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VEVOR SVC150FS

VEVOR SVC150FS Sous Vide Precision Cooker User Manual

Model: SVC150FS

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your VEVOR SVC150FS Sous Vide Precision Cooker. Please read it thoroughly before first use and retain it for future reference.

The VEVOR SVC150FS is a 1500W immersion circulator designed for precise temperature control, ensuring perfectly cooked food with consistent results. It features an LED digital display, adjustable screw clamp, and a robust SUS304 stainless steel construction.

SAFETY INSTRUCTIONS

WARNING: Failure to follow these safety instructions may result in fire, electric shock, or injury.

- Always ensure the appliance is properly grounded.
- Do not immerse the entire unit in water; only the stainless steel heating element and pump should be submerged up to the MAX fill line.
- Keep out of reach of children.
- Do not operate if the power cord or plug is damaged.
- Use only with appropriate voltage as specified on the product label.
- Ensure the water level is always between the MIN and MAX marks on the unit.
- Always use a heat-resistant container for cooking.
- Unplug the unit before cleaning or when not in use.

PRODUCT OVERVIEW

The VEVOR SVC150FS Sous Vide Precision Cooker consists of the following main components:

- **Control Panel:** Features an LED digital display and touch controls for temperature and time settings.
- **Immersion Tube:** Houses the heating element and water circulation pump.

- **Adjustable Screw Clamp:** Secures the cooker to various pot sizes.
- **Water Level Markings:** Indicate minimum (MIN) and maximum (MAX) water levels.





Image: Front view of the VEVOR SVC150FS Sous Vide Precision Cooker, showing the control panel, stainless steel body, and water level markings.



Image: Close-up of the VEVOR SVC150FS control panel with LED digital display and touch buttons for temperature, time, and power.

SETUP

- 1. Choose a Container:** Select a heat-resistant pot or container large enough to hold the food and water.
- 2. Attach the Cooker:** Use the adjustable screw clamp to securely attach the sous vide cooker to the side of your chosen container. Ensure the unit is stable.
- 3. Fill with Water:** Fill the container with water. The water level must be between the MIN and MAX marks on the sous vide cooker.
- 4. Plug In:** Connect the power cord to a grounded electrical outlet.

Adjustable Screw Clamp

Securely locked for safer use



Compatible with
Various Pot Sizes



Image: A person attaching the VEVOR SVC150FS Sous Vide Precision Cooker to the side of a clear cooking container using its adjustable screw clamp.

OPERATING INSTRUCTIONS

- 1. Power On:** Press the power button on the control panel to turn on the unit.
- 2. Set Temperature:** Use the temperature control buttons (usually '+' and '-') to set your desired cooking temperature. The LED display will show the set temperature. The temperature range is 32 to 194°F (0 to 90°C).
- 3. Set Timer:** Use the timer control buttons to set the desired cooking duration. The LED display will show the set time.

- 4. Preheat Water:** The unit will begin heating the water to the set temperature. The 1500W heating element ensures fast preheating.
- 5. Add Food:** Once the water reaches the target temperature, place your vacuum-sealed food into the water bath. Ensure the food is fully submerged.
- 6. Cooking Process:** The immersion circulator will maintain the precise temperature for the set duration. The 3100 r/min water circulation system ensures even heating.
- 7. Finish Cooking:** When the timer expires, the unit will alert you. Carefully remove the food from the water bath.
- 8. Power Off:** Press the power button to turn off the unit and unplug it from the outlet.



Image: The VEVOR SVC150FS Sous Vide Precision Cooker operating in a water bath with a vacuum-sealed steak,

demonstrating precise temperature control for tender results.

SUS304 Stainless Steel

Plastic-free for healthier cooking



SUS304 stainless steel,
high-temperature resistant &
odor-free



Plastic material —
may produce odors
at high temperatures

Image: Overhead view of the VEVOR SVC150FS Sous Vide Precision Cooker in a water bath, showing the water circulation and heating element at work, with food pouches submerged.

MAINTENANCE

- Cleaning:** After each use, unplug the unit and allow it to cool. Wipe the exterior with a damp cloth. For the stainless steel immersion tube, you can gently clean it with a soft brush if necessary. Do not use abrasive cleaners.
- Descaling:** If mineral deposits build up on the heating element, fill a pot with water and add white vinegar (e.g., 1 cup vinegar per gallon of water). Attach the sous vide cooker and run it at 140°F (60°C)

for 30 minutes. Rinse thoroughly afterward.

- **Storage:** Store the unit in a dry place, away from direct sunlight and extreme temperatures.



Item Model Number: **SVC150FS**

Rated Power: **1500W**

Recommended Capacity: **507.21-676.28 oz / 15-20 L**

Net Weight: **4.83 lbs / 2.19 kg**

Product Dimensions: **3.58 x 5.94 x 14.45 inch / 91 x 151 x 367 mm**

Package Content:

1 x Sous Vide Precision Cooker

1 x User Manual

Image: Diagram highlighting the SUS304 stainless steel construction of the VEVOR SVC150FS, emphasizing its durability and heat resistance compared to plastic alternatives.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power outlet malfunction; unit malfunction.	Check power connection; try a different outlet; contact customer support.
Water not heating.	Heating element issue; water level too low.	Ensure water is above MIN mark; contact customer support.
Temperature inaccurate.	Sensor issue; mineral buildup.	Perform descaling procedure; contact customer support.
Error code displayed.	Specific internal error.	Refer to specific error code documentation (if available) or contact customer support.

SPECIFICATIONS

Feature	Detail
Model Number	SVC150FS
Rated Power	1500W
Temperature Range	32 to 194°F (0 to 90°C)
Temperature Accuracy	±0.1°C
Water Circulation	3100 r/min
Recommended Container Capacity	15 to 20 Liters (507.21 to 676.28 oz)
Control Method	Touch
Material	SUS304 Stainless Steel
Item Weight	4.83 lbs (2.19 kg)
Product Dimensions	3.58 x 5.94 x 14.45 inches (91 x 151 x 367 mm)
UPC	197988168744



Image: Diagram showing the dimensions of the VEVOR SVC150FS Sous Vide Precision Cooker and a summary of its key specifications.

WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the warranty card included with your product or visit the official VEVOR website. Keep your purchase receipt as proof of purchase.

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Related Documents - SVC150FS

 <p>Affordable. Reliable. Home Improvement.</p> <p>Sous Vide Precision Cooker MODEL: SVC150FS</p> <p>VEVOR Support Center</p>  <p>SVC150FS</p>	<p><u>VEVOR SVC150FS Sous Vide Precision Cooker User Manual</u></p> <p>User manual for the VEVOR SVC150FS Sous Vide Precision Cooker. Provides safety instructions, installation guide, operating procedures, troubleshooting tips, and maintenance information for home use.</p>
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 <p>Affordable. Reliable. Home Improvement.</p> <p>Sous Vide Precision Cooker MODEL: QQ01</p>	<p><u>VEVOR Sous Vide Precision Cooker QQ01 User Manual</u></p> <p>Detailed user manual and safety instructions for the VEVOR Sous Vide Precision Cooker, Model QQ01. Learn about installation, operation, troubleshooting, and the advantages of sous vide cooking.</p>