



Operating, use and maintenance manual
SOUS COOKER PRO CHEF
SOUS COOKER PROFESSIONAL
Low temperature immersion cooking system



ATTENTION !! This manual contains all the information necessary for the correct use of the purchased product, even if use or operational problems arise. It contains important information which will help solve any problems. Read each part of this manual. It will help you getting familiar with the product in detail and using it to its full potential.







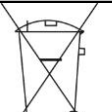
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0.0 LEGEND OF SYMBOLS IN THE MANUAL

 IMPORTANT WARNINGS! CONSULT THE MANUAL!	 ATTENTION ! DANGER !	 DANGER OF BURNS! HOT SURFACE!	 KEEP OUT OF REACH OF CHILDREN!	 RECYLING
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 DANGER OF ELECTRIC SHOCK	 RISK OF EXPLOSION	 RISK OF CORROSION	 DANGER FOR THE ENVIRONMENT	 SUPPORT AND MAINTENANCE
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1.0 GENERAL INFORMATION

Congratulations! You have purchased a high quality, Italian product. The manufacturer thanks you for choosing our product and is delighted and proud to have you among its dearest clients. The manufacturer informs you that you should be proud and fully satisfied with this product. This product was designed with particular attention on the environment, the continuous research into eco-compatible solutions makes this product a leader of its category, the energy saving function is a prerogative of the advanced product you have purchased. In the event of non-use of the machine for a few minutes, the electronic control sets to standby, an energy saving function, to safeguard the environment, the duration of the machine and the management and maintenance costs of the product.

Do not hesitate to contact us if you have any doubts on the methods or indications in this manual, our operators will be delighted to provide you with all the information necessary for correct use of the product. If you should contact us, please have this manual at hand, to provide us with the model of the product you purchased and its serial no. This manual contains confidential news and images. Use of the news it contains is only permitted for the owner of the product. It is forbidden by law to diffuse or duplicate, totally or partially, the images and information contained in this manual, without the manufacturer's prior authorisation. The manufacturer is the owner of the rights to this manual. For improvement or technological development of the product, the manufacturer reserves the right to make changes to this documentation if deemed necessary without having to provide advance notification.

1.1 INFORMATION ON THE PRODUCT

This document was drafted and checked with utmost care, to provide information in a clear and reliable manner, however the manufacturer cannot be held in any way liable, implicitly or explicitly, for errors in drafting or any involuntary omissions it may contain.

The manufacturer of the product cannot be held liable for any errors or omissions due to translation of the manual into foreign languages, since the reference language is the original language, Italian.

This manual was drafted by the manufacturer of the product and contains news reserved for use of the product. For no reason can this news be divulged, without the manufacturer's prior authorisation.

This document is protected by international legislation in force on copyright.

The user is obliged to read this document carefully and comply with the specifications it contains, for better use of the machine and to maintain it for longer.

1.2 INFORMATION ON THE MANUFACTURER



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(REGGIO EMILIA) ITALY
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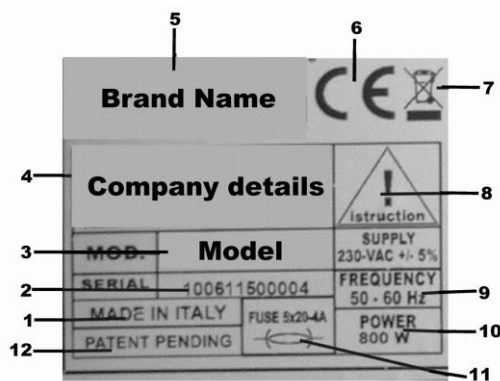
1.3 IDENTIFICATION OF THE PRODUCT USING THE IDENTIFICATION LABEL

General or particular information

- 1) Manufacturing location
- 2) Serial number of the product
- 3) Product model
- 4) Manufacturer's address
- 5) Manufacturer's brand name
- 6) CE conformity marking
- 7) Waste disposal symbol
- 8) Symbol obliging you to read the instructions
- 9) Machine working frequency
- 10) Machine power
- 11) Safety fuse indication



12) Any patent



2.0 WARNINGS

The equipment described in this manual should be installed in dry areas, sheltered from sun and rain.

Installation must be carried out by specialised personnel who are well informed about the potential dangers involved.

Use of the equipment by operators that disregard basic safety rules can cause harm to themselves or others and immediately voids the product guarantee.

Use of this machine is reserved to well-instructed personnel who are aware of current regulations and informed about instructions contained in this manual.

This product has been designed using the latest manufacturing technologies known today and according to existing regulations; however, conditions which are hazardous to persons or property may arise if operating and maintenance requirements are not complied with and necessary routine maintenance is not provided.

There are some openings ventilation along the perimeter of the machine. Do not block these side openings of the machine.

When cleaning the machine with right product, disconnect the machine from the mains.

Whenever it may become necessary to replace the fuse installed on the machine, only use standard fuses of the type and power of the fuse which was previously installed on the machine. Using repaired fuses or systems that bypass the fuse is strictly prohibited. The fuse is a protection element that is essential to proper machine operation and in preventing damage to persons or property. Always disconnect the mains before carrying out the operation.

IMPORTANT! Do not use this machine to cook live animals or live fish, as doing so causes severe suffering to animals, constituting a serious violation of fundamental rights of animal life.



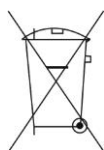
2.2 EXPLOSIVE HAZARD

Do not install the machine in explosive or potentially explosive environments. Do not install the machine near flammable materials. Ventilate the environment fully before using the machine when using solvents, alcohol-based products or flammable sprays.

Do not immerse in substances or products containing solvents, alcohol, petrol or other explosive or potentially explosive products,



2.2 ENVIRONMENTAL HAZARD



This product complies with EU Directive 2002/96/EC. The wheeled bin WEEE symbol indicates that the product, at the end of its useful life, must be handled separately from normal household products and should be taken to a recycling centre specialising in the recovery of electric and electronic products, or to the reseller when purchasing a similar appliance. The user is responsible for delivering the equipment to the recycling centre at the end of its life.

Proper collection for ensuing recycling, treatment and environmentally compatible disposal helps to prevent possible negative environmental and health effects and promotes the recycling of materials which make up the product. For further information regarding available collection systems, contact your local waste disposal service.

At the end of product life, dispose of the product according to regulations in force at the time of disposal in the country where registered. Before being disposed of, the product must be free of all components that must be disposed of in different ways.



2.3 LESSER HAZARDS

Keep out of reach of children. The machine is not suitable for use by children or adolescents.



2.4 BURN HAZARD

Do not touch the heating part during the cycle, there is danger of burns.



2.5 CORROSIVE HAZARD

Clean the machine with products suitable for material used for its construction. Do not use acids or aggressive substances which may damage the machine structure and cause damage to persons or property. Do not use alcohol-based products



2.6 ELECTRICAL HAZARD

Before powering up the machine, check that everything is in accordance with the use made of it. Verify that any safety protections are efficient and that, in the country of machine use, the outlet complies with the plug mounted on the machine and complies with voltage, frequency and outlet power, with respect to reported data contained on the machine identification label. The machine can be connected to the mains supply only after these checks have been performed. Failure to comply with these requirements will void the guarantee.

Electrical connection of the machine to the mains is allowed only by qualified personnel. Regularly check the electrical machine parts to verify conditions. In the event of any scratching, crushing, abrasions or burning of the network cable or other electrical conductor, immediately unplug the machine from the mains and call for service. Do not use the machine until the problem has been resolved. If the operation is considered too dangerous, immediately contact an electrician or technical assistance. Do not operate the machine; damaged electrical equipment should be replaced immediately by qualified personnel.

There are some openings ventilation along the perimeter of the machine. Never place objects into the slits as this causes a risk of electric shock. Do not wash the machine with steam, running water or water jets, which are prohibited in the perimeter of machine use, risk of electric shock. When cleaning the machine, disconnect the machine from the mains.

Do not touch metal machine parts with damp or wet hands. Do not pull the power cable to disconnect it from the mains

Verify that the machine is connected to the electrical outlet and that the outlet is connected to grounding as required by applicable law. The machine must never be used without grounding for any reason. The manufacturer cannot be held responsible for any damage to persons or property due to lack of connection to grounding of the electrical system..

Keep the mains cable installed on the machine away from heat sources as they may melt, becoming irreparably damaged.

In the event that the machine becomes inoperative with serious malfunctions or exposed electrical parts, with danger to persons or property, notify receiving personnel to make the machine harmless. Use a sign to clearly mark the problem and hazard of with machine operation run without repair.



2.7 USER OBLIGATIONS

This document is considered an integral part of the equipment that you have purchased and as such should be treated and kept for the lifetime of the product. In the event of sales of the product, this document must be provided to the new owner.

The buyer must read and have all operators making use of the machine read this document. Its consultation must be permitted whenever necessary.

Not complying with the instructions in this manual may impair the proper functioning of the system and can severely damage the equipment, effectively reducing its operating life. The incorrect installation of equipment can cause severe and permanent damage to persons and/or property. Incorrect installation can also cause electrocution to operators.

Failure to comply with these requirements will void the guarantee.

It is important to read the instructions in this manual carefully before installing and powering the equipment. All operations must be restricted to specialised personnel who understand the risks and danger that can result from improper installation, by not respecting the rules and non-compliance with the instructions in this manual. It is also important to make the correct connections in order to prevent malfunctions caused by electrostatic discharges or false contacts. Lack of knowledge of the information contained in the machine manual limits the use and full performance operation of the machine.

The machine manual must be kept near the machine and always available to personnel for any necessary consultations. The manufacturer allows the buyer to keep a copy of this manual for internal use only within the buyer's factory, to prevent degradation

of the manual over time.

This document was prepared and checked with great care to give you accurate and reliable information. The manufacturer disclaims any implicit and explicit responsibility for any omissions or alterations in it.

The contents of this manual, descriptions, images and product specifications are not binding for the manufacturer, who reserves the right to modify without prior notice if necessary. Any errors or inaccuracies due to errors in translation into various languages cannot be cause for complaint or attribution of responsibility borne by the manufacturer.

Removing the EC label or other labels or plates installed on the machine is strictly prohibited. In the event that this should happen, the product guarantee will be immediately void, as well as EEC compliance. It is therefore the responsibility of the customer and owner of the machine to ensure that this does not happen. If the EC label should break or become illegible, the manufacturer should be informed immediately.



2.8 ASSISTANCE AND MAINTENANCE

Perform maintenance and cleaning consistently and in a timely manner. Repairs must be performed by qualified service assistance.

Before any technical intervention, disconnect machine power from the mains. Perform maintenance and cleaning consistently and in a timely manner. Repairs must be performed by qualified service assistance.

No partial or substantial changes of any kind to the machine are allowed without prior authorisation from the manufacturer. Any malfunctioning, defective, worn or broken parts must be replaced immediately for proper machine operation and for safety of personnel using the machine. All changes and repairs must be performed by qualified personnel only. Repairs under guarantee shall be valid and recognised as such only if performed by personnel who are qualified and expressly authorised by the manufacturer.

Clean the machine regularly. Suitable cleaning contributes to improved conservation, better product hygiene, and greater durability.

Verify that the machine is connected to the electrical outlet and that the outlet is connected to grounding as required by applicable law. The machine must never be used without grounding for any reason. The manufacturer cannot be held responsible for any damage to persons or property due to lack of connection to grounding of the electrical system.

3.0 TECHNICAL CHARACTERISTICS

Power supply voltages	230 VAC +/- 5% 50 / 60 Hz single phase, Special versions are available on request, with power supply voltages on request or dimensions on request.
Maximum current absorbed	10 A
Working temperature	from +10 to +40°C
Maximum power	2100W – 3100 W
Working temperature	From 25°C to 97 °C
Relative humidity	from 10 to 80 %
Reading precision	1 % (maximum error including probe error)
Reading resolution	0.033 °C
Type of probe	PT1000 Class A

Attention!! The temperature displayed by the sous cooker is extremely precise, the temperature differences read inside the tank compared to that indicated by the sous cooker are possible, as the temperature sensing probe is inside the crankcase where the heating resistance is contained , in the 2000W models there may be differences between 0.3°C and 1.5 ° C, while in the 3000W there may be differences between 0.5 ° C and 3.0 ° C, during the heating phase, and is dependent on the size of the tank and the amount of water inside it. Reached the Set Point temperature the value read by Sous Cooker and the temperatures found inside the tank will be the same. This is a normal behaviour and does not have any negative effect on the cooking.

4.0 Low-temperature cooking: Why using it and what are the advantages?

Probably the first scientist to experiment and conduct research on low temperature cooking was the British physicist Benjamin Thompson in the eighteenth century. His experiments were then repeated by the Hungarian physicist Nicholas Kurti, a professor of physics at Oxford University, who left 2 kg of lamb in an oven at 80°C for 8.5 hours. At the end of the 8.5 hours he verified that the internal and external temperature of the meat reached 75°C evenly and it was much more tender and juicy. Kurti was one of the first T.V. chefs in a programme "The Physicist in the Kitchen" in 1969 in England and was a dedicated proponent of molecular cuisine.

Modern low-temperature cooking, also referred to today as "Sous vide", evolved in the 1970s due to a French chef named George Pralus.

Many of us will remember the mornings and afternoons spent with our grandmothers in the kitchen amidst the steam rising from saucepans that seemed to bubble away endlessly, hours and hours of cooking over a low heat vegetables, meat and anything else that sprang to mind. This is what low-temperature cooking is about, an ancient tradition that is still popular today.

However Pralus had the intuition to combine vacuum with this cooking method, that is placing food under vacuum and cooking it at a low temperature, thus creating this innovative cooking method most commonly known as Sous Vide. It was a true revolution supported by solid scientific research performed by nutritionists and with the support of a French university. Chef Pralus was searching for a way to preserve in particular "foie gras" for a lengthy period, thereby increasing the shelf-life of the product without altering its taste and appearance.

For this purpose, actual scientific research was undertaken, during which it was discovered that vacuum packaging, cooking at a low temperature and rapid chilling of the product obtained surprising results, enhancing the texture and the organoleptic characteristics of the food.

The effects of vacuum cooking are truly remarkable and can be summarised in the following few points:

- Penetration of the seasonings into the food is promoted by the condition of pressure that is created in the bag allowing a reduction in the use of condiments thereby respecting the original taste and nutritional values.
- Isolation from the external environment avoids processes of organoleptic degeneration due to contamination of the gases present in the atmosphere
- Low-temperature cooking prevents degeneration of the cellular structures of the food, improving taste and prolonging the shelf-life; in summary, vacuum cooking allows us to obtain a tasty and fragrant dish without the addition of external condiments thereby guaranteeing enhanced taste and healthier food.
- Management of "mise en place", vacuum cooking, allows the preparation of meals during downtimes thanks to the "cook and chill" system, optimising stock and purchases and avoiding waste.
- In traditional cooking many flavours and nutrients are dispersed or deteriorate in the cooking environment (water, air) and are damaged by the high working temperatures, something which does not happen with vacuum cooking.
- vacuum cooking is not limited to providing advantages in preparation with the product sealed in a bag and under vacuum but also in the subsequent phase of preservation and regeneration, and the shelf-life will be far longer.
- With cooking of the product under vacuum at a low temperature and with rapid chilling the shelf-life is extended. When the product is subsequently regenerated it will have maintained its flavours and aromas.
- Vacuum cooking at low temperature enables optimisation of the product yield with an average loss that is much lower compared to traditional cooking, approximately 30% less.
- With sous vide cooking at a low temperate, the organoleptic and nutritional qualities of the product are retained, making it more digestible and giving it an enhanced appearance with more vibrant and presentable colours.

Vacuum cooking at low temperatures requires extremely precise temperatures with very low margins of error as simple temperature fluctuations could affect the final outcome.

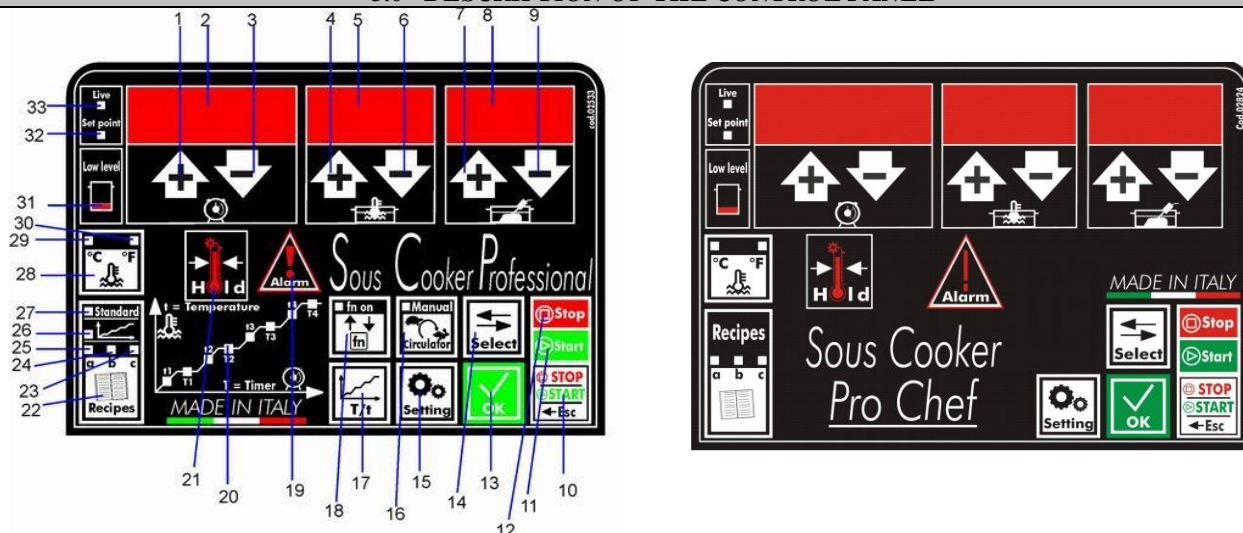
For these reasons Elegen decided to design the line of SOUS COOKER controllers. The strong points are the temperature control and the energy savings. With the SOUS COOKER by ELEGEN, cooking temperatures have controls with precision of three hundredths of a degree; this is the case for controls, tank temperature and product core temperature.

With SOUS COOKER by ELEGEN it is possible to achieve excellent results thanks to the high precision and stability in control, which does not require any calibration over time.

Thanks to the innovative **Phase Cooking Thermal Sequence** (temperature ramps), unique on the global market, it will now be easier and with greater power to cook or regenerate the food. The multiple cooking of a variety of foods will be possible that can be cooked at different temperatures. This is different to traditional cooking and is based on a specific thermal sequence, thus at different temperatures, starting for example from slow thawing followed by hot maturation then moving to final cooking of the product, thereby obtaining greater tenderness of the cooked product.

SOUS COOKER by ELEGEN also has the innovative **Hold** function, unique on the global market, at the end of the work cycle. The Sous Cooker will automatically bring the temperature of the tank to a maintained temperature, a **safety temperature** that will therefore allow intervention of the operator without affecting the correct preservation of the food and will avoid the proliferation of bacteria.

5.0 DESCRIPTION OF THE CONTROL PANEL



- 1) Timer increase key
- 2) Timer display
- 3) Timer decrease key
- 4) Tank temperature increase key
- 5) Tank temperature display
- 6) Tank temperature decrease key
- 7) Temperature at heart of product increase key
- 8) Temperature at heart of product display
- 9) Heart of product decrease key
- 10) **Start / Stop / Escape** triple function key
- 11) **START** indication led, Start work
- 12) Double function led, **STOP** function indication, and Standby function (flashing)
- 13) Confirm settings **OK** key
- 14) Select key (exchange displays)
- 15) Setting key (access settings)
- 16) Circulator key (key to access circulator **only professional**)
- 17) Ramp key for working ramp selection **only professional**)
- 18) **FN** key, key to access special functions **only professional**)
- 19) Alarm in progress indication led
- 20) **TPS** (Thermal Phases Sequence) indication led Thermal Phases sequence of cooking. **(only professional)**
- 21) Hold activated function indication led
- 22) Recipes / programs selection key
- 23) Recipes led / program c
- 24) Recipes led / program b
- 25) Recipes led / program a
- 26) Recipes/programs at selected ramp indication led
- 27) Standard recipes/programs selected indication led
- 28) Celsius / Fahrenheit selection key
- 29) Degrees Celsius reading indication led
- 30) Degrees Fahrenheit reading indication led
- 31) Low water level indication led
- 32) Set point values dials indication led
- 33) Real values read indication led.

6.0 INSTALLATION

- 6.1- The electrical connection of the machine must be set with an appropriate voltage and frequency, which is contained on the machine identification label.
- 6.2- Do not protect the machine with fuses of a greater value than the value indicated on the machine identification label.
- 6.3 - The product identification label is installed on one side of the machine, the product information is shown on the identification label.
- 6.4 - Fill the basin with water up to at least the minimum level otherwise Sous Cooker goes into low water level alarm
- 6.5 - Do not exceed the maximum water level indicated on Sous Cooker.
- 6.6 - Hook Sous Cooker to the basin using the special hook on the back and lock it by tightening the clamping screw.

7.0 THE WORKING CYCLE

Before connecting the machine to the electricity socket using the mains cable, check the plate data on the machine corresponds to the electrical data on the socket, using the plate positioned to one side of the machine. Check the machine and position the power supply switch On to power the machine.

Sous Cooker executes the work cycle based on the program selected, the base program or the program with Ramp, for the entire duration, to start the work cycle, simply press the **START** key. You can stop the work cycle at any time by pressing the **STOP** key, you can also interact with the parameters at any time using the various keys on the panel. To vary a cycle parameter, simply change the data using the + or – keys of the relevant dial and confirm with the **OK** key. The new parameters entered will be considered for the cycle. To pass from one program to another, simply press the **RECIPES** key. It is all fairly intuitive and simple and the operator can interact at any time by changing the parameters. At the end of the work cycle, **SOUS COOKER** writes the reason for stoppage on the display. If stopped by the timer, the message “**ENDTIMER**” is displayed or if temperature related, the message “**ENDPROBE**” is displayed. If alarms have activated in the meantime, the alarm message is shown. If you do not intervene within approx. 5 minutes from when the system indicates the end of cycle, **SOUS COOKER**

automatically passes the control under the management of the **HOLD** function, if activated, otherwise if disabled it is set to **standby**. On re-startup from standby which takes place by pressing a key, the message is re-proposed to indicate the reason for standby, therefore you need to press the key again to re-active SOUS COOKER. From the version 0.14, a new important feature was introduced. This new function automatically resumes the working cycle, after it was interrupted, in case of several main line failure, or from several disturbances about electrostatic discharges, surges burst etc..

How to start the work cycle:

- 1) Place Sous Cooker Professional in the tank containing an adequate level of water.
- 2) If the level is insufficient, it will be impossible to start the cycle and the low level alarm is generated
To reset the alarm, press a key.
- 3) To start the cycle, press the Start / Stop / Esc key
- 4) To switch off the cycle, press the Start / Stop / Esc key

During the cycle, you can:

- a) Vary the cycle parameters using the specific Timer/Tank Temperature/Temperature at heart dials
- b) Change the display of set point data /real data using the Select key
 - c) Place the circulator in manual mode at the desired speed using the Circulator key
 - d) Change the temperature readings from Celsius to Fahrenheit
 - e) Change the program



Attention!! In the event of setting the working hours, firstly the hours will be set (2 digits on the left flashing) and then the minutes (2 digits on the right flashing) if the 4 segments ---- switch on it means the timer is disabled. Instead, if the symbol ⁰⁰00 appears, it means the timer is set on infinite therefore the system will never be switched off by the timer.

CAUTION! The START STOP ESC key is a single key that assumes a different function based on where you are in the program.

CAUTION! To stop interrupt the working cycle, always press the START STOP ESC key, if switched off the sous cooker from the back side power switch, or disconnected the main line plug without having pressed the button to stop the working cycle, when it is switched on, the sous cooker will restart from the position it was in before turning off.

7.1 HOW TO PROGRAM SOUS COOKER PROFESSIONAL

You can program the SOUS COOKER in various ways, with timer control or with probe control at the heart of the product. To program the control with the control based on the timer, proceed as follows:

- 1) Using the Timer dial, set the cooking time value, using the + and - keys, press the OK key to save the data.
- 2) Using the Tank Temperature dial, set the maximum working temperature, using the + and - keys, press the OK key to save the data.

In this case, the probe at the heart is automatically disabled and control is bypassed.

Attention!! The timer count down only takes place when the temperature of the tank reaches the set point temperature, e.g. cooking for 4 hours at 70 degrees, until the temperature of the tank reaches 70 °C, the timer will always indicate 4 hours, on reaching 70 °C the timer will be count down. The blink of the point of the timer display, indicate that the count down is started

To program the control with the probe at the heart, proceed as follows:

- 1) Using the Tank Temperature dial, set the maximum working temperature, using the + and - keys, press the OK key to save the data.
- 2) Using the Probe dial at the heart, set the cooking temperature value at the heart of the product, using the + and - keys, press the OK key to save the data.

In this case, the set point of the temperature at the heart can never exceed the set point of the temperature of the tank. Therefore, the maximum value of the set point settable on the probe at the heart is automatically brought to the maximum set point value of the tank temperature.

When you choose to work with the probe at the heart, the timer is automatically disabled and control bypassed.

During heating, the recirculation speed of the water is managed automatically and depends on the set point. Gradually, as the temperature approaches the set point, the circulation speed is progressively reduced together with the power control to best optimise the temperature control, and to avoid greater heat dispersion with higher electricity consumption, therefore much importance is given to energy savings. However, the operator can manually manage recirculation speed adjustment, as follows:

- 1) Press the Circulator key to access adjustment
- 2) Vary the speed using the + and – keys of the probe at the heart
- 3) Press ok to confirm
- 4) To pass circulator control to manual mode, press the **Circulator** key until the **Manual** led lights up
- 5) With the Manual led on, the control is in manual mode
- 6) To disable the manual control, press the circulator key again until the **Manual** led switches off.

You can manually adjust the recirculation speed, proceeding in the same way from point 1 to point 3

Attention !! the end of the cycle is indicated by some internal buzzer sounds and by the writing on the display that indicates the reason for stoppage. If it does not switch off within 5 minutes pressing a button, the system will activate the Hold function at 66°C to avoid proliferation of bacterial load. If the Hold function is disabled, SOUS COOKER goes to standby, on pressing a key it re-starts and indicates the reason for the stop with a message on the display.

7.2 WATER LEVEL CONTROL

The water level should be between the maximum and minimum level indicated on the frame of the machine, a lower level is not accepted and the machine will block, for the low level.

7.3 HOLD FUNCTION

The Hold function is an innovative function to avoid proliferation of bacterial load on the product at the end of the cooking cycle. At the end of cooking, if you do not intervene to switch off the SOUS COOKER within approx. 5 minutes from when the cycle end warning is given, the control passes to the HOLD function and the temperature is automatically brought to 66°C, to avoid proliferation of bacteria on the product.

This function is active by default, but you can disable it as you wish, to enable or disable the HOLD function, proceed as follows:

- 1) Press the Setting key
- 2) The writing –HOLDFN ON- is displayed
- 3) With the + and - keys of the probe dial at the heart select the desired option –HOLDFN ON- (enabled) HOLDFN OFF (disabled)
- 4) Press the OK key to confirm

Press the ESC key to exit the setting menu, or press the Setting key to continue with the settings.

7.4 SETTING KEY PROGRAMMING

You can program some parameters using the Setting menu, push **Setting** button to enter on it, every function is accessed by pushing the button

The parameters that can vary are as follows:

- 1) Preheating function programming: PrHEAT OFF. See dedicated section for setting 7.7
- 2) Start the cycle in automatic Count Down mode; **Auto Start**, from this position you can program an end time based on which SOUS COOKER starts the work cycle according to the previously selected program, you need to leave SOUS COOKER switched ON.
- 3) Limescale function (descaling), with this function it is activated the cleaning of the limestone that is deposited on resin and on the immersed parts. To activate the function, press the button Place a sous cooker in a tank with water and vinegar and start the decalcification function.
- 4) Hold Function (HOLDFN xxx message); xxx = on- ; off ; enabled or disabled **HOLD** function (see paragraph relating to this function section 7.3), by default the function is enabled.
- 5) Activation the probe at the heart (HEARTP xxx message); xxx = on- ; off ; enables or disables the temperature at the heart probe reading, by Default it is enabled, but it is automatically bypassed in the absence of the probe.
- 6) Filter 50/60Hz, important for greater reading precision based on the mains frequency 50 / 60hz. (FILtEr xxx message): xxx = 50H- ; 60H; Change filter trail activation at 50 and 60 Hz, by default 50Hz, in the zones where there is a mains frequency of 60Hz, you should enable the filter at 60Hz for greater reading precision of the temperature.
- 7) Reserved (COrrES xxx message); reserved parameter, use of this parameter is not recommended.

To access the setting of one of these parameters, Sous Cooker must be on the main mask.

- 1) Press the Setting key
- 2) The first parameter will be displayed
- 3) Press OK button to select the function with the Setting key and move to the next function,

This menu is sequential type and at the end of the selectable parameters it goes out and returns to the main mask.

Once the desired function has been selected to change a parameter, use the + and - keys of the dial for the parameter and confirm with the OK key. To start the function, press the OK button.

Once the desired function has been selected to cancel it, press **STOP/START/ESC** until you return to the main screen.

When the Auto Start function is selected after a few minutes, a sequence of minus signs is displayed, the minus sign running on the display and indicating the correct operation, a few minutes before the automatic switch on, the display is restarted and indicating the remaining time at startup.

Attention!! in countries with a frequency of 60Hz, you need to set the parameter on FILtEr 60H, vice versa in countries with a frequency of 50Hz, you need to set the parameter on FILtEr 50H (default value).

7.5 FN KEY SPECIAL FUNCTIONS (only professional)

Pressing the FN key, you can access some special functions inside the system, pressing this key, the led lights up for the **fn on** key, to indicate the function is on. You can thereby access the following functions

- 1) Displays the real temperature both of the tank and the probe at the heart, without heating; **LIVE**, from this position, you can display the temperature both of the tank and the probe at the heart, to monitor the temperatures.
- 2) Adjustment of the circulator in manual mode without heating, with the real temperature display, both of the tank and the probe at the heart; **CIRCULATOR**, from this position you can enable and display the temperatures both of the tank and the probe at the heart, without heating being enabled. You can vary the speed of the circulator to a desired value between 5 and 10, 10 is the maximum value, 5 is the minimum value. In this function, it can be used as a simple



mixer. **Attention !!** do not use dense products, with cream or containing pieces of food.

To access the various functions, proceed as follows:

- 1) Press the **fn** key to activate the **fn on** led, and the message will appear on the first menu **Auto Start-**, press the **fn** key to go to the next menu, press the **Ok** key to access this menu and use the automatic start function. If you continue pressing the **fn** key you go to the next function and the message displayed will be **LIVE TENPER**, **pressing the fn key again** you access the circulator function and the **CIRCULATOR OFF** message will be displayed, pressing the **fn** key again you exit the fn function menu and the **fn on** led will switch off.

Activate the **Auto Start-** function

- 1) Press the **fn** key until the **fn on** led switches on
- 2) When the **Auto Start-** message is displayed, press the **OK** key to confirm the choice
- 3) The timer variation of auto start is proposed, with the hours flashing, if you want to change the hours press the **+ or -** keys of the Timer dial and confirm pressing the **OK** key, otherwise pressing only the **OK** key the minutes variation is proposed, to change proceed as before. If no key is pressed, after approx. 30 seconds the cycle will start with the pre-set time.

At the end of setting, the work cycle will start and the message **XX.XX** (value of time set) will be displayed

AUTO on in the following digits. After approx. 1 minute, the display will switch off to protect consumption and the signs ----- will pass in sequential manner every 2 seconds, to indicate the SOUS COOKER is counting. You can display the status at any time by pressing any key. To stop the auto start cycle, activate the display if with the continuous signs --- and press the **ESC** key or **fn** key.

Two minutes before expiry of the auto start time, the display will automatically light up to indicate the remaining time on cycle start-up, on expiry of the time, it will automatically start based on the previously selected program.

Attention!! During the Auto Start timer setting, do not set the time on Infino⁰⁰ or on timer disabled ---- otherwise the auto start function will be disabled

LIVE function activation,

- 1) Press the **fn** key until the **fn on** led switches on
- 2) Press the **fn** key again to display the message **LIVE TENPER**
- 3) Press the **Ok** key to confirm the function selection

The following message appears on the display: **LIVE XXX XXX**; (XXX temperatures value), in this position the temperatures will be displayed for an uncertain amount of time and until the user requires it.

CIRCULATOR function activation,

- 1) Press the **fn** key until the **fn on** led switches on
- 2) Press the **fn** key again to display the message - **CIRCULOFF**
- 3) Press the **+ key** on the probe at the heart dial to switch on the circulator
- 4) Press the **- key** on the probe at the heart dial to switch off the circulator
To start the speed
- 5) Press the **Circulator** key
- 6) Vary the speed using the **+ or -** keys of the probe at the heart

During variation of the speed, the message **SPEDSET XX (xx speed set) will appear**

With **+ and -** of the probe at the heart dial, vary the speed, after a few seconds of not pressing buttons the display will show The message **CIRC XXX XXX**; (XXX real temperatures).

To exit, press the **ESC** key or the **fn** key twice

7.6 STANDBY

If you do not use the machine for a period of 5 consecutive minutes, the STANDBY function is enabled. In this case, the On Standby led will be flashing, this function is used to reduce consumption to a minimum, avoiding pointless waste and safeguarding the environment.

To re-activate the machine and exit the Standby status, proceed as follows:

- 1) Press the Start / Stop / Esc key
- 2) Release the key

When the standby function is reactivated, the position is proposed where you were before standby, therefore if SOUS COOKER was not in the work cycle Standby is re-proposed, otherwise it is indicated if the cycle has terminated due to an alarm or cycle end. To restore SOUS COOKER, you need to press a key again.

Attention !! if the machine is in standby and the switch on the back is turned off, you need to wait at least 10 seconds before switching back on the switch until the control is available.

7.7 PRE-HEATING FUNCTION

It is possible to set the preheating of the instrument at a temperature higher than the cooking set point temperature, this function can be very useful in case you want to introduce products in large volumes or frozen inside the tank. By activating the preheating function and setting the temperature to a value that is several degrees higher than the cooking temperature, when the product is introduced into the tank, the temperature will drop to the set point temperature, in this way time is recovered. Sous Cooker automatically detects the temperature drop when the product is introduced into the tank and automatically positions itself on the set cooking cycle, continuing cooking at the set point value or set point values. The automatic detection is set to 2 degrees ° C below the preheating temperature. If the temperature drop is lower than 2 ° C, it is necessary to proceed manually to go to cooking, by pressing the START STOP ESC button, at any time it is possible to deactivate the preheating by pressing the ESC key.

WARNING! the preheating function must always be activated; it is automatically deactivated each time it is switched off and / or at the end of the cycle.

To activate the machine the pre-heating function:

- 1) Push the SETTING button
- 2) PrHEAT OFF message appears
- 3) Press the + key or the probe - key the heart to activate or deactivate the function and press OK to confirm the choice.
- 4) If activated PrHEAT -On, the default preheating temperature 75 ° C degrees flashes.
- 5) If you want to change the value press the tank temperature keys + or - and then press OK to confirm, if you do not want to change the value, press the OK key to confirm.

To exit the preheat function during a cycle:

- 1) Press the START STOP ESC key, or automatically when the temperature drops below 2 °C with respect to the preheating set temperature.
- 2) Switch automatically to cooking mode.

To interrupt the preheating cycle and the cooking cycle:

- 1) Press the START STOP ESC button,
- 2) Press the START STOP ESC button,

7.8 RECIPES / WORK CYCLE PROGRAMS WITH RECIPES

SOUS COOKER is equipped with 8 pre-loaded recipes which can be customised by the user, 4 recipes are called Standard recipes (Standard ON led) and 4 recipes are called TPS Thermal Phase Sequence, proceed as follows (**Only Professional**)

The 4 recipes are composed of 3 recipes a, b and c and by the basic recipe with all the leds off for both the types of recipes. To select a base recipe, press the **Recipes** key. The leds a, b and c will illuminate in sequence following various pressure impulses on the key, following switch on of led c, on subsequent pressing the Ramp led will switch on and the ramp leds to indicate that you have passed to ramp.

To set a Standard recipe in a customised manner, proceed as follows

- 1) Select the desired recipe, base, a, b or c pressing the **Recipes** key
- 2) Using the **Timer, tank temperature and temperature at heart** of the product, set the desired cycle values
Each time press the **Ok** key to confirm the changed data

Attention!! In the event of setting the working hours, firstly the hours will be set (2 digits on the left flashing) and then the minutes (2 digits on the right flashing) if the 4 segments ---- switch on it means the timer is disabled. Instead, if the symbol ⁰⁰00 appears, it means the timer is set on infinite therefore the system will never be switched off by the timer and that the control is in manual mode.

To TPS Thermal Phase Sequence, proceed as follows (**Only Professional**)

- 3) Select the desired ramp recipe, base, a, b or c pressing the Recipes key
- 4) The two leds of the ramp T1/t2 switch on, set the parameters in the various dials according to the previous instructions
- 5) Press the T/t key, the T2/t2 leds will switch on
- 6) The two leds of the ramp t2 T2 switch on, set the parameters in the various dials according to the previous instructions
- 7) Press the T/t key, the T3/t3 leds will switch on
- 8) The two leds of the ramp t3 T3 switch on, set the parameters in the various dials according to the previous instructions
- 9) Press the T/t key, the T4/t4 leds will switch on
- 10) The two leds of the ramp t4 T4 switch on, set the parameters in the various dials according to the previous instructions

You have set the recipe according to your selection.

To start the work cycle, press the **START / STOP / ESC** key.

You can start the work cycle from any Step not necessarily from the first step T1/t2. Pressing the key T/t, in fact, you pass to the next step. If at this point you press the START / STOP / ESC key, the cycle will start from the step set.

You can also intervene during the cycle to skip a step. If, for example, you start from the first step and you want to skip to the third step, simply press the START / STOP / ESC key. The step will be interrupted and the next step will start.

To interrupt the cycle during step operation, you need to press the START / STOP / ESC multiple times.

It will depend on the step you are at, if on the first step, for example, you need to press the key 4 times.

The work cycle with Thermal Phases Sequency the ramp is a very powerful and unique function on the market, which allows you to alternate cooking with the probe at the heart or with the timer. You can in fact program one or more steps



with the probe at the heart or one or more steps with independently timed cooking. Simply using the relevant dial, the programs will also be maintained in the event of a power cut.

7.9 DISPLAYING CYCLE PARAMETERS

It is possible to view the parameters of the cooking cycle, the maximum temperature, average temperature, the minimum temperature and the total time of the cooking cycle from when it turns on until the Sous Cooker goes off, the preheating cycle is excluded from the sampling, also the heating cycle is excluded from sampling, temperature values are considered only from when the temperature reaches the set point.

At the end of the work cycle or during the work cycle it is possible to view the sampled parameters in the following way:

- 1) By pressing the OK key, the values will be scanned automatically or manually by pressing the OK key repeatedly.
 - tEnp HI = maximum absolute temperature peak
 - tEnp AU = average temperature of the cycle
 - tEnp LO = minimum absolute temperature peak
 - xx.xx tin tot _ total cycle timer (xx.xx = total cycle time)

After pushing Ok button if the parameters are not displayed, wait several minutes and try again, infact some control filters are inserted to avoid incorrect sampling.

The visualization of the cycle parameters at the end of a phase thermal sequence firing (TPS) will give the mean and maximum minimum values of the entire thermal sequence.

If the preheating function is used, it may happen that the maximum temperature peak is much higher than the set point temperature. This depends on the speed with which the temperature decreases from the moment of insertion of the product in the tank. Sampling is carried out after about 2 minutes from the end of the pre-registration..

8.0 DEFAULT PARAMETERS

SOUS COOKER has a table inside of factory preset parameters. This table can be reloaded at any time and is particularly useful in the event of system malfunctions. In this case, you should simply reload the data to restore the system.

To reload the default data, proceed as follows:

- 1) Switch off the SOUS COOKER on the main switch
- 2) Press the **Setting** key and keep it pressed
- 3) Switch on the SOUS COOKER on the main switch, keeping the **Setting** key pressed
- 4) Release the **Setting** key as soon as the writing **DEFAULT** appears

The factory data were reloaded, in this case, all the programmings implemented by the user were lost.

8.1 HOUR AND CYCLE COUNTERS

SOUS COOKER is equipped with a full hour counter or a cycles counter that keeps track of the actual working hours or the number of actual cycles.

To display the hour counter and cycles counter

- 1) Switch off the SOUS COOKER on the main switch
- 2) Press the **STOP/START/ESC** key and keep it pressed
- 3) Switch on the SOUS COOKER on the main switch, keeping the **T/t** key pressed
- 4) Release the **STOP/START/ESC** key, **when the CYCLE xxxxxx** message appears indicating the number of cycles
- 5) To view the number of hours, press the **OK** key or wait a few seconds for the **HOUR xxxxxx** message to be automatically displayed.

9.0 ALARMS

SOUS COOKER is equipped with some controls to determine alarm situations for which the cycle is interrupted, when an alarm condition is created, the cycle is blocked and the type of alarm is indicated on the display which is generated, at the same time, the ALARM led is switched on,

The alarms managed by SOUS COOKER are the following:

- 1) Water level alarm, immediate alarm message – **no LEVEL** –
- 2) Main probe alarm, it is the probe inside the SOUS COOKER measuring the temperature of the tank. -**noPROBE1**-
- 3) No heating, if the temperature does not increase in value, -**HEATING**-
- 4) High temperature, if the temperature exceeds the **HIGH TEMPERATURE** set point temperature by some degrees
- 5) High temperature, at the heart of the product if the temperature at the heart of the product exceeds the **HIGH HEART** set point temperature by some degrees

To reset the alarm, press any key.

9.1 MAINTENANCE AND CLEANING

Before cleaning the machine, make sure you have unplugged the power plug from the wall socket. Clean and adjust the machine after each use. Keeping the machine clean serves to avoid the accumulation of bacterial charges, moreover a periodic cleaning contributes to preserving the product longer in time and in greater efficiency. To keep SOUS COOKER clean, it is recommended to use products suitable for the materials used, possibly not alcohol-based, every 4/5 work cycles use vinegar inside the tank to remove limestone, (descaling function). During work cycles, avoid having products that can get caught in the circulator.

CAUTION! Do not allow liquids or solids inside.

10.0 GUARANTEE

10.1- All Elegen products undergo strict Test cycles when they are designed and strict commissioning cycles when they are manufactured to protect the safety of personnel using the product and guarantee long-term durability and excellent operation. All the products are sold only after they have been tested and commissioned.

10.2 - Elegen guarantees its products for the duration of the guarantee period, and is committed to the free replacement of any parts found to be defective or malfunctioning by the manufacturer.

10.2.1 – If the product is sold by a dealer or a distributor, refer to the general terms and conditions of sale and warranty conditions provided by the seller, as those provided by the manufacturer will be null in this case.

10.3 - Elegen products are covered by a 48 (forty-eight) month warranty from the date of purchase reported on the purchase document of the product itself, whether this is an invoice, a receipt or another legally recognised document.

10.4 - The guarantee provides solely and exclusively for free replacement of defective components as approved by Elegen, by its agents and Elegen technical assistance network.

10.5- The defect of a component that is replaced under guarantee does not constitute an admission of guilt and does not give the customer any right to claim damages. Elegen responsibility is therefore limited to the replacement of defective parts. Under no circumstances shall Elegen recognise complaints or compensation of or other nature.

10.6 - Elegen is equipped with product liability insurance for which damages recognised as eligible for compensation are those allowed by product liability.

10.7 – Transport costs for returned goods - contested or faulty goods - to Elegen's premises or the technical support network are entirely held by the client. In the event of support provided at the client's premises, there is a fixed charge of € 60 VAT included.

10.8- Any damage occurring in the transport of goods are not covered under guarantee. Goods travel at the customer's own risk.

10.9 – All normal wear to parts are not covered under guarantee.

10.10 – Any repairs during the guarantee period do not result in automatic extension of the guarantee period, which remains unchanged.

Forfeit of the guarantee period

10.20 – The guarantee period lapsed after 12 months from product purchase. The guarantee is also void:

10.21 – if there is no use and maintenance manual for the product, no fiscal document that proves its purchase, whether this is an invoice, a receipt or another legally recognised document

10.22 - in case of tampering with or removal of the product identification label, whenever the manufacturer has not been informed in writing by registered mail, fax or email

10.23 - when modifications are made without the written permission of the manufacturer . In case of tampering with equipment or parts thereof. In these cases, in addition to the immediate invalidation of the guarantee period, Elegen shall be released from any liability arising from damage caused to persons or property.

10.24 - in case of non-compliance with instructions contained in the use and maintenance manual

10.25 - in case of improper use of the product or use other than that indicated in the use and maintenance manual.

10.26 - in the event of damage on the appliance due to external causes or weather elements or natural disasters, such as lightning, floods, earthquakes, etc.

10.27 - when any operations, repairs, maintenance are performed by unqualified personnel

10.28 - when using cleaning products unfit for materials used to build the product.

10.29 - in the event of failure to timely report any operating malfunctions of the machine.

10.30 - in the event of failure to perform routine or special maintenance of the product.

11.0 FORFEIT OF THE GUARANTEE PERIOD

11.1 - The guarantee period lapsed after 12 months from product purchase, or after the time indicated from the dealer or also in the following cases:

11.2 - if there is no use and maintenance manual for the product, no fiscal document that proves its purchase, whether this is an



invoice, a receipt or another legally recognised document

11.3 - in case of tampering with or removal of the product identification label, whenever the manufacturer has not been informed in writing by registered mail, fax or email

11.4 - when modifications are made without the written permission of the manufacturer . In case of tampering with equipment or parts thereof. In these cases, in addition to the immediate invalidation of the guarantee period, Elegen shall be released from any liability arising from damage caused to persons or property.

11.5 - in case of non-compliance with instructions contained in the use and maintenance manual

11.6 - in case of improper use of the product or use other than that indicated in the use and maintenance manual.

11.7 - in the event of damage on the appliance due to external causes or weather elements or natural disasters, such as lightning, floods, earthquakes, etc.

11.8 - when any operations, repairs, maintenance are performed by unqualified personnel

11.9 - when using cleaning products unfit for materials used to build the product.

11.10 - In the event of failure to timely report any operating malfunctions of the machine.

11.11 - In the event of failure to perform routine or special maintenance of the product.

11.12 - In the event of bad installation of the product.

11.13 - In the event where the machine with guarantee is sending back to the producer, dealer or Elegen's technical assistance network, not in original packaging or not packed well to prevent damage during transport.

11.14- in the event where the product is send from customer to repairing center or versus the customer after repairing and, is lost from forwarder, the product travel on risk of the customer

11.15- In the Event where the vacuum machine are suck the liquid or other elements inside the pump.

11.16 - In all event where the machine is used with function without indicated into the operative manual and without to observe the prescription of the operating manual.

12.0 IF THE MACHINE NEED TO REPAIR

In the case where the customer need to repair the machine, is very important that observe the following prescription, otherwise the repairing time can be very long, the product can be lost or could be decay of the guarantee

The manufacturer declines all responsibility for products lost or cannot be identified for failure to comply with the requirements contained herein.

12.0 - The Producer, dealer or Elegen's technical assistance network, undertake to repair the product maximum in 90 days after the reception form the customer of the acceptance of reparation, and, according to availability of spare parts that may be obsolete.

12.1 - The product may be sending in the original packing and packed in the manner that the transport cannot damage the product. Where this is not possible is important that the packing content all protection that can prevent the transport damage

12.2 - The product may be sending with all identification documents, about the product, the customer and the defect of the product, and must be indicated the phone number or email where the customer can be contacted for any questions

12.3 - The product sending without the previous express authorization and without details of the point 12.2, are not processed and the repairing are made in very long time. In this case if the product are lost the producer have not guilty and are not obligated to refund the customer .

12.4 - Before to send the repairing product is important to contact the receiver to take agreement about all modality.

12.5 - The product that are send for repairing must have strictly the details of the defects or problems that have and the customer meet, so to avoid misunderstandings from the repairing operator

12.5 - Before to send and to think that the product is defected, contact the producer, or the dealer to verify the product, write to the address email indicated on the documents, and leave the details where you can be contacted.

12.6 - Before to think that the product is defected and need to repairing, see the section 13.0 **"IF THE MACHINE DOES NOT WORK"** And see also the section 10.0 **"GUARANTEE"** and 11.0 **"FORFAIT OF THE GUARANTEE PERIOD"**

12.7 Special warning need to be used when are sent to repair the heavy products or, with delicate parts or with oil inside, like a vacuum chamber machines. The machines that have this characteristics must be sent on the pallet, on the pallet must be strictly applied the label with indication of the top side and that should not be upside down. The side with is the plastic lid must be protect in adequate mode to avoid that may be broken.

12.8- If the customer want to be sure that the product may be returned or repaid in case is lost from the forwarder, need to do the shipping assurance, this cost is always on customer charge. The producer of dealer never is responsible for damage caused from the forwarder.

12.9- the repairing are always invoiced the advance payment or when the good is ready, the good are returned only after the payment is performed.

12.10- Before to start with repairing is made the forecast of the repairing, if is or not in guarantee and, what is the cost if the machine is not in guarantee. After this inspection are sent the forecast, the customer is obliged to send his answer by email or fax indicated on the forecast module, with his sign for acceptance the repairing cost, this only if the product is no in guarantee.



In cases where the customer have no possibility to send the email or fax, need to call the repairing center and establish with him the solution, if accept the repairing need to pay in advance, before that the repairing is started if there isn't any answer from the customer, the repairing center suspend the reparation and hold the product for maximum 6 month, after this time the product can be demolished without prior notice to the customer, in this case the customer lost his propriety on the good and nothing can be claim from the repairing center.

12.11- The repairing cost are always VAT, tax and shipping cost not included.

12.12- The costs of the unrepaired machine and, shipping costs regards the unrepaired machine are always on customer charge

12.13- In the cases where the costs of repairing are very high and not convenient the producer is committed to offer the new product at the best price as possible

12.14 – In the cases where is impossible to repair the machine because same spare parts are obsolete or , because the producer of this part is failed or closed, nothing can be claim to the producer of the machine, the producer is not obligate to refund the customer.

13.0 IF THE MACHINE DOES NOT WORK

If the machine does not switch on :

- 1) check that the plug has been connected to the mains.
- 2) check that the plug has been thoroughly inserted into the socket.
- 3) check that the voltage, current and frequency of the mains are consistent with data contained on the machine plates
- 4) make sure the switch located on the back of the machine is on
- 5) Verify that the machine is not in Standby mode; if it is, press one button to wake up the machine
- 6) make sure the fuses are intact and check if the magneto-thermal switch installed on the main power supply is on.

If it does not warming up :

- 1) verify that the parameters are correctly set.

The machine does not perform the required work cycle:

- 1) Verify that you have started the work cycle by pressing the Start key
- 2) Check that the preheating cycle is not activated
- 3) Check that there is not a too high set working temperature on an uninsulated tank.
- 4) Check that you have inserted the core probe correctly when cooking with a core probe,

If after carrying out the checks above, the machine still doesn't work properly, contact the nearest technical support service or the manufacturer.

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References:

In the various paragraphs there are various references to Sous Cooker, it is understood that the references are valid for all the models shown in the head of page. 1.



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