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> Inkbird WIFI Sous Vide Cooker ISV-300W User Manual

Inkbird ISV-300W

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Model: ISV-300W

INTRODUCTION

This user manual provides detailed instructions for the safe and efficient operation of your Inkbird WIFI Sous Vide Cooker ISV-300W. Please read this manual thoroughly before using the appliance and retain it for future reference. The Inkbird ISV-300W is designed to provide precise temperature control for sous vide cooking, ensuring consistent and delicious results.

SAFETY INFORMATION

- Always ensure the appliance is securely clamped to the cooking vessel before operation.
- Do not immerse the top part of the unit (above the MAX water level line) in water. The unit is IPX7 waterproof, meaning the stainless steel tube and lower body are designed to withstand immersion, but the control panel should remain dry.
- Ensure the water level is always between the MIN and MAX marks on the stainless steel tube during operation to prevent damage to the heating element and ensure proper circulation.
- Keep out of reach of children and pets.
- Use caution when handling hot water and the appliance during and after cooking.
- Unplug the appliance from the power outlet when not in use or before cleaning.
- Do not operate the appliance if it has a damaged cord or plug, or if it malfunctions or has been damaged in any manner.
- This appliance is for household use only.

PRODUCT OVERVIEW

The Inkbird ISV-300W Sous Vide Cooker features a robust design with a stainless steel heating column and an intuitive LCD screen for easy operation. It is equipped with a fixing clamp for secure attachment to various cooking vessels.



Image: The Inkbird ISV-300W Sous Vide Cooker, showcasing its sleek design and a cooked steak, highlighting its culinary application.

Components:



Image: A detailed diagram of the Inkbird ISV-300W, pointing out key components such as the LCD screen, running status indicator, fixing clamp, stainless steel tube, and MIN/MAX water level indicators.

- **LCD Screen:** Displays current temperature, set temperature, time left, and set time.
- **Control Buttons:** For setting temperature, time, and other functions.
- **Running Status Indicator:** Light indicating operational status.
- **Fixing Clamp:** Adjustable clamp to secure the unit to a pot or container.
- **Stainless Steel Tube:** Houses the heating element and circulator.
- **MIN/MAX Water Level:** Indicators for safe water levels during operation.

SETUP

1. **Choose a Container:** Select a heat-safe pot or container large enough to hold the food and the sous vide cooker, ensuring the water level will remain between the MIN and MAX marks.
2. **Attach the Cooker:** Securely attach the Inkbird ISV-300W to the side of your chosen container using the adjustable

fixing clamp.

3. **Fill with Water:** Fill the container with water. Ensure the water level is above the MIN mark and below the MAX mark on the stainless steel tube.
4. **Power On:** Plug the sous vide cooker into a grounded electrical outlet. The LCD screen will illuminate.

OPERATING INSTRUCTIONS

Basic Operation:

1. **Set Temperature:** Use the '+' and '-' buttons on the control panel to adjust the desired cooking temperature. The temperature range is 32°F–194°F (0°C–90°C).
2. **Set Time:** Use the time setting buttons to set the desired cooking duration. The timer can be set for up to 100 hours.
3. **Start Cooking:** Press the 'Start' button to begin heating the water. The circulator will begin to operate.
4. **Add Food:** Once the water reaches the set temperature, carefully place your vacuum-sealed food into the water bath.
5. **Monitor Progress:** The LCD screen will display the current water temperature and the remaining cooking time.

App Connectivity (InkbirdPro App):

The Inkbird ISV-300W can be controlled remotely via the InkbirdPro app on your smartphone, connecting through 2.4GHz Wi-Fi.



Image: A visual guide demonstrating the pairing process of the Inkbird ISV-300W with the InkbirdPro app, illustrating remote control and monitoring capabilities via 2.4G Wi-Fi.

1. **Download App:** Search for "InkbirdPro" in your smartphone's app store (iOS or Android) and install it.
2. **Register/Login:** Create an account or log in to the InkbirdPro app.
3. **Add Device:** Follow the in-app instructions to add your ISV-300W device. Ensure your phone is connected to a 2.4GHz Wi-Fi network during the pairing process.
4. **Remote Control:** Once connected, you can remotely start, stop, monitor, and adjust cooking settings from your phone.

Using Preset Recipes:

The InkbirdPro app includes 14 preset recipes for various food types, simplifying the cooking process.

14 Free Preset Recipes on APP



Image: The InkbirdPro app displaying a selection of 14 free preset recipes, including options for chicken breast, tender roast, tender steaks, tough cuts, and turkey leg, with suggested cooking times and temperatures.

- Browse the "Preset" section in the app to find recipes for different meats, poultry, seafood, and vegetables.
- Select a recipe, and the app will automatically set the recommended temperature and time for your sous vide cooker.

Advanced Features:

- **Booking Function:** Schedule cooking sessions in advance using the app.
- **Real-time Alerts:** Receive notifications on your phone when cooking is complete or if there are any issues (e.g., low water level).
- **Safety Alarms:** The unit features automatic stop mechanisms for water shortage protection and probe abnormality protection, preventing potential damage.

Alerts you when cooking is done!



2.4Ghz
WI-FI



cooking complete
cooking is completed



Image: The Inkbird Sous Vide Cooker in operation, with a smartphone displaying a "cooking complete" notification, illustrating the real-time alert feature.

Automatic Stop Mechanism

Prevents potential danger and property loss



Water Shortage Protection

Probe Abnormality Protection



Image: A diagram illustrating the automatic stop mechanisms of the Inkbird Sous Vide Cooker, specifically highlighting water shortage protection and probe abnormality protection to prevent potential hazards.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Inkbird Sous Vide Cooker.



IPX7

Waterproof

Worry-free to use, easy to clean



Image: The Inkbird Sous Vide Cooker being splashed with water, demonstrating its IPX7 waterproof rating for worry-free use and easy cleaning.

- **After Each Use:** Unplug the unit and allow it to cool completely. Wipe down the stainless steel tube with a soft cloth.
- **Cleaning the Tube:** If mineral deposits or food residue accumulate on the stainless steel tube, you can clean it by immersing the tube (below the MAX line) in a mixture of water and white vinegar (e.g., 1 part vinegar to 4 parts water) and running the unit at 140°F (60°C) for 20-30 minutes. Then, scrub gently with a non-abrasive brush or cloth.
- **Control Panel:** Wipe the control panel with a damp cloth. Do not use abrasive cleaners or immerse the control panel in water.
- **Storage:** Store the unit in a dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power outlet issue; unit malfunction.	Ensure unit is securely plugged into a working outlet. Test the outlet with another appliance. If still no power, contact customer support.
Water not heating.	Water level too low; heating element issue.	Check water level and add water if below MIN mark. Ensure the unit is properly set to 'Run' mode. If problem persists, contact customer support.
App cannot connect to the device.	Incorrect Wi-Fi band; poor Wi-Fi signal; incorrect pairing steps.	Ensure your router is broadcasting a 2.4GHz Wi-Fi signal and your phone is connected to it during pairing. Move closer to the router. Re-attempt pairing following app instructions.
Unit makes clicking sound.	Normal operation of the relay.	This is normal, especially when the unit is maintaining temperature. The relay accurately controls the temperature.
Temperature reading is inaccurate.	Calibration needed.	The unit can be calibrated for pinpoint accuracy. Refer to the InkbirdPro app settings or contact customer support for calibration instructions if needed.

SPECIFICATIONS

Precise Temperature Control

Makes Every Steak Fancy



0-90°C/32-194°F

Temperature range:



0.1°C/0.3°F

Temperature accuracy:



Image: The Inkbird Sous Vide Cooker demonstrating its precise temperature control capabilities, with a temperature range of 0-90°C / 32-194°F and an accuracy of $\pm 0.1^{\circ}\text{C}$ / 0.3°F .

- **Model:** ISV-300W
- **Wattage:** 1000 Watts
- **Temperature Range:** 32°F – 194°F (0°C – 90°C)
- **Temperature Accuracy:** $\pm 0.3^{\circ}\text{F}$ ($\pm 0.1^{\circ}\text{C}$)
- **Timer Range:** Up to 100 hours
- **Connectivity:** 2.4GHz Wi-Fi (InkbirdPro App)
- **Waterproof Rating:** IPX7 (for the immersed part)
- **Material:** Stainless Steel
- **Dimensions:** Approximately 15.2 x 5.04 x 4.13 inches
- **Item Weight:** Approximately 2.53 pounds

WARRANTY AND SUPPORT

For warranty information, technical support, or any inquiries regarding your Inkbird ISV-300W Sous Vide Cooker, please visit the official Inkbird website or contact their customer service directly. Keep your purchase receipt as proof of purchase for warranty claims.

Official Inkbird Store: [Inkbird Store on Amazon](#)

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