

# VACPAK-IT

## SOUS VIDE IMMERSION CIRCULATOR



ITEM	DESCRIPTION	VOLTAGE	WATTAGE	AMPS	PLUG
186SV158	Sous Vide Immersion Circulator (Head Only)	120V	1800W	12.5 Amps	5-15P
186SV158KIT	Sous Vide Immersion Circulator Head & 12.5 Gallon Water Tank	120V	1800W	12.5 Amps	5-15P

Thank you for purchasing this VACPAK-IT equipment. Before operating the equipment, please carefully read the following operating and safety instructions.

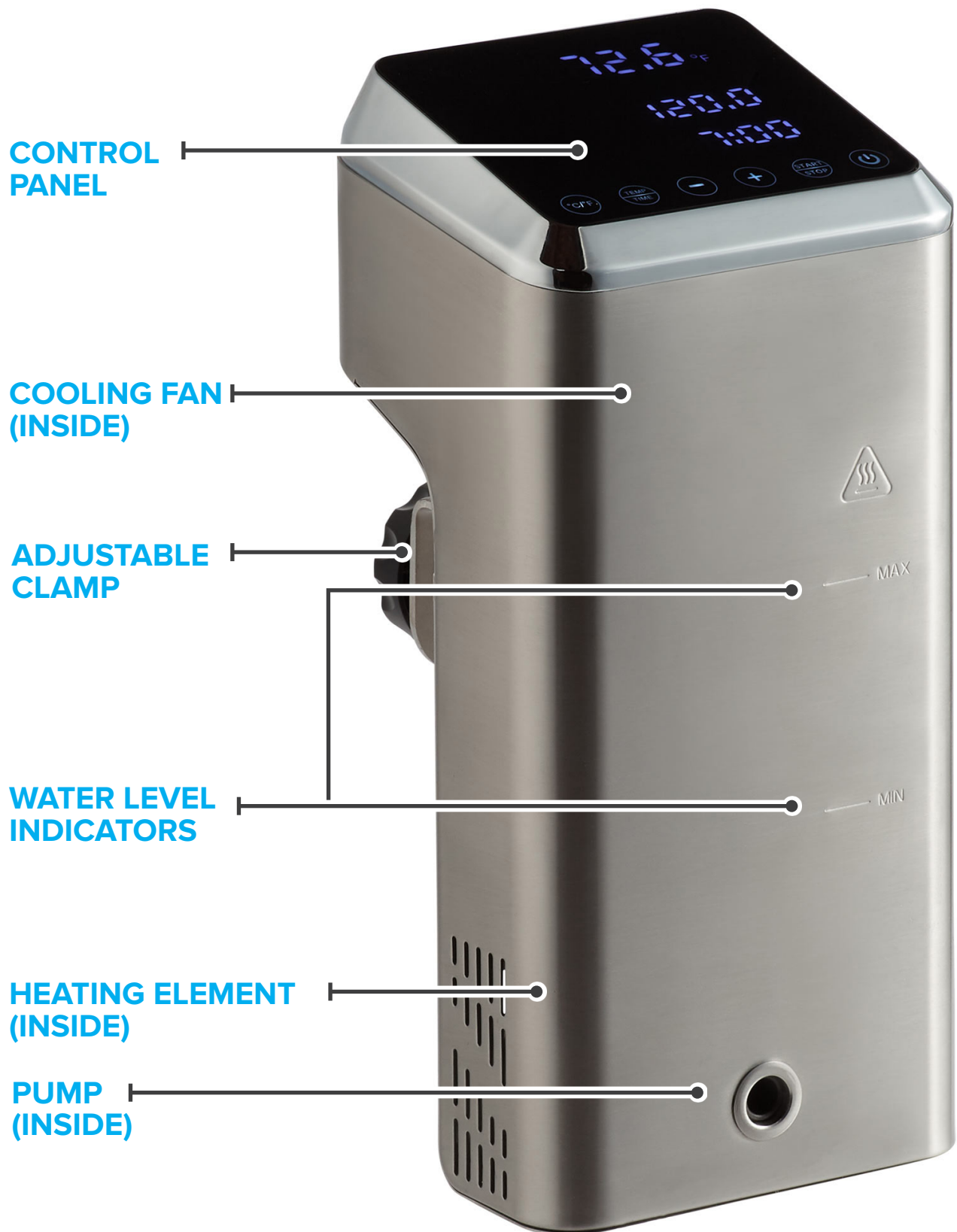
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# FEATURES

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# SAFETY INSTRUCTIONS

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**To ensure safe operation, carefully read the following statements. These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.**

**To reduce risk of injury or damage to the equipment:**

1. Use only grounded electrical outlets matching the nameplate rated voltage.
2. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
3. Use equipment in a flat, level position.
4. DO NOT use a damaged cord or and extension cord with this equipment.
5. DO NOT plug this equipment into a power strip or multi-outlet power cord.
6. Unplug equipment and turn off before cleaning or moving.
7. DO NOT spray controls or outside of equipment with liquids or cleaning agents.
8. DO NOT clean the equipment with steel wool.
9. Keep equipment and power cord away from open flames, electric burners, or excessive heat.
10. DO NOT operate equipment in public areas and/or around children.
11. DO NOT operate if equipment has been damaged or is malfunctioning in any way.
12. Only use this model for intended purpose.
13. DO NOT use this model to heat oil, grease, or any other liquid besides water.
14. DO NOT put your hands directly in the water.
15. The machine may still be hot to the touch right after use.

# OPERATING INSTRUCTIONS

1. A water container with at least a 6" depth is required.  
**NOTE:** this unit can circulate a maximum water capacity of 15.85 gal of water
2. Attach the circulator head to the container via the adjustable clamp.  
Make sure the circulator head is fixed firmly to the container.
3. Fill the container with water until it reaches a level between the MAX and MIN fill lines on the circulator head.
4. Plug the machine into a grounded electrical outlet matching the nameplate related voltage. The LCD screen will light up once the machine is plugged in.
5. Adjust and set controls (see below).

## CONTROL PANEL



1. **Temperature Display** - Shows the current water temperature.
2. **Wireless Network Indicator Light** (if applicable)
3. **Water Heating Indicator Light**
4. **Water Circulating Indicator Light**
5. **Temp/Time Button** - Press to adjust temperature or time.
6. **°C/°F Button** - Press to toggle between Celsius and Fahrenheit display.
7. **Increase/Decrease Buttons** - Press to increase/decrease temperature or time.
8. **Set Temperature Display** - Shows the desired water temperature.
9. **Time Display** - Shows remaining heating/holding time.
10. **Start/Stop Button** - Press to start/stop operation.
11. **Power Button** - Press to turn the unit on/off.

# MAINTENANCE

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This model is intended for indoor use only at commercial food service establishments. It is designed to provide precise temperature control of water for closed loop circulation. To extend the life of this model, please clean every 20 uses, or 100 hours of use.

## Cleaning

1. Fill a container with a solution of water and vinegar.
2. Turn the circulator head on and let it circulate water for 20 minutes.
3. Repeat this process with a container full of clean water to rinse.
4. To clean the filter, unplug the machine and allow it to cool down.

## Storage

1. Store the model in an upright position after use to prevent water from leaking into the top portion.
2. If liquid gets into the top part of the model, turn the power off and dry with a clean towel before use.

# TROUBLESHOOTING

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ISSUE	REMEDY
No power to the unit	<ul style="list-style-type: none"><li>• Ensure the machine is properly plugged into a grounded outlet.</li><li>• Check the power cord for tears, frays, or other damage. Do not use machine if the power cord is damaged.</li></ul>
The unit is no longer heating	<ul style="list-style-type: none"><li>• Ensure that the water level is between the MIN and MAX fill lines marked on the head. If not, allow the unit to cool and add water until the level reaches between these 2 marks.</li></ul>

# EQUIPMENT LIMITED WARRANTY

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VacPak-It warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by VacPak-It covering your VacPak-It brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. VacPak-It reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. VacPak-It Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

## To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact [help@webstaurantstore.com](mailto:help@webstaurantstore.com). Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

VacPak-It makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

## This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- VacPak-It has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. VacPak-It shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.



## MORE FROM VACPAK-IT



## CHAMBER VACUUM PACKAGING MACHINES



## VACUUM PACKAGING BAGS