Thank you for purchasing the VACMASTER® SV1 Immersion Circulator. The SV1 is one of the most efficient and reliable instruments for sous vide cooking. This machine, with its space-saving, stainless steel design and easy-to-use controls, quickly achieves and effectively maintains your water temperature for precise cooking every time. By using a pump to create circulation, the machine provides consistent cooking temperatures resulting in uniform doneness, perfect texture and superior flavor. You are about to revolutionize your kitchen with one of the most progressive trends in modern cuisine.

Please read and follow all instructions for usage and maintenance before operating the VACMASTER® SV1 Immersion Circulator.
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SV1 Features

- Control Panel
- Reset Switch (under cover)
- Water Level Indicator
- Cooling Fan (inside)
- Adjustable Clamp
- Pump (inside)
- Power Switch
- Heating Element (inside)
**SV1 Control Panel**

**LCD Display Screen:** Displays current water temperature, preset temperature and time count.

- Indicates water heating
- Indicates water circulating

**°C / °F Button:** Press to change the current water temperature display to either Celsius (°C) or Fahrenheit (°F).

**Temp Buttons:** Press to increase or decrease the water temperature.

**Time Buttons:** Press to increase or decrease the time for cooking.

**Start Button:** Press to begin heating and circulating the water.

**Stop Button:** Press to stop operation.
Operating Instructions

Please read all instructions before operating the SV1.

1. Select a water container
Select the water container that you will use to cook in. Make sure that the container will accommodate the SV1 in length, width and height, while also allowing enough space for your product. Heats and circulates up to 30 liters.

2. Attach the circulator to the water container
Place the SV1 on the side of the water container, using the adjustable clamp to secure the circulator in place. The clamp will adjust both up and down for height, as well as in and out to adapt to the width of the water container. Make sure the circulator is fastened firmly to the side of the container.

3. Fill the container with water
Fill the water container with water, using the water level indicator on the SV1. The water level should be between the MIN and MAX indicated on the front of the circulator.

Note: As the water temperature increases, the water will begin to evaporate. The SV1 circulator is equipped with an alarm indicating a low water level. If the water level goes below the MIN mark, the circulator will shut off.

4. Plug the machine in and turn the power on
Properly insert the electrical cord into a grounded electrical outlet. Then, press the power switch to the ON (I) position. The LCD display screen will light up once the power switch is turned on.

On (when pressed)
Off (when pressed)

Note: When powered ON, the LCD display will show the current water temperature, previous temperature setting and previous time setting.
5. **Adjust/set controls**

   **Celsius or Fahrenheit:** Select either °C or °F for your measure of temperature.

   **Set Temp:** Using the + or – buttons, select the desired water temperature. Maximum temperature setting is 99°C or 210°F.

   **Set Time:** Using the + or - buttons, select the desired cooking time. Maximum time setting is 99 hours.

6. **Cook your food**

   Press the Start button to begin heating and circulating the water.

   *Note:* Please follow all food safety guidelines outlined by the FDA, when preparing food sous vide.

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For more information on sous vide, please reference the following websites:

- Food and Drug Administration - www.FDA.gov
- Sous Vide Cooking Blog - www.sousvidecooking.org
Machine Safety & Maintenance

- Read this manual carefully before using your SV1 for the first time.
- Only use the SV1 for its intended purpose.
- Do not operate appliance with a damaged cord.
- Use grounded power sources only. Do not use an extension cord.
- Turn off power and unplug the machine before removing it from the water.
- Check water temperature with the temperature display or a thermometer. Do not stick your hands directly in the water.
- Handle the SV1 with care when removing it after use. The components of the machine may still be hot to the touch.
- Store the SV1 in an upright position after use. This will prevent water from getting inside the machine.
- If there is liquid in the upper part of the machine, turn off the power to the machine and dry it before use.
- Do not use the machine near open flame or burner.
- This is an electrical appliance. Should it become completely submerged, please unplug the machine before handling. Understand and operate the SV1 in accordance with basic electrical safety precautions.
- Prior to cleaning the SV1, make sure it is unplugged and cool to the touch.
- To prolong the use of your machine, it should be cleaned every 20 uses or 100 hours of use.
- To clean the SV1, fill your water container with a vinegar and water solution and run the machine in the water for approximately 20 minutes. In addition, unplug the unit, allow it to cool thoroughly and open the machine housing (using the wrench included) to clean the filter inside.
• If the machine is hot, do not place the machine in cold water. Allow the machine to cool first. If the machine is cold, do not place the machine in hot water. Allow the machine to warm to room temperature first and allow the water too cool as well. These steps will prolong the life of your SV1.
• Keep out of reach of children.

Troubleshooting

The SV1 will not turn on -

• Make sure that the machine is properly plugged into a grounded outlet
• Check the power cord for tears and frays. Do not use the machine if the power cord is damaged.
• Make sure the power switch is turned on. The LCD display screen will illuminate when the machine is turned on.

The LCD display screen reads error code “E01” -

• Make sure the water level is between the MIN and MAX shown on the SV1. The machine will alarm and power off when the water level drops below the MIN required for operation.

The machine is plugged in and turned on, but no information appears in the LCD display screen -

• Open the plastic cover (using a flat head screwdriver or similar item) on the front of the machine and press the RESET button.

If problems persist, contact customer support at 800.821.7849 for further assistance. Thank you for purchasing the VACMASTER® SV1.
**More from VACMASTER®**

**VACMASTER® Vacuum Packaging Machines**
Vacuum packaging is an essential part of the sous vide process. Our VACMASTER® vacuum packaging equipment is engineered with commercial technology for superior performance and durability. We offer both small scale home suction machines, as well as higher end chamber machines. Efficient, reliable and easy-to-use, VACMASTER® machines are a great companion to the SV1 Immersion Circulator!

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**VACMASTER® Pouches**
For the best results, pair our VACMASTER® Vacuum Chamber Pouches with your SV1 Immersion Circulator. These durable pouches provide increased puncture and abrasion resistance. They are constructed of a BPA free, heavy-duty poly/nylon combination. The VACMASTER® Vacuum Chamber Pouches are high quality, larger quantity and incredibly affordable.

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**VACMASTER® Bone Guard**
When cooking sous vide, it is important that your product is placed in a secure pouch or bag. If you are vacuum packaging meat, fish or items that may puncture or tear the pouch, you may want to consider using VACMASTER® Bone Guard. Bone Guard is a heavy-duty, 6 mil thick material that is clear for full product visibility and provides the ultimate in pouch protection!
Limited Warranty

ARY, Inc. a distributor and manufacturer of vacuum packaging and other machines (collectively, the “Goods”), extends to the purchaser of the Goods a Limited One Year Warranty, from the receipt of the Goods, under terms and conditions set out herein.

All Goods sold by ARY, Inc. are warranted to be free from defects in material and workmanship at the time of delivery to purchaser. Defective material may be returned to ARY, Inc. after inspection by an agent of ARY, Inc. and upon receipt from ARY, Inc. of shipping instructions specific to the defective Goods authorized by ARY, Inc. to be returned. ARY, Inc. at its sole option, may either (i) replace or repair any defective materials and workmanship (and return the Goods to purchaser without charge), (ii) refund the purchase price, or (iii) grant a reasonable allowance with the foregoing procedure.

This warranty is subject to the following limitations:

i. ARY, Inc.’s responsibility and the purchaser’s exclusive remedy under this warranty is limited to the repair or replacement of defects in material and workmanship, refund of the purchase price, or grant of a reasonable allowance on account of such defects, all as set forth above. ARY, Inc. is not responsible for any consequential damages resulting from the breach of this or any other express or implied warranty with respect to the Goods.

ii. This express warranty is the only warranty applicable. It excludes all other express oral or written warranties and all warranties implied by law with respect to the Goods, including any warranties or merchantability or fitness for a particular purpose.

iii. Every claim under this warranty shall be deemed waived by purchaser unless made in writing within one (1) year of the receipt of the Goods to which such claim relates.

iv. This warranty, as to the Goods, is void (a) to repairs made by anyone other than ARY, Inc. without prior authorization from ARY, Inc., (b) to performance of any system of which ARY, Inc.’s Goods are a component part, (c) to deterioration by corrosion or any cause of failure other than defect of material or workmanship, or (d) if any of the Good or parts thereof have been tampered with or altered by someone other than ARY, Inc., or subjected to misuse, neglect, abuse, or misuse in application.

ARY, Inc.’s maximum liability hereunder, arising from any cause whatsoever, whether based in contract, tort (including negligence), strict liability, or any other theory of law, shall not exceed the purchase price. A suit based on any aforementioned cause of action must be commenced within one year from the date said action accrues.