

USER MANUAL

SOUS VIDE DEVICE

Model number WM-1601 SV



WARTMANN®

www.wartmann.cooking

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WELCOME

Congratulations on your purchase

Wartmann wishes you lots of cooking pleasure with your new Wartmann® sous vide device. With the Wartmann® sous vide device you can set the required duration and a precision temperature for a perfect cooking result.

With sous vide cooking you can cook your dishes, every time, with almost-perfect reproducibility. And it will save you time. Sous vide cooking is the perfect solution if you have to cook for smaller or larger groups.

With sous vide cooking your meat stays fabulously tender, your vegetables retain nearly all their nutritive value, and it is nearly impossible to overheat your dishes.

The Wartmann® WM-1601 SV sous vide device is an excellent choice for caterers and restaurants alike.

An excellent choice

The solidly designed Wartmann® sous vide device is very easy to install and operate. With a volume of 28 litres it is capable to cook a large number of servings at once. Carefully selected components are used for the production of the Wartmann® sous vide device.

For an optimal cooking result we advise the use of vacuum bags and a vacuum device. Wartmann® delivers various vacuum devices and vacuum bags to suit your needs.

Follow this instruction manual and maintain your Wartmann® sous vide device regularly for many years of sous vide cooking pleasure.

IMPORTANT

This instruction manual contains information for the use and maintenance of your Wartmann® sous vide device. Read this instruction manual carefully before using the Wartmann® sous vide device and keep it for possible later consultation.

Requires regular upkeep

This Wartmann® sous vide device is designed for (semi)-professional use and should be regularly descaled. In case of incorrect use, usage not in accordance with the instructions in the manual, or self-performed repairs, the warranty expires and Wartmann® will decline any responsibility for any damage caused by this.

People with disabilities

The Wartmann® sous vide device can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the Wartmann® sous vide device in a safe way and if they understand the hazards involved.

Check electrical connections

Check if the voltage indicated on the Wartmann® sous vide device conforms to the local mains voltage before connecting the Wartmann® sous vide device. Connect the Wartmann® sous vide device exclusively to a grounded socket. In case the plug, power cord or the Wartmann® sous vide device itself is damaged, repairs must be carried out first or the relevant part should be replaced by a qualified service centre.

Prevent water from getting into contact with electrical parts

The Wartmann® sous vide device contains electrical parts and heating elements. To avoid danger, the power cable, power socket, fan outlet and control panel should not come into contact with water. Make sure that no water ever enters the Wartmann® sous vide device, other than the water basin, to prevent electrical shock and/or damage to the Wartmann® sous vide device.

Contains heating elements

The water inside the Wartmann® sous vide device may be hot. The water temperature is indicated at the display. Do not touch the hot water to avoid burns. In case of doubt use a thermometer to check the water temperature. Use pliers to remove vacuum bags from the hot water. Also avoid getting into contact with the hot surfaces during or after use to avoid burns.

Do not position the Wartmann® sous vide device near flammable materials (such as curtains) or cleaning agents (such as methylated spirit).

Maintain proper water levels

During use the water level in the water basin should be kept between the lowest water level "MIN" and the highest water level "MAX" indicators to avoid damaging the machine.

Use original accessories

This manual applies to the optional use of Wartmann® accessories. For accessories from other suppliers, other instructions may apply.

OVERVIEW

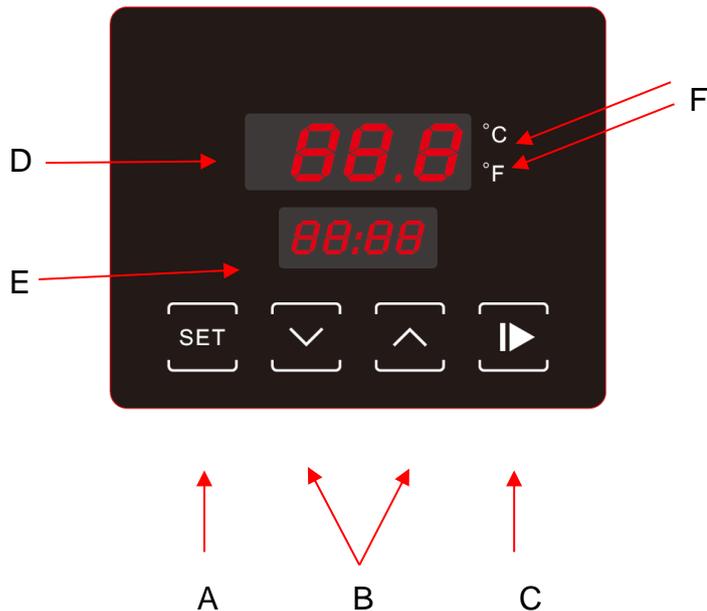
Base unit



Accessory tray with rack



Control panel



C. Start/Stop button]>

Press this button for the first time after the Wartmann® sous vide device has been switched on. It will bring the Wartmann® sous vide device from offline [OFF] to standby.

After that, use this button to switch between standby and operational. When standby the displays [D] and [E] show the set temperature and the set duration. When operational the displays [D] and [E] show the actual temperature and the remaining duration.

A. Set button [SET]

When the Wartmann® sous vide device is in standby, press [SET] to switch between the setting of the required time and the required temperature. The selected display, [D] or [E], will flash.

When the Wartmann® sous vide device is operational, press [SET] for a longer time to show the set temperature and the set duration on both of the displays [D] and [E].

B. Adjustment buttons [V|^]

The buttons [V] and [^] can be used to set the required temperature and time. Use the adjustment buttons to decrease [V] or increase [^] the set value. Use the [SET] button to switch between the displays.

Press both adjustment buttons simultaneously to change the temperature unit from °Celsius to °Fahrenheit and vice versa.

USING THE SOUS VIDE DEVICE

Unpacking the sous vide device and preparations for first use

Take the Wartmann® sous vide device out of the box and remove all packaging materials. Place the Wartmann® sous vide device on a horizontal surface in a location. Check that the power switch at the back is easy accessible. Mount the rack on top of the tray and place the combination inside the water basin.

Insert the power cable into the power socket at the back of the Wartmann® sous vide device, then plug the power cable into a grounded socket.

Switching on the sous vide device

Fill the water basin with water. The water level should be between the “MIN” and “MAX” indicators imprinted inside the water basin. Note that the water level may rise when placing the vacuum bags, therefore always leave enough free space to compensate for the volume of the vacuum bags. Optionally place the lid on top of the Wartmann® sous vide device.

Flip the power switch at the back of the Wartmann® sous vide device. The temperature display will now show the text “OFF”. Your Wartmann® sous vide device is now ready for use.

Set time and temperature

Press]> to switch to standby. The temperature display [D] will show the last set water temperature; the time display [E] will show the last set time.

Press the up- and down arrows to set the required time and temperature. Press [SET] to switch between setting the time and the temperature.

To change the temperature unit from the default Celsius to Fahrenheit, or vice versa, press the up- and down arrows simultaneously.

Start Cooking

Verify that the vacuum bags are properly sealed and not punctured. Place the vacuum bags in the water basin, check that the water level is not above the “MAX” indicator, and close the lid.

Press]> to start cooking. The Wartmann® sous vide device is now operational and the displays will show the actual temperature and remaining time.

Finish Cooking

Once the cooking is finished - the remaining time is zero – the Wartmann® sous vide device will beep every 20 seconds. Lift up the lid and take the vacuum bags out of the water basin. You may need to use pliers to avoid getting burned. Process the vacuum bags further as required by your recipe.

Press]> to switch back to standby. Otherwise the beep will repeat every 20 seconds for 30 minutes while the water is kept at the set temperature.

Another cooking

Another cooking cycle can be started immediately by placing the next set of vacuum bags and pressing the]> button.

AFTER USE

Switch-off

Switch the Wartmann® sous vide device off with the power switch after use. To avoid premature aging of the Wartmann® sous vide device the water should be drained and the water basin cleaned.

Cleaning

Let the water cool off to room temperature before cleaning. Unplug the power cord from the wall socket. Place a large bucket under the drainage tap and drain the water. Carefully take out the rack and tray out by slowly lifting at the handles at both sides.

Clean the water basin, the tray and rack and any other accessories. Dry with a soft cloth and put the accessories back in the water basin for storage. Make sure not to damage any inner parts when cleaning the Wartmann® sous vide device.

Storing

Once the water basin and accessories are clean and dry the Wartmann® sous vide device may be stored horizontally. Do not store the Wartmann® sous vide device upside down.

Maintenance

The Wartmann® sous vide device must be descaled regularly and at least after every hundred hours of usage. For hard water descaling may be required more frequently. See the paragraph on descaling.

For an optimal lifespan of your Wartmann® sous vide device, we recommend to not fill a hot Wartmann® sous vide device with cold water, or to fill a cold Wartmann® sous vide device with hot water.

The water in the water basin should be frequently refreshed. We recommend to replace the water on a daily basis.

DESCALING

Why descaling

Tap water contains minerals such as Calcium and Magnesium. Heating this water results in scale deposits on the thermostat and the heating element of the sous vide machine. As a result the heater may not work efficiently and the water pump may get blocked. The Wartmann® sous vide device should therefore be descaled regularly. The frequency with which you need descaling depends on the hardness of your tap water. We recommend to descale the Wartmann® sous vide device after every 100 hours, or after every 20 times, of use.

Tools

To descale the Wartmann® sous vide device you will need a suited descaling agent. You may use a food safe (white) vinegar or citric acid as a descaling agent. Check the recommended temperature for your descaling agent before usage.

Descaling process

Fill the water basin with water just up to the “Max” indication, leaving enough space to add the descaling agent. Add the descaling agent. For vinegar, add 15 grams of vinegar. Wear protective clothing when working with chemicals, use rubber gloves and safety glasses. Rinse immediately with clean water if undiluted chemicals get into your eyes; if necessary contact your doctor.

Plug the power cord into the power socket and switch the Wartmann® sous vide device to standby. Set the duration at 3 hours and the temperature at 80°C (176 F).

Press]> to start the descaling process. After 3 hours you will hear a beep tone.

Press]> to switch the Wartmann® sous vide device in standby. Switch the Wartmann® sous vide device off and remove the power cord from the power socket.

Check the device for any signs of remaining scale. Repeat the above cleaning cycle if scale is still present; if necessary add more descaling agent.

If there are no more signs of scale then please a bucket under the drainage tap and drain the water basin. Rinse the water basin and accessories with clean water.

If the water filters at the bottom of the water basin are blocked, then they can be unscrewed, removed and cleaned. Do not forget to screw the water filters back in place.

RECYCLING THE SOUS VIDE DEVICE

If the Wartmann® sous vide device is at the end of its life cycle, you can deliver it to a collection point for the recycling of electrical equipment. The Wartmann® sous vide device should not be disposed of along with regular household rubbish.

APPENDIX: TROUBLESHOOTING

In general the Wartmann® sous vide device performs adequately. Should however a malfunction occur, then please first try the troubleshooting recommendations mentioned below.

SYMPTOM	POSSIBLE CAUSE	SOLUTION
The sous vide device does not switch on. The displays do not light up.	The power cord is damaged, the plug is not in the socket or there is no voltage on the socket.	First check if the power cord is undamaged and then insert the plug into a socket which you know has power.
	The power switch at the back is in the off-position.	Flip the power switch at the back to the on position.
The water is not circulating.	The sous vide device is standby.	Press]> to start the water circulation.
	The water filters are blocked.	Check that the water filters at the bottom are not blocked.
	The water pump is broken.	Contact your service centre.
The water circulates much slower than normal.	The water filters are blocked.	Check that the water filters at the bottom are not blocked.
	The sous vide device requires descaling.	Descal the sous vide device.
The water is not heating up.	The set temperature is lower than the water temperature.	Long press]> and check that the set temperature is higher than the actual water temperature.
	The thermometer or heater is broken.	Contact your service centre.
The display shows E01	The water level is below the minimum level.	Add water until the water level is above the "MIN" indicator.
The display shows E02	Despite heating, the water temperature did not increase during 15 minutes.	Check that the water temperature is increasing. Eg – with and thermometer. Then contact your service centre.
The sous vide device no longer works (properly).	There is a software malfunction.	Remove the plug from the socket, wait 10 seconds and reconnect the sous vide device.

Type number	WM-1601 SV
Mains voltage	220-240 Volts / ~50 Hz
Power	1800 Watts
Capacity	28 litres
Temperature range	5°C - 95°C
Temperature setting precision	0.1°C
Temperature accuracy	0.5°C
Duration range	0 - 99 hours
Weight	7.5 kilogram
Dimensions	568 x 277 x 429 mm (LxHxW)

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