



Perfecta Pro

User Manual



Precision Appliance Technology, Inc.

Website: www.vestaprecision.com

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IMPORTANT SAFETY INFORMATION

When using this electrical appliance, basic safety precautions should always be followed including:

1. Read and understand all instructions.
2. Operate the appliance indoors only on a dry, stable, hard surface.
3. Connect to a grounded outlet of the correct rating only.
4. Do not use the appliance near a heat source, on a hot surface, or in wet conditions.
5. To protect against electrical shock, do not immerse the appliance in water or other liquid.
6. Do not use the appliance with water above the MAX line or below the MIN line.
7. Unplug the appliance from the wall outlet when not in use and before cleaning, draining, and storing.
8. Always unplug the appliance using the plug and never pull on the cord.
9. Do not operate the appliance if the cord or plug are damaged.
10. Do not operate the appliance if it malfunctions or is damaged.
11. Children should not use this appliance. When in use around children, close supervision by an adult is necessary and the appliance should be kept out of their reach.
12. This appliance is not intended for use by people with reduced physical, sensory or mental capabilities or who lack experience with cooking appliances.
13. Do not use an extension cord with this product.
14. Use caution as the metal parts of the appliance will become hot and could cause injury.
15. Use this appliance for its intended use only.

BENEFITS OF COOKING SOUS VIDE

Developed in France in the 1970s, sous vide is a culinary technique in which food is vacuum-sealed and cooked in a water bath at a consistent low temperature for an extended period of time. Ideal for families with busy schedules and health-conscious lifestyles, sous vide cooking delivers easy meal solutions that make dinnertime virtually foolproof. Cooking sous vide provides consistent results for cooking proteins, fruit and vegetables, grains and starches, as well as desserts, sauces, and infusions.

OVERVIEW OF COOKING SOUS VIDE

There are several elements needed for successfully cooking sous vide. First, determine the temperature and time required for cooking your food item. The Vesta app has a wealth of time and temperature values for many ingredients. Second, season and vacuum seal the food item. Seasoning the ingredient before vacuum sealing optimizes the flavor. Third, place the vacuum sealed food item into the pre-heated water bath for the specified amount of time. From the temperature and time information, determine when you want to eat and then go about your day.

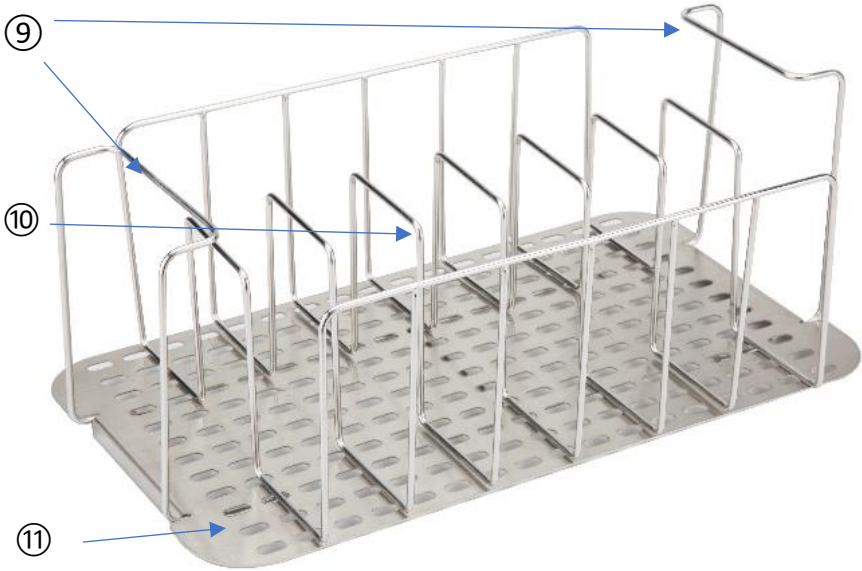
PRODUCT COMPONENTS



1. Lid 2. Control Panel 3. Main Body
4. Handle 5. Lid Holder

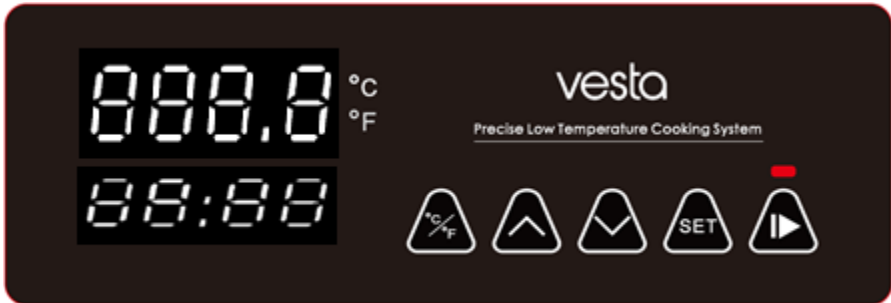


6. Drain Faucet 7. Power Switch 8. Plug



9. Handles 10. Rack 11. Bottom Tray

CONTROL PANEL



1. Temperature Display (Upper)

When in standby mode, the target temperature is displayed.

When the device is active, the current temperature is displayed.

2. Timer Display (Lower)

When in standby mode, the target time is displayed.

When the device is active, the remaining time on the timer is displayed.

3. Temperature Selection Button (°C/°F)

Press the "°C/°F" button to toggle between Celsius and Fahrenheit temperature measurements.

4. Temperature and Timer Adjusting Buttons (^ v)

Press the "Set" button to select which value to set, then press "^" or "v" to adjust to the target temperature or time.

5. Temperature and Timer Selection Button (Set)

Press the "Set" button to toggle between setting temperature or time. When pressed once, the temperature display blinks and pressing "^" or "v" sets the target temperature. When pressed a second time, the timer display blinks and pressing the "^" or "v" sets the target time.

After approximately 10 seconds with no change to the selected option made, the device will exit the temperature/timer setting mode. Press "Set" again to enter the setting mode.

Press and hold the "Set" button for 3 seconds to show the currently set temperature and time.

6. Start/Stop Button

When in standby mode, press the "Start/Stop" button once to start the heater and pump to pre-heat the water bath to the desired temperature.

When the desired temperature is reached, the device will beep three times. To start cooking, place the vacuum sealed item(s) into the water bath and press the "Start/Stop" button to start the timer. The timer will begin counting down to 00:00 and the flame icon will still be illuminated to show the unit is actively maintaining the desired temperature.

When the timer runs down to 00:00 and beeps or when finished cooking, press the "Start/Stop" button to stop the device. The timer will stop, and the flame icon will no longer be illuminated.

COOKING SOUS VIDE

1. Select sturdy and level work surface for the Perfecta Pro.
2. Add water to the bath, to a level above the MIN line and below the MAX line on the back of the device. NOTE: Take into consideration the displacement of the food items to be cooked.
3. Plug in the device and turn on the power switch. The Control Panel display will display 'OFF'.
4. Press the "Start/Stop" button to enter Stand By mode.
5. Press "°C/°F" to select the temperature display unit for the device. The initial default is °C. The selected value will be stored in memory for the next time you turn on the device.
6. Click "Set" to set the temperature. While the Temperature value is flashing, adjust the value with the "^" and "v" keys.
7. Click "Set" to set the timer. While the Timer is flashing, adjust the value with the "^" and "v" keys.
8. After the temperature and timer settings are complete, press "Start/Stop" to the start heating cycle.
9. When the water reaches the target temperature, the device will beep for 3 times. Place the vacuum-packed food into the water.
10. Press the "Start/Stop" button to start the timer.
11. When the timer reaches 00:00, the machine will beep to notify you that the food is cooked. Press "Start/Stop" to stop the pump and heater. NOTE: If there is no action taken after the timer reaches 00:00, the device will maintain the set temperature.

12. Remove the food item from the water bath and finish preparing the dish as desired.
13. When finished using the device, press the Power button to and unplug the device. Allow it to cool before draining, drying, and storing.

NOTE: Always drain by attaching the hose to the drain faucet and opening the valve.

MAINTENANCE

To avoid possible injury from hot surfaces, please power off the appliance and allow it to cool down before performing any maintenance.

1. Place the device vertically after cleaning to allow it to drain completely, do not place it horizontally or upside down.
2. Do not use abrasive cleansers or scouring pads to clean the machine to avoid scratching the surface.
3. Clean the outside of the machine with a soft, damp cloth or sponge, using mild dish soap and warm water when necessary.
4. Dry the machine gently, but thoroughly, with a soft, clean cloth.
5. When disassembled, take care cleaning the components inside the device. If you believe damage has occurred, contact Vesta Customer Care. Do not attempt unauthorized repairs. See steps on disassembly below.
6. Depending on the hardness or softness of your water, descaling the device may be necessary. If you notice a decrease in the pump flow, please follow the steps outlined in [How to Descale](#).

HOW TO DESCALE

Dissolved minerals in water can adhere to the metal components inside your Perfecta Pro and over time will adversely impact its performance. Periodic cleaning and descaling will keep your device in top working order.

1. Fill a container with 75% water/25% vinegar mixture up to the "MAX" line of the machine.
2. Turn on the device, set the working temperature to 80°C/(176° F), set the timer to 3 hours (03:00), and click "Start/Stop". When the target temperature is reached, press "Start/Stop" to start the timer.
3. When the timer reaches 00:00, stop the device and power it down. Unplug it from the outlet and allow it to cool.
4. Drain the container and rinse the device in clean water.

TROUBLESHOOTING

| Error Code | Cause | Troubleshooting Steps |
|------------|--|--|
| E01 | The water level is lower than the Minimum level or higher than the Maximum level | If the water level is too low, add the appropriate amount of water to the container. If the water level is too high, remove some water from the container. |
| E02 | Possible obstruction of the water inlets. | Verify the water inlets are unobstructed. If the error persists, contact Vesta Customer Care. |

** If any other problems or errors occur, please contact Vesta Customer Care. Do not attempt unauthorized repairs.

TECHNICAL PARAMETERS

Rated voltage: 110-120 V~ / 220-240 V~

Rated frequency: 60HZ / 50HZ

Rated power: 650 W / 620 W

Temperature Range: 5 - 95 °C / 41 - 203 °F

Time Range: 5 min to 99 hours

Accuracy: ± 1 °F

Size: 22.4x17.9x12.2in (569x455x310mm)

LIMITED WARRANTY AND AFTER SALES SERVICE

Returns

If you are not fully satisfied, our products come backed with a 30 day, no questions asked, money-back guarantee. To be eligible for a full refund, you must:

- Have purchased your product in the last 30 days directly from Vesta Precision
- Have the original order number or email that was used during your purchase
- Email your request for your return and full refund

Full refunds can only be provided within 30 days of purchase directly from Vesta Precision. Devices purchased through resellers, retail partners, or other websites are not eligible for a return and full refund. Please consult their return policies for more information. We cannot provide a full refund for any damaged devices not covered under our limited warranty.

Exchanges

We provide products with a few different options. Retail exchanges are eligible within 30 days of original date of purchase. To be eligible for an exchange, you must:

- Have purchased your product in the last 30 days directly from the Vesta Precision
- Have the original order number or email that was used during your purchase
- Email us to request an exchange

Retail exchanges can only be provided within 30 days of purchase directly from Vesta Precision. Products purchased through resellers, retail partners, or other websites are not eligible for a retail exchange. Please consult their exchange policies for more information. We cannot provide a retail exchange for any damaged devices not covered under our limited warranty.

Warranty Replacements

Our products come with a 2-year limited warranty. Warranty replacements are eligible within 2 years of original date of purchase. To be eligible for a warranty replacement, you must:

- Have purchased the product within the last 2 years
- Have the original order number or email that was used during your purchase. If purchased through a reseller, retail partner, or other website, you must provide a copy of your original receipt
- Email us to request warranty service

Warranty replacements can only be provided within 2 years of original purchase date. We cannot provide a warranty replacement for any damaged devices not covered under our limited warranty.

Shipping Charges

Shipping charges incurred in connection with the return, exchange, or warranty replacement are paid for by Vesta via prepaid waybill issued by the support team.

Damaged and Defective Items

If you received a damaged or defective product, notify us immediately for assistance via phone, email, or web support. Please note that if we do not have an exact replacement for your unit, we will replace it with a similar unit of equal or greater value.

What Does This Limited Warranty Not Cover?

This limited warranty does not cover damages directly or indirectly arising or resulting from or during

- non-intended use of the product for any purpose not described in the user manual, and
- non-intended use with another product or other damage or loss suffered by such use or in combination with any other item
- accident, misuse, abuse, vandalism, power surges or acts of God (including lightning and other weather conditions)
- improper or inadequate maintenance
- unauthorized disassembly or modification
- repairs by an unauthorized service technician

WE ARE NOT RESPONSIBLE FOR AND THIS LIMITED WARRANTY DOES NOT EXTEND TO ANY CONSEQUENTIAL, INDIRECT, SPECIAL, INCIDENTAL OR PUNITIVE DAMAGES ARISING OUT OF OR RELATING TO THE UNIT. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. This limited warranty is not transferable and is limited to the original purchaser.



Precision Appliance Technology, Inc.

Questions or Problems?

Contact support via

Website: www.vestaprecision.com

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