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Vpcok Direct SV-2405

Vpcok Direct SV-2405 Sous Vide Machine Cooker Instruction Manual

Model: SV-2405

1. INTRODUCTION TO SOUS VIDE COOKING

Sous vide, a French term meaning "under vacuum," is a cooking method in which food is sealed in a vacuum-sealed bag and then cooked in a precisely temperature-controlled water bath. This technique ensures food is cooked evenly to a perfect internal temperature, resulting in consistent, restaurant-quality results with enhanced flavor, moisture, and nutrients.

The Vpcok Direct SV-2405 Sous Vide Machine Cooker brings this professional cooking method to your home kitchen, offering precise temperature control and ease of use for a variety of foods.

2. PRODUCT FEATURES

- **Effortless Gourmet Cooking:** Simplifies achieving gourmet results by precisely cooking meats, vegetables, and more, locking in flavor, moisture, and nutrients.
- **Clear Visual Indicators:** Intuitive LED lights provide status updates: red for heating, green for maintaining temperature, and blue for completed cooking. This system eliminates guesswork.
- **Intelligent Design:** Features a wide temperature range (77.0-198.5 °F / 25-92.5 °C) and flexible timing (00:00–99:59 hours) for versatile cooking.
- **Powerful Water Circulation:** A 1000W heating system and 360° water circulation ensure even heat distribution in up to 15.85QT of water, preventing cold spots for perfectly cooked food.
- **Advanced Scheduling:** Includes a delay-start function and countdown timer system. The easy-to-use interface supports precise meal planning for busy home chefs.








Figure 1: The Vpock Direct SV-2405 Sous Vide Machine Cooker, showcasing its sleek design and digital display.

Clear Indicator



-  Setting status & heating to a setting temperature.
-  Reach a setting temperature.
-  Reach a setting time.

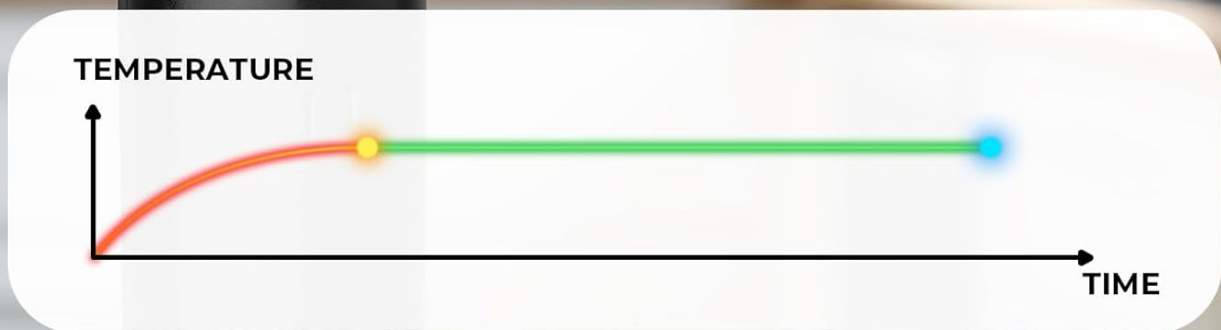


Figure 2: Visual indicators on the sous vide machine. Red light indicates heating, green indicates maintaining temperature, and blue indicates cooking is complete.

Temperature/Time Display



 Touch Screen Operation

 Accurate Temperature Control

 Appointment Function

Figure 3: Detailed view of the digital display and touch controls for setting temperature, time, and activating the delay start function.

Quiet Operation



Figure 4: The sous vide machine operates quietly, producing approximately 20dB of sound, comparable to a whisper.

3. PACKAGE CONTENTS

Upon unboxing your Vpcok Direct SV-2405 Sous Vide Machine Cooker, please ensure all components are present and in good condition.

- Vpcok Direct SV-2405 Sous Vide Machine Cooker
- User Manual
- Recipe Book

4. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before use.

- Do not immerse the electrical cord, plug, or the upper part of the appliance in water or other liquids.
 - Always ensure the water level is between the MIN and MAX marks indicated on the device. Operating outside these levels can damage the unit or pose a safety risk.
 - Keep the appliance out of reach of children.
 - Unplug from outlet when not in use and before cleaning.
 - Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
 - Use only on a stable, heat-resistant surface.
 - Exercise extreme caution when moving an appliance containing hot water.
 - Do not use the appliance for anything other than its intended use.
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5. SETUP

1. **Attach the Sous Vide Cooker:** Securely attach the sous vide machine to the side of a heat-resistant pot or container using the integrated clamp. Ensure it is firmly in place.
2. **Fill with Water:** Fill the pot with water. The water level must be between the MIN and MAX lines indicated on the stainless steel sleeve of the device. Do not overfill or underfill.
3. **Plug In:** Plug the sous vide machine into a grounded electrical outlet. The digital display will illuminate.
4. **Prepare Food:** Season your food (e.g., meat, vegetables) as desired. Place the food into a vacuum-sealable bag. Remove as much air as possible from the bag and seal it tightly.

Easy to Cook

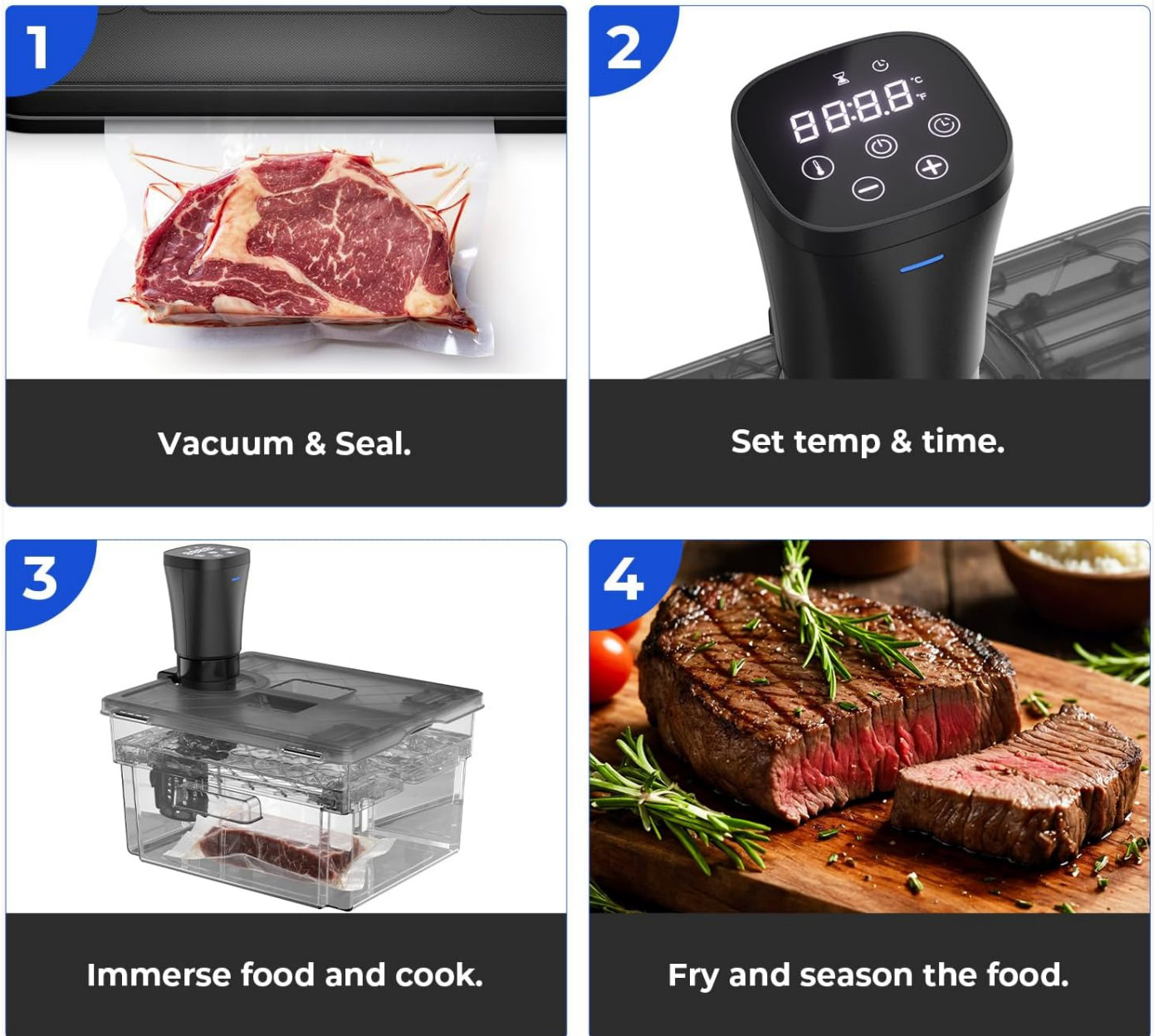


Figure 5: The four easy steps to sous vide cooking: vacuum and seal food, set temperature and time, immerse food, and then sear/season.

6. OPERATING INSTRUCTIONS

6.1 Basic Operation

1. **Power On:** Once plugged in, the device is in standby mode. Press the power button to turn it on.
2. **Set Temperature:** Use the '+' and '-' buttons to adjust the desired cooking temperature. The temperature range is 77.0-198.5 °F (25-92.5 °C). Press and hold the temperature setting button for 3 seconds to switch between Celsius and Fahrenheit.
3. **Set Time:** Press the timer button to switch to time setting mode. Use the '+' and '-' buttons to adjust the cooking time (00:00–99:59 hours).
4. **Start Cooking:** Once temperature and time are set, press the start/pause button to begin the heating process. The indicator light will turn red.

5. **Immerse Food:** Once the water reaches the set temperature (indicator light turns green), carefully place your vacuum-sealed food bag into the water bath.
6. **Cooking Complete:** The device will beep and the indicator light will turn blue when the set cooking time has elapsed.

6.2 Delay Start Function

The delay start function allows you to set a future start time for your cooking. This is ideal for meal prepping or ensuring your food is ready at a specific time.

1. **Set Delay Time:** In standby mode, press the 'M' button to enter the appointment mode interface. Use the '+' and '-' buttons to set the desired delay time (00:00-24:00 hours).
2. **Confirm Settings:** After setting the delay time, press the 'M' button again to confirm. The device will then start the countdown.
3. **Automatic Start:** Once the delay time counts down to zero, the device will automatically begin the cooking process with the previously set temperature and time.

Your browser does not support the video tag.

Video 1: A user demonstrates the ease of setting up and using the sous vide machine for cooking, including vacuum sealing and placing food in the water bath.

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Video 2: This video highlights the user-friendly features of the sous vide machine, making it easy for beginners to achieve precise cooking results.

7. COOKING GUIDE

The included recipe book provides detailed temperature and time recommendations for various types of food, including meats, poultry, fish, eggs, and vegetables. Always refer to the recipe book for specific guidelines to achieve your desired doneness and texture.


Remember that cooking times can vary based on the thickness and initial temperature of your food. For optimal results, ensure food is fully submerged in the water bath.

360° Water Circulation Heating



 **Temperature Range:**
25-92.5°C/77-198.5°F

 **Temperature Accuracy:**
±0.5°C/°F

 **Timer Range:**
Max 99:59

 **Preset Time:**
24H



Rare
52°C/125°F



Medium Rare
57°C/135°F



Medium
63°C/145°F



Medium Well
66°C/150°F



Well Done
71°C/160°F

Figure 6: The 360° water circulation system ensures uniform heating throughout the water bath, preventing temperature inconsistencies.

8. MAINTENANCE AND CLEANING

- Unplug Before Cleaning:** Always unplug the sous vide machine from the power outlet before cleaning.
- Clean the Stainless Steel Sleeve:** The stainless steel sleeve and the bottom cap can be detached for easy cleaning. Twist the bottom cap counter-clockwise to remove it, then slide off the sleeve. Wash these parts with warm, soapy water and rinse thoroughly.
- Clean the Main Unit:** Wipe the main unit (the upper part with the digital display) with a damp cloth. Do not immerse the main unit in water.
- Reassemble:** Ensure all parts are completely dry before reassembling the device.

9. TROUBLESHOOTING

- **Device Not Turning On:** Check if the power cord is securely plugged into a working outlet. Ensure the water level is between MIN and MAX marks.
 - **Temperature Not Reaching Set Point:** Verify that the water level is adequate. Ensure the pot is covered to minimize heat loss.
 - **Food Floating:** If your food bag floats, it may contain residual air. Re-seal the bag, ensuring all air is removed. You can also use a heavy, heat-resistant object to weigh down the bag.
 - **Error Codes:** Refer to the detailed user manual for specific error code meanings and troubleshooting steps.
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10. SPECIFICATIONS

Attribute	Value
Product Dimensions	5.7"D x 12.7"W x 4.1"H
Capacity	15 Quarts (for water bath)
Wattage	1000 watts
Brand	VpcoK Direct
Material	Plastic, Stainless Steel
Color	Black
Control Method	Touch
Upper Temperature Rating	198.5 Degrees Fahrenheit (92.5 °C)
Item Weight	2.46 pounds
Model Number	SV-2405

11. WARRANTY AND SUPPORT

Specific warranty details and customer support contact information are typically provided within the full user manual included in your product packaging. Please refer to that document for comprehensive details regarding your product's warranty and how to obtain support.
