

Use and Maintenance Manual



SOUSVIDE SYSTEM SERIES CVS200, CVS400, CVS800

PAY ATTENTION!!! IMPORTANT!

MACHINES WARRANTY GUIDE LINES

We inform all our dear clients that, in order to avoid any misunderstanding, in the cooking machine the

“ELECTRONIC BOARD”

Is an articles

THAT CANNOT BE
REPLACED IN ADVANCE
EVEN IF COVERED BY
WARRANTY.

For this reason, we ask to send it back to manufacturer in order to check it.

NOTHING WILL BE SHIPPED BEFORE
GETTING THE BROKEN PART BACK!!!

For other components this rule is not valid as these parts are not subjected to mechanical wear out.

IDENTIFICATION OF “INSTRUCTION MANUAL”

Instruction manual is a document issued by the manufacturer and is integral part of the machine. This document is duly identified in order to allow the traceability and/or future reference.

All rights, concerning its reproduction and divulgation and relevant documentation here attached, reserved.

PURPOSE OF THE DOCUMENT

Main purpose of instruction manual is to give to client and to all concerned personnel, necessary information to its correct installation, use and maintenance with particular care to safety conditions.

GENERAL WARNINGS AND MANUFACTURER’S RESPONSABILITIES LIMITS

Every interaction operator-machine, as part of the intended use and all machine’s life long, has been carefully and completely analysed by the manufacturer during project, production and in manual writing phases. Despite this, it being understood that nothing can replace experience, good training and, especially, “good sense” of those acting with the machine. These last requirements are necessary and fundamental either in every operative phase or while reading this present manual.

The missing respect of the precautions or specific advises written in this manual, the use of the machine by non-qualified personnel, violate any security rule relevant to project, production and foreseen use and relieve the manufacturer from any responsibility in case of damages to people or things.

Manufacturer is not responsible for the lack of observance of safety precautions written in this manual by the end user.

REGULATORY REFERENCES

This present document refers to the indications written in

- Attachment "I" to directive 89/932/CEE and following amendments: point 1.7.4;
- UNI EN 292/2 - 1992, point 5.5

MACHINE MOD.	●	_____	●	●	V	_____	●	HZ
SERIAL NUMBER	●	_____	●				●	
SHIPMENT DATE	●	_____	●				●	
TESTING ENGINEER	●	_____	●				●	

Chapter 2

How to read and use "Instruction Manual"

MANUAL PRESERVATION

This present document is integral part of the machine; for this reason, it has to be guarded and duly used for machine's life long, also in case it is ceased to a third party.

Eventual requests for further copies of this present document will have to be regularised with a purchase order to the manufacturer. In order to correctly store for a long time this manual, we suggest to:

- Use the manual in order not to damage all or part of its contents. In particular, it is recommended not to abandon the manual during use, and to put it back in the assigned place immediately after the end of the consultation;
- Do not remove, tear or rewrite parts of the manual for any reason. Any assembly to the same must be requested from the manufacturing company;
- Store the manual in areas protected from humidity, heat and other environmental agents that may affect its integrity or duration.

MACHINE'S SIGNS

On the machine you will find these safety labels.



CE	
MODEL	
MATRICULATION	
VACUUM PUMP	
ELECTRONIC CARDS	
VOLTAGE	
FREQUENCY	

Check they are not taken away or damaged.

DEFINITIONS

According to CEE 89/3392 and following updates, these definitions are disclosed:

- OPERATOR: the person/s committed with the function, the regulation and the ordinary maintenance or the cleaning of the machine
- USER: the person/s who are responsible and/or owners

MANUFACTURER'S IDENTIFICATION DATA AND LOCATION OF "CE LABEL"

Company's identification as manufacturer of the machine, happens according to current laws by following acts:

- Declaration of conformity
- CE labelling
- Instruction Manual
- A specific label on the machine, write indelibly the information relevant to CE labelling



IT IS STRICTLY FORBIDDEN TO REMOVE THE "CE LABELLING" AND/OR REPLACE IT WITH OTHER LABELS.

If, for accidental reasons, "CE LABELLING" was damaged, detached from the machine or simply manufacturer's seal removed, client must inform manufacturer.

WARRANTY CERTIFICATE

Manufacturer commits himself, for duration of 12 (twelve) months from shipping date and direct delivery of the goods, to grant to the client or dealer the integrity and good functioning of the components relevant to the machine in object.

All wearing out parts – components that the use wears out constantly – are not covered by warranty. These parts are:

- a) Adhesive heating element.
- b) Eventual problems linked to electronic boards will have to be checked, at least with pictures via email, by manufacturing company before the shipment of the new one under warranty. A short circuit with explosion (really evident) excludes the warranty as it is a damage caused by external agents and it is not due to a factory default. The damage to integrated components, like relés. etc., or non-visible components, will be managed in total warranty.

IT IS VERY IMPORTANT THAT, IN THE PICTURES, THE INSTALLATION DATE, WRITTEN ON THE CARD ITSELF, CLEARLY APPEARS.

POINT (b) IS MANDATORY

- c) Eventual problems to pneumatic, structural or mechanical parts will be regularly managed and solved within general warranty terms without any cost for the client.

Low temperature cooking machines

- d) During warranty period, for interventions that fall under the warranty itself, no costs for replaced materials will be applied, whereas manpower will be charged.
- e) If during warranty period, our technicians would be asked for external interventions, roundtrip travel costs will be totally charged, no matter the reason of intervention.
- f) All interventions on machines either under warranty or not, should be performed at manufacturer's premises, so no transport costs (roundtrip) will be refunded.
- g) All components, either under warranty or not, supplied and shipped from manufacturer to the client's premises will travel under EXW terms.
- h) All pieces sent to manufacturer either on or out warranty should travel free of charge.
- i) All pieces which arrive with transport costs to be paid will be rejected.
- j) Every part of a machine that is deemed as faulty (pump, card, etc..) and manipulated by the client *during warranty period* will not be considered covered by the warranty itself anymore. It is mandatory to have all interventions done by the manufacturer
- k) If a machine out of warranty would be sent asking for a quotation and after the inspection and offer such a quotation will not be accepted, an invoice for € 30 will be issued in order to cover man-hour and bureaucracy.

WARRANTY FOR SPARE PARTS

1. Spares shipped under warranty will not be covered by warranty anymore.
2. Spares bought out of warranty will be covered for other 6 months if not badly installed or manipulated by client.



WE KINDLY INVITE YOU TO READ WHAT PER HERE
ABOVE IN ORDER TO AVOID ANY
MISUNDERSTANDING IN CASE THIS KIND OF
CIRCUMSTANCE ARISES.



GENERAL ACCIDENT-PREVENTIONS PRESCRIPTIONS

Please strictly respect these recommendations:

- Do not ever touch metal parts of the machine with wet or humid hands;
- Do not pull the cable or the machine itself to unplug it;
- Do not allow children or non-capable people to use the machine without supervision;
- Electrical safety of this machine is assured only when it is plugged with a suitable grounding plan as per current laws about electrical safety; it is mandatory to double check this fundamental characteristic and, if any doubt, ask for a check-up by qualified personnel; manufacturer can't be considered responsible for eventual damages caused by a lacking grounding plant;
- In case of a potential damage to the safety grounding, the machine has to be completely switched off to avoid undesired and/or non-voluntary activations;
- Always use protection fuses which comply with current safety rules, with right value and suitable mechanic characteristics;
- Avoid to use repaired fuses and the creation of short circuits on the terminals which are on the fuses-holders;
- Source cable of the machine does not have to be replaced by the user; in case it gets damaged or it needs to be changed, please address exclusively to the manufacturer;
- Keep the cable far from hot sources;
- Always turn off and unplug the machine before starting with any cleaning procedure;
- Clean all surfaces, panels and control key board with dry and soft tissues or lightly soaked with a smooth detergent.

OBBLIGATIONS IN CASE OF MISFUNCTIONING AND/OR POTENTIAL

DANGERS

Operators are compelled to underline to their direct managers any eventual deficiency and/or potential dangerous situation that should arise.

USER'S OBLIGATIONS

User strictly has to quickly inform the manufacturer if he finds defaults and/or malfunctioning of accident prevention's systems besides whatever supposed danger situation.

It is strictly forbidden that the user or third parties (authorised personnel from manufacturing company excluded) makes any change to the machine and its functions as well to tis present technical document. In case of malfunctioning and/or dangers due to a lack of observance of what per here above, manufacturer does not respond to the consequences.

We suggest to ask for eventual modifications directly to the manufacturer.

CLEANING INSTRUCTIONS

All stainless steel parts have to be cleaned with proper, degreasing products, if possible **WITHOUT ANY ALCOHOLIC BASIS.**

GOODS PICK-UP



If during goods delivery, the packaging should appear broken, the wooden/plastic base damaged, etc..., accept it with the writing:

**“PROVISIONALLY
ACCEPTED”**

INSTALLATION

Remove the packaging and check the integrity of the machine within 24 hours from reception. In particular, check if the machine looks intact and without any visible damage that can be caused by transport. If any doubt, do not use the packer and inform the manufacturer

**COMMUNICATIONS RELEVANT TO DAMAGES
RAISED AFTER 24 HOURS FROM RECEPTION
WILL BE CONSIDERED VAIN.**

**EVENTUAL COMMUNICATIONS, RELEVANT
TO NON-COMPLIANT SHIPPED SPARES
HAVE TO BE CLAIMED WITHIN 24 HOURS
FROM GOODS RECEPTION. AFTER THAT ANY
CLAIM WILL BE CONSIDERED VAIN**

ENVIRONMENT

Put the machine in a place with a low percentage of humidity and far from heat sources.

MACHINE DOES NOT HAVE TO BE INSTALLED IN AN EXPLOSIVE ENVIRONMENT

CONNECTIONS

Before connecting the machine, double check the data on the label correspond to the electrical distribution's ones.

In case of incompatibility between the plug and the socket, please change the socket with another proper kind by professional and qualified personnel.

They will have to double check, in particular, that the section of the cables from the socket is suitable for the machines' power absorption. In general, it is not recommended the use of adaptors, multiple plugs and/or extensions.

If their use becomes mandatory, it is recommended to use only simple or multiple adaptors and extensions in conformity to current safety rules, paying attention not to exceed the load limits in terms of electricity, and the maximum power load written on the multiple adaptor.

**BEFORE STARTING WHATEVER CHECK OPERATION THAT
INCLUDES THE DESASSEMBLY OF SOME PARTS, IT IS MANDATORY
TO UNPLUG THE POWER SUPPLY**

MACHINE DESCRIPTION

Our Sous-Vide System are modern and innovative items, with exchangeable modular card, totally electronic, so they are not subjected to wear, destined to low temperature cooking of food products packed in vacuum bags.

Low temperature cooking with a Sous-Vide Systems assures various advantages, such as:

- Preservation of organoleptic and taste characteristics of the product;
- Less dehydration of the product (with a consequent smaller loss in weight);
- Better planning of the cooking time. It is possible to cook on time different products in order to be ready to serve them once needed;
- Possibility to store the food 3 weeks more than with traditional ways of cooking.



THE MACHINES HERE DESCRIBED HAVE BEEN EXPRESSLY CONCEIVED FOR THE LOW TEMPERATURE COOKING OF VACUUMED PRODUCTS ACCORDING TO THE INSTRUCTIONS IN THIS PRESENT MANUAL AND WILL HAVE TO BE DESTINED ONLY TO THIS PURPOSE. ANY OTHER USE IS CONSIDERED IMPROPER AND CONSEQUENTLY DANGEROUS. MANUFACTURER CAN'T BE CONSIDERED RESPONSIBLE FOR EVENTUAL DAMAGES WHICH DERIVE FROM IMPROPER, WRONG AND UNREASONABLE USES.

Low temperature cooking machines



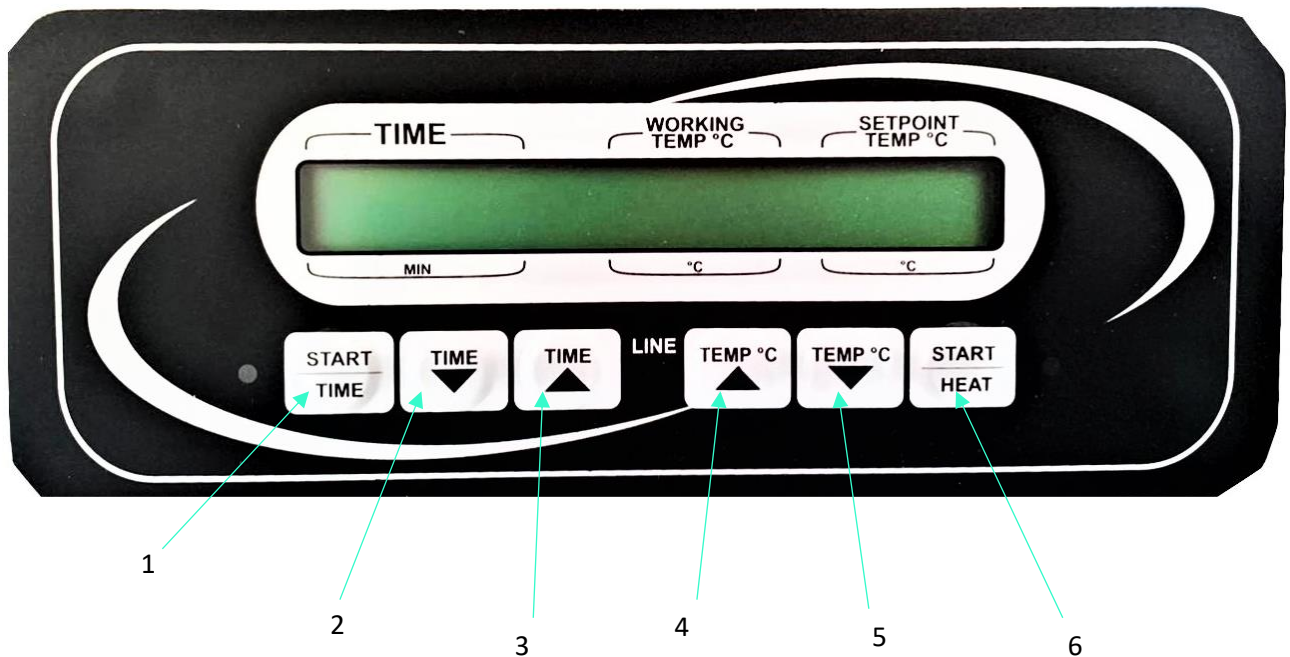


1. To check before starting that water inside the batch reaches the relevant edge (9).
2. To turn on the machine with the button ON/OFF on the front part of the machine (5: Line button).
3. To set temperature that water has to reach and start heating pushing relevant button on the control panel.
4. We suggest to pre-heat the water and to cook with the cover closed.
5. Water discharge comes through a tap on the front part of the machine (3).

LCD Display will show all data relevant to temperature and cooking time.

Turning on the machine without water in the bath will cause a noisy alarm and a writing on the display.

CONTROL PANEL



1. LCD TURN ON button
2. COOKING TIME programming button ▲
3. COOKING TIME programming button ▼
4. WATER TEMPERATURE programming button ▲
5. WATER TEMPERATURE programming button ▼
6. WATER PRE-HEATING ACQUA button

WORKING CYCLE

Low temperature cooking

- Plug the machine in a proper 220V/240V socket.
- Fill the bath with tap hot water.
- Close the lid.
- Push general line switch 5. With this operation the electronic circuit the card turns on. When turning the machine on the machine is in PAUSE, the display lights up.
- Pushing buttons 4-5 it is possible to increase or decrease the working temperature (SET POINT TEMP).
- Pushing button 6 (START HEAT) machine starts to heat water up. Machine advises the achieving of the desired temperature with a noisy alarm and the indicator 6 turns on.
- The value WORKING TEMP indicates the water temperature at that moment (during the heating time this value increases).
- Pushing buttons 2-3 it is possible to increase or decrease the cooking time.
- When machine has reached the desired temperature put the bags with the product on the stainless steel grids inside the bath.
- Close the lid.
- Pushing button 1 the cooking time starts.
- Once the cooking time is done, machine advises with a noisy alarm.
- To discharge water, turn the tap counter clockwise and make water pour out in a container.
- After using the machine, always pour out water to avoid calcifications.

IMPORTANT SAFETY RULES

BEFORE CLEENING PROCEDURES, UNPLUG THE MACHINE FROM THE SOCKET.

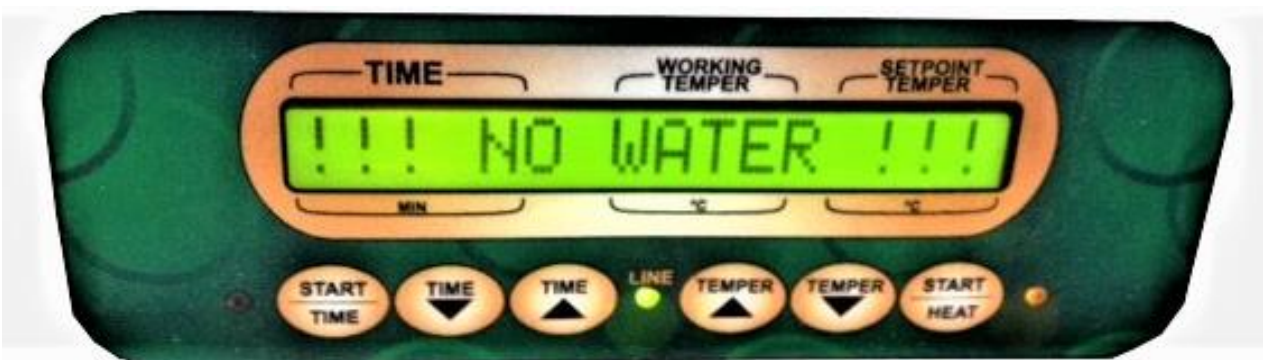


Rising up the lid can cause some steam comes out.

ATTENTION RISK OF BURN INJURIES!!

NEVER USE THE MACHINE WITHOUT WATER

In case the machine is accidentally turned on without water in the bath, the writing "NO WATER" will be displayed as follows and a noisy alarm will be heard. It will be necessary to turn the machine off immediately.





During water discharging process the water can be very hot.

ATTENTION
RISK OF BURN
INJURIES!!

This unit, including water and products can be very heavy (more than 20 kg!!)
THEN PLACE THE MACHINE ON A STEADY AND FLAT SURFACE!

BASIC NOTIONS ON SOUSVIDE COOKING

All products have to be packed in vacuum, always.

Herbs, spices and sauces can be added in the vacuum bag.

CLEANING AND MAINTENANCE

- Do not clean the machine before unplugging it.
- Stainless steel structure has to be cleaned with a cloth, water or mild detergent.
Do not sink the machine in water or other liquids.
- Do not use abrasive products or detergent that can affect the stainless steel surfaces.
- Do not use sharp objects.
- Clean with a humid cloth and soap.
- Dry the tank with a towel.

PROBLEMS AND SOLUTIONS

AFTER PLUGGING THE MACHINE IT DOES NOT START

- a) Check the plug is well in and eventually check the internal wires of the plug itself.
- b) Check that the line switch is working.
- c) Check the status of the protective fuse on the card.



WATER DOES NOT WARM UP

- a) Check that the card sends the 220V on the adhesive heating element on the bottom of the bath.
- b) Check the integrity of the adhesive resistance.
- c) Check on the display the temperature of the water detected by the probe and its consequent right functioning.



WAGTER WARMS UP TOO MUCH

- a) Check on the display the temperature detected by the probe.
- b) Check the correction functioning of the probe.

