cooker.



Figure 1: BLITZHOME Sous Vide Cooker, showing the device, packaging, and included recipe book and user manual.



Figure 2: Detailed view of the Smart Touch Control Panel, indicating the temperature and time display, value control buttons, WiFi connection indicator, temperature setting button, power button, setting button, and appointment time setting prompt.

SETUP

Follow these steps to set up your Sous Vide Cooker for first-time use.

1. **Attach to Container:** Securely attach the sous vide cooker to the side of a pot or container using the spiral fixation clamp. Ensure the clamp is tightened to prevent movement. The clamp accommodates containers up to 3.3cm thickness.
2. **Fill with Water:** Fill the container with water, ensuring the water level is between the MIN and MAX marks on the stainless steel sleeve of the cooker.
3. **Power On:** Plug the sous vide cooker into a standard electrical outlet. The display will illuminate.

Tasty and ready in four simple steps



1. Place slow cooker in water, secure with clamp. Keep water within min-max levels



2. Set the time and temperature required for cooking



3. Put food packed in vacuum bags into water



4. Start the machine, wait for cooking to finish, then enjoy your delicious food

Figure 3: The BLITZHOME Sous Vide Cooker attached to a pot, ready for use. The image highlights the secure clamp design and the immersion of the heating element in water.

Wi-Fi and App Setup

The BLITZHOME Sous Vide Cooker can be controlled remotely via a smartphone application. Ensure your router is on the 2.4GHz frequency for a stable connection.

1. **Download App:** Download the BLITZHOME app from your smartphone's app store (available on Google Play and App Store).
2. **Register/Login:** Open the app and follow the on-screen instructions to register a new account or log in.
3. **Add Device:** In the app, select "Add Device" or the "+" icon to begin pairing.
4. **Connect to Wi-Fi:** Follow the app's prompts to connect your sous vide cooker to your home 2.4GHz Wi-Fi network. You may need to press and hold the Wi-Fi button on the device until the indicator light flashes.
5. **Confirmation:** Once connected, the app will confirm the successful pairing, and you can begin controlling your device remotely.

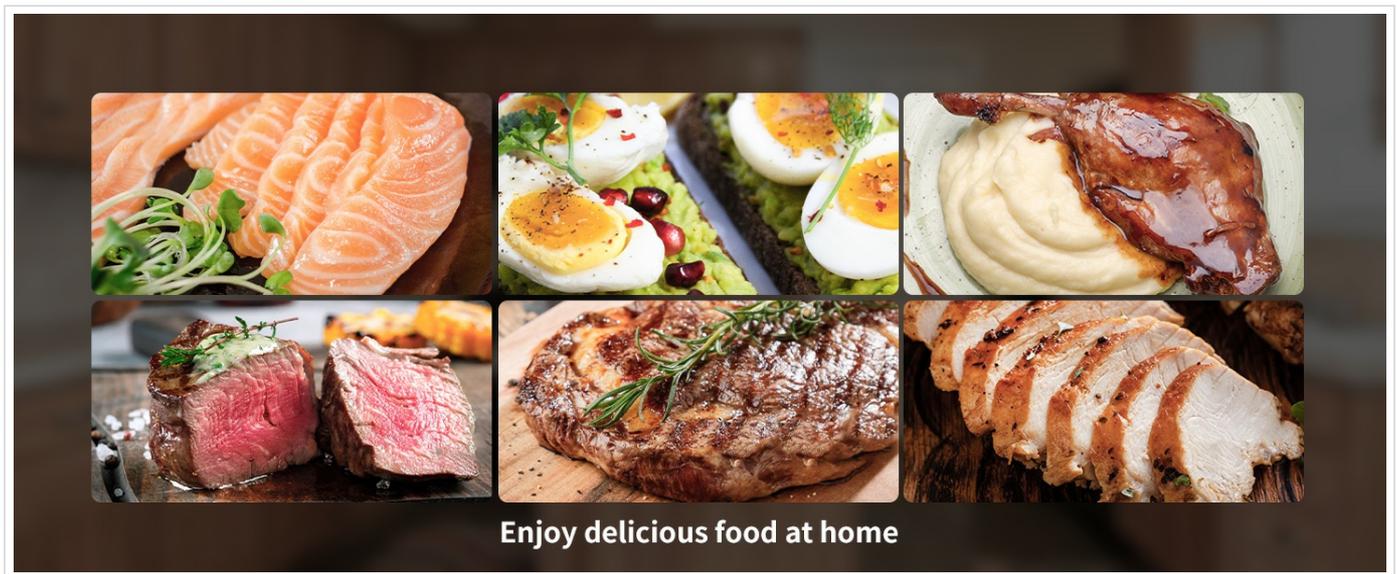


Figure 4: Screenshots illustrating the BLITZHOME mobile application interface, including device settings, recipe browsing, and function mode for controlling the sous vide cooker.

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Video 1: "Mastering Your BlitzHome Sous Vide Experience" - This video demonstrates the Wi-Fi and app setup process for the BLITZHOME Sous Vide Cooker, showing how to connect the device and use the app for control.

OPERATING INSTRUCTIONS

Operating your BLITZHOME Sous Vide Cooker is straightforward, whether using the touch controls or the mobile app.

1. **Prepare Food:** Season your food and place it in a vacuum-sealable bag. Ensure all air is removed from the bag.
2. **Set Temperature and Time:**
 - **On Device:** Use the intuitive LED touch controls to set your desired temperature (77-198.5°F / 25-92.5°C) and cooking time (0-100 hours).
 - **Via App:** Select a recipe from the app's library or manually set the temperature and time. The app offers 30 comprehensive professional curated recipes.
3. **Immerse Food:** Once the water reaches the set temperature, carefully immerse the sealed food bag into the water bath. Ensure the bag is fully submerged.
4. **Monitor Progress:** Monitor the cooking process through the app or by observing the breathing LED lights on the device.
 - **Red Light:** Heating mode.
 - **Green Light:** Insulation mode (maintaining temperature).
 - **Blue Light:** Cooking completed.
5. **Completion:** The device will provide informative audio alerts upon completion. Carefully remove the food bag from the water bath.
6. **Finish (Optional):** For a seared finish, remove the food from the bag and quickly sear it in a hot pan or grill.



Figure 5: A four-step visual guide demonstrating the cooking process: 1. Place cooker in water, secure with clamp. 2. Set time and temperature. 3. Put food packed in vacuum bags into water. 4. Start machine and enjoy.



Figure 6: Illustration of the breathing light reminder system: Red light for heating mode, Green light for insulation mode, and Blue light for cooking completed.

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Video 2: "Elevate Your Culinary Game with BLITZHOME Sous Vide Machine" - This video showcases the ease of use and precision of the BLITZHOME Sous Vide Cooker, demonstrating temperature setting and the cooking process.

MAINTENANCE

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your BLITZHOME Sous Vide Cooker.

Cleaning

1. **Unplug and Cool:** Always unplug the device from the power outlet and allow it to cool completely before cleaning.
2. **Wipe Exterior:** Wipe the exterior of the unit with a soft, damp cloth. Do not immerse the entire unit in water.
3. **Clean Stainless Steel Sleeve:** The stainless steel sleeve can be removed for thorough cleaning. Unscrew the bottom cap and slide off the sleeve. Wash with mild soap and water, then rinse and dry completely.
4. **Remove Mineral Deposits:** If mineral deposits accumulate on the heating coil, fill a pot with water and add an equal

part white vinegar. Immerse the stainless steel part of the sous vide cooker (below the MAX line) and run it at 140°F (60°C) for 30 minutes. Rinse thoroughly afterward.

Disassembly and Assembly

The stainless steel sleeve and impeller can be disassembled for deep cleaning or inspection.

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Video 3: "BLITZHOME Sous Vide Machine Disassembly and Assembly Guide" - This video provides a step-by-step guide on how to disassemble and reassemble the BLITZHOME Sous Vide Cooker for cleaning and maintenance.

TROUBLESHOOTING

If you encounter issues with your BLITZHOME Sous Vide Cooker, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Device not turning on.	No power, loose connection.	Ensure the power cord is securely plugged into both the device and a working electrical outlet. Check the circuit breaker.
"E4" Error displayed.	Low water level.	Add water to the container until it is between the MIN and MAX marks. The device has Low Water Level Protection to prevent dry burning.
Wi-Fi connection issues.	Incorrect Wi-Fi frequency, weak signal, incorrect password.	Ensure your router is on the 2.4GHz frequency. Check for stable Wi-Fi signal. Re-enter Wi-Fi password in the app. Refer to the product video for quick setup guide.
Temperature not reaching set point.	Insufficient power, large water volume, cold starting water.	Ensure the device is plugged into a dedicated outlet. Use warm water to start. Cover the container to reduce heat loss.

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Video 4: "BLITZHOME Sous Vide Machine E3 Device Troubleshooting" - This video addresses common troubleshooting steps, specifically focusing on resolving the E3 error which indicates a low water level.

SPECIFICATIONS

Feature	Detail
Model Number	BH-SV2209-1
Brand	BLITZHOME
Wattage	1100 watts
Voltage	120 Volts (AC)
Temperature Range	77-198.5°F (25-92.5°C)
Temperature Accuracy	0.1°C / 1°F
Timer Range	0-100 hours
Material	Stainless Steel

Feature	Detail
Color	Black
Control Method	App, Touch Panel
Product Dimensions	2.83 x 2.83 x 15.08 inches
Item Weight	3.21 pounds
Max Container Capacity	15 Liters

WARRANTY AND SUPPORT

BLITZHOME offers reliable customer service and a warranty for your product.

- **Warranty:** The product comes with a 1-year warranty for quality issues, providing free replacements instead of repairs.
- **Lifetime After-Sales Support:** Rest assured with lifetime after-sales support.
- **Contact:** For any questions or concerns, please contact our responsive customer service team.

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For more information, visit the [BLITZHOME Store](#).

Related Documents - BH-SV2209-1

	<p>BLITZHOME Sous Vide Cooker User Manual</p> <p>User manual for the BLITZHOME Sous Vide Cooker, a WiFi-enabled 1100W immersion circulator with app control, accurate temperature and timer settings, and quiet operation.</p>
	<p>BLITZHOME Mini Dishwasher CDW1: Product Introduction and Parts List</p> <p>This document provides an introduction to the BLITZHOME Mini Dishwasher, model CDW1, and lists its key components. It covers essential parts like the water inlet, control panel, spray arm, filter, door, and various baskets and hoses.</p>
	<p>Winco SPECTRUM ESVI-1800 Electric Heavy-Duty Immersion Circulator: Installation and Operating Manual</p> <p>Comprehensive installation and operating manual for the Winco SPECTRUM ESVI-1800 electric heavy-duty immersion circulator. Includes safety precautions, setup, operation, maintenance, troubleshooting, and warranty information.</p>
	<p>RICARDO Sous Vide Precision Cooker User Care and Instruction Manual</p> <p>Comprehensive user care and instruction manual for the RICARDO Sous Vide Precision Cooker, covering safety guidelines, operational steps, parts identification, cleaning, cooking guidelines, and warranty information.</p>

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Cuiseur de précision sous vide
GUIDE D'UTILISATION ET D'ENTRETIEN

[Guide d'utilisation et d'entretien du Cuiseur de précision sous vide RICARDO](#)

Apprenez à utiliser et entretenir votre Cuiseur de précision sous vide RICARDO avec ce guide complet. Découvrez les consignes de sécurité, le fonctionnement, les étapes de cuisson sous vide et les conseils d'entretien pour des résultats parfaits.