

Translation of the original operating instructions

Sous vide basins Table models (SV1, SV3, SV5)



 **Before starting work, read these operating instructions!**

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1 General information

1.1 Subject of these instructions

The soft cooker described here was manufactured and placed on the market by:

ERME AG / SWISS VACUUM SOLUTIONS

Contact data (see Legal notice page 2)

1.2 Target group

In addition to the operator, the target groups for these instructions include the:

- Operating personnel — operation and cleaning instructions.
- Maintenance personnel — troubleshooting and maintenance instructions.
- Specialists who are tasked by the unit's operator with performing tests and maintenance work.

1.3 Information about these instructions

1.3.1 Information about the content

These instructions contain important information about handling the unit during installation, commissioning, operation, maintenance and servicing as well as disassembly and disposal.

Compliance with all specified warning messages and instructions is a prerequisite for safely, correctly and efficiently working on and with the unit.

Observing the above information helps to prevent dangers, reduce repair costs and downtimes and increase the reliability and service life of the unit.

In addition, the local accident prevention regulations and general safety regulations applicable at the site where the unit is operated must also be observed.

Carefully read through the instructions before starting all work. They are part of the product and must be stored at a location where they are always accessible to the personnel.

In addition to these instructions, the instructions for the installed components provided by the respective supplier are located in the overall documentation. See chapter Additional sources of information.

- 1 Observe the information — in particular, the warning messages — contained therein.

1.3.2 Instructions for use

Instructions and system reactions

The work steps to be carried out by the operating personnel are described consecutively. The order of the steps must be observed. The system reactions to the respective operational steps are marked by an arrow.

Example:

- ✓ Requirement
- 1 Work step 1
- ⇒ Reaction to work step 1

Lists

Lists without a mandatory order are displayed as a list with a preceding bullet point.

Example:

- Item 1
 - Item 1, sub-item A
- Item 2

Lists with a mandatory order are displayed as a list with a preceding number.

Example:

1. First
2. Second

References to chapters/pages

References to specific chapters in which procedures and instructions are described are illustrated as active links.






Example: (see [chapter A \[▶ 7\]](#))

1.3.3 Used symbols

Pictograms

The warning messages used in these instructions are also provided with pictograms to clarify the type of the possible hazard.

The following pictograms are used:



Symbol	Meaning
	General warning message
	Danger due to electricity
	Danger due to hot surfaces
	Observe the instructions
	General information and helpful tips on handling

1.3.4 Structure of the warning messages

The warning messages in these instructions are introduced by the signal words DANGER, WARNING, CAUTION and ATTENTION that express the extent of the hazard. A warning symbol also indicates the nature of the hazard.

The following warning messages are used in these instructions:



Risk to life

	 DANGER
	<p>Risk to life!</p> <p>Consequences of non-compliance...</p> <ul style="list-style-type: none"> • Instructions about prevention.

A warning message of this danger level indicates an impending dangerous situation. If the dangerous situation is not prevented, it will result in death or severe, irreversible injuries.

Follow the instructions in this warning message to prevent the risk of death or severe personal injuries.



Risk of injury

	 WARNING
	<p>Risk of injury!</p> <p>Consequences of non-compliance...</p> <ul style="list-style-type: none"> • Instructions about prevention.

A warning message of this danger level indicates a potentially dangerous situation. If the dangerous situation is not prevented, it may result in death or serious injuries.

Follow the instructions in this warning message to prevent the possible risk of death or serious personal injuries.


Personal injuries

	 CAUTION
	<p>Personal injuries due to...</p> <p>Consequences of non-compliance...</p> <ul style="list-style-type: none"> • Instructions about prevention.

A warning message of this danger level indicates a potentially dangerous situation. If the dangerous situation is not prevented, it may result in light or moderate injuries.

Follow the instructions in this warning message to prevent personal injuries.


Material damage

	NOTICE
	<p>Material damage due to...</p> <p>Consequences of non-compliance...</p> <ul style="list-style-type: none"> • Instructions about prevention.

A warning message of this danger level indicates possible material damage. If the situation is not prevented, it may result in material damage.

Follow the instructions in this warning message to prevent material damage.

Tips and suggestions

	NOTE
	<p>Message text...</p> <p>Consequences</p>

1.4 Additional sources of information

In addition to the instructions contained in these unit instructions, the information contained in the sources of information specified below must also be taken into consideration:

- Information about the signage on the unit
- Instructions of the used assemblies and purchased parts
- Instructions from the operator
- Safety data sheets for auxiliary and operating materials
- Local accident prevention regulations and regional regulations at the unit's operating site
- Data sheets for installed components

1 Observe the information — in particular, the safety instructions — contained therein.

1.5 Limitations of liability

All information and instructions provided in these instructions were compiled taking into consideration the applicable standards and regulations, the technological state of the art as well as knowledge and experience acquired over many years.

We reserve the right to make technical modifications in the course of further developing the unit that is the subject of these instructions. No claims can be derived from the information, figures and descriptions provided in these instructions.

The manufacturer assumes no liability for damage and malfunctions due to:

- Non-compliance of these instructions
- Unintended use
- Personnel who are not sufficiently trained or trained at all
- Use of impermissible equipment
- Faulty connection
- Non-use of original spare parts and accessories
- Technical modifications and conversions unless they have been coordinated with the manufacturer
- Non-performance of the required maintenance work
- Performance of welding work on the unit

The manufacturer is liable for any faults or failures on our part, not including further claims arising within the context of the warranty obligations specified in the contract. Claims for compensation, regardless of the legal grounds, are excluded.

1.6 Copyright protection

This documentation is protected by copyright.

We reserve all rights, including the rights of photomechanical reproduction, duplication and the distribution through special procedures (for example, data processing, data carriers and data networks), also in part, as well as the right to make content-related and technical modifications.

1.7 Warranty provisions

According to the Purchase Agreement, the company ERME AG provides the corresponding warranty from the delivery date of the device.

The warranty extends to the material and manufacturing defects, which occur during normal load (single-shift operation).

The warranty excludes improper operation, incorrect electrical installations and wear parts.


Our "General Terms and Conditions" apply.

1.8 Customer service

Please keep the following information readily available for all contact with our customer service department:

- Unit type (see type plate on the unit)
- Purchase date (see proof of purchase)

Contact data (see Legal notice page 2)

	NOTE
	<p>We recommend that the unit's operator conclude a service agreement with ERME AG.</p> <p>This ensures that the unit will be regularly checked and repaired by our service personnel and also ensures the supply of necessary wear and spare parts without long delivery times.</p>

1.9 Product monitoring

The company ERME AG monitors its units up to and after delivery.

Therefore, please provide us with the following information:

- Any accidents that have occurred;
- Problems that have occurred when using the unit;
- Malfunctions that occur during specific operational situations;
- Experiences that could be important for other users.

Contact data (see Legal notice page 2)

2 Safety

2.1 General information

This chapter provides important information about all safety aspects to ensure the optimum protection of personnel as well as safe and smooth operation.

Non-compliance with the safety instructions and handling instructions specified in these instructions may result in significant hazards.

- 1 Always observe the warning messages and instructions specified in the instructions.

2.2 Intended use

The unit is only intended for cooking vacuum-packed food in a water bath at a constant temperature. The unit must not be used in electrostatic discharge-protected (ESD) units.

The unit may only be used within the technical specifications and under the operating conditions defined by the manufacturer.

Any other use beyond this scope is not considered as the intended use.

The permissible values specified in the "**Technical data** [► 23]" section must be observed.

This unit is designed to be used in households and other applications, for example:

- in kitchens for employees, in stores, offices and other commercial areas
- in agricultural companies
- by customers in hotels, motels and other similar living environments
- in bed and breakfasts

2.2.1 Foreseeable misuse

Any use for purposes other than that specified above is not intended.

The operator solely bears the risk of unintended use or misuse.

Misuse occurs, for example, if

- The unit is not used for its intended purpose.
- The information provided in these instructions is not strictly observed.
- Modifications are made to the unit.
- The unit is used in a potentially explosive area.
- The unit is used in electrostatic discharge-protected (ESD) departments.

2.3 Basic safety instructions

The unit has been constructed according to the current directives, the technological state of the art and the established safety rules and regulations.

However, when operating the unit, hazards and adverse effects may occur:

- To life and limb of the user or third parties
- To life and limb of the maintenance personnel
- To the unit itself
- To other equipment

Knowledge of the safety and user instructions set out in these instructions provides the basis for safe handling and smooth operation of the unit.

Set up the unit and its connection lines out of the reach of children.

Children may not play with the unit.

Regularly clean the unit.

Only have service and repair work performed by the ERME customer service department or an authorised dealer.

2.4 Special dangers / residual risks

2.4.1 Danger due to electrical current

There is a risk of death when making contact with lines or components that carry current.

Caution, boiling water can spray out.

- Do not use the unit if electrical lines, plugs or the insulating housing are damaged. Perform checks according to the intervals for recurring tests/ inspections specified in the instructions.
- Make sure that no liquid runs over the mains connection cable and mains plug.
- Work on electrical equipment must only be carried out by qualified electricians or personnel under the guidance and supervision of a qualified electrician in accordance with electrical engineering regulations.
- Defects identified on the electrical components/equipment must be corrected immediately. If there is an acute danger up until that point, the unit, component or equipment must not be used in a defective condition.
- Unplug the mains plug before working on the unit.

2.4.2 Thermal dangers

Danger due to hot surfaces

Hot surfaces can cause injuries.

Parts of the device become hot during operation.

- Wear protective gloves.
- After stopping operation, let the unit sufficiently cool down.

Risk of scalding

There is a risk of scalding by hot water or water vapour when the unit is operating.

- Avoid contact with hot water and vapour.
- Make sure the fill level is correct.
- Before draining the liquid, let the unit sufficiently cool down.

2.5 Emissions

2.5.1 Noise emission

Refer to the technical data for the unit's noise emission (see "Technical data [▶ 23]").

To evaluate the overall noise level at the unit's operating site, observe the local noise control regulations and measure the noise if necessary.

2.6 The operator's responsibility

When using the unit in the commercial sector, the operator is subject to the legal obligations on occupational safety.

In addition to the occupational safety instructions provided in these instructions, the safety, accident prevention and environmental protection regulations applicable for the location where the unit is operated must be observed.

The operator must

- obtain information about the applicable occupational safety regulations and carry out a risk assessment to identify additional dangers, which arise due to the special working conditions at the unit's operating site. This assessment must be implemented in the form of operating instructions for the unit.
- check during the entire operating time of the unit whether the operating instructions prepared by the operator correspond with the current status of the regulations, and adapt them as necessary.
- secure dangerous areas that are created between the unit and other equipment provided by the customer.
- clearly regulate and define the responsibilities for installation, operation, maintenance and cleaning.
- define the unit operator's responsibility and authorise it to reject instructions from third parties that are detrimental to safety.
- ensure that all personnel who handle the unit have read and understood the instructions.
In addition, it must also train the personnel at regular intervals and notify them of the dangers.
- ensure that these instructions and all other applicable regulations are readily available to the operating and maintenance personnel.
- regularly check that the personnel are working in a safe manner in compliance with these instructions while remaining aware of the dangers.
- provide the personnel with the required personal protective equipment.
- ensure that hearing protection is worn if the permissible noise level (85 dB(A)) is exceeded at the operating site.

The operator is also responsible for ensuring that the unit is in perfect working order. The following therefore applies:

- The operator must ensure that the cleaning and maintenance intervals defined in these instructions are observed.
- The operator must have all safety equipment regularly checked for proper functioning and completeness.

2.7 Personnel requirements

2.7.1 Personnel qualifications

Improper handling can result in significant personal injuries and material damages.

- Have all activities performed by appropriately qualified personnel only.

The following qualifications for various areas of activities are specified in these instructions:

Instructed person

- The instructed person has been trained using instructions provided by the operator about the work assigned to him/her and the possible hazards in case of improper behaviour.

Skilled personnel

- The specialised personnel can, as a result of his/her technical training, knowledge and experiences as well as knowledge of the relevant regulations, perform the work to which he/she has been assigned and independently identify and avoid possible hazards.

Qualified electricians

- can, as a result of his/her technical training, knowledge and experience as well as knowledge of the relevant standards and regulations, perform work on electrical units and independently identify and avoid possible hazards.

The qualified electrician is trained for the particular operation site where he/she works and knows the relevant standards and regulations.

Only persons who can be expected to reliably perform their work are permitted to work as operating personnel. Persons whose responsiveness is impaired, e.g. by drugs, alcohol or medicines, are not permitted.

Personnel who are yet to be trained, taught, instructed or are undergoing general training may only work on the unit under constant supervision of an experienced person.

The unit can be used by persons with limited physical, sensory or mental capabilities or with insufficient experience if they are supervised or have been instructed on how to use it safely and have understood the associated dangers.



NOTE

Observe the age and occupational-specific regulations that apply at the operating site when selecting personnel.


2.7.2 Unauthorised personnel

Unauthorised personnel who do not fulfil the described requirements are not aware of the dangers in the work area.

- Keep unauthorised personnel away from the work area.
- In case of doubt, address the personnel and direct them out of the work area.
- Stop working as long as unauthorised personnel are in the work area.

2.7.3 Instruction

The personnel must be regularly instructed by the operator.

	NOTE
	For better tracking, document the performance of the training programs and have the participants confirm their participation with their signature.

2.8 Personal protective equipment

Personal protective equipment must be worn when performing work in order to minimise health risks.

- When performing the work, always wear the protective equipment necessary for the respective work.
- Immediately replace worn or defective protective equipment.
- Observe the signs in the work area concerning the use of personal protective equipment.

Wear the following protective equipment for all work:



Work gloves to protect against injuries.



Safety goggles to protect the eyes against flying parts and fluids.

2.9 Conversions prohibited

Any conversions and modifications to the unit, in particular, removing or manipulating the safety equipment, are prohibited.

The manufacturer no longer assumes any liability or provides any warranty if unauthorised conversions or modifications are made to the unit.

The electromagnetic behaviour of the unit can be adversely affected by additions or modifications of any kind. Therefore, do not make any changes or additions to the unit without first consulting the manufacturer and obtaining the latter's written consent.

Opening the housing is prohibited.

2.10 Spare parts

Risk of injury due to incorrect or faulty spare parts.

Incorrect or faulty spare parts can result in damage to and malfunctions or total failure of the unit and endanger safety.

- Only use original spare parts or spare parts approved by the manufacturer.

The manufacturer assumes no liability for damages resulting from the use of spare or wear parts that have not been approved by the manufacturer.

2.11 Auxiliary and operating materials

Risk of injury due to impermissible auxiliary and operating materials.

Impermissible auxiliary and operating materials can result in damage to and malfunctions or total failure of the unit and endanger safety.

- Only use auxiliary and operating materials that have been specified and approved by the manufacturer.

The manufacturer assumes no liability for damage resulting from the use of auxiliary and operating materials that have not been approved by the manufacturer.

2.12 Accident prevention measures

2.12.1 Preventative measures

- 1 Always be prepared for accidents or fires.
- 2 Keep first aid equipment (first aid kit, blankets, etc.) and fire extinguishers readily available.
- 3 Familiarise personnel with accident signaling, first aid and rescue equipment.
- 4 Keep the access roads clear for the rescue vehicles.

2.12.2 Measures in the event of accidents

- 1 Immediately shut down the unit.
- 2 Initiate first aid measures.
- 3 Rescue people from the danger zone.
- 4 Notify the responsible personnel at the operation site.
- 5 Alert the emergency services.
- 6 Clear the access roads for the rescue vehicles.

2.13 Environmental protection

The incorrect handling of environmentally hazardous substances, in particular incorrect disposal, can cause significant damage to the environment.

- Observe the disposal instructions.
- If environmentally hazardous substances are accidentally released into the environment, take suitable measures immediately. In case of doubt, notify the responsible local authorities of the damage.

3 Technical data

3.1 Unit data

Model	SV1	SV3	SV5	Unit
Unit dimensions (width x depth x height)	230 x 400 x 300	405 x 400 x 300	380 x 605 x 300	mm
Total weight				
– Unit (empty)	9.1	11.4	13.9	kg
– Accessories	0.7	1.2	1.9	kg
Filling quantity	6	14	23	l
Power supply	230	230	230	V
	Single-phase	Single-phase	Single-phase	
Frequency	50	50	50	Hz
Nominal power (with heating)	1.2	2.0	2.0	kW
Mains fuse	13	13	13	A
Noise emission	60	60	60	db(A)
Resolution	0.1	0.1	0.1	°C
Accuracy	±0.1	±0.1	±0.1	°C

3.2 Ambient conditions

Information	Value	Unit
Operating ambient temperature range	+10 ... +30	°C
Max. operating humidity (non-condensing)	80	%
Max. altitude above sea level	2000	m

3.3 Type plate



The type plate is located on the rear of the unit and contains the following information:

- Manufacturer address
- CE label
- Model designation
- Year of manufacture
- Maximum filling quantity
- Mains connection
- Power
- Mains fuse
- Serial no.

Fig. 1: Type plate

4 Structure and function

4.1 Functional description

The unit is only intended for cooking vacuum-packed food in a water bath at a constant temperature. The unit must not be used in electrostatic discharge-protected (ESD) units.

The food, which is shrink-wrapped in the vacuum bags, is set down on a grate and cooked in the water bath in a soft cooker process. The core temperature can be monitored during the cooking process using an optionally available food thermometer.

To protect against damage, the unit is equipped with a dry-running protection system.

4.2 Unit overview



Fig. 2: Front side of the unit

1 Lid	2 Opening for the food thermometer
3 Unit housing	4 Connection for the food thermometer
5 Control panel	6 Ball valve (not with model SV1)
7 Hose connection	8 Unit feet



Fig. 3: Rear of the unit

9 Chamber

10 Mains plug

4.3 Control panel

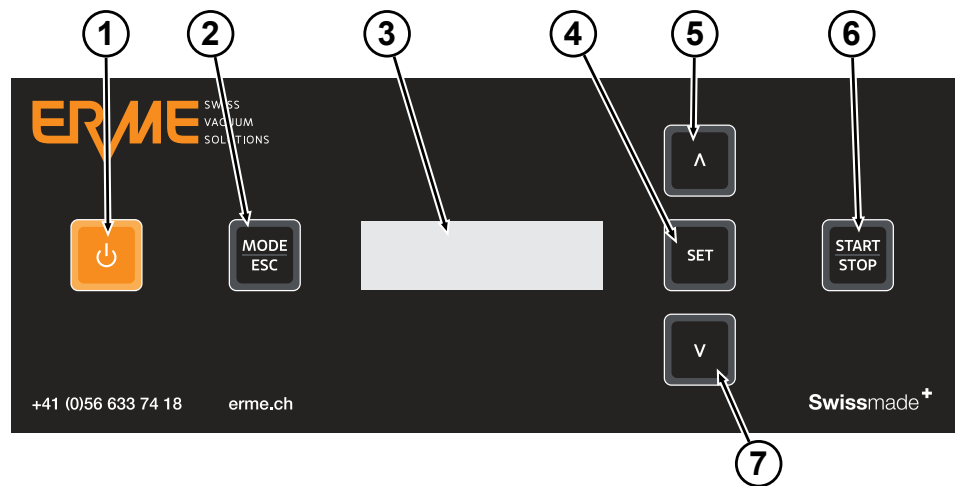
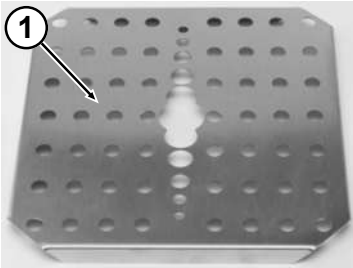


Fig. 4: Control panel

Item	Controller	Function
1	"ON/OFF" button	Switches the unit on and off.
2	"MODE/ESC" button	Selects the display mode. Discards the changed settings.
3	Display	Displays the settings and current values.
4	"SET" button	Saves a changed setting.
5	"^" button	Increases value.
6	"START/STOP" button	Starts or stops the current function.
7	"v" button	Decreases value.

4.4 Scope of delivery

- Unit
- Lid
- Grate (1)



- For model SV1: hose with inserted plug-in nipple
- For model SV3/SV5: hose
- Instructions

4.5 Accessories


The following accessories are available for the unit:



- Food thermometer for measuring the temperature inside the food (core temperature)
- Sealing pads for sealing the puncture area on the vacuum bag when using the food thermometer
- Separating grid for separating food with a different cooking time
- Bag weight to prevent vacuum bags with low weight from floating
- Steam balls for reducing the heat and evaporation loss when using the unit without a lid

5 Transport

5.1 Safety instructions

	⚠ WARNING
	<p>Risk of injury!</p> <p>There is a risk of injury when lifting heavy loads.</p> <ul style="list-style-type: none">• Heavy loads must only be lifted with several people or suitable lifting equipment.

Incorrect transport

Improper transportation may result in significant material damage.

- Prior to each transport operation, make sure that the unit is correctly packaged.
- Do not tilt the unit during transport and only transport the unit horizontally.
- When unloading delivered packages and when transporting them on the premises, proceed with caution and observe the symbols and instructions on the packaging.
- Do not remove the packaging until shortly before installation.

5.2 Personnel qualifications

Transport, packaging and storage may only be carried out by personnel who

- are authorised to do so due to their training and qualifications.
- are tasked to do so by the unit's operator.

5.3 Transport inspection

On receipt of the unit:


- 1 Refer to the order papers for the scope of unit delivery and compare them with the delivery note.
- 2 Check that the delivery is complete using the delivery note.
- 3 Check the delivery for visible damage.
- 4 Report an incomplete or damaged delivery to the dealer/supplier immediately.

5.4 Packaging

The packaging materials are recyclable. Dispose of packaging materials that are no longer necessary according to the local applicable regulations.

6 Installation

6.1 Safety instructions

	⚠ DANGER
	<p>Danger due to electrical current.</p> <p>There is a risk of death when making contact with lines or components that carry current.</p> <ul style="list-style-type: none">• Work on electrical equipment must only be carried out by qualified electricians or personnel under the guidance and supervision of a qualified electrician in accordance with electrical engineering regulations.

6.2 Electrical connection


Observe the following instructions when establishing the electrical connection to ensure safe and smooth unit operation:

- Check that the existing mains voltage matches the voltage specified on the type plate. This data must match to ensure that the unit is not damaged.
- Refer to the "Technical data [▶ 23]" chapter for the fuse necessary for operation of the unit.
- Make sure that the mains connection line is not damaged and not routed over sharp edges. If the unit's mains connection line is damaged, it must be replaced by the manufacturer or its customer service department or a similar qualified person to prevent hazards.
- The connection cable must not be tightly stretched, kinked, crushed or knotted or come into contact with hot surfaces.
- The electrical safety of the unit is only ensured if it is connected to a protective conductor system that has been installed in accordance with the applicable regulations. Operating the unit from a socket without a protective conductor (residual current circuit breaker with a trip current of 30 mA) is prohibited. In case of doubt, the installation must be checked by a qualified electrician. The manufacturer accepts no responsibility for damage caused by a missing or disconnected protective conductor.
- Install the connection cable so that it does not create a tripping hazard.

1 Connect the mains plug to the socket.

7 Control/operation

7.1 Safety instructions

	⚠ WARNING
	<p>Danger of scalding and burns.</p> <p>There is a danger of scalding due to hot water and water vapour and burns due to hot surfaces when the unit is operating.</p> <ul style="list-style-type: none">• Avoid contact with hot water and vapour.• When removing the lid, wear protective gloves or let the unit cool down sufficiently.

7.2 Requirements for the installation site

The following requirements for the installation site must be met in order to ensure safe and smooth unit operation:

- Operate the unit on a firm, level and horizontal surface. The clearance to the walls and other objects must be at least 30 cm.
- The power socket must be easily accessible so that the mains connection can be quickly disconnected.
- The unit must not be operated or stored outside.
- When selecting the installation site, take the space requirements for the connections into consideration.
- The unit must be installed in a well-ventilated, dry room.

7.3 Switching on the unit

Proceed as follows to switch on the unit:


1 Switch on the unit by pressing the "ON/OFF" button.

⇒ "ERME" appears on the display for approximately 3 seconds. Afterwards, the current water temperature is displayed.


7.4 Switching off the unit


Proceed as follows to switch off the unit:

1 Press the "ON/OFF" button and hold it for approximately 1 second.

	NOTE
	The unit switches off automatically after 30 minutes of idle time.

7.5 Preparing the unit

	NOTICE
	<p>Possible material damage during operation.</p> <p>Vacuum bags set down directly on the bottom of the chamber can melt, since the bottom of the chamber becomes very hot.</p> <ul style="list-style-type: none"> • Only operate the unit with the grate inserted.

	NOTE
	<ul style="list-style-type: none"> • Make sure that the requirements for the installation site (see chapter Requirements for the installation site [▶ 32]) are satisfied.

1 Inset the grate (1) into the unit.

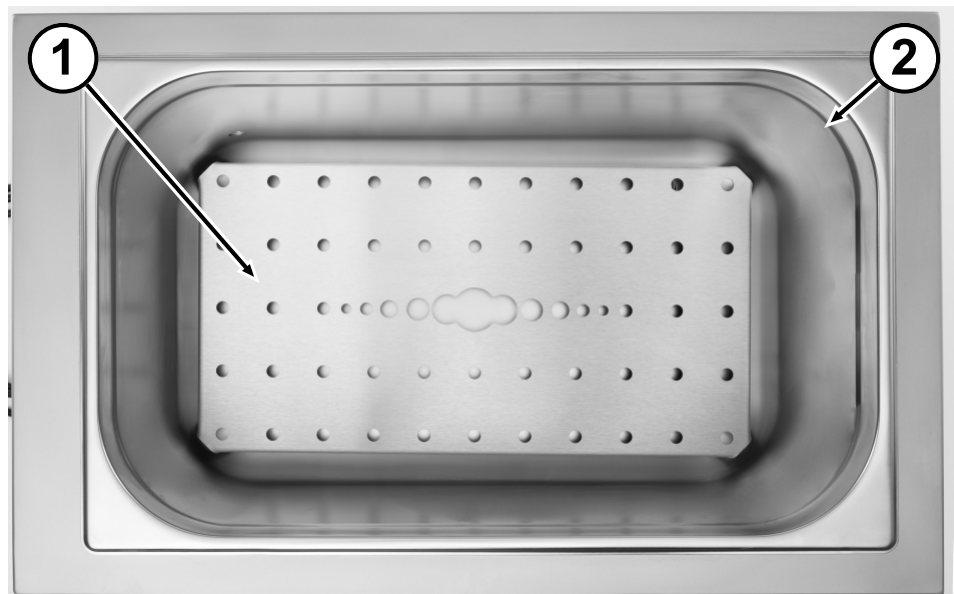



Fig. 5: Preparing the unit

2 For model SV1: make sure that the hose is not connected.

For model SV3/SV5: close the ball valve.

3 Fill the unit up to the marking (2) with water.

	NOTE
	<ul style="list-style-type: none"> • Make sure that the maximum filling capacity is not exceeded. • The heating phase can be shortened by filling warm or hot water. • Add some vinegar or vinegar-based cleaner to the water. This keeps the unit free of lime.

7.6 Operating the controller

7.6.1 Display structure

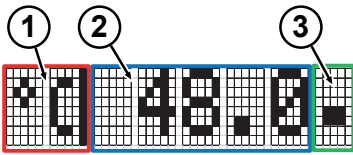


Fig. 6: Display

The display is divided into the three display areas.

Item	Area
1	Display mode
2	Displays the value (according o the selected display mode)
3	Condition of the heating unit (irrespective of the selected display mode)

Display modes

The unit has the following display modes:

Symbol	Designation	Basic setting	Setting range
	Water temperature	65°C	40 - 95°C
	Core temperature	50°C	40 - 95°C
	Timer	01:00 (hh:mm)	00:01...99:59 (hh:mm)
	Pump/emptying (Not with model SV1)		

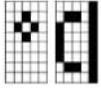
You can toggle between the individual display modes by pressing the "MODE/ESC" button.

Condition of the heating unit



Display	Description
	During the heating phase, the display cyclically switches between the displayed characters.
	After the required temperature is reached, the display cyclically switches between the displayed characters.
No display	Heating unit is switched off.

7.6.2 Setting parameters

7.6.2.1 Setting the required water temperature value



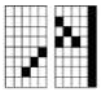
Proceed as follows to set the desired water temperature:

- 1 Call up the "Water temperature" display mode by pressing the "MODE/ESC" button.
 - ⇒ The current water temperature is displayed.
- 2 Press the "SET" button.
 - ⇒ The required value currently set for the water temperature is displayed and flashes in the display.
- 3 Using the "" and "" buttons, set the desired required temperature. Press and hold one of the buttons to move through the increments faster.
- 4 Either press the "SET" button to save the changed setting or the "MODE/ESC" button to discard the change.
 - ⇒ The current water temperature is displayed.


7.6.2.2 Setting the required core temperature value



The core temperature is monitored if the food thermometer is connected to the unit.

Proceed as follows to set the desired core temperature:



- 1 Call up the "Core temperature" display mode by pressing the "MODE/ESC" button.
 - ⇒ The current core temperature is displayed.

	NOTE
	<ul style="list-style-type: none"> • If the food thermometer is not connected, "---" is displayed. • If the thermometer is inserted, the unit detects this automatically. The unit indicates this via an acoustic signal. If no thermometer is inserted, the set threshold is never reached and an alarm is never output.

- 2 Press the "SET" button.
 - ⇒ The required value currently set for the core temperature is displayed and flashes in the display.
- 3 Using the "" and "" buttons, set the desired required temperature. Press and hold one of the buttons to move through the increments faster.
- 4 Either press the "SET" button to save the changed setting or the "MODE/ESC" button to discard the change.
 - ⇒ The current core temperature or "---" is displayed.

7.6.2.3 Setting the timer



Proceed as follows to set the time:

- 1 Call up the "Timer" display mode by pressing the "MODE/ESC" button.
 - ⇒ The time currently set is displayed.
- 2 Press the "SET" button.
 - ⇒ The display flashes.
- 3 Using the "▲" and "▼" buttons, set the desired time. Press and hold one of the buttons to move through the increments faster.
- 4 Either press the "SET" button to save the changed setting or the "MODE/ESC" button to discard the change.
 - ⇒ The time currently set is displayed.
 - ⇒ If the "SET" button has been pressed, the timer starts and the colon flashes.
 - ⇒ If the entry has been cancelled with the "MODE/ESC" button or no time has been set yet, the timer is not active and the colon does not flash.

7.6.2.4 Circulation pump

With units fitted with a circulation pump, the pump can be activated to completely drain the unit.

- ✓ The heating must be switched off.

- 1 Call up the "Pump" display mode by pressing the "MODE/ESC" button.
- 2 Press the "START/STOP" button.
 - ⇒ The pump is switched on and automatically switched off after 5 seconds.
- 3 If necessary, repeat the process.






7.6.2.5 Calibrating the unit



NOTE

- If the unit is calibrated, the manufacturer's calibration is lost.
- Calibrate the unit with the water temperature at 60°C.

If the unit deviates from a high-precision reference thermometer with an accuracy of maximum $\pm 0.07^{\circ}\text{C}$, it can be recalibrated. Calibrate the unit as follows:

- 1 Call up the "Timer" display mode by pressing the "MODE/ESC" button.
 - ⇒ The time currently set is displayed.
- 2 Press the "" button four times in quick succession.
 - ⇒ The current calibration is displayed in $^{\circ}\text{C}$.
- 3 Press the "SET" button.
 - ⇒ The display flashes.
- 4 Using the "" and "" buttons, set the desired correction value. Press and hold one of the buttons to move through the increments faster.
 - ⇒ The setting can be selected in the range of -2.0°C to $+2.0^{\circ}\text{C}$.
 - ⇒ The set value is added to the measured temperature.
- 5 Either press the "SET" button to save the changed setting or the "MODE/ESC" button to discard the change.
- 6 Press the "MODE/ESC" button to return to the operating mode.

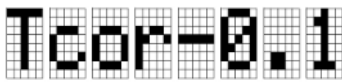


Fig. 7: Displaying the current calibration

7.7 Operating the unit

7.7.1 Monitoring the core temperature

If the core temperature of the food is to be monitored during the cooking process, proceed as follows:

- 1 Adhere a sealing pad to the dry vacuum bag. The sealing pad prevents air from entering into the vacuum bag when inserting the food thermometer.
- 2 Insert the food thermometer into the middle of the sealing pad so that the tip of the food thermometer is in the middle of the food.

i	NOTE
	<p>Measure products with different thicknesses at the thickest area.</p> <p>Make sure that the vacuum bag is not penetrated on the other side. Insert the food thermometer at an angle if necessary.</p>



Fig. 8: Food thermometer connection

- 3 Connect the food thermometer to the unit.
- 4 Set the desired required value for the core temperature, see [Setting the required core temperature value](#) [▶ 36].

i	NOTE
	<p>When the core temperature is reached for the first time, an acoustic signal is output. Press any button to stop the acoustic signal.</p> <p>The food cooking process does not stop when the set core temperature is reached.</p>

7.7.2 Carrying out the cooking process



⚠️ WARNING

Risk of scalding!

There is a risk of scalding due to hot water and water vapour when the unit is operating.

- Avoid contact with hot water and vapour.


- 1 Prepare the unit (see chapter **Preparing the unit** [▶ 34]).
- 2 Switch on the unit (see chapter **Switching on the unit** [▶ 33]).
- 3 When using the food thermometer, prepare the food (see chapter **Monitoring the core temperature** [▶ 39]).
- 4 Insert the separating grid as needed.
- 5 Insert the food into the chamber.
- 6 If necessary, clamp a bag weight on the vacuum bag to prevent it from floating.
- 7 Close the unit with the lid. When using the food thermometer, make sure that the thermometer connection cable is routed through the cut-out in the lid.
- 8 Set the water temperature (see chapter **Setting the required water temperature value** [▶ 36]).
- 9 Press the "START/STOP" button.
 - ⇒ The water is heated to the set temperature.
 - ⇒ When the temperature is reached, an acoustic signal is output.
- 10 Press any button.
 - ⇒ The acoustic signal is switched off.
 - ⇒ The water temperature is kept at the set value.



Fig. 9: Cut-out in the lid

11 Press the "START/STOP" button.


⇒ The heating is switched off.

	! WARNING
	<p>Risk of scalding!</p> <p>The unit is hot.</p> <ul style="list-style-type: none"> • When removing the lid, wear protective gloves.

12 Remove the lid.

13 Remove the food using suitable tools.

14 Switch off the unit (see chapter **Switching off the unit** [▶ 33]).

	! WARNING
	<p>Risk of burns!</p> <p>After the unit is switched off, the bottom of the chamber is still always hot.</p> <ul style="list-style-type: none"> • Let the unit sufficiently cool down.

7.7.3 Using the timer


7.7.3.1 Starting the timer

1 Set the time (see chapter **Setting the timer** [▶ 37]).

2 Press the "START/STOP" button to start the timer.

⇒ After the set time has expired, an acoustic signal is output.

3 Press any button to stop the acoustic signal.

	NOTE
	The timer operates independently of the heating condition.

7.7.3.2 Stopping the timer

Proceed as follows to stop a running timer:

1 Switch to the "Timer" display mode.

2 Press the "SET" button.

3 Press the "MODE/ESC" button to deactivate the timer.

7.7.4 Controlling the unit remotely

The unit can be operated via radio control using the "°Celsius" app.

i	NOTE
	<ul style="list-style-type: none"> • The app is available for devices running iOS. • Observe the instructions of the corresponding device.

1 Start the application and select "Connect".

⇒  is shown on the display.

⇒ With an existing connection, the water temperature, the core temperature and the time are alternately displayed.

i	NOTE
	<ul style="list-style-type: none"> • An existing connection can be terminated at any time by pressing any button.

7.7.5 Emptying the unit

Model SV1:

- 1 Hold the hose end in a suitable collection container and connect the hose to the unit's hose connection.
- 2 Remove it again after the water in the hose has drained.

Models with ball valve:




- 3 Hold the hose end in a suitable collection container.
- 4 Open the ball valve.
- 5 After the water is drained, activate the pump and completely empty the unit (see chapter [Circulation pump](#) [▶ 37]).
- 6 Close the ball valve.
- 7 Rub the chamber dry with a cloth.

7.8 Activities after use

- 1 Make sure that the heating is switched off.
- 2 Let the unit cool down.
- 3 To prevent the formation of germs, drain the water (see chapter [Emptying the unit](#) [▶ 42]).
- 4 Switch off the unit (see chapter [Switching off the unit](#) [▶ 33]).
- 5 Clean the unit (see chapter [Cleaning the unit](#) [▶ 47]).

8 Troubleshooting

8.1 Safety instructions

	<p style="text-align: center;">⚠ DANGER</p> <p>Danger due to electrical current.</p> <p>There is a risk of death when making contact with lines or components that carry current.</p> <ul style="list-style-type: none">• Work on electrical equipment must only be carried out by a qualified electrician in accordance with electrical engineering regulations.
	<p style="text-align: center;">⚠ WARNING</p> <p>Risk of scalding!</p> <p>There is a risk of scalding due to hot water and water vapour when the unit is operating.</p> <ul style="list-style-type: none">• Avoid contact with hot water and vapour.• Let hot components cool down before starting work.
	<p style="text-align: center;">NOTICE</p> <p>Material damage due to incorrect troubleshooting.</p> <p>If pending faults are ignored or not correctly rectified, it can result in damage to the unit.</p> <ul style="list-style-type: none">• In case of active faults, shut down the unit.• Properly rectify the fault or have it rectified by appropriate specialists.

8.2 Instructions on troubleshooting

i	NOTE
	<p>If the measures listed here do not rectify the fault, contact the customer service department of the company ERME AG.</p> <p>See chapter "Customer service".</p>

8.3 Fault displays

The following error messages may be shown on the display and/or indicated by a warning sound:


Error message	Possible causes	Remedy
"OverVolt" display and acoustic signals	<p>Overvoltage was detected.</p> <p>Fans have failed.</p>	<p>Make sure that the voltage is in the permissible range.</p> <p>Acknowledge the error message and switch the unit on and off again.</p> <p>If the error continues to occur, contact the customer service department of ERME AG.</p>
"TempSens" display and acoustic signals	Water temperature sensor is defective.	Contact the customer service department of ERME AG.
"OverCur" display and acoustic signals for 4 seconds	Overcurrent was detected.	<p>Acknowledge the error message and switch the unit on and off again.</p> <p>If the error is still displayed, contact the customer service department of ERME AG.</p>
"OverTemp" display and acoustic signals	Overtemperature was detected.	<p>Make sure that the requirements for the installation site are satisfied.</p> <p>Switch off the unit, let it cool down and switch it back on.</p>
"No water" display and acoustic signals for 4 seconds	No water is filled in the unit or the water level is too low.	Acknowledge the error message and add water.
"Surge" display and acoustic signals for 4 seconds	Short voltage surges were detected.	The heating is temporarily interrupted and is automatically preset again.


8.4 Localising faults

Problem	Possible causes	Remedy
Display does not light up.	– Unit is not switched on.	– Switch on the unit.
	– Circuit breaker in the power distribution unit has tripped.	– Switch the circuit breaker back on.

9 Cleaning

9.1 Safety instructions

	⚠ WARNING
	<p>Risk of scalding!</p> <p>There is a risk of scalding due to hot water and water vapour when the unit is operating.</p> <ul style="list-style-type: none">• Avoid contact with hot water and vapour.• Let hot components cool down before starting work.

	NOTICE
	<p>Possible material damage during cleaning.</p> <p>Incorrect cleaning can result in material damage to the unit.</p> <ul style="list-style-type: none">• Do not clean the unit with a high-pressure or powerful water jet.• Make sure that no liquids enter into the connection socket for the food thermometer.• Do not place the unit in water to clean it.

9.2 Personnel qualifications

The unit may only be cleaned by personnel who

- have received the corresponding training.
- are tasked to do so by the unit's operator.

9.3 Cleaning the unit

Proceed as follows for cleaning:

- 1 Switch off the unit.
- 2 Unplug the mains plug.
- 3 Let the surfaces to be cleaned cool down.
- 4 Remove the coarse dirt and then wipe down with neutral, food-safe cleaning agents and a soft cloth.

i	NOTE
	<ul style="list-style-type: none">• Do not use aggressive cleaning agents when cleaning the unit.• If you detect damage, notify the responsible personnel.

Decalcifying the unit

If necessary, decalcify the chamber. To do this, use a standard descaling agent. After decalcifying, clean the chamber thoroughly with clear water.


10 Maintenance

10.1 Regular maintenance work

The unit is maintenance-free.

11 Decommissioning and disposal

11.1 Safety instructions

	⚠ DANGER
	<p>Risk of death due to electrical current and other energies.</p> <p>Decommissioning/disassembling the unit may result in severe injuries or death if the power supply is not switched off or due to stored energies.</p> <ul style="list-style-type: none">• Disconnect the unit from any external power supplies.• Dissipate any other residual energies.

11.2 Personnel qualifications

The unit may only be decommissioned and disposed of by personnel who

- are authorised to do so due to their training and qualifications.
- are tasked to do so by the unit's operator.

11.3 Decommissioning

11.3.1 Temporary decommissioning

- 1 Completely drain the water.
- 2 Empty the hose system using the circulation pump (not with model SV1).
- 3 Switch off the unit and unplug the mains plug.
- 4 If the unit must be decommissioned for a longer period of time, apply anti-corrosion measures and regularly check the anti-corrosion agent.


11.3.2 Final decommissioning

- 1 Perform the work steps set out in the "Temporary decommissioning" section.
- 2 Properly dispose of material, components, lubricating and auxiliary materials.

11.4 Disposal

Perform the following steps to ensure proper disposal after disassembly:

- Dispose of the unit according to the local applicable regulations.

	NOTICE
	<p>Environmental damage due to improper disposal!</p> <p>Incorrect disposal may result in environmental damage.</p> <ul style="list-style-type: none">• Observe the manufacturer's specifications for the lubricants and auxiliary materials to ensure environmentally-friendly disposal.

12 Declaration of Conformity

in accordance with the Low-Voltage Directive 2014/35/EU, Annex IV

Name of the manufacturer ERME AG
SWISS VACUUM SOLUTIONS

Manufacturer address Grossmattstrasse 25
CH - 8964 Rudolfstetten

Product We declare that the product:
Sous vide basins
Type Table models (SV1, SV3, SV5)

Relevant EU directives complies with the relevant regulations:
Low-Voltage Directive version 2014/35/EU
EMC Directive version 2014/30/EU

Applied harmonised standards: DIN EN 60335-1: 10/2012:
Household and similar electrical appliances - Safety- Part 1: General requirements

Authorised representative for the compilation of technical documents: ERME AG

Technical documentation is available.

The instructions corresponding to the unit are available.

- In the original version
- In the national language of the user

It is assumed that the product will only be operated in accordance with its intended use. Refer to the technical documentation for information about the intended use.

Rudolfstetten, 8 January 2018

Signature



Thomas Meyer