

**EUROCHEF**



# **Sous Vide Immersion Heater / Circulator SV120**

## **User Manual**

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READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

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# Safety

- Read all instructions before using the device.
- Do not touch hot surfaces, always allow the appliance and other cookware to cool sufficiently before touching.
- To avoid the risk of electric shock, never immerse the power cord or plug in water and do not immerse in water past the "maximum" level marking. Never immerse the upper section of the machine in water or other liquid.
- Never operate the device with the heating element cover removed.
- Always ensure the device is securely clamped to the cooking pot.
- Adult supervision is required if the device is operated by children.
- Unplug the device from the power outlet when not in use and before cleaning to avoid contact. Never disassemble the device for cleaning more than is described in this guide.
- Do not operate the device with a damaged power cable or plug.
- Use due caution with heated appliances and cookware to avoid injury and damage to work surfaces etc.
- Never use de-ionised water.
- Always place food for sous vide cooking in a sealed bag before submerging it in water.
- Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Ensure food is cooked sufficiently before consumption.

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# Parts Identification



# Controls and Features



Control	Description
	<b>Temperature Display</b> – Shows the current temperature setting. When the appliance is heating up, the actual temperature is shown. When the appliance is in temperature setting mode, the display flashes.
	<b>Time Display</b> – Shows the current time setting. When the appliance is in time setting mode, the display flashes.
	<p>Multi-function control for basic appliance operation:</p> <p><b>On</b> – Press and hold for 5 seconds to switch appliance on. Once the appliance is on and ready for use, the controls flash and the appliance beeps.</p> <p><b>Off</b> – Press and hold for 5 seconds to switch appliance off.</p> <p><b>Start</b> – After setting temperature and time, press to start cooking process.</p> <p><b>Stop</b> – After starting the cooking process, press to cancel cooking. The appliance stops heating and circulating and returns temperature and time to default settings.</p>
	<p>Multi-function control for setting cooking temperature and time:</p> <p><b>Temperature</b> – Press until the temperature display flashes, then set the required value using + / - controls. Default value = 56°C (133°F) / range = 40°C (104°F) to 90°C (194°F).</p> <p><b>Time</b> – Press until the time display flashes, then set the required value using + / - controls. Default value = 8 hours / range = 10 minutes to 72 hours.</p> <p><b>Temperature Unit</b> – Press and hold for 5 seconds when setting temperature to toggle the display unit of measure between Celsius (°C) and Fahrenheit (°F).</p>
	<b>Increase</b> – When setting temperature, press and hold to increase in 1°C increments, or press and release to increase in 0.1°C increments. When setting time, press and hold to increase in 1 minute increments up to 2 hours, then after 2 hours, 30 minute increments.
	<b>Decrease</b> – When setting temperature, press and hold to decrease in 1°C increments, or press and release to decrease in 0.1°C increments. When setting time, press and hold to decrease in 1 minute increments if the current time is under 2 hours, or 30 minute increments if the current time is over 2 hours.

# Operation

1. Fill a suitable cooking pot with sufficient cold water and attach the appliance to it using the clamp. Plug the appliance into a 240VAC mains electrical socket, then press and hold  for 5 seconds to switch the appliance ON – the controls flash and the appliance beeps, indicating it is ready for use. The displays show the default time and temperature settings.
2. Press  – the temperature display flashes. Use  /  to set the required temperature.
3. Press  – the time display flashes. Use  /  to set the required cooking time.
4. Press  to start the cooking process. The appliance begins heating the water to the required temperature – during this stage, the temperature display shows the current appliance temperature. When the temperature is reached, the appliance beeps 3 times as a signal to start cooking the food and the timer begins counting down. Carefully place food pouches into the water.
5. When the timer reaches zero ("00:00"), the appliance stops heating and circulating the water, and beeps 3 times and  illuminates as a signal that cooking is finished. Remove food pouches from water.

**Note:** Once the cooking process has started, if you need to stop or reset the appliance, press  – the appliance stops heating and circulating water. Repeat steps 2 and 3 above to program a new cooking time and temperature.

## Sous Vide Cooking Guide

Sous vide is a popular cooking method, derived from a French term meaning “under vacuum”, and is used to describe the process of placing food in a bag and then slowly cooking it in a water bath that is maintained at a precise temperature. Sous vide cooking is suitable for all types of meat, poultry, seafood, vegetables and fruit, allowing food to cook in its own juices as well as any marinades, seasoning etc you add to the bag. It is difficult to overcook using the sous vide method, and the ability to cook food in individual bags makes it ideal for families and entertaining, as you can easily cater to personal requirements and prepare food ahead of time. The results of sous vide cooking are better retention of vitamins and minerals, more intense flavours and tenderer textures (particularly tougher cuts of meat). Sous vide cooking recommendations:

- Use fresh, high quality ingredients and ensure that meats, seafood and poultry have been stored at below 5°C. It is recommended to use a food thermometer to check the temperature.
- Make sure that food bags are clean and are not contaminated by dirt or other food items. To avoid cross-contamination, ensure that items used for raw ingredients do not come into contact with cooked foods.
- Season foods. For further flavour enhancement, add marinades, spices, herbs, butter, oil etc as desired.
- Remove as much air as possible from food bags before sealing. Vacuum sealing can be easily achieved using sealable bags or similar – fill a sink or container with water, then lower the food bag slowly into the water – as you do this, air in the bag is forced out. Once the bag is immersed up to the zipper (do not allow water to enter the bag), seal it. Commercial vacuum sealing machines are also available.
- Always carefully place food bags into the water. Ensure that food bags are fully submerged and that water can easily circulate around them.
- After sous vide cooking, you may wish to sear the food (particularly meat) to enhance its appearance. Remove food from the bag and sear it quickly in a hot pan. Searing can be done prior to cooking also.
- Ensure that food bags are completely sealed before starting cooking, and check that seals are intact after cooking.
- If cooked food is not to be consumed immediately, plunge the sealed food bag into ice water to quickly reduce temperature. Keep refrigerated. Remove food from bag and consume within the maximum "hold" time.

## Temperature and Time Guide

The following provides some general guidelines to temperatures and times for sous vide cooking. You can always adjust according to your personal preferences.

**NOTE:** Suggested times and temperatures are intended as guidelines – additional cooking time may be required to achieve desired results. • Longer cooking times may alter food texture. • All thicknesses are measured once the food has been vacuum sealed. • Thinner cuts of meat cook faster.

Food	Temperature	Time	Max. Hold Time (after cooking)	Thickness
<b>Beef and Lamb</b>				
Temperature Guide – <i>Rare</i> : 49°C   <i>Medium Rare</i> : 56°C   <i>Medium</i> : 60°C   <i>Medium Well</i> : 65°C   <i>Well Done</i> : 71°C+				
Tenderloin, cutlets, sirloin,	49°C +	1 hour	6 hours	1 to 2cm
Rib eye, rump, T-bone	49°C +	2 hours	8 hours	2 to 5cm
Blade, chuck, lamb leg / shoulder / shanks, game	49°C +	8 hours	10 hours	4 to 6cm
<b>Pork</b>				
Temperature Guide – <i>Rare</i> : 58°C   <i>Medium Rare</i> : 62°C   <i>Well Done</i> : 70°C+				
Belly	82°C	10 hours	12 hours	3 to 6cm
Ribs	59°C	10 hours	12 hours	2 to 3cm
Chops	56°C +	4 hours	6 hours	2 to 4cm
Roast	56°C +	10 hours	12 hours	5 to 7cm
<b>Poultry</b>				
Temperature Guide – <i>With Bone</i> : 82°C   <i>Without Bone</i> : 64°C				
Chicken breast with bone	82°C	2 hours	3 hours	3 to 5cm
Chicken breast without bone	64°C	1 hour	2 hours	3 to 5cm
Chicken thigh with bone	82°C	1½ hours	3 hours	3 to 5cm
Chicken thigh without bone	64°C	1 hour	2 hours	3 to 5cm
Chicken legs	82°C	2 hours	3 hours	5 to 7cm
Duck breast	64°C	2 hours	2 hours	3 to 5cm
<b>Fish and Shellfish</b>				
Temperature Guide – <i>Rare</i> : 47°C   <i>Medium Rare</i> : 56°C   <i>Medium</i> : 60°C				
Lean fish	47°C +	1 hour	1 hour	3 to 5cm
Fatty fish	47°C +	1 hour	1 hour	3 to 5cm
Shrimp	60°C	1 hour	1 hour	2 to 4cm
Lobster tail	60°C	1 hour	1 hour	4 to 6cm
Scallops	60°C	1 hour	1 hour	2 to 4cm
<b>Vegetables</b>				
Temperature Guide – 83°C to 87°C				
Root vegetables	83°C +	1 hour	2 hours	1 to 5cm
Tender vegetables	83°C +	1 hour	2 hours	1 to 5cm

## Seasoning Suggestions

The seasoning options with sous vide cooking are endless. Following are suggestions for some great flavour combinations, as inspiration to get you started.

### Lamb: (500g)

- 2 sprigs fresh rosemary and 1 tsp garlic powder
- 2 sprigs fresh mint
- 2 sprigs fresh thyme
- 3 anchovies, finely chopped
- 1 tsp ground coriander and 1 tsp ground cumin
- 1 tbs Moroccan spice rub
- 2 tbs olive oil, 1 tbs of lemon zest and 1 tsp garlic powder

### Beef: (500g)

- 50 g / 2 oz. butter, 2 cloves crushed garlic, 2 sprigs fresh thyme
- 50 g / 2 oz. butter, 2 cloves crushed garlic, 2 sprigs fresh parsley
- 50 g / 2 oz. butter, 2 tbs fresh chives, 1 tbs wholegrain mustard
- 1 tbs olive oil, 2 sprigs fresh thyme, 50 g / 2 oz. cooked bacon

### Salmon: (500g)

- 1 tbs soy sauce, 1 tbs honey and 1 tsp grated ginger
- 2 tbs maple syrup, 1 tbs soy sauce and 1 tsp garlic powder
- 2 tbs teriyaki sauce, 1 tsp grated ginger
- 1 tsp garlic powder and 1 tsp chili flakes

### White Fish: (500g)

- 2 slices lemon, 2 sprigs fresh dill
- 1 stalk lemongrass, 1/4 cup fresh basil, 2 slices lime
- 1 tbs soy sauce, 1 tsp sesame oil and 2 sprigs fresh coriander
- 1 tbs fresh dill, 1 tsp smoked paprika, 1 tsp lemon rind, 1/2 tsp cayenne

### Chicken: (500g)

- 2 slices lemon, 2 sprigs fresh thyme
- 50g / 2 oz. browned butter, 4 fresh sage leaves, salt and black pepper
- 20 g / 1 oz. butter, 2 sprigs fresh flat leaf parsley, 2 tbs capers
- 1 onion, 1 clove garlic, 1/2 cup chopped tomatoes, 1/4 cup fresh basil
- Mix 1 tbs ricotta with 1 tbs lemon zest and stuff mixture into chicken breasts

### Pork: (500g)

- 1 tbs fennel seeds, 1 tsp sea salt, 1 tsp black pepper
- 1/4 cup apple sauce, 1 tsp sea salt, 1 tsp black pepper
- 1 tbs lemon zest, 1 tbs fresh thyme, 1 tbs fresh sage, 1 tsp sea salt, 1 tsp black pepper
- 1 tbs ground cumin, 1 tbs ground coriander, 1 tsp cinnamon, 1 tsp brown sugar, 1 tsp chili flakes

# Troubleshooting

If an appliance safety over-ride occurs, the display shows a "code" that is used to identify the type of fault detected. The following information may assist in identifying a problem and rectifying it.

## "E1" code

Possible Fault	Action
<i>Water level sensor triggered – water level below minimum limit</i>	Switch the appliance off. Add sufficient water. Switch appliance on again and resume cooking process.

## "E4" code

Possible Fault	Action
<i>Boil dry sensor triggered – water level below minimum limit and water level sensor failed to trigger</i>	Switch the appliance off. Add sufficient water. Switch appliance on again. When the appliance has cooled sufficiently, it will resume the cooking process.

# Specifications

Electrical Requirements	240VAC / 50Hz
Power Consumption	800W maximum
Temperature Range	40°C to 90°C (104°F to 194°F)
Timer Range	10 minutes to 72 hours



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- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
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