

## **IMPORTANT INFORMATION FOR ALL USERS REGARDING MAINTENANCE REQUIREMENTS TO COMPLY WITH MANUFACTURER WARRANTY**

If you require further assistance, please email Proline [info@prolineaustralia.com.au](mailto:info@prolineaustralia.com.au) and request a call back.

### **DESCALING**

**It is essential the machine is descaled on a preventative basis to comply with the manufacturer's warranty.**

Limescale if allowed to build up on the heating element will damage the machine, often irrevocably. This will result in the failure of the heating element or the machine tripping the power supply circuit breaker when turned on.

Descaling may be required more frequently in areas with high levels of mineral deposits "Hard Water". This is the operator's responsibility to access and ensure more frequent descaling regimes are applied.

Descaling may be required more frequently if the water used is continuously topped up to compensate for evaporation, this concentrates the mineral deposits in the water.

Dispose of any water used in the container at the end of each cook.

Fresh clean water must be used for every cook.

#### **Descaling Warranty Requirement**

*Commercial Use* - Monthly

*Domestic Use* - Quarterly

More Frequently in areas with hard water

#### **Descaling Product**

Cafetto Renew Descaler 4 x 25g sachet included with purchase.

To purchasing additional Cafetto Renew Descaler or to view the downloadable Safety Data Sheet go to our website- [www.prolineaustralia.com.au](http://www.prolineaustralia.com.au)

#### **Descaling Method**

One 25g sachet will make 1 litre of descaler when mixed with 1 litre of warm water.

Select a stable container suitable for sous vide cooking to perform the descaling maintenance.

Attach the appliance to the container and fill the container to the 'MAX' level indicated on the appliance with the descaling solution.

Turn the machine on and hold down the Start/Stop (Button 3) and Decrease Button (Button 5) simultaneously.

This will set the temperature to 80°C and the time to 3 hours.

These settings will flash 10 times, once they stop flashing, push the Start/Stop button to start the cleaning process.

The Machine will Beep when the cleaning process is completed.

Turn off and unplug the appliance.

When the appliance is cool, rinse the bottom in a warm water bath and dry before storing.

### **CLEANING**

**It is essential the machine is cleaned on a preventative basis to comply with the manufacturer's warranty.**

The water in the container must be changed daily.

On occasion a sous vide bag will break during cooking contaminating the water. This will cause fatty deposits on the internal parts of the machine causing pump blockages, heater failure or the machine tripping the power supply circuit breaker when turned on. If contamination of the water occurs, cleaning of the machine is required at the end of the cook.

#### **Cleaning Warranty Requirement**

Broken Bag Contaminating the water requires cleaning at the end of the current cook.

*Commercial Use* - Monthly as a minimum

*Domestic Use* - Quarterly as a minimum

## Cleaning Product

Dominant PX22, 1 x 30g sachet included with purchase.

To purchase additional Dominant PX22 and to view the downloadable Safety Data Sheet go to our website- [www.prolineaustralia.com.au](http://www.prolineaustralia.com.au)

## Cleaning Method

One 30g sachet will make 5 litres of cleaning solution when mixed with 5 litres of warm water.

Select a stable container suitable for sous vide cooking to perform the cleaning maintenance.

Put the appliance in the container and fill the container to the 'MAX' level indicated on the appliance with the cleaning solution.

Turn the machine on and hold down Start/Stop (Button 3) and Decrease Button (Button 5) simultaneously.

This will set the temperature to 80°C and the time to 3 hours.

These settings will flash 10 times, once they stop flashing, push the Start/Stop button to start the cleaning process.

The Machine will Beep when the cleaning process is completed.

**To avoid electric shocks that can cause serious personal injury switch the appliance off and unplug.**

When appliance is cool, remove the Stainless-Steel Housing by removing the 2 screws located either side of the housing. Once removed the housing can be pulled down and removed, revealing the Internal parts.

Using a nylon toothbrush, and or cotton ear bud with hot water gently agitate and remove any contaminants on the internal parts, see below diagram, including the inside of the stainless-steel housing (34A).

Pay particular attention to;

34A Stainless Steel Housing – particularly Internal and vented surfaces

32A Heating Element – particularly inside the coil.

29A Low / High Water Switch Float – ensure both floats move freely on the plastic post.

26A Submersible Pump – particularly the water intake on the side of the pump next to the heating element.

Do not rinse these parts with water to remove contaminants, **never submerge the main body or power cable in water.**

Inspect again for contaminants and repeat if necessary.

Reinstall part 34A Stainless Steel Housing, secure with the 2 screws and dry the machine with a cloth.

Use a dry cloth to wipe down the top parts that are not immersed.

## Parts Description

### External Part

34A Stainless Steel Housing

### Internal Parts

26A Submersible Pump

27A Pump Mount

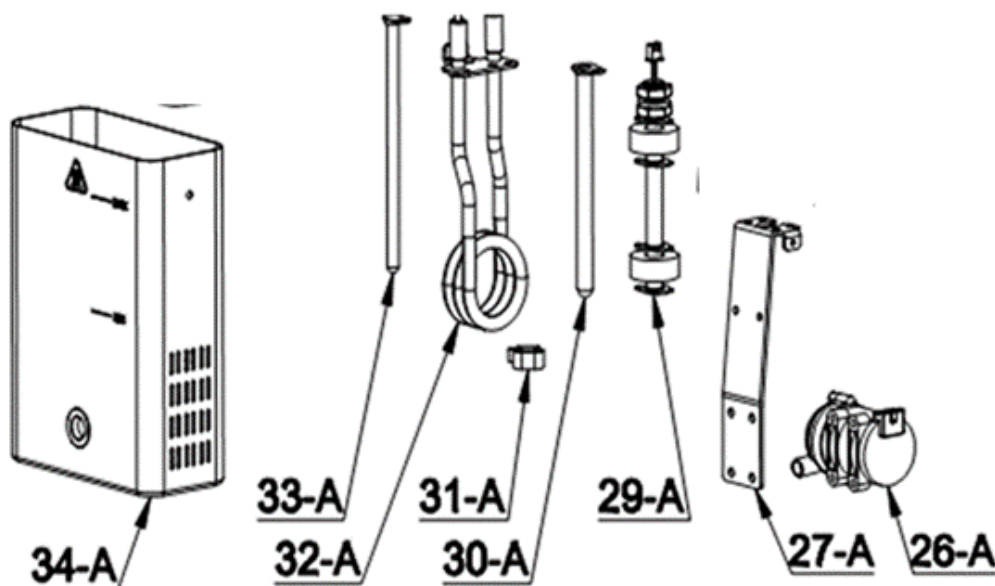
29A Low / High Water Switch Float

30A Fuse

31A Band

32A Heating Element

33A Temperature Sensor



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