

GERMAN
POOL



SOUS VIDE PRO

SLOW COOK CIRCULATOR SET

低溫慢煮套裝 | SVC-108

USER MANUAL 使用說明書



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Please read these instructions and the warranty information carefully before use and keep them handy for future reference.

- This section explains the potential dangers that may arise when operating the sous vide circulator and notes many important safety precautions.
- Do not immerse system in water below the MIN mark or above the MAX mark of stainless steel column. Only the stainless steel column and the pump cap are dishwasher safe. Unplug from outlet when not in use and before the cleaning process.
- Counter tops such as marble and Corian cannot withstand the heat generated by the circulator. Place cooking container different surface to prevent damage.
- Burn Hazard - the cooking container, the stainless steel portion of circulator, and food pouches all get hot when used. Use oven mitts or tongs when handling. Allow system to cool before emptying the water bath.
- Do not use extension cords. Never operate with a damaged cord or plug. Use properly grounded electrical outlets only.
- **DO NOT DISASSEMBLE. OBSERVE ALL WARNING LABELS.** Do not remove warning labels.
- Do not let children, persons with reduced physical, sensory or mental capabilities to operate the appliance without direct supervision.



- Do not use this appliance for anything other than intended use. (Like laboratory work or heating a hot tub)
- Firmly lock the circulator on the bath tank with clamp - Place the container on an even surface to prevent spills and tipping over. Do not place unit on a stove, or in an oven.
- DO NOT USE DEIONIZED WATER (DI water)
- If your circulator falls into water or the supply cord is damaged, disconnect power ASAP to avoid shock. Then send back system to its manufacturer, its service agent or similarly qualified person for repair (water damage not covered by warranty). Do not retrieve the unit until you have unplugged the cord. Do not attempt to use the system if this has happened.
- The sous vide circulator is not intended to be in direct contact with food. Place the circulator in a water bath and do not use the circulator to directly cook food. Ensure food is vacuum-sealed or zipped before placing it in the water bath.
- Food or liquid such as juice, soup or dairy products are required to be cooked in a vacuum-sealed bag or zipper bag.
- Only the stainless steel column and pump cap are dishwasher safe - the heat conducting coil and control panel contain delicate electronics which should not be put into the dishwasher.



The sous vide circulator is a precision instrument which regulates the temperature of a water bath.





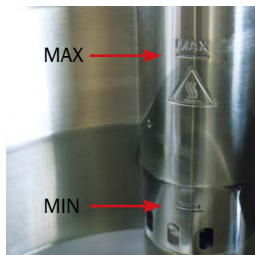
1. **Grip the clamp release** to unlock the clamp. Place the steel column into the container.



2. **Loosen the grip** when the steel column is placed at an appropriate depth. The circulator will be automatically fixed on the container.



The sous vide circulator should be installed on pots with a minimum depth of 3.94 inches (10cm).



3. **Fill the container with water.** The water level should be within the minimum and maximum mark. The water level will rise when food is added to the container, therefore do not fill it up too high.




Note: As the water temperature increases, the water will begin to evaporate. The circulator is equipped with an alarm which indicates low water level. If the water level goes below the min mark, the circulator will stop operating.




4. Adjusting Temperature: When the circulator is switched on or in standby mode, scroll the wheel upward or downward to adjust the temperature.

Scroll the wheel slowly for 0.1°C adjustment or scroll it quickly for 3°C adjustment.



4.1 Switching Temperature units (°C/°F): Press the Function  key for more than 3 seconds to switch between Celsius and Fahrenheit.



5. Tap the Function  key to switch to the time adjustment interface.



6. **Setting the Timer:** Scroll the wheel upward or downward to set the time.
Scroll the wheel slowly for 1 min adjustment or scroll it quickly for 30 min adjustment.



7. **On/Off:** Press the On/Off (▶) button to begin. (Need to set the work time & temperature beforehand)


Press the On/Off (▶) button for 1 second to pause. Press again to resume heating.



8. Place food into the Vacuum Zipper Bag and seal it.




9. Press the suction nozzle of the Vacuum Sealer against the bag's Air Valve. Press the ON button to begin the vacuum process.

 **Note:** Lay the bag horizontally. Make sure no food is above the Maximum Line or beneath the Air Valve.



10. **When water reaches the set temperature**, the buzzer will emit 3 “beep” sound. The timer will start counting down and food can be placed into the water bath by then. When cooking is done, the buzzer will emit 5 “beep” sound to remind users to take out the zipper bag.

 **Note:** Do not immerse the zipper or air valve of the Vacuum Zipper Bag in water. Clip and fix the bag on the fringe of the pot.

Rust removal should be carried out every month if the circulator is frequently used. Cleaning should be performed more frequently in areas where hard water is used.



Note: This product should not be disposed of together with domestic waste.

Video Tutorial



Before carrying out maintenance work:

- Always turn off and unplug the unit.
- Make sure system is at room temperature.
- If any signs of physical damage are spotted, immediately contact Customer Service and Repair Centre.
- If the appliance falls into water or malfunctions, immediately contact Customer Service and Repair Centre.



- 1. Detaching the Stainless Steel Column:** Grip the clamp release to unlock the clamp. Rotate the column anti-clockwise.



- 2. Pull downwards until it comes off.**
Sometimes the impellers will jam the motion when the steel column is being pulled off. Shake the column slightly from side to side to detach the steel column. The pump cap can be removed prior to detaching the steel column.



3. **Detaching the Pump Cap:** Turn the pump cap clockwise.



4. Detach it from the steel column.



Cleaning the Circulator:

The heating coil, pump shaft and sensors can be cleaned with detergent and a soft toothbrush. Rinse it with water afterwards.

Cleaning the Steel Column:

Both the steel column and pump cap can be cleaned in a dishwasher or with detergent.

Removing Stains

Using hard water will cause water stain to appear on the stainless steel column. Use the following methods to remove stains and lime accumulation:

1. Calcium Lime Rust Remover – Beware that this product can be very strong and gloves are recommended to be worn when handling this product.
2. Vinegar

Model No	SVC-108
Voltage / Frequency	220-240V~50/60Hz
Rated Power	850W
Temperature Range	25 °C~99.9 °C
Temperature Variance	±0.1 °C
Timer	1 min – 99 h 59 min
Product Dimensions	(H) 304mm (W) 92mm (D) 158mm
Net Weight	1.05 kg

- Specifications are subject to change without prior notice.
- If there is any inconsistency or ambiguity between the English version and the Chinese version, the English version shall prevail.
- Refer to www.germanpool.com for the most up-to-date version of the User Manual and other related information.



Operating
Instructions Video
Tutorial
觀看操作視頻



Care & Maintenance
Video Tutorial
觀看清潔與保養視頻



Running out of
Vacuum Zipper Bags?
Purchase now
真空保鮮袋不夠用？
立即上網購買



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在使用之前請詳細閱讀「使用說明書」及「保用條款」，並妥為保存。

- 使用前請仔細閱讀本說明書並嚴格遵守說明書的指引進行操作。
- 浸入時水不能超過不銹鋼機身上最高(MAX)刻度線，且不少於最低(MIN)刻度線。
- 請注意流水會變得很熱。大理石和人造大理石檯面不能承受慢煮機產生的熱量，請使用三腳架隔離裝有慢煮機的容器，以保護工作檯面。
- 發熱危險！使用時烹飪容器，不銹鋼機身及真空保鮮袋都將變熱，操作時請使用隔熱手套或取物夾，機器回到常溫再倒空水。
- 請勿使用延長線，切勿使用損壞的電線或插頭。請使用帶接地的電源插座。
- 請勿擅自拆解產品，必須嚴格遵守所有的警告標籤，切勿撕毀警告標籤。
- 請勿讓小童或身體、心智缺陷人士在無人監督的情況下使用本機。

最高水位(MAX)



最低水位(MIN)

- 本產品僅供室內烹調使用，請勿將本產品用於烹調以外的其它用途(如用於實驗室或者洗澡水加熱)。
- 可靠地固定好慢煮機，放置容器在平坦位置避免漏出或翻倒。
- 不要放置產品在火爐上或烤箱中。
- 請勿使用去離子水用於烹調。
- 如果機器落入水中，損壞，出現故障或電源線和插頭出現損壞，請勿使用本機，並通知客戶服務及維修中心。使用未經認可的配件將造成人身傷害。
- 本產品非為直接接觸食品而設計，請勿直接接觸食品。僅限於在水中使用，請確保食物得到妥善的抽真空密封處理。
- 果汁、湯或乳製品等食品仍然需要袋裝或密封用於烹飪。
- 只有不銹鋼機身和底座可以放洗碗機清洗；發熱體和包含電子零件部分不能放入洗碗機。



慢煮機通過精密的溫度控制系統來調節和控制水溫。

觀看操作視頻





1. **緊握手柄開關**，使固定夾打開，將底座部分放入容器中。




2. 當不銹鋼機身放入合適的深度時**鬆開手柄開關**，慢煮機將會自動固定在容器上。



慢煮機建議用於深度3.94英寸(10厘米)以上的容器。




3. **向容器中注入清水**，水位應保持在最低水位及最高水位之間。
當容器內放入食物後，水位會上升，因此切勿加入過多水，以防放入食物後，超過最高水位。

 **注意：**隨著水溫升高，水開始蒸發。慢煮機配備低水位保護。若水位低於最低水位線，慢煮機將停止運作。



4. **設定溫度**：在待機或開機狀態下，往上或者下轉動滾輪調節溫度。慢速撥動滾輪時按最小0.1°C調節溫度，快速撥動滾輪時按最小3°C調節溫度。



- 4.1 **切換溫度顯示單位 (°C/°F)**：長按功能轉換鍵  3秒以上在攝氏溫度 (°C) 和華氏溫度 (°F) 之間轉換。




5. 輕觸一下功能轉換鍵  切換至時間設定界面。



6. **設定時間**：然後往上或者下轉動滾輪調節時間。慢速撥動滾輪時調節時間為每次1分鐘，快速撥動滾輪時調節時間為每次30分鐘。



7. **啟動開關**：按下開關鍵  慢煮機開始加熱（需先設定好工作時間及溫度）。


在工作過程中可長按開關鍵  1秒可暫停工作，再次按下時即可恢復工作。



8. 將食物和調味料放入真空保鮮袋並拉上拉鏈密封好。




9. 將電動真空保鮮機的吸嘴對準保鮮袋的抽氣閥，按下電源鍵抽真空。

 **注意：**真空保鮮袋保持平放，裝入的物品不能超過最大填充線或在抽氣閥下方。



10. **水溫達到設定溫度**後，會發出“嗶嗶嗶”三聲蜂鳴聲，然後開始倒數計時，此時可將食物放入水中。
烹調完成後，慢煮機會發出“嗶嗶嗶嗶嗶”五聲蜂鳴聲，以提醒用戶將食物取出。

 **注意：**使用真空保鮮袋烹調時，切勿將袋口和抽氣孔浸入水中，請用夾子將真空保鮮袋固定在容器壁上。

頻繁使用本機時，應每月進行一次除銹清潔。水質較硬的地區應增加清潔次數。



注意：請勿將本產品和家居垃圾一起棄置。

觀看操作視頻



在維護和保養前請確保：

- 機器保持關閉且必須拔掉電源插頭。
- 確保在室溫下使用。
- 檢查產品是否損壞，包括電源線、外殼和加熱器。如果發現任何損壞的跡象請立即聯絡客戶服務及維修中心。
- 如果產品掉入水中或出現故障，請立即聯絡客戶服務及維修中心。



1. 拆卸不銹鋼機身：壓緊手柄開關，使固定夾打開，以逆時針方向轉動不銹鋼機身。



2. 向下拉出直至機身脫離。若出現葉輪卡住機身的情況，可輕輕搖晃機身直到完全脫開。也可以先取下底座再取出機身。



3. 拆卸底座：以順時針方向轉動底座。



4. 直至底座脫離不銹鋼機身。



清洗水循環器：清洗加熱管、泵軸和感測器，可使用洗滌劑和軟牙刷輕輕刷洗，然後用水沖洗乾淨。

清洗不銹鋼機身：可將不銹鋼機身和底座放入洗碗機或在水槽中用洗滌劑進行清洗。

清除水漬污垢

長期於水質較硬或含鈣量高的地區使用時，慢煮機的表面不銹鋼部分或會出現水垢，請按照以下方法進行清潔：

1. 除鈣化專用清潔劑 – 使用時請佩戴清潔手套，以防腐蝕皮膚。
2. 用食醋進行清洗

型號	SVC-108
電壓 / 頻率	220-240V~50/60Hz
加熱管功率	850W
溫度範圍°C	25°C~99.9°C
溫度調節精度°C	±0.1°C
時間控制範圍	1分鐘 - 99小時59分
產品尺寸	(H) 304mm (W) 92mm (D) 158mm
淨重	1.05 kg

產品規格及設計如有變更，恕不另行通知。

中英文版本如有出入，一概以英文版為準。

本產品使用說明書及其他相關資訊以 www.germanpool.com 網上版為最新版本。

此保用提供德國寶產品之機件在正常使用下壹年保用
(自購買日起計算)。

Under normal operations, the product will receive a 1-year full warranty provided by German Pool (effective from the date of purchase).

- * 貴戶須在購機十天內，以下列其中一種方式向本公司登記資料，保用手續方正式生效：

- 1) 填妥本公司網頁內之
保用登記表格

[www.germanpool.com/
warranty](http://www.germanpool.com/warranty)

- 2) 填妥保用登記卡，
郵寄至本公司。



- * This warranty is not valid until Customer registration information is received by our Service Centre within 10 days of purchase via one of the following methods:

- 1) Visit our website and register
online:

[www.germanpool.com/
warranty](http://www.germanpool.com/warranty)

- 2) Complete all the fields on the
attached Warranty Card and
mail it back to our Customer
Service Centre.



另請填妥以下表格並與正本發票一併保存，以便維修時核對資料。用戶提供之所有資料必須正確無誤，否則免費保用將會無效。
Please fill out the form below. The information and the original purchase invoice will be required for any repairs. The warranty will be invalid if the information provided is found to be inaccurate.

型號 Model No. : **SVC-108**

機身號碼 Serial No. : _____

發票號碼 Invoice No. : _____

購買商號 Purchased From : _____

購買日期 Purchase Date : _____

1. 未能出示購買發票正本者，將不獲免費維修服務。
 2. 用戶應依照說明書的指示操作。本保用並不包括：
 - 上門安裝、檢驗、維修或更換零件之人工以及一切運輸費用；
 - 因天然與人為意外造成的損壞（包括運輸及其他）；
 - 電源接合不當、不依說明書而錯誤或疏忽使用本機所引致之損壞。
 3. 於下列情況下，用戶之保用資格將被取消：
 - 購買發票有任何非認可之刪改；
 - 產品被用作商業或工業用途；
 - 產品經非認可之技術人員改裝或加裝任何配件；
 - 機身編號被擅自塗改、破壞或刪除。
 4. 總代理有權選擇維修或更換配件或其損壞部份。
 5. 產品一經被轉讓，其保用即被視作無效。
1. Customer who fails to present original purchase invoice will not be eligible for free warranty service.
 2. Customer should always follow the operating instructions. This warranty does not apply to:
 - labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
 - damages caused by accidents of any kind (including material transfer and others);
 - operating failures resulting from applying incorrect voltage, improper usage, and unauthorized installations or repairs.
 3. This warranty is invalid if:
 - the purchase invoice is modified by an unauthorized party;
 - the product is used for any commercial or industrial purposes;
 - the product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
 - the serial number is modified, damaged or removed from the product.
 4. German Pool will, at its discretion, repair or replace any defective part.
 5. This warranty will be void if there is any transfer of ownership from the original purchaser.

客戶服務及維修中心

香港：香港九龍灣啟興道1-3號九龍貨倉10樓
電話：+852 2333 6249 傳真：+852 2356 9798
電郵：repairs@germanpool.com

中國：全國服務熱線：+86 400 830 3838
傳真：+86 0757 2336 0284
電郵：repairs@germanpool.com.cn

澳門：澳門俾利喇街145號寶豐工業大廈3樓
電話：+853 2875 2699 傳真：+853 2875 2661
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