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> [bjlysk WIFI Sous Vide Cooker SJ-S015W Instruction Manual](#)

## **bjlysk SJ-S015W**

# **bjlysk WIFI Sous Vide Cooker SJ-S015W Instruction Manual**

## **1. INTRODUCTION**

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This manual provides essential information for the safe and efficient operation of your bjlysk WIFI Sous Vide Cooker, model SJ-S015W. Please read this manual thoroughly before using the appliance and retain it for future reference. The Sous Vide Cooker is designed for precise low-temperature cooking, ensuring consistent and flavorful results.



Image 1.1: The bjlysk WIFI Sous Vide Cooker SJ-S015W, highlighting its upgraded WIFI capabilities, precision temperature control, and easy operation.

## 2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This appliance is for household use only.

### Key Safety Features:

- **Water Level Monitoring:** The device includes an alarm system that monitors water levels, preventing operation if water is too low or too high.
- **Overheat Protection:** Automatic shutdown occurs if the internal temperature exceeds safe limits.
- **Anti-Dry Burning:** Prevents the unit from operating without sufficient water, protecting the heating element.
- **Leakage Protection:** The machine automatically powers off if an electrical leakage is detected.

# 4 Protection Mechanisms

Multiple safety sensing probes

More Safe

## No Water Detection

If no water or less water is detected, it will shut down automatically

## High Temperature Detection

The machine shuts down automatically when high temperature is detected

## Water Level Monitoring

Automatically detect the water level to avoid too much or too little

## Leakage Protection

The machine is automatically powered off when electric leakage is detected



Image 2.1: Illustration of the four protection mechanisms: No Water Detection, High Temperature Detection, Water Level Monitoring, and Leakage Protection.

## General Safety Precautions:

- Do not immerse the top part of the appliance (control panel) in water.
- Ensure the appliance is securely clamped to the cooking vessel.
- Keep out of reach of children.
- Always unplug the appliance when not in use and before cleaning.
- Do not operate if the power cord or plug is damaged.

## 3. PRODUCT OVERVIEW

Familiarize yourself with the components and controls of your Sous Vide Cooker.



Image 3.1: Detailed view of the Sous Vide Cooker's control panel and main components, including buttons for On/Off, Temperature Adjustment, Timer, Wifi Controller, and water level indicators (MAX/MIN).

### Components:

- **Control Panel:** Digital display for temperature and time, with touch controls.
- **Heating Element:** Located in the lower stainless steel section.
- **Circulator:** Ensures even water temperature.
- **Clamp:** Adjustable clamp for securing the unit to various cooking vessels.
- **Water Level Indicators:** MAX and MIN lines on the stainless steel body.
- **LED Status Lights:** Three-color indicator for different working states.

# Detail Determines Quality



## LCD Screen

HD display Convenient operation

## New Design

Simple and Stable



Image 3.2: Close-up of the HD LCD screen for convenient operation and the simple, stable new clamp design.

## 4. SETUP

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Follow these steps for initial setup before first use.

1. **Unpack:** Carefully remove the Sous Vide Cooker from its packaging.
2. **Choose a Vessel:** Select a heat-safe pot or container. Ensure it is deep enough to accommodate the Sous Vide Cooker with water levels between the MIN and MAX marks.
3. **Attach the Cooker:** Securely attach the Sous Vide Cooker to the side of your chosen vessel using the adjustable clamp.
4. **Fill with Water:** Fill the vessel with water. Ensure the water level is above the MIN mark and below the MAX mark on the Sous Vide Cooker.
5. **Connect Power:** Plug the power cord into a standard electrical outlet. The display will illuminate.

## 5. OPERATING INSTRUCTIONS

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The Sous Vide Cooker can be operated manually or via the dedicated mobile application.

### Manual Operation:

1. **Power On:** Press the On/Off button to turn on the device.
2. **Set Temperature:** Use the temperature adjustment buttons (Add/Reduce) to set your desired cooking temperature (range 25-95°C).
3. **Set Timer:** Click the Timer button to set the cooking time. Long press to set an appointment time (delayed start).
4. **Start Cooking:** Once temperature and time are set, the unit will begin heating the water.
5. **Add Food:** Once the target temperature is reached (indicated by a green LED light), place your vacuum-sealed food into the water bath.



Image 5.1: The Sous Vide Cooker heating water with vacuum-sealed food, demonstrating its fast heating capability.

### App Control (WIFI Connectivity):

The Sous Vide Cooker can be controlled remotely via a mobile application (e.g., Tuya Smart App).

1. **Download App:** Download and install the recommended app (e.g., "Tuya" or similar smart home app) from your device's app store.

2. **Connect to WIFI:** Follow the in-app instructions to connect your Sous Vide Cooker to your home WIFI network.
3. **Remote Control:** Once connected, you can remotely set temperatures, times, and access preset recipes directly from the app.



Image 5.2: Screenshot of a mobile application interface demonstrating remote temperature and time settings, on-off control, and reservation timing functions for the Sous Vide Cooker.

### LED Status Indicators:

The LED light on the unit indicates the current working status:

- **Green Light:** Temperature has reached the set target.
- **Blue Light:** Cooking process is completed.
- **Red Light:** Unit is actively working/heating.

# Working Status

LED lights have three colors: green, blue and red to represent different working states



Image 5.3: Visual representation of the three LED light colors (Green, Blue, Red) indicating Temperature Reached, Completed, and Works In Progress states, respectively.

## 6. MAINTENANCE

Proper maintenance ensures the longevity and performance of your Sous Vide Cooker.

### Cleaning:

1. **Unplug:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the control panel and exterior with a soft, damp cloth. Do not use abrasive cleaners.
3. **Heating Element:** The stainless steel portion can be cleaned by wiping with a damp cloth. For mineral deposits, a solution of equal parts white vinegar and water can be circulated at 60°C (140°F) for 20-30 minutes, then rinsed.
4. **Storage:** Store the Sous Vide Cooker in a dry place when not in use.

## 7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Unit does not power on.	No power supply; loose plug.	Check power outlet and ensure plug is securely inserted.
Water not heating.	Water level too low/high; overheat protection activated.	Adjust water level between MIN and MAX marks. Allow unit to cool if overheated.
Temperature inaccurate.	Mineral buildup on heating element/sensor.	Clean the heating element and sensor as per maintenance instructions.
App connection issues.	Incorrect WIFI password; router too far; app not updated.	Verify WIFI credentials, move closer to router, update app, or restart device/router.

If the problem persists after attempting these solutions, please contact customer support.

## 8. SPECIFICATIONS

Technical details for the bjlysk WIFI Sous Vide Cooker SJ-S015W.

Feature	Detail
Model	SJ-S015W
Power	1100 W
Dimensions	380 * 105 * 92 mm (approx. 15 x 4.1 x 3.6 inches)
Temperature Setting Range	25°C - 95°C (77°F - 203°F)
Temperature Deviation	± 0.2°C
Time Setting Range	00:01 - 99:59 (Hours:Minutes)
Maximum Water Circulation	23L
Material	304 Food-Grade Stainless Steel



**Name: Tekola Sous Vide**

**Dimensions: 380\*105\*92 mm**

**Temperature Setting Range: 25°C - 95°C**

**Temperature Deviation:  $\pm 0.2^{\circ}\text{C}$**

**Power: 1100 W**

**Maximum Water Circulation: 23L**

**Actual Temperature Display: 25°C - 95°C**

**Time Setting Range: 00:01 - 99:59**

Image 8.1: Diagram showing the dimensions of the Sous Vide Cooker and a summary of its key specifications.

## 9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact the retailer where the product was purchased. Keep your proof of purchase for warranty claims.