

VACMASTER®

SV1



User's Manual

Models:
SV1 (110V)
SV1EU (220-240V)

Register your product and get support at
www.VacMasterFresh.com

v.2018-11.3

Important Safeguards

For your safety, always follow these basic precautions when using a VacMaster® SV1 Immersion Circulator:

1. Read all instructions carefully.
2. Use this circulator for only the intended use of food preparation.
3. Do not touch hot surfaces. It is important to let circulator cool before handling.
4. Do not let power cord touch hot surfaces or hang over the edge of table or counter.
5. Do not operate this circulator with a damaged cord or plug. If it has been damaged, dropped, or malfunctions, return circulator to VacMaster for examination and / or repair.
6. Unplug from electrical outlet when not in use.
7. To protect against the risk of electrical shock, submerge only the pump / stainless steel portion of this circulator in water. The maximum water depth is indicated on the stainless housing. If the circulator or power cord falls into water, immediately unplug the power cord from the electrical outlet. **DO NOT TOUCH OR REACH INTO THE WATER.**
8. Do not use an extension cord with this circulator. Use grounded power sources only.
9. To avoid the possibility of personal injury, always unplug the circulator from the electrical outlet before handling or cleaning.
10. For indoor use only. Do not use outdoors.
11. This appliance is not to be used by children. To avoid accidental injury, close supervision is necessary when this appliance is used with children present.
12. Check water temperature with the temperature display or a thermometer. Do not stick your hands or fingers in the water.
13. Store the circulator in an upright position after use. This will prevent water from getting inside circulator controls.
14. If there is liquid in the upper part of the machine (above the MAX water level line), unplug cord from electrical outlet and dry before use.

Important Safeguards (Continued)

15. Do not let the circulator come into direct contact with food. All foods prepared with this circulator should be placed in FDA / USDA approved bags before sous vide cooking.
16. Do not use the circulator near open flame or burner.
17. Do not operate in the presence of explosives and / or flammable fumes.
18. Never operate circulator without the pump and heater cover in place.
19. Always unplug from electrical outlet and cool before handling or removing from water.

IMPORTANT NOTES

- *This circulator appliance is equipped with a grounded power cord which must be plugged into a properly grounded power outlet. Do not use circulator if the grounding prong on the plug is missing or damaged, or with a grounding adapter. Consult a qualified electrician if the plug does not fit into the electrical outlet you intend to use.*
- *Your VacMaster® SV1 immersion circulator is equipped with an automatic over-temperature safety switch that will disable the heater if it fails or is run with insufficient water for too long. If this safety cannot be reset, the unit must be sent back to VacMaster.*

SAVE THESE INSTRUCTIONS

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 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.

For your safety and protection, carefully read and follow all instructions for usage and maintenance before operating the VacMaster® SV1 Immersion Circulator. For more information, please visit us at:
www.VacMasterFresh.com

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Simple Steps to Sous Vide

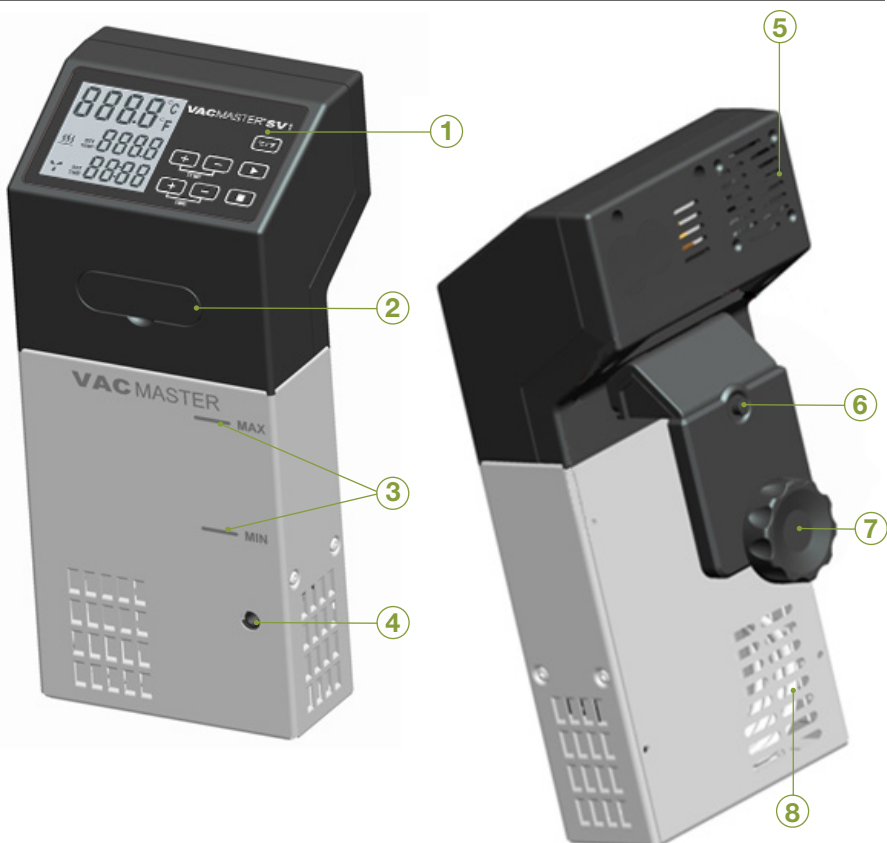
Remove uncertainty from the kitchen and make preparing food as easy as pressing a button with sous vide! Sous vide is a unique process of cooking where the food is packaged under vacuum in a sealed bag, and then cooked at very low and consistent temperatures in a water bath. The idea behind sous vide is that food should be cooked at the exact temperature you want it to reach. Traditional cooking methods do not cook food evenly, either under cooking the middle or overcooking the outside. The low, controlled temperatures used in sous vide means that your food can't be overcooked! Rather than pan cooking or microwaving your meat, try cooking it sous vide. Sous vide is perfect for meats, tenderizing and evenly cooking the entire piece for the perfect temperature, texture and doneness. Food cooked using the sous vide method does not lose as much of the nutritional content as food prepared traditionally due to the reduced oxygen environment. For meals that melt in your mouth, try sous vide cooking. Don't miss out on the most progressive trend in modern cuisine.

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

Food and Drug Administration - www.FDA.gov

VacMaster Blog - www.VacMasterFresh.com/fresh-bites-blog/

Features of the VacMaster® SV1



1. Control Panel
2. Reset Switch (under cover)
3. Water Level Indicator
4. Pump (inside)
5. Cooling Fan (inside)
6. Adjustable Up/Down
7. Adjustable Clamp
8. Heating Element (inside)

Control Panel of the VacMaster® SV1



1. Water Temperature Display - Indicates the current water temperature.
2. Water Heating Icon and Display - Indicates water heating and preset temperature.
3. Water Circulating Icon and Display - Indicates the water circulating and time count.
4. Temp Button - Press to increase or decrease the water temperature.
5. Time Button - Press to increase or decrease the cooking time.
6. °C/°F Button - Press to change the current water temperature display to either Celcius (°C) or Fahrenheit (°F).
7. Start Button - Press to begin heating and circulating the water. Once the water has reached the correct temperature, press again to start cooking timer.
8. Stop Button - Press to stop the operation.

Operate the SV1

Please read all of the instructions before operating the SV1.

1. Select a water container

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

2. Attach the circulator to the water container

Position the SV1 on the side of your 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 for 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 container with water, using the water level indicator on the SV1 as a guide. 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

Properly insert the electrical cord into a grounded electrical outlet. The LCD display screen will light up once the unit has been plugged in.

Note: When powered ON, the LCD display will show the current water temperature, previous temperature setting and previous time setting.

Operate the SV1 (Continued)

5. Adjust/set controls

- Celsius or Fahrenheit: Select either °C or °F for your temperature measurement.
- Set Temp: Using the + or – buttons, select the desired water temperature. The maximum temperature setting is 99°C or 210°F.
- Set Time: Using the + or - buttons, select the desired cooking time. The maximum time setting is 99 hours.

6. Heat water

Press the Start button to begin heating the water. Once the set temperature is achieved, the SV1 will **“beep”** until the cooking timer is started.

Note: To stop beeping, start the timer.

7. Cook your food

Place pouch in water. Press the Start button to start the cooking timer. Upon completion of the cooking time, the SV1 will **“beep”**.

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

Troubleshooting

WARNING

- *To avoid the possibility of personal injury, always unplug the circulator from the electrical outlet before handling or cleaning.*
- *To avoid the potential of injury or burns, allow the circulator to cool to room temperature before removing from water tank.*

1. The SV1 will not turn ON:
 - a. Make sure the machine is properly plugged into a grounded outlet.
 - b. Make sure the outlet is working.
 - c. Check the power cord for tears and frays. Do not use the machine if the power cord is damaged.
2. The LCD display screen reads error code "E01":
 - a. Make sure the water level is between the MIN and MAX shown on the SV1. The machine will alarm and power off if the water level drops below the MIN required for operation.
3. The machine is plugged in and turned on, but circulator will not heat:
 - a. Unplug electrical cord.
 - b. Open the plastic cover (using a flat head screwdriver or similar item) on the front of the machine and press the RESET button.
 - c. Plug unit into power supply.
4. There is a loud noise from pump and minimal or no circulation:
 - a. Unplug electrical cord.
 - b. Remove circulator from water to remove possible air bubble.
 - c. Clean pump filter.

Cleaning & Storage

Always clean and dry your VacMaster® SV1 immersion circulator before storing. It is important to protect it from contact with objects or equipment that could damage the digital control panel.

1. Routine Cleaning:

- a. Unplug circulator from electrical outlet.

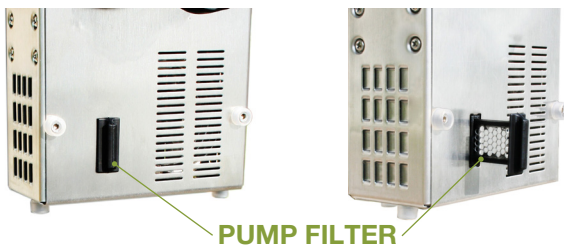
Warning: To avoid the potential of injury or burns, allow the circulator to cool to room temperature before removing from water tank.

- b. Keeping the unit upright, wipe the housing clean and dry with a damp cloth. Do not use abrasive cleaners.

Warning: Never immerse the SV1 circulator controls or control panel in water or other liquids or place it under running water. DO NOT clean in a dishwasher.

2. Cleaning Pump Filter:

- a. To minimize water contaminants and scale from entering and damaging the circulating pump, the SV1 pump includes an easy-to-clean pump filter. Simply remove and clean with a soft brush, removing any lodged particles. DO NOT use abrasive pads or hard tools to remove trapped debris. Once clean, reinstall the pump filter. Inspect pump filter periodically.



3. Mineral or Water Scale Deposits:

- a. Depending on the frequency of use and your water hardness, minerals and scale may build up on your circulator's heater, pump and other components. If deposits are noticed or after 200 hours of use, use your water tank to run the circulator in either a 15% white vinegar in water solution or a 10% food safe calcium & lime remover in water solution at 80°C or 176°F for 3 hours or until minerals or scale is removed. Wipe clean and dry thoroughly when done.

Sous Vide Guidelines

- Follow all food safety regulations as outlined by the FDA at www.FDA.gov.
- VacMaster Blog - www.VacMasterFresh.com/fresh-bites-blog

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.

Register your product and get support at
www.VacMasterFresh.com/warranty

Notes

Notes

ARYInc.

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