

Operating Manual

MAXIMA SOUS VIDE UNIVERSAL



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IMPORTANT SAFEGUARDS

When using electrical appliance, basic safety precautions should always be followed including the following:

1. Read all instruction.
2. Do not touch hot surface, use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug, or (control box) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids
12. Always attach plug to appliance first , then plug cord into the wall outlet. To disconnect, turn any control to “off ” then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Operate the machine according to the user manual only, otherwise the machine may be damaged.
15. Connect the power supply shown on the rating label only.
16. CAUTION-To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
17. Do not directly touch the liquid to check temperature, please use temperature

display or thermometer.

18. During use of the machine, put the needed food for heating into water bath, please make sure the water level must be controlled between the lowest water level "MIN" and the highest water level "MAX" ,to avoid damaging the machine.
19. In order to avoid the liquid flow back to inside of the machine , after using the machine ,please make sure it should be placed vertically, do not placed it horizontally or upside down.
20. If there is liquid on the upper of the machine (above the MAX water level), please cut off the power and dry it before use.
21. Please place the machine and its cord out of touch by children to avoid dangerous.
22. Children shall not play with the appliance.
23. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

24. Save these instruction

- a) A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.



Note: That surfaces are liable to get hot during use, do not touch.

Technical Specification

Temperature reaction scope: 0°C - 100°C (32°F - 212°F)

Temperature setting scope: 5°C - 95°C (41°F - 203°F)

Temperature setting and display precision: 0.1°C (0.1°F)

Voltage: 220-240Vac~, 50Hz

Power: 1200W

Thermic overload protection: Reset fixed temperature relay

Advantages of Sous Vide Cooking

By using the MAXIMA SOUS VIDE UNIVERSAL method to cook, it will keep much more of the nutritional content and use less additional fat than foods prepared traditionally due to the reduced oxygen environment and low cooking temperature.

- Flavors can penetrate into food thoroughly, saving flavors and reducing harmful contents.
- Because of the low cooking temperatures, food cannot be overcooked or dry out. Meat can be tenderized completely. So it is very perfect for medium-rare cooking. Sous Vide cooking and vacuum sealing will bring you excellent cuisines.
- Sous Vide cooking can control precisely on cooking time and temperature, giving the same perfect meals and the same cooking effect each time the food is prepared.
- The consistency of Sous Vide cooking can save your time and effort in cooking in traditional ways because after the food is prepared, just leave it cooking in the Sous Vide machine without any of your attention. When you are back, a

perfect meal is well cooked.

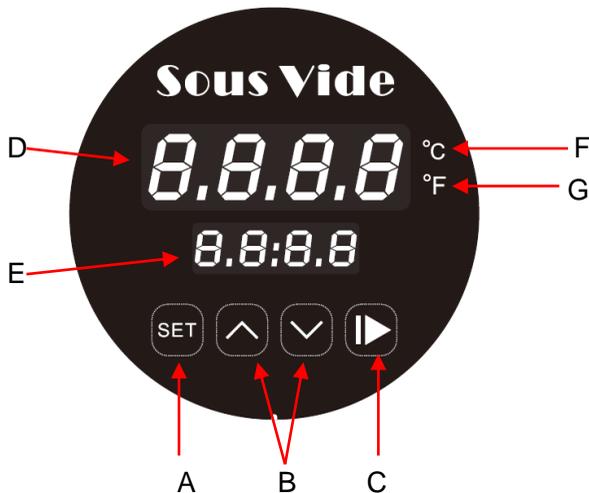
Prepare for Sous Vide Cooking

Vacuum sealing machine ---- To remove most of the oxygen from the bags and to ensure an air-tight seal, preventing air or liquid going in. You can use chamber vacuum sealer or small suction vacuum sealer for different demands. We supply both kinds of vacuum sealers.

- **Vacuum sealing bags** ---- To pack foods in and thoroughly sealed, ensuring that no air or liquid can go inside. Please also ensure that the vacuum sealing bags can bear temperatures up to 100°C or 212°F.
- **Cooking water tank or Sous Vide water bath**---- To fill with enough water to cover the foods and control temperature for cooking. For immersion circulator, please also ensure that the water tank can bear temperatures up to 100 °C or 212°F. For Sous Vide water bath, there is a thermostat controller inside the machine. So please fill water into the bath then control the temperature and time.

Product Functions

control panel



A. Setting button ("SET")

-In standby mode, press "SET" button to select setting (temperature, time)

- In working mode, long press SET button, "D" will display setting temperature

*In standby mode, long press “^” “v” simultaneously can switch ° C/° F

*SV96 default setting is ° C, temperature 60° C, time 24 hours, the customers can reset according to their actual needs. There is memory function in this machine, it defaults your latest setting temperature and time, if there is any change, please reset.

B. Adjust button (“^” “v”)

Press "SET" button, "D" or "E" will flash, "D" flashing means temperature can be set, "E" flashing means time can be set, you can press “^” “v” button to adjust the temperature and time according to your needs

C. Start/Stop button ("  ")

- In standby mode, press this button, the machine will start working.

- In working mode, press this button, the machine will stop working.

D. Temperature display screen

- In standby mode, it display the latest setting temperature

-In working mode, it display timely temperature (long press SET button will display the current setting temperature)

E. Time display screen

- Power on and in standby mode, it displays the latest setting temperature

-When setting, it displays the setting temperature and time, and flash

- In working mode, it displays remaining working time.

F. Centigrade degree (° C)

When it lights, it means the machine temperature control and display mode is ° C

G. Fahrenheit degree (° F)

When it lights, it means the machine temperature control and display mode is ° F.

Product Features



Adjustable fixed clamp

In order to make MAXIMA SOUS VIDE UNIVERSAL fit for different water baths with different size or depth, the fixed clamp of MAXIMA SOUS VIDE UNIVERSAL is made to be adjustable.

operating:

Hold the fixing hook tightly, push the slide plate with your thumb and press tightly, make the connection sleeve leave space to the machine(that relaxed state), and switch the clamp to needed position, then loosen your thumb, then the connection sleeve fixes on the machine(the bottom of the clamp can not lower than the water level line)

Note: ① The height of water tank can not lower than 14cm (the water level can not be



lower than the min. Water level line 14cm)

② If the water level is over the max water level line(the machine immerses into the water over 16.5cm), please lower the clamp.

③ Suggested water tank volume is not over 30L, too much or too less will effect the cooking negatively.

Detachable filter

Minerals and scale may block the pump and thus the machine may not working well. In order to make the cleaning of the minerals and scale easily, the pump is innovatively designed with a detachable filter. You can take out the filter for cleaning more conveniently. So the machine could be always in good condition.

Note: Check the filter each time before use. If the filter is blocked with minerals and scale, please clean it.

Operation

1. Choose suitable water bath, which is at least 14cm.
2. Adjust the clamp to proper position.
3. Rotate the fixing handle anticlockwise to make the fixing handle have some space to the water tank.
4. Hang over the machine to the water bath.

Note: the machine body should be inside the water bath, the fastening handle should be put outwards.

5. Add water to the water bath.

Note: After fill water into the tank, shake the machine for a few times to discharge the air out of the propeller of the pump. Otherwise the propeller of the pump may run without water, causing high decibel noise. Running without water for long time will shorten the machine life.

6. Clockwise rotate the handle at the back of the machine, to fasten the machine to the water bath.

Note: the water level (after the food is put in) should be higher than the MIN but lower than the MAX marked on the machine.

7. Insert the power cord into the socket with grounding

8. Set needed temperature and time,(please refer to The MAXIMA SOUS VIDE UNIVERSAL's Feature- -control panel -A.setting button)

9. Put the food into the water bath.

Note: before Sous Vide cooking, the food must be vacuum packed first.

10. Press “ start/stop” button, the machine start working.

During working, if you want to pause, you can also press “ start/stop” button, the machine will work when restart, the working time will re-count from the beginning.

12. After cooking, the machine will beep.

Note: the machine will go on beep after 20 seconds and repeat if there is no action, and the water temperature will be kept in the preset temperature.

13. Take out the food from the water bath, then the food is ready for afterward process.

14. After using the machine, cut off the power supply and take out the machine from the water bath. Place the machine vertically. After the machine is dried and cool down, store it at the place out of children's touch.

Note: ○,1 If the cooking bag is broken during cooking, the food may go out from the bag and may block the circulating channel of the machine. In this case, please remove the food from the tank and change to new water. And clean the filter if it is blocked. ○,2To avoid the machine from aging, do not immerse the machine in the water for long time.

Troubleshooting

Problems	Reasons	Remedy:
Machine does not work	<ol style="list-style-type: none"> 1. Power cord is not plugged in well. 2. Problem from the power supply. 	<ol style="list-style-type: none"> 1. Plug in, turn on the machine. 2. Check if the other Machines work normally.
Water temperature does not increase	<ol style="list-style-type: none"> 1. Set temperature below or close to the water temperature. 2. Set heating time is too short. 	<ol style="list-style-type: none"> 1. Check the setting. 2. Prolong the heating time.
Water goes on heating after the set temperature is reached.	<ol style="list-style-type: none"> 1. Program is wrong. 2. Temperature sensor is invalid. 3. The circulator does not rotate. 	<ol style="list-style-type: none"> 1. Restart the power switch. 2. Repaired by the specialist. 3. Repaired by the specialist.
E01 appears on the display.	<ol style="list-style-type: none"> 1. Machine does not be put into water. 2. Water level is too low. 	<ol style="list-style-type: none"> 1. Put the machine into water and restart the power switch. 2. Add water, make sure the water level is between the MIN and MAX line.

Machine plugs in and turns on, but no display in the LED.	<ol style="list-style-type: none"> 1. The thermic overload is cut off. 2. Machine is wrong. 	<ol style="list-style-type: none"> 1. Repaired by the specialist 2. Repaired by the specialist.
High decibel noise from the pump	<ol style="list-style-type: none"> 1. air inside the pump 2. debris inside the pump 	<ol style="list-style-type: none"> 1. After fill water into the tank, shake the machine for a few times to discharge the air out of the propeller of the pump. 2. Clean the machine and pump according to How To Clean in the manual (Or ask specialist to clean the machine)

** During the use of the machine, if any other problems arise, please ask specialist to check the machine. Do not attempt unauthorized repairs to avoid accidents.

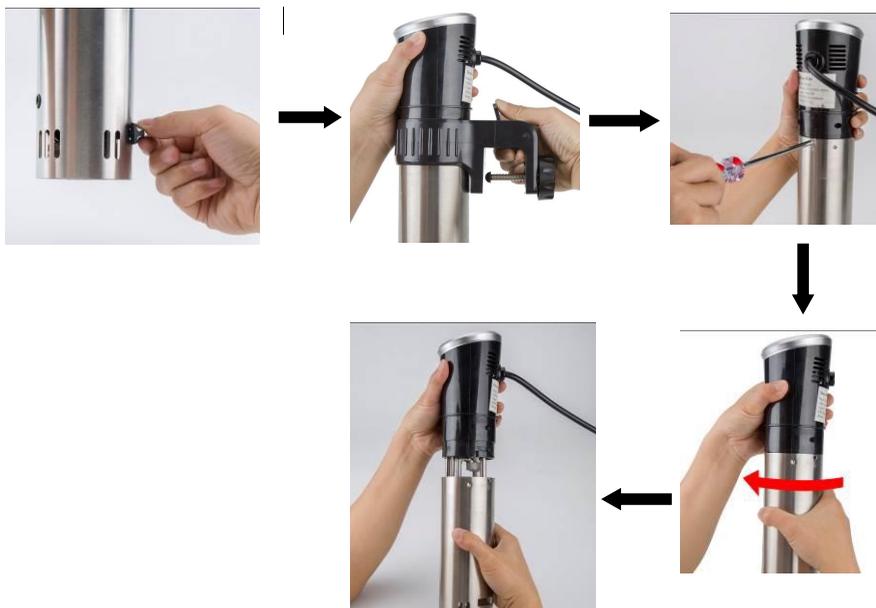
Maintenance

To avoid burning, please make sure that the machine is power off and cool down to room temperature before cleaning.

- Place the machine vertically after cleaning, do not place it horizontally or upside down
- During cleaning, do not damage the components inside the machine. Once the components are damaged, please ask specialist to check and repair. Do not attempt unauthorized repairs to avoid accidents.
- Abandon old water after each use, and fill with fresh water next time. If the water is reused many times, some mineral substance may subside or adhere to the surface of the components, thus influence the machine performance.
- When you notice the discharge capacity reduce obviously or the machine's components have much ash and dirt, please disassemble the stainless steel housing (please refer to how to assemble and disassemble quickly) to clean the heat tube and probe, it is better to clean every 20 times or 100 hours working.

How to assemble and disassemble quickly

1. Draw out the filter in the machine.
2. Disassemble the fixing clamp: hold the fixing hook tightly, push the slide plate with your thumb and press tightly, make the connection sleeve leave space to the machine(that relaxed state), and push down to release the clamp.
3. Disassemble the fixing screw: disassemble the screw by cross screwdriver (the screw is above the grounding mark, connecting the machine shell and back cover)
4. Disassemble the stainless steel housing: hold the plastic cover and the housing with your hands and rotate anticlockwise by 15° , then release the housing.
5. Clean inner components, clean the incrustation on protective tube, heat tube, probe with soft web cloth.
6. Assemble: reverse process against disassemble.
7. Dry and store the assembled machine properly for the next use.



How To Clean

Preparation:

A container which is over 18cm high, food grade vinegar (white vinegar, apple vinegar, etc.)

Why need to clean:

Normally tap-water contains minerals in our life. When the water is heated to a certain temperature, there will be scale on the heater or surface of the machine. In this case, the scale will affect the performance of the machine, and the machine is not good in outlook as well. So we suggest you cleaning the machine after every 20 times use, and accumulated working time is less than 100 hours. Or you can clean the machine according to your actual needs due to different water in different place.

How to clean:

1. Put the machine into the container. Pour water into the container till the MAX line of the machine. Use a ratio in 5g vinegar with 10L water; add the vinegar into the water according to your container volume. (Attention: when adding the vinegar, if the vinegar touches with your eyes because of careless, please clean your eyes with a lot of water. And turn to a doctor if needed!)
2. Turn on the machine, set the working temperature in 80°C (176° F), working time in 3 hours (03:00), and press Start. After 3 hours, the machine will beep, then turn off the machine and cut off power.
3. Check if the machine is clean enough. If not, you can add vinegar to the container again and run the machine as stated in the above step No. 2. If the machine is clean enough, please drain the vinegar from the container, wash the machine and container with fresh water, then dry them and storage them well.