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BLITZHOME BH-PC-1

BLITZHOME Sous Vide Cooker Instruction Manual

MODEL: BH-PC-1

1. Introduction

Welcome to the world of precise cooking with your new BLITZHOME Compact Sous Vide Cooker. This manual provides essential information for the safe and efficient operation of your device, ensuring you achieve perfectly cooked, tender, and flavorful dishes every time. Please read this manual thoroughly before first use and keep it for future reference.

2. Safety Information

To ensure safe operation and prevent damage, please observe the following precautions:

- Always ensure the appliance is unplugged before cleaning or when not in use.
- Do not immerse the top part of the unit (above the minimum water line) in water.
- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised.
- Use only in a well-ventilated area.
- Do not operate the appliance if it has a damaged cord or plug, or if it malfunctions or has been damaged in any manner.
- Ensure the water level is always between the MIN and MAX marks to prevent dry burning and ensure proper operation.
- The unit is equipped with overheat protection and leakage protection for enhanced safety.
- Constructed from durable 304 stainless steel for food-grade safety and long-lasting performance.



Figure 2.1: The BLITZHOME Sous Vide Cooker features comprehensive safety mechanisms including dry-boil protection, low water reminder, and leakage protection to ensure a safe cooking experience.

3. Product Overview

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

- **Control Panel:** Smart LED touch screen for temperature and timer settings.
- **Heating Element:** Located at the bottom, responsible for heating the water.
- **Water Circulation System:** Ensures even heat distribution throughout the water bath.
- **Adjustable Clamp:** Securely attaches the cooker to various pot sizes.
- **Stainless Steel Housing:** Durable 304 stainless steel construction for the immersion part.



Figure 3.1: The BLITZHOME Sous Vide Cooker, a compact and efficient immersion circulator designed for precise cooking.



Figure 3.2: The compact design and durable clamp allow for easy handling and secure attachment to containers up to 1.3 inches thick, accommodating capacities from 8-12 liters.

4. Setup

Follow these steps to set up your sous vide cooker for the first time:

- Secure the Cooker:** Attach the sous vide cooker to the side of your cooking pot or container using the adjustable screw clamp. Ensure it is firmly secured and stable.
- Fill with Water:** Fill the pot with water, ensuring the water level is between the MIN and MAX fill lines indicated on the sous vide cooker.
- Prepare Food:** Place your food (e.g., meat, fish, vegetables) in a vacuum-sealed bag. Ensure all air is removed from the bag.
- Submerge Food:** Carefully place the vacuum-sealed food bag into the water bath. Ensure the bag is fully submerged.

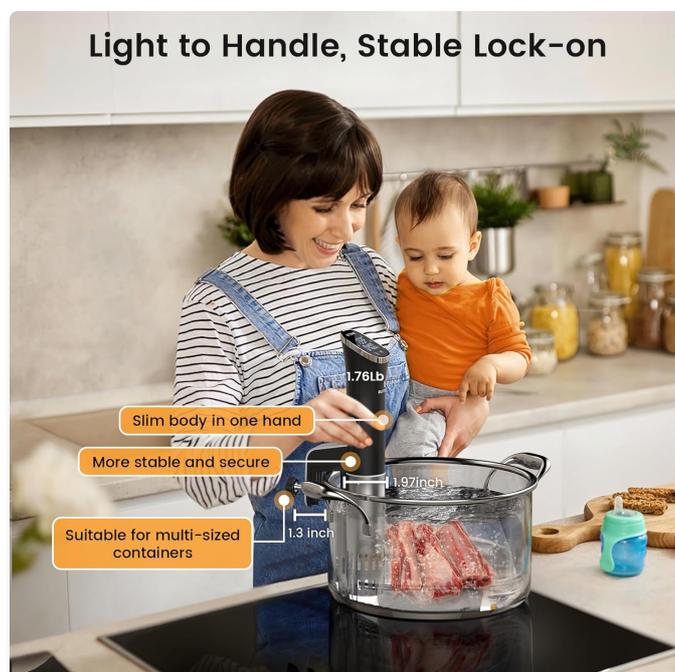


Figure 4.1: Step-by-step guide for setting up and using the BLITZHOME Sous Vide Cooker, from securing the device to enjoying your gourmet meal.

Video 4.1: This video demonstrates the setup process of the BLITZHOME Sous Vide Cooker, including attaching it to a container, adding water, and placing vacuum-sealed food. It also highlights how the cooker helps lock in nutrition.

5. Operating Instructions

Operating your BLITZHOME Sous Vide Cooker is simple with its intuitive touch controls:

1. **Power On:** Plug in the sous vide cooker. The LED display will illuminate.
2. **Set Temperature:** Use the '+' and '-' buttons on the touch panel to adjust the desired cooking temperature. The temperature range is 68-194°F (20-90°C) with 0.1°C/1°F accuracy.
3. **Set Timer:** Press the timer button to switch to timer setting mode. Use the '+' and '-' buttons to set the desired cooking time (from 0.01H to 72H).
4. **Start Cooking:** Press the 'Play/Pause' button to start the cooking process. The cooker will begin heating the water to the set temperature and maintain it precisely.
5. **Monitoring:** You can monitor the cooking progress directly on the LED display. For advanced control and remote monitoring, refer to the app instructions (if applicable for your model).
6. **Finish Cooking:** Once the timer expires, the cooker will alert you. Carefully remove the food bag from the water bath.



Figure 5.1: The BLITZHOME Sous Vide Cooker ensures precise temperature control ($\pm 0.1^{\circ}\text{C}/1^{\circ}\text{F}$) within a range of 68-194°F (20-90°C), leading to perfectly cooked results that preserve nutrients and flavor.

Video 5.1: This video showcases the BLITZHOME Sous Vide Cooker's features, including its smart LED touch screen, compact design, and compatibility with various containers. It also highlights the precise temperature and time control, efficient water circulation, and comprehensive safety features, demonstrating how it helps achieve Michelin-level results.

6. Maintenance and Cleaning

Regular cleaning and maintenance will prolong the life of your sous vide cooker:

- **Daily Cleaning:** After each use, unplug the unit and allow it to cool completely. Wipe the exterior with a damp cloth.
- **Cleaning the Immersion Part:** The stainless steel immersion part can be gently cleaned with a soft brush or sponge to remove any residue. Do not use abrasive cleaners.
- **Descaling:** Over time, mineral deposits may build up on the heating element. To descale, fill a pot with water and add 1 cup of white vinegar. Attach the sous vide cooker and run it at 140°F (60°C) for 30 minutes. Rinse thoroughly afterward.
- **Storage:** Store the sous vide cooker in a dry, cool place when not in use.



Figure 6.1: The immersion circulator is made from high-quality 304 stainless steel, ensuring durability and food-grade safety for all your cooking needs.

7. Troubleshooting

If you encounter issues with your BLITZHOME Sous Vide Cooker, refer to the table below for common problems and solutions:

Problem	Possible Cause	Solution
Unit does not power on.	No power supply; power outlet issue; unit malfunction.	Check power cord connection. Try a different outlet. If issue persists, contact customer service.
Water not heating.	Water level too low; heating element malfunction.	Ensure water is above MIN line. Check for error codes on display. Contact customer service if heating element is faulty.
Temperature is inaccurate.	Sensor issue; mineral buildup on heating element.	Perform descaling as per maintenance instructions. If problem persists, contact customer service.
Unit is noisy during operation.	Obstruction in water circulation; unit not properly secured.	Ensure no objects are blocking the water circulation. Re-secure the unit to the pot. The unit operates under 15 dB.

Problem	Possible Cause	Solution
Wi-Fi connection issues.	Incorrect network frequency; weak signal.	Ensure your router is on the 2.4GHz frequency and has a stable signal. Refer to the product video for a quick setup guide.

8. Specifications

Detailed technical specifications for your BLITZHOME Sous Vide Cooker:

Feature	Detail
Model Number	BH-PC-1
Product Dimensions	1.96"D x 1.96"W x 13.6"H
Capacity (Recommended)	8-12 Liters
Wattage	1000 watts
Voltage	110V
Material	304 Stainless Steel
Color	Black
Control Method	Touch
Temperature Range	68-194°F (20-90°C)
Temperature Accuracy	±0.1°C/1°F
Timer Range	0.01H (1 Min) to 72H
Noise Level	Under 15 dB
Item Weight	2.29 pounds
UPC	695845688201

9. Warranty and Support

BLITZHOME is committed to the quality of its products. Your BLITZHOME Sous Vide Cooker comes with a **1-year warranty** for quality issues, providing free replacements instead of repairs.

For any questions, concerns, or technical assistance, please contact our friendly customer service team. We are dedicated to your satisfaction and ready to assist you promptly.

Please refer to your purchase platform or the official BLITZHOME website for specific contact details and the most up-to-date warranty information.



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