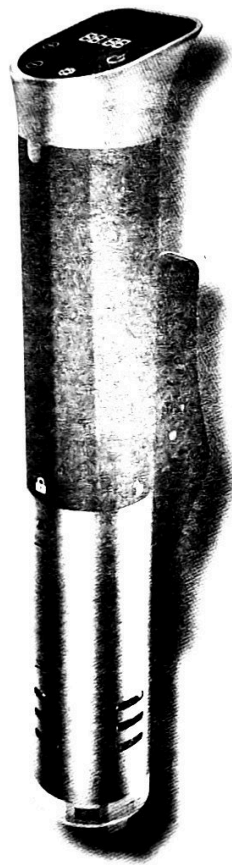


EXPO BÖRSE

BEDIENUNGSANLEITUNG
INSTRUCTION MANUAL



Sous Vide Stick
Sous vide stick

613-401210

CE

DESKI

Manufacturer:

EXPO-Börse GmbH

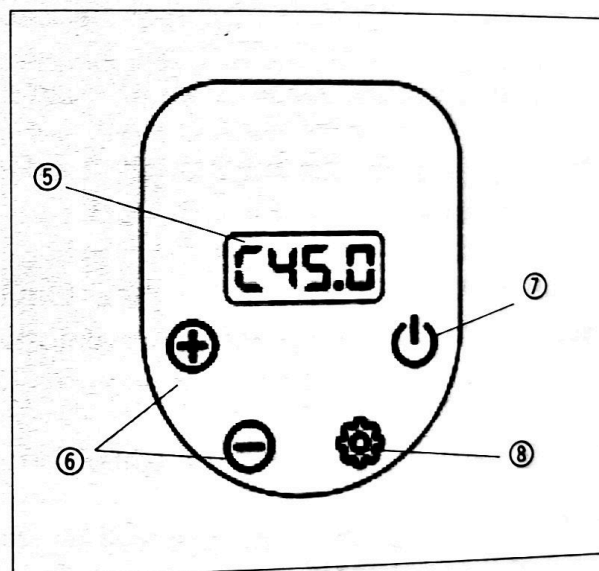
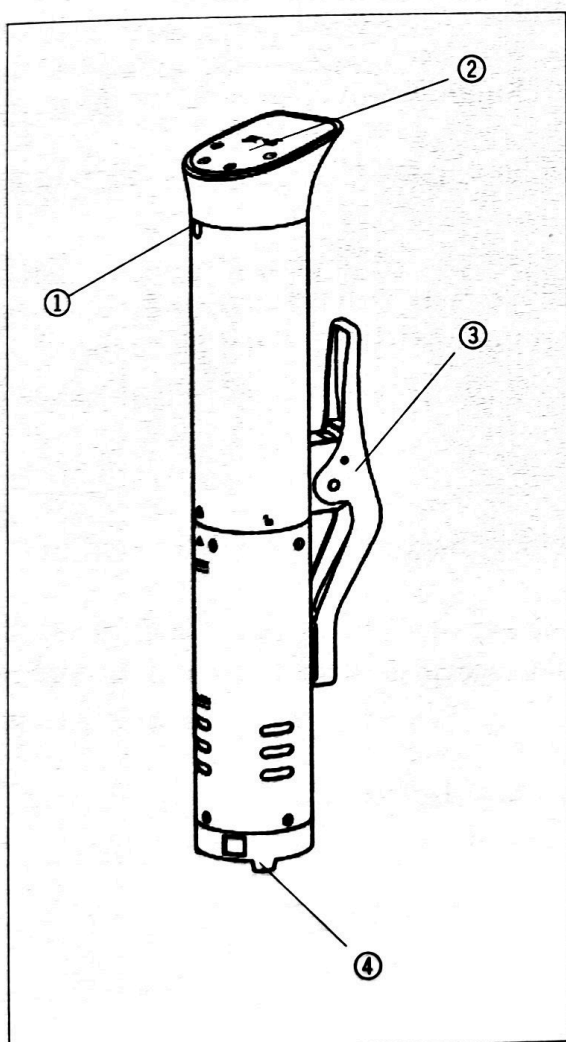
Industriestr. 12

D-49577 Ankum

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Main parts

1. Operation indicator
2. Control interface
3. Clamp
4. Water pump cap (no disassembling)
5. Temperature/time display
6. "+" and "-" adjustment buttons
7. On/off button
8. Temperature/timer selection



Operation warning

This section explains the potential dangers that may arise when operating the sous vide circulator and notes many important safety precautions.

Counter tops such as marble and corian cannot withstand the heat generated by the circulator. Place the cooking container on a different surface to prevent damage.

Do not use extension cords. Never operate with a damaged cord or plug. Use properly grounded electrical outlets only.

Do not immerse the appliance past the etched top mark on the stainless steel skirt. Only the stainless steel skirt and the pump housing are dishwasher safe. Unplug from the electrical socket when not in use and before the cleaning process.

Burn Hazard - the cooking container, the stainless steel portion of the circulator, and food pouches all get hot when used. Use oven mitts or tongs when handling. Allow the system to cool before emptying the water bath.

This system is an indoor appliance and is not a toy.

Do not disassemble. Observe all warning labels. Do not remove warning labels.

Do not use this appliance for anything other than its intended use (such as laboratory work or heating a hot tub).

Firmly lock the product by clamping it on the side of your container . Place the container on an even surface to prevent spills and tipping over. Do not place the appliance on a stove, or in an oven.

Do not use deionized water (DI water).

Before plugging into a socket, check whether your voltage corresponds to the rating label of the appliance.

Don't let children use and play with this appliance. Keep the appliance and its cord out of reach of children.

Never use a damaged appliance. If it has been damaged, please take it to an approved service centre to have it checked or repaired.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.

Don't let excess cord hang over the edge of the table or worktop or touch a hot surface.

Switch off the appliance and disconnect from the electrical supply before changing accessories or approaching parts which move during use.

If the appliance is used during disruption to the power supply, its performance may suffer and it may need to be unplugged to recover normal operation.

This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance must not be carried out by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.

The appliance can be used by persons with reduced physical, sensory, or mental capacities, or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazard involved.

Children must not play with the appliance.

This appliance is intended to be used in household and similar environments such as:


- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;

If the appliance accidentally falls into the water container, first unplug it and then remove it from the container. Dry the surface of the appliance and then leave it to air-dry. Once fully dry, the appliance should be fine to use.

The sous vide stick are designed to be used with water only!

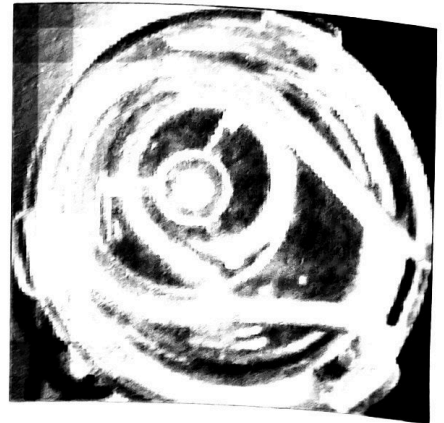
Assembling of the stainless steel skirt


Hold the Sous Vide Stick with the heating element upwards and open the clamp.

Slide the stainless steel skirt over the heating rods so that the arrow points to the opened lock symbol: 

Make sure that the propeller does not get caught.

It must be positioned in the centre of the hole in the clear plastic cover.

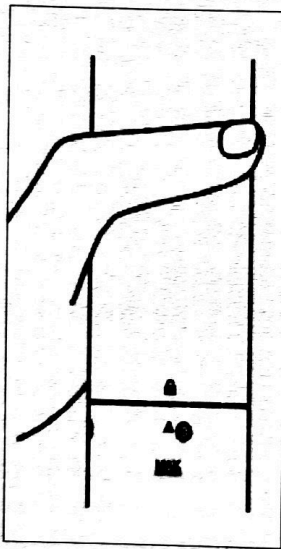
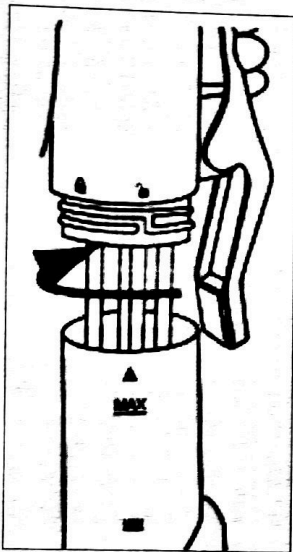


Rotate the stainless steel skirt until the arrow points to the closed lock symbol: 

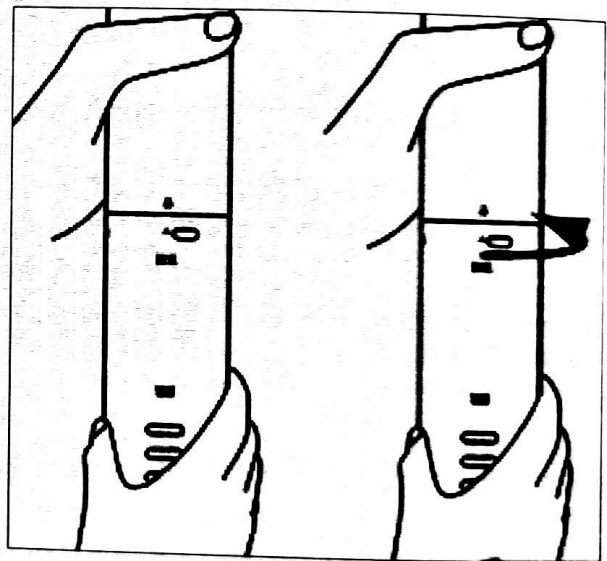
For disassembling turn the stainless steel skirt counterclockwise.

Please note

Make sure that the propeller does not get caught. It must be positioned in the middle.



Assembling



Disassembling

Maintenance

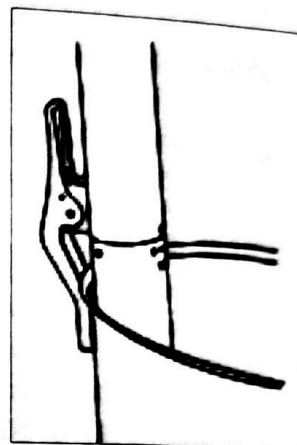
- Always turn off and unplug the unit.
- Internal service work must be performed by certified personnel only.
- Make sure the system is at room temperature.
- Don't disassemble the water pump cap.
- Check for signs of damage including pulled cord or physical damage to the system or heaters. If any signs of physical damage are found, please send back to the factory for replacement parts.

Setup (clamp & pot)

The sous vide stick requires a 6-15L container or pot, so make sure the container or pot capacity meets the requirement.

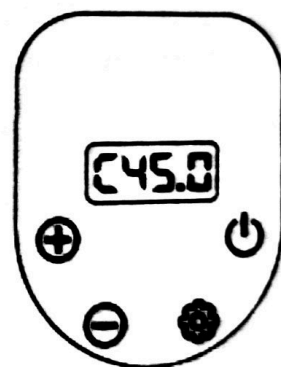
Firmly lock the product by clamping it on the side of your container.

Make sure that there is enough water in the container above the Min level on the stainless steel skirt.



Setup (temp./timer)

1. Plug in the power plug. The On/Off button (7) and operation indicator are illuminated and the device is in standby mode. Display shows C for °C
2. Press the On/Off button (7) briefly to enter the setting mode. You will hear a beep each time you press the button.
3. Set the desired temperature using + and - (0 – 90° C).
4. Press the Temperature/timer selection button (8) to set the time. The timer flashes. Set the desired hour with + and - then confirm with the Temperature/timer selection button (8), then set desired minute with + and - then confirm with the On/Off button. The device starts the heating process.
5. You can hear a signal and the operation indicator flashes when the desired temperature is reached.
6. The device will beep once the desired temperature is reached. Place the vacuumed food into the cooking vessel. If necessary, weigh the vacuumed bags down.



7. The device counts down the time and will beep again once the time is over. Then "End" is shown on the display and the device goes into standby mode
8. When you want to change the settings press the Temperature/timer selection button (8) for 3 seconds and change the settings as described above.
9. During operation you can deactivate the device by pressing the On/Off button (7) for 3 seconds. The device will switch to standby mode.
10. During the heating process, the control interface will show the current temperature. After setting the time and starting the countdown, the control interface will show the countdown time. The two digitals will automatically change for every 5 seconds.

Cleaning

After prolonged use, some limescale may collect on the heating element and housing. Place the device in a cooking container and clamp it so that it is covered with a mixture of 1/3 vinegar and 2/3 water just under the max mark.

Set the temperature to 80 °C and heat up the mixture for at least 1 hour. In the meantime, refill the water.

After this, clean all parts that were in contact with the water under running water and dry them.

(Caution: in the event of a burn caused by the vinegar, rinse immediately and thoroughly with water. Seek medical advice if your eyes are still red, painful, teary or sensitive to light).

Troubleshooting / FAQ

1. Noise

Under normal operation the system will hum due to the motor, impeller and cooling fan in operation.

2. Slurping noise

Your pump has formed a water vortex similar to when you are emptying out a bathroom sink or tub. Add more water or gently disturb the water with a spoon. There is no sure way to eliminate a vortex from forming due to the pump rotation but usually it will go away on its own.

3. Gurgling + whooshing noise

The pump is sucking air - add more water. You should also see small bubbles in your tank.

4. Food damage

The pump's water jet is cracking eggs or damaging fish fillets: Turn the pump outlet to face the container wall. This will greatly reduce the flow of the pump output. It is also good practice to bag eggs to prevent them from being "blown" around in certain containers.

5. System will not turn on

Check the power plug and breakers.

6. Low water level alarm

Add more water – the water level will drop during pump operation due to water turbulence.

7. Low water level alarm turns on after a few seconds of operation

Add more water – The pump generates "waves" – sometimes these waves will cause the water level at the sensors to fluctuate up and down. The waves sometimes drop the water level right under the sensor and will cause a low water alarm. This is normal and you just need to add more water.

8. Temperature reading does not match thermometer

Sous Vide circulators are calibrated to a scientific platinum primary standard which is far more accurate than store thermometers.

9. The operation indicator flickers slightly when the system is on

This is normal as the circulator is modulating power.

10. Error code EE1 will appear and an alarm sound will be heard in the following situations:

1. No water in tank
2. Water below minimum level

Technical specifications

Power rating:	220~240V, 50/60HZ, 1000W
Temperature range:	0 °C-90 °C
Temperature stability:	± 0.1 °C
Temperature precision:	
40 °C-70 °C:	0.1 °C-0.3 °C
Below 40 °C and above 90°C:	0.2 °C-0.5 °C
Circulation pump	10 LPM

Guarantee and service

Our products undergo a strict quality-control process before delivery. If the product has unexpectedly been damaged or developed a defect during production or transport, please return it to the retailer. You can legally make a claim under the guarantee in the following circumstances:

The product is covered by a 2-year guarantee from the date of purchase. During this period, we will repair or replace the product if it is found to be defective due to material or production faults.

Faults caused by incorrect use or handling, faults caused by unauthorised intervention or repairs, and faults caused by use of non-original parts are not covered by the guarantee.

Correct disposal



WEEE: DE 18770614

The symbol above and on the product means that the product is classed as Electrical or Electronic equipment and should not be disposed with other household or commercial waste at the end of its useful life. The Waste of Electrical and Electronic Equipment (WEEE) Directive (2012/19/EU) has been put in place to recycle products using best available recovery and recycling techniques to minimise the impact on the environment, treat any hazardous substances and avoid the increasing landfill. Contact local authorities for information on the correct disposal of Electrical or Electronic equipment.