SVG 14L

115125

V1/0913

Read these instructions before using and keep them available at all times!

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1. General information

1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.

WARNING!

This symbol highlights hazards, which could lead to injury.
Please follow the instructions very carefully and proceed with particular attention in these cases.

WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.

ATTENTION!

This symbol indicates that failure to follow instructions may result in personal injury, damage to the device or its malfunction.

NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.

WARNING! Hot external surface!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!

1.3 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology. If you have any questions, you should contact the manufacturer.

NOTE!

Read the instruction manual carefully before using the device.

The manufacturer **does not bear liability** for damage and malfunctions caused by:

- failure to follow the indications contained in the user instructions, as well as those concerning transport, storage, activation, service, cleaning and maintenance;
- using the device in a manner other than its intended one;
- modification of the device's construction by the user;
- using unapproved spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

1.4 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.

NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

1.5 Declaration of conformity

The device complies with the current standards and directives of the EU.
We certify this in the EC declaration of conformity.
If required we will be glad to send you the according declaration of conformity.

2.Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General information

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.

ATTENTION!

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- Every person using the device must act in accordance to the manuals and under consideration of the safety advice.
- The device is to be used indoors only.

2.3 Intended use

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The Sous-Vide Cooker is intended for cooking vacuum-sealed food products in water at low temperature.

Do not use the following in low-temperature cooking:

- flammable or corrosive liquids;
- dangerous substances, including substances that are flammable, sensitive to pressure or heat, have a low melting point, are explosive, harsh, poisonous, infectious, live animals or other materials whose processing is in violation of the law and/or custom.

ATTENTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.

NOTE!

If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly. If required refresh or renew.

4. Technical data
4.1 Description of the device

The Sous-vide Cooker enables cooking of vacuum-sealed food products at low temperatures.

Cooking is performed in a water bath at a constant temperature not exceeding 85℃.

This method makes it possible to prepare food products without sacrificing their flavours and aromas.

The buttons on the control panel are for setting the temperature of the water bath, cooking time and, if desired, the internal temperature of the food product.

The internal product temperature can be controlled using the internal product temperature sensor (additional equipment) that controls the cooking process when connected to the device.

Device components

① Lid

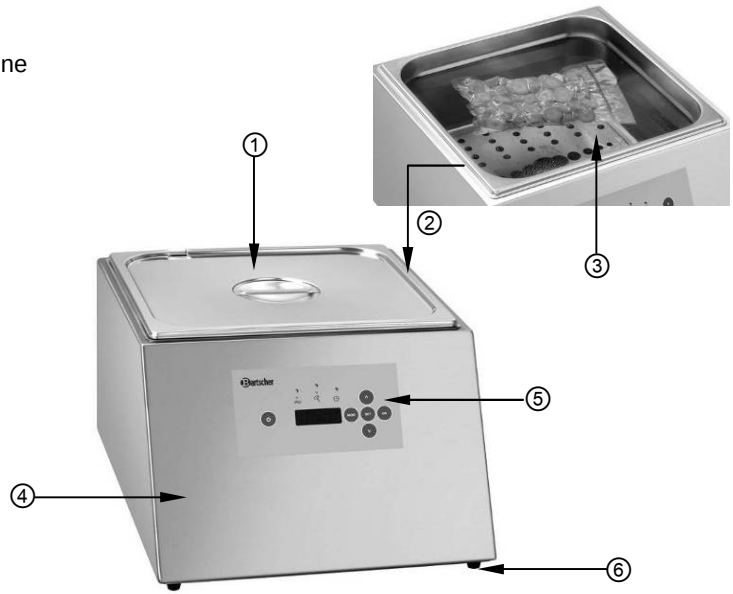
② 2/3 GN containe

③ Grill

④ Housing

⑤ Control panel

⑥ Legs



Additional equipment (not included with the device!)

Internal product temperature sensor

The durable internal temperature sensor and sealing roundels make it possible to measure the internal temperature of a food product through the vacuum pack.

- Cord length: approx. 70 cm

Code-no. 292045

Sealing rounders for internal temperature sensor

Using the sealing rounders in connection with the internal temperature sensor prevents air and water from getting inside the vacuum pack.

- Material: foam
- Adhesive layer on one side
- 50 pcs.

Code-no. 115128

Cookbook "Sous-vide – a simple guide to the technique of delicate cooking"

A perfect start – we encourage you to learn the theory and basics of vacuum cooking, the necessary equipment and over 60 creative recipes.

- 256 pages
- Format: 24 x 28 cm

Code-no. 115126

4.2 Technical specification

Name	Sous-vide Cooker SVG 14L
Code-no.:	**115125**
Construction:	2/3 GN container, depth 200 mm
Material:	chrome-nickel steel 18/10
Temperature range:	25℃ - 85℃
Timer:	max. 99 hours
Capacity:	14 litres
Power:	1.0 kW / 230 V 50 Hz
Dimensions:	W 373 x D 485 x H 250 mm
Weight:	10.25 kg

5. Installation and operation

5.1 Safety instructions

WARNING! Risk of electric shock!

The device must only be connected to a properly installed single socket with protective contact.

Never remove the power cable by pulling the cable itself; always grab the plug housing.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled.
- Never place the device or other objects on the power cable.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Do not use the device in case it does not function properly, has been damaged or dropped.

- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- Protect the device from impact, vibration, damage to the control panel and dirt.
- **Never** operate the device with wet or moist hands.
- **Never** leave the device unattended when in use.

WARNING! Risk of burns!

The liquid in the device can reach high temperatures, resulting in a risk of temperature-related dangers: burns, hot steam, hot parts and surfaces touched during operation of the device. After lifting the lid, hot steam may come out of the device and hot condensation may cause burns.

- When touching the lid during operation of the device, wear suitable protective gloves
- Do not move the device when in use.

Spilled liquid may cause burns.

- Do not pour too much water into the device.
- Do not pour water out when the device is in use.
- Check the temperature of the liquid before pouring it out by turning the device on for a short moment.

When in operation, steam may escape from the device. Condensation formed from the steam may result in damage to other devices nearby.

- Keep a safe distance from other devices.

Safety and protective elements

The device has been equipped with **a safeguard against operation when dry.**

The display will read **FILL** if the Sous-vide Cooker has been turned on without water and shut down as a result.

- Only use the device with the grill in place.
- Inspect the device's condition regularly and in line with the conditions it operates in.

5.2 Installation and connection

Installation

- Unpack the device and remove all packing material.
- Place the device on a level and stable surface that is resistant to high temperatures and can support the device's weight when full of water and food.
- Place the device in a well-ventilated space with temperatures from +5℃ to +40℃ and ambient humidity of 10-80 %.
- **Never** place the device in a moist or wet environment.
- Place the device outside the reach of children and ensure it does not block evacuation routes.
- Do not place the device near an open flame, electric oven, heater or other source of heat.
- Keep sufficient distance from other devices and walls to ensure proper circulation.

Connection

WARNING! Danger of electrical shock!
Improper connection of the device can result in personal injury!
Compare parameters of the local electric network to the device's technical configuration (see rating plate).
Only connect the device if all parameters are compatible. Follow safety rules!

- The electrical circuit and socket must be secured to a minimum of 16A. Only connect the device directly to a wall socket; do not use extension cords or power strips.
- Place the device so that its plug is easily accessible in case it becomes necessary to disconnect the device from its power source.

5.3 Operating modes, controls and indicators

5.3.1 Factory settings

If the device is disconnected from its power source, all factory settings are restored:

- Water temperature: 56℃
- Internal product temperature: 55℃
- Cooking time: 1 hour
- Delay time: 0 h

5.3.2 Operating modes

The Sous-vide Cooker has several cooking modes available.

Water temperature :

With this method, the user only sets the water temperature to be used in cooking. The user decides when the cooking process has completed and removes a finished food product.

Internal product temperature :

With this method, cooking takes place in water at a higher temperature than the temperature on the inside of the food product being cooked. The device controls the cooking process using a sensor (additional equipment).

When the inside of the product reaches the required temperature, the temperature value flashes on the control panel alongside the internal product temperature diode and a short audio signal is sounded. The device stops heating. The user can turn the device off and remove the prepared food product.

Cooking time :

With this method, the difference between the water temperature and the internal temperature of the food product is very small. The internal temperature sensor is not necessary using this method.

When the set cooking time has elapsed, the values flash on the control panel alongside the internal product temperature diode and a short audio signal is sounded. The device stops heating, and the user can disconnect it and remove the prepared food product.

5.3.3 Control panel

The device is controlled by the buttons located on the control panel at the front of the device.

5.3.4 Controls and indicators

⏻	**Main power button** **Turning the device on: press the button** ➢ The water temperature diode °C ≈ lights up. ➢ The current water temperature is displayed. ➢ The diode at the bottom-right lights up if the device is in heating mode. **Turning the device off: press the button** If the device remains connected to a power source: ➢ The device goes into standby mode. ➢ The diode at the bottom-right of the control panel lights up. ➢ The previously-set values remain saved in the device's memory. If the device is turned off and disconnected from its power source: ➢ All factory settings are restored.
MOD	**MOD button** By pressing the **MOD** button the user can select the desired operating mode. Example: By pressing the **MOD** button twice after turning the device on, it will enter into **Cooking time** mode. • Confirm the selection by pressing **OK** or wait 5 sec.

- The appropriate diode will light up °C ≈, °C 🌡 or 🕒, and cooking following the desired settings can begin.

To set other values, press the button marked **SET** and use the buttons labeled **Λ** and **V** to set cooking parameters, then save parameters by pressing **OK**.

ATTENTION!

After setting the device to operate in low-temperature cooking mode, check that the device is working in the proper mode and that the appropriate diode is shining.

Water temperature operating mode**:**

- The diode °C ≈ will light up.
- The display will show the current water temperature.
- The diode in the bottom-right of the display will light up when the device is in heating mode.

Internal product temperature operating mode**:**

If the internal product internal temperature sensor is plugged in:

- The diode °C 🌡 will light up.
- The display will show the current temperature inside the product.
- The diode in the bottom-right of the display will light up when the device is in heating mode.

ATTENTION!

Entering and saving an internal product temperature value is also possible when the internal temperature sensor is **not** connected. When this occurs, an error message will be displayed.

- The internal product temperature diode will flash, on the display the symbol - - - - will pulsate and a short audio alert will sound.
- Turn the device off and connect the internal temperature sensor.
- Select the **Internal product temperature** operating mode and confirm by pressing **OK**.

	Cooking time operating mode**:** ➢ The diode ⏲ will light up. ➢ The display will show the symbol - - - - and after pressing **OK** or after waiting for a moment, the set time will be displayed. ➢ The diode in the bottom-right of the display will light up when the device is in heating mode.
SET	**SET button** The **SET** button is for selecting the value to be entered (water temperature, internal product temperature cooking time). ➢ The value will flash on the display along with the relevant diode : °C ≈, °C 🍗 or ⏲. You can now change the settings. ⚠ ***ATTENTION!*** It is impossible to set the internal product temperature higher than the set water temperature. If the water temperature is set lower than the set internal product temperature, the device will automatically adjust the internal product temperature to the water temperature. When attempting to set the internal product temperature higher than water temperature, an error message will be displayed. ➢ The internal product temperature diode will flash and a short audio signal will sound.
∧∨	**Arrow buttons** The desired value can be selected using the arrow buttons. When pressing and holding a button, the values will first change slowly, then faster and at greater intervals.
OK	**OK button** Functions of the **OK** button: • confirm the selected operation mode • save the selected value • go to **delay time** after setting **cooking time**.

	NOTE! If the **OK** button is not pressed when changes have been made, after 5 seconds the device will restore the previous settings. Select **Water temperature** or **Internal product temperature** operating mode using the **MOD** button: ➢ After pressing **OK** the diode °C ≈ or °C will light up on the display. ➢ The display will show the current water temperature or internal product temperature. Select **Cooking time** using the **MOD** button: Additionally, when **cooking time** is set a **delay time** can also be set (1h intervals). ➢ After pressing **OK** the display and diode ⏲ will light up. ➢ After pressing **SET** the value on the display will flash. If you wish to change the cooking time, you can enter the desired value by using the arrow buttons. ➢ Pressing **OK** will save the value and proceed to setting a delay time. ➢ On the display the delay time will flash, marked by the letter **h**. The arrow buttons can be used to set the desired value, and it can be saved by pressing **OK**. ➢ The display will show the value, delay time is marked by the letter **h**. If the cooking process is to begin immediately, set the delay time to **"0 h"** and confirm by pressing **OK**. ➢ The display will show the set cooking time without the letter **h**.
°C ≈	**Water temperature diode** • This diode will light up when the Water temperature operating mode has been selected. • The diode will flash when the value can be changed using the arrow buttons.

	**Internal product temperature diode** • The diode will light up when the Internal product temperature operating mode has been selected. • The diode will flash when it is possible to change the value using the arrow buttons. • The diode will flash when the set internal product temperature has been reached (an audio signal will also sound). • The diode will flash when attempting to set an internal product temperature above the set water temperature (an audio signal will also sound).
	**Cooking time diode** • The diode will light up if the Cooking time operating mode has been selected. • The diode will flash when it is possible to change the value using the arrow buttons. • The diode will flash when the set time has cooking elapsed (an audio signal will also sound).
	**Display (4-character)** • The display will light up when the device is operating and shows the current value of the selected parameter. • The display will flash when it is possible to change the value using the arrow buttons. • The display will flash when the cooking process has finished (an audio signal will also sound). • In the event of an error, the symbol **- - - -** will flash on the display (an audio signal will also sound). • The display will show **FILL** if it is necessary to pour in water. **The temperature** is displayed in °C from 25.0 to 85.0. **Cooking time** is displayed in hours (before the dot) and minutes (after the dot). ➢ Example: The reading **20.35** means a cooking time of 20 hours and 35 minutes. **Delay time** is marked with the letter **h** and is displayed in hours (before the dot) and tenths of hours (after the dot). ➢ Example: The reading **10.2h** means a delay time of 10 hours and 12 minutes. The reading **10.5h** means a delay time of 10 hours and 30 minutes.

	Audio signal A short audio signal means • in Internal product temperature and Cooking time operating mode that the cooking time has elapsed and heating has been turned off; • an error has occurred (e.g. entering values outside the possible range).
	Socket for internal product temperature sensor The socket for inserting the internal temperature sensor is at the rear of the device, on the top-right.

5.4 User's instruction

ATTENTION!

After opening the lid when the device is in use, hot steam may escape and the hot condensation can cause burns.

- When touching the lid while the device is in use, wear appropriate protective gloves.

NOTE!

Water temperature and product temperature when using the device for low-temperature cooking are dependent on the recipe.

When cooking **meat** it is recommended to use **Internal product temperature** operating mode, while for **vegetables** the most appropriate mode is **Cooking time**.

We also recommend the **cookbook** available titled **"Sous-Vide – a simple introduction to the technique of delicate cooking"**.

5.4.1 Preparing for low-temperature cooking

ATTENTION!

Temperatures used in the Sous-vide cooking method are generally insufficient for sterilization of food products, differently from traditional methods.

- When cooking, ensure that the raw materials used are of the highest quality and that all hygiene standards are observed in order to avoid potential health risks from cooking at low temperatures.

- Only use vacuum bags suitable for cooking at temperatures over 90°C.
- Do not re-use vacuum bags.

Use of the grill

ATTENTION!

The grill provides protection from the hot bottom of the container and ensures optimal water flow around the product being prepared.

- Always use the grill when cooking.
- Place the grill in the container.

Pouring in water

ATTENTION!

If the device is turned on without water, the display will show **FILL**.

The bottom of the container will heat up and the device may be damaged.

- Never use the device without water.
- Never use any flammable liquids.

Spilled liquid may cause burns.

- Do not overfill the device with water.

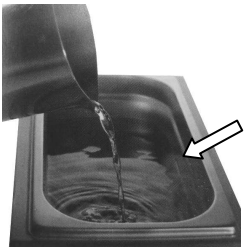
NOTE!

Water parameters (from municipal systems) depend on local conditions.

Poor-quality water may result in damage to the device.

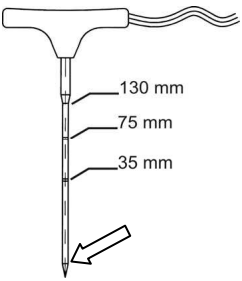
- ➢ Water with iron content may cause corrosion in stainless steel.
- ➢ Water with chlorine content may lead to pitting.
- ➢ Distilled and deionized water may also lead to corrosion.
- ➢ Hard water with high calcium content may result in stone deposits in the water bath container.

- Use soft and descaled water.



- Pour water into the container.
- When cooking, ensure that the level of water reaches the marking when the food product is placed inside.
- Add heated water as necessary.
- Use the supplied lid or additional steam-reducing spheres to limit loss of heat and steam.

Using the internal product temperature sensor (additional equipment)

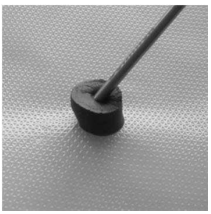


When cooking in **Internal product temperature** operation mode, use the internal product temperature sensor (sold separately).

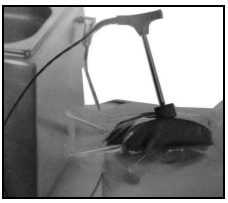
The temperature sensor is located near the sharp end of the measurement spike.

The spike has reference points for products of various thicknesses.

- Remove the shield from the sharp end of the measurement spike.



- Place a sealing rounder on a dry bag with the food product inside. The sealing rounder will prevent air from getting inside the bag when inserting the measurement spike into the vacuum bag.
- Remove the protective foil from the sealing rounder and carefully attach the rounder to the bag.



- Push the spike through the center of the sealing rounder until the sharp end of the internal temperature sensor is in the middle of the product being cooked.

Example:

- If the food product has a thickness of 75 mm, insert the spike with temperature sensor into the food product until the 75 mm marking is visible through the surface of the attached sealing rounder.

  With products of different thicknesses (e.g. 50 mm) use the provided markings as a guide and insert the spike of the sensor to the appropriate depth.

NOTE!

- Always take measurements in the thickest part of the product being prepared.
- Take care when testing products under 35 mm in thickness to avoid puncturing the other side of the vacuum bag. We recommend inserting the temperature sensor at an angle.

5.4.2 Operating in Water temperature mode

NOTE!

In **Water temperature** operating mode, the cooking process is not controlled by the device. The user decides when the cooking process has finished.

- Turn the device on via the main power button ⏻.
  - The water temperature diode °C ≈ will light up
  - The current water temperature will be shown.
  - The diode in the bottom-right of the display will light up when the device is in heating mode.
- Use the control panel to set the desired water temperature value.
  Press the **SET** button.
  - The value on the display and the °C ≈ diode will flash.
- Change the value using the buttons ∧∨.
- Enter the value pressing **OK**.

- Place the prepared product in vacuum bag into the water bath.
- Use the supplied lid in order to reduce heat and steam loss.
- After the cooking time has elapsed, remove the finished food product.
- Turn the device off via the main power switch ⏻.

5.4.3 Operating in Internal product temperature mode

NOTE!

In **Internal product temperature** mode the cooking process is controlled by the internal temperature sensor and is finished after the required internal product temperature is reached.

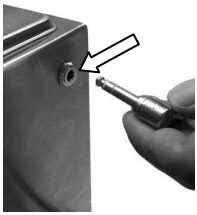
NOTE!

It is impossible to set a internal product temperature higher than the set water temperature.

If the water temperature is set below the internal product temperature, the device will automatically adjust the internal product temperature to the water temperature.

When trying to set an internal product temperature higher than the set water temperature, an error message will appear.

- ➢ The internal product temperature °C, diode will flash along with the display, and a short audio signal will sound.



- Insert the temperature sensor spike into the product through a sealing rounder as described on page 48.
- Plug the internal temperature sensor into the socket on the device.

- Turn the device on via the main power button ⏻.
  - ➢ The water temperature diode °C ≈ will light up.
  - ➢ The current water temperature will be displayed.
  - ➢ The diode in the bottom-right of the display will light up when the device is in heating mode.
- Use the control panel to set the required water temperature value. To do so, press **SET**.
  - ➢ The value on the display and diode °C ≈ will begin flashing.
- Change the value using the buttons ∧∨.
- Save the value by pressing **OK**.

- By pressing **MOD**, select Internal product temperature operating mode and confirm by pressing **OK**.
  - ➢ The internal product temperature diode °C will light up.
  - ➢ The current internal product temperature will be displayed.
- Use the control panel to set the desired internal product temperature. To do so, press **SET**.
  - ➢ The value on the display and the diode °C will begin to flash.
- Change the value using the buttons **Λ** or **V**.
- Save the value by pressing **OK**.
  - ➢ The current internal product temperature will be displayed.

- Place the prepared food product in vacuum bag into the water bath.
- Use the supplied lid to avoid heat and steam loss.

NOTE!

The device will signal that the internal product temperature has been reached both visually (flashing of the value on the display and of the diode °C) as well as via an audio signal.

- When the cooking time has elapsed, remove the finished food product.
- Turn the device off via the main power button ⏻.

5.4.4 Operating in Cooking time mode

NOTE!

In **Cooking time** operating mode, the cooking process is automatically finished after the set cooking time has elapsed.

NOTE!

Cooking time is shown in hours (before the dot) and minutes (after the dot).

- Example:

  The reading **20.35** means cooking time of 20 hours and 35 minutes.

Delay time is marked with the letter **h** and is shown in hours (before the dot) and tenths of an hour (after the dot).

- Example:

  The reading **10.2h** means delay time of 10 hours and 12 minutes,

  The reading **10.5h** means delay time of 10 hours and 30 minutes,

- Turn the device on via the main power button ⏻.
  - The water temperature diode °C ≈ will light up
  - The current water temperature will be displayed.
  - The diode in the bottom-right of the display will light up when the device is in heating mode.
- Use the control panel to set the desired water temperature. To do so, press **SET**.
  - The value on the display and the diode °C ≈ will flash.
- Change the value using the buttons ∧∨.
- Save the value by pressing **OK**.
- Press **MOD** to select Cooking time operating mode and confirm by pressing **OK**.
  - The diode ⏲ will light up.
  - The current cooking time value is displayed.

- Use the control panel to set the required cooking time. To do so, press **SET**.
  - ➢ The value on the display and the diode will begin flashing.
- Change the value using the buttons **∧∨**.
- Press **OK** to save the value and proceed to setting the delay time.
  - ➢ The delay time will flash on the display and will be marked by the letter **h**.

Use the buttons **∧∨** to set the desired value, then save by pressing **OK**.

- ➢ The display will show delay time marked with the letter **h**.

If the cooking process is to begin **immediately**, set the delay time to **"0 h"** and confirm by pressing **OK**.

- ➢ The set cooking time will show on the display without the letter **h**.

- Place the prepared food product in vacuum bag into the water bath.
- Use the supplied lid to avoid heat and steam loss.

NOTE!

The device will signal that the cooking time has elapsed visually (flashing value on the display and the diode) and with an audio signal.

- After the cooking time has elapsed, remove the finished food product.
- Turn the device off via the main power button .

6. Cleaning and maintenance

6.1 Safety advice

WARNING! Danger of electric shock!

- Before cleaning and repairing the device, remove the plug from its power socket.
- The device is not intended to be cleaned using a direct stream of water, such as with high-pressure jets or steam cleaners.
- To protect against electric shock, never immerse the device, cable or plug in water or other liquids.

WARNING! Risk of burns when using disinfectants containing alcohol!

- If necessary, a disinfectant containing alcohol may be used (e.g. izopropanol).
- Ensure sufficient ventilation.
- Do not use the device near an open flame.
- Do not smoke.

WARNING! Risk of injury!

- Do not pour water out when the device is hot.
- Before emptying, check the water temperature by turning the device on for a moment.
- When cleaning the device, wear goggles and protective gloves.
- Do not use aggressive cleaning substances, such as spirits.
- Follow all safety recommendations given by producers of cleaning and disinfectant products.

NOTE!

- Do not clean the device in a dishwasher.
- Do not immerse the device in water.

6.2 Cleaning

- Remove the grill and empty the container after using the device.
- Remove water from the container and dry thoroughly.
- Regularly wash the device.
- Use a lye soap and cleaning substances recommended for stainless steel.
- Regularly descale the container, especially when hard water is used. For this purpose, apply commercially available substances that do not damage stainless steel, aluminum or plastics. Follow the producer's instructions on the packaging.

6.3 Maintenance

- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- In case of damage or malfunction, please contact your stockist or our customer service centre.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**

7. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.

WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.

NOTE!

For the disposal of the device please consider and act according to the national and local rules and regulations.

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