

VACPAK-IT™

2.6 GALLON THERMAL SOUS VIDE CIRCULATOR



ITEM	DESCRIPTION	VOLTAGE	WATTAGE
186SVC100	2.6 Gallon Thermal Sous Vide Circulator	120 V	650 W

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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SAFETY INSTRUCTIONS

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. Use equipment in a flat, level position.
3. DO NOT use a damaged cord or an extension cord with this equipment.
4. DO NOT plug this equipment into a power strip or multi-outlet power cord.
5. Unplug equipment and turn off before cleaning or moving.
6. DO NOT fill water level below the “MIN” fill line or above the “MAX” fill line.
7. Keep water away from the power cord and fan outlet.
8. Keep equipment and power cord away from open flames, electric burners, or excessive heat.
9. DO NOT operate equipment in public areas and/or around children.
10. DO NOT operate if equipment has been damaged or is malfunctioning in any way.
11. Only use this model for its intended purpose.
12. DO NOT use this model to heat oil, grease, or any other liquid besides water.
13. DO NOT put your hands directly in the water.
14. The machine may still be hot to the touch right after use.
15. To prevent electric hazards, do not immerse cord, plug, or unit in water or other liquid

FEATURES



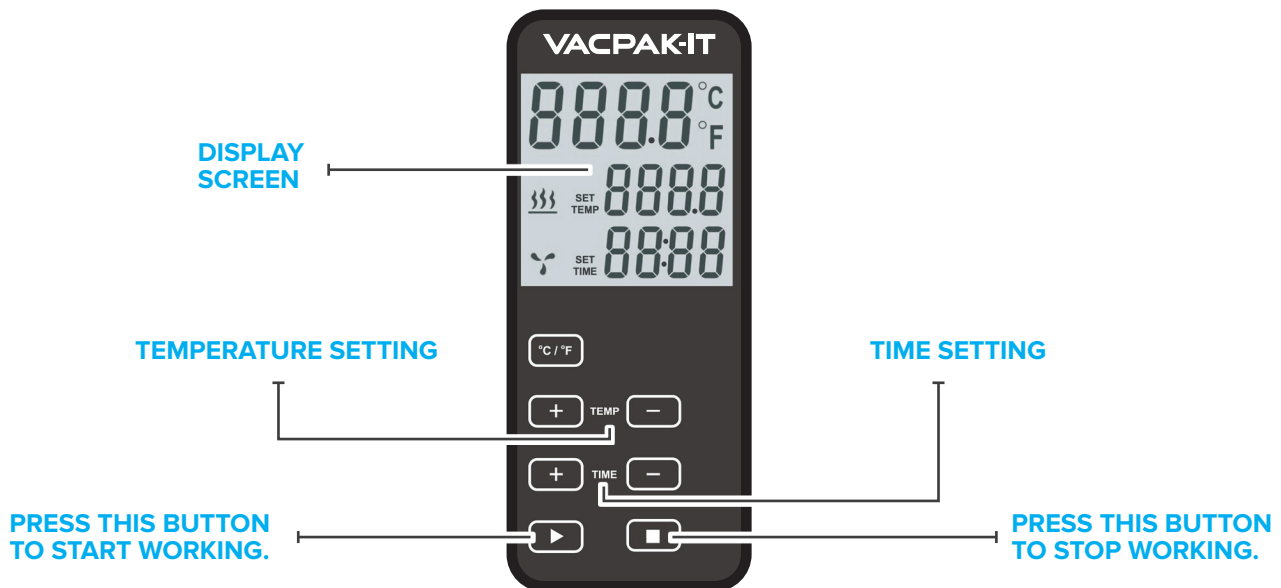
SPECIFICATIONS

Model	1865VC100
Dimensions	16.3"x10.6"x10.9" (415x270x276mm)
Voltage	120V
Frequency	60Hz
Power	650 W
Temperature Range	41-203°F (5-95°C)
Time Setting	5 min-99 hours
Display Accuracy	+/- 1°F
Capacity	2.6 gal.
Output	1.2 gal/min

OPERATING INSTRUCTIONS

1. Open the lid on the thermal circulator and fill the container with water until it reaches a level between the MAX and MIN fill lines on the inside of the machine.
2. Connect the unit to the appropriate power supply then turn on the power switch.
3. On the display, set the necessary time and temperature (refer to Control Panel View and Functions). Press the start button to start heating the unit.
4. Place your vacuum-packed food in the water bath and ensure this does not bring the water level over the "MAX" line. If the water level does go above the "MAX" line, remove water to get it below the line before cooking. Replace lid and start machine.
5. After the machine has completed the time cycle chosen and it beeps, use the stop button to stop the machine. Carefully lift the lid away from yourself to ensure hot steam flows away from you. Unplug the machine after use and drain the water.

CONTROL PANEL VIEW AND FUNCTIONS



Time / Temperature Control

1. To switch between Fahrenheit and Celsius, press the **°C / °F** button. Use the **+** and **-** Temperature buttons to set the temperature.
2. Set the timer by adjusting the **+** and **-** Time buttons.

Start / Stop

1. After setting the desired temperature and time, press **▶** to start the machine.
2. Press **■** to stop the machine and return to standby mode.

MAINTENANCE GUIDE

Maintenance

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.
5. Open the machine housing and use a soft brush to remove particles from filter.

TROUBLESHOOTING

PROBLEM	REASONS	REMEDY
No display in LCD	<ul style="list-style-type: none"> Power cord is not plugged in well. Problem from the power supply. The Temperature Protection device is not working. The fuse is not working. 	<ul style="list-style-type: none"> Plug in, turn on the machine. Check if the other Machines work normally. Cut off electricity and reconnect it after it has cooled down. Take the machine to be repaired by a specialist.
Water temperature does not increase	<ul style="list-style-type: none"> Set temperature below or close to the water temperature. Set heating time is too short. 	<ul style="list-style-type: none"> Check the setting. Prolong the heating time.
Water continues heating after the set temperature is reached.	<ul style="list-style-type: none"> Temperature sensor is invalid. The circulator does not rotate. 	<ul style="list-style-type: none"> Take the machine to be repaired by a specialist.
E01 error code	<ul style="list-style-type: none"> Low water. 	<ul style="list-style-type: none"> Check if the water level is lower than the MIN water line. Check and ensure the filter is not stuck. Check if the water level switch and relative circuit is OK (require technicians to check and repair).
E02 error code	<ul style="list-style-type: none"> The temperature could not reach a required temperature in a certain time. 	<ul style="list-style-type: none"> Check if the lid is closed. Check and ensure the filter is not stuck. Check if the machine was filled with new cool water during heating. Check if the pump works normally. Check if the heater works normally. Check if the temperature probe works normally.

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