

## PART 8 - DISMANTLING

### 8.1 - Putting out of service

Should you decide to put the machine out of service, make sure it cannot be used by anyone: **unplug the machine and disconnect all the electrical connections.**

### 8.2 - Disposal

Once the machine has been put out of service, it can be eliminated in due course. To dispose of the machine correctly, contact a waste disposal firm taking into account the various materials that make up the various components.

### 8.3 - WEEE Waste electrical and electronic equipment



***In conformity with article 13 of Legislative Decree no. 151 of 25 July 2005, "Implementation of the Directives 2002/95/EC, 2002/96/EC and 2003/108/EC concerning the reduction of the use of hazardous substances in electrical and electronic equipment, and the disposal of waste"***

*The symbol of the crossed out wheeled bin on the equipment or packaging indicates the product must be disposed of separately from other waste at the end of its useful life.*

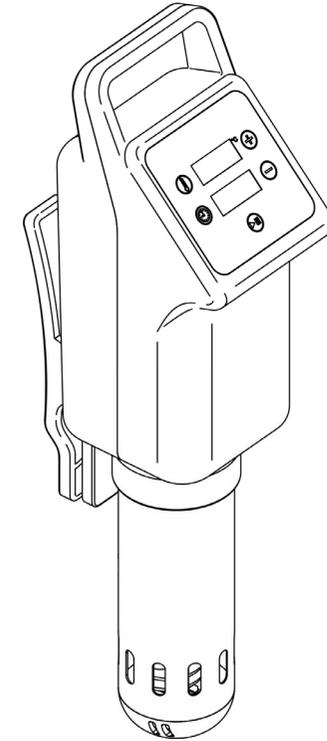
*The segregated collection of this equipment at the end of its useful life is organized and arranged by the producer. The user wishing to dispose of the equipment concerned must therefore contact the producer and follow the manufacturer's instructions regarding the segregated collection of the equipment at the end of its useful life.*

*Suitable segregated collection of the equipment for subsequent recycling, treatment or environmentally friendly disposal helps prevent damage to the environment and to human health, and encourages the re-use and/or recycling of the materials that make up the equipment.*

*Abusive disposal of the product by the user shall result in the application of fines in accordance with the law in force.*

**ASSISTANCE CENTRE  
AUTHORIZED RETAILER**

## OPERATING AND MAINTENANCE MANUAL



Ed. 11/2019 - ver. 001

## Softcooker Light

## **FOREWORD**

- *This manual was drawn up to provide the Customer with information concerning the machine and applicable standards, as well as instructions on operation and maintenance to ensure the optimal use and durability of the device.*
- **This manual is intended for operators authorized to use the machine and execute routine maintenance.**

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## **PART 6 - CLEANING THE MACHINE**

**ATTENTION!** Always unplug the machine before cleaning it to ensure it is no longer live.

### **6.1 – General point**

- Clean the machine with a cloth soaked in a normal detergent at ambient temperature.
- Clean thoroughly all parts of the machine that come in contact with the product.
- **Do not use** high-pressure water jet machine or pressurized water spray.
- **Do not use** tools, brushes or other that could damage the surface of the machine.
- **Do not put** any of the components in the dishwasher.

### **6.2 – Maintenance of the element**

To protect the element and all the components that are immersed in the tank, you are advised to add some vinegar in the tank with the water for each work cycle.

## **PART 7 - MAINTENANCE**

### **7.1 - General point**

**ATTENTION!** Always unplug the machine before cleaning it to ensure it is no longer live.

### **7.2 - Power cable**

Check the cable regularly to ensure it is in good condition. Call the ASSISTANCE CENTRE if the cable needs to be replaced.

### 5.3 - Proceedings

1. Attach the Softcooker to a pot. Place the Softcooker in a heat-proof container deep enough so that the Softcooker can clip to the side without touching the bottom of the container. Secure the Softcooker clip to the side of the container.
2. Add the filled food bags into the pot.
3. **Add water to the pot.** Fill with water to a level between the Minimum level and the Maximum level indicators on the Softcooker (Fig.n°2).
4. If the water falls below the minimum level, an alarm will sound and the circulator will shut off.
5. Plug the power cord into the outlet.
6. The Display turns ON
7. **Set the Cooking Temperature:**
  - Press the  once:
  - The temperature display will flash.
  - Presse +/- to set the desired cooking temperature
  - Max temperature 90°
  - Press  to confirm the temperature
7. **Set the Cooking Time:**
  - Press the  once:
  - The temperature display will flash.
  - Presse +/- to set the desired cooking time
  - Press  to confirm the time
  - The Softcooker will not work if the Timer is set as *00:00*
8. **Press  to start the Softcooker.**
9. When the work time reaches the SET Time, the alarm will beep.
10. **Turn Softcooker OFF:** press the  for 3 second to turn OFF.
11. Remove cooked food bags with tongs, as water will be hot.
12. **WARNING! Unplug and cool Softcooker before cleaning, remove the Softcooker from the pot and empty the pot.**

### 5.4 - Troubleshooting

Under the conditions below the Softcooker will shut off and must be unplugged and plugged back in to be restarted.

- **Low Water:** the water level is below the “Min” level, the alarm will beep 10 times in next 5 minutes. Add water so that it fills between the “Min” and “Max” as indicated before plugging in Softcooker again see Fig.n°5.
- **Motor Stuck:** something is blocking the impeller. Wait for sous vide to cool and clear out any particles near the impeller at the bottom of the heater.
- **Overheat:** Softcooker gets too hot. It may be necessary to add water to the container. Wait a few minutes for Softcooker to cool down before restarting.
- **Service: Any other servicing call the SERVICE CENTRE.**

## PART 1 - ABOUT THE MACHINE

### 1.1 - GENERAL PRECAUTIONS

- The SOFTCOOKER must only ever be used by a trained operator who has read and understood the safety instructions in this manual.
- In the case of shifts, make sure all the operators are suitably trained.
- Do not touch the heating elements with bare hands.
- **Always unplug the machine before cleaning or maintenance.**
- Always take the residual risks into account when servicing or cleaning the machine (and therefore when removing the protective devices).
- Always focus on the work in hand when executing maintenance or cleaning.
- Check the condition of the power cable on a regular basis; a worn or damaged cable can pose serious electrical risks.
- If there are any signs the machine is not working properly or you have reason to believe it is malfunctioning, you are advised to not use it and to contact the Assistance Centre immediately.
- Do not execute any repairs directly. Always contact an authorized repairman. The user must never, for any reason, tamper with the machine. Always contact the Manufacturer in the event of a fault. Any attempt by the user or unauthorized operator to dismantle, change or tamper with a component of the machine shall forfeit the
- Moreover, the Manufacturer cannot be held liable for:
  - Improper use or tampering with the machine by poorly trained operators;
  - Poor or insufficient maintenance;
  - Use of spare parts that are **not original** or type-approved;
  - Failure to comply with some or all of the instructions in this manual;
  - Treatment of the machine's surfaces with unsuitable products.

### 1.2 - THE MACHINE'S SAFETY DEVICES

The electrical and mechanical safety devices conform to directives **2014/35** and **2014/30**.

The Softcooker protects against electrical and mechanical risks during operation as well as cleaning and maintenance.

There are however some **RESIDUAL RISKS** that cannot be fully eliminated. These are headed **ATTENTION** and concern the risk of burns or bruises when loading and unloading the product and cleaning the machine.

### 1.3 - DESCRIPTION OF THE MACHINE

#### 1.3.1 - Overview

Our firm designed and constructed the Softcooker to guarantee the following:

- the sturdiness and stability of all the components;
- easy handling, with a stainless steel handle so it can be carried with convenience;
- high precision heating control;
- a circulation fan for excellent mixing of the product;
- optimal operation up to 20 litres;
- an operating temperature max 90°C.

### 1.3.2 - Structural characteristics

The Softcooker was made of plastic and stainless steel.

- A large LCD display,
- The heating element consists of a coated spiral element devised especially for immersion in water.
- Pump protection in Tritan

### 1.4 - Intended use

The Softcooker is designed for indirectly cooking food packed under vacuum in bags and immersed in water at a controller temperature (Sous-Vide).

It does not cook food in any other way or heat liquids other than water.

Use the Softcooker only with the appropriate Gastronorm tanks equipped with a cover. If used with other containers, close the container with a suitably shaped cover so as to limit the escape of water vapour as far as possible.

### 1.5 - Unintended use

The machine must be put to the sole use intended by the manufacturer; in particular:

- **Do not** use the machine unless it has been installed correctly and all the protective devices are in good condition and properly fitted, in order to prevent the risk of serious harm to yourself.
- **Do not** touch the electrical components without having first unplugged the machine: **risk of electrocution.**
- **Do not** start up the machine when this is not working properly.
- **Do not** allow unauthorized operators to use the machine.

Emergency action in the event of electrical accidents first of all, remove the victim from the conductor (as he is likely to be unconscious). This operation is dangerous.

The victim in this case is a conductor: touching him is to risk electrocution.

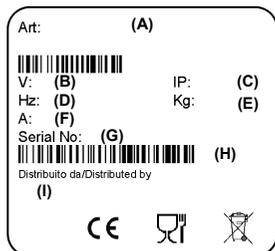
It is advisable therefore to disconnect the contacts directly from the line supply valve, or if this is not possible, move the victim away using insulation materials (pieces of wood or PVC, cloth, leather, etc.).

The victim should be given immediate medical attention and taken to a hospital.

### 1.6 - Master data

Please state the machine's exact "**Model**", "**Serial number**" and "**Year of manufacture**" when contacting our assistance service. This will help us give you a quick and efficient response.

We will ask you to state the machine model and serial number whenever you contact us, so make sure to check this on the data plate, pictured in fig. 1.



**A = machine code and model**  
**B = motor frequency in Volts**  
**C = protection class**  
**D = motor frequency in Hz**  
**E = machine weight in Kg**  
**F = Ampère**  
**G = serial number**  
**H = barcode**  
**I = producer**

Fig. 1

## PART 5 - MACHINE USE

### 5.1 - Using the machine

It is good practice to first load the bags containing the good for cooking, and only then the water, so as not to exceed the maximum level.

Fill the water to no more than the maximum level, and add some vinegar to prevent scale and deposits building up, to the amount of 1/2 cup per 20/30 litres of water. Change the water in the tank at least once a day to prevent deposits, algae etc. forming inside it.

The bags must be completely immersed in the water.

The bags should not occupy more than 30% of the tank's capacity, to ensure there is sufficient water to deliver heat uniformly to the product. Take care that the bags do not prevent proper circulation of the water and hence even cooking.

**Check the water level regularly, since it can evaporate very quickly.**

Once the cycle has completed, turn the machine off with the  button on the display (Fig.n°6). Pull the plug out of the power socket, remove the machine from the pot, dry it and empty.

### 5.2 - Controls

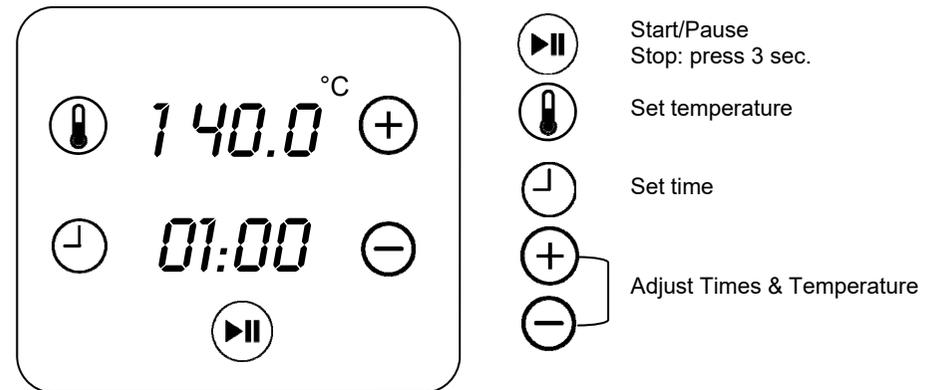


Fig. n°6

## PART 4 - INSTALLATION

### 4.1 - Positioning of the machine

The softcooker has been designed to be used in combination with heat-resistant tanks.

The softcooker must be supported by the special spring clamp on the edge of the tank (ref. 1 - Fig. n° 5).

Make sure the liquid does not enter the machine.

Fill the tank with water, taking care to observe the maximum and minimum level markings. If the tank is filled to below its minimum level, the Softcooker's sensor will beep 10 times in next 5 minutes and will shut off. Add water before plugging Softcooker.

**CAUTION:** Follow the instructions to the letter and do not exceed the **maximum level** marked on the side of the machine (fig 5); avoid splashing when filling the tank or loading it with the bags.

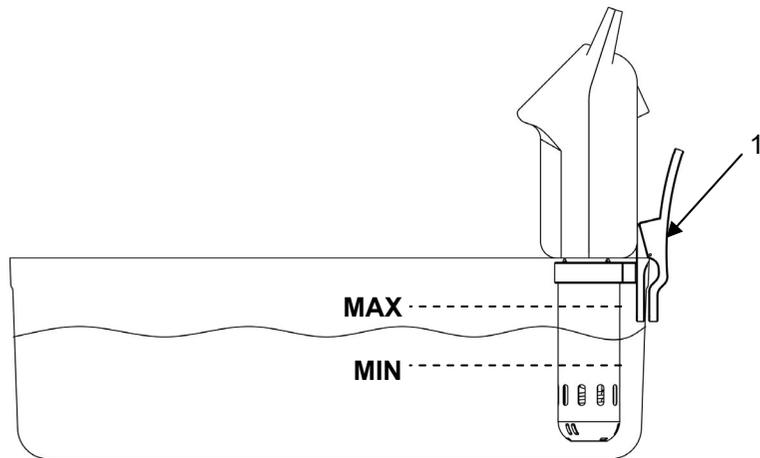


Fig. n°5

### 4.2 - Connection to the mains

The machine is equipped with a feeding cable with a cross section area of 3x1.5mm<sup>2</sup>; length  $\cong$ 1.5m and a CEI plug. Connect the 230 V. - 50 Hz , interposing a magnetothermic differential of 15A, 0.03Δl.

Check the data on the technical – serial number plate is the same as that stated in the delivery and accompanying documents. Make sure also that the switch and socket are easy to access when the appliance is in use.

### 1.7 - Protective and safety devices

#### ATTENTION!

Make sure the safety devices are in good condition and correctly installed before using the machine.

Check these before each work shift to ensure they are fitted and in order.

If they are not, you should inform the person responsible for maintenance.

- **Heating element protection:** this prevents contact with the element and fan which can seriously wound the operator.
- **Automatic protective device in the case of dry operation:**  
**Low Water** - the water level is below the "Min" level, the alarm will beep 10 times in next 5 minutes and then will shut off.

### 1.8 - Machine composition

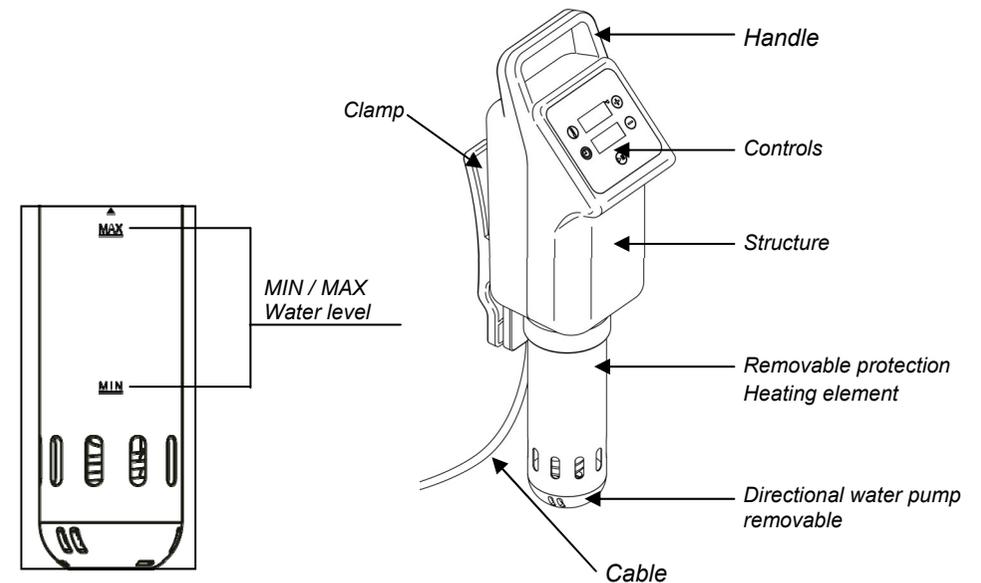


Fig. n°2

## PART 2 - TECHNICAL DATA

### 2.1 - Size, weight, properties...

Fig.n°2 – Dimensions and max size of the machine

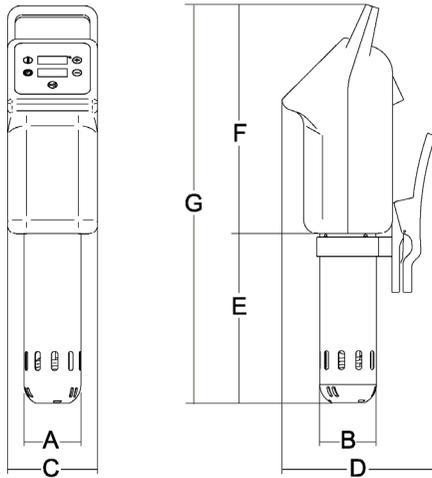


Fig. n°3

Model	Measure	Softcooker Light
<b>Power</b>	watt	1.200
<b>Current</b>		230V/50Hz
<b>Temperature</b>	°C	90
<b>A x B</b>	mm	60 x 60
<b>C x D</b>	mm	95 x 154
<b>E / F</b>	mm	183 / 236
<b>G</b>	mm	419
<b>Net weight</b>	kg	1.2
<b>Noise</b>	db	≤ 60



**ATTENTION!**

THE ELECTRICAL PROPERTIES OF THE MACHINE ARE STATED ON A PLATE ON ITS BACK; BEFORE CONNECTING THE MACHINE, REFER TO THE SECTION: “**CONNECTION TO THE MAINS.**”

## PART 3 - RECEIPT OF THE MACHINE

### 3.1 - Delivery of the machine (refer to Fig.n°4)

The machinery is carefully packed before it leaves our warehouses.

The pack contains:

- A sturdy cardboard box with inside padding;
- The machine;
- This manual.

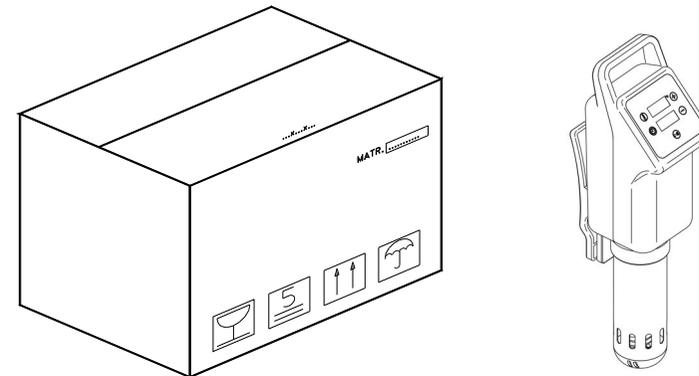


Fig. n°4

### 3.2 – Checking the pack upon receipt

When you receive the pack containing the machine, check the packaging carefully for any signs of damage it may have sustained during transport.

If the outer packaging looks as if it has been treated roughly, knocked or dropped, within three days of the date of delivery, as stated in the documents, and write a precise report on any damage the machine has sustained.

### 3.3 - Disposal of the packaging

All the packaging (cardboard, plastic support and polyurethane foam) is classified as solid urban waste; it can be disposed of without difficulty.

If the machine is installed in a country where there are specific regulations, you should dispose of the packaging in accordance with those regulations in force.