



SOUS VIDE PRECISION COOKER

IPX7 COMMERCIAL

SV-C1
User Manual



Congratulations on your purchase of a Pro-line Commercial Sous Vide Precision Cooker.

Note: Please read through the instructions carefully before using or installing the product and ensure that the manual is kept in a safe place for future reference.

The system must be properly installed and located in accordance with the installation instructions before it is used.

**During the set up of this product if you have any questions / comments / issues DO NOT RETURN TO STORE.
FOR SERVICE AND TECHNICAL ADVICE VISIT WWW.PROLINEAUSTRALIA.COM.AU/CONTACT**

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Electrical Requirements:
Australia / New Zealand 220-240V 50/60Hz
Due to manufacturing alterations product may vary slightly from that pictured.

OPERATION CONDITIONS & SAFETY PRECAUTIONS

- All components need to be installed in accordance with the user manual instructions for correct performance of unit.

READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATION OF THE UNIT

- Proline recommends a safety switch is installed between the Sous Vide Precision Cooker and the wall plug.
- This appliance should be used in conjunction with a safety switch.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- If the cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not use appliance for other than Intended use.
- Do not disassemble, repair or re-form the unit. It may cause injury, fire or other malfunctions. A qualified service agent must make all service adjustments. Removing any part in attempt to service the unit will void the warranty.
- To protect against fire, electric shock and personal injury, do not immerse the power cord or plug in water or other liquids.
- Do not fill water past the 'MAX' fill line. Do not immerse the upper section of the machine in water or other liquid.
- Do not use this appliance outdoors or on wet surfaces. It is for household, indoor use only.
- Do not place the appliance or power cord on or near the edge of a bench or table during operation. Always ensure cooking container is out of reach of children.
- Do not place the appliance or power cord on or near a hot surface or any other heat source.
- Do not operate the appliance near explosive or flammable material.
- Place your cooking container on a heat protector or mat to avoid damaging work surface. Do not operate the unit on an inclined surface. Operate on a dry, flat and stable surface.
- Do not use attachments not recommended or sold by the manufacturer as it may lead to fire, electric shock or injury.
- If an extension cord is used with this unit, the extension cord must have a rating equal to the rating of this appliance.
- Children should be supervised to ensure they do not play with the appliance.
- Unplug the unit when not in use and before cleaning. Allow the appliance to cool before handling it or emptying the water container.
- Use only clean water with this appliance.



CAUTION: The cooking container, water bath, submerged part of appliance and food pouches will become hot during use, use extreme caution to avoid burns. Always allow system to cool before handling or emptying water bath.

CAUTION: Do not submerge the appliance past the 'MAX' level mark. Extreme care must be taken to ensure the water level in the cooking container does not go higher than the 'MAX' level line on the appliance when food pouches are added to the water bath. Allow sufficient room to accommodate the volume of food pouches without exceeding the 'MAX' level line. Ensure food pouches are completely submerged.

IMPORTANT: Do not operate the appliance without sufficient water in the cooking container. The water level must be above the minimum 'MIN' level mark and completely cover submerged food.

A heatproof stationary clip or similar may be used to attach the sealed food pouch to the side of the water container to prevent it moving around during cooking and keep it submerged. Ensure the clip does not perforate the food pouch.

System Specifications	Sous Vide Precision Cooker
Model Code	SV-C1
Product Dimensions	159 (D) X 121 (W) X 285 (H) mm
Product Weight	1.6KG
Power	220-240V ~ 50/60Hz, 1500W
Temperature Range	5-95°C
Time Setting Range	5 minutes - 99 hours 59 minutes
Working Capacity	50 Litres Covered Container

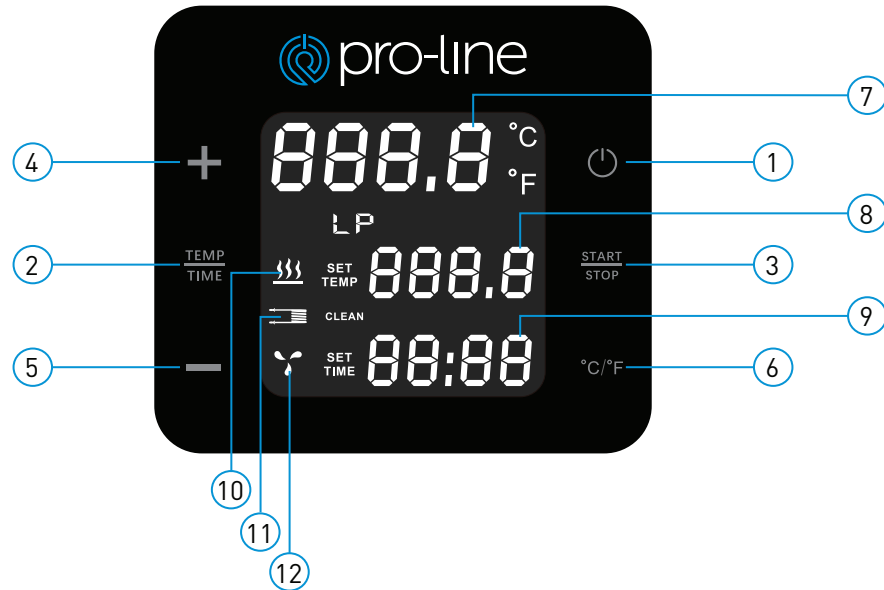
SOUS VIDE COMPONENT IDENTIFICATION

1. Touch Control Panel
2. Handle
3. Maximum Water Level 'MAX' mark
4. Minimum Water Level 'MIN' mark
5. Water Container Attachment Arm
6. Water Inlet
7. Water Outlet
8. Quick release screw



SV-C1 CONTROL PANEL

1. Power Button
2. Set Temperature/Time
3. Start/Stop
4. Increase
5. Decrease
6. Set Temperature Unit
7. Temperature Display
8. Set Temperature Display
9. Time Display
10. Heat Indicator
11. Clean Reminder
12. Circulation Pump



SV-C1 CONTROL PANEL DESCRIPTION

Ref Description

1. Power

In standby mode press to turn unit on. The current temperature will be displayed.

Second press will turn unit off to standby mode. Fan will automatically stop after approximately 30 minutes.

2. Set Temperature/Time

Switches between Temperature and Time settings.

First press, Temperature display will flash, set desired temperature with Increase/Decrease buttons.

Second press, Time display will flash, set desired cooking time with Increase/Decrease buttons.

If no settings are selected the display will flash 10 times, then exit Set Temperature/Time mode.

3. Start/Stop

Press Start/Stop to start the machine, heating and Circulation will start. Press Start/Stop again to return the machine to standby mode.

4. Increase

'+' increases the Temperature and Time settings.

Ref Description

5. Decrease

'-' decreases Temperature and Time settings.

6. Set Temperature Unit

Press to switch between Celsius and Fahrenheit temperature units.

7. Temperature Display

Displays the actual temperature of the water bath at that moment.

8. Set Temperature Display

Displays the set operating temperature.

9. Time Display

Prior to the Start/Stop button being pressed, the set time is displayed. In working mode the time remaining from the set time is displayed.

10. Heat Indicator

Icon Flashes when Heating.

11. Cleaning Reminder

Icon will illuminate after 20 individual cycles or 100 hours total operating time.

12. Circulation Pump

Icon Flashes when circulating water.



FOOD SAFETY GUIDELINES FOR SOUS VIDE COOKING

FOOD SAFETY CAUTION: Pregnant women, very young children, the elderly and those with compromised immune systems should not consume foods cooked using the Sous Vide method. Food standards recommend that for safety, food should not be consumed if kept between 5°C and 55°C for longer than 4 hours.

Following the below guidelines will help to minimise the risk of food borne illness when using the Sous Vide method of cooking.

FOOD PREPARATION

- Wash hands well before commencing any food preparation.
- Do not cross contaminate - use separate cutting boards and utensils for raw and cooked food.
- Food items used for Sous Vide cooking must be of the highest quality in freshness and thoroughly cleaned.
- Ensure that the food pouches are clean and properly vacuum sealed and have not been contaminated.
- Prepare foods to the recommended thickness in the Temperature and Time guide.

COOKING

- Refer to the Temperature and Time guide as a guideline for cooking times and temperatures.
- Ensure that the food pouches are completely sealed before cooking commences and are still completely sealed when cooking has finished.

STORAGE

- If the food is not intended for immediate consumption, it should be quick chilled. To safely chill, completely submerge the sealed food pouch into an ice water bath for 30 minutes to 1 hour. The food may then be frozen or refrigerated for later consumption.
- Food cooked Sous Vide can be safely kept in the refrigerator for up to 48 hours.

TEMPERATURE AND TIME GUIDE

The tables are only meant to serve as a guideline to setting the temperatures and times for your cooking. Temperatures should be adjusted to your individual tastes and preference of doneness.

- Thickness measurement refers to thickness once the food has been vacuum sealed.
- Longer cooking times may result in an altered texture of finished foods.
- The longer the cooking time, the more tender the result.

Tip: Stick to the nominated cooking times initially then reduce or increase times in future to achieve your desired result.

- Cooking times are for foods starting at refrigerator temperature.

Food	Doneness	Temperature (°C)
Meat (Beef, Lamb, Pork, Veal)	Rare	54
	Medium Rare	56.5
	Medium	60
	Medium Well	65.5
	Well	68-70
POULTRY		
White Meat (Duck Only)	Medium Rare	56
White Meat (All Poultry)	Medium	60-63
	Well	75
Dark Meat (All Poultry)	Medium	65
	Well	75
Fish	Rare	40
	Medium Rare	50
	Medium	55
Vegetables/Fruit	-	82-85



Food	Cooking Temp (°C)	Time		Thickness
		Min	Max	
BEEF & LAMB				
Tender Cuts (Tenderloin, Rib Eye, Sirloin, T-Bone Steak, Lamb Chops)	56 or higher	1hr	2hrs	1-2cm
		2hrs	4hrs	2-5cm
Tough Cuts (Roast, Leg of Lamb, Chuck, Shanks, Game Meats)	56 or higher	8hrs	24hrs	4-6cm
PORK				
Pork Belly	60 or higher	6hrs	24hrs	
Pork Chops	56 or higher	1hrs	3hrs	2-5cm
Pork Roast	60 or higher	3hrs	6hrs	5-7cm
Ribs	59	10hrs	24hrs	2-3cm
POULTRY				
Chicken Breast (Boneless)	64	1hr	2hr	3-5cm
Chicken Breast (Bone In)	82	2hrs	3hrs	3-5cm
Chicken Leg/Thigh	70 or higher	1hr	4hrs	3-5cm
Duck Breast	56 or higher	2hrs	8hrs	2-3cm

Food	Cooking Temp (°C)	Time		Thickness
		Min	Max	
FISH & SEAFOOD				
Lean Fish	50	40	1.10hrs	12.5mm
Fatty Fish	50 or higher	40-50 min	1.10hrs	2.5cm
Shrimp	60	1hr	Up to 1hr	-
Prawns				
Lobster Tail				
Scallops				
VEGETABLES				
Root Vegetables	84	1hr	Up to 1hr	1-5cm
Tender Vegetables				

OPERATION INSTRUCTIONS

Avoid using plastic containers made with BPA's or PVC materials.

Cooking container must be suitable for Sous Vide cooking.

1. Attach the Sous Vide Precision Cooker to the side of the cooking container via the water container attachment arm. Ensure the unit is secure and will not move during operation.
2. Place the vacuum sealed food pouches into the cooking container. Fill the container with water.

Note: Water must be filled to a level below the 'MAX' water level marking and the food pouches are completely submerged. Maximum amount of water the appliance can be used with is, 50L in a covered container.

Tip: Fill with warm water to speed up the time needed to reach the desired water temperature.

3. Plug in the unit.

Note: To change Temperature Unit press the Set Temperature Unit button to change between °C and °F.

SET TEMPERATURE

4. Press Temp/Time button to adjust the temperature. Press the Increase or Decrease buttons to set the desired temperature.

Note: Temperature can be adjusted throughout the entire cooking process. The temp set range is up to 95°C in increments of 0.10°C.

SET TIME

5. After setting the temperature, press Temperature/ Time button a second time to switch from the temperature setting to time setting. Press the Increase or Decrease buttons to set the desired time (Time range from 5 minutes to 99 hours and 59 minutes).
6. Once temperature and time parameters have been set, press Start/Stop to start the cooking process.

Heating and Circulation will start to pre-heat the water to the set temperature.

When the set Temperature is reached there will be an audible beep and the timer will start counting down.

When the timer finishes there will be an audible beep and the machine will beep every 60 seconds.

The Machine will continue to hold the set temperature and Circulate.

Press Start/Stop again to return the machine to standby mode.

Note: During cooking process, loss of water from the container will occur. Regularly check that the water level is higher than the minimum (MIN) level mark. If the water level drops below minimum the Sous Vide Precision Cooker will turn off and display an error code 'H2O' as a safety precaution.



CLEANING AND MAINTENANCE

Before carrying out any maintenance or cleaning of the unit, ensure that the power to the unit is turned off and power cord is unplugged from the socket.

IMPORTANT: Do not rinse or submerge the main body in water as water can enter and damage the upper section.

AFTER EACH USE

Once the Sous Vide Precision Cooker has cooled down, wipe the surface with a damp cloth.

CAUTION: Do not use chemicals, steel wool, or abrasive cleaners to clean the outside as these will scratch the surface.

MAINTENANCE

Maintenance should be done every month on Sous Vide Precision Cookers that are used frequently or more often in regions with hard water.

Mineral deposit in tap water may cause a build up of lime scale on the inside of the Sous Vide Precision Cooker.

To remove this build-up:

1. Make a solution of 75% water and 25% food grade vinegar.
2. Put the appliance in a pot and fill the pot to the 'MAX' level indicated on the appliance with the water and vinegar solution.

NOTE: Pot used must be suitable for Sous Vide cooking.

3. Turn the machine on and hold down Start/Stop (Button 3) and Decrease Button (Button 5) simultaneously.
This will set the temperature to 80°C and the time to 3 hours.

These settings will flash 10 times, once they stop flashing, push the Start/Stop button to start the cleaning process.

The Machine will Beep when the cleaning process is completed.

4. Turn off and unplug the appliance.
5. When appliance is cool, rinse the bottom in cold water and dry before storing.

TROUBLE SHOOTING

BEFORE YOU EMAIL FOR SERVICE PLEASE REVIEW THE TROUBLE SHOOTING TIPS FIRST.

Problem	Possible Cause	Solution
The display screen reads error code: H20	The water level is below the 'MIN' water level marker or higher than the 'MAX' water level marker	Make sure the water level is between the 'MIN' and 'MAX' marks on the body of the Sous Vide Precision Cooker. Turn off the machine power - if the water level is too low, add the right amount of water to the container; if the water level is too high, remove some water from the container.
The display screen reads error code: E02	<ol style="list-style-type: none">1. Possible issue with Heating pip2. Possible issue with internal wiring3. Possible issue with temperature sensor	Contact customer support
The word CLEAN is displayed on the touch screen	The machine has been working for more than 100 hours and requires a clean	Refer to cleaning and maintenance section of this user manual
LP is displayed on the touch screen	The machine suddenly loses power during the normal cooking process	Turn Power off at wall socket, wait 10 seconds and turn back on.



Your Pro-line Australia Australian 12 Month Commercial Repair or Replacement Warranty

Pro-line warrants this appliance to the first purchaser and subject to the stated conditions:

Warranty covers any defects in material or workmanship in the manufactured product within the first twelve months, from the date of purchase.

To make a warranty claim you must visit Pro-line online at **www.prolineaustralia.com.au/warrantyclaim**

If a product is found to be faulty there is a 90 day return policy from the date of purchase. Products returned to store **MUST** be accompanied by a valid proof of purchase.

For warranty claims outside of 90 days from date of purchase, product will be repaired or replaced at our discretion. Repair or replacement costs of the product will be covered under warranty by Pro-line.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

The benefits given to you by this warranty are in addition to other rights and remedies of the consumer law in relation to the goods or services to which this warranty relates.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.

Conditions Of This Warranty:

1. This product has been fully installed in accordance with the user manual installation instructions.
2. The warranty extends only to repairing or replacing any component that proves to be defective in material or workmanship.
3. The warranty does not cover defects occasioned by misuse, alterations, accidents, or used for other than the intended purpose.
4. The warranty does not cover damage to the product caused by accident, fire, or floods, power surges or blackouts.
5. Proof of purchase is required for warranty claims.

Please keep purchase receipt in a safe place.

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