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BLITZHOME BH-PC-1-WiFi

BLITZHOME BH-PC-1-WiFi Sous Vide Cooker User Manual

Model: BH-PC-1-WiFi

1. INTRODUCTION

The BLITZHOME BH-PC-1-WiFi Sous Vide Cooker is a precision immersion circulator designed to cook food to exact temperatures, ensuring consistent and flavorful results. This manual provides essential information for the safe and effective operation of your device, including setup, usage, maintenance, and troubleshooting.

2. IMPORTANT SAFETY INFORMATION

Please read all safety instructions before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the device is always immersed in water between the MIN and MAX fill lines during operation to prevent dry-boil.
- Do not operate the appliance if the power cord or plug is damaged.
- Keep the appliance away from children and pets.
- Do not touch hot surfaces. Use handles or knobs.
- Unplug from outlet when not in use and before cleaning.
- The device features dry-burn protection, overheat protection, water level alerts, and leakage protection for enhanced safety.
- Use only with appropriate containers that can withstand the cooking temperatures.

3. PRODUCT OVERVIEW

The BLITZHOME BH-PC-1-WiFi Sous Vide Cooker features a compact design with a smart LED touch screen and durable stainless steel construction.



The BLITZHOME Sous Vide Cooker, model BH-PC-1-WiFi, shown with its digital display indicating temperature and time, alongside a smartphone displaying the companion app. Various fresh ingredients like steak, fish, and vegetables are arranged around the device, highlighting its versatility.

Key Features:

- **Precise Temperature Control:** 68-194°F (20-90°C) with 0.1°C/1°F accuracy.
- **Adjustable Timer:** 0.01H (1 Min) to 72H.
- **Dual Control:** LED touch controls and 2.4GHz WiFi remote control via app.
- **Quiet Operation:** Runs under 15 dB.
- **Durable Construction:** 304 stainless steel.
- **Safety Features:** Dry-burn protection, high-temperature protection, water level alerts, and leakage protection.

4. SETUP

1. **Choose a Container:** Select a pot or container suitable for sous vide cooking. The removable spiral fixation clamp can attach to containers up to 1.3 inches thick, with a recommended capacity of 8-12 liters.

Safer and Longer Use



The BLITZHOME sous vide cooker is shown with its key dimensions and the secure spiral fixation clamp, designed to fit various container sizes up to 1.3 inches thick.

2. **Secure the Cooker:** Attach the sous vide cooker to the side of your chosen container using the adjustable clamp. Ensure it is firmly in place.
3. **Fill with Water:** Fill the container with water. The water level must be between the MIN and MAX indicators on the immersion circulator.
4. **Prepare Food:** Place your food in a vacuum-sealed bag. Ensure all air is removed from the bag to allow for even cooking.

Light to Handle, Stable Lock-on



A four-panel image illustrating the simple process of using the sous vide cooker: 1) Secure the cooker with the screw clamp, 2) Place vacuum-packed food in water, 3) Set cooking time and temperature, and 4) Enjoy the delicious results.

5. **Place Food in Water:** Submerge the vacuum-sealed food bag into the water bath. Ensure the bag is fully submerged and not touching the heating element directly.

5. OPERATING INSTRUCTIONS

5.1 Manual Control (Touch Panel)

1. **Power On:** Plug the sous vide cooker into a power outlet. The display will light up.
2. **Set Temperature:** Press and hold the 'Settings' button (gear icon) for 3 seconds to enter temperature setting mode. Use the '+' and '-' buttons to adjust the desired temperature.
3. **Set Time:** Press the 'Settings' button again to switch to time setting mode. Use the '+' and '-' buttons to adjust the desired cooking time (hours and minutes).
4. **Start Cooking:** Press the 'Play/Pause' button to start the cooking process. The device will begin heating the water to the set temperature.
5. **Stop Cooking:** Press the 'Play/Pause' button to pause or stop the cooking process.

Enjoy gourmet dishes in just a few steps



A detailed view of the BLITZHOME sous vide cooker's smart touch control panel, showing the temperature display (e.g., 133F), time display (e.g., 04:00), and intuitive buttons for value control, temperature/time switching, and start/stop.

5.2 WiFi APP Control

Control and monitor your sous vide cooker remotely using the dedicated BLITZHOME app.

1. **Download the App:** Search for 'BLITZHOME' in your smartphone's app store (Google Play or Apple App Store) and install it.
2. **Connect to WiFi:** Ensure your router is on the 2.4GHz frequency for a stable connection. Follow the in-app instructions to pair your device.
3. **Select Recipes:** The app offers 40 cloud recipes and a favorites function. Select a recipe to automatically set temperature and time.
4. **Monitor and Control:** Start, pause, or stop cooking from your phone. Monitor the cooking process and receive notifications.
5. **Share Access:** Share device monitoring with family members by setting them as administrators within the app.

Taste Exactly As You Want

✓ Vacuum lock freshness

✓ Preserves nutrients

✓ Low oil

✓ Healthy

±0.1°C/±1°F
Temperature Accuracy

68-194°F (20-90°C)
Temperature Range



A smartphone screen shows the BLITZHOME Sous Vide app interface, offering various recipe categories such as vegetables, eggs, beef, fish & seafood, and pork, allowing users to select and control cooking settings remotely.

This video demonstrates the BLITZHOME Compact Sous Vide Cooker in action, highlighting its features such as precise temperature control, quiet operation, and the ability to lock in nutrition. It shows the device being set up, food being cooked, and the final delicious results, emphasizing the convenience and quality of sous vide cooking.

6. MAINTENANCE

6.1 Cleaning

1. **Unplug and Cool:** Always unplug the device and allow it to cool completely before cleaning.
2. **Clean Heating Element:** The stainless steel part can be wiped with a damp cloth. For stubborn mineral deposits, soak the stainless steel portion in a mixture of equal parts white vinegar and water for 30 minutes, then gently scrub with a non-abrasive brush. Rinse thoroughly.
3. **Clean Top Unit:** Wipe the top control unit with a soft, damp cloth. Do not submerge the top unit in water.
4. **Dry Thoroughly:** Ensure all parts are completely dry before storing or next use.

6.2 Storage

Store the sous vide cooker in a cool, dry place. Ensure the power cord is neatly wrapped and not kinked.

7. TROUBLESHOOTING

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

- **Device not powering on:** Check if the power cord is securely plugged into a working outlet.
- **Water not heating:** Ensure the water level is between the MIN and MAX lines. Check for any error codes on the display.
- **Wi-Fi connection issues:** Ensure your router is operating on the 2.4GHz frequency. Verify that the device is within range of your Wi-Fi network. Refer to the app's help section for detailed connection steps.
- **Inaccurate temperature reading:** Ensure the device is properly immersed and the water is circulating freely.
- **Error Codes:** If an error code appears on the display, consult the full user manual (if provided separately) or contact customer support for specific guidance.

8. SPECIFICATIONS

Feature	Specification
Product Dimensions	1.96"D x 1.96"W x 13.6"H
Capacity (Recommended Container)	8-12 Liters
Wattage	1000 watts
Voltage	110V
Brand	BLITZHOME
Material	304 Stainless Steel
Control Method	App, Touch
Upper Temperature Rating	194 Degrees Fahrenheit
Item Weight	2.33 pounds
Model Number	BH-PC-1-WiFi
UPC	695845550782

9. WARRANTY AND SUPPORT

BLITZHOME is committed to product quality. This sous vide cooker comes with a **1-year warranty** for quality issues, offering free replacements instead of repairs.

For any questions, concerns, or support needs, please contact our customer service team. Refer to your purchase documentation for specific contact details.