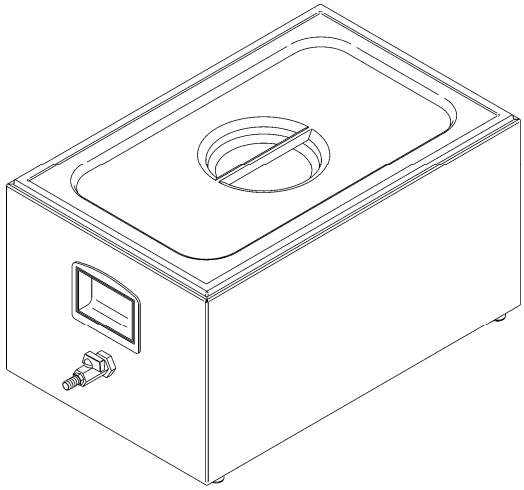
OPERATING AND MAINTENANCE INSTRUCTIONS



Ver.002 Ed. 11/2023

Softcooker S
Softcooker SR

FOREWORD

- *This manual was drawn up to provide the Customer with information concerning the machine and applicable standards, as well as instructions on operation and maintenance to ensure the optimal use and durability of the device.*
- **This manual is intended for operators authorized to use the machine and execute routine maintenance.**

LIST OF CONTENTS

PART 1 - ABOUT THE MACHINE 4
1.1 - General precautions
1.2 - The machine's safety devices
1.3 - Description of the machine
1.3.1 - Overview
1.3.2 - Structural characteristics
1.4 - Intended use
1.5 - Unintended use
1.6 - Master data
1.7 - Protective and safety devices
1.8 - Machine composition
1.9 - Warning label

PART 2 - TECHNICAL DATA 7
2.1 - Size, weight, properties...

PART 3 - RECEIPT OF THE MACHINE 8
3.1 - Delivery of the machine
3.2 - Checking the pack on receipt
3.3 - Disposal of the packaging

PART 4 - INSTALLATION 9
4.1 - Positioning of the machine
4.2 - Connection to the mains
4.3 - Wiring diagram

PART 5 - MACHINE USE 10
5.1 - Controls

PART 6 - *CLEANING THE MACHINE* 13
6.1 - General point
6.2 - Maintenance

PART 7 - MAINTENANCE 13
7.1 - General point
7.2 - Power cable

PART 8 - DISMANTLING 13
8.1 - Putting out of service
8.2 - Disposal
8.3 - WEEE Waste electrical and electronic equipment

PART 1 - ABOUT THE MACHINE

1.1 - GENERAL PRECAUTIONS

- The Softcooker S must only ever be used by a trained operator who has read and understood the safety instructions in this manual.
- In the case of shifts, make sure all the operators are suitably trained.
- Do not touch the heating elements with bare hands.
- **Always unplug the machine before cleaning or maintenance.**
- Always take the residual risks into account when servicing or cleaning the machine (and therefore when removing the protective devices).
- Always focus on the work in hand when executing maintenance or cleaning.
- Check the condition of the power cable on a regular basis; a worn or damaged cable can pose serious electrical risks.
- If there are any signs the machine is not working properly or you have reason to believe it is malfunctioning, you are advised to not use it and to contact the Assistance Centre immediately.
- Do not execute any repairs directly. Always contact an authorized repairman.
  The user must never, for any reason, tamper with the machine. Always contact the Manufacturer in the event of a fault. Any attempt by the user or unauthorized operator to dismantle, change or tamper with a component of the machine shall forfeit the
  Declaration of Conformity drawn up in accordance with UL/CSA Directive and invalidate the warranty. The Manufacturer Firm cannot assume liability for damage due to tampering.
  Moreover, the Manufacturer cannot be held liable for:
  - Improper use or tampering with the machine by poorly trained operators;
  - Poor or insufficient maintenance;
  - Use of spare parts that are **not original** or type-approved;
  - Failure to comply with some or all of the instructions in this manual;
  - Treatment of the machine's surfaces with unsuitable products.

1.2 - THE MACHINE'S SAFETY DEVICES

The electrical and mechanical safety devices conform to directives **UL** and **CSA,** and **NSF** standard**.**
The Softcooker protects against electrical and mechanical risks during operation as well as cleaning and maintenance.
There are however some **RESIDUAL RISKS** that cannot be fully eliminated. These are headed ***ATTENTION*** and concern the risk of burns, bruises or electrocution when loading and unloading the product and cleaning the machine or due to improper use of the product.

1.3 - DESCRIPTION OF THE MACHINE

1.3.1 - Overview

Our firm designed and constructed the Softcooker S to guarantee the following:
- the sturdiness and stability of all the components;
- easy handling, with handles so they can be carried with convenience;
- high precision heating control;
- an operating temperature of between 30 and 100°, at a precision of +/- 0.3°C.

1.3.2 - Structural characteristics

The Softcooker S was made entirely of AISI 304 stainless steel to ensure hygiene and resistance to acids and salts, as well as excellent resistance to oxidisation.

- The heating element is on the bottom of the basin which heats up and then transmits that heat to the water inside of it.
- Emergency block in case an abnormal temperature is detected.

1.4 – Intended use

The Softcooker S is intended for vacuum cooking in a water-filled immersion tank.
The machine was not designed to directly cook foods or for any use other than heating foods.

1.5 – Unintended use

The machine must be put to the sole use intended by the manufacturer; in particular:

- **Do not** use the machine unless it has been installed correctly and all the protective devices are in good condition and properly fitted, in order to prevent the risk of serious harm to yourself.
- **Do not** touch the electrical components without having first unplugged the machine: **risk of electrocution.**
- **Do not** start up the machine when this is not working properly.
- Before using the machine, make sure the machine is perfectly safe and that any dangerous conditions have been eliminated in an appropriate manner. If there are any irregularities, stop the machine and request the assistance of a maintenance technician.
- **Do not** allow unauthorized operators to use the machine.

Emergency action in the event of electrical accidents first of all, remove the victim from the conductor (as he is likely to be unconscious). This operation is dangerous.
The victim in this case is a conductor: touching him is to risk electrocution.
It is advisable therefore to disconnect the contacts directly from the line supply valve, or if this is not possible, move the victim away using insulation materials (pieces of wood or PVC, cloth, leather, etc.).
The victim should be given immediate medical attention and taken to a hospital.

1.6 – Master data

Please state the machine's exact "**Model**", "**Serial number**" and "**Year of manufacture**" when contacting our assistance service. This will help us give you a quick and efficient response.
We will ask you to state the machine model and serial number whenever you contact us, so make sure to check this on the data plate, pictured in Fig. n°1.

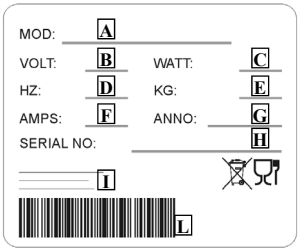


Fig. n°1

A = machine model
B = power supply
C = engine power
D = engine frequency (Hz)
E = weight
F = amperage
G = year of manufacture
H = serial number
I = manufacturer
L = barcode

1.7 – Protective and safety devices
ATTENTION!
Before using the machine, double check that it is positioned correctly and that it is in integral condition.
Before each work shift, check the integrity of the machine. If it is not, im-mediately notify the Head of Maintenance.

ATTENTION! There is no device to display the water level: always use the machine with a level of water that is 4-5 centimeters from the upper rim. Using the machine without sufficient water in the basin will compromise the correct function and the quality of the cooking. If used empty, the basin will overheat, creating serious risk of burns and will damage the machine.

Disabling device: the machine stops and an error (HIGH) message appears on the screen when there is a fault with one of the probes and their temperature readings are different.

1.8 - Machine composition

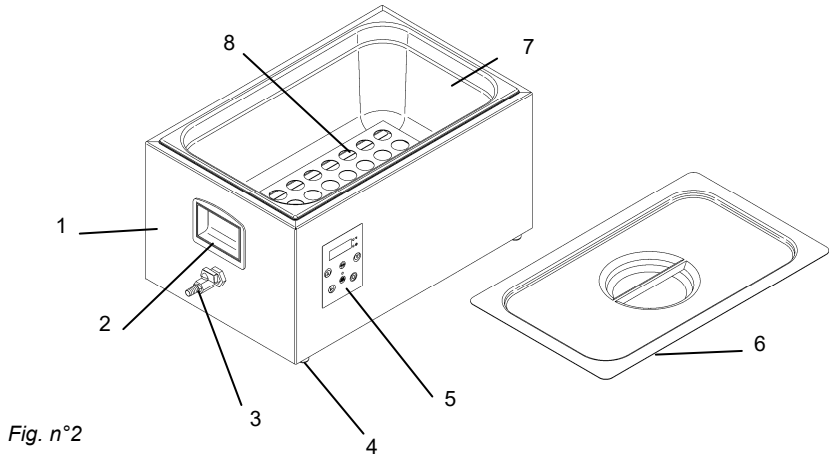


Fig. n°2

LEGEND			
1	*Body*	*5*	*Controls*
2	*Handle*	*6*	*Lid*
3	*Tap*	*7*	*Basin*
4	*Feet*	*8*	*Bag protection*

1.9 - Warning label

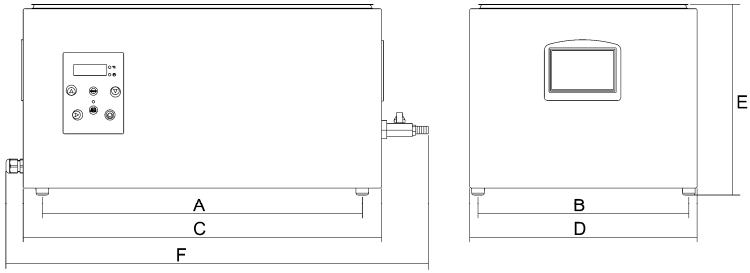
The warning label to side is applicate on the appliance.
Label is intended to alert the user to the presence of uninsulated "dangerous voltage" within the product's enclosure that may be of sufficient magnitude to constitute a rick of fire or electric shock to persons.



PART 2 - TECHNICAL DATA

2.1 - Size, weight, properties...

Fig.n°3 - Dimensions and max size of the machine



Model	Measure	Softcooker S or S R 2/3 GN	Softcooker S or S R 1/1 GN
Power	*watt*	1020	1700
Power supply		120V / 60Hz	120V / 60Hz
Temperature	*°C*	40 ÷ 115	40 ÷ 115
Basin	*mm*	2/3 Gastronorm	1/1 Gastronorm
A x B	*mm*	330x330	500x330
C x D x E	*mm*	390x360x300	560x360x300
F	*mm*	500	670
Net weight	*kg*	11	15

ATTENTION!

THE ELECTRICAL PROPERTIES OF THE MACHINE ARE STATED ON A PLATE ON ITS BACK; BEFORE CONNECTING THE MACHINE, REFER TO THE SECTION: ***" CONNECTION TO THE MAINS."***

PART 3 - RECEIPT OF THE MACHINE

3.1 - Delivery of the machine (refer to Fig.n°4)
The machinery is carefully packed before it leaves our warehouses.
The pack contains:
- A sturdy cardboard box with inside padding;
- The machine;
- This manual.

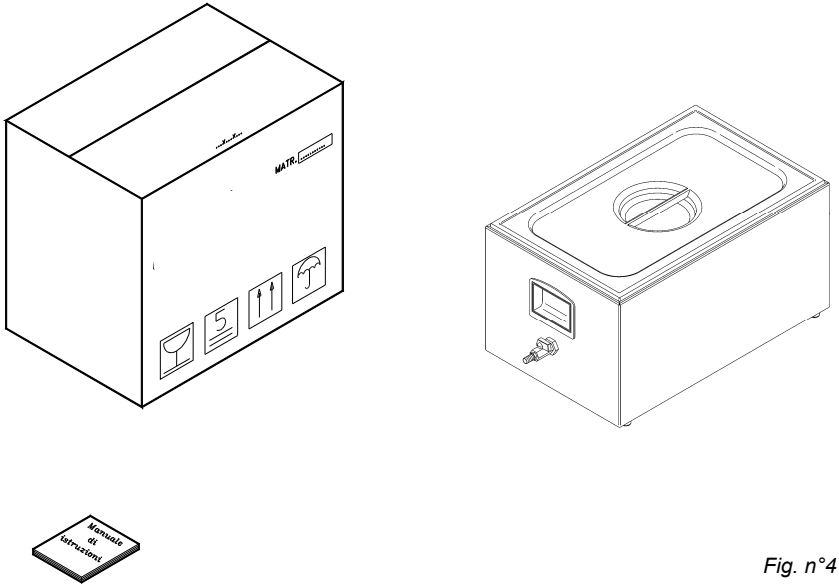


Fig. n°4

3.2 - Checking the pack upon receipt
When you receive the pack containing the machine, check the packaging carefully for any signs of damage it may have sustained during transport.
If the outer packaging looks as if it has been treated roughly, knocked or dropped, within three days of the date of delivery, as stated in the documents, and write a precise report on any damage the machine has sustained.

3.3 - Disposal of the packaging
All the packaging (cardboard, plastic support and polyurethane foam) is classified as solid urban waste; it can be disposed of without difficulty.
If the machine is installed in a country where there are specific regulations, you should dispose of the packaging in accordance with those regulations in force.

PART 4 - INSTALLATION

4.1 - Positioning of the machine

Place the machine on a solid surface approximately 80 cm from the floor. The surface must be smooth, not slippery and resistent to high temperatures. Keep a minimum distance of 10 cm from walls or other objects, even if they are heat resistent.

ATTENTION! **Machines equipped with taps must be connected to a sufficiently long pipe, in order to be able to move the machine and clean the worktop.**

4.2 - Connection to the mains

A 3x1.5 mm² power cable 2.5 m in length and NEMA 5-15P plug is provided with the appliance. Connect the machine to a 120 Volt 60 Hz power supply.
Check that the grounding system works perfectly and that the connection has a 0.03A differential magnetothermal switch.
Check the data on the technical – serial number plate is the same as that stated in the delivery and accompanying documents. Make sure also that the switch and socket are easy to access when the appliance is in use.

4.3 - Wiring diagram

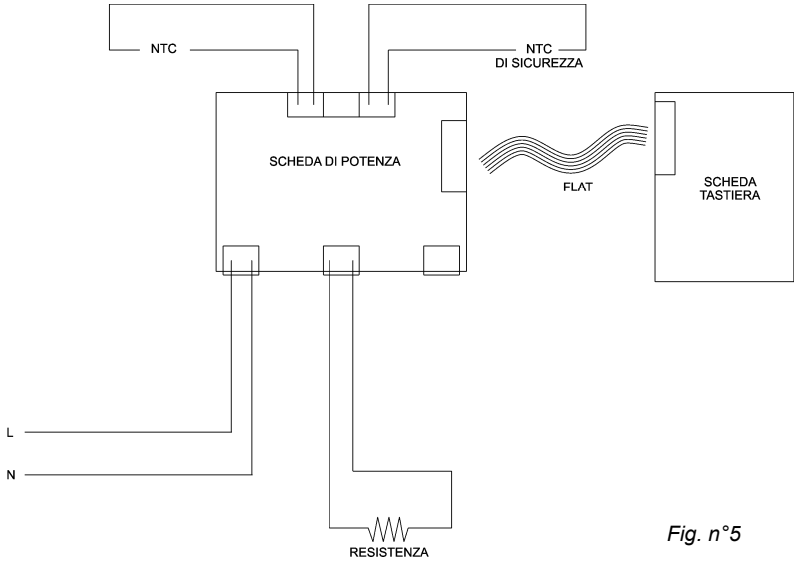
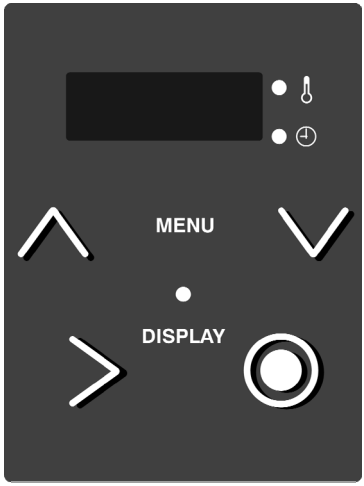


Fig. n°5

PART 5 - MACHINE USE

5.1 - Controls



Display: four-digit, includes the temperature, time and description of the various pre-set programmes. After 10 seconds of non-use, without any programme being selected, the display will show the STOP status alternating with the detected temperature

Temperature LED: located beside the display, it lights up when, during the work cycle, the display shows the operating temperature.
It flashes while the temperature is being modified.

Timer LED: located beside the display, it lights up when, during the work cycle, the display shows the processing time.
It flashes while the time is being modified.

START button: starts the cooking cycle.

OFF button: stops the work cycle.

UP and DOWN (+/-) buttons
- They are used to set the temperature and time values.
- With the machine in “STOP” mode, pressing the **Λ** or **V** button allows for directly accessing 25 custom programmes.

MENU **MENU** button
- Press for 4 sec. after choosing the working program to modify the time and temperature of a program
- Press it after selecting the processing programme for delaying the start.

DISPLAY **DISPLAY** button
- Press it to change the mode on the display from time to temperature at any time, both during the current programme and during the programme setting phase.
- Shows in sequence: Set temperature / Actual temperature / Set time / Time remaining of the current programme.
- Press and hold the **DISPLAY** button for 4 seconds to switch from °C to °F.

5.2 - Controls function

ATTENTION: the impeller turns on automatically when the machine (turned ON) remains immersed in water which has a temperature of 40 ° C upwards (ref. 7 Fig. N°2).

Warning: before switching the machine on, place it on the tank reserved for cooking, secure it with the clamp (Ref. 9 - Fig. 5) then fill the tank with water, while taking care to observe the minimum and maximum levels (Fig. 5).

A. Procedure
- Switch the machine on by shifting the switch (Ref. 12 - Fig. 2) to **ON**.
- Press the **Λ** or **V** button to select the desired processing programme.
- Press the **>** button to start the process.

Modifying the temperature without stopping the program in progress:
- Press the **DISPLAY** button: the display will show the temperature relative to the current programme and the corresponding **LED** will start flashing.
- Use the **Λ** and **V** buttons to modify the desired temperature.
- The changes just made are temporary and will be valid until **STOP**, they will not be saved in the program in use.

B. Infinite-time programme

This programme entails the setting of the temperature while the time is infinite:
- Press the **MENU** button and then **>.**
- Press the **DISPLAY** button to enter the desired temperature using the **Λ** and **V** buttons: the set data will last until the **STOP.**
- The machine can be stopped at any time by pressing the **O** button.

C. Delayed start
- Choose the desired programme and then press the **MENU** button to set the start delayed by 10 minutes to 24 hours with 10-minute steps, using the **Λ** and **V** buttons.
- The display will show the countdown to the start of the programme.
- The time and temperature LEDs will flash until the set time has expired.

D. Personalisation of the 25 pre-set programmes

A. Switch the machine on by shifting the switch (Ref. 12 - Fig. 2) to **ON**.
B. With the machine in **STOP** mode, select the desired programme using the **Λ** and **V** buttons.
C. Press the **MENU** button for 4 seconds.
D. The temperature **LED** will flash, then the data can be modified using the **Λ** and **V** buttons.
E. Press the **DISPLAY** button to switch to the time adjustment function.
F. The time **LED** will flash, then the data can be modified using the **Λ** and **V** buttons.
G. To save the modified data, press and hold for 4 seconds the **MENU** button or wait 10 seconds and the data will be saved automatically.

Once the chosen temperature has been reached and at the end of each work cycle, the machine emits a BEEP.

5.3 - Using the machine

It is good practice to first load the bags containing the product to be cooked and only then complete filling of the tank with water, so as to avoid exceeding the maximum allowed level.

Fill the water to no more than the maximum level, and add some vinegar to prevent scale and deposits building up, to the amount of 1/2 cup per 40 litres of water. Change the water in the tank at least once a day to prevent deposits, algae, etc. from forming inside it.

The bags must be completely immersed in the water.

The bags should not occupy more than 30% of the tank's capacity, to ensure there is sufficient water to deliver heat uniformly to the product. Take care that the bags do not hinder proper circulation of the water and hence uniform cooking.

Always use the cooking lid.

Check the water level regularly, since it can evaporate very quickly. If the water falls below the minimum level, the machine will emit a few beeps and an error message (ERR) will appear on the display.

WARNING!

Once the work cycle terminates, switch the machine off by pressing the **O** button and then:

1. Move the main switch to **OFF** (Ref. 12 - Fig. 2).
2. Remove the plug from the power outlet.
3. Loosen the clamp and remove the machine from the tank.
4. Dry the machine.
5. Empty the tank.

5.4 - Error messages

The Softcooker will show an error message when:

- The water level in the container is too low (H2O); in this case, the machine will also emit a BEEP.
- The electronic components inside the machine are overheating (ERR).
- The readings of the temperature sensors differ due to a fault in either of them (ERR).

PART 6 – CLEANING THE MACHINE

ATTENTION! **Always unplug the machine before cleaning it to ensure it is no longer live. Pay attention to the temperature of the basin.**

6.1 - General point

- Clean the machine with a cloth soaked in a normal detergent at ambient temperature.
- Clean thoroughly all parts of the machine that come in contact with the product.
- Do not use high-pressure water jet machine or pressurized water spray.
- Do not use tools, brushes or other that could damage the surface of the machine.
- Do not put any of the components in the dishwasher.
- Make sure that no residual liquid infiltrates inside of the equipment, compromising its correct functiona and increasing possible risk of electrocution.

6.2 - Maintenance

To protect the tank, you are advised to add some vinegar in the tank with the water for each work cycle.

PART 7 - MAINTENANCE

7.1 - General point

Always **unplug** the machine before servicing it **to ensure it is no longer live**.

7.2 - Power cable

Check the cable regularly to ensure it is in good condition. Call the ASSISTANCE CENTRE if the cable needs to be replaced.

PART 8 - DISMANTLING

8.1 - Putting out of service

Should you decide to put the machine out of service, make sure it cannot be used by anyone: **unplug the machine and disconnect all the electrical connections.**

8.2 - Disposal

Once the machine has been put out of service, it can be eliminated in due course. To dispose of the machine correctly, contact a waste disposal firm taking into account the various materials that make up the various components.

8.3 - WEEE Waste electrical and electronic equipment



The symbol of the crossed out wheelie bin on the equipment or packaging indicates the product must be disposed of separately from other waste at the end of its useful life.
The segregated collection of this equipment at the end of its useful life is organized and arranged by the producer. The user wishing to dispose of the equipment concerned must therefore contact the producer and follow the manufacturer's instructions regarding the segregated collection of the equipment at the end of its useful life.
Suitable segregated collection of the equipment for subsequent recycling, treatment or environmentally friendly disposal helps prevent damage to the environment and to human health, and encourages the re-use and/or recycling of the materials that make up the equipment.
Abusive disposal of the product by the user shall result in the application of fines in accordance with the law in force.

ASSISTANCE CENTRE
AUTHORIZED RETAILER

Babak Food Equipment

Authorized Atmovac dealer · Vancouver, BC

View the full Atmovac range, request a quote or call (604) 56

babakfoodequipment.com/brand/atmovac