



## BluMill CTO5OP116W Sous Vide with Wifi User Guide

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**BluMill CTO5OP116W Sous Vide with Wifi**



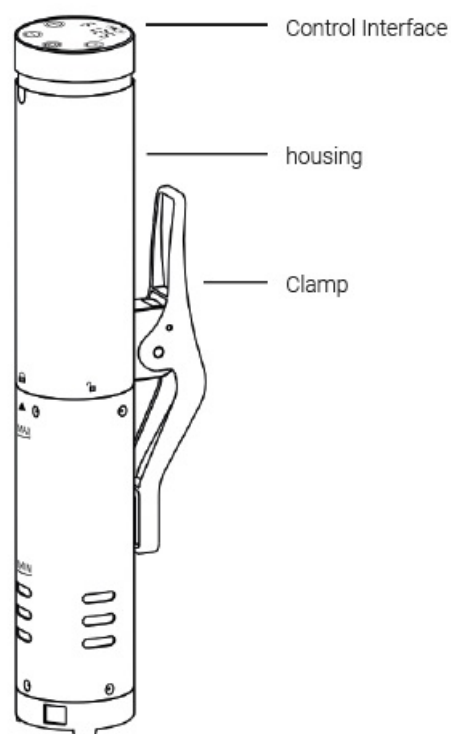
This section explains the potential dangers that may arise when operating the sous vide circulator and notes many important safety precautions.

## **OPERATION WARNING**

1. Counter tops such as marble and corian cannot withstand the heat generated by the circulator. Place cooking container different surface to prevent damage.
2. Do not use extension cords. Never operate with a damaged cord or plug. Use properly grounded electrical outlets only.
3. Do not immerse system past the top etch mark of stainless steel skirt. Only the stainless steel skirt and the pump housing are dishwasher safe. Unplug from outlet when not in use and before the cleaning process.
4. Burn Hazard – the cooking container, the stainless steel portion of circulator, and food pouches all get hot when used. Use oven mitts or tongs when handling. Allow system to cool before emptying the water bath.
5. This system is an indoor appliance and is not a toy.
6. Do not disassemble. Observe all warning labels. Do not remove warning labels.
7. Do not use this appliance for anything other than intended use. (Like laboratory work or heating a hot tub)
8. Firmly lock the product by clamping it on the side of your container . Place the container on an even surface to prevent spills and tipping over. Do not place unit on a stove, or in an oven.
9. Do not use deionized water (DI water).
10. Before plugging into a socket, check whether your voltage corresponds to the rating label of the appliance.
11. Don't let children use and play with this appliance. Keep the appliance and its cord out of reach of children.
12. Never use a damaged appliance. If it has been damaged, please get it to approved service center, checked or repaired.

13. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard
14. Don't let excess cord hang over the edge of the table or worktop or touch hot surface.
15. Switch off the appliance and disconnected from supply before changing accessories or approaching parts which move in use.
16. When the appliances work under an abnormal mains disturbance it may lose performance and maybe it is needed to be unplugged to recover the normal operation.
17. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.  
Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.  
Keep the appliance and it's cord out of reach of children aged less than 8 years. Appliance can be used by persons with reduced physical, sensory, or mental capacities, or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazard involved.
18. Children shall not play with the appliance.
19. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motel and other residential type environments;
20. **If the appliance falls down into water tank by careless operation, unplug it first , then remove it out of the tank , wipe up the water on the appliance surface , placing it in airy place. It would be ok for use after complete dry up. Sous Vide circulators are designed to be used only with water.**

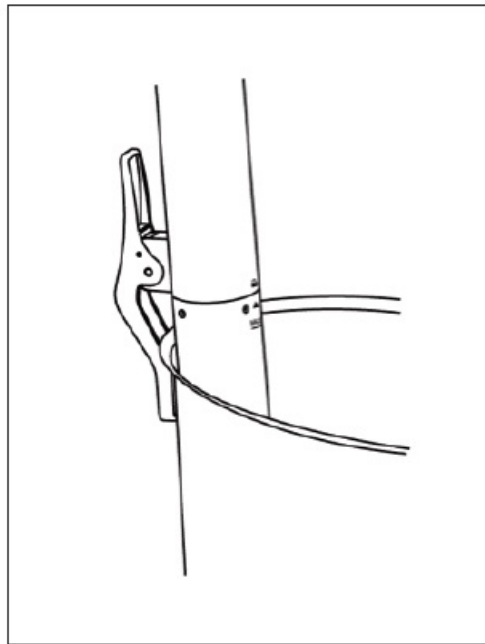
## INTRODUCTION





## SETUP (clamp & pot)

Sous Vide circulator requires a 6-15L container or pot, and make sure the container or pot capacity meets the requirement. Firmly lock the product by clamping it on the side of your container.



## SETUP (temp./timer)

1. Plug it into the outlet. The “ ” icon and working lamp will be on and it will enter the standby mode
2. Press the “ ” icon to enter the setting mode. You will hear a sound of beep for every pressing.
3. Press “+” or “-” to interchange C and F (the default is C ) press into temperature setting mode. Press the “+” or “-” adjust button to set the temperature.
4. Time setting. Press the “ ” icon to set the time. You can find the timer blinks. First press the + or – adjust button to set hour, then press “ ” again to set the minute. The timer will countdown when it meets the setting temperature.
5. press the “ ” icon to confirm the setting and the unit will work.. If you want to change the setting, press and hold the “ ” icon for 3 seconds, then repeat the setting as above instruction.
6. when reaching setting temperature there will be 2 sounds of beep and working light flash. when it runs out of time there will be 3 sounds of sounds and END icon will show on the screen, the unit stop working automatically and come into standby mode .
7. During heating up, the control interface will show the current temperature; After reaching setting temperature and start to count down the set time, the control interface will show the countdown time. The two digitals will be

automatically interchanged for every 5 seconds..

8. At any time it is ok to stop the device by pressing and holding the “ ” icon for 3 seconds



## WIFI FUNCTION

### A. Tips

1. If you use a dual-frequency Wi-Fi router, set a separate SSID and password for the 2.4GHz Wi-Fi network.
2. As the sous vide device's Wi-Fi module is designed for the 2.4GHz frequency channel, your mobile phone needs to connect to the SSID of the router's 2.4GHz Wi-Fi frequency.
3. After your mobile phone has successfully connected to the Wi-Fi network, open the app and complete each step.
4. Check whether the correct SSID name is displayed in the app, then proceed and finish the configuration.
5. The configuration should be complete in less than a minute. If this is not the case, tap the + in the top right of the screen and follow the instructions in the app. Press the Wi-Fi button on the sous vide unit again.
6. If you open the app before your phone is connected to the Wi-Fi, quit the app (don't forget to also shut it down in the background). Restart the app and the SSID of the correct Wi-Fi network will be displayed.

### B. Wi-Fi setup

1. Download the app on your mobile phone, open it and enter your username and password to login or register as a new user.
2. Ensure your mobile phone is connected to the correct 2.4GHz Wi-Fi network (see the above tips).
3. Plug in the sous vide device. Press and hold the Wi-Fi button for 3-5 seconds; you will hear 3 beeps. The Wi-Fi indicator light should start flashing. If not, press and hold the Wi-Fi button again.
4. Tap the + in the top right of the screen.
5. Choose 'Kitchen Appliances', and then choose 'Sous Vide Cooker'.
6. Follow the instructions in the app. Please note that the configuration will not be successful if the app does not display the SSID of the 2.4GHz Wi-Fi network the sous vide device is connected to. Make sure you are connected to the correct Wi-Fi.
7. After the configuration is completed, the connected sous vide device will be displayed in the interface. Tap the power icon to start the device.
8. The next time you open the app (with the same account and the same router settings) the home page will be

displayed and you can power on the sous vide device. Press the Wi-Fi button on the sous vide device to start the Wi-Fi function, and wait until it is connected to the router (no need to press and hold the button anymore).

9. The Wi-Fi indicator light is on when the sous vide device successfully connects to the Wi-Fi network.

**Search 'Tuya Smart' on Google Play and in the App Store.**

## **Maintenance**

- Always turn off and unplug the unit.
- Internal service work must be performed by certified personnel only.
- Make sure system is at room temperature.
- don't disassemble the water pump cap.

Check for signs of damage including pulled cord or physical damage to system or heaters. If any signs of physical damage are found, please send back to factory for replacement parts.

## **Cleaning**

After long time use, some scale may occur to the heating element and the housing. To remove the scale, it is suggested to clean with mixture of vinegar and water.

(Caution: rinse quickly and thoroughly with water when chemical burn is caused by vinegar. If the eye is still red, painful, tears and is sensitive to light, medical advice is required.)

## **Trouble Shooting FAQ**

### **Noise:**

Under normal operation the system will hum due to the motor, impeller and cooling fan in operation.

### **Slurping noise:**

Your pump has formed a water vortex like when you are emptying out a bathroom sink or tub. Add more water or gently disturb water with a spoon. There is no sure way to eliminate a vortex from forming due to the pump rotation but usually will go away on its own.

### **Gurgling + Woosh noise:**

The pump is sucking air – add more water. You should also see small bubbles in your tank.

### **Food damage:**

The pump's water jet is cracking eggs or damaging fish fillets: Turn the pump outlet to face the container wall; this will greatly temper the flow of the pump output. It is also good practice to bag eggs to prevent them from being "blown" around in certain containers.

### **System will not turn on:**

Check power plug and breakers.

### **Low water level alarm:**

Add more water – the water level can be dropped during operation by the pump due to water turbulence.

### **Low water level alarm turns on after a few seconds of operation:**

Add more water – The pump generates "waves" – sometimes these waves will cause the water level at the sensors to fluctuate up and down. The waves sometimes drop the water level right under the sensor and will

cause a low water alarm. This is normal and you just need to add more water.

**Temperature read does not match thermometer:**

Sous Vide circulators are calibrated to a scientific platinum primary standard which is far more accurate than store thermometers.

**Lights in house are slightly flickering when system is on:**

This is normal as the circulator is modulating power.

**Error code EE1 will be appeared in below situation with alarm sound:**

1. No water in tank
2. Water below minimum level
3. Appliance in situation of short circuit

**TECHNICAL SPECIFICATIONS**

- Power rate: 220~240V, 50HZ, 1000W
- Temperature range: 0°C 90 °C (suggest keeping cooking time no more than 48hours for a specified recipe)
- Temperature Stability :  $\pm 0.5^{\circ}\text{C}$
- Circulation pump: 10 LPM

Do not dispose of the device in normal domestic waste

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility. Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.

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**Documents / Resources**

	<p><a href="#">BluMill CTO5OP116W Sous Vide with Wifi</a> [pdf] User Guide CTO5OP116W, Sous Vide with Wifi, CTO5OP116W Sous Vide with Wifi</p>
	<p><a href="#">BluMill CTO5OP116W Sous Vide with Wifi</a> [pdf] Instruction Manual CTO5OP116W Sous Vide with Wifi, CTO5OP116W, Sous Vide with Wifi, Vide with Wifi, Wifi</p>

**References**

-  [cortocircuito.it](http://cortocircuito.it)

Manuals+.