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- › [carori](#) /
- › [Carori Sous Vide Machine 1100W, Model SVC-2000W User Manual](#)

carori SVC-2000W

Carori Sous Vide Machine 1100W

Model: SVC-2000W

User Manual

1. INTRODUCTION

Thank you for choosing the Carori Sous Vide Machine. This precision cooker is designed to provide consistent and accurate temperature control for perfect cooking results. Please read this manual thoroughly before operating the device to ensure safe and efficient use. Keep this manual for future reference.

Important Safety Information

- Always ensure the appliance is properly grounded.
- Do not immerse the top part of the sous vide machine (control panel) in water.
- Keep out of reach of children.
- Use only with appropriate voltage (120V).
- Always ensure the water level is between the MIN and MAX marks on the device.
- Unplug the device when not in use and before cleaning.

2. PRODUCT OVERVIEW

The Carori Sous Vide Machine is an immersion circulator designed for precise temperature cooking. It features a powerful 1100W motor for rapid heating and a quiet brushless motor for minimal noise during operation. The device includes intuitive touch controls and an adjustable clamp for versatile use with various containers.

Many Surprising Recipes

Use to slow cook, meal-prep, ferment, incubate and more



10 Min

Poached Eggs



40 Min

Mashed Potatoes



2 Hrs

Tender Brisket



15 Min

Sous Vide Vegetables



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Figure 2.1: Carori Sous Vide Machine 1100W

Key Components and Features

- **1100W Superpower Motor:** Heats up to 18 liters of water efficiently.
- **Ultra Quiet Operation:** Brushless motor ensures minimal noise during cooking.
- **Intuitive Touch Controls:** Easy adjustment of temperature and time.
- **Temperature Unit Conversion:** Easily switch between Fahrenheit and Celsius.
- **Adjustable Clamp:** Securely attaches to various pots and containers.
- **Removable Stainless Steel Cover:** Made from SUS304 stainless steel for durability and easy cleaning.
- **Manual Calibration:** Allows for fine-tuning temperature accuracy.

Detachable Design

Detachable stainless steel skirt,
and clamp for easy cleaning
and storage

Adjustable
Clamp

Dry Burn Protection

Water Temperature
Sensor

Precise Heater

Water Circulation
Impeller

SUS 304 Stainless
Steel Skirt

High-efficiency
Brushless Motor

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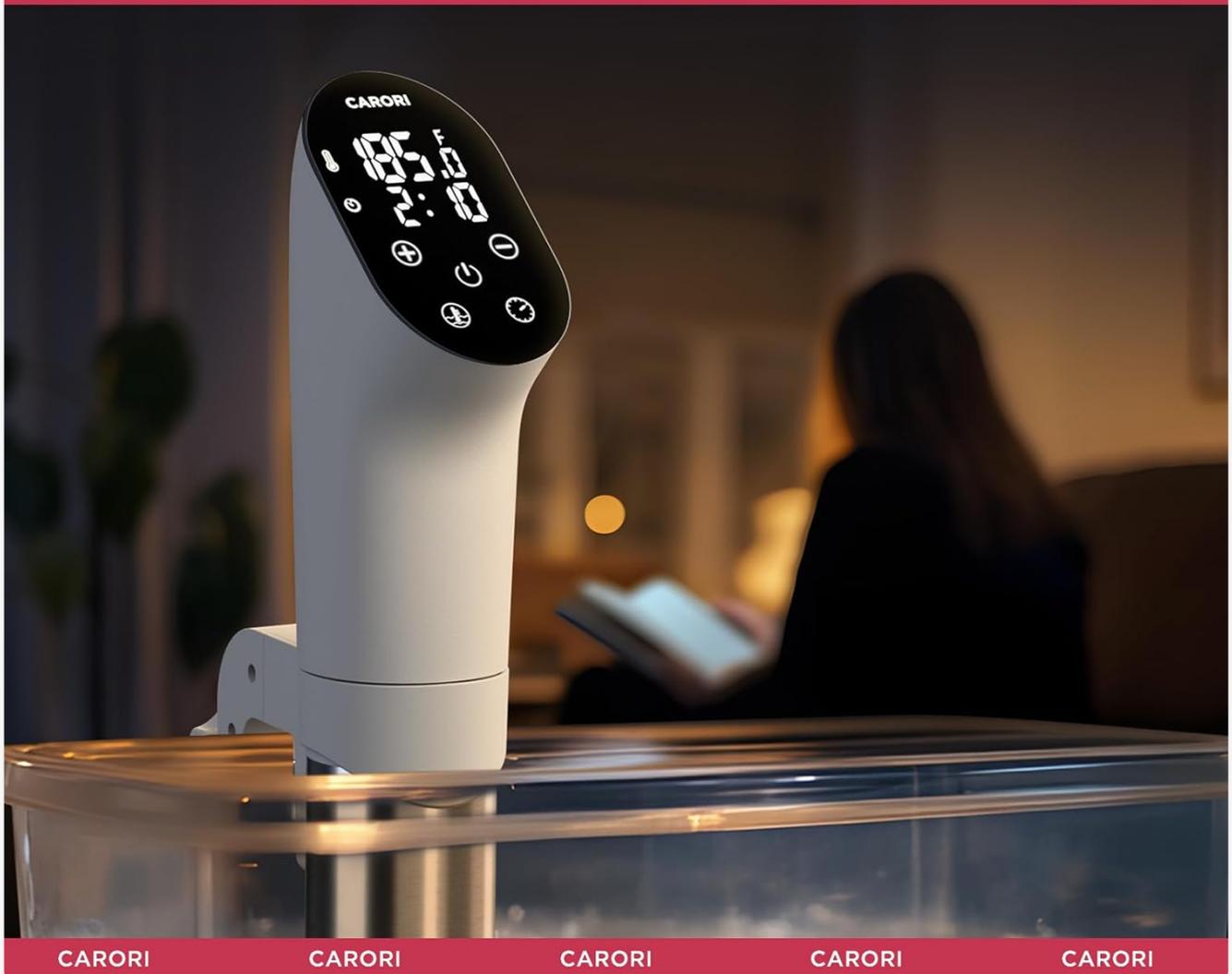
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Figure 2.2: Internal components and detachable design for easy cleaning.

Almost No Noise

Up to 99 hours of continuous, quiet run time.



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Figure 2.3: The sous vide machine operates with minimal noise, suitable for overnight cooking.

3. SETUP

Follow these steps to set up your Carori Sous Vide Machine for first use:

1. **Choose a Container:** Select a heat-safe pot or container. The adjustable clamp allows the sous vide machine to attach to various sizes.
2. **Attach the Device:** Securely attach the sous vide machine to the side of your chosen container using the adjustable clamp. Ensure it is stable.
3. **Fill with Water:** Fill the container with water. Ensure the water level is between the MIN and MAX marks indicated on the stainless steel skirt of the device.
4. **Plug In:** Plug the power cord into a grounded electrical outlet. The display will illuminate.

Attaches To **Any** Contanier

Use any deep contanier to sous vide



Sous Vide Container



Stockpot



Stockpot

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Figure 3.1: The adjustable clamp allows the sous vide machine to be used with various deep containers.

4. OPERATING INSTRUCTIONS

Operating your Carori Sous Vide Machine is straightforward. Follow these steps for precise cooking:

4.1 Setting Temperature and Time

1. **Power On:** Press the power button to turn on the device.
2. **Set Temperature:** Press the Temperature button. The 'Unit' on the LED screen will flash. Use the '+' and '-' buttons to adjust the desired temperature. Press the Temperature button again to confirm.
3. **Set Time:** Press the Time button. The 'Unit' on the LED screen will flash. Use the '+' and '-' buttons to adjust the desired cooking time. Press the Time button again to confirm.
4. **Start Cooking:** Press the Start button to begin the heating process. The device will heat the water to your set temperature.

Light Touch, **Instant Control**

Choose your temp and timer, it's so easy



Temperature Setting Button



Time Setting Button

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Figure 4.1: Intuitive touch controls for setting temperature and time.

4.2 Preparing and Cooking Food

1. **Prepare Food:** Season your food as desired and place it in a vacuum-sealable bag. Ensure all air is removed from the bag before sealing.
2. **Submerge Food:** Once the water reaches the set temperature, carefully submerge the sealed food bag into the water bath. Ensure the bag is fully immersed and not floating.
3. **Cook:** Allow the food to cook for the specified duration. The device will maintain the precise temperature.
4. **Finish (Optional):** After cooking, you may choose to sear, grill, or broil your food for a few minutes to create a desirable crust or texture.

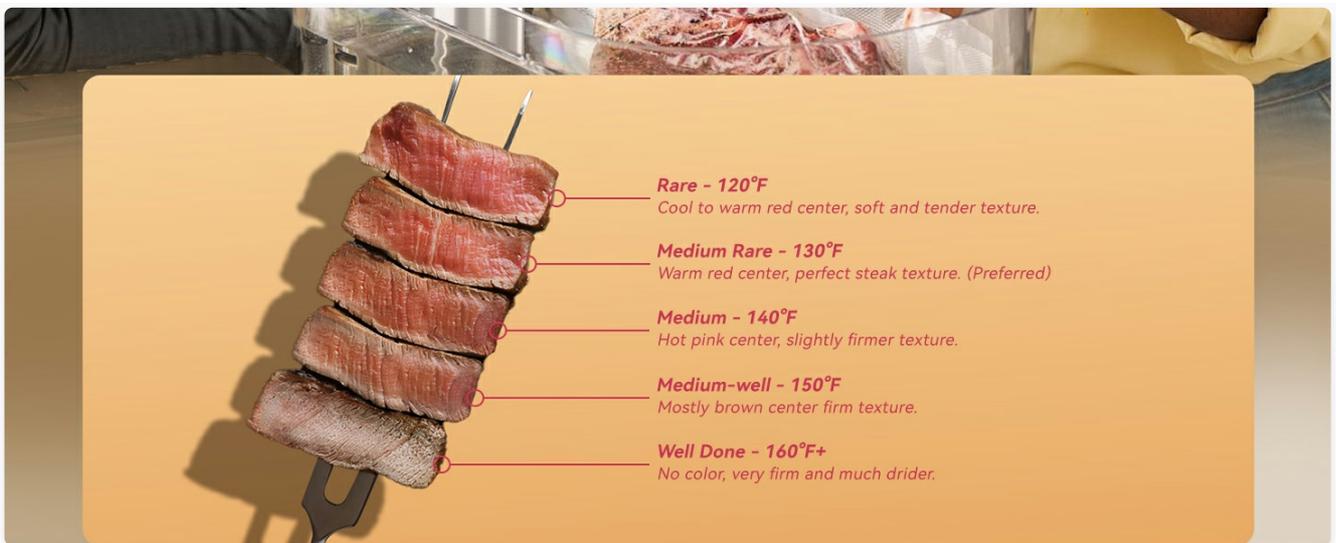


Figure 4.2: Guide for achieving desired steak doneness with sous vide.



Figure 4.3: Examples of various foods that can be cooked using the sous vide method.

4.3 Video Demonstration

Watch this official video for a visual guide on using the Carori Sous Vide Cooker:

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Video 4.1: Official demonstration of the Carori Sous Vide Cooker in use, showing various cooking applications.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your sous vide machine.

- Unplug and Cool:** Always unplug the device from the power outlet and allow it to cool completely before cleaning.
- Remove Stainless Steel Cover:** The stainless steel skirt is removable for easy cleaning. Twist and pull to detach it.
- Clean Components:** The removable stainless steel cover can be washed by hand with mild soap and water or placed in a dishwasher. Wipe the main body of the device (the part with the control panel) with a damp cloth. Do not immerse the main body in water.
- Descaling:** If you notice mineral buildup (limescale) on the heating element, you can descale the unit. Fill a

pot with water to the MIN level, add 1 cup of white vinegar, and run the device at 140°F (60°C) for 30 minutes. Rinse thoroughly afterward.

5. **Storage:** Store the sous vide machine in a dry place when not in use.

Accurate To Every Doneness You Want

1100W motor to quickly reach and hold the perfect temp.



Figure 5.1: The durable SUS304 stainless steel skirt is designed for high temperatures and easy cleaning.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Device does not power on.	Not plugged in; power outlet issue; device malfunction.	Ensure the power cord is securely plugged into a working outlet. Try a different outlet. If the issue persists, contact customer support.

Problem	Possible Cause	Solution
Water is not heating.	Heating element issue; water level too low.	Check that the water level is between the MIN and MAX marks. Ensure the device is properly set to a temperature and started. Contact customer support if the problem continues.
Temperature is inaccurate.	Mineral buildup; calibration needed.	Perform descaling as described in the Maintenance section. Use the manual calibration feature to adjust the temperature if necessary.
Device is noisy.	Obstruction in impeller; normal operation.	Ensure there are no obstructions around the impeller. A slight hum is normal during operation. If the noise is excessive, contact customer support.

7. SPECIFICATIONS

Specification	Detail
Model Number	SVC-2000W
Product Dimensions	2.2"D x 2.2"W x 15.6"H
Capacity (Water)	Up to 18 Liters
Wattage	1100 watts
Voltage	120V
Material	Stainless Steel (SUS304)
Control Method	Touch
Temperature Range	68°F to 203°F (20°C to 95°C)
Minimum Adjustment Unit	0.1 °C
Item Weight	3.74 pounds
Manufacturer	Carori



Figure 7.1: Product dimensions and packaging details.

8. WARRANTY AND SUPPORT

For warranty information and customer support, please contact Carori Official directly. Details regarding product warranty periods and service procedures are typically provided with your purchase documentation or can be obtained by contacting the seller.

Contact Information: Refer to your purchase receipt or the Carori official website for the most up-to-date customer service contact details.

