

Concept Cooking Range

Operating Manual

Sous Vide Water Bath Collection

SV1, SV2



PANTHEON
Catering Equipment

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www.pantheonco.co.uk

Featured Devices

Induction Hob Collection



This manual covers the following Devices from the Concept Cooking Range:

- SV1 – Induction Hob
(Pictured bottom left)
- SV2 – Induction Hob
(Pictured Top Right)



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Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

Note: all of the following sections apply to both Sous Vide Water baths

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure the voltage and frequency power requirements for the Appliance match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.
- When in use, please be careful not to touch outer components of the Appliance, they will be hot.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data Specifications:

Model	SV1	SV2
Voltage(V)	100-240V 50/60Hz	100-240V 50/60Hz
Power (W)	1000	2000
Maximum Temperature (°C)	85	85
Capacity (L)	8	20
Internal Dimensions	327w x 265d x 150h	530w x 327d x 150h
Weight (kg)	11.9	18.8
Dimensions	370w x 305d x 310h	570w x 370d x 310h

Specifications are subject to change. Please check the rating label on the back of the machine.

Installation

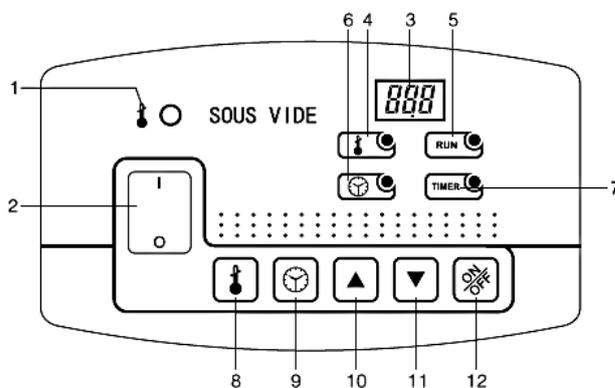
- The installation of the unit must be performed by a qualified technician only.
- Ensure the unit is installed on a stable and level surface.
- Ensure no flammable products are placed near the unit, as it will get hot.
- Position the device appropriately so that the plug is always accessible.
- Ensure the unit isn't placed close to any water.
- Ensure sufficient clearance so the unit can be opened and shut without affecting any surrounding products
- Check that the unit isn't placed in an area which contains corrosive gas

Operating Instructions

Follow the Following instructions and use 'Figure 1' to correctly operate the appliance:

- Fill the vessel with water at least till the water level reach to the water level sensor
- Turn on the power switch and the main switch (2), the display (3) will light up.
- Press the button (8), set the desired temperature through press the button (10) or (11)
- Press the button (9), set the desired time through press the button (10) or (11)
- Press the button (12), start the bath.
- The set time begin to counting down when the actual temperature reach to the set temperature.
- The bath stop automatically when the set time count down to 0

In case of malfunction, stop the machine immediately and unplug it, check the Troubleshooting section of the manual. If the problem persists, contact your local dealer.



'Figure 1'

1. Constant temperature indicator lamp.
2. Main switch with indicator lamp.
3. Temperature/Time display
4. Temperature mode indicator lamp.
5. Starting up indicator lamp.
6. Time mode indicator lamp.
7. Waiting time indicator lamp.
8. Temperature selector button.
9. Time selector button (Set waiting time: working period between 1'and 999').
10. Parameter increase button.
11. Parameter decrease button.
12. Start/Stop button.

Maintenance

Cleaning

- Make sure the machine is switched off and unplugged at the mains before cleaning
- Clean the Machine with a soft cloth with alcohol if the surface is dirty
- Cleaning this machine regularly will help to prolong its life

Troubleshooting

Problem	Possible Cause	Solution
The Pump doesn't work	Water Level may be lower than the level sensor	Top up the water
	There could be Air in the Pipe	Open the Faucet and let the water come out a little
	The Pump could be Broken	Replace the Pump
The Temperature doesn't go up	The Heating Element could be broken	Replace the Heating Element
	The Control Panel could be broken	Replace the Control Panel

Please Note: If none of these are the case please cease use of the product and contact the manufacturer

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Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



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