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- › [BLITZHOME](#) /
- › [BLITZHOME Sous Vide Machine User Manual - Model SV2209-APP](#)

BLITZHOME SV2209-APP

BLITZHOME Sous Vide Machine User Manual

Model: SV2209-APP

1. INTRODUCTION

Thank you for choosing the BLITZHOME Sous Vide Machine. This manual provides essential information for the safe and efficient operation of your device. Please read it thoroughly before use and retain it for future reference.

The BLITZHOME Sous Vide Machine is designed to cook food to precise temperatures, ensuring consistent and high-quality results. It features WiFi connectivity for remote control via a mobile application and an intuitive touch control panel.



Image 1: BLITZHOME Sous Vide Machine and its mobile application interface.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- Ensure the water level is always between the minimum and maximum marks on the device to prevent dry burning.

3. PRODUCT OVERVIEW

3.1 Components

- Sous Vide Immersion Circulator
- Adjustable Clamp
- Power Cord
- User Manual

3.2 Control Panel and Indicators



Image 2: Detailed view of the control panel with labeled functions.

- **Temperature and Time Display Area:** Shows current and target temperature/time.
- **WiFi Connection Indicator:** Lights up when connected to WiFi.
- **Power Button:** Turns the device on/off.
- **Temperature Setting Button:** Switches between Celsius (°C) and Fahrenheit (°F) units.
- **Value Control Buttons (< / >):** Adjusts temperature and time values.
- **Setting Button:** Accesses reservation time and heat preservation time settings.
- **Breathing Light Reminder:** Changes color to indicate operational status:
 - **Red light:** Heating mode.
 - **Green light:** Insulation (holding temperature) mode.
 - **Blue light:** Cooking completed.

4. SETUP

4.1 Initial Placement

1. Select a suitable cooking container (pot or tank) with a capacity between 4-15 liters.
2. Attach the sous vide machine to the side of the container using the removable spiral fixation clamp. Ensure the clamp is securely tightened. The clamp is compatible with container thicknesses up to 3.3 cm.
3. Fill the container with water. Ensure the water level is between the minimum and maximum fill lines indicated on the sous vide device. Do not allow the water level to fall below the minimum or rise above the maximum during operation.
4. Plug the power cord into a standard electrical outlet.



Image 3: Securing the sous vide machine to a cooking container.

4.2 WiFi Connection (2.4GHz)

The BLITZHOME Sous Vide Machine supports 2.4GHz WiFi for remote control via its dedicated mobile application. Follow these steps to connect:

1. Download the BLITZHOME app from your smartphone's app store (available on Google Play and Apple App Store).
2. Ensure your router is operating on the 2.4GHz frequency. The device does not support 5GHz networks.
3. Open the app and follow the on-screen instructions to add your device. This typically involves putting the sous vide machine into pairing mode (refer to the app or device display for specific instructions) and entering your WiFi network credentials.
4. Once connected, the WiFi indicator on the device's control panel will illuminate.

Troubleshooting WiFi Connection: If you experience issues, ensure your router has a stable 2.4GHz signal. Refer to the app's help section or the troubleshooting guide in this manual for further assistance.



Image 4: Using the BLITZHOME app for WiFi remote control.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation Steps

1. **Prepare Food:** Place your food in a vacuum-sealed bag. Ensure all air is removed from the bag.
2. **Place Food in Water:** Submerge the sealed food bag completely into the water bath.
3. **Set Temperature and Time:**
 - Use the touch control panel on the device or the BLITZHOME app to set your desired cooking temperature (range: 77-198.5°F / 25-92.5°C) and cooking time.
 - The device offers a temperature accuracy of 0.1°C / 1°F.
4. **Start Cooking:** Press the power button on the device or initiate cooking via the app. The breathing light will turn red, indicating heating mode.
5. **Monitor Progress:** The app allows remote monitoring of the cooking process. The device's LED light will change to green for insulation mode (holding temperature) and blue when cooking is completed. Audio alerts will also notify you of completion.
6. **Finish Cooking:** Once the cooking cycle is complete, carefully remove the food from the water bath.

Usage Steps



1. Place this slow cooker in the water and secure it with screw clamp (note: the water in the pot should not fall below the minimum water level or rise above the maximum water level)



2. Set the time and temperature required for cooking



3. Put food packed in vacuum bags into water



4. Start the machine and wait until the cooking is over to take out the food and enjoy your delicious food

Image 5: Step-by-step guide for using the sous vide machine.

5.2 Advanced Features

- **Efficient Water Circulation:** The 1100W motor with 360° water circulation ensures rapid and even heating, reducing cooking time.
- **Quiet Operation:** The device operates at less than 15 dB noise level at 1 meter, providing a quiet cooking environment.
- **Recipe Library:** The BLITZHOME app includes 30 pre-programmed recipes for various food types.
- **Family Sharing:** Share device monitoring data with family members by setting them as administrators in the app.

Silent Operation, Loud Flavors

Brushless Motor and Water circulation system



Image 6: The sous vide machine's quiet operation.

6. MAINTENANCE AND CLEANING

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

6.1 Cleaning the Device

- Unplug and Cool:** Always unplug the device from the power outlet and allow it to cool completely before cleaning.
- Exterior Cleaning:** Wipe the exterior of the device with a soft, damp cloth. Do not use abrasive cleaners or immerse the top part of the device in water.
- Heating Element Cleaning:** For mineral deposits or residue on the stainless steel heating element, you can use a solution of equal parts white vinegar and water. Submerge only the stainless steel portion in the solution and run the device at a low temperature (e.g., 140°F / 60°C) for 20-30 minutes. Rinse thoroughly with clean water afterward.
- Clamp Cleaning:** The removable spiral fixation clamp can be detached and washed with warm, soapy water. Ensure it is dry before reattaching.

6.2 Storage

Store the sous vide machine in a clean, dry place when not in use. Ensure it is completely dry before storage.

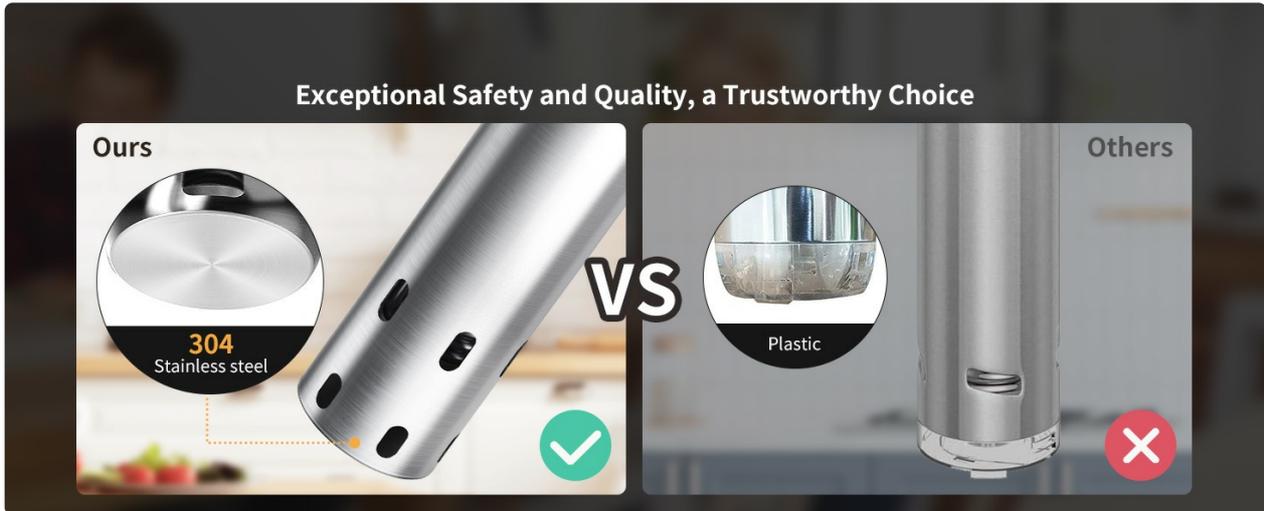


Image 7: The BLITZHOME Sous Vide Machine features a durable 304 stainless steel heating element.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Device does not turn on.	No power supply; loose plug.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
Water not heating or heating slowly.	Insufficient water level; heating element malfunction.	Check that the water level is above the minimum mark. If the issue persists, contact customer service.
WiFi connection fails.	Incorrect WiFi frequency; weak signal; incorrect password.	Ensure your router is on 2.4GHz. Move the device closer to the router. Re-enter WiFi password in the app. Refer to the app's setup guide.
Error Code E3 displayed.	Sensor issue or internal malfunction.	Unplug the device, allow it to cool, and clean the sensors if accessible. If the error persists, contact customer service.
Temperature variance during cooking.	External factors (e.g., drafts); large volume of cold food added.	Ensure the cooking container is covered to minimize heat loss. Avoid adding excessively cold items that might overwhelm the heating capacity. If variance is significant and consistent, contact customer service.

Problem	Possible Cause	Solution
Low Water Level Protection activated.	Water level dropped below minimum.	Add water to the container until it is above the minimum fill line. The device will resume operation.

8. SPECIFICATIONS

Feature	Specification
Product Dimensions	2.83"D x 2.83"W x 15.07"H
Capacity (Recommended Container)	4-15 Liters
Wattage	1100 watts
Voltage	120 Volts
Item Weight	2.56 Pounds
Brand	BLITZHOME
Material	Stainless Steel
Color	White
Control Method	App / Touch Control
Temperature Range	77-198.5°F (25-92.5°C)
Temperature Accuracy	± 0.1°C (1°F)
Model Number	SV2209-APP-WHITE
UPC	695845968709

9. WARRANTY AND CUSTOMER SUPPORT

9.1 Warranty Information

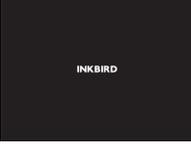
BLITZHOME offers a **1-year warranty** for quality issues with this product. In the event of a manufacturing defect or malfunction within this period, free replacements will be provided instead of repairs.

9.2 Customer Support

For any questions, concerns, or assistance with your BLITZHOME Sous Vide Machine, please contact our customer service team. Our team is available to assist you promptly.

Please refer to the product packaging or the BLITZHOME official website for the most current contact information.

Related Documents - SV2209-APP

	<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>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>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>Joule Sous Vide FAQ and Knowledge Base</p> <p>Comprehensive FAQ and knowledge base for the Joule sous vide device, covering setup, operation, troubleshooting, app usage, hardware specifications, and cooking techniques.</p>
	<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>