



SV-1200W

SOUS VIDE COOKER INSTRUCTION MANUAL

This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

Safety Precautions

To ensure safe operation, read the following statements and understand their meaning. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that can cause severe personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor personal injury or property damage if the caution is ignored.

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

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:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat, level position.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Unplug equipment and turn off before cleaning or moving.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate equipment in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

Function and Purpose

Adcraft cooker's are designed provide precise temperature control of water for closed loop circulation.

This unit is intended for indoor use at commercial food service establishments. It is not intended for household, industrial or laboratory use.



Figure 1. Front of Control Panel

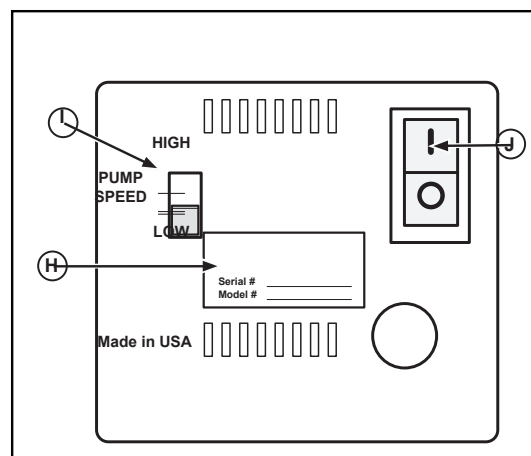


Figure 2. Back of Control Panel

NOTE: Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.



Unpacking the Equipment and Initial Setup

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material and tape, as well as any protective plastic from the equipment
 2. Clean any glue residue left over from the plastic or tape.
 3. Place the equipment on a flat stable surface.
 4. Plug the equipment into a properly grounded electrical supply matching the nameplate rating voltage.
- Damage to the equipment can occur if incorrect power is supplied to equipment.

A) PRESET TEMPERATURE. Sets the unit to preset temperatures when pressed. **B) DISPLAY.** Displays the temperature being set or in the well. **C) C° TEMPERATURE LIGHT.** When illuminated the display shows temperature in C°. **D) SELECT/SET KNOB** (Part Number 23623-1). Turn to adjust the temperature. **E) F° TEMPERATURE LIGHT.** When illuminated the display shows temperature in F°. **F) HEATING LIGHT.** Illuminated when the unit is heating. **G) CONTROLLER ON/OFF BUTTON.** Switches the controller “ON” or “OFF”. **H) DATA TAG.** Shows the unit information such as Model and Serial Number. **I) PUMP SPEED SWITCH.** Switches the pump speed between low and high. **J) POWER ON/OFF SWITCH.** Switches the unit “ON” or “OFF”. **K) COVER.** Covers the well. **L) CONTROLLER.** Used to program the thermal circulator. **M) DRAIN VALVE LEVER.** Controls the flow of water out of the drain valve. **ON DRAIN VALVE** (Part Number 21696-1). Used to empty water from the well(s). **P) RESET BUTTON.** Used to reset unit if water level drops below element. **O) FOOT (Part Number 23754-1).** Four placed on bottom corners of unit.

Before using this equipment clean as described in the CLEANING section of this document.

NOTE:

Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be heated and held at a minimum of 140 °F (60 °C) to help prevent bacteria growth. Heat water only. Do not use this unit to heat oil, grease or other liquid.

Other liquids may become unstable and become hazardous.

Vacuum packed food creates a low oxygen environment. With improper handling or preparation bacteria can grow. We recommend that a HACCP program be put in place. Check with the U.S. Food and Drug Administration for details.

1. For units with baths check that the drain valve lever (M) is in the closed position. See Figure 4. Or, clamp the circulator to a vessel that is 5.3 qt (5L) to 31.7 qt (30L) in volume.
2. Fill the bath or vessel with clean fresh water so that it is about 2" (50 mm) from the top. The water level may need to be adjusted after food product is introduced.
3. Plug electrical power cord into a grounded outlet matching the name plate rated voltage.
4. Switch the power switch (J) to the “ON” position. See Figure 2.
5. Set the pump speed switch (I) to the desired setting.
6. Press the controller button On/Off button (G). See Figure 1.



To Change the Display to °F:

1. Switch the power switch (J) to the “OFF” position. See Figure 2.
2. Press and hold the “2” preset temperature (A) while switching the power switch (J) to the “ON” position. See Figures 1 and 2.

To Change the Display to °C:

1. Switch the power switch (J) to the “OFF” position. See Figure 2.
2. Press and hold the “3” preset temperature (A) while switching the power switch (J) to the “ON” position. See Figures 1 and 2.

Setting the Set Point Temperature:

1. To set the temperature press and release the select/set knob (D). The decimal point in the display (B) will flash.
2. Rotate the select/set knob (D) to reach desired temperature is displayed. Rotating clockwise increases the setting, rotating counterclockwise decreases the setting. Once the desired setting is reached press the select/set knob (D) a second time.
Note: the unit will automatically accept the displayed set point approximately 10 seconds of inactivity, even if the select/set knob was not pressed.
3. Allow the water to preheat completely before adding food product.
4. Monitor water level when adding, removing and heating food product. The water level should be between 1” and 2” (25 mm - 50 mm) from the top of the bath or vessel. Never allow the water level to drop below the water pump outlet (A) during operation. See Figure 5.

User-Defined Preset Temperature:

1. To set user defined preset temperatures: With the unit “ON” press the desired preset temperature (A) button, 1, 2, or 3. A decimal on the display (B) begins to blink and recalls the previous setting. See Figure 1
2. Rotate the select/set knob (D) until the desired temperature is displayed. Once the desired setting is reached press the select/set knob (D) a second time. Press the desired preset temperature (A) button to save the temperature to that button.
3. Allow the water to preheat before adding food product.
4. Monitor water level when adding, removing and heating food product. The water level should be between 1” and 2” (25 mm - 50 mm) from the top of the bath or vessel.

Control Lockout Feature:

This feature enables the user to lock all controls on the controller. While the feature is activated, the unit will remain running at the current settings.

1. Press and hold the select/set knob (D) until display (B) shows “LLo” (about 10 seconds) then let go. See Figure 1. When locked, the setpoint decimal point will not flash.
2. Press and hold the select/set knob (D) again, until the display (B) shows “LLo” (about 10 seconds) then let go, to unlock the controls. Once unlocked, the display (B) will show “CAN”.

Reset Button:

Should the water level drop below the heater the safety thermostat will activate and disconnect power from the heater and pump. The display (B) will show “FLt 3”. Allow to cool and press the reset button (P). See Figure 1.

When Finished with Unit

1. Press the control on/off button (G) and switch the power switch (J) to the “OFF” position. See Figures 1 and 2.
2. Allow the unit and water to cool completely.
3. Place a suitable container directly under the drain valve (N). See Figures 3 and 4. Turn the drain valve lever (M) to the open position monitoring the flow of liquid going into the container.

Use caution to avoid spills that may create a slippery condition. Turn drain valve lever (M) to the closed position before the container is full. Dispose of the drained water. This procedure may need to be repeated.

Cleaning

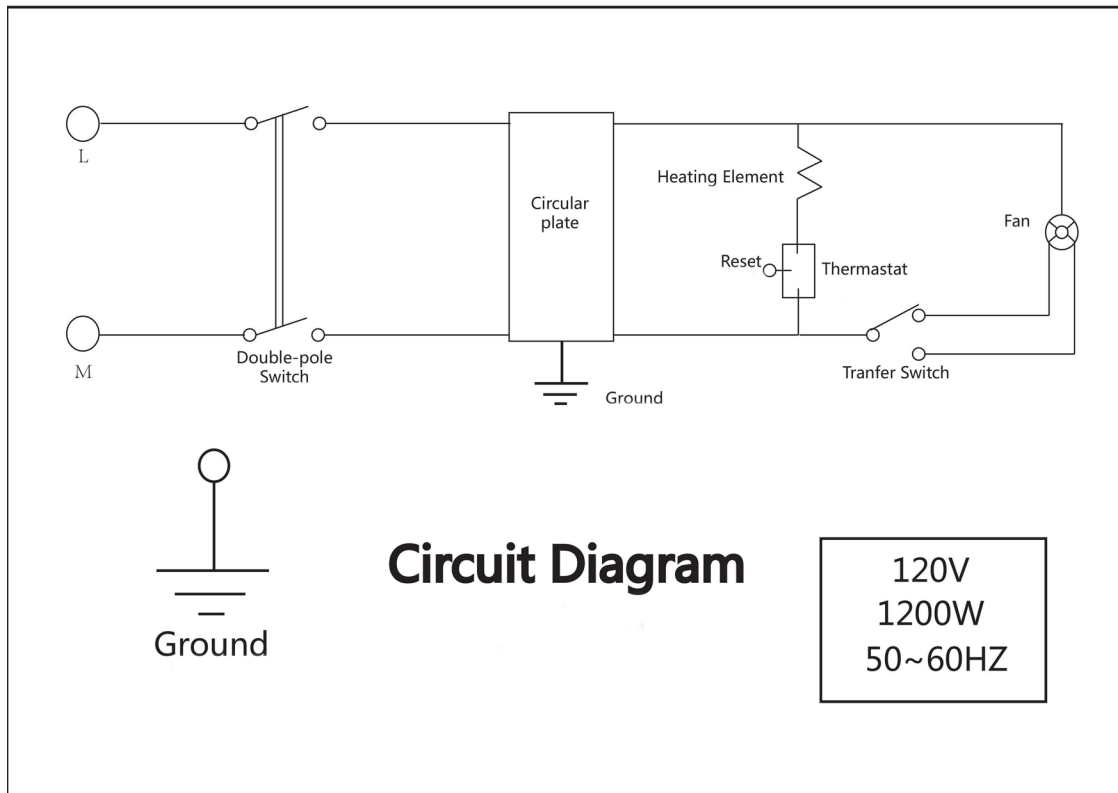
To maintain the appearance and increase the service life, clean your equipment daily.

NOTE: Do not immerse the cord, plug or equipment in water or any other liquid. Do not use a hose to clean this equipment.

1. Add a few capfuls of white vinegar to the bath or vessel and operate the unit for 20 minutes at 75 °F (23 °C). If a deeper cleaning is needed mix a solution that is 1/2 white vinegar and 1/2 water and fill and operate the unit for 20 minutes at 75 °F (23 °C)
2. Allow the equipment to cool completely before emptying the liquid.
3. Empty the liquid and rinse thoroughly.
4. Completely dry the equipment.

Troubleshooting

Problem	It Might be Caused	Course of Action
No power to the unit.	Unit not plugged on or switched on.	Plug unit in and turn the power switch to the on position.
Unable to set or change the temperature and display reads “LLO”.	Local lockout feature has been activated.	See Operator’s Manual to deactivate the Control Lockout Feature.
No longer heating and the pump has stopped circulating reads “FLt 3”.	Low water.	Allow unit to cool and fill the bath or vessel with clean freshwater so that it is about 2” (50 mm) from the top.





1 YEAR LIMITED WARRANTY

Electrics • Equipment Stands • Work Tables

ONE (1) YEAR LIMITED WARRANTY ON PARTS AND APPROVED STRAIGHT-TIME LABOR

(subject to limitations below)

The Legacy Companies (the "Company") warrants this product (the "Product") will be free from defects in material and workmanship under normal use and service as specified by the Company for duration of:

- One (1) Year Limited Warranty on Parts and Approved Straight-Time Labor

This Limited Warranty is non-transferable.

During the Warranty Period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value.

The Warranty Period begins on the earliest of: (a) documented installation date; (b) date of purchase; or (c) date of shipment from the Company. In all cases, the Warranty Period shall not begin later than six (6) months after shipment.

The obligation of the Company under this warranty is limited to the repair or replacement, at the Company's sole discretion, of defective parts or assemblies that are reported during the Warranty Period and determined by the Company to be defective but excluding all labor charges (except as provided in the next paragraph).

The Company will cover approved straight-time labor only, performed during normal business hours, for covered defects reported within the applicable labor warranty period. Labor coverage excludes overtime, premium rates, travel exceeding one hundred (100) miles round-trip, multiple service trips, and access delays.

Costs expressly excluded from this warranty include, but are not limited to:

- Adjustments
- Cleaning and/or sanitizing
- Consumable/wearable items, such as gaskets, filters, light bulbs, legs, casters, hinges, non-stick cooking surfaces, etc.
- Labor to remove and/or install replacement equipment
- Disposal of defective equipment
- Improper or inadequate utility connections, including but not limited to:
 - * Voltage outside of data plate specifications
 - * Improper gas pressure
 - * Improper gas supply
 - * Water pressure outside of specified range
 - * Poor water quality
 - * Non-use or incorrect use of water filtration system
- External drain malfunction.
- Adverse operating conditions as set forth in the owner/user manual for the product.
- Non-authorized modification of the product.
- Improper installation of the product, including installation in a hostile environment
- Improper maintenance, abuse or misuse of the product.
- Causes beyond the reasonable control of the Company, including without limitation fires, freezing, floods and other natural disasters.
- Damage during transit.

No warranty shall apply to any product on which the model or serial number has been altered or removed. Adjustments or modifications to any equipment manufactured by the Company are not covered by this warranty.

This Warranty only extends to the original owner/end user and is not transferable or applicable to products sold through unauthorized channels.

This Warranty covers installations for Commercial use only. Installation or use in any residential or non-commercial setting voids all warranty coverage.

This warranty applies to the original installation location only.

IMPORTANT INSTALLATION NOTICE: Equipment installed outdoors or in mobile or non-permanent environments (including food trucks, trailers, RVs, or boats) is limited to a thirty (30) day warranty unless expressly approved in writing by the Company.

All warranty requests are to be made through the Company's Warranty and Technical Service team. All warranty requests shall include the product model and serial number, original installation date and/or Proof of Purchase, photo of the equipment serial number data plate and complete customer identification and location.

Replacement parts may be new or rebuilt at the Company's discretion and are warranted for the longer of ninety (90) days or the remaining original Warranty Period. Company and its agents are expressly permitted to specify rebuilt parts as suitable replacement parts. All replacement parts must be approved Company parts obtained through the Company or a Company approved parts distributor.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR LOSS OF PROFIT, FOOD OR BEVERAGE SPOILAGE CLAIMS, OR OTHER COMMERCIAL LOSS.

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