

ATMOVAC™

Operation Manual

SV-PRO Thermal Immersion Circulator



Table of contents

Benefits of sous vide cooking	3
Preparation for sous vide cooking	4
Safety instructions	5
Technical specifications	6
Product features	7
Product structure	10
Connect mobile phone	12
Operation instructions	16
Maintenance and care	18
Quick disassembly	19
How to clean	20
Troubleshooting and solutions	22
Contact information	22

Benefits of sous vide cooking

Sous vide cooking offers several advantages that have made it a popular technique among home cooks and professional chefs. Here are some of the main benefits:

Precision cooking:

Sous vide allows for precise temperature control, ensuring that food is cooked to the exact doneness desired. This precision is particularly valuable when cooking proteins, as you can achieve the perfect level of tenderness and juiciness.

Nutrient retention:

The vacuum sealed pouches used in sous vide cooking help to retain the natural juices and nutrients in food. Traditional cooking methods can lead to nutrient loss through evaporation or leaching, but sous vide minimizes these effects.

Flexibility and convenience:

Sous vide is a convenient cooking method, especially when preparing large quantities or planning meals in advance. Food can be safely maintained at the desired temperature until you are ready to finish and serve.

Preparation for sous vide cooking

- Vacuum sealer — To remove air from the bags and to ensure an airtight seal, preventing air or liquid from entering.
- Vacuum sealer bags — To pack food into, thoroughly vacuum and seal, ensuring no air or liquid can get in. Please note that the vacuum sealing bags can withstand temperatures up to 100°C (212°F).
- Sous vide cooker and water tank — To fill with enough water to cover the food and set the cooking temperature and time to cook. For the immersion circulator, please make sure the water tank can withstand temperatures up to 100°C (212°F).

Safety instructions

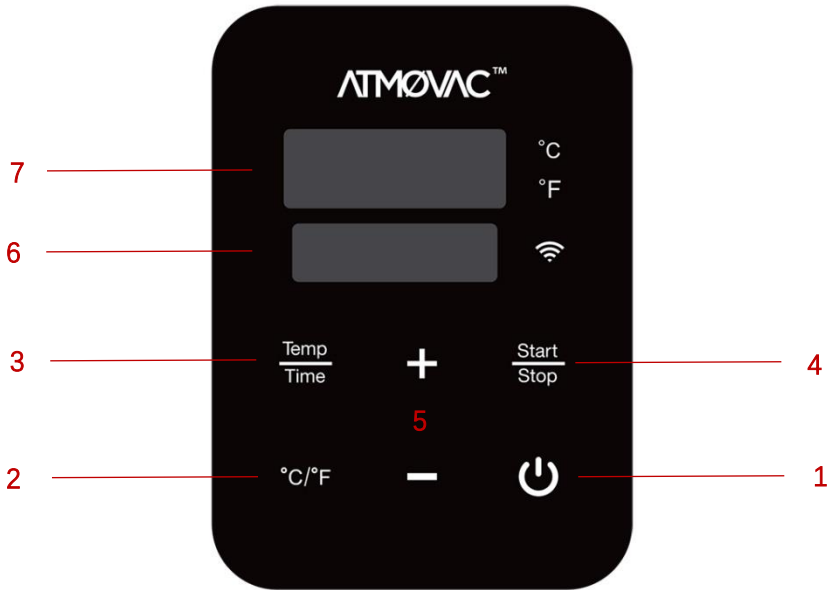
Always observe to the following precautions:

- Operate the machine strictly in accordance with the operating instructions to avoid possible damage.
- Connect only to the power source indicated on the rating plate.
- Use a properly grounded outlet for connection.
- Disconnect the power supply before moving or dismantling the machine.
- Avoid touching liquids directly to check the temperature; use the temperature indicator or thermometer.
- When placing food to be heated in the water bath during machine operation, ensure that the water level remains between the "MIN" and "MAX" marks to prevent damage.
- Do not touch hot surfaces during or after use to avoid burns.
- If there is liquid on the upper part of the machine (above the maximum water level), unplug the machine and wipe it dry before use.
- Keep the machine and its power cord out of the reach of children to avoid potential hazards.
- Children should not play with the appliance.
- Persons with limited manual, sensory, or intellectual abilities, or who lack experience and knowledge, should use the machine under the supervision or guidance of someone familiar with its safe use and potential hazards.
- To prevent hazards, do not allow liquids to come into contact with the power socket and fan outlet on the rear of the machine.

Technical specifications


Rated voltage	110~120V
Rated frequency	60Hz
Rated power	1200W
Temperature setting range	5-95°C 41-203°F
Time setting range	00:05 - 99:59
Display accuracy	0.1°C/°F
Dimensions of the device (L x W x H)	149 x 76 x 340 mm 5.9" x 3" x 13.4" in

Product features



1.

Power button

- After the power is connected, the machine goes into standby mode. (Only the  indicator is lights up.)
- In standby mode, press the power button to switch to stand-by mode. The digital display (⑥) shows the current water temperature, the "°C/°F" indicator is lights up, and the digital display (⑦) shows the set time of the previous operation.

- In standby mode or during operation, press this button to return to standby mode.

2. °C/°F

Temperature unit switch button

- Press the "°C/°F" to select the temperature unit. Two temperature units, Celsius and Fahrenheit, are available for selection.

3. TEMP / TIME

Temperature and time adjustment button

- Press "TEMP / TIME" to toggle between temperature and time settings.
- First press: Use the "+" and "-" buttons to set the target temperature while the temperature indicator is flashing (⑥).
- Second press: Set the target time with the "+" and "-" buttons while the time display is flashing (⑦).
- Third press: Exit temperature/time setting mode.
- After 10 blinks without any setting changes, the unit will exit the mode. Press "TEMP / TIME" again to re-enter.
- Press and hold "TEMP / TIME" for about 3 seconds to view the set temperature and time.
- The machine remembers the last temperature and time set.

4. Start/Stop

- In ready mode, the first press of the "Start/Stop" will start the machine. The "Start/Stop" button will illuminate red and flash, while the machine body indicator will show a red breath light.

- The second press on "Start/Stop" will start the countdown timer, and the "Start/Stop" indicator will continue to flash red.
- The third press of the "Start/Stop" button will stop the blinking of the indicator, and the machine will stop operating and return to ready mode.

5. + -

Adjustment Buttons

- Press "TEMP / TIME" to select the parameter to be adjusted (temperature or time), then use the "+" and "-" buttons to set the desired temperature or time.

6. Temperature Display

- Shows the real time working temperature.

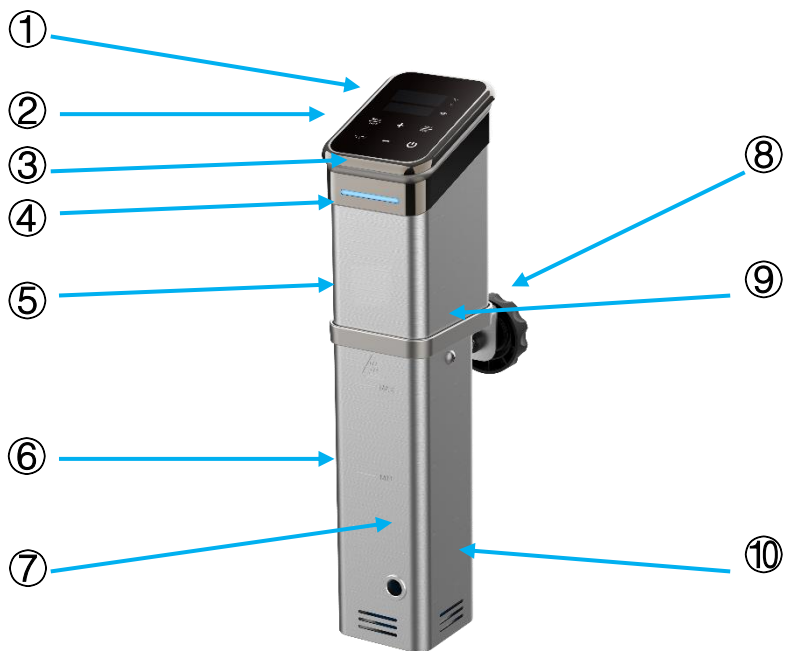
7. Time Display

- In ready mode, it shows the set target time.
- In working mode, it shows the remaining working time.

****Factory Reset**

In standby mode, press and hold the "Start/Stop" and "+" buttons simultaneously for 3 seconds. The temperature display will show the set temperature of 60°C, and the time display will show the set time of 24:00. Release the buttons, and the displays will flash 10 times simultaneously, indicating a successful factory reset.

Product structure



- | | | | |
|----|-----------------|-----|---------------------|
| 1. | Control panel | 6. | Lower body |
| 2. | Top cover | 7. | Water outlet |
| 3. | Body indicator | 8. | Fixed handle |
| 4. | Upper body | 9. | Quick-release screw |
| 5. | Connection ring | 10. | Water Inlet |

****Body indicator**

- Red breathing light: The machine is heating up, and the water temperature has not yet reached the target temperature.
- Green breathing light: The machine is maintaining a constant temperature; the water temperature has reached the target and is in countdown.
- Steady yellow light: The machine has completed the countdown, and the cooking process is complete.

Connect mobile phone

(This feature is optional)

Before connecting to Wi-Fi, make sure the device is turned on and in standby mode.

1. Download and install the “Sous Vide Cooker” App

- iOS: Search for "Sous Vide Cooker" from the App Store or click on the link below:

<https://apps.apple.com/us/app/sous-vide-cooker/id1380050777>

- Android: Search for “Sous Vide Cooker” from Google Play or click on the link below:

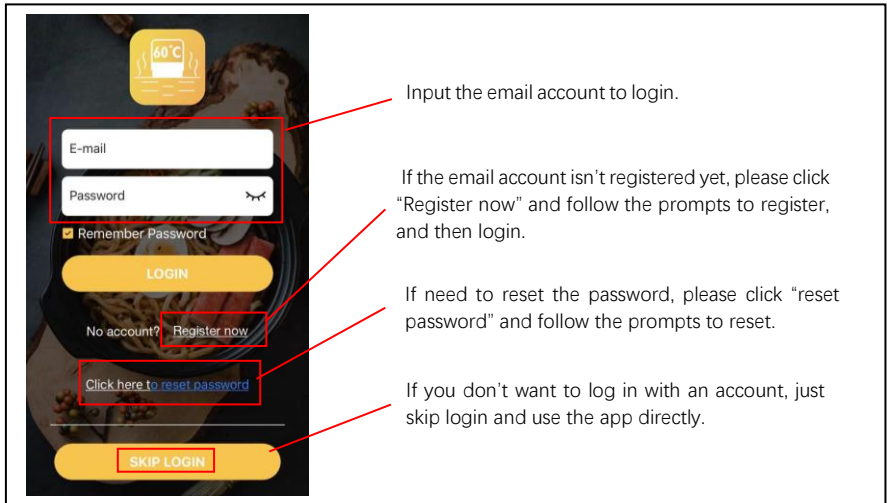
<https://play.google.com/store/apps/details?id=com.sous.vides>



2. Open the App and Log In

First login method: Use your email account (if not registered, click "Register Now" and follow the prompts; if a password reset is required, click "Reset Password" and follow the prompts).

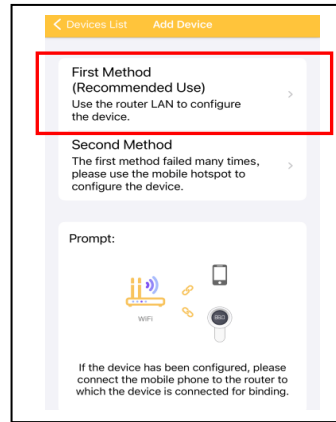
Second login method: If you prefer not to use an account, simply skip the login and use the app directly.



3. Adding the device

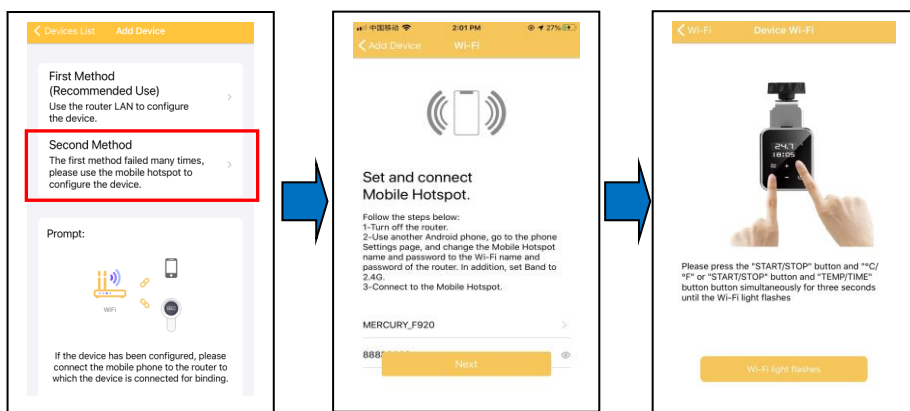
Recommended method for initial setup:

- a) Tap the "+" or "Add Device" button.
- b) Select the first method and confirm the connected Wi-Fi. Enter the password and tap Next.
- c) Press and hold the "Start/Stop" + "°C/°F" buttons on the device simultaneously until the Wi-Fi indicator flashes quickly.
- d) Tap "Wi-Fi light flashing" and wait for the device to successfully connect.



If the first method fails repeatedly, try the second method:


- a) Tap on "Second method".
- b) Turn off the router and use a different Android phone. Change the mobile hotspot name and password in the phone settings to match the router's Wi-Fi. Set the band to 2.4G.
- c) Confirm the network name, enter the password, and tap Next.
- d) Press and hold the Start/Stop + °C/°F buttons simultaneously until the Wi-Fi indicator flashes quickly.
- e) Tap "Wi-Fi light flashing" and wait for the device to successfully connect.



Note:

1. Network configuration timeout: The device's network configuration has a timeout of 60 seconds. If the configuration fails after 60 seconds, the Wi-Fi indicator will turn off.
2. Wi-Fi indicator status:
 - a) Off: No network connection.
 - b) Fast flash: In the process of network configuration.
 - c) Slow flashing: Connected to the router but not to the network.
 - d) Always On: Successfully connected to the network.

Operation instructions

1. Mount the machine on a suitable water bath.
2. Fill the water bath. (Note: Make sure the water level is between the MAX and MIN marks on the machine.)
3. Turn on the power, all button lights on the control panel will illuminate for 1 second and then turn off. The  button will remain lit, press it to enter the ready mode.
4. Click "°C/°F" to select the temperature unit (default is °C). The corresponding °C or °F indicator will light up. The unit will remember this setting for future use.
5. Click on "TEMP/TIME" to set the temperature or time. The first digital display shows the temperature, and the second digital display shows the time. Use the "+"/"-" buttons to set the desired values.
6. After setting, click "Start/Stop," and the device will start working. The "Start/Stop" indicator will turn red and flash, and the body indicator will show a red breath light.
7. When the set temperature is reached, the machine will beep, and the body indicator will turn green. Place vacuum sealed food in the water bath, then press "Start/Stop" again to begin the countdown.
8. When the countdown is complete, the machine will beep, and the body indicator will turn solid yellow. Press the "Start/Stop" button to stop the machine.

Note: *After the countdown, the buzzer beeps three times within one minute. If no further action is taken after approximately 30 minutes, the buzzer will stop, and the water temperature will remain at the set level.*

9. After use, unplug the appliance and keep it out of reach of children.

Note:

1. *Before cooking, make sure the food is vacuum sealed.*

2. *After placing the food, the water level should be above the "minimum" line but below the "maximum" line.*

3. *After use, wipe off any water and clean the water bath to keep the machine in good condition.*

Maintenance and care

To prevent burns, be sure to turn off the machine is turned off and allow it to cool to room temperature before cleaning.

1. After cleaning, store the machine vertically; avoid horizontal storage or inversion.
2. When cleaning, be careful not to damage internal components. If any parts are damaged, have them professionally inspected and repaired. Avoid unauthorized repairs to prevent accidents.
3. Change the water after each use. Reusing the same water can cause to mineral deposits or buildup on the components, which may affect machine performance. If machine parts are noticeably dirty, disassemble the lower body for cleaning (see "Quick Disassembly"). Clean the heater tube and probe, ideally every 20 uses or 100 hours.
4. It's best not to use a hot machine in cold water. Allow the machine to cool to room temperature before placing it in cold water. Using a hot machine in cold water can affect the functionality and life of the machine. Conversely, avoid placing a cold machine in hot water.

Quick disassembly

1. Use a tool to remove the quick-release screw.

2. Pull down the lower body.



How to clean

Preparation:

Food-grade vinegar (white vinegar, apple cider vinegar, etc.).

Why clean:

Over time, mineral deposits may accumulate on the surface or internal components of the machine, affecting its performance. We recommend cleaning every 20 uses or 100 hours, or as needed based on actual use.

Cleaning Procedure:

1. Pour a mixture of 75% water and 25% vinegar into the container until it reaches the "MAX" line on the machine.

Note: *Avoid getting liquid in your eyes. In the event of accidental eye contact, rinse immediately with water.*

2. Turn on the machine, set the working temperature to 80°C (176°F), and the time to 3 hours (03:00). Click "Start/Stop" to begin. When the target temperature is reached, press "Start/Stop" to start the timer.
3. When the timer reaches 00:00, press "Start/Stop" to stop the appliance, turn off the power, unplug the appliance, and allow it to cool.
4. Disassemble the lower body of the machine (see "Quick Disassembly"). Clean the internal heating tube and other components with clean water, including the disassembled housing, to ensure that softened deposits are effectively removed.
5. After cleaning, wipe the machine and housing dry and reassemble the lower body.

Note: *Before disassembling the machine and cleaning with water, be sure to disconnect the power and allow the machine to cool.*

Troubleshooting and solutions

Code	Fault Cause	Troubleshooting
H20	Water level is below the minimum line or above the maximum line.	Turn the machine off: Add an appropriate amount of water if the level is too low; remove some water if it's too high.
E02	1. Heating tube issue. 2. Internal wiring issue. 3. Temperature sensor issue.	Professional repair is required.

**If you experience any other problems while using the machine, have it professional inspected and repaired. Avoid unauthorized repairs to prevent accidents.

Contact information

Thank you for purchasing our SV-PRO Thermal Immersion Circulator and we hope you enjoy using it. Please do not hesitate to contact us if you have any queries at 1-888-956-6866 or customerservice@eurodib.com.



Scan this QR code to learn more about our latest products and innovations and other exciting offerings. For more information, please visit atmovac.com.

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