

VACPAK-IT™

7.4-GALLON THERMAL SOUS VIDE CIRCULATOR



ITEM	DESCRIPTION	VOLTAGE	WATTAGE
186SVC280	7.4-Gallon Thermal Sous Vide Circulator	120V	1800W

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

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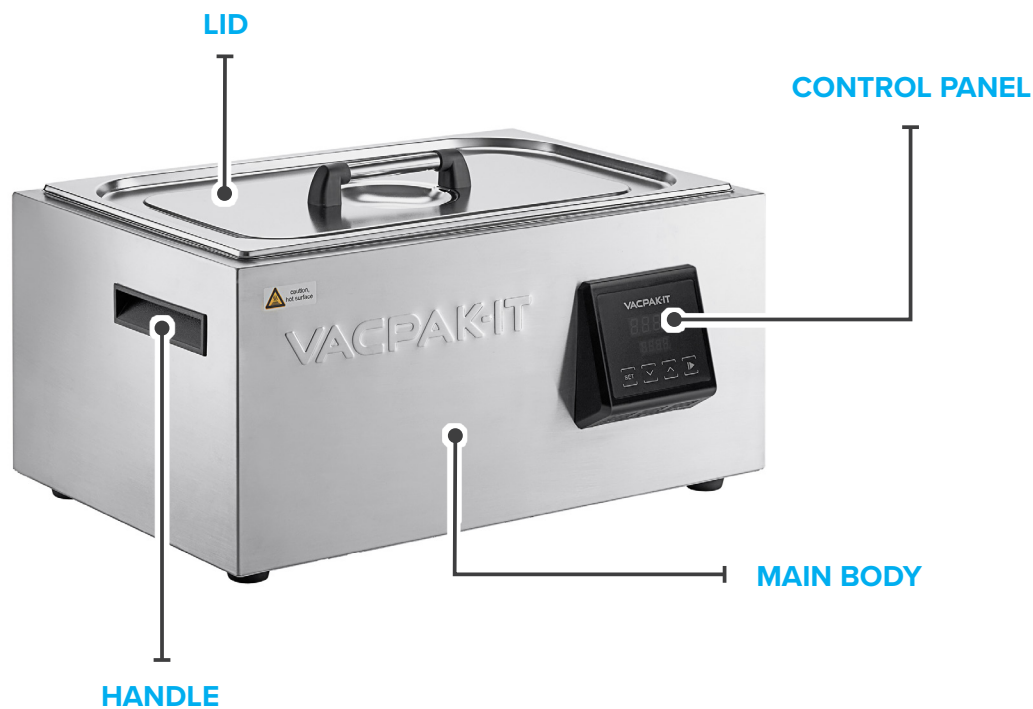
SAFETY INSTRUCTIONS

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. Use caution.
15. To prevent electric hazards, do not immerse cord, plug, or unit in water or other liquid.

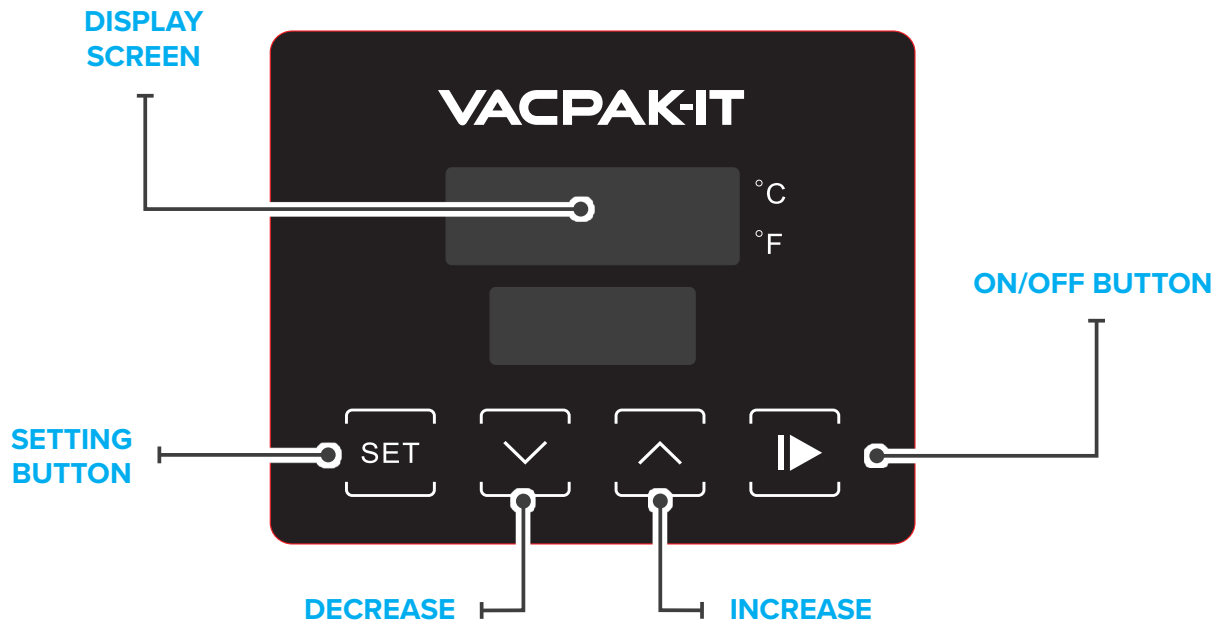
FEATURES














SPECIFICATIONS

Model	SVC280
Dimensions	22.4"x16.9"x10.9" (568x429x277mm)
Voltage	120V
Frequency	60Hz
Power	1800W
Max Temperature	203°F (95°C)
Time Setting	5 min-99 hours
Display Accuracy	+1/-1°F
Capacity	7.4 gal.
Output	1.2 gal/min



CONTROL PANEL VIEW AND FUNCTIONS



Time / Temperature Control

1. In standby mode, press  to switch temperature or time setting. Press once, which should cause the LEDs to flash, then set the desired temperature with the  and  arrows.
2. To set the time, press  again, which will cause the LEDs to flash again. Now, use the  and  arrows to set the unit to the desired time.
 - To switch between Celsius and Fahrenheit, hold both the  and  arrows.
3. Press  one time to confirm the settings you have chosen.
 - If  is pressed and no selection has been made, the mode will be exited after the LEDs flash 10 times.
 - A long press of  will display the set time and temperature in turns.

Start / Stop

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

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 ON/OFF 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. Press the ON/OFF button again to return the unit to standby mode. Carefully lift the lid away from yourself to ensure hot steam flows away from you. Unplug the machine after use and drain the water.

MAINTENANCE GUIDE

Maintenance

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

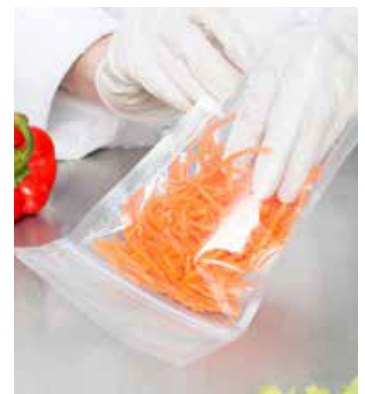
TROUBLESHOOTING

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 over-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 connected to the same power supply work normally. Cut off electricity and reconnect it after the unit has cooled down. Contact a service technician.
Water temperature does not increase.	<ul style="list-style-type: none"> Set temperature is 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 goes on 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"> Contact a service technician.
E01	<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. Contact a service technician.
E02	<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. Confirm 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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