

## VEVOR SV-2401

# VEVOR SV-2401 Sous Vide Precision Cooker User Manual

Model: SV-2401

## 1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS.**

## 2. PRODUCT OVERVIEW

The VEVOR SV-2401 Sous Vide Precision Cooker is an 1100W immersion circulator designed for precise temperature control cooking. It features Wi-Fi connectivity for remote operation and a touch-sensitive LED display for manual adjustments.



**Figure 2.1:** VEVOR SV-2401 Sous Vide Precision Cooker. This image displays the main unit of the sous vide cooker, showing its sleek black and silver design with the digital display at the top and the immersion circulator shaft below.

## Components:

- **Control Head:** Features LED digital display, touch controls for temperature and time, and Wi-Fi indicator.
- **Immersion Shaft:** Stainless steel component containing the heating element and circulator pump. Marked with MIN/MAX water levels.
- **Mounting Clamp:** Adjustable clamp to secure the device to various pot sizes.
- **Power Cord:** For connecting to an electrical outlet.



**Figure 2.2:** Dimensions and key components of the VEVOR SV-2401. This image illustrates the physical dimensions of the sous vide cooker and highlights its main parts, including the control head, immersion shaft, and mounting bracket.

## 3. SETUP INSTRUCTIONS

1. **Secure the Cooker:** Attach the sous vide precision cooker to the side of a heat-safe pot or container using the adjustable mounting clamp. Ensure it is securely fastened.
2. **Fill with Water:** Fill the pot with water, ensuring the water level is between the MIN and MAX marks on the immersion shaft. Do not exceed the MAX line to prevent overflow when food is added.

3. **Connect Power:** Plug the power cord into a standard electrical outlet. The display will illuminate.
4. **Prepare Food:** Place your food in a vacuum-sealed bag or a heavy-duty zip-top bag, removing as much air as possible.
5. **Place Food in Water:** Submerge the sealed food bag into the water bath. Ensure the bag is fully submerged.



**Figure 3.1:** The VEVOR sous vide cooker attached to a pot, with a sealed food bag submerged in the water. This demonstrates the typical setup for sous vide cooking.

#### Wi-Fi App Connection:



For remote control and monitoring, download the VEVOR app from your smartphone's app store. Follow the in-app instructions to connect your device to your home Wi-Fi network. Ensure your phone is within 15 meters of the device for initial setup; remote operation is then possible from anywhere with an internet connection.



**Figure 3.2:** Illustration of the Wi-Fi remote control feature, showing the sous vide cooker in a pot and a smartphone displaying the control app. This highlights the convenience of monitoring and adjusting settings remotely.

#### 4. OPERATING INSTRUCTIONS

## 4.1 Manual Touch Control

The VEVOR SV-2401 features an intuitive LED digital display and touch controls for easy operation.



**Figure 4.1:** Close-up of the sous vide cooker's touchscreen, indicating controls for temperature, time, and power. This image demonstrates the user-friendly interface for direct control.

1. **Power On:** After plugging in, the device will enter 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°F to

198.5°F (25°C to 92.5°C).

3. **Set Timer:** Press the timer button (if available, or cycle through settings) and use the '+' and '-' buttons to set the desired cooking time. The timer can be set from 1 minute to 99 hours and 59 minutes.
4. **Start Cooking:** Once temperature and time are set, the device will begin heating the water to the target temperature. The display will show the current water temperature.
5. **Cooking Complete:** An audible alert will sound when the set time has elapsed. Carefully remove the food from the water bath.

## 4.2 Wi-Fi App Control

The VEVOR app allows for convenient remote control of your sous vide cooker.

1. **Open App:** Launch the VEVOR app on your smartphone.
2. **Select Device:** Select your SV-2401 cooker from the list of connected devices.
3. **Adjust Settings:** Use the app interface to set the desired temperature and cooking time. The app provides real-time monitoring of the water temperature.
4. **Start/Stop:** Initiate or stop the cooking process directly from the app.
5. **Notifications:** Receive notifications on your phone when the target temperature is reached or when cooking is complete.



# Precise Temperature Control

Tender and juicy results



77.0 to 198.5°F  
(25 to 92.5°C)  
Temperature Range



±32.9°F / ±0.5°C  
Temperature Accuracy



Sous Vide Cooking Methods



Traditional Cooking Methods



**Figure 4.2:** This image illustrates the precise temperature control of sous vide cooking, comparing it to traditional methods and showing the tender results for dishes like steak.



# 1100W Heating Power

Boost both flavor and cooking speed



Ours

- ✓ 1100W
- ✓ Suitable for 202.88 to 405.77 oz / 6 to 12L large capacity containers



Others

- ✗ 850W
- ✗ Suitable for 135.26 to 338.14 oz / 4 to 10L small capacity containers

Up to 30% Faster Cooking

**Figure 4.3:** Comparison illustrating the 1100W heating power of the VEVOR sous vide cooker versus an 850W model, highlighting faster and more uniform heating. This image emphasizes the efficiency of the device.

## Cook a Variety of Dishes with Ease



01 Attach sous vide to any pot



02 Place sealed ingredients inside



03 Remote monitor / cooking on machine

**Figure 4.4:** A visual guide to the three main steps of sous vide cooking: attaching the device to a pot, placing sealed ingredients into the water, and monitoring/controlling the cooking process.

## 5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your VEVOR Sous Vide Precision Cooker. The SUS304 stainless steel components are designed for durability and easy cleaning.

1. **Unplug and Cool:** Always unplug the device from the power outlet and allow it to cool completely before cleaning.
2. **Clean Immersion Shaft:** The stainless steel immersion shaft can be cleaned with a soft cloth and mild dish soap. For mineral deposits, a solution of equal parts white vinegar and water can be circulated at 140°F (60°C) for 20-30 minutes, then rinsed.
3. **Clean Control Head:** Wipe the control head and display with a damp cloth. Do not immerse the control head in water or any other liquid.
4. **Drying:** Ensure all parts are thoroughly dry before storing or next use.





**Figure 5.1:** Diagram highlighting the SUS304 stainless steel construction of the immersion circulator, emphasizing its durability and resistance to odors compared to plastic alternatives. This image supports the cleaning instructions by showing the material.

## 6. TROUBLESHOOTING

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Problem	Possible Cause	Solution
Device does not power on.	Not plugged in; power outlet malfunction; device fault.	Check power connection. Try a different outlet. If issue persists, contact customer support.



Problem	Possible Cause	Solution
Water not heating.	Heating element issue; water level too low/high; device fault.	Ensure water level is between MIN and MAX marks. Check for error codes on display. Contact customer support.
Temperature inaccurate.	Sensor issue; mineral buildup.	Clean the immersion shaft to remove mineral buildup. If problem continues, contact customer support.
Wi-Fi connection fails.	Incorrect Wi-Fi password; device too far from router; app issue.	Verify Wi-Fi password. Move device closer to router. Restart app and device. Ensure initial setup is done within 15m.
Error code displayed.	Specific internal malfunction.	Refer to the app or contact customer support with the specific error code for guidance.











## 7. SPECIFICATIONS

Model Number	SV-2401
Rated Power	1100W
Recommended Capacity	6-12 Liters (202.88 - 405.77 oz)
Temperature Range	77.0°F to 198.5°F (25°C to 92.5°C)
Temperature Accuracy	±0.1°C
Timer Range	1 minute to 99 hours 59 minutes
Control Method	App, Touch
Material	SUS304 Stainless Steel
Item Weight	2.73 lbs (1.24 kg)
Product Dimensions	3.03 x 3.39 x 15.2 inches (77 x 86 x 386 mm)

## 8. WARRANTY AND SUPPORT

For warranty information, technical support, or customer service inquiries, please refer to the contact information provided with your product packaging or visit the official VEVOR website. Please have your model number (SV-2401) and purchase details ready when contacting support.



 <p>Sous Vide Precision Cooker MODEL SV-2401</p> 	<p><a href="#">VEVOR SV-2401 Sous Vide Precision Cooker User Manual</a></p> <p>User manual for the VEVOR SV-2401 Sous Vide Precision Cooker, covering safety instructions, operation, WiFi connectivity, app usage, and troubleshooting.</p>
 <p>Sous Vide Precision Cooker MODEL SV-2401</p> 	<p><a href="#">VEVOR Sous Vide Precision Cooker SV-2401 User Manual</a></p> <p>Comprehensive user manual for the VEVOR Sous Vide Precision Cooker, Model SV-2401, detailing safety instructions, operation, installation, parameter specifications, and WiFi connectivity.</p>
 <p>Sous Vide Precision Cooker MODEL SV-2401</p> 	<p><a href="#">VEVOR SV-2401 Sous Vide Precision Cooker User Manual</a></p> <p>Comprehensive user manual for the VEVOR SV-2401 Sous Vide Precision Cooker, covering safety instructions, operation, settings, Wi-Fi connectivity with the Tuya Smart app, and troubleshooting.</p>
 <p>Sous Vide Precision Cooker MODEL SV-2401</p>	<p><a href="#">VEVOR Sous Vide Precision Cooker SV-2401 User Manual</a></p> <p>Comprehensive user manual for the VEVOR Sous Vide Precision Cooker, Model SV-2401. Includes safety instructions, operation guide, installation, and troubleshooting tips for precise low-temperature cooking.</p>
 <p>Sous Vide Precision Cooker MODEL SV-2401</p>	<p><a href="#">VEVOR SV-2401 Sous Vide Precision Cooker User Manual &amp; Guide</a></p> <p>Detailed user manual and guide for the VEVOR SV-2401 Sous Vide Precision Cooker. Learn about safety, operation, features, specifications, and troubleshooting for your sous vide device.</p>
 <p>Sous Vide Precision Cooker MODEL SV-2401</p> 	<p><a href="#">VEVOR SV-2401 Sous Vide Precision Cooker User Manual</a></p> <p>Detailed user manual for the VEVOR SV-2401 Sous Vide Precision Cooker, covering safety instructions, operation, installation, and troubleshooting. Learn how to use your VEVOR sous vide device effectively.</p>