



The Professional's Choice

Culinaire Premium Digital Water Bath

Models: SV25 & SV38

INSTALLATION INFORMATION & USER INSTRUCTIONS

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1.0 - INTRODUCTION

The Instanta SV food range of digital Water Baths have been designed to provide professional chefs the equipment they need to produce perfect sous vide cooking results every time.

Instanta are the UK's leading manufacturer of quality beverage making equipment with over 50 years' expertise in the field of hot water technology and accurate temperature control, essential ingredients for successful sous vide cooking. Until now, chefs have had to rely upon baths that have been developed for scientific use and adapted for sous vide cooking but the Instanta baths have been designed specifically for the chef. As with all Instanta products, the SV range of digital baths combine style with practicality, providing a product which is both reliable and simple to operate.

2.0 - WARNINGS & PRECAUTIONS

Please read the following carefully before switching on this appliance.

- Do not touch any electrical contacts or open any closure panels **RISK OF ELECTRIC SHOCK**
- Do not block ventilation slots during use and follow installation instructions
- All personnel must be provided with sufficient and appropriate training in the safe use of this appliance.
- Always follow good safe kitchen practice.
- Always ensure the product is disconnected from the electrical supply when emptying and filling with water.
- Use caution when draining the bath as the water in the tank may be very hot.
- Drain down before moving the bath to a different location
- Care should always be taken when placing food into the bath or removing it as the bath can operate at temperatures close to boiling – steam can cause scalding,
- Avoid impact with the edges or surface of the glass lid
- A CAUTION hot water label is affixed to the top of the bath warning users that the tank may contain hot water. The LCD on the front of the bath shows the temperature of the water in degrees centigrade.
- In line with Health and Safety requirements it is advisable that a risk assessment be carried out before the water bath is commissioned.
- A warning notice displayed adjacent to the water bath may be helpful in notifying users that the appliance may contain hot water.

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. Children should be supervised to ensure they do not play with the appliance

Scale formation within the hot water appliances can be problematic in hard water areas. Damage to the appliance caused by excessive scale build up may invalidate the warranty. See notes on de-scaling.

ENVIRONMENTAL - Information on Disposal for Users of Waste Electrical & Electronic Equipment

The “crossed out wheellie bin” symbol on this product means that discarded electrical and electronic products should not be mixed with general waste. Disposing of the product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. For proper treatment, recovery and recycling of end-of-life products, please contact your dealer or supplier for further information, or local authority for details of your nearest designated collection point.

3.0 - CHECK LIST

Before starting installation check that you have the following parts:

1. Water Bath
2. Stainless Steel food rack
3. Bag of stainless steel clips (for use with food rack)
4. Drain coupling & hose

4.0 – TECHNICAL SPECIFICATION

Outer case and bath constructed in Type-304 stainless steel. The tank is fully insulated for greater energy efficiency.

The water bath temperature is constantly monitored and controlled precisely within given parameters. A pump is used to agitate the water and create a uniform temperature throughout the bath. The circuit constantly monitors the operation of the appliance and warns the user via the LCD display if any abnormal circumstances have been detected.

Model:	SV38
Description:	Digital Water Bath
Voltage:	220-240V single-phase 50Hz
Supply:	AC
Rated Input:	3.0kW
Fill Type:	Manual
Bath capacity:	38 Litres
Maximum fill capacity:	31 Litres
Temperature:	Adjustable in 0.1°C increments between 20 - 99°C

Dimensions/Weight:	
Height:	368mm (excluding handle) 415mm with handle
Width:	375mm
Depth:	588mm
Weight (empty):	19.0kg
Weight (full):	50.0kg

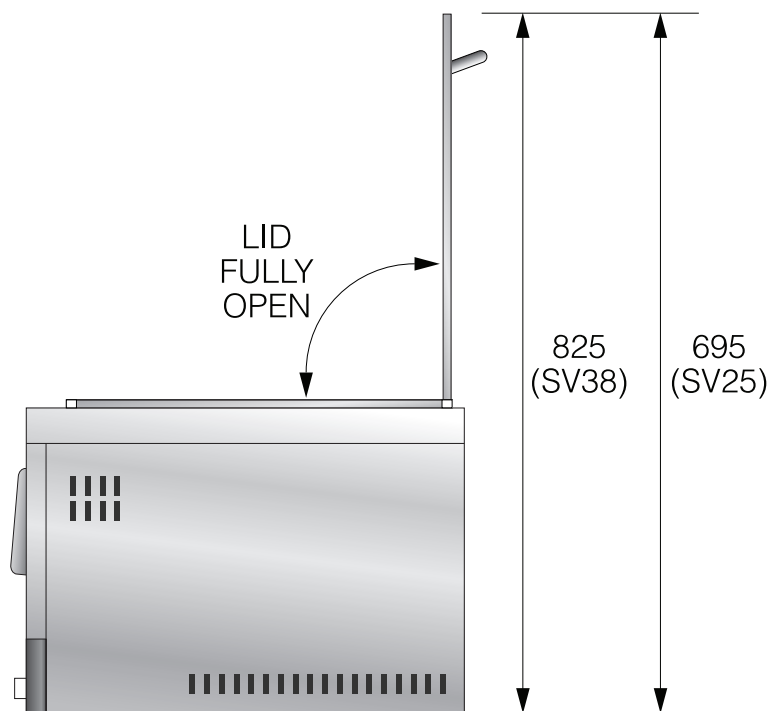
Model:	SV25
Description:	Digital Water Bath
Voltage:	220-240V single-phase 50Hz
Supply:	AC
Rated Input:	3.0kW
Fill Type:	Manual
Bath capacity:	25 Litres
Maximum fill capacity:	21 Litres
Temperature:	Adjustable in 0.1°C increments between 20 - 99°C

Dimensions/Weight:	
Height:	368mm (excluding handle) 415mm with handle
Width:	375mm
Depth:	465mm
Weight (empty):	17.2kg
Weight (full):	38.1kg

5.0 – LOCATING THE BATH AND COMMISSIONING:

1). Place Water Bath on a smooth and level worktop capable of holding its weight when full of water (refer to section-4 for weights).

IMPORTANT: Always ensure there is sufficient clear space above and around the bath, allowing the hinged glass lid to be raised unhindered, into a fully open position (see diagram below):



CAUTION: Always take care and avoid knocking or bumping the edge or surface of the glass lid in everyday use. Whilst the lid is made from toughened safety glass, its strength and integrity can become compromised should it suffer from impact, which could lead to the lid eventually breaking/shattering. If in any doubt, please contact Instanta technical department. Replacement glass lids are available from Instanta spares department.

2) Use bath in a ventilated room (ambient room temperature 5°C to 35°C).

3) On initial commissioning, lift glass lid and make sure that the perforated baffle plate (in bottom of bath) has not become dislodged in transit.

4) If required the stainless steel food rack (supplied) can be placed over the bath, resting on the edges (portions of food can be suspended from the food rack using the clips provided).

Optional: If preferred, a set of stainless steel partition/divider plates are available (pt. no: SVP/4). These can be used to divide the bath into compartments as described below:

Slide the perforated stainless steel partition-plates into the tank. With all four partitions used the bath is divided into five sections, which correspond with the 5 timers on the control panel.

5) Fill water bath with mains cold water. As a minimum, the water level should cover the upper sensing probe (situated in front of tank, above baffle plate). The maximum fill line is embossed into the back of the tank-body.

6.0 - OPERATING INSTRUCTIONS:

1) Once primed with water, plug bath into standard 13amp power socket and switch on by pressing THE on/off button (front display panel). The LCD display will illuminate and the bath will begin to heat the water.

2) Set desired temperature by adjusting the temperature control knob (front panel). The temperature can be adjusted in 0.1°C increments for extreme accuracy.

The LCD display shows the “ACTUAL” Temperature of the water, and also the “SET” Temperature. Once the water in the bath has reached the set temperature, the two readings will be the same.

3) The water within the bath can be “stirred” by pressing the “Agitation” button (LCD display shows message: AGITATOR ON). This ensures temperature accuracy is uniform throughout the bath (Note: Agitation does not operate when temperatures exceed 80°C).

4) Timer buttons:

The LCD display has five individual timers (A, B, C, D, & E). As soon as these are pressed the time counts upwards displaying “cooking time elapsed” thus allowing the chef to see at a glance exactly how long a particular portion (or batch) of food has been in the bath.

The individual timer–buttons correspond with the labelled-rails on the food rack, allowing portions (or batches of food) to be placed in the bath at different times. When a portion is suspended from a rail on the food-rack, the corresponding timer should be activated. This ensures that all food, irrespective of when it was placed in the bath, is accurately timed for perfect results.

To reset timers, press button twice and the LCD readout will show 00.00 (zero).

NOTE: The timers will also correspond with up to five separate compartments within the bath (if optional partition-plates (x4) are used).

IMPORTANT: Keep surface of glass lid clear and avoid placing frozen food or other items on top of it. Do not dry damp cloths by placing them over the glass lid when bath is in use.

7.0 - IN DAILY USE:

Prime with water and switch on.

Set desired temperature.

8.0 - EMPTYING WATER BATH / CLEANING

The water bath can be drained-down and replenished with fresh water:

a) Unscrew chromed cover-cap from drain coupling (front of bath).

b) Attach drain hose (supplied), and direct hose into sink or bucket etc.

c) Turn drain-knob to “OPEN” to empty contents of bath.

d) When empty, REMEMBER to turn drain-knob to “CLOSE” and disconnect drain hose from coupling.

e) Replace chromed cover-cap.

f) Lift glass lid and fill bath with cold water to desired level.

CLEANING:

If a vacuum sealed food bag bursts and soils the bath, it can be cleaned by draining down (as above), and sterilising using a “Milton” solution or similar.

Outside surfaces of the appliance can be cleaned using a damp cloth. A suitable stainless steel cleaner may be used on the stainless steel fabrication. Do not use abrasive cleaning products on the glass lid.

9.0 - DE-SCALING

To de-scale your water bath, first unplug the appliance from the power supply.

Lift glass lid and remove partitions and perforated baffle plate.

Remove as much loose scale as possible by hand from the bottom of the bath. Any scale which is difficult to remove can be dissolved by using a suitable de-scaling solution (available from Instanta Spares Dept).

Replace perforated baffle plate and fill bath with water to maximum-fill level. Plug in and switch bath on. Set temperature to 90°C and allow bath to heat water.

Once temperature has reached 90°C gradually stir in the de-scaling solution. Leave for approximately 20 minutes to allow solution to dissolve the lime-scale (see de-scaler instructions). Once the solution has finished working, open drain valve (as described in Section: 6) to remove contents.

Remember to close drain valve. Ensure all traces of de-scaler are removed by flushing bath with clean cold water. Stubborn lime-scale on the level sensing probes can be removed using a non-metallic scourer.

10.0 - DISPLAY WARNINGS

LOW WATER! - There are two level sensors within the bath. When the water level drops below the TOP sensor, the LCD display flashes the message “LOW WATER!” and an audible bleep can be heard approximately once every 60 seconds. This is a reminder to top-up the water level. In this condition, the water bath will continue to operate as normal whilst displaying the warning.

If this is ignored and the water level within the bath reduces further, eventually the LOWER sensor will also become exposed. The LCD display will continue to flash the message “LOW WATER!” but the audible bleep will become more frequent, informing users that the water level in the bath has now dropped to a critical state. In this condition, the heater is shut-down for safety.

As soon as sufficient water is added and the level within the bath increased to cover the two sensors, any warnings are cleared and the water bath continues to operate as normal.

11.0 - SERVICE TECHNICAL SUPPORT

Tel: 01704 502911

To ensure your service enquiry is handled as efficiently as possible, please have the following information available:

- Brief description of problem
- Product Type (model)
- Serial Number (label on right-hand side of machine). This is essential.

12.0 - GUARANTEE

Your bath is guaranteed for two years from date of installation.

Our guarantee includes on site labour and parts for problems caused by fault of manufacture and component failure with the following exclusions:

- 1 Problems caused by hard water and lime scale. We regret that we cannot be held responsible for problems caused by hard water
- 2 Accidental damage, misuse or use not in accordance with these instructions and damage caused by incorrect installation.

The manufacturer disclaims any liability for incidental, or consequential damages.