

USER GUIDE

SV10

Sous Vide Immersion Circulator



VACMASTER®

Welcome

Thank you for purchasing the VacMaster® SV10 Immersion Circulator.

The SV10 is one of the most efficient and reliable instruments for Sous Vide cooking. This machine, with its space-saving design and simple touch 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 this guide.

For more information, please visit us at

www.VacMasterFresh.com

Contents

Sous Vide Essentials	3
Safeguards	4-5
SV10 Features	6
SV10 Display.....	7
How to Use	10-11
Troubleshooting.....	12
Cleaning and Storage.....	13
Warranty and Registration.....	14
Notes.....	15

Sous Vide Essentials

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 concept behind Sous Vide is based on the idea 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:
Food and Drug Administration - www.FDA.gov

Important Safeguards

For your safety, always follow these basic precautions when using a VacMaster® SV10 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 (cont'd)

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

1. 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.
2. Your VacMaster® SV10 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®.

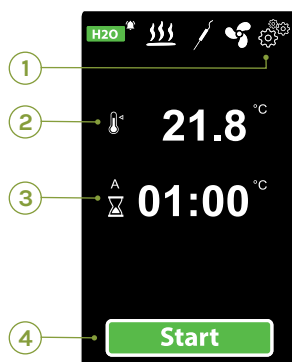
SAVE THESE INSTRUCTIONS

SV10 Features



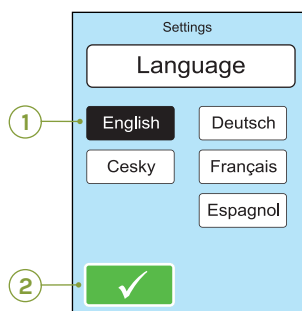
1. Control Panel
2. Power Switch
3. Water Level Indicator
4. Cooling Fan (Inside)
5. Power Switch (Inside)
6. Electrical Cord Port
7. Adjustable Clamp
8. Heating Element (Inside)
9. Water Pump (Inside)

SV10 Display



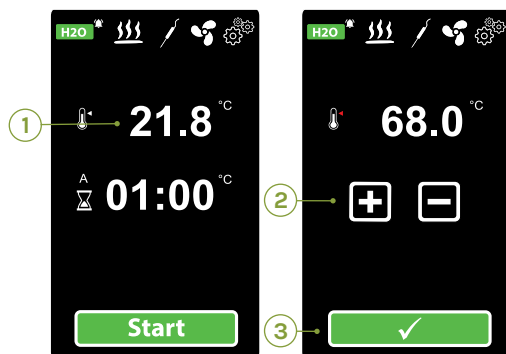
Home Display

- 1. Settings**
Tap to access settings display.
- 2. Water Bath Temperature**
Tap to access bath temperature display.
- 3. Timer**
Tap to access timer display.
- 4. Start/Stop**
Tap to start/stop heating.



Settings Display

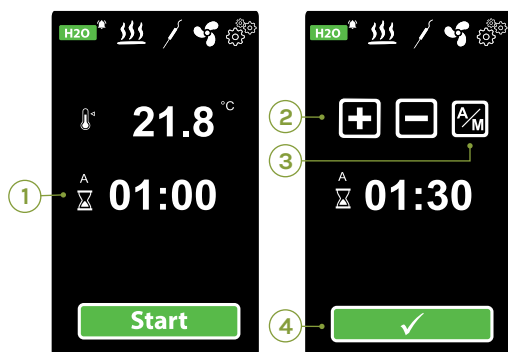
- 1. Language Selection**
Tap to set preferred language.
- 2. Confirm Settings**
Tap to save changes.



Set Temperature Display

- 1. Active Temperature**
Tap to change temperature.
- 2. Temperature Adjust**
Tap + or - to increase or decrease set temperature.
- 3. Confirm Settings**
Tap to save changes.

SV10 Display (Cont'd)



Set Timer Display

- 1. Active Temperature**
Tap to change temperature.
- 2. Temperature Adjust**
Tap + or - to increase or decrease set temperature.
- 3. Automatic/Manual Mode**
Tap to switch between automatic and manual timer modes.
- 4. Confirm Settings**
Tap to save changes.

Timer Modes

Timer can work in automatic or manual mode Push "A/M" to switch between modes. Active mode will be shown on the left side of the timer digits.

Automatic Mode:

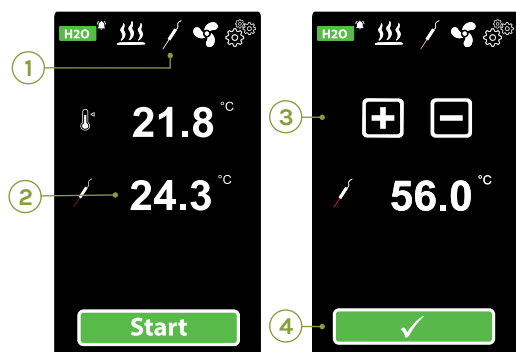
If the timer is switched to automatic mode, count-down will start when reaching pre-selected temperature. Then place the food into the water immediately.

Manual Mode:

If timer is switched to manual mode, countdown will start by pushing the timer start key. Start key will be shown on the right side of the timer digits when returning to the home display.

NOTE: Press pause to stop timer at any time.

SV10 Display (Cont'd)



Core Temperature Display

- 1. Core Temperature Probe Icon**
Tap to change core temperature.
- 2. Core Temperature Digits**
Tap to change temperature.
- 3. Temperature Adjust**
Tap + or - to increase or decrease set temperature.
- 4. Confirm Settings**
Tap to save changes.

Core Temperature Mode

When connecting the core temperature probe, an icon of the probe automatically appears on the screen **(1)**. Alternatively, push the symbol for the probe on the screen **(1)**.

Setting the Core Temperature

By touching the core temperature digits **(2)**, the set-up menu will be displayed. Push + or - key s**(3)** to change the setting and leave the menu by pushing the green enter key **(4)**.

How to Use

Please read all of the instructions before operating the SV10.

1. Select a water container

Select the water container in which you plan to cook. Make sure that the container will accommodate the SV10 in length, width and height, while also allowing enough space for your product. The SV10 heats and circulates up to 40 liters.

2. Attach the circulator to the water container

Position the SV10 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 SV10 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 SV10 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.

5. Turn the machine on

Push the master switch on the located on the backside of the machine. The LCD display will light up once the unit is plugged in.

NOTE: Choose settings button and set language if necessary.

How to Use

6. Adjust/set controls

- **Celsius or Fahrenheit:** Select the gear icon to access settings screen. Choose 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.

7. Heat water

Press the Start button to begin heating the water.

If the timer is set to **Automatic Mode** countdown will start when reaching the pre-selected temperature. Please refer to instructions on **Page 8** for **Manual Mode** settings.

NOTE: To stop beeping, start the timer.

8. Cook your food

Place pouch in water. Press the Start button to start the cooking timer. Upon completion of the cooking time, the SV10 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.

The SV10 will not turn ON:

- Make sure the machine is properly plugged into a grounded outlet.
- Make sure the outlet is working.
- Check the power cord for tears and frays. **Do not** use the machine if the power cord is damaged.

The machine is plugged in and turned on, but circulator will not heat:

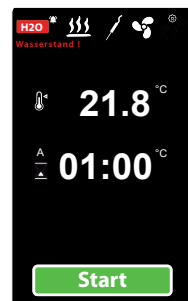
- Switch unit off.
- Unplug electrical cord.
- Plug unit into power supply.
- Switch unit on.

There is a loud noise from pump and minimal or no circulation:

- Unplug electrical cord.
- Remove circulator from water to remove possible air bubble.
- Clean pump filter.

The LCD display screen displays a red H2O Icon:

- Make sure the water level is between the **MIN** and **MAX** shown on the SV10. The machine will alarm and power off if the water level drops below the **MIN** required for operation.



Cleaning & Storage

Always clean and dry your VacMaster® SV10 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:

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

WARNING: *Never immerse the SV10 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:

- To minimize water contaminants and scale from entering and damaging the circulating pump, the SV10 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:

- 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. After **20 uses or 100 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.

Limited Warranty

i. 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.

ii. 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:

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.

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.

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, (d) to any components of the Goods, including, without limitation, Teflon tape, lid gaskets and seal wire, or (e) 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/product-registration

Notes

This image shows a single page of white paper with horizontal blue lines. The lines are evenly spaced and run across the width of the page, providing a guide for writing. There are no margins, text, or other markings on the page.

VACMASTER[®]

Kansas City, MO 64141
P.O. Box 412888

ARYInc.

800.821.7849
VacMasterFresh.com

All Rights Reserved. VacMaster[®] is a trademark or registered trademark of ARY, Inc. in the United States and other countries.