



Installation, Operation and Care Manual

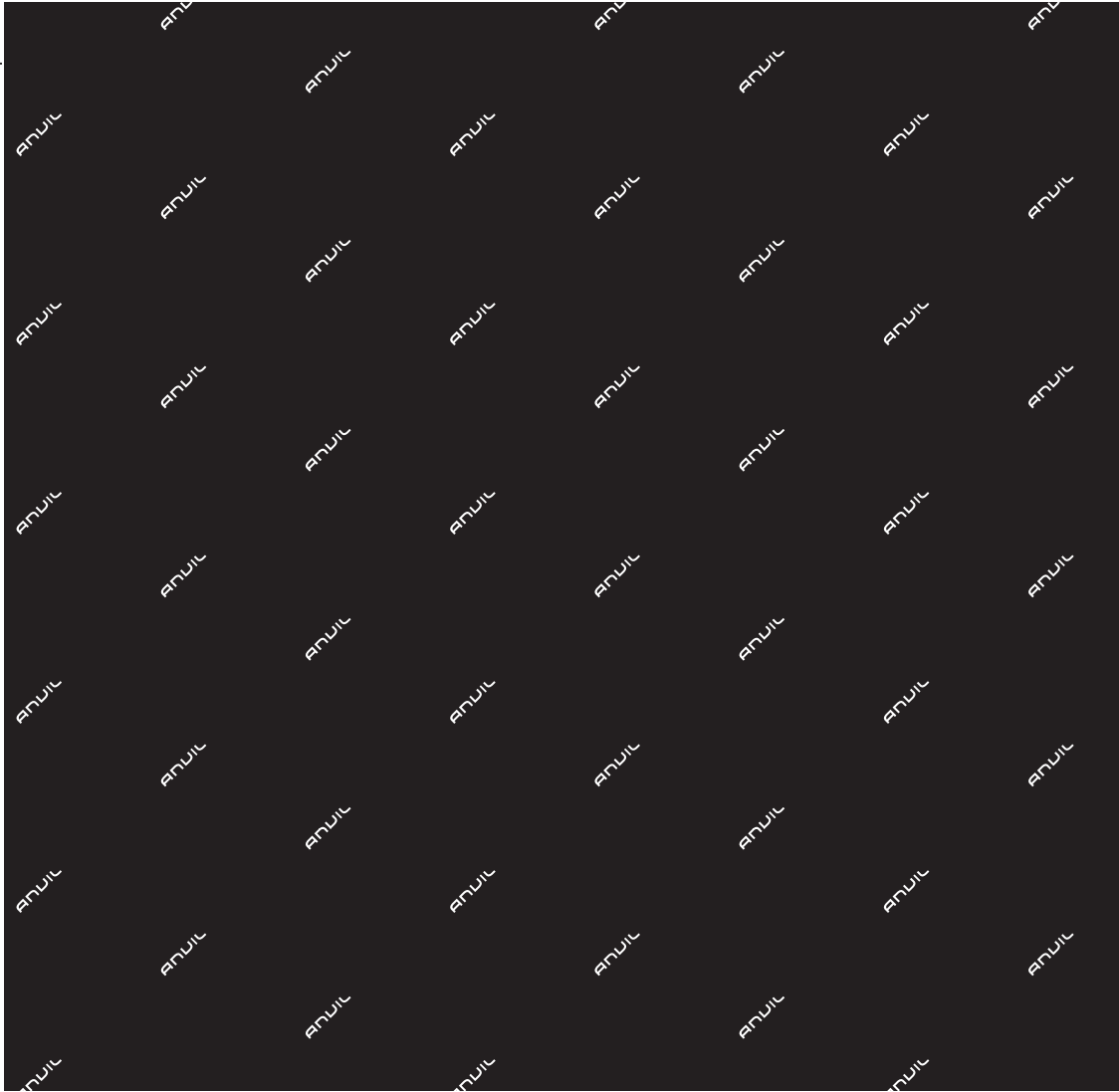


SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-SVD0002

THE CHEFS COMPANION



THE CHEFS COMPANION



THANK YOU FOR PURCHASING AN ANVIL PRODUCT!



REGISTER ONLINE TODAY

Register your warranty on-line at www.anvilworld.com today and learn how to get the best out of your Anvil product, tips to care for your Anvil product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the Anvil head office in South Africa. Fax: +27 11 474 1630

ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company _____

Name _____

Surname _____

Telephone _____

Cellphone _____

Email Address _____

Country _____

Postal address _____

Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

- Full-Service restaurant
- Coffee Shop / Deli
- Fast Food Outlet
- Hotel
- Bed & Breakfast
- School Cafeteria

- Institutional Cafeteria
- Corporate Catering
- Private Use
- Franchisor
- Convenience Store
- Other

 ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

www.anvilworld.com

LIMITED WARRANTY

All equipment which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties ,expressed or implied , statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded .The Seller shall in no event be liable for direct,indirect or consequential damages in connection with ANVIL commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped,transportation charges prepaid,to ANVIL.

This Warranty is not effective if damage occurs because of accident,carelessness,improper installation,lack of proper set-up,supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases,repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non Anvil spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

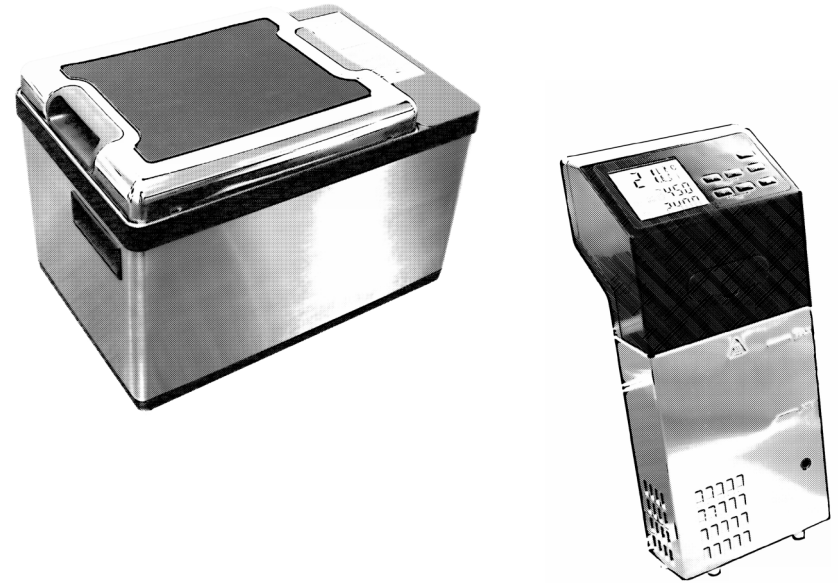
Register your warranty on-line now at www.anvilworld.com

NO WEB ACCESS

If you do not have access to the Web. Kindly register by completing the warranty registration form and fax it to the ANVIL office in the country of purchase.

Failure to do so will invalidate your warranty.

SOUS-VIDE CIRCULATOR



**INSTALLATION OPERATION AND CARE OF
SOUS VIDE CIRCULATOR MODEL: SVD0002
SVD0003**

UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

PRODUCT DESCRIPTION

- These circulators are suitable for temperature application in a water medium.
- The main functional elements are the heater, circulation pump, and the temperature controller.
- Ensure that before switching on the main supply that the liquid in the bath is water or a medium with approximately the same viscosity.

GENERAL INSTALLATION AND OPERATION INFORMATION

- Ensure that the power plug of the unit is plugged into power socket.
- Do not immerse the control box in liquid.
- Do not allow the power cord to hang over the counter top edge.
- Ensure that the waterbath is filled to the correct level. The water level must be controlled between the lowest level "MIN" and the highest level "MAX" marking, to avoid damaging the machine.
- In order to avoid liquid flowing back to the inside of the machine, after using the machine, please make sure it is positioned vertically, do not place it horizontally or upside down.

**SOUS VIDE CIRCULATOR BATH
MODELSVD0003**

Part No.	Description
1	Rubber foot
2	Bottom cover
3	Resetable temperture fuse
4	Pressing slice of temperature controller
5	Compression plate for heater plate
6	Fange for compression plate
7	Silicon heating board
9	Filter net
10	Connector fixed nut
12	Pipe connector
18	Gasket for heat detector probe
19	Heat detector probe
21	Water level switch
23	Seal gasket for pipe
24	Seal pad of pipe
25	Fixed nut for pipe
26	Fixed part for nut
28	Power cord
29	Socket
30	Fan
31	Cover for pipe of water level switch
32	Body handle
34,35	Connecting ring assembly
36	Membrane switch
38	Lid (B) for the water bath
39	Gasket
40	Machine body
41	Separator
42	Water tank
43	Cooking rack (B)
44	Rocker Switch
45	Tee joint water pipe
46	Clamp for water inlet
47	Clamp for water outlet
48	Thermal fuse
49	Registration mast for pipe
50	Submerged pump support
51	Submerged pump
52	Pipe of water level switch
53,54,56	Complete PCB, display & chip assembly
56	Nut for filter net
57	Connector gasket
58	Water inlet of pump
59	Elbow for water outlet of pump
60	Water outlet of pump connector
61	Seal gasket for fixed part
62	Gasket for filter
63	Cover for socket

Preparation for Sous Vide cooking

- **Vacuum sealing machine** : To remove most of the oxygen from the bags and to ensure an air-tight seal, preventing air or liquid going in. You can use chamber vacuum sealer or small suction vacuum sealer for different demands.
- **Vacuum sealing bags** : Pack foods in and thoroughly seal, ensuring that no air or liquid can go inside. Please also ensure that the vacuum sealing bags can bear temperatures up to 100°C or 212°F.
- **Cooking water tank or SousVide water bath**: Fill with enough water to cover the bags and control temperature for cooking. For immersion circulator, please also ensure that the water tank can bear temperatures up to 100 °C or 212°F. For SousVide water bath, there is a thermostat controller inside the machine. So please fill water into the bath then control the temperature and time.

SPECIFIC INSTALLATION AND OPERATING INFORMATION

CONTROL PANEL BUTTONS: SVD0002 and SVD0003



Temperature display setting, °C or °F



Time duration setting.



Temperature level setting.



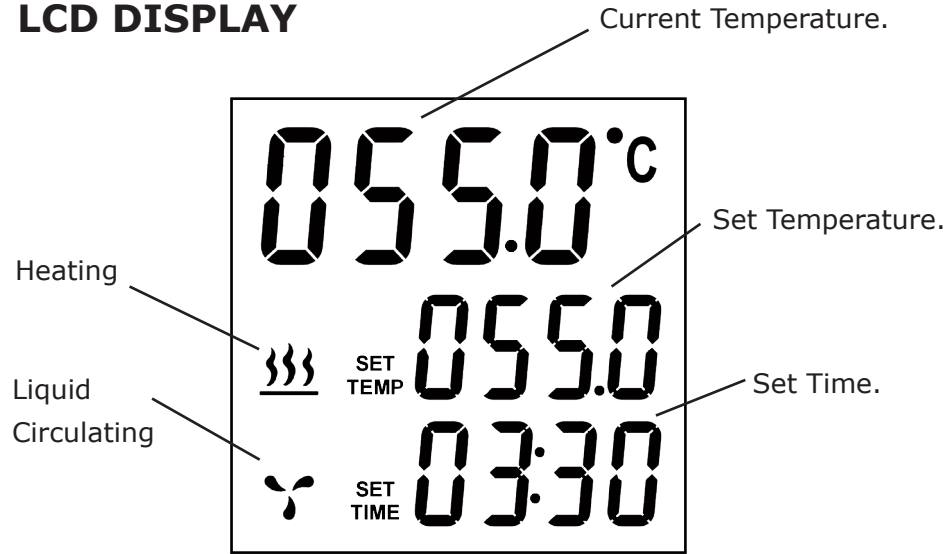
Start button.



Stop button.

SPECIFIC INSTALLATION AND OPERATING INFORMATION

LCD DISPLAY



Heating:

When this icon is on, the machine is heating the water; when this icon is not displayed, the machine is not heating.

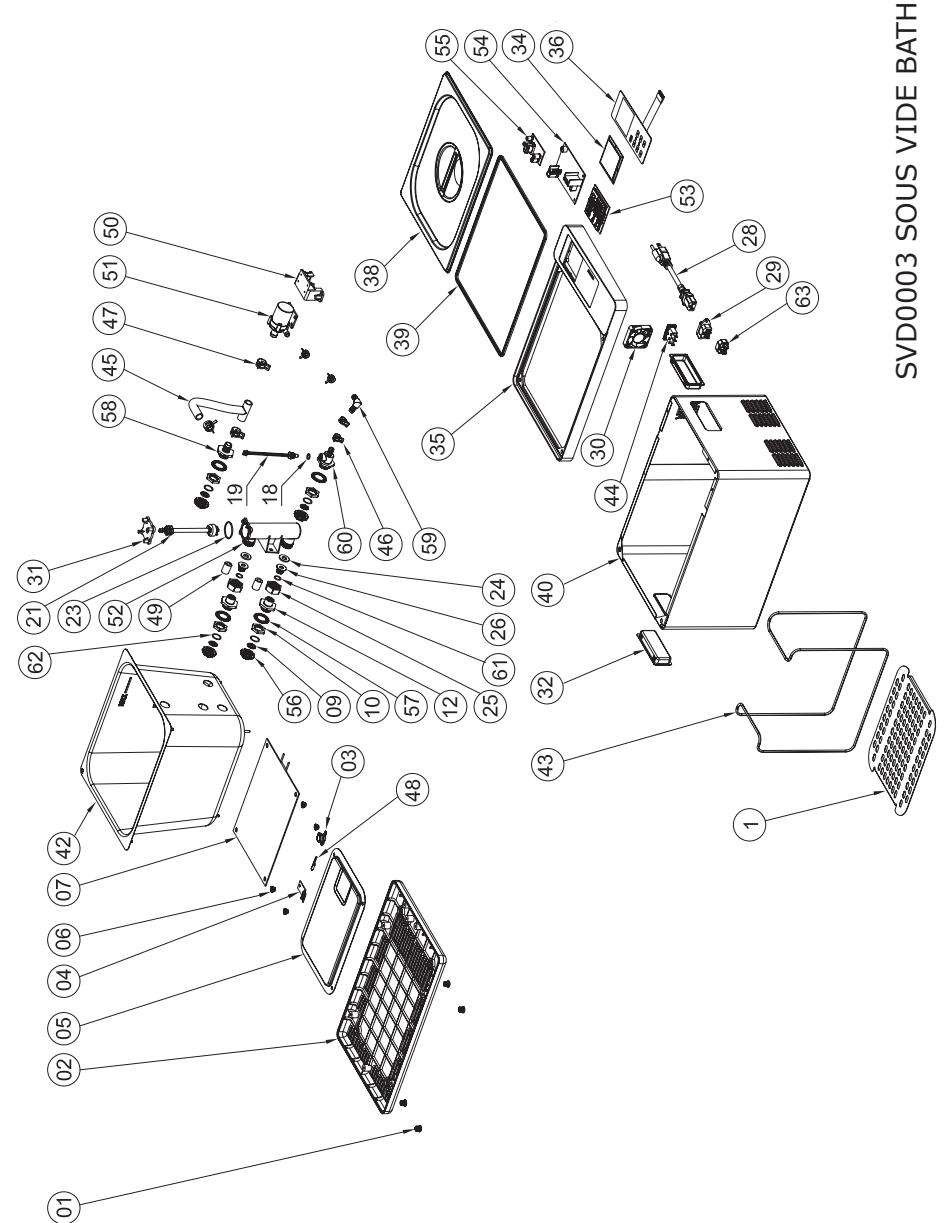
Liquid circulating: When this icon is on, the circulator is spinning, water flows in circle, the food is heated evenly.

Temperature: Actual cooking water temperature.

Setting Temperature: Temperature set point.

Setting Time:

Under setting mode, it shows the time set point. During working process, it shows the time left.

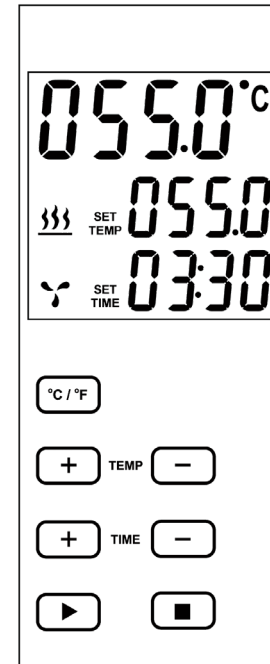


SVD0003 SOUS VIDE BATH

**SOUS VIDE CIRCULATOR
MODEL SVD0002**

PART NO.	DESCRIPTION
1,2,3,4,5,22,23,25	Fixed part assembly
8	Fan
9	Three phase submerged pump
11	Control PCB
12	Membrane switch
16	Temperature controller
19	Temperature probe
20	Heater
21	Water-level switch
26	Dam-board
27	Baffle power cord
29	Cover for screws
31	Baffle ring for LCD
32	Filter with plastic part
33	Back cover
13, 34	Machine body (assembly)
35	Reset switch cover
36	Mounting plate for heater
37	Stainless steel body
38	Stainless steel back cover

Control panel SVD0003



Temperature display setting, °C or °F



Time duration setting.



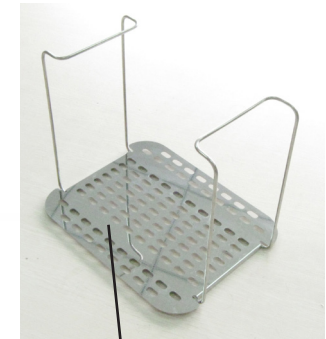
Temperature level setting.



Start button.



Stop button.



Switch

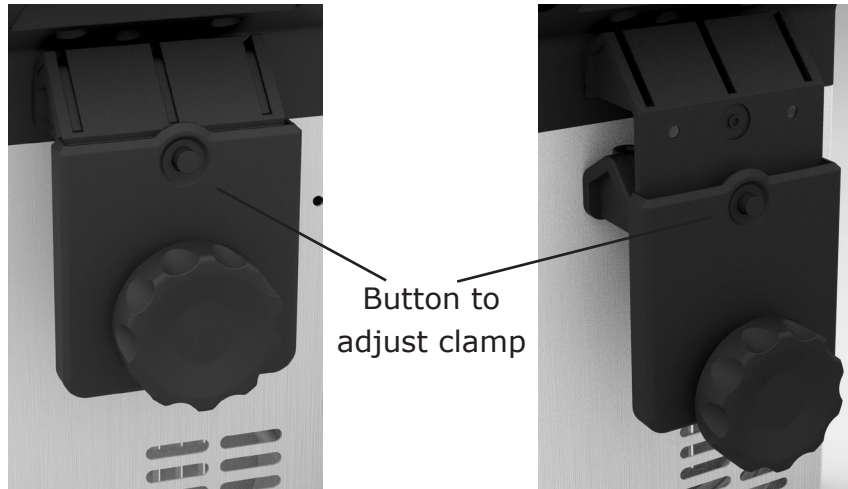
Water inlet and outlet (with Filters)

Cooking Rack



Adjustable fixing clamp SVD0002

In order to make SVD200 fit for different water baths with different size or depth, the fixing clamp is adjustable.



Press the button, pull down the fixed clamp to adjust the location. Default setting is in higher location.

Note:

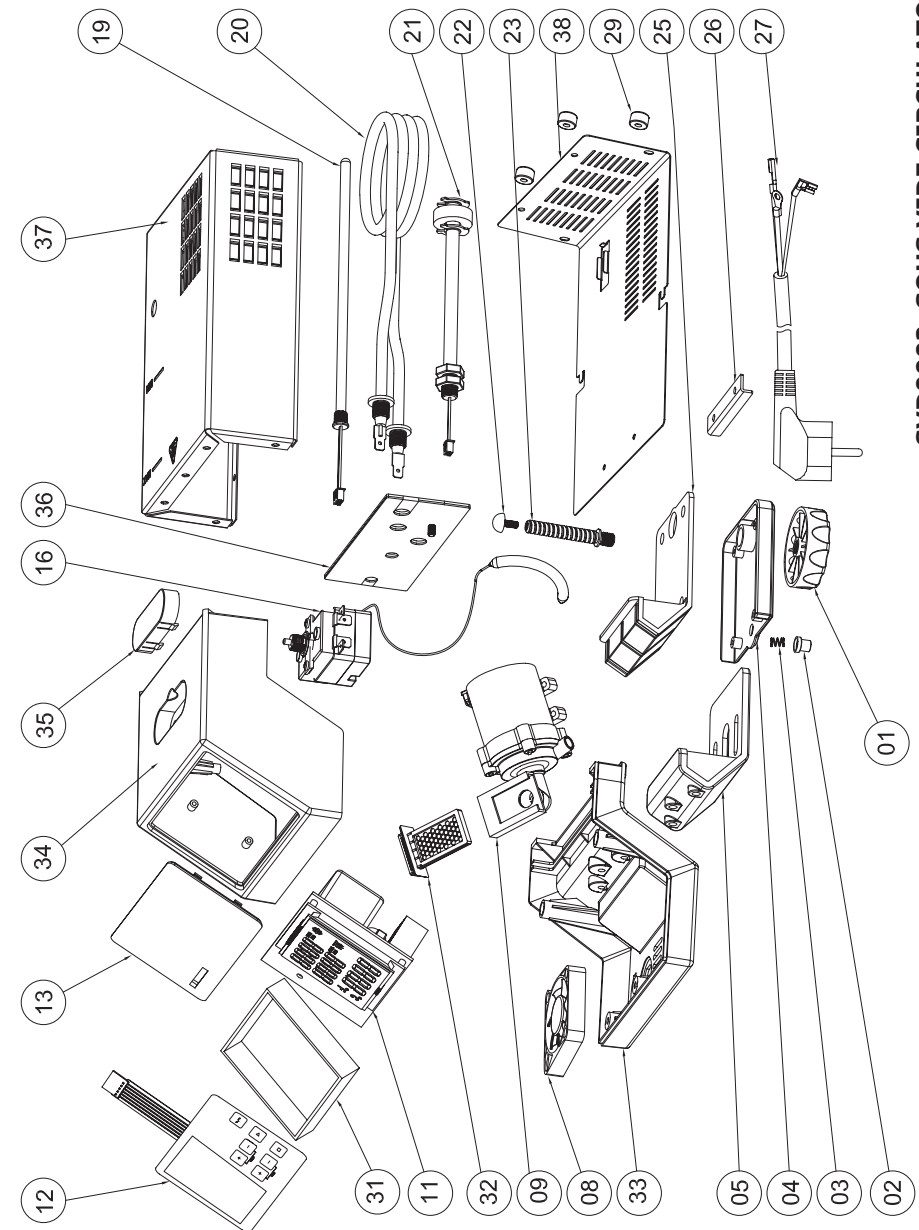
1. Suggested depth of water bath is 19-25cm. Too deep or too low water level will affect the cooking effect.
2. When using with a water bath lower than 21cm, adjust to the Lower location.
3. When using with a water bath deeper than 21cm, adjust to the Higher location.

Removable filter

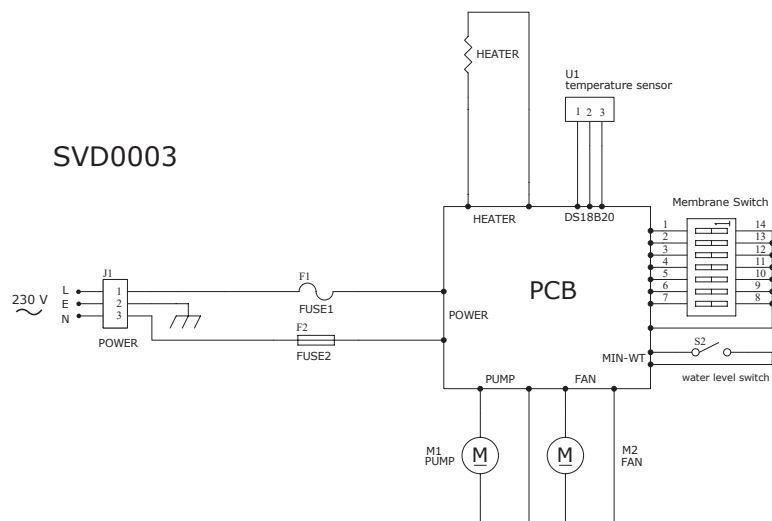
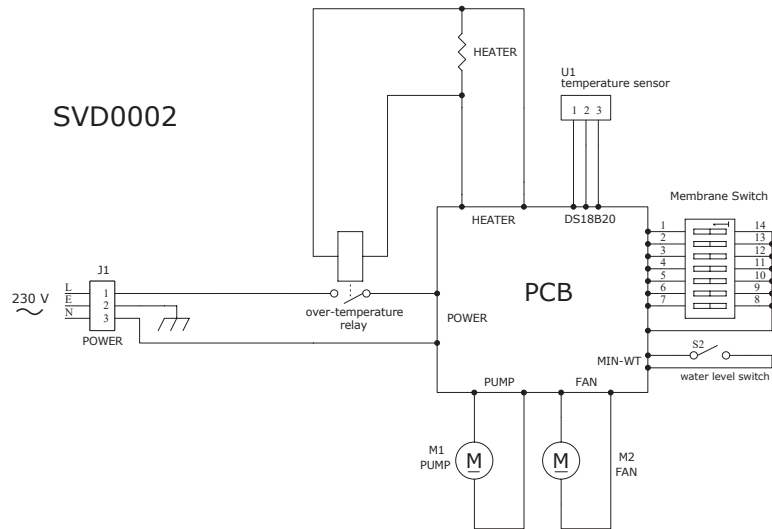
Minerals and scale may block the pump and prevent the machine from optimum performance. To prevent a build up of minerals and scale, the pump has a filter fitted on the rear of the unit. You can remove the filter for easy cleaning. A clean filter will ensure optimum performance of the unit.

Note: Check the filter each time before use. If the filter is blocked with minerals and scale, please clean it.

Do not operate the unit without the filter.



MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (WATTS)	TEMPERATURE RANGE
SVD0002	DIGITAL CIRCULATOR	230/50	1500	5 - 99°C
SVD0003	SOUS VIDE BATH	230/50	620	5 - 99°C



Operation SVD0002

1. Choose suitable water bath, which is at least 19cm depth.
2. Mount the unit to the bath using the fitted clamp.
- 4.. Add water to the water bath.

Note: After filling the water tank, shake the machine a few times to discharge the air out of the pump impellar. Otherwise the pump impellar may run dry, causing high pitch noise. Running without water for long time will shorten the machine life.

5. Press Set temperature display
Note: Default setting is °C. After choosing °C or °F, it will memorise your setting for future use.
6. Press and to set working time and temperature.

7. After setting, press to start heating. Press to stop working or reset the data.

Press and to set the machine again.

8. Put the food into the water bath.
 9. After cooking, the machine will beep. Press to stop the machine.
- Note:** the machine will go on beep after 20 seconds and repeat if there is no action, and the water temperature will be kept in the preset temperature.
10. Remove the food from the water bath, the food is ready for preparation.
 11. After using the machine, cut off the power supply and remove the circulator from the water bath. Place the machine vertically.

Specific operation SVD0003

- Place the vacume bag into the tank and fill with water. Before starting the machine, ensure the water level is above the MIN line but below the MAX line.
- To avoid burns do not touch the lid while the machine is running.
- Be carefull of steam when removing the lid after cooking cycle.
- To maintain optimum operation, clean the machine every 20 cycles or every 100 hours use.
- Fill with new water before each use. Reusing old water will cause mineral deposits on the surface of the machine components, thus affecting the performance of the machine.
- Remove the nozzles and clean out the filters.
- Do not fill the machine with cold water straight after use. This may damage the machine. Allow the machine to cool down to room temperature first and then fill with cool water.
- Before cleaning, make sure the machine is unplugged.
- Make sure the unit has cooled before cleaning to avoid burns.

SAFETY:

- Before moving, allow liquid to cool below 50°C and then drain first.
- Only use liquids specified in the operating instructions, within specified temperature ranges.
- Do not inhale vapours as they may be toxic to the body. Liquids should be safely removed and replaced.

CLEANING:

- Clean the outside of the units using a damp cloth with soapy water. Under no circumstances should steel wool be used .
- Avoid aggressive acids since this will discolour the stainless steel.

De scaling: SVD0002 Aproximately every 100 hours of use

1. Put the machine into a container. Pour water into the container till the MAX line of the machine. Use a ratio in 5g vinegar with 10L water; add the vinegar into the water according to your container volume.
2. Turn on the machine, set the working temperature to 80°C (176F), and the time to 3 hours (03:00), and press Start. After 3 hours, the machine will beep, then turn off the machine and cut off power.
3. Check if the machine is clean enough. If not, you can add vinegar to the container again and run the machine as stated in the above step No. 2. If the machine is clean enough, drain the vinegar from the container, rinse the machine and container with fresh water.

SAFETY:

- Use only as specified in the operating instructions.
- Disconnect before moving.
- To reduce the risk of injury, use goggles or spectacles during high temperature operation.
- Don't touch surfaces during high temperature operations.
- Ensure that the operating temperature is less than the maximum operating temperature of the sample.
- Ensure that the main switch is easily accessible during operation.
- Do not block or restrict ventilation slots.
- If liquid is spilt inside the unit disconnect and have the unit checked by a competent person.
- Be very care when topping up or draining as liquid can be very hot.
- Always use a lid when operating above 60°C.
- Take care when removing lid as it may be very hot. Steam and hot vapours can cause burns.