Operation Manual

SV-EZ Thermal Immersion Circulator



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The benefits of vacuum low temperature cooking

By using vacuum low-temperature cooking, the food does not need to be in direct contact with air and water, which reduces the loss of nutrients in the food, the infiltration of harmful substances, the use of no oil or very little oil, and the use of a small amount of salt to preserve the taste of the ingredients themselves. The food retains a good flavor, and even ordinary meat can greatly enhance the flavor.

The heat is more uniform, the flavor can penetrate the food evenly, and the color of the food can be preserved; the energy is saved compared with the oven and the gas stove, and the smoke pollution of the kitchen can be reduced, different foods can be cooked separately by packing.

You don't need an experimented cook, even if you have no cooking experience, you can cook healthy and delicious food according to the scientific recipe. You can cook according to the set temperature and time by vacuuming the food according to the recipe.

Thanks to the precise temperature and time control, it is possible to ensure that food is not burnt or dried out due to overcooking, especially for food cooked at medium and low temperatures.

Preparing for vacuum low temperature cooking

Vacuum sealing machine: To remove most of the oxygen from the bags and ensure an airtight seal, preventing air or liquid from entering. You can use chamber vacuum sealer or small suction vacuum sealer for different requirements. We supply both types of vacuum sealers.

Vacuum Sealing Bags: To pack food under vacuum with vacuum sealer. And make sure the bags can withstand temperatures up to 100°C or 212°F.

Cooking Water Tank: This is for fixing the machine and putting water and food in vacuum with vacuum sealing machine. For immersion thermal

circulator, please also make sure that the water tank can withstand temperature up to 100°C or 212°F.

Safety

Please always follow these precautions：

- Do not operate the machine other than in accordance with the instruction manual, otherwise the machine may be damaged.
- Connect only power supplies that meet the specifications indicated on the rating label.
- Connect only to a safety grounded power supply only.
- Disconnect the power supply before removing the machine.
- Do not touch the liquid directly to check the temperature, use a temperature indicator or thermometer.
- During the use of the machine, put the required food to be heated into the water bath, please make sure the water level must be controlled between the lowest water level "MIN" and the highest water level "MAX", to avoid damaging the machine.
- Do not touch hot surfaces on the machine during or after use to avoid injury.
- If there is liquid on the top of the machine (above the MAX water level), please turn off the power and dry the machine before use.
- Please keep the machine and its cord out of the reach of children to avoid hazards.
- Children shall not play near the machine.
- The appliance may be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been instructed in the safe use of the appliance in a safe way and are

aware of the hazards involved and are supervised.

- To avoid hazards, do not spill the liquids on the power receptacle and fan outlet on the rear panel.

Technical Parameters

Rated voltage	110-120V
Rated frequency	60Hz
Rated power	900W
Suggested container volume	30L (1014 oz)
Temperature setting range	5-92 °C 41-198 °F
Time setting range	5min - 99h
Display accuracy	0.1
Size: W x D x H	2,7” x 4,7” x 13” in 7 x 12 x 33 cm
Weight	1.87 lb 0.85 kg

Product Function



1.

Temperature and time adjustment switch button

a) In standby mode, click "" to switch temperature or time setting, the first press, the digital display will flash, then set the desired temperature by pressing "+" and "-". The second press, the digital display will flash, then set the desired time by pressing "+" and "-". The third press, the digital display stop flashing, the machine will exist the temperature and time setting mode.

b) After the digital display flashes 10 times, if there is not any setting operation, the machine will exit the temperature and time setting mode. If you need to reset them, click "" again to enter the setting status.

c) Press and hold "", the preset temperature and time can be

displayed; the digital display displays the temperature and time alternately.

2. ⏯ （START/STOP）

Start/Stop button

a) In standby mode, press "⏯", the machine start working.
b) Second press "⏯", the time will start to count down, the digital display will display the current temperature and time alternately at about 3s intervals.
c) Third press "⏯", the machine will stop working, back to standby mode.

3. "+" "-"

a) **Adjustment button**: Click "⏲" to select the content (temperature or time) to be adjusted, then use the "+" and "-" buttons to adjust to the desired temperature or time.
b) **The temperature unit switch:** Press the "+", "-" keys simultaneously to switch and select the unit of temperature. Celsius and Fahrenheit are available as optional.

4. The digital display

a) Before the countdown, the digital display always shows the current temperature.
b) After the countdown starts, the digital display displays the current temperature and the remaining working time alternately at an interval of about 3s.

Reset to default

Under the ready working mode, long press "⏯" and "+", the digital display displays the setting temperature 60°C, then loose hand, the digital display will flash 10 times at the same time and exist the setting mode.

Product Structure



① Touch control

② Body

③ Indicator: Status indication:

1. Red light running, not reaching the preset temperature.

2. Orange light is always on, reaching the preset temperature but not reach the presetting time.

3. Green light is on, reach the preset temperature and time countdown begins.

4. Green light is solid; the time countdown is complete.

④ Fixing hand

⑤ Housing

⑥ Bottom cover

Operating Instructions

1. Select the appropriate container and secure the machine in the container.
2. Add water to the container. (Note: Please make sure the water is between Min line and Max line after adding the water into the container)
3. Turn on the power.
4. Press “+” and “-” simultaneously to select the temperature unit, the default unit is °C. After selecting the temperature unit, this unit will be the default for the next boot, the machine has memory function.
5. Click “” to select the temperature or time to be set and set the target value with the “+” and “-” keys.
6. After finishing the setting, click “⏯” to start working.
7. When the temperature reaches to the set temperature, the machine will beep, then press “⏯” button, it will count down.
8. When the cooking is finished, the machine will beep. Press “⏯” button to stop the machine.

Note: If there is no operation, the machine will beep continuously after 20s, while the water temperature will remain at the preset temperature.

9. After using the machine, turn off the power supply. Keep the machine out of the reach of children.

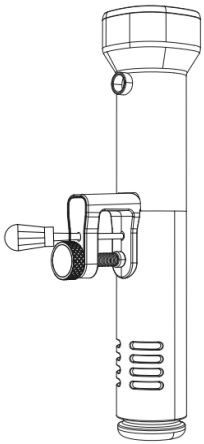
Note:

1) Before Sous-vide cooking, the food must first be vacuum packed.
2) The water level (after inserting the food) should be higher than the “MIN”, but lower than the “MAX” marked on the machine.
3) To prevent the machine from aging, drain the water after use and clean the water bath.

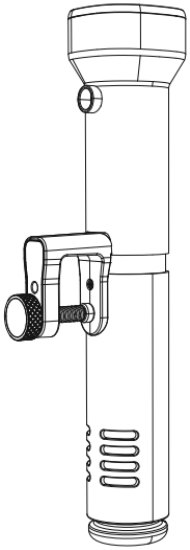
Maintenance

To avoid burns, please make sure that the machine is turned off and allowed to cool down to room temperature before cleaning.

1. Place the machine in an upright position after cleaning. Do not place it horizontally or upside down.
2. When cleaning, do not damage the components inside the machine. If the components are damaged, ask a specialist to check and repair them. Do not attempt unauthorized repairs to avoid accidents.
3. Drain old water after each use and fill with fresh water next time. If the water is reused many times, some mineral substance may settle or adhere to the surface of the components, thus affecting the performance of the machine.
4. If you find that the discharge capacity is obviously reduced or the machine's components have a lot of ash and dirt, please disassemble the lower part of the machine's case (refer to the below "How to Disassemble Quickly" below) to clean the heat pipe and probe. It is better to clean every 20 times or 100 working hours.
5. (How to Disassemble Quickly):



（1.Use the tool to remove the screw.）



(2. Pull out the lower part of the case to clean the internal components.)

6. It is better not to use hot machine in cool water. It should be cooled down to room temperature and put into cool water to use. Otherwise, it will affect the function and life of the machine. On the contrary, please do not put cool machine into hot water to use.

How to clean

Preparation:

Food grade vinegar white vinegar, apple vinegar, etc.

Why need to clean:

Normally tap water contains minerals from our life. When the water is heated to a certain temperature, there will be scale on the heater or the surface of the machine. In this case, the scale will affect the performance of the machine, and the machine is not good in appearance as well. Therefore, we recommend you to clean the machine after every 20 times use, and accumulated working time is less than 100 hours. Or you can clean the

machine according to your actual needs due to different water in different place.

How to clean:

1. Use the mixed liquid in 75% water and 25% vinegar, and then pour it into a container up to the Max line of the machine.
2. Turn on the machine, set the working temperature 80 °C/ (176 °F) and set the time to 3 hours (03:00), then single press the "⏯". When the preset temperature is reached, press "⏯" to start the timer.
3. When the timer reaches 00:00, press "⏯" to stop working, turn off the power, unplug the power cord and let it cool down.

   Note:

   ① During the operation of the machine, do not touch the water or liquid in the steamer, do not wet the power cord and plug, and do not touch the hot surface of the machine.

   ② Do not splash liquid into your eyes. If it accidentally gets into your eyes, please rinse immediately with clean water.
4. Remove the lower casing of machine (Please refer to "How to Disassemble Quickly" above), use the clean water to clean the heater and other components as well as the lower case, to better clean the softened scale.
5. After cleaning, dry the machine and housing, then reinstall the lower housing.

   Note:

   ① Do not place the machine horizontally or upside down during the cleaning process。

   ② Please make sure that the power is off, and the machine has cooled down before disassembling and cleaning.

Troubleshooting

Error code	Cause of issue	Troubleshooting
H20	The water level is lower than the lowest water level	Press "⏯" exit the error and turn off the machine power, add the right amount of water to the tank.
E02	After about 30-60 minutes of heating, the water temperature did not increase by 1 °C	Need to ask a professional to repair: 1. Whether the element is normal. 2. Whether the internal wiring of the machine is normal. 3. Whether the temperature sensor is normal.

Note: If any other problems occur during use of the machine, ask a specialist to check the machine. Do not attempt unauthorized repairs to avoid accidents.

Contact information

Thank you for purchasing our SV-EZ Thermal Immersion Circulator and we hope you enjoy using it. Please do not hesitate to contact us if you have any queries at babakfoodequipment.com or babakfoodequipment.com babakfoodequipment.com .

Scan this QR code to learn more about our latest products and innovations and other exciting offerings. For more information, please visit atmovac.com.

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