



pro-line™

Sous Vide Precision Cooker

IPX7 COMMERCIAL

SV-C2

User Manual





Congratulations on your purchase of a Pro-line Sous Vide Precision Cooker.



Note: Please read through the instructions carefully before using or installing the product and ensure that the manual is kept in a safe place for future reference.

The system must be properly installed and located in accordance with the installation instructions before it is used.

During the set up of this product if you have any questions / comments / issues **DO NOT RETURN TO STORE.**
FOR SERVICE AND TECHNICAL ADVICE VISIT WWW.PROLINEAUSTRALIA.COM.AU/CONTACT

Pro-line Australia
PO Box 4187
Norwood South LPO
South Australia 5067

Email: info@prolineaustralia.com.au
Web: www.prolineaustralia.com.au

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Electrical Requirements:
Australia / New Zealand 220-240V 50/60Hz
Due to manufacturing alterations product
may vary slightly from that pictured.

OPERATION CONDITIONS & SAFETY PRECAUTIONS

- All components need to be installed in accordance with the user manual instructions for correct performance of unit.

READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATION OF THE UNIT

- Pro-line recommends a safety switch is installed between the Sous Vide Precision Cooker and the wall plug.
- This appliance should be used in conjunction with a safety switch.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- If the cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not use appliance for other than Intended use.
- Do not disassemble, repair or re-form the unit. It may cause injury, fire or other malfunctions. A qualified service agent must make all service adjustments. Removing any part in attempt to service the unit will void the warranty.
- To protect against fire, electric shock and personal injury, do not immerse the power cord or plug in water or other liquids.
- Do not fill water past the 'MAX' fill line. Do not immerse the upper section of the machine in water or other liquid.
- Do not use this appliance outdoors or on wet surfaces. It is for household, indoor use only.
- Do not place the appliance or power cord on or near the edge of a bench or table during operation. Always ensure cooking container is out of reach of children.
- Do not place the appliance or power cord on or near a hot surface or any other heat source.
- Do not operate the appliance near explosive or flammable material.
- Place your cooking container on a heat protector or mat to avoid damaging work surface. Do not operate the unit on an inclined surface. Operate on a dry, flat and stable surface.
- Do not use attachments not recommended or sold by the manufacturer as it may lead to fire, electric shock or injury.
- If an extension cord is used with this unit, the extension cord must have a rating equal to the rating of this appliance.
- Children should be supervised to ensure they do not play with the appliance.
- Unplug the unit when not in use and before cleaning. Allow the appliance to cool before handling it or emptying the water container.
- Use only clean water with this appliance.



CAUTION: The cooking container, water bath, submerged part of appliance and food pouches will become hot during use, use extreme caution to avoid burns. Always allow system to cool before handling or emptying water bath.

CAUTION: Do not submerge the appliance past the 'MAX' level mark. Extreme care must be taken to ensure the water level in the cooking container does not go higher than the 'MAX' level line on the appliance when food pouches are added to the water bath. Allow sufficient room to accommodate the volume of food pouches without exceeding the 'MAX' level line. Ensure food pouches are completely submerged.

IMPORTANT: Do not operate the appliance without sufficient water in the cooking container. The water level must be above the minimum 'MIN' level mark and completely cover submerged food.

A heatproof stationary clip or similar may be used to attach the sealed food pouch to the side of the water container to prevent it moving around during cooking and keep it submerged. Ensure the clip does not perforate the food pouch.

| System Specifications | Pro-line Sous Vide Precision Cooker |
|-----------------------|-------------------------------------|
| Model Code | SV-C2 |
| Product Dimensions | 155 (L) X 174 (W) X 319 (H) mm |
| Product Weight | 3KG |
| Power | 220-240V ~ 50/60Hz, 2300W |
| Temperature Range | 5-95°C |
| Time Setting Range | 5 minutes - 99 hours and 59 minutes |
| Working Capacity | 80 Litres Covered Container |

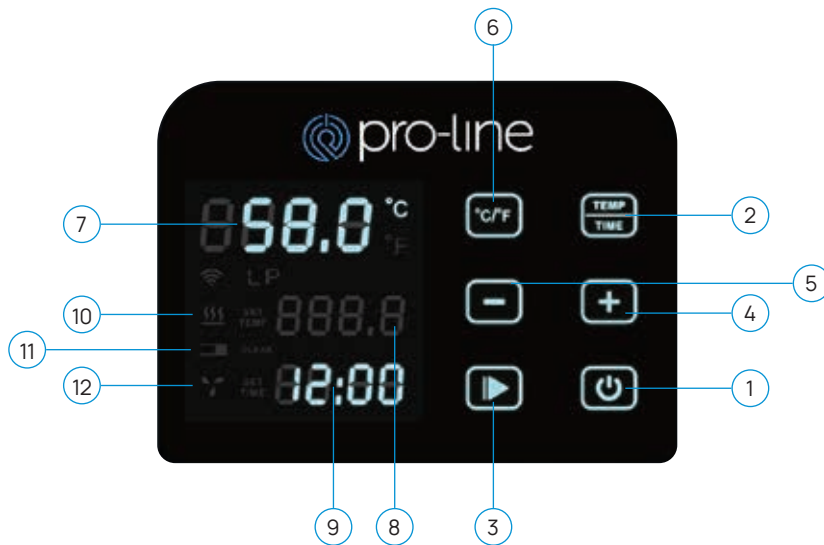
SV-C2 PARTS IDENTIFICATION

1. Touch Control Panel
2. Handle (behind unit)
3. Maximum Water Level 'MAX' mark
4. Minimum Water Level 'MIN' mark
5. Water Container Attachment Arm (behind unit)
6. Water Inlet
7. Water Outlet
8. Housing Attachment Screw (for cleaning & maintenance)
9. Stainless Steel Housing



SV-C2 CONTROL PANEL

1. Power Button
2. Set Temperature/Time
3. Start/Stop
4. Increase
5. Decrease
6. Set Temperature Unit
7. Temperature Display
8. Set Temperature Display
9. Time Display
10. Heat Indicator
11. Clean Reminder (if installed)
12. Circulation Pump



SV-C2 CONTROL PANEL DESCRIPTION

1. Power

In standby mode press to turn unit on. The current temperature will be displayed.

Second press will turn unit off to standby mode. Fan will automatically stop after approximately 30 minutes.

2. Set Temperature/Time

Switches between Temperature and Time settings.

First press, Temperature display will flash, set desired temperature with Increase/Decrease buttons.

Second press, Time display will flash, set desired cooking time with Increase/Decrease buttons.

If no settings are selected the display will flash 10 times, then exit Set Temperature/Time mode.

3. Start/Stop

Press Start/Stop to start the machine, heating and Circulation will start.

Press Start/Stop the timer starts to count down.

Press Start/Stop again to return the machine to standby mode.

4. Increase

'+' increases the Temperature and Time settings.

5. Decrease

'-' decreases Temperature and Time settings.

6. Set Temperature Unit

Press to switch between Celsius and Fahrenheit temperature units.

7. Temperature Display

Displays the actual temperature of the water bath at that moment.

8. Set Temperature Display

Displays the set operating temperature.

9. Time Display

Prior to the Start/Stop button being pressed, the set time is displayed.

In working mode the time remaining from the set time is displayed.

10. Heat Indicator

Icon Flashes when Heating.

11. Cleaning Reminder (if installed)

Icon will illuminate after 20 individual cycles or 100 hours total operating time.

12. Circulation Pump

Icon Flashes when circulating water.



FOOD SAFETY GUIDELINES FOR SOUS VIDE COOKING

FOOD SAFETY CAUTION: Pregnant women, very young children, the elderly and those with compromised immune systems should not consume foods cooked using the Sous Vide method. Food standards recommend that for safety, food should not be consumed if kept between 5°C and 55°C for longer than 4 hours.

Following the below guidelines will help to minimise the risk of food borne illness when using the Sous Vide method of cooking.

FOOD PREPARATION

- Wash hands well before commencing any food preparation.
- Do not cross contaminate - use separate cutting boards and utensils for raw and cooked food.
- Food items used for Sous Vide cooking must be of the highest quality in freshness and thoroughly cleaned.
- Ensure that the food pouches are clean and properly vacuum sealed and have not been contaminated.
- Prepare foods to the recommended thickness in the Temperature and Time guide.

COOKING

- Refer to the Temperature and Time guide as a guideline for cooking times and temperatures.
- Ensure that the food pouches are completely sealed before cooking commences and are still completely sealed when cooking has finished.

STORAGE

- If the food is not intended for immediate consumption, it should be quick chilled. To safely chill, completely submerge the sealed food pouch into an ice water bath for 30 minutes to 1 hour. The food may then be frozen or refrigerated for later consumption.
- Food cooked Sous Vide can be safely kept in the refrigerator for up to 48 hours.

TEMPERATURE AND TIME GUIDE

The tables are only meant to serve as a guideline to setting the temperatures and times for your cooking. Temperatures should be adjusted to your individual tastes and preference of doneness.

- Thickness measurement refers to thickness once the food has been vacuum sealed.
- Longer cooking times may result in an altered texture of finished foods.
- The longer the cooking time, the more tender the result.

TIP: Stick to the nominated cooking times initially then reduce or increase times in future to achieve your desired result.

- Cooking times are for foods starting at refrigerator temperature.

| Food | Doneness | Temperature (°C) |
|----------------------------------|-------------|------------------|
| Meat (Beef, Lamb, Pork, Veal) | Rare | 54 |
| | Medium Rare | 56.5 |
| | Medium | 60 |
| | Medium Well | 65.5 |
| | Well | 68-70 |
| POULTRY | | |
| White Meat (Duck Only) | Medium Rare | 56 |
| White Meat (All Poultry) | Medium | 60-63 |
| | Well | 75 |
| Dark Meat (All Poultry) | Medium | 65 |
| | Well | 75 |
| Fish | Rare | 40 |
| | Medium Rare | 50 |
| | Medium | 55 |
| Vegetables/Fruit | - | 82-85 |

| Food | Cooking Temp (°C) | Time | | Thickness |
|--|-------------------|-------|-------|-----------|
| | | Min | Max | |
| BEEF & LAMB | | | | |
| Tender Cuts (Tenderloin, Rib Eye, Sirloin, T-Bone Steak, Lamb Chops) | 56 or higher | 1hr | 2hrs | 1-2cm |
| | | 2hr | 4hrs | 2-5cm |
| Tough Cuts (Roast, Leg of Lamb, Chuck, Shanks, Game Meats) | 56 or higher | 8hrs | 24hrs | 4-6cm |
| PORK | | | | |
| Pork Belly | 60 or higher | 6hrs | 24hrs | |
| Pork Chops | 56 or higher | 1hr | 3hrs | 2-5cm |
| Pork Roast | 60 or higher | 3hrs | 6hrs | 5-7cm |
| Ribs | 59 | 10hrs | 24hrs | 2-3cm |
| POULTRY | | | | |
| Chicken Breast (Boneless) | 64 | 1hr | 2hr | 3-5cm |
| Chicken Breast (Bone-In) | 82 | 2hrs | 3hrs | 3-5cm |
| Chicken Leg/Thigh | 70 or higher | 1hr | 4hrs | 3-5cm |
| Duck Breast | 56 or higher | 2hrs | 8hrs | 2-3cm |

| Food | Cooking Temp (°C) | Time | | Thickness |
|---------------------------|-------------------|-----------|-----------|-----------|
| | | Min | Max | |
| FISH & SEAFOOD | | | | |
| Lean Fish | 50 | 40 | 110hrs | 12.5mm |
| Fatty Fish | 50 or higher | 40-50 min | 110hrs | 2.5cm |
| Shrimp | 60 | 1hr | Up to 1hr | - |
| Prawns | | | | |
| Lobster Tails | | | | |
| Scallops | | | | |
| PORK | | | | |
| Root Vegetables | 84 | 1hr | Up to 1hr | 1-5cm |
| Tender Vegetables | | | | |

OPERATING INSTRUCTIONS

Avoid using plastic containers made with BPA's or PVC materials.

Cooking container must be suitable for Sous Vide cooking.

1. Attach the Sous Vide Precision Cooker to the side of the cooking container via the water container attachment arm. Ensure the unit is secure and will not move during operation.
2. Place the vacuum sealed food pouches into the cooking container. Fill the container with water.

NOTE: Water must be filled to a level below the 'MAX' water level marking and the food pouches are completely submerged. Maximum amount of water the appliance can be used with is, 80L in a covered container.

TIP: Fill with warm water to speed up the time needed to reach the desired water temperature.

3. Plug in the unit and press the power button.

NOTE: To change Temperature Unit press the Set Temperature Unit button to change between °C and °F.

SET TEMPERATURE

4. Press Temp/Time button to adjust the temperature. Press the Increase or Decrease buttons to set the desired temperature.

NOTE: Temperature can be adjusted throughout the entire cooking process. The temp set range is up to 95°C in increments of 0.10°C.

SET TIME

5. After setting the temperature, press Temperature/ Time button a second time to switch from the temperature setting to time setting. Press the Increase or Decrease buttons to set the desired time (Time range from 5 minutes to 99 hours and 59 minutes).
6. Once temperature and time parameters have been set, press Start/ Stop to start the cooking process.

Heating and Circulation will start to pre-heat the water to the set temperature.

When the set Temperature is reached there will be an audible beep, press Start/Stop and the timer will start counting down.

When the timer finishes there will be an audible beep, press Start/ Stop to finish.

20 seconds after the timer finishes the count down, if no action is taken there will be a continuous audible beep, the water will remain at the set temperature until Start/Stop is pressed.

NOTE: During cooking process, loss of water from the container will occur. Regularly check that the water level is higher than the minimum (MIN) level mark. If the water level drops below minimum, the Sous Vide Precision Cooker will turn off and display an error code 'E01' as a safety precaution. For each cook always use fresh water and dispose of remaining water at the end.



CLEANING AND MAINTENANCE

IMPORTANT: To avoid personal injury before carrying out any maintenance or cleaning of the unit, ensure that the appliance is cool, that the power to the unit is turned off and power cord is unplugged from the socket.

Do not rinse or submerge the main body in water as water can enter and damage the upper section.

IMPORTANT INFORMATION REGARDING MAINTENANCE REQUIREMENTS TO COMPLY WITH MANUFACTURER WARRANTY

DESCALING

The appliance must be descaled on a preventative basis as limescale, if allowed to build up on the heating element, will damage the appliance. Descaling may be required more frequently in areas with high levels of mineral deposits "hard water" or if the water bath is continuously topped up to compensate for evaporation as this concentrates the mineral deposits in the water. Always use fresh water for every cook.

Sous Vide Descaler and Cleaning products are available from
www.prolineaustralia.com.au

CLEANING

It is essential the Sous Vide Precision Cooker is cleaned on a preventative basis, at least monthly, more often for heavily used appliances or if used in regions with hard water.

On occasion a sous vide bag will break during cooking, contaminating the water. This will cause fatty deposits on the internal parts of the appliance causing pump blockages, heater failure or the tripping of the circuit breaker. If this occurs cleaning of the internal parts of the appliance is required.

1. Prepare the cleaning or descaling product as per the product instructions.
2. Attach the appliance to the side of a suitable container and fill the container, to the 'MAX' level indicated on the appliance, with cleaning/descaling product.
3. Set the temperature of the appliance to 80°C and time to 3 hours, then push the Start/ Stop button to start the cleaning process.
4. The machine will beep when the cleaning process is completed.
5. To avoid electric shocks that can cause serious personal injury switch the appliance off and unplug.
6. When appliance is cool, remove the Stainless Steel Housing by removing the 2 screws located either side of the housing.

- Using a nylon toothbrush, and or a cotton ear bud gently agitate any contaminants away from the internal parts, including the inside of the stainless steel housing.

Pay particular attention to:

34A Stainless Steel Housing - internal and vented surfaces.

32A Heating Element - inside the coil.

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

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

- Rinse the above parts in warm water to remove contaminants, **never submerge the main body or power cable in water.**
- Re-install the Stainless Steel Housing, secure with the 2 screws and dry the machine with a cloth.
- Use a damp cloth to wipe the surface of the top, main body.

Parts Description

External Parts

34A Stainless Steel Housing

Internal Parts

26A Submersible Pump

27A Pump Mount

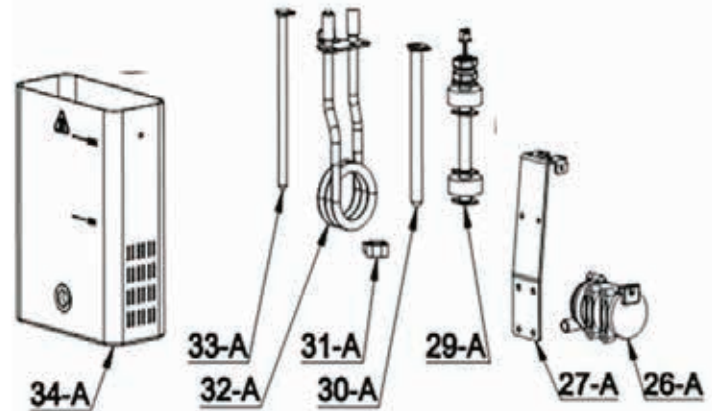
29A Low/High Water Switch Float

30A Fuse

31A Band

32A Heating Element

33A Temperature Sensor



TROUBLE SHOOTING: BEFORE YOU EMAIL FOR SERVICE PLEASE REVIEW THE TROUBLE SHOOTING TIPS FIRST.

| Problem | Possible Cause | Solution |
|--|--|---|
| The display screen reads error code: E01 | The water level is below the 'MIN' water level marker or higher than the 'MAX' water level marker. | Make sure the water level is between the 'MIN' and 'MAX' marks on the body of the Sous Vide Precision Cooker. Turn off the machine power - if the water level is too low, add the right amount of water to the container; if the water level is too high, remove some water from the container. |
| The display screen reads error code: E02 | <ol style="list-style-type: none"> 1. Possible issue with heating pipe 2. Possible issue with internal wiring 3. Possible issue with temperature sensor | Contact customer support. |
| The word CLEAN is displayed on the touch screen. | The machine has been working for more than 100 hours and requires a clean. | Refer to cleaning and maintenance section of this user manual. |
| LP is displayed on the touch screen. | The machine suddenly loses power during the normal cooking process. | Turn power off at wall socket, wait 10 seconds and turn back on. |

Your Pro-line Australian 12 Month Commercial Repair or Replacement Warranty

Pro-line warrants this appliance to the first purchaser and subject to the stated conditions:

Warranty covers any defects in material or workmanship in the manufactured product within the first 12 months of warranty, from the date of purchase.

To make a warranty claim you must visit Pro-line online at www.prolineaustralia.com.au/warrantyclaim

If a product is found to be faulty there is a 90 day return policy from the date of purchase. Products returned to store **MUST** be accompanied by a valid proof of purchase.

For warranty claims outside of 90 days from date of purchase, product will be repaired or replaced at our discretion. Repair or replacement costs of the product will be covered under warranty by Pro-line.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

The benefits given to you by this warranty are in addition to other rights and remedies of the consumer law in relation to the goods or services to which this warranty relates.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.

Conditions Of This Warranty:

1. This product has been fully installed in accordance with the user manual installation instructions.
2. The warranty extends only to repairing or replacing any component that proves to be defective in material or workmanship.
3. The warranty does not cover defects occasioned by misuse, alterations, accidents, or used for other than the intended purpose.
4. The warranty does not cover damage to the product caused by accident, fire, or floods, power surges or blackouts.
5. The warranty does not cover consumables.
6. Proof of purchase is required for warranty claims.

Please keep purchase receipt in a safe place.

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PO Box 4187
Norwood South LPO
South Australia 5067

info@prolineaustralia.com.au
www.prolineaustralia.com.au



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Email: info@prolineaustralia.com.au
Web: www.prolineaustralia.com.au

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