

SV G25L



115130

SV G16L



115131

ENGLISH

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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- Only use the device indoors.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply (pull the plug from the socket) and contact the service company.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**

- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.
- Check the power cord regularly for damage. Do not use the device if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

- Always hold of the plug to disconnect the device from the power supply.
- Never carry the device by its supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Remove the plug from its socket:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



HOT SURFACE! Risk of burns!

Follow the safety instructions below to avoid the hazard.

- During the operation device housing and lid become very hot. Do not touch the device! The device must be held only by the designed handles and operational elements.
- After the device has been switched off it remains hot for some time. Before cleaning or moving the device let it cool down sufficiently.
- **Never** move the device during work.



WARNING! Fire and explosion hazard!

Follow the safety instructions below to avoid the hazard:

- Do not cover the device with e.g. aluminium foil or clothes.
- Do not use the device in the immediate vicinity of the heat source and hot surfaces.
- Do not place any flammable objects on the hot surface or the device.
- Never use the device near the flammable materials (such as alcohol, spirits, petrol, etc.). High temperature may cause their evaporation and due to contact with the ignition sources the explosion may occur, and it may result in personal injuries and material damage.
- In case of fire, remove the plug from the socket before the fire extinguishing activities. When the fire has been extinguished ensure sufficient fresh air inflow. Caution: Never use water for fire extinguishing when the device is connected to the power supply. **Electric shock hazard!**

**CAUTION! Risk of damage due to improper operation!**

Incorrect handling may cause damage to the device. To avoid the hazard results please follow the safety instructions below.

- Never expose the device to high temperature (a cooker, etc.) or weather conditions (rain, etc.).
- Do not allow that the power supply cord hangs above the edge of the working surface.
- Use the device only when it is positioned on an even and stable surface.
- Do not use the device with the external timer or remote control.
- Use the device only to heat up water for heat processing of the vacuum packed foods.
- Note the minimum volume of water.
- Do not heat up any liquids but water.
- Do not immerse the device in water or other liquids during cleaning.
- Do not use any scouring agents that include solvents or corrosive cleaning agents for cleaning. They may damage the surface.

1.3 Proper use

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The Sous-Vide cooker is designed for cooking the vacuum-packed food products in the water bath.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Technical data

4.1 Technical specification

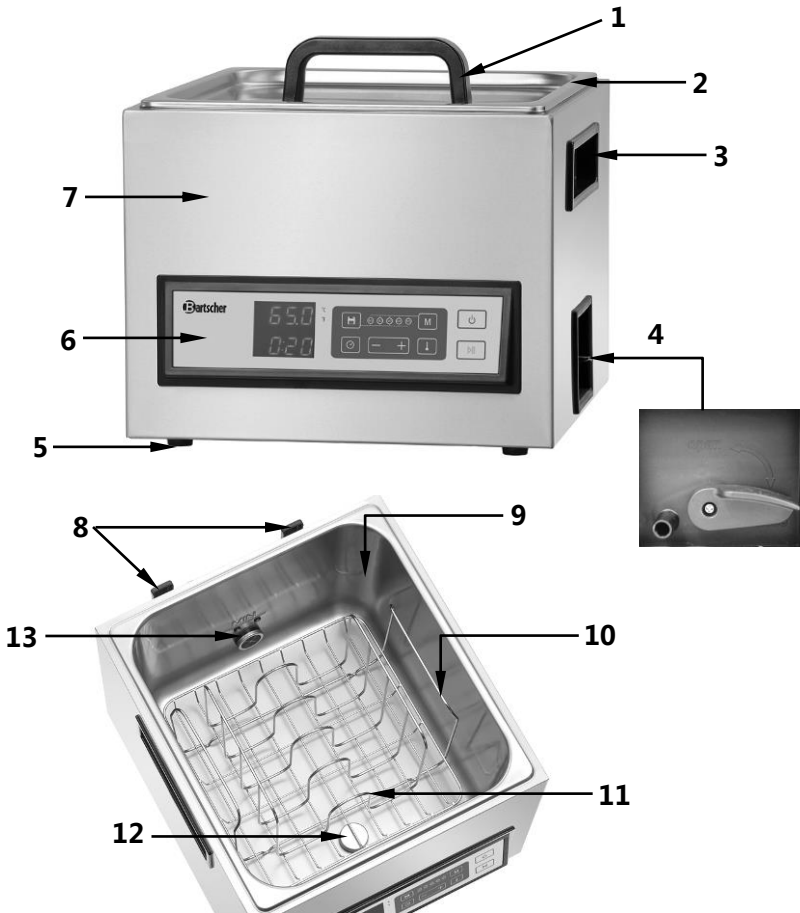
Description	Sous-Vide cooker SV G25L
Code-No.:	115130
Material:	Stainless steel
Realization:	▪ Timer ▪ Digital display ▪ Dry-run protection ▪ control: electronic ▪ Properties: - Memory function with 5 memory slots - Programmable timer - Acoustic timer
Basin:	▪ Number of basins: 1 ▪ Basin size: W 300 x D 500 x H 200 mm ▪ basin capacity: 25 litres
Temperature range:	25 °C to 90 °C
Temperature control:	in 0.1 °C steps
Time setting:	0 minutes – 99 hours, intervals time setting: 1 minute / 10 minutes / 30 minutes
Power:	2 kW / 220-240 V 50 Hz
Dimensions:	W 345 x D 575 x H 317 mm
Weight:	9.5 kg
Accessories:	Holder, frame for vacuuming bags, drain hose

We reserve the right to make technical changes!

Name	Sous-Vide cooker SV G16L
Code-No.:	115131
Material:	Stainless steel
Realization:	▪ Timer ▪ Digital display ▪ Dry-run protection ▪ control: electronic ▪ Properties: - Memory function with 5 memory slots - Programmable timer - Acoustic timer
Basin:	▪ Number of basins: 1 ▪ Basin size: W 300 x D 330 x H 200 mm ▪ basin capacity: 16 litres
Temperature range:	25 °C to 90 °C
Temperature control:	in 0.1°C steps
Time setting:	0 minutes – 99 hours, intervals time setting: 1 minute / 10 minutes / 30 minutes
Power:	2 kW / 220-240 V 50 Hz
Dimensions:	W 345 x D 400 x H 317 mm
Weight:	7.5 kg
Accessories:	Holder, frame for vacuuming bags, drain hose

We reserve the right to make technical changes!

4.2 Overview of parts



- | | |
|---------------------------------|-------------------------------------|
| 1 Lid handle | 8 Cable holders / drain hose |
| 2 Lid | 9 Basin |
| 3 Handle (2) | 10 Handle |
| 4 Water drain with valve | 11 Frame for vacuuming bags |
| 5 Feet (4) | 12 Water outlet |
| 6 Control panel | 13 Water inlet |
| 7 Body | |

5. Installation and operation

5.1 Installation

Positioning

- Unpack the device and remove all package materials according to the valid environment protection regulations.
- Put the device on an even, stable, dry and waterproof surface which is resistant to high temperature.
- **Never** place the device on an inflammable surface.
- **Never** place the device at the edge of a table to avoid tilting or falling.
- **Never** put the device in a moist or wet area.
- Do not place the device near open flame, electric heaters or other heat source.
- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.
- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



CAUTION!

Never remove the nameplate and warning signs from the device.

Connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate).

Connect the device only in case of compliance!

- The power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

5.2 Operation

5.2.1 Preparation of the device

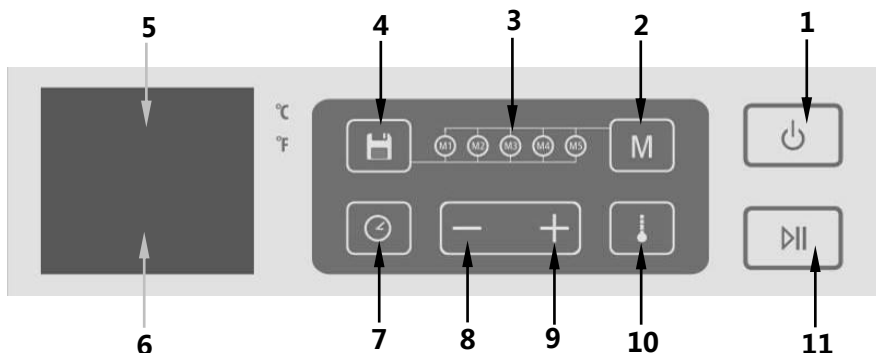
- The device should be thoroughly cleaned before the first use. Follow instructions in **section 6 “Cleaning and maintenance”**.
- Fill the device with water before use, paying attention to the “MIN” mark on the basin back wall.
- When the water level is below the “MIN” mark, the sensors installed below detect it and the device does not start. The digital display shows error code E001.

Always fill the device with water above the “MIN” mark.



- Connect the device to the single grounded socket.
- Start the device by pressing **ON/OFF** key (1). (fig on page 40).
- The “click” sound is heard. The digital display shows the current water temperature in the basin.

5.2.2 Control panel / functions of operational elements



1 ON/OFF key

Press and hold the key for 1 second to turn the device on.

The LED indicator comes on and indicates that the device is connected to the power supply.

2 Program key

Pressing of that key allows for selecting the saved program (M1-M5).

3 LED indicators “M1-M5”

Appropriate LED indicator comes on after selecting the saved program.

4 “Save” key

That key allows for saving the entered settings.

5 Digital temperature display

Shows current water temperature in the basin.

6 Digital time display

Shows time remaining to the cooking end.

7 Time setting key

Allows for setting time between 00:00 and 99:00 hours.

The default time is: 02:00.

8 Setting key decreasing temperature or time

9 Setting key increasing temperature or time

10 Temperature setting key

Temperature may be set in range from 25 °C to 90 °C.

The default temperature is 60 °C.

11 Start/Stop key

Pressing of that key starts and stops the cooking process.

5.2.3 Settings

Temperature

- The default temperature is 60 °C. Temperature may be set in range from 25 °C to 90 °C.
- To set the required temperature press the temperature setting key (10) once. The blinking default temperature appears in the upper part of the digital display. When the temperature indicator blinks, keys “-” (8) or “+” (9) allow for decreasing or increasing the preset value.
- Pressing and holding the key during the first 2°C allows for setting every 0.1 °C, and then every 1.0 °C.
- Press and hold “Save” key (4) for 6 seconds to save the set temperature.

Hint: The device is set for temperature measurement in °C (Celsius) by default. To switch it to °F (Fahrenheit) press the temperature setting key (10) until the digital display shows °F.

Cooking time

- It is preset to 02:00 hours by default. It is possible to set the cooking time in range 0 minutes – 99:00 hours.
- To set the required cooking time press the time setting key (7). The lower part of the digital display shows blinking time of 02:00 hours. When the cooking time indicator blinks, keys “-” (8) or “+” (9) allow for decreasing or increasing the preset value.
- There are the following intervals of setting the cooking time:
 - 0 – 0.30 h in 1-minute intervals;
 - 0.30 - 3 h in 10-minute intervals;
 - 3 - 99 h in 30-minute intervals;
- Press and hold “Save” key (4) for 6 seconds to save the set cooking time.
- When the set cooking time elapses the device turns off and the digital display returns to the temperature indicator after 5 seconds.
- During the device turning off the digital display counts down 10 seconds before complete turning off.

Programs

It is possible to set up to 5 programs (M1 – M5). The required program should be set in the following way:

Press the program key “**M**” (2) once. The M1 LED comes on. Now select free program for data entering. After selecting the program press “Save” key (4).

Hint: to select another free program and enter data press the program key “**M**” (2), depending on free program:

M2 – program 2 - 2 times

M3 – program 3 - 3 times

M4 – program 4 - 4 times

M5 – program 5 - 5 times

In case of accidental pressing the program key “**M**” (2) six times the LED indicators go off. To return to data entering press the program key “**M**”. again.

- To enter data into the individual programs press the program key “**M**” (2) again to save the required temperature and cooking settings in program M1. The M1 LED comes on.
- Press the temperature setting key (10), the temperature indicator blinks. When the temperature indicator blinks, keys “-” (8) or “+” (9) allow for setting the required temperature in range from 25 °C to 90 °C. Finally press “Save” key (4).
- The LED indicator for program M1 is on and the cooking time may be set. Press the time setting key (7), the cooking time indicator blinks and the required cooking time may be decreased or increased with use of keys “-” (8) or “+” (9). Finally press “Save” key (4).
- After entering settings for program M1 press the program key “**M**” (2) twice to select free program M2 and enter data for it. Setting of all successive programs should be realized in the same way as for program M1.

5.2.4 Cooking food

- After entering the required temperature and time settings press the Start/Stop key (11) to heat water in the basin to the preset temperature.
- In order to use of previously set programs press the program key “**M**” (2) depending on program to be used (e.g. three times for program M3). Then press Start/Stop key (11) to heat water in the basin to the preset temperature. When the device starts heating the acoustic signal is emitted.

**HOT SURFACE! Risk of burns!**

**The device becomes very hot during the operation!
Do not touch the device! The device must be held only
by the designed handles and operational elements.**

- After reaching the preset temperature 3 - 5 acoustic signals are emitted. The time indicator blinks.
- Place frame on the holder and insert prepared vacuum-packed food into the frame.
- Carefully remove the lid with use of handle.
- Put the frame with holder and food in the heated water on the basin bottom using the handles.
- Bigger food pieces in the vacuum bags should be put directly into the basin next to the frame. (Fig. on the right)

**CAUTION!**

**Pay attention that the vacuum bags in the basin are fully immersed in water.
Otherwise press them with use of pliers.**

- Put the lid back on the basin.
- Press the Start/Stop key (11). The cooking process begins and will be realized according to the entered settings. The cooking time is counted down.
- To read the remaining time during cooking press the time setting key (7). The cooking time is shown in the lower part of the digital display.
- When the cooking time elapses, the acoustic signal is emitted.

**WARNING! Risk of burns!**

**Hot steam is released while opening the lid during the
operation, and hot condensate accumulates under the lid.
Burns may occur. Use the protective gloves.**

- Carefully remove the lid and take prepared food from the basin with use of holder or pliers.

Further setting instructions

- In case of manual setting of the cooking process (without selecting any program saved for M1 - M5) the temperature and cooking time may be changed at any moment during the cooking process. Follow the instructions in section **5.2.3 “Settings”**, subsections “Temperature” and “Cooking time”.
- Setting of the cooking time is **NECESSARY** for realization of the cooking process. For setting 00:00 hours the cooking process lasts without the time limit until it is interrupted or stopped by pressing the Start/Stop key (11).
- In order to interrupt the power supply and turn the device off press the time setting key (7) for 1 second.
- Unless specified otherwise, each key must be pressed for longer than 0.5 second to use it.
- When the water level in the basin is above the “MIN” mark and the digital display shows error code E001, add some salt to water and stir it well.

6. Cleaning and maintenance



WARNING!

Before cleaning disconnect the device from the power supply (pull the plug!).

Leave water and the device to cool down completely.

Water in the device may cause short-circuit, the device must not be penetrated by water.



CAUTION!

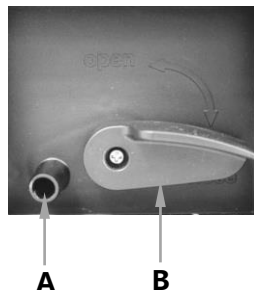
Improper use may cause the device damage:

- Never immerse the device fully in water or other liquids.
- Never wash the device in the dishwasher.
- The device is not designed for flushing with direct water jet. The device is not suited for direct washing via water jets.
- Never use any abrasive or aggressive cleaning agents to clean the device.

Cleaning of device and accessories

- Clean the device thoroughly after each use.
- Remove all food from the device.
- Remove frame and holder. Clean the accessories thoroughly with warm water and gentle washing agent. Rinse the cleaned elements in clean water and dry.
- Drain water from the device after cooling down.
- Fix the supplied drain hose to the water drain pipe (**A**) on the right side of the device.

Put appropriate container under the drain hose and open valve (**B**) by moving it towards the “OPEN” (fig. on the right). Wait for water to drain completely.



- Clean the basin with warm water and gentle washing agent.
- Rinse with clean water and empty the basin by draining water through the drain hose (as described above) or through the basin edge. Dry the basin using the soft cloth.
- Pay attention to keep the water inlet and outlet clean.

Realization of the cleaning cycle

- Periodically (once a month) realize the cleaning/descaling process. Proceed in the following way:
 - Fill the basin with clean water above the “MIN” mark and add appropriate amount of descaling agent (e.g. Bartscher descaler 190065). Follow the descaler manufacturer’s instructions on the packaging.
 - Set temperature to 40 °C and cooking time to 20 minutes. Press the Start/Stop to start the cooking process (without food).
 - When the preset time elapses, remove the plug from the socket and drain water from the basin through the drain hose. Rinse the basin 2 - 3 times with clean water or realize another cleaning cycle (without the cleaning / descaling agents) to make sure that the chamber and water inlet and outlet are clean.
 - When the vacuum bag cracks and the released food is in the water, it is also required to realized the cleaning / descaling process as described above.

Storing the device

- If the device is not used for a long time, clean it according to the above description and store in a dry, clean place, protected against cold, sun and, children.
Do not place any heavy objects on the device.

7. Possible Malfunctions

In case of operational anomalies before contacting the customer service department or vendor check the troubleshooting table below.

In case of non-operational device:

1. Check the supply cable to make sure it is properly connected to the socket.
2. Check the supply cable for damages.
3. Check the socket by connecting another device.
4. Check if the ON/OFF key is illuminated. If so, make sure it was pressed for longer than 1 second.
5. The digital is on, but the device does not start the cooking process, the display shows the error code. The following error codes may be displayed:

Error - Code	Cause	Solution
E001	▪ The basin is empty	▪ Fill the basin with water above the "MIN" mark
	▪ The water level is too low	▪ Fill the basin with water above the "MIN" mark
	▪ The device is not placed on the even surface	▪ Place the device on the even surface
	▪ Despite correct filling with water the sensors indicate too low water level	▪ Add some salt to the water and stir well
	▪ Error in the electronic system	▪ Contact the service company.

Error - Code	Cause	Solution
E002	Contaminants in water have clogged filter in the water outlet	Realize the cleaning cycle (6. "Cleaning and maintenance")
	The vacuum bags clog the water inlet in the basin	Put the vacuum bags again into the basin. Always use supplied frame and holder for the vacuum bags.
	The vacuum bags clog the water outlet in the basin	
	The vacuum bag has cracked and its content clogs the water inlet	Realize the cleaning cycle (6. "Cleaning and maintenance")
	Dirt has accumulated in the water circulation system	
	Error in the electronic system	Contact the service company.
E003	Error in the electronic system	Contact the service company.
E004	The lid is not placed correctly	Place the lid correctly
	Error in the electronic system	Contact the service company.
E009	Error in the electronic system	Contact the service company.
C	The device operates continuously for more than 200 hours	Realize the cleaning cycle (6. "Cleaning and maintenance")

If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - article and serial number (rating plate at the rear of the device);
 - date of purchase.

8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal.

For that purpose disconnect device from mains supply and remove mains connection cable from the device.



For the disposal of the device please consider and act according to the national and local rules and regulations.

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