

SOUSVIDETOOLS

PLATINUM 1.0 THERMAL CIRCULATOR



USER GUIDE



IMPORTANT - READ BEFORE USE

Please read this user manual carefully before using the appliance.



GENERAL PRECAUTIONS

- The SousVideTools® Platinum 1.0 Thermal Circulator may be used only by trained staff familiar with the safety information given in this manual.
- New staff must be trained in the use of the machine before using it.
- Do not touch the machine's heating equipment.
- **Before cleaning or servicing the machine, disconnect it from its power supply.**
- The residual risks must be assessed when servicing or cleaning the machine with the guards removed.
- When servicing or cleaning the machine, concentrate on the job in hand.
- Periodically check the condition of the power cable; damaged or worn power cables pose a serious electrical hazard.
- If the machine is malfunctioning, do not use it; contact the Service Centre immediately.
- Never tamper with the machine in any way. Contact the manufacturer if you encounter any anomalies.
- Attempting to disassemble, modify or tamper with any part of the machine by the user or unauthorised persons immediately void the Declaration of Conformity pursuant to Directive EEC 2006/42, voids the warranty and relieves the manufacturer of any liability for the consequences of such action.
- The manufacturer is also relieved of all liability for the consequences of:
 - improper use or tampering with the machine by improperly trained staff;
 - lack of or negligent maintenance;
 - use of non-original spare parts which are not specified for the model;
 - total or partial failure to follow the instructions given in this manual;
 - treating the machine's surfaces with improper products.

SAFETY EQUIPMENT

The mechanical and electrical safety equipment is conforming with Directives 2006/95 and 2006/42, and standard 60335-1. The SousVideTools® Platinum 1.0 Thermal Circulator is therefore equipped with electrical and mechanical safety equipment both when operating and when being cleaned or serviced. There are still "RESIDUAL RISKS" which cannot be completely eliminated, which are highlighted in this manual by the wording "CAUTION"; they are related to the risks of burning or contusion when loading and unloading the product, and when handling or cleaning the machine.

GENERAL DESCRIPTION

The SousVideTools® Platinum 1.0 Thermal Circulator is designed and fabricated specifically to guarantee that:

- the sturdiness and stability of all the components;
- easy handling, with a stainless steel handle so it can be carried with convenience;
- high precision heating control;
- a circulation fan for excellent mixing of the product;
- a max work depth of 16.5 cm & optimal operation up to 43 litres;
- an operating temperature of between 24 and 99°, at a precision of +/- 0.3°C.

The models stated in this manual are constructed in conformity with EEC Directive 2006/42 and subsequent amendments.

The manufacturer cannot assume any liability for accidents if the machine has been changed, tampered with, used without its safety devices or put to a use for which it was not intended.

CONSTRUCTION

The SousVideTools® Platinum 1.0 Thermal Circulator is made entirely of AISI 304 stainless steel to ensure hygiene and resistance to acids and salts, as well as excellent resistance to oxidation.

- The heating element consists of an electro-polished coated spiral element devised especially for immersion in water.
- A stainless steel handle for convenient handling of the machine.
- A motor circuit breaker that detects overvoltage and overheating.

INTENDED USE

The SousVideTools® Platinum 1.0 Thermal Circulator is designed for indirectly cooking food packed under vacuum in bags and immersed in water at a controller temperature (vacuum-packed food). It does not cook food in any other way or heat liquids other than water. Use the Platinum 1.0 only with the appropriate Gastronorm tanks equipped with a cover.

If used with other containers, close the container with a suitably shaped cover so as to limit water vapour from being released into the environment and towards the machine itself.

IMPROPER USE

The SousVideTools® Platinum 1.0 Thermal Circulator has not been designed for cooking food directly, for growing bacterial cultures or for medical or scientific research in general, or for heating or treating any fluid in any manner except for water.

- DO NOT use the machine unless it has been properly installed with all its protective equipment in good working order and in place, to avoid the risk of damage and injury;
 - DO NOT access the machine's electrical equipment;
 - DO NOT start the machine if it is malfunctioning;
 - DO NOT allow unauthorised persons to work on the machine.

Emergency response to injury by electric shock consists first of all in breaking the injured person's contact with the live equipment (because he has usually lost consciousness). This is highly hazardous. The injured person is himself an electrical conductor; touching him directly can incur electric shock. It is better to disconnect the power line contactor, or if this is not possible, move the injured person away with non-conductive material (a wooden or PVC stick, fabric, leather, etc.). Contact medical staff immediately.

TECHNICAL DATA

Citing the "Model", "Serial number" and "year of Manufacture" of the machine facilitates our technical service in responding to your requests.

B = Product code and name

B = Power supply

C = Motor frequency

D = Amperage

E = Serial number

F = Barcode

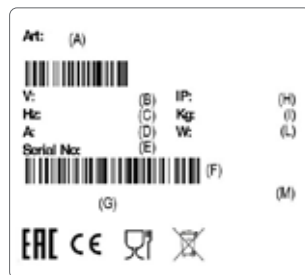
G = Manufacturer

H = International Protection

I = Weight

L = Power

M = Origin



PROTECTIVE & SAFETY EQUIPMENT

Before using the machine, make sure it and its safety equipment are properly positioned and in good working order.

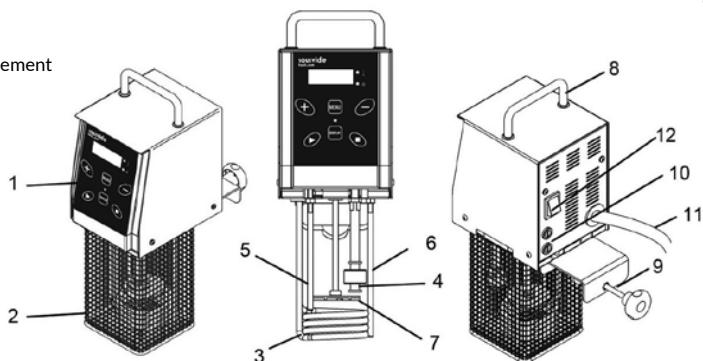
Check that everything is present and correct at the start of each shift.

If anything is lacking, report it to the maintenance supervisor.

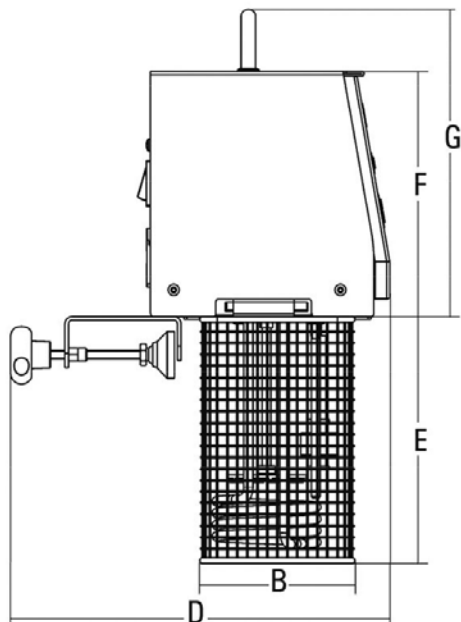
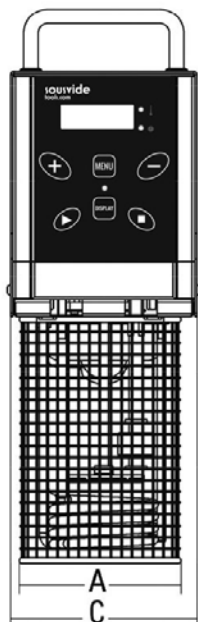
- **Element protective cell:** this prevents contact with the element and fan which can seriously wound the operator.
- **Automatic protective device in the case of dry operation:** the machine stops and an error (H2O) message appears on the screen when the level of the water falls below the minimum permitted (75 mm from the top of the immersion tank).
- **Disabling device:** the machine stops and an error (HIGH) message appears on the screen when there is a fault with one of the probes and their temperature readings are different.

STRUCTURE OF THE MACHINE

- 1 Front
- 2 Protective cell on element
- 3 Element
- 4 Float
- 5 Probe
- 6 Safety probe
- 7 Rotor
- 8 Handle
- 9 Terminal
- 10 Fuses
- 11 Cable
- 12 ON-OFF switch



TECHNICAL DATA



| Model | Units | Platinum 1.0 |
|-------------|-------|-----------------|
| Power | watt | 2.000 |
| Current | | 230V/50Hz |
| Temperature | °C | 24 to 99 |
| A x B | mm | 110 x 105 |
| C x D | mm | 130 x 260 |
| E / F / G | mm | 170 / 170 / 210 |
| Net weight | kg | 4.5 |



The electrical properties of the machine are stated on a plate on its back; before connecting the machine, refer to the section: "connection to the mains."

DISPOSING OF PACKAGING

The packaging materials (cardboard box, plastic strap and polyurethane foam) can be disposed of as normal domestic waste; there is no difficulty in disposing of them. If the machine is installed in a country in which special regulations apply, dispose of the material in a regulatory manner.

INSTALLATION

POSITIONING

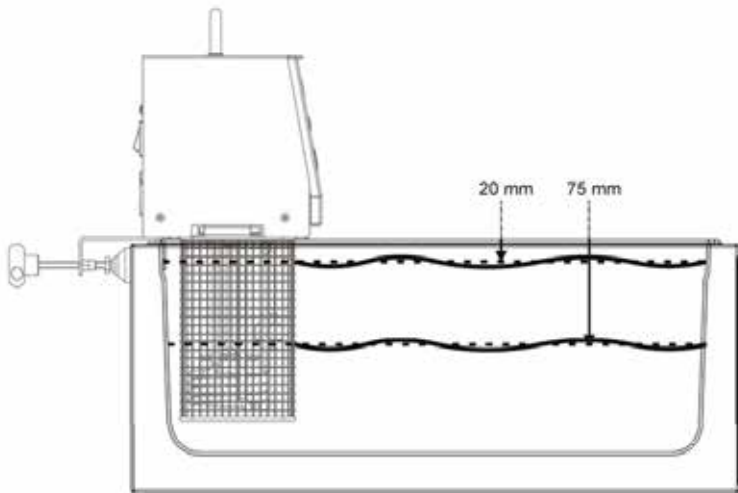
Fill the water tank. Make sure you put in more than the minimum amount required for machine operation (75 mm from the top of the tank) but do not exceed the maximum level (20 mm from the top of the tank).

Connect the Platinum 1.0 to the immersion tank by means of the connector behind the machine.

Make sure the liquid does not enter the machine.



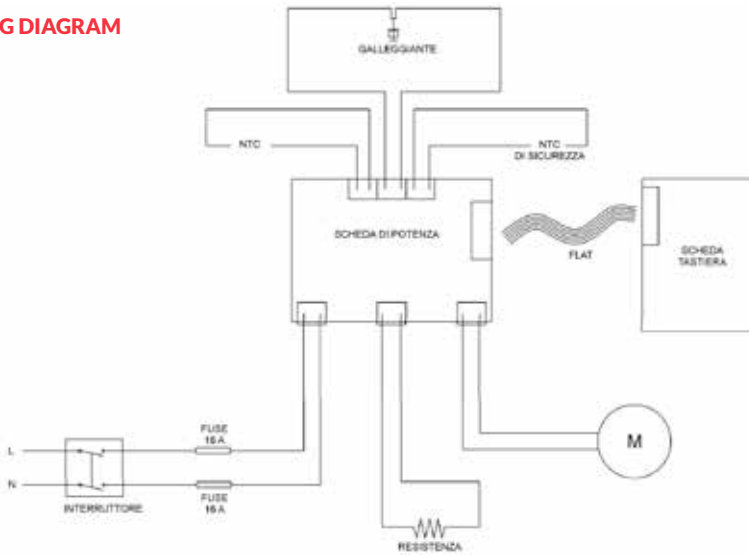
Follow the instructions to the letter and do not exceed the maximum level marked on the side of the machine. Avoid splashing when filling the tank or loading it with the bags.



CONNECTION TO THE MAINS

The machine has a power cable (3x1.5 mm² x 2.5 m) and a 16A Shuko plug. Connect the 230 V 50 Hz machine by installing a 10A $\Delta I = 0.03A$ residual-current device on the line. Also check that the information on the machine's nameplate match the specifications given in the delivery and shipping documents, and that both the master switch and cable are easily accessible while the machine is in use.

WIRING DIAGRAM



USING THE MACHINE

It is good practice to first load the bags containing the product to be cooked and only then complete filling of the tank with water, so as to avoid exceeding the maximum allowed level.

Fill the water to no more than the maximum level, and add some vinegar to prevent scale and deposits building up, to the amount of 1/2 cup per 40 litres of water. Change the water in the tank at least once a day to prevent deposits, algae, etc. from forming inside it.

The bags must be completely immersed in the water.

The bags should not occupy more than 30% of the tank's capacity, to ensure there is sufficient water to deliver heat uniformly to the product. Take care that the bags do not hinder proper circulation of the water and hence uniform cooking.

Always use the cooking lid.

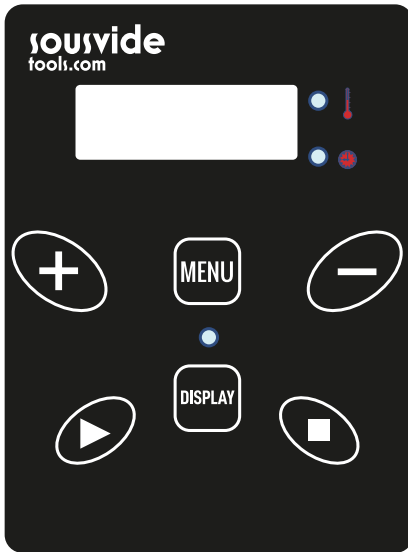
Check the water level regularly, since it can evaporate very quickly. If the water falls below the minimum level, the machine will emit a few beeps and an error message (ERR) will appear on the display.

WARNING!

Once the work cycle terminates, switch the machine off by pressing the O button and then:

1. Move the main switch to OFF
2. Remove the plug from the power outlet.
3. Loosen the clamp and remove the machine from the tank.
4. Dry the machine.
5. Empty the tank.

CONTROLS



+/- buttons

- They are used to set the temperature and time values.
- With the machine in "STOP" mode, pressing these buttons allows for directly accessing 25 custom programmes.

MENU MENU button

Press it after selecting the processing programme for setting the desired time and temperature.

Press it after selecting the processing programme for delaying the start.

DISPLAY: four-digit, includes the temperature, time and description of the various pre-set programmes. After 10 seconds of non-use, without any programme being selected, the display will show the STOP status.



Temperature LED: located beside the display, it lights up when, during the work cycle, the display shows the operating temperature. It flashes while the temperature is being modified.



Timer LED: located beside the display, it lights up when, during the work cycle, the display shows the processing time. It flashes while the time is being modified.



START button: starts the cooking cycle.



OFF button: stops the work cycle.

DISPLAY DISPLAY button

Press it to change the mode on the display from time to temperature at any time, both during the current programme and during the programme setting phase.

Shows in sequence: Set temperature / Actual temperature / Set time / Time remaining of the current programme.

Press and hold the DISPLAY button for 4 seconds to switch from °C to °F.

CONTROLS FUNCTION

Warning: before switching the machine on, place it on the tank reserved for cooking, secure it with the clamp then fill the tank with water, while taking care to observe the minimum and maximum levels.

PROCEDURE

Switch the machine on by shifting the switch to ON.

- Press the + or - button to select the desired processing programme.
- Press the > button to start the process.
- The impeller will activate and will start moving the water; it will remain on until the set cooking cycle has terminated.

Modifying the temperature and/or time without stopping the machine:

- Press the DISPLAY button: the display will show the temperature relative to the current programme and the corresponding LED will start flashing.
- Use the + and - buttons to modify the desired temperature.
- Press the DISPLAY button to switch to the time adjustment function: the display will show the time relative to the current programme and the corresponding LED will start flashing.
- Use the + and - buttons to select the desired time.
- The changes made are temporary and will last until the STOP.

INFINITE-TIME PROGRAMME

This programme entails the setting of the temperature while the time is infinite:

- Press the MENU button and then >.
- The impeller will activate and will start moving the water; it will remain on until the set cooking cycle has terminated.
- Press the DISPLAY button to enter the desired temperature using the + and - buttons: the set data will last until the STOP.
- The machine can be stopped at any time by pressing the O button.

DELAYED START

- Choose the desired programme and then press the MENU button to set the start delayed by 10 minutes to 24 hours with 10-minute steps, using the + and - buttons.
- The display will show the countdown to the start of the programme.
- The time and temperature LEDs will flash until the set time has expired.

PERSONALISATION OF THE 25 PRE-SET PROGRAMME

Switch the machine on by shifting the switch to ON.

- With the machine in STOP mode, select the desired programme using the + and - buttons.
- Press the MENU button for 4 seconds.
- The temperature LED will flash, then the data can be modified using the + and - buttons.
- To save the modified data, press and hold for 4 seconds the MENU button or wait 10 seconds and the data will be saved automatically.
- Press the DISPLAY button to switch to the time adjustment function.
- The time LED will flash, then the data can be modified using the + and - buttons.
- To save the modified data, press and hold for 4 seconds the MENU button or wait 10 seconds and the data will be saved automatically.

Once the chosen temperature has been reached and at the end of each work cycle, the machine emits a BEEP.

POSSIBLE ERRORS

The Platinum 1.0 can display the following error codes:

- The water level in the container is too low (H2O); in this case, the machine will also emit a BEEP.
- The electronic components inside the machine are overheating (ERR).
- The readings of the temperature sensors differ due to a fault in either of them (ERR).

CLEANING



Before cleaning the machine, pull its plug out of the power socket to isolate the machine completely from the rest of the system.

GENERAL INFORMATION

- Clean the machine with a cloth soaked in a normal detergent at ambient temperature.
- Clean thoroughly all parts of the machine that come in contact with the product.
- Do not use high-pressure water jet machine or pressurized water spray.
- Do not use tools, brushes or other that could damage the surface of the machine.
- Do not put any of the components in the dishwasher.

CARING FOR THE HEATING ELEMENT

To protect the heating element and all parts immersed in water against scale, we advise adding 1/2 cup of vinegar per 20/30 litres of water for each cooking cycle.

Change the water every day.

MAINTENANCE



Before servicing the machine, pull its plug out of the power socket to isolate the machine completely from the rest of the system.

POWER CABLE

Check the condition of the cable regularly and call the SERVICE CENTRE if it needs replacing.

SCRAPPING & DISPOSAL

DECOMMISSIONING

If you decide to put the machine out of service for any reason, make sure that it cannot be used by other persons: disconnect and cut the electrical connections.

DISPOSAL

Once the machine has been decommissioned, it can be disposed of. This should be done by a waste management company, and its materials sorted for disposal.

WEEE WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT

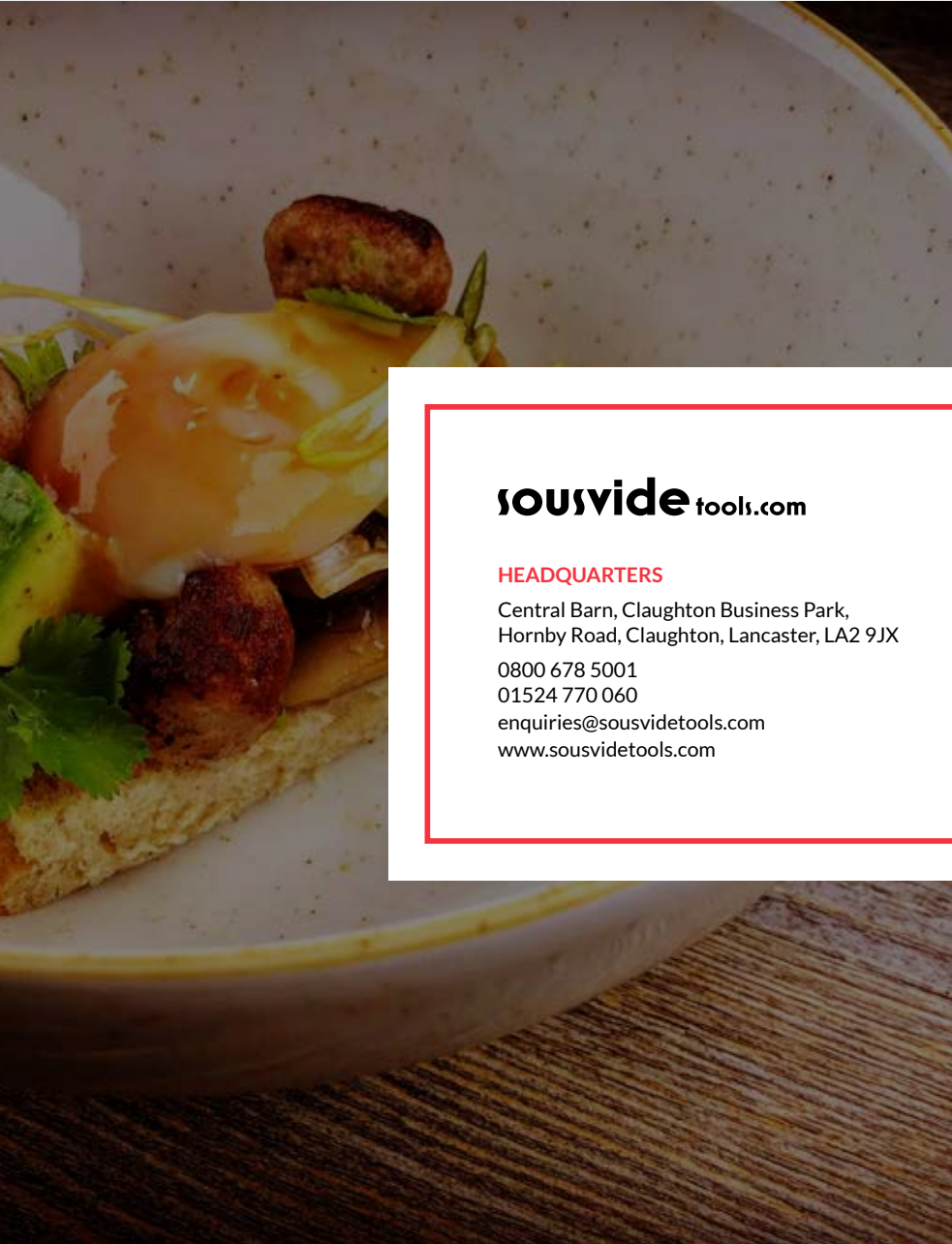
Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment .



This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.



sousvidetools.com

HEADQUARTERS

Central Barn, Claughton Business Park,
Hornby Road, Claughton, Lancaster, LA2 9JX

0800 678 5001

01524 770 060

enquiries@sousvidetools.com

www.sousvidetools.com