



OPERATOR'S MANUAL

SOUS VIDE IMMERSION CIRCULATORS

Thank you for purchasing this Vollrath® product! Save this manual for reference and the packaging in case shipping is necessary.

SAFETY PRECAUTIONS

To help ensure safe use, please read and fully understand this manual and all safety messages before operation!

WARNING

Warning indicates a hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE: addresses practices not related to physical injury.

To reduce risk of injury or damage to the unit

- Use only grounded electrical outlets matching the nameplate-rated voltage.
- Have equipment installed by qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat, level position.
- The heating element is meant to be immersed in water and is IPX7 rated, but the control head has no IP rating, is not waterproof and must be installed such that the water level cannot reach it.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent or similarly qualified persons in order to avoid a hazard.
- Turn equipment off and unplug before cleaning, moving, or removing from the water.
- After unplugging, the heating element and surrounding components will remain hot and should not be touched or placed on combustible surfaces.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners, or excessive heat.
- Do not operate equipment in public areas and/or around children. Equipment is not meant for use outside a commercial kitchen environment.



60038
60042



60039

Item	Description
60038	Immersion Circulator (Head Only) 120V
60039	Immersion Circulator (Head, Bath, and Cover) 120V
60042	Immersion Circulator (Head Only) - Schuko plug 230V

- Children shall not play with the appliance or be allowed to clean or maintain the appliance.
- This appliance shall not be used by children and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

FUNCTION AND PURPOSE

This unit is intended to provide precise temperature control of water for closed-loop circulation. This unit is intended for indoor use at commercial food service establishments. It not intended or designed to cook raw food, nor for household, industrial, or laboratory use.

UNPACKING THE UNIT

1. Remove all packing material and tape, as well as any protective plastic.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in desired location..

FEATURES AND CONTROLS

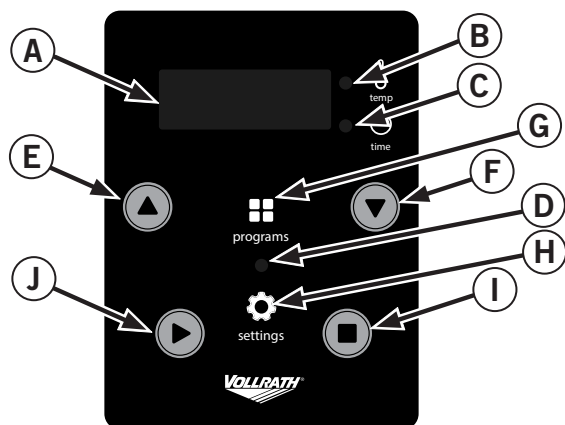


Figure 1. Front of Control Panel

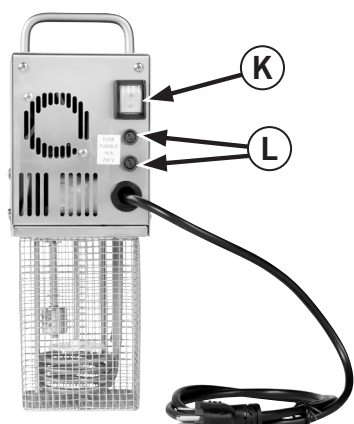


Figure 2. Back of Control Panel

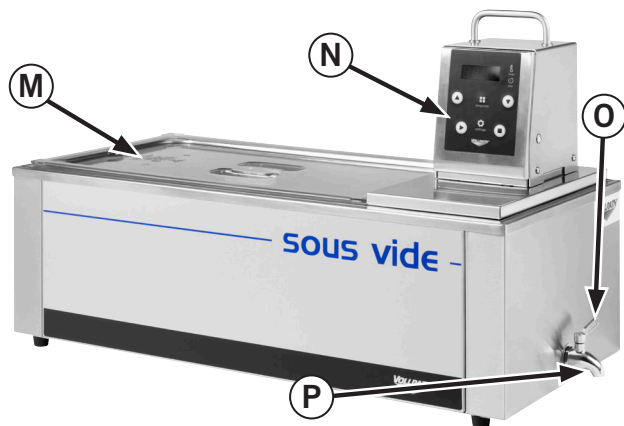
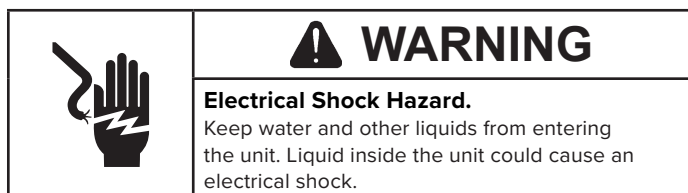
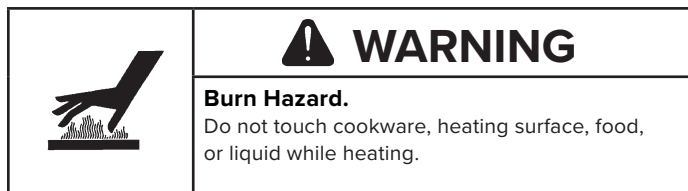


Figure 3. Cover, Drain, and Drain Lever (Shown in the "Open" position).

- A. Display — shows time and temperature during setup and operation.
- B. Temperature Indicator — illuminates when temperature is displayed.
- C. Time Indicator — illuminates when time is displayed.
- D. Units Indicator — illuminates when temperature is displayed as °C and does not when temperature is shown in °F.
- E. Up Triangle — navigates programs and sets time and temperature.
- F. Down Triangle — navigates programs and sets time and temperature.
- G. Programs — selects and sets user programs.
- H. Settings — cycles between time and temperature while running or setting programs and switches temperature units.
- I. Stop — cancels a current program or menu item.
- J. Run — starts the selected program.
- K. Power Switch — turns the unit on or off.
- L. System Fuses — disconnects power during an abnormally high current event.
- M. Cover — closes the well.
- N. Sous Vide Circulator — heats the well.
- O. Drain Valve Lever — controls water flow from the drain valve.
- P. Drain Valve — is where water empties from the well.

OPERATION



NOTICE: Before operation, follow the **CLEANING** section instructions to prepare the unit.

NOTICE: Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth. Maintain correct water level and temperature setting. Protect your hands, remove food containers, and check water level about every two hours.

NOTICE: Heat water only. Other liquids may become unstable and hazardous.

NOTICE: Vacuum-packed food creates a low oxygen environment. With improper handling or preparation, bacteria can grow. Following an HACCP program and U.S. Food and Drug Administration guidelines is recommended.

1. For units with baths, ensure the Drain Valve Lever (O) is closed.
2. For clamp-on units, ensure that you are using a container that is stable and not tall or narrow. The container should have a minimum volume of 10qt (10L) and maximum volume of 37qt (35L). Failure to use a large enough stable container could result in the unit tipping over and causing damage to the unit or an electrical hazard.

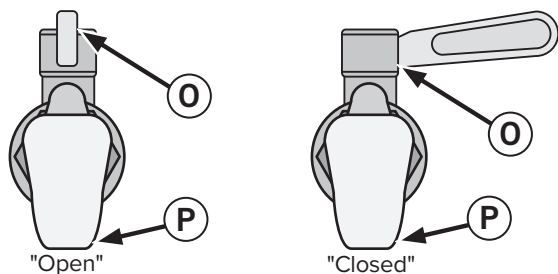


Figure 4. Drain and Drain Lever Positions

3. Fill the bath or vessel with clean, fresh water so that it is about 2" (50mm) from the top. Add one tablespoon of vinegar per 10 qts (10L) of water to reduce calcification of the heating element.
4. Add food to the water bath in a vacuum-sealed bag or waterproof container. Adjust water as needed to prevent overflow.

5. Plug electrical power cord into a grounded outlet matching the nameplate-rated voltage.
6. Press the Power Switch (K) to turn the unit ON — See Figure 2

Immersion Circulator Head Operation

• Running a simple temperature program:

This program has a set temperature and no time limit.

1. Turn the unit on and wait until STBY is displayed.
2. Press UP or DOWN triangles to set the temperature; this number will be saved if the unit turns off.
3. Press RUN to start the program.
4. Press STOP to end the program.

• Running a saved user program:

The machine has 5 user-definable programs that are saved in memory and have time and temperature components.

1. Turn the unit on and wait until STBY is displayed.
2. Press PROGRAM.
3. Press UP or DOWN triangles to select a program.
4. Press RUN to start the program.
5. Press STOP to end the program.
6. The program will end when time runs out.

• Changing a program:

NOTICE: User-defined programs can be saved and edited.

1. Turn the unit on and wait until STBY is displayed.
2. Press PROGRAM to select an option.
3. Select a program.
4. Press and hold PROGRAM for 3 seconds to edit.
5. Press SETTINGS to cycle between time and temperature.
6. Use UP and DOWN triangles to change values.
7. To finish changing the program, wait 5 seconds with no actions, or press and hold PROGRAM for 3 seconds, or press STOP.

• Changing temperature units:

1. Press and hold SETTINGS for 3 seconds to change units to or from °F and °C.

• Changing the display:

1. Press SETTINGS while a simple temperature program is running to show the set temperature. The display will read, in succession:
 - Temperature (solid on TEMP INDICATOR)
 - Temperature edit (flashing TEMP INDICATOR)
2. Press SETTINGS while a user program is running to cycle between time and temperature. The display will read, in succession:
 - Temperature (solid on TEMP INDICATOR)
 - Time (solid on TIME INDICATOR)
 - Temperature edit (flashing TEMP INDICATOR)
 - Time edit (flashing TIME INDICATOR)

- Edit modes allows the user to press UP or DOWN to make minor changes to a program's time and temperature without altering or saving the program.

- Safety Float:**

If water drops below a safe level, this float will disconnect power and the display will read LO. When the unit is placed in water again, the display will clear and the program will resume.

- Reset Button:**

Should the unit sense an abnormal heating condition, the High-Limit temperature switch will shut off power and require a reset to resume operation.

- Reset by turning the power off and unplugging the unit.
- Remove the screw (Q) on the right side of the unit and press the red Reset Pin until it clicks back into place. Replace the screw and return the unit to a water bath before attempting to restart.



When Finished with the Unit:

- If a program is running, stop it, turn the unit off and unplug it.
- Allow the unit and water to cool completely.
- If using the 60039 model with bath and drain, place a suitable container directly under the drain valve (P) — see Figure 3. Open the Drain Valve, then close the valve before the container is too full. Empty the drained water and repeat as needed until the well is empty.
- If using clamp on models, unscrew the clamp, remove the sous vide head to dry, and empty the cooking vessel.

CLEANING

Monthly Cleaning or As Needed

	<p>WARNING</p> <p>Electrical Shock Hazard. Keep water and other liquids from entering the unit. Liquid inside the unit could cause an electrical shock.</p>
	<p>WARNING</p> <p>Burn Hazard. Do not touch cookware, heating surface, food, or liquid while heating.</p>

- Complete daily cleaning.
- For a deep clean or to remove calcification, place the unit in a small container with a 50/50 mixture of water and vinegar, and operate the unit for 20 minutes at 140 °F (60 °C).
- Turn off and unplug the unit.
- Allow the water and unit to cool completely.
- Empty or drain the water.
- Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the outside of the unit.
- Rinse thoroughly.

NOTICE: Do not use caustic cleaning chemicals, steel wool or commercial lime remover to clean the unit.

NOTICE: Do not immerse the cord, plug, or unit in water or any other liquid.

TROUBLESHOOTING

Problem		Potential Cause	Course of Action
Unit does not have power.		Unit is not plugged in or switched on.	Plug unit in and turn power on.
		Unit is no longer heating.	
Unit is no longer heating and the pump has stopped circulating. The display reads:	LO	Water is low.	Fill the bath/vessel with clean, fresh water until level is about 2" (50mm) from the top.
	HIGH	Internal components are overheating.	Ensure unit is in correct operating environment. Shut unit off and allow to cool, then retry operation.
	PFLT	There is an internal fault.	Contact Vollrath Technical Services.
	SFTY	Over-temp was sensed by temperature probe.	Ensure unit is in correct operating environment. Shut unit off and allow to cool, then retry operation.
		Thermostat is high-limit.	Allow the unit to cool. Reset the High Limit Switch (see 'Reset Button' selection of the manual). Clean the heating element with vinegar as described in the 'Cleaning' section.

SERVICE AND REPAIR

Serviceable parts are available on vollrathfoodservice.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification, or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration, and new product announcements, visit vollrathfoodservice.com.

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