



professional  
kitchen  
equipment<sup>®</sup>



**MANUAL FOR USE AND MAINTENANCE**

# VACOOK Wi-Fi

*Thermal circulator for*

# *SOUS VIDE COOKING*



- The thermal circulator can be used by children being not less than 8 years old and by people with reduced physical, sensory or mental abilities or beings lacking in experience or the necessary knowledge, provided that they are under surveillance or they have received instructions for use the equipment and understood the relevant dangers. Children must not play with the device. The cleaning and maintenance intended to be carried out by the User must not be performed by children without supervision.
- All the people who use the thermal circulator must have completely and accurately read the chapters concerning the machine use precautions, the installation and operation contained in the below manual.
- All persons responsible for assembly, installation, operation and repair must have read and understood all the information contained in the following manual.
- The User is always responsible for the correct interpretation of the following manual. For any questions or concerns regarding the correct interpretation of the manual, please contact the Manufacturer.
- This manual must be kept near the machine, so that it can be easily consulted by the User.
- For no reason the User is authorized to tamper with the machine: in case of any anomaly found, please contact the Manufacturer.
- Always observe all the precautions listed in Chapter "2. SAFETY".
- The operation and safety of the machine can be guaranteed only if all the cleaning and maintenance instructions of the machine have been performed in the correct ways and times.
- The figures contained in this manual may differ from the machine.
- Some parts of this product can become very hot and cause burns. Particular attention must be paid in the presence of children or vulnerable persons.
- Install and use the thermal circulator only as shown in these instructions.
- Periodically check the state of the power cord; a worn or, otherwise, intact cable represents a serious electrical hazard. If the power cord is damaged, it must be replaced by the Manufacturer or its technical Service Center or other qualified personnel.

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# INTRODUCTION

- This manual has been prepared to provide the Customer with all the information on the machine and the rules applied to it, as well as the instructions for use and maintenance that allow the machine to be used in the best way, thus maintaining its efficiency over time.
- This manual must be given to the people in charge of using the machine and its periodic maintenance.

## 1. MANUAL PURPOSE

The use and maintenance manual is an integral part of the equipment. It is prepared by the Manufacturer to provide the necessary information to those who are in charge of interacting with the equipment over its useful life. Careful reading of the manual will prevent any economic damage and safeguard the health and safety of people.

The manual must be kept and appropriately used for the entire operational life of the machine, even in the case of transfer to third parties.

Any requests for further copies of this document must be regularized with a purchase order sent to the manufacturing company.

The name and revision of the manual are identified on the back cover to allow traceability and subsequent reference.

In order to properly preserve this manual, it is recommended:

- not to damage all or part of the content during the consultation. In particular, it is recommended not to abandon the manual during use and to store it in the assigned place immediately after the end of the consultation;
- not to remove, tear or rewrite sections of the manual for any reason;
- to keep the manual in areas protected from humidity, heat or other environmental agents that may compromise its integrity or duration;

All rights of reproduction and disclosure of this manual, with the related documentation mentioned or attached, are reserved.

The Manufacturer reserves the right to make changes to the information contained in the manual without the obligation to communicate it in advance, provided that it does not affect safety.

## 2. INFORMATION ON THE MACHINE

This device was expressly designed for vacuum cooking using only water as a cooking liquid. For safety reasons, at the end of each cooking cycle, the thermal circulator must necessarily be disconnected from the socket and then immediately extracted from the water for the following reasons:

- 1) the electronic components of the machine cannot remain in hot water for a long time when the thermal circulator is OFF, as the risk of affecting the general operation of the machine and of the keyboard is high;
- 2) the machine cannot remain unattended after use, especially if immersed in hot water and if connected to the power outlet;
- 3) if distilled water is not used, a long immersion time exposes the machine to the risk of limescale deposits on the heater. In the case of limescale deposits, it is advisable to perform a deep cleaning using a vinegar solution (1l of vinegar per 10l of water); if the correct cleaning of the thermal circulator is not carried out, there is the risk of a not very precise control of the water temperature during the cooking phase and of an overheating of the machine that could be damaged.

**CAUTION!** The warranty does not cover failures caused by improper use of the machine and damage caused by abandoning it in water when not in use. In these cases, the responsibility is deemed to be the operator's inability to comply with the conditions of use of the thermal circulator.

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## 2.1 GENERAL PRECAUTIONS

- The thermal circulator must be installed, used and cleaned only by persons who have carefully read this manual and understood, in particular, the chapters concerning Safety and Operation. They must also know the general safety regulations of the room where they are working.
- If you need to change personnel, provide training on time.
- Avoid bringing your hands near the heating parts.
- Before performing cleaning or maintenance, disconnect the machine from the power supply and always operate with a cold machine.
- When intervening for maintenance or cleaning of the machine (and, therefore, the guards are removed), carefully assess the residual risks.
- Keep your mind focused on ongoing operations during maintenance or cleaning.
- Periodically check the state of the power cord; a worn or, otherwise, intact cable represents a serious electrical hazard. If the power cord is damaged, it must be replaced by the Manufacturer or its technical Service Center or other qualified personnel.
- Should the machine presume or show a malfunction, it is recommended not to use it and to call the "Service Center".
- Do not intervene directly for repairs but always contact authorized repairers.
- For no reason the User is authorized to tamper with the machine: in case of any anomaly found, please contact the Manufacturer.
- Any attempt to disassemble, modify or generally tamper with any component of the machine by the User or unauthorized personnel will result in the forfeiture of the Declaration of Conformity, thus invalidating the warranty and relieving the Manufacturer from damage resulting from such tampering.
- The Manufacturer is also relieved of any responsibility in the following cases:
  - \* improper use or tampering with the machine by inadequately trained personnel;
  - \* failed or clumsy maintenance;
  - \* use of non-original and non-specific spare parts for the model;
  - \* total or partial failure to comply with the instructions in the manual;
  - \* machine surface treatment with unsuitable products.
- The thermal circulator can be used by children not less than 8 years old and by people with reduced physical, sensory or mental abilities or beings lacking in experience or the necessary knowledge, provided that they are under surveillance or they have received instructions for use the equipment and understood the relevant dangers. Children must not play with the device. Cleaning and maintenance designed to be carried out by the User must not be performed by children without supervision.
- Some parts of this product can become very hot and cause burns. Particular attention must be paid in the presence of children or vulnerable persons.
- Install and use the thermal circulator only as shown in these instructions.
- These instructions do not cover every possible situation that may arise. Always use common sense and prudence in installing, operating and storing the device.
- It is forbidden to alter the characteristics of the machine in any way and to remove any fixed part.

## **2.2 SAFETY DEVICES INSTALLED ON THE MACHINE**

The thermal circulator is provided with safety measures for electrical and mechanical protection both during operation and during cleaning and maintenance. The safety devices against electrical and mechanical risks have been applied in compliance with the 2014/35/EU Low Voltage Directives (26 February 2014), Electromagnetic Compatibility 2014/30/EU (26 February 2014), to Machinery Directive 2006/42/EC (17 May 2006) and the standards CEI EN 603351-1 (Safety of household and similar electrical appliances) and CEI EN 60335-2-74 (Particular requirements for portable immersion heaters).

Furthermore, the thermal circulator also complies with the following standards: Commercial Electric Cooking Appliances (UL 197:2010Ed.10+R:26Jan2018) Commercial Cooking Appliances (CSA C22.2#109:2017Ed.3)

Commercial Cooking, Rethermalization, And Powered Hot Food Holding and Transportation Equipment (NSF 4:2016)

However, there are "RESIDUAL RISKS" that cannot be totally eliminated; referred to in this manual in the form of "CAUTION!", they concern the danger of burns, electrocution, cutting or bruising deriving from the clumsy use of the machine, to the incorrect securing of the same to the tank, and during the machine cleaning operation.

## **2.3 MACHINE DESCRIPTION**

The thermal circulator was designed and manufactured with the express purpose of guaranteeing:

- Sturdiness and stability of all its components;
- Excellent handling thanks to the handle that facilitates and makes the transport of the machine convenient;
- High precision thermoregulated heating;
- Circulating impeller to favor an excellent mixing of the water and, therefore, a constant temperature throughout the cooking tank;

In the event of an accident, no responsibility can be charged to the Manufacturer if the machine has been modified, tampered with, deprived of safety guards or used for purposes not specified by the Manufacturer.

### **2.3.1 Manufacturing features**

The structure of the thermal circulator is manufactured entirely in AISI 304 stainless steel, which guarantees hygiene and unassailable from acids and salts, as well as excellent resistance to oxidation.

- The heating element consists of a spiral armored heater, created specifically for immersion in water;
- Upper handle for easy transport of the machine;
- Protection device that turns off the machine if an overtemperature is detected;
- Water level probe that blocks the machine in case of insufficient water.

## **2.4 INTENDED USE**

The thermal circulator is designed for sous vide (vacuum) in water cooking applications. Cooking must be carried out using an immersion tank designed for use, clean and suitably insulated and covered with specific insulating spheres. Improvised lids must not be applied as these could favor the concentration of water vapor in the vicinity of the machine with consequent damage.

This product was not designed for cooking food in ways other than vacuum cooking or for heating liquids other than water.

## **2.5 FORBIDDEN USES**

The machine must be used exclusively for the purposes intended by the Manufacturer, in particular:

- Do not use the machine if it has not been correctly installed with all the guards intact and correctly mounted to avoid the risk of severe personal injury;
- Do not access the electrical components without having previously disconnected the machine from the power supply line: there is a risk of electrocution;
- Do not connect the machine to the mains if it has not been firmly secured to the tank: there is a risk of electrocution;
- Do not start the machine in failure;
- Before using the machine, make sure that any condition that is dangerous for safety has been properly eliminated. In the presence of any irregularity, stop the machine and inform the maintainers;
- Do not allow unauthorized personnel to work on the machine;
- Do not use the machine by connecting it to systems without grounding and without a differential switch (commonly called a "life saver");
- Do not turn the machine upside down if it is connected to the mains: there is a risk of burns and even the breaking of the heater;
- Do not use the machine unless it is fastened to the edge of the tank using the special securing clamp.

Urgent treatment in the event of an accident caused by electricity requires, in the first instance, detaching the injured person from the conductor (as he/she is usually unconscious). This operation is dangerous. In this case the injured person is a conductor: touching him/her means being electrocuted.

It is therefore advisable to remove the plug directly from the power supply socket of the line, or if this is not possible, remove the victim using insulating materials (for example, sticks of wood or plastic, fabric, leather).

It is advisable to promptly let medical personnel intervene and hospitalize the patient in a hospital environment.

## **2.6 PERSONAL DATA**

An exact description of the "Model", the "Serial number" and the "Year of manufacture" of the machine will facilitate rapid and effective responses by the Service Center: it is recommended to indicate the model of the machine and the serial number each once you contact the Service Center.

This data can be read on the data plate on the back of the machine.

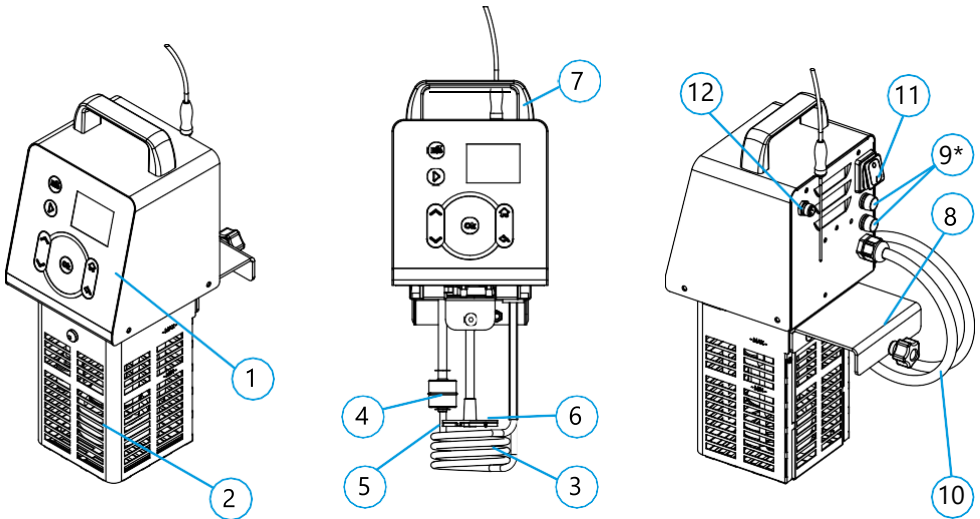


## 2.7 SAFETY GUARDS AND DEVICES

**CAUTION!** Before proceeding with the use of the machine, make sure that the safety devices are intact and correctly positioned. Check their presence and efficiency at the beginning of each work shift; otherwise, notify the maintainer and do not start the machine.

- A.** Heater protection grid: it prevents contact with the heater and the impeller, thus avoiding the risk of serious injuries and burns for the operator.
- B.** Automatic protection device in case of dry use: it stops the machine operation if the water level is lower than the minimum one allowed (75 mm from the upper edge of the immersion tank); in this case, an H2O error message will appear on the display (paragraph 6.3.8).
- C.** Locking device: it stops the operation of the machine if the temperature probes detect a temperature difference greater than 15°C (59°F) or an absolute temperature higher than 130°C (266°F); in this case, a probe error message will appear on the display.
- D.** Securing clamp: it must always be firmly secured to the machine body; if it is loose, it can compromise the positioning of the machine and, therefore, cause the thermal circulator to fall into the water with consequent risk of electric shock and machine failure.
- E.** Fuse holders and fuses inserted and well tightened (9).

## 2.8 COMPONENTS OF THE MACHINE



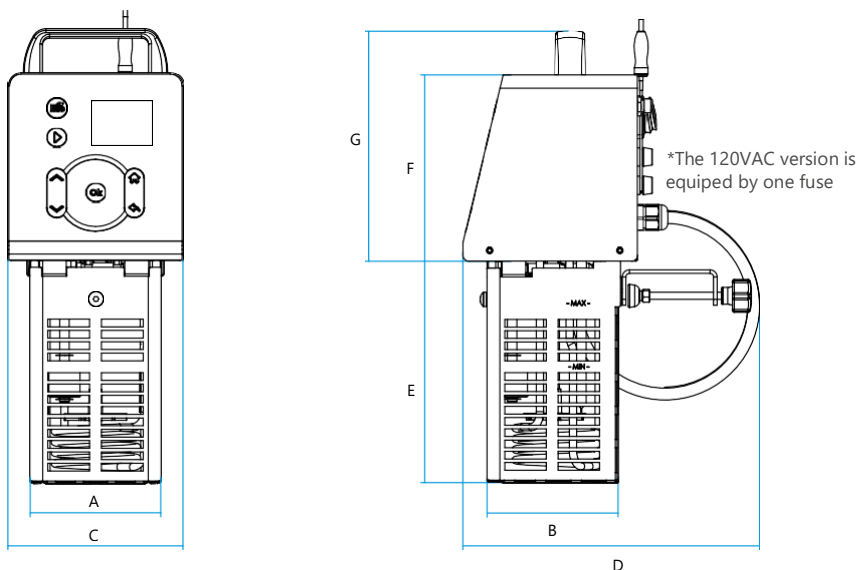
1	<i>Front side / User interface</i>	7	<i>Handle</i>
2	<i>Protection grid</i>	8	<i>Securing clamp</i>
3	<i>Heater</i>	9*	<i>Fuses</i>
4	<i>Water level sensor</i>	10	<i>Power cord</i>
5	<i>Water temperature probe</i>	11	<i>Switch (ON/OFF)</i>
6	<i>Water movement impeller</i>	12	<i>Socket for external temperature probe</i>

\*The 120VAC version is equipped by one fuse

## 3. TECHNICAL DATA

### 3.1 OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS

Fig. n°2 - Dimensions and overall dimensions of the machine



Model	M.U.	230VAC version	120VAC version
Max. absorbed power	W	2.050	1.650
Power supply	Volt / Hertz	220-240VAC / 50-60Hz	110-135VAC / 50-60Hz
Temperature	°C / °F	0 - 95 / 32 - 203	0 - 95 / 32 - 203
Cooking time	h.m	00.00 - 72.00	00.00 - 72.00
Delayed startup	h	0 - 72	0 - 72
A x B	mm	110 x 111	110 x 111
C x D	mm	148 x 241	148 x 241
E / F / G	mm	188 / 158 / 195	188 / 158 / 195
Net weight	kg	4,5	4,5

**CAUTION! THE ELECTRICAL CHARACTERISTICS FOR WHICH THE MACHINE IS**

**MANUFACTURED ARE SHOWN IN A PLATE APPLIED ON ITS BACK; BEFORE CARRYING OUT THE CONNECTION, SEE THE SECTION: "5. INSTALLATION".**

## 4. RECEIVING THE MACHINE

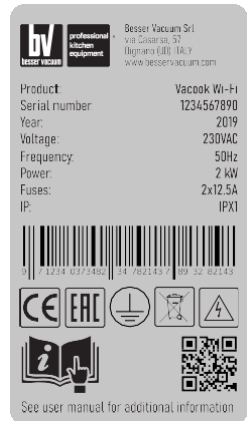
### 4.1 SHIPPING THE MACHINE

The machines leave our warehouses after being carefully packed.

The packaging consists of:

- external box in sturdy cardboard plus internal infill;
- the machine;
- this manual;
- the core temperature probe;
- the spheres;
- neoprene tape;
- 10 cooking bags 20x30 cm;

Check that the data on the machine plate and the serial number correspond to the data on the delivery and accompanying documents.



### 4.2 CHECKING THE PACKAGING UPON RECEIPT

Upon receipt of the package containing the machine, carry out a careful inspection of the packaging to verify that it has not suffered serious damage during transport.

If the external inspection shows signs of mistreatment, bumps or falls, it is necessary to report the damage to the courier within three days from the date of delivery shown on the documents and draw up a precise report listing the visible damages suffered by the machine.

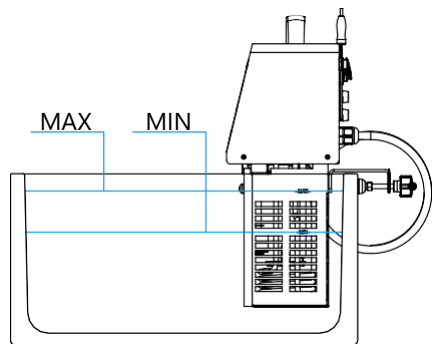
### 4.3 DISPOSING THE PACKAGING

The packaging components are products that can be assimilated to solid urban waste; therefore, they can be disposed of without difficulty. The materials used for packaging are recyclable. We therefore recommend storing them in the appropriate containers for separate collection. If the machine is installed in Countries where there are special regulations, dispose of the packaging in accordance with the regulations in force.

## 5. INSTALLATION

### 5.1 PLACING THE MACHINE

Secure the thermal circulator at the edge of the cooking tank by means of the clamp on the back of the device. It is advisable to fill the tank with preferably distilled water to preserve the machine from any limescale deposits that could irreparably damage the heater. During the tank filling phase, pay particular attention not to stay below the minimum water level required to the operation of the machine and not to exceed the maximum level. The minimum (MIN) and maximum (MAX) indications are printed on the front side of the heater protection grid.



**CAUTION:** Take into account that the food inserted in the tank increases the water level. Make sure that the water does not exceed the maximum level! Inside the upper body of the machine there are the electrical and electronic parts that, in contact with water, could be irreparably damaged!

## **5.2 ELECTRICAL CONNECTION**

Before inserting the plug into the socket, carefully check that the voltage of your mains corresponds to the value in VAC shown on the machine plate and that the power socket and the power supply line are correctly sized with respect to the power of the device (also shown on the technical data plate in W). Make sure that the power supply line is equipped with a device that allows the disconnection of the thermal circulator from the building's electrical network, according to the current standards. It is mandatory that the power line is equipped with a differential protection device (commonly called "life saver").

**Make sure that the switch and the socket are easily accessible during use of the device, so as to facilitate the machine disconnection operations in case of emergency.**

### ***5.2.1 Electrical connection – 230V/50Hz***

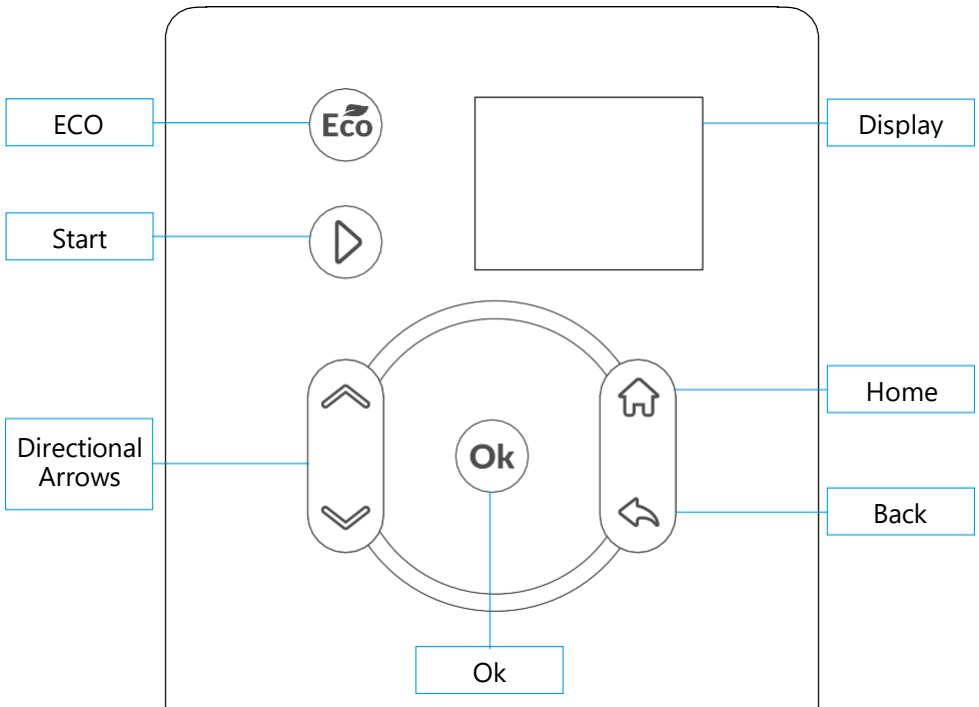
The device is supplied with a power cord with a 3x1.5 mm<sup>2</sup> section for a length of 2.3 m and a SCHUKO plug (CEE7/7). Connect the machine to a 230 Volt 50 Hz network.

### ***5.2.2 Electrical connection – 120V/60Hz***

The device is supplied with a power cord with a 3x14AWG section for a length of 1.8 m and a NEMA 5-15P plug. Connect the machine to a 120 Volt 60Hz network.

## 6. MACHINE USE

### 6.1 CONTROLS

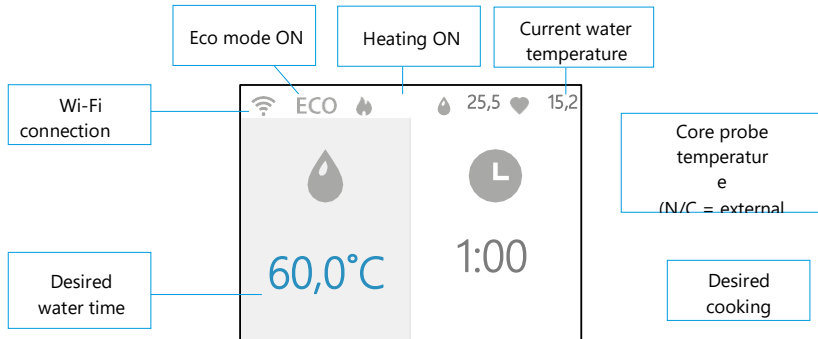


### 6.2 DESCRIPTION OF THE CONTROLS

- "Eco": button that halves the consumption of electric power but increases the pre-heating time of the machine; it allows the use of the thermal circulator in conjunction with other household appliances.
- "Start": button that starts the work cycle of the machine; with a long press (at least 3 seconds), it stops the cooking cycle in progress, thus returning the device to the main menu.
- "Directional arrows": they allow you to manually set the cooking time and the water temperature, thus increasing or decreasing the desired values; they allow you to scroll through the "Home" menu.
- "Ok": it confirms the selection set on the display.
- "Home": button that allows you to access to the "Programs", "Wi-Fi Connectivity" and "General Settings" sections of the machine (paragraph 6.2.2)
- "Back": button that allows you to return to the screen prior to selection.



### 6.2.1 Description of the symbols on the main screen



On subsequent screens and during the cooking phases, some of the symbols shown above may not be present.

### 6.2.2 Functions available with the "Home" button

Pressing the "Home" button accesses the following menu:

**"PROGRAMS":** list of cooking programs previously stored through the APP. Each stored program can be renamed, modified and/or deleted at any time.

- "Additional programs": additional cooking programs, which can be downloaded directly from the Sous Vide Technology application (Play store and Apple store). Once the desired program has been chosen through the "Directional Arrows", by pressing the "Ok" button you access the following sub-menu that allows you to set and/or modify the selected program:

- "Start Cycle": pressing the "Ok" button immediately starts the selected cooking cycle.

- "Delayed start": it allows you to manually program the delayed start of the cooking cycle.

Pressing the "Ok" button accesses a stopwatch that can be set using the "Directional Arrows".

- "Phases": by pressing the "Ok" button, you access the following sub-menu:

- "Target": it allows you to choose between two temperature detection modes (detection of the temperature of the cooking water or detection of the temperature of the product by means of a core probe). Press the "Ok" button to access the two temperature detection modes and use the "Directional Arrows" to select the desired option ("water" or "core") then press the "Ok" button to confirm the operation. To allow the correct detection of the temperature of the product by means of a core probe and the regular start of cooking operations, it is strictly necessary to connect the probe to the heat exchanger. In case of failed connection or damaged probe, an "Error" message will appear and cooking will not start.

- "Temperature": it allows you to manually set the target temperature. By pressing the "Ok" button, you can modify and/or set the temperature parameters using the "Directional Arrows", then you can confirm the desired operations using the "Ok" button.

- "Delta T": function visible only when the temperature of the product is measured using a core probe. It allows to define a difference between the temperature of the cooking water and the core probe. Through the "Directional Arrows", you can select the desired temperature delta then you can press the "Ok" button to confirm the selection.

The lower the selected delta the longer the time required for the core temperature to reach the wished level (Delta min. = 2 | Delta max. = 20 | default = 5).

- "Time": it allows you to manually set the desired cooking time. By pressing the "Ok" button, you can set and/or modify the time parameters using the "Directional Arrows", then you can confirm the desired operations using the "Ok" button.

There are two specific cases:

**Cooking with the core probe:** the time runs from the time when the probe reaches the previously set core temperature.

**Cooking without core probe:** the time runs from when the water temperature reaches the previously set temperature; an acoustic signal will indicate the achievement of the desired temperature to facilitate the operations of inserting the food in the tank.

**"WI-FI CONNECTIVITY":** it contains all the information relating to the Wi-Fi connection and allows access to the following sub-menu:

- "Reset AP": it allows you to reset the Access Point function of the machine and return it to the factory condition. Press the "Ok" button to access the selection menu and use the "Directional Arrows" keys to select whether or not to proceed with the reset.
- "Status": it provides information on the status of the Wi-Fi connection.
  - "Connected": it indicates whether or not the machine is connected to the Wi-Fi (YES/NO)
  - "Connection type": it shows the type of existing connection (AP/ROUTER)
  - "MAC": it indicates the Media Access Control address of the machine
  - "IP": it shows the IP address of connection to the local network
  - "Subnet": it shows the subnet address used by the local network

**"SETTINGS":** it contains all the general information concerning the machine and allows access to the following sub-menu:

- "Language": it allows you to choose the language in which the device is used; press the "Ok" button and select the desired language using the "Directional Arrows", then press "Ok" to confirm the selected language.
- "Unit of measurement": it allows you to choose the unit of measurement for temperatures (°C/°F). Press the "Ok" button and select the desired unit of measurement using the "Directional Arrows", then press "Ok" to confirm the selected unit of measurement.
- "H2O probe calibration": it allows to introduce or eliminate any offset between the cooking water temperature and an external temperature probe. Press the "Ok" button to access the menu for selecting the desired temperature, then select the desired offset using the "Directional Arrows". To facilitate the calibration of the H2O probe, in the upper right part of the screen, the temperature at the core and the cooking water detected by the machine are displayed.
- "Core probe calibration": it allows to introduce or eliminate any offset between the temperature probe at core and external temperature probe. Press the "Ok" button to access the menu for selecting the desired temperature, then select the desired offset using the "Directional Arrows". To facilitate the calibration of the H2O probe, in the upper right part of the screen, the temperature at the core and the cooking water detected by the machine are displayed.
- "Sound": it allows you to activate or deactivate the acoustic signals of the device. To change the setting, press "Ok" and use the "Directional Arrows" buttons to "Activate" or "Deactivate" the sound.
- "Timer type": it allows you to select 2 different modes of cooking time scrolling.
  - Incremental: it allows you to view the time already elapsed since the start of the current

program.

- Decremental: it displays the remaining time with respect to completion of the current program.

To change the setting, press "Ok" and use the "Directional Arrows" to choose the type of timer to set.

- "Overtemperature Alert": it allows you to manually set the percentage of water temperature above which an overtemperature warning is activated. In the event of overtemperature detected, a message is displayed that allows you to choose whether to continue cooking or to leave the program in use. For example:  
with a set temperature of 55°C and a Max delta T (water temperature) of 10%, cooking starts directly up to 60.5°C; the overheating warning message will be displayed above 60.5°C.
- "Device Info": it allows you to view the technical data relating to the machine (the firmware versions of the electronic boards, the serial number of the device, the number of startups and the number of hours of startup since the first one).
- "Contacts": it reminds the User that, if necessary, he/she must contact the Manufacturer or Distributor indicated in the User manual.
- "Restore": it allows you to restore the machine's memory to factory conditions. Press the "Ok" button and select "YES/NO" using the "Directional Arrows", then press "Ok" to confirm the selected operation.

### **6.3 START PROGRAMMING THE MACHINE**

**A.** It is advisable to fill the cooking tank with preferably distilled water to preserve the thermal circulator from any scale deposits that could irreparably damage the heater. When filling the tank, pay particular attention not to remain below the minimum level ("MIN") of water required for the machine to operate and not to exceed the maximum level ("MAX", paragraph 4.1).

**B.** After having ascertained the state of integrity of the machine, make sure that the thermal circulator is not connected to the mains, then secure it to the tank using the special clamp system (paragraph 1.8).

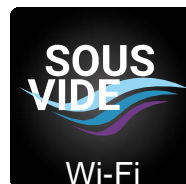
**C.** Connect the machine to the electrical socket, making sure that the power cord does not come into contact with heat sources, water, oils or metal parts that may damage it.

**D.** Turn on the heat exchanger using the power switch (see paragraph 1.8, button 11 located on the back of the machine; a screen with a logo will appear first and then, for the first 10 startups, a screen related to "Wi-Fi Configuration" to be made through the dedicated APP will appear. After the first 10 startups, only the following message will be displayed:

**CAUTION! For the correct sanitization and preservation of food, we recommend cooking according to the times and temperatures suggested by the HACCP protocol. Privacy information available from the Sous Vide Technology Wi-Fi APP.**

**E.** It should be noted that the water temperature is set by default at 55°C and it will always be the cook's responsibility to select temperatures and times that guarantee the health of cooked food.

### 6.3.1 Installing the Sous Vide Technology Wi-Fi APP



The "Sous Vide Technology Wi-Fi" APP is available for download on the "Google Play™" stores for mobile devices with the Android™ operating system (version 5 and above) and on the "APP Store" for mobile devices with an operating system "IOS™" (version 10 and above). Below is the icon that identifies the APP on the two stores:

Download and install the APP as required by your device, proceed with the registration of the machine on the cloud "Sous Vide Technology Wi-Fi". You can also proceed without registration. However, the functionality of the APP will be limited, not having the ability to access services on the cloud without User or machine registration. Then proceed with the following steps:

1. Switch on the thermal circulator, connecting it to the mains and activating the main switch; wait for the main screen to appear.
2. Access the "Settings" menu of your smartphone, select "Wi-Fi" then select and connect to the "SVtech nnnn" WiFi network that will appear in the list of available networks (i.e. with iOS, select "Settings, Wi-Fi, SVtech 0001").
3. Activate the APP Sous Vide Technology Wi-Fi previously installed on your smartphone and, in the Instant Cook screen, tap the "Select Device" function located at the top right of the screen and select the device you want to control (i.e.: SVtech 0001). If new versions of the machine's firmware exist in the cloud, you will be asked if you want to update your Wi-Fi thermal circulator to the latest firmware version available. You can either update your device immediately, answering "YES", or do it later in case you are in a hurry to start cooking, answering "No" to the request. In some cases, after a first update, a second one could also be presented if several sections of the machine have been updated.

**CAUTION!** Each update takes about ten minutes, so it is recommended to run it only when there is no need for immediate use of the thermal circulator.

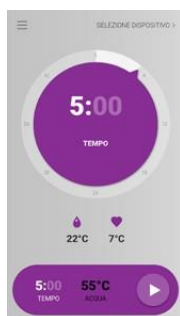


FIG 1



FIG 2

4. It is possible to start the synchronization of programs from the mobile device to the thermal circulator so that new programs can be entered and/or updated on the APP even without the availability of the thermal circulator. Wait for the end of the synchronization of the programs or proceed without synchronization if this is not necessary.

5. Select the drop-down menu at the top left to access the following features:

a. "INSTANT COOK": it allows you to set the time and temperature parameters directly from the APP.

- To select the cooking time, please touch the digits in the center of the circle to choose whether to change the hours and/or minutes, then turn the arrow on the selection circle to set the desired values.
- To select the "Temperature" of the water, please touch the digits in the center of the circle to change the degrees, then turn the arrow on the selection circle to set the desired values. For the setting of tenths of a degree, once the degrees have been set, you can touch the decimal position to increase it by 0.1°C for each touch. Once the desired cooking parameters have been selected, click the PLAY symbol (FIG. 1) to start cooking, which will proceed as described in the paragraph 6.3.5 below.
- To stop cooking, you can interrupt cooking remotely by pressing the Stop button (square symbol, FIG. 2).

b. "PROGRAMS": it allows you to create new cooking programs or modify those previously saved by the User, which can be reused over time and, when necessary, renamed at the User's discretion. On the left of the start button there is the Delay option which allows you to delay the machine's starting time by a maximum of 72 hours.

c. "GUIDED COOKING": section that provides the recommended cooking parameters for most of the foods available. It allows you to choose the type of food, the desired cut, the degree of cooking to be applied (i.e. Meat, Pork, Fillet; rare, medium, well done) and the initial temperature of the same (fridge/freezer). Press the "Play" button to start cooking.

d. "RECIPES": section including a series of recipes entered by default in the APP. Through the indication of the list of ingredients to be used and the description of the development of each recipe with relative parameters of time and temperature, you reproduce complex and elaborated dishes easily and quickly.

e. "TRACKING": it displays the parameters of the cooking performed.

f. "WIFI": it allows you to connect your own thermal circulator to the Internet so you can access the machine remotely (i.e. from home, I connect to the restaurant's thermal circulator).

To allow a functional connection, we recommend following the following steps:

1. from your smartphone: access the "Settings", select "Wi-Fi", activate the "Wi-Fi" option then connect to the available network. Once the smartphone is connected to the available Wi-Fi network, access the "Sous Vide Technology Wi-Fi" APP.
2. from the "Sous Vide Technology Wi-Fi" APP: select "Wi-Fi", then enter in one of the available lines the name and password of the "Wi-Fi" network previously selected with the smartphone; the information entered will be memorized so as to allow direct connection of the thermal circulator to the APP, thus guaranteeing total monitoring of the cooking in progress.

**CAUTION! For safety reasons, the machine is switched on subject to the manual operations of its User, therefore, it will not be possible to turn on the Wi-Fi thermal circulator remotely or to start cooking food operations.**

g. "ACCOUNT": it allows you to log in and log out of information in the cloud, choose between °C or °F, view the machines that can be used and check which ones are "OWNER" and to which the "SHARED" mode is applied, sharing with other Users. In the first case, you can change the name of the machine selected using the "pencil" symbol, share the machine with other Users and disassociate it from the cloud; in the second case, you can only dissociate the selected machine from the APP.



**CAUTIONS!** *The heater and the cooking liquid could reach high temperatures: danger of burns!*

## **INSTANT COOK through the APP**

- A.** Connect to the "Sous Vide Technology Wi-Fi" application previously downloaded to your device (PC/tablet/smartphone).
  - Through the "Settings" section of your device (PC/tablet/smartphone), connect to the selected Wi-Fi network.
- B.** Once the mobile device has been connected to the thermal circulator via Wi-Fi network, a connection signal will appear on the screen.
- C.** Follow the instructions contained in the "Sous Vide Technology Wi-Fi" APP to start cooking the selected product.

### **6.3.2 INSTANT COOK from the thermal circulator**

Alternatively, you can operate the cooking processes directly from the thermal circulator:

- A.** Access the "Sous Vide Technology Wi-Fi" APP, select the type of food desired, then view the recommended time and temperature parameters.
- B.** Turn on the thermal circulator and then manually set the time and temperature parameters recommended by the APP using the "Directional arrows". At each touch, the parameters vary by a tenth; for faster advances, we recommend a long press on the "Directional arrows" button.
- C.** Once the desired time and temperature parameters have been selected, press the "Ok" button to confirm.
- D.** To start cooking, press the "Start" button.

**CAUTION:** *The "flame" symbol indicates that the heater is heating the water. During the pre- heating phase, this symbol will therefore always be ON, while during the cooking phase, it will be ON a few seconds at a time to report that the heater is keeping the temperature constant.*

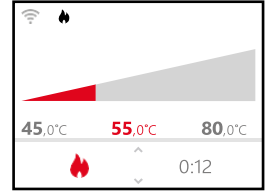
### **6.3.3 Cooking with programs**

The programs can be created using the appropriate function present in the APP and can, therefore, consist of one or more cooking phases alternating with pauses with the heater switched off. Once created, new programs can be downloaded from the APP to the device. For each Wi-Fi connection between the smartphone and the machine, the User will be asked if he/she wants to download the programs on the APP to the machine. At this point, the User can select the desired program by pressing the "Home", "Programs", "**My program**" buttons. Pressing the "Start cycle" button followed by "Ok" then immediately starts the selected cooking cycle. You can start cooking thanks to the "Delayed start" function through which you can delay the cooking start (Paragraph 6.2.2, "Delayed start").

**CAUTION:** *The machine must be firmly secured to the edge of the cooking tank BEFORE connecting the plug to the mains; see paragraph "5.1 Placing the machine". If the upper body of the machine gets wet, DO NOT INSERT THE PLUG TO THE MAINS and contact the Service Center.*

### 6.3.4 Starting cooking

- Once cooking is started, the heater of the machine starts to heat the water until it reaches the selected temperature.
- The water preheating cycle ends when reaching the previously set temperature.
- Once the selected temperature is reached, the machine releases an acoustic signal of "warning of temperature reached".



- The acoustic signal has a duration of 1 minute, at the end of which the cooking process is automatically started. You can interrupt the acoustic signal and immediately start the cooking phase by pressing the "Start" button.

**CAUTION: For the correct sanitization and preservation of food, we recommend cooking according to the times and temperatures suggested by the HACCP protocol.**

### 6.3.5 Changing parameters during rapid cooking

During the cooking phase, you can modify the "time" and/or "temperature" parameters by pressing the central "Ok" button that allows you to return to the main menu and set new ones. To confirm the changes made, press the "Start" button; otherwise, the machine will complete the cooking phase with the initial parameters.

### 6.3.6 End of cooking

At the end of the cooking phase, the machine releases an acoustic warning signal, lasting one minute. To interrupt the cooking cycle, press the "Ok" button. If the button is not pressed within one minute, the machine will start a cooling cycle that can be distinguished in two cases depending on the temperature:

Cooking temperature greater than or equal to 54°C (129.2°F): in this case, the machine will continue to recirculate the cooking water, thus activating the heater only to maintain the water temperature above the safety limits of the healthiness of the food. Cooking temperature lower than 54°C (129.2°F): in this case, the machine will continue to recirculate the cooking water, without further temperature input.

Being a cooking at risk of bacterial proliferation, it is the cook's responsibility to manage the food left in the water after the acoustic warning signal. In any case, it is advisable to remove the food from the water after cooking.

Once the machine has finished cooking, the time elapsed since the end of cooking will be highlighted on the display so that the cook is aware of the time spent in this mode.

To stop the machine when it is in this state of temperature maintenance, the "Start" button must be pressed for 3 seconds and the machine will stop returning to the initial startup conditions.



**CAUTIONS! The heater and the cooking liquid could reach high temperatures: danger of burns!**

### 6.3.7 Error messages

The error messages will appear in screens with a red background and, if possible, they will also report the possible actions that the User must implement to restore normal machine operation.

The following is an example of the error message that will be displayed in case of insufficient cooking water level; this error can occur both at the start of cooking and during cooking if part of the water evaporates during the cycle. ***Just add water and the error will disappear while the machine will resume the cooking cycle in progress.***

There may be other error messages that will still appear in the second line of the text showing any actions to be carried out in order to solve the problem.

**CAUTION: At the end of cooking, remove the plug from the socket and the heat exchanger, holding it by the securing handle and paying attention to the hot parts. Do not leave the heat exchanger turned off in hot cooking water as it would damage the thermal circulator by invalidating the guarantee.**

**ERRORE H2O**

Aggiungere acqua



## 7. MACHINE CLEANING

***CAUTION! Before performing any cleaning operation, disconnect the power plug from the mains to completely isolate the machine from the rest of the system. Make sure the machine is cold.***

### 7.1 GENERAL INFORMATION

- The machine must be cleaned only when it is at room temperature. For cleaning, use a damp, soft cloth with neutral detergent. Do not use abrasive, corrosive or solvent cleaners.
- Do not use water cleaners, pressure water jets or tools that could damage the surface of the machine or wet its internal components. Do not place any components in the dishwasher.
- Never immerse the upper part of the machine in water, which could thus be irreparably damaged, in addition to constituting a danger of electrocution to the User.
- In the event that, by mistake, water should be allowed to enter the upper part of the machine (3cm above the "MAX" level), immediately unplug the power supply plug and allow the thermal circulator to dry for at least one day before to reuse it.

### 7.2 HEATER MAINTENANCE

To preserve the heater and all the parts that are immersed in the tank from limescale, it is advisable to add vinegar in the tank with distilled water, in quantities of 1 part in 100, at each work cycle.

If you want to clean the thermal circulator thoroughly from limestone residues, add 1l of vinegar every 10l in water and set the temperature to 35°C for 1 hour; water circulation will help clean and maintain the heater.

## 8. MACHINE MAINTENANCE

***CAUTION! Before performing any cleaning operation, you are required to disconnect the power plug from the mains to completely isolate the machine from the rest of the system. Make sure the machine is cold.***

### 8.1 POWER CORD

Periodically check the state of wear of the cord and, if it is damaged, call the "SERVICE CENTER" for replacement if necessary.

## 9. TROUBLESHOOTING

### ***THE MACHINE DOES NOT TURN ON:***

1. Check that the socket where the machine is connected is powered; this is possible by connecting another electrical device to this socket. If so, go to step 2
2. Check that the power cord is properly connected to the power outlet. If it is connected correctly, go to step 3
3. Check the position of the switch (ON/OFF) (11) on the back of the machine. If the machine does not switch on even with this operation, call for technical Service Center.

**WATER LEVEL ERROR:**

1. Check that the water level is correct (between the MIN. and MAX. values); otherwise, restore the level correctly.

**TEMPERATURE ERROR DETECTED COMPARED TO THAT SET:**

1. Check that the machine is not set on the wrong temperature scale (°C or °F).
2. On the Probe settings-Calibration function, check that a value very different from 0 has not been set by mistake.

**THE MACHINE CANNOT BE REACHED BY THE SMARTPHONE:**

1. Check that the Wi-Fi option is ON on the smartphone and, if necessary, follow the connection instructions between the two devices.

## 10. DISMANTLING

### 10.1 DECOMMISSIONING

If for some reason you decide to decommission the machine, make sure it is unusable for any person, so disconnect the power cord and cut the electrical connections.

### 10.2 DISPOSAL

Once decommissioned, the machine can be disposed of by any company in charge of this service. For the scrapping of the thermal circulator, follow the regulations in force for waste disposal and management.

### 10.3 WEEE WASTE OF ELECTRICAL AND ELECTRONIC EQUIPMENT

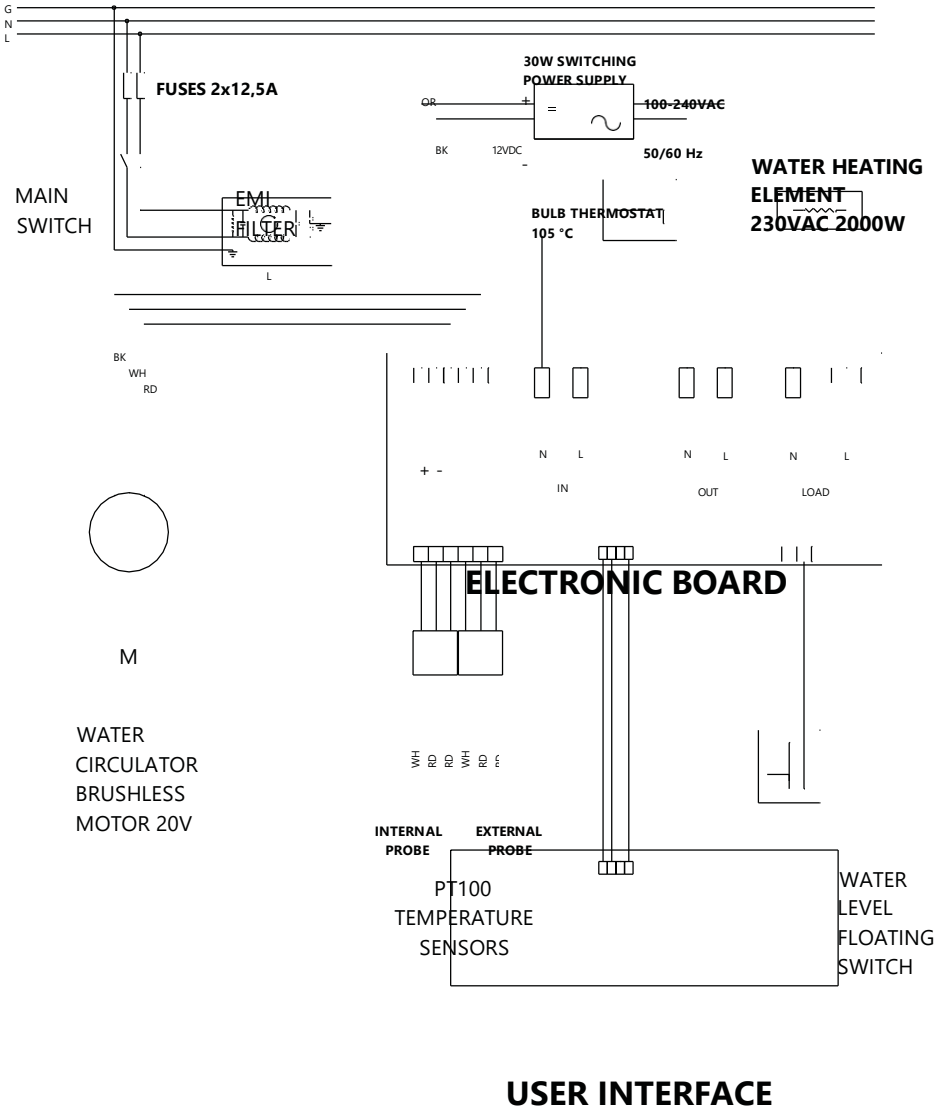
Pursuant to Article 26 of Legislative Decree No. 41 of 14 March 2014, "Implementation of Directive 2012/19/EU, on waste electrical and electronic equipment (WEEE)", the symbol of the crossed out letter on the equipment or on its packaging indicates that the product at the end of its useful life must be collected separately from other waste. The separate collection of this equipment at the end of its life is organized and managed by the Manufacturer. The User who wishes to dispose of this equipment must therefore contact the Manufacturer and follow the system it has adopted to allow separate collection of the equipment at the end of its life.

The adequate separate collection for the subsequent startup of the decommissioned equipment for environmentally compatible recycling, treatment and disposal contributes to avoiding possible negative effects on the environment and on health and favors the reuse and/or recycling of the materials of which it is composed the equipment. Illegal disposal of the product by the owner involves the application of administrative sanctions provided by law.

# 11. WIRING DIAGRAM FOR 230 VAC

## POWER SUPPLY

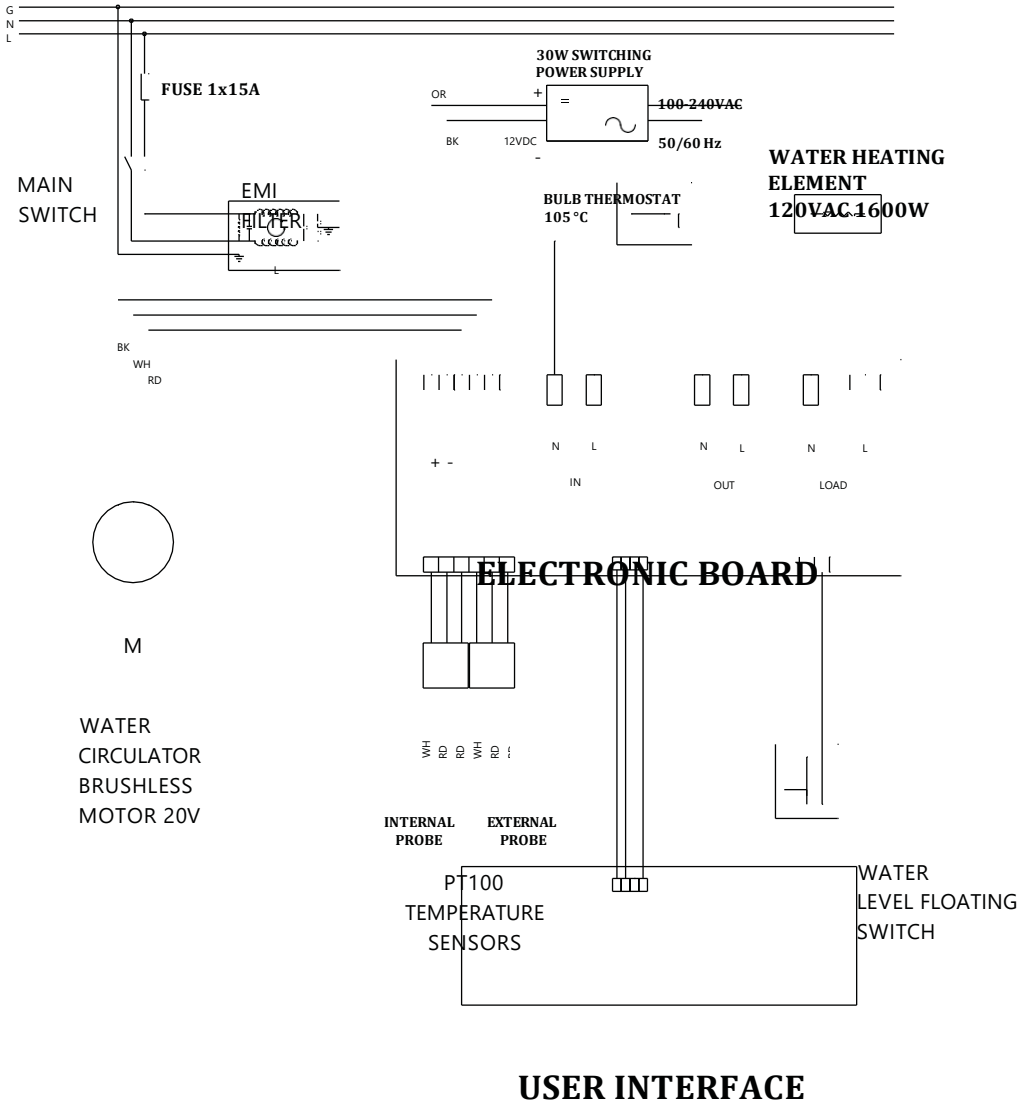
220-240VAC - 50/60Hz



# 12. WIRING DIAGRAM FOR 120 VAC

## POWER SUPPLY

110-135VAC - 50/60Hz



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[info@besservacuum.com](mailto:info@besservacuum.com)

