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ENGLISH

Operator's Manual

SOUS VIDE IMMERSION CIRCULATORS



60038



60039

Item	Description	Voltage	Watts	Amps	Plug
60038	Immersion Circulator, Clamp On (Head Only)	120V	1500	12 Amps	5-15P
60039	Immersion Circulator, Head, Bath, and Cover	120V	1500	12 Amps	5-15P
60042	Immersion Circulator, Clamp On (Head Only) - International	230V	2000	8.7 Amps	Schuko

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the equipment:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have equipment installed by qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat, level position.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Turn equipment off and unplug before cleaning or moving.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners, or excessive heat.
- Do not operate equipment in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

FUNCTION AND PURPOSE

Vollrath Immersion Circulators are designed to provide precise temperature control of water for closed-loop circulation. This unit is intended for indoor use at commercial food service establishments. It is not intended for household, industrial, or laboratory use.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material, tape, and protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. Place the equipment on a flat stable surface.

4. Plug the equipment into a properly grounded electrical supply matching the nameplate rating voltage. Damage to the equipment can occur if incorrect power is supplied to equipment.

Note:

Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.

FEATURES AND CONTROLS

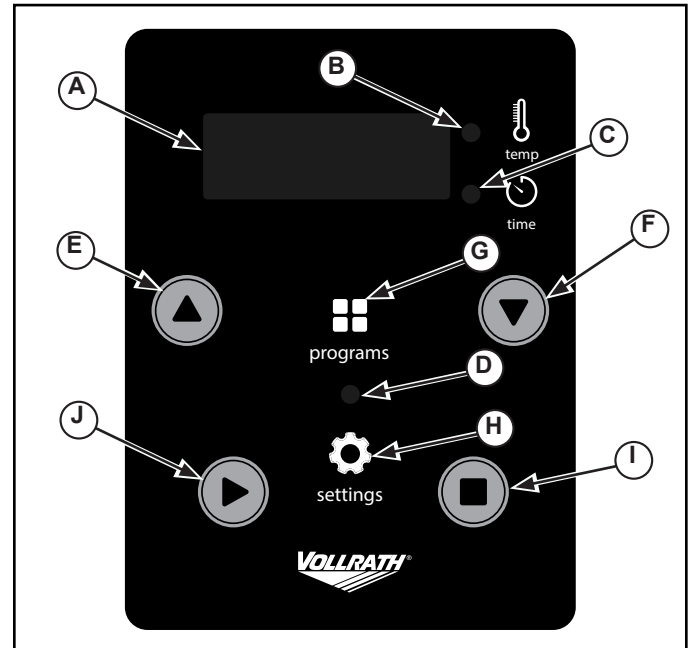


Figure 1. Front of Control Panel.

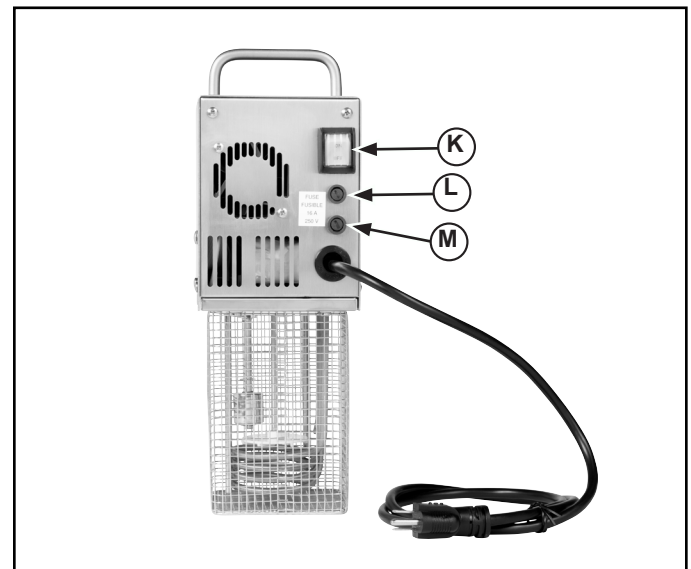


Figure 2. Back of Control Panel.

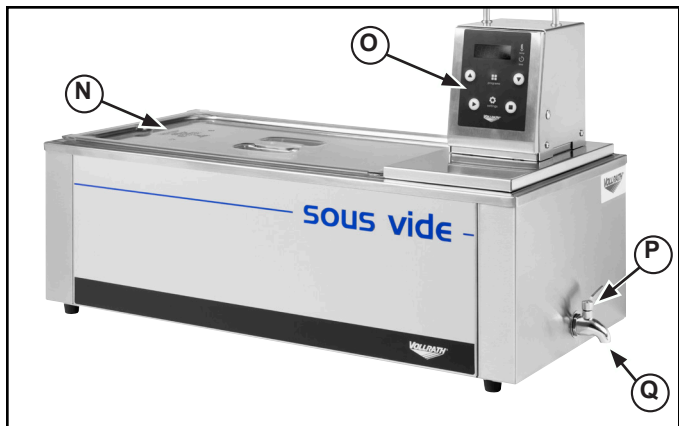


Figure 3. Cover, Drain, and Drain Lever (shown in the “Open” Position).

- (A) DISPLAY.** Displays the time and temperature during setup and while running.
- (B) TEMPERATURE INDICATOR.** When illuminated, this indicates the display is showing temperature.
- (C) TIME INDICATOR.** When illuminated, this indicates the display is showing time.
- (D) UNITS INDICATOR.** When illuminated, this indicates the temperature units are °C. When not illuminated, temperature units are °F.
- (E) UP BUTTON.** Navigates through programs, and sets values of time and temperature.
- (F) DOWN BUTTON.** Navigates through programs, and sets values of time and temperature.
- (G) PROGRAMS BUTTON.** Selects and sets user programs.
- (H) SETTINGS BUTTON.** Cycles between time and temperature while running or setting programs and switches temperature units.
- (I) STOP BUTTON.** Stops/cancels current program or menu item.
- (J) RUN BUTTON.** Runs selected program.
- (K) POWER SWITCH.** Switches the unit on or off.
- (L/M) SYSTEM FUSE.** Disconnects power during an abnormally high current event.
- (N) COVER.** Covers the well.
- (O) SOUS VIDE CIRCULATOR.** Used to heat the well.
- (P) DRAIN VALVE LEVER.** Controls the flow of water out of the drain valve.
- (Q) DRAIN VALVE.** Used to empty water from the well.

OPERATION

	WARNING
	<p>Burn Hazard. Do not touch hot food, liquid, or heating surfaces while equipment is heating or operating.</p>
<p>Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling.</p>	

	WARNING
	<p>Electrical Shock Hazard. Keep water and other liquids from entering the inside of the electrical compartment. Liquid inside the equipment could cause an electrical shock.</p>
<p>Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified</p>	

Before using this equipment clean as described in the **CLEANING** section of this document.

NOTE:

Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be heated and held at a minimum of 140 °F (60 °C) to help prevent bacteria growth.

Heat water only. Do not use this unit to heat oil, grease or other liquid. Other liquids may become unstable and become hazardous.

Vacuum packed food creates a low oxygen environment. With improper handling or preparation bacteria can grow. We recommend that a HCAPP program be put in place. Check with the U.S. Food and Drug Administration for details.

1. For units with baths check that the drain valve lever (P) is in the closed position. See Figure 4. Or, clamp the circulator to a vessel that is 5.3 qt (5L) to 37 qt (35L) in volume.

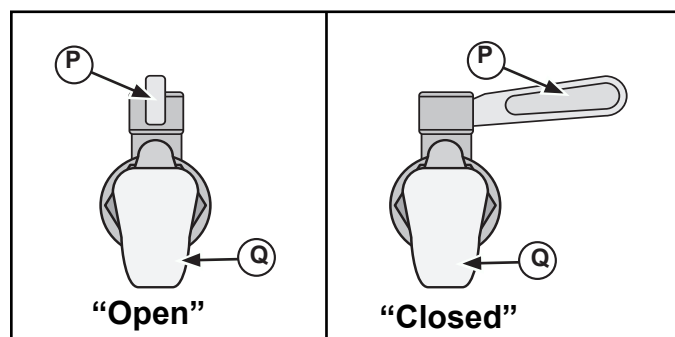


Figure 4. Drain and Drain Lever Positions.

2. Fill the bath or vessel with clean fresh water so that it is about 2" (50 mm) from the top. The water level may need to be adjusted after food product is introduced.
3. Plug electrical power cord into a grounded outlet matching the nameplate rated voltage.
4. Switch the power switch (K) to the “ON” position. See Figure 2.

Immersion Circulator Head Operation:

1. Running a simple temperature program:

- A simple temperature program runs with a set temperature and no time limit.
- Power on the machine and wait until the display shows 'STBY' for standby mode.
- Use the UP and DOWN buttons to change the set temperature. The temperature will be saved in memory if the unit turns off.
- Press the RUN button to start the program.
- Press the STOP button to end the program.

2. Running a saved user program:

- The machine has 5 user definable programs that are saved in memory and have a time and temperature component.
- Power on the machine and wait until the display shows 'STBY' for standby mode.
- Press the PROGRAM button to select program mode.
- Use the UP and DOWN buttons to select the program to run.
- Press the RUN button to start the program.
- Press the STOP button to end the program.
- The program will end on its own when the time runs out.

3. Changing a program:

- Each of the 5 user definable programs can be edited and saved in memory.
- Power on the machine and wait until the display shows 'STBY' for standby mode.
- Press the PROGRAM button to select program mode.
- Use the UP and DOWN buttons to select the program to edit.
- Press and hold the PROGRAM button for 3 seconds to enter edit mode.
- Press the SETTINGS button to cycle between time and temperature.
- Use the UP and DOWN buttons to change the values.
- To finish changing the program, wait 5 seconds with no actions, or press and hold the PROGRAM button for 3 seconds, or press the STOP button.

4. Changing temperature units:

- Press and hold the SETTINGS button for 3 seconds to change units from °F to °C, and back again.

5. Changing the display:

- Press the SETTINGS button while a simple temperature program is running to show the set temperature. The display will show, in succession:
 - Temperature (solid on TEMP INDICATOR)
 - Temperature edit (flashing TEMP INDICATOR)
- Press the SETTINGS button while a user program is running to cycle between time and temperature. The display will show, in succession:
 - Temperature (solid on TEMP INDICATOR)
 - Time (solid on TIME INDICATOR)
 - Temperature edit (flashing TEMP INDICATOR)
 - Time edit (flashing TIME INDICATOR)

- The edit modes allow the user to make minor changes to the program's time and temperature without altering or saving the program in memory. Use the UP and DOWN buttons while this mode is active to change the values.
- ### 6. Safety Float:
- Should the water level drop below a safe distance, the safety float will disconnect power. The display will read 'LO' until the unit is placed into water again, where the program will resume running.
- ### 7. Reset Button:
- Should the unit sense an abnormal heating condition, the high limit temperature switch will shut off power and require a reset in order to resume operation.
 - In order to reset the unit, turn off the power switch and unplug it.
 - Remove the screw (R) on the right side of the unit and press in the red reset pin until it clicks back into place. Replace the screw and return the unit to a water bath before attempting to restart it.



When Finished with the Unit:

1. If a program is running, stop it and switch the power switch (K) to the "OFF" position. See Figure 2.
2. Allow the unit and water to cool completely.
3. Place a suitable container directly under the drain valve (P). See Figure 3. Turn the drain valve lever (P) to the open position monitoring the flow of liquid going into the container. Use caution to avoid spills that may create a slippery condition. Turn drain valve lever (P) to the closed position before the container is full. Dispose of the drained water. This procedure may need to be repeated.

CLEANING

To maintain the appearance and increase the service life, clean equipment daily.

NOTE:

Do not immerse the cord, plug or equipment in water or any other liquid. Do not use a hose to clean this equipment.

1. Add a few capfuls of white vinegar to the bath or vessel and operate the unit for 20 minutes at 75°F (23°C). If a deeper cleaning is needed mix a solution that is 1/2 white vinegar and 1/2 water and fill and operate the unit for 20 minutes at 75°F (23°C)
2. Allow the equipment to cool completely before emptying the liquid.
3. Empty the liquid and rinse thoroughly.
4. Completely dry the equipment.

TROUBLESHOOTING

Problem		It might be caused by	Course of Action
No power to the unit.		Unit not plugged on or switched on.	Plug unit in and turn the power switch to the on position.
No longer heating and the pump has stoped circulating. The display reads:	LO	Low water.	Fill the bath or vessel with clean fresh water so that it is about 2" (50mm) from the top.
	HIGH	Overheating internal components.	Ensure unit is in correct operating environment. Shut unit off and allow to cool, then retry operation.
	PFLT	Internal fault.	Contact Vollrath tech services.
	SFTY	Over-temp sensed by temperature probe.	Ensure unit is in correct operating environment. Shut unit off and allow to cool, then retry operation.
		High limit thermostat.	Allow the unit to cool down. Reset the high limit switch (see 'Reset Button' selection of the manual). Clean the heating element with vinegar as described in the 'Cleaning' section of the manual.

SERVICE AND REPAIR

To avoid serious injury or damage, never attempt to repair the unit or replace ta damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contactation Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

The warranty period is one year. See Vollrath.com for full warranty details. This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



www.vollrath.com

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