

VACPAK-IT

7.4 GALLON THERMAL SOUS VIDE CIRCULATOR



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

Thank you for purchasing this VACPAK-IT equipment. Before operating the equipment, please 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 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.
15. To prevent electric hazards, do not immerse cord, plug, or unit in water or other liquid



FEATURES

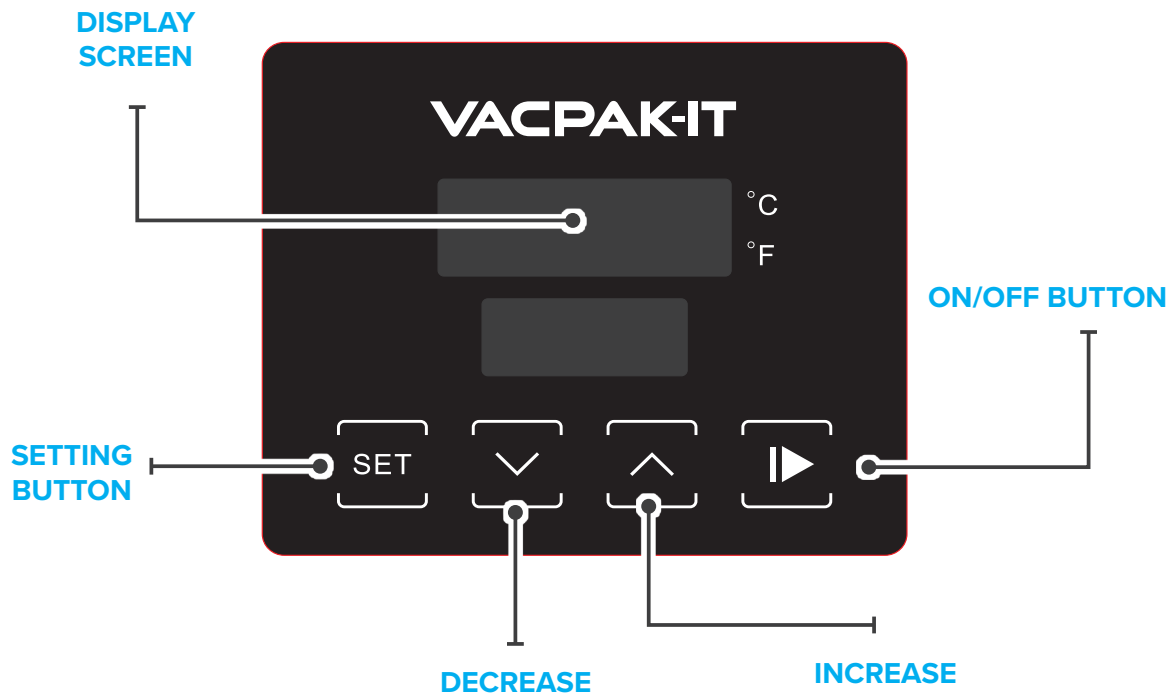


SPECIFICATIONS

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 start 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 start/pause 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 filter.



TROUBLESHOOTING

PROBLEM	REASONS	REMEDY
No display in LCD	- 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	- Plug in, turn on the machine. - Check if the other Machines work normally. - Cut off electricity and reconnect it after it is cool down. - Take the machine to be repaired by a specialist
Water temperature does not increase	- Set temperature below or close to the water temperature. - Set heating time is too short	- Check the setting. - Prolong the heating time.
Water goes on heating after the set temperature is reached.	- Temperature sensor is invalid. - The circulator does not rotate.	Take the machine to be repaired by a specialist
E01	Low water	- Check if the water level is lower than the MIN water line. - Check and ensure the filter is not stuck. - Check if the water level switch and relative circuit is OK (require technicians to check and repair).
E02	The temperature could not reach a required temperature in a certain time.	- Check if the lid is closed - Check and ensure the filter is not stuck. - 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.



VACPAK-IT

EQUIPMENT LIMITED WARRANTY

VacPak-It warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by VacPak-It covering your VacPak-It brand equipment. A claim under this warranty must be made within **1 year** from the **date of delivery** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. VacPak-It reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. VacPak-It Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

COVERED MODELS:

This warranty covers floor model SVC280.

TO MAKE A WARRANTY CLAIM:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

VacPak-It makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- VacPak-It has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

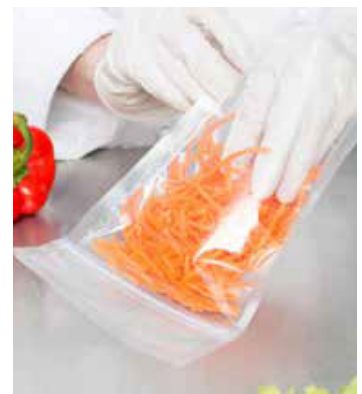
Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. VacPak-It shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.



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