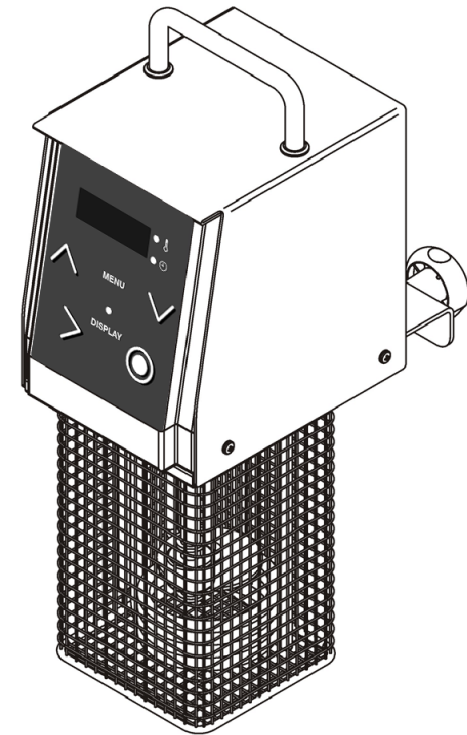


**ASSISTANCE CENTRE
AUTHORIZED RETAILER**

Ver. 003 Ed. 03/2023

Softcooker XP



OPERATING AND MAINTENANCE INSTRUCTIONS

English

PART 6 - CLEANING THE MACHINE

ATTENTION! Always unplug the machine before cleaning it to ensure it is no longer live.

6.1 - General point

- Clean the machine with a cloth soaked in a normal detergent at ambient temperature.
- Clean thoroughly all parts of the machine that come in contact with the product.
- Do not use high-pressure water jet machine or pressurized water spray.
- Do not use tools, brushes or other that could damage the surface of the machine.
- Do not put any of the components in the dishwasher.

6.2 - Maintenance of the element

To protect the element and all the components that are immersed in the tank, you are advised to add some vinegar in the tank with the water for each work cycle.

PART 7 - MAINTENANCE

7.1 - General point

Always **unplug** the machine before servicing it **to ensure it is no longer live**.

7.2 - Power cable

Check the cable regularly to ensure it is in good condition. Call the ASSISTANCE CENTRE if the cable needs to be replaced.

PART 8 - DISMANTLING

8.1 - Putting out of service

Should you decide to put the machine out of service, make sure it cannot be used by anyone: **unplug the machine and disconnect all the electrical connections**.

8.2 - Disposal

Once the machine has been put out of service, it can be eliminated in due course. To dispose of the machine correctly, contact a waste disposal firm taking into account the various materials that make up the various components.

FOREWORD

- *This manual was drawn up to provide the Customer with information concerning the machine and applicable standards, as well as instructions on operation and maintenance to ensure the optimal use and durability of the device.*
- **This manual is intended for operators authorized to use the machine and execute routine maintenance.**

LIST OF CONTENTS

| | |
|--|----|
| PART 1 - ABOUT THE MACHINE | 4 |
| 1.1 - General precautions | |
| 1.2 - The machine's safety devices | |
| 1.3 - Description of the machine | |
| 1.3.1 - Overview | |
| 1.3.2 - Structural characteristics | |
| 1.4 - Intended use | |
| 1.5 - Unintended use | |
| 1.6 - Master data | |
| 1.7 - Protective and safety devices | |
| 1.8 - Machine composition | |
| PART 2 - TECHNICAL DATA | 8 |
| 2.1 - Size, weight, properties... | |
| PART 3 - RECEIPT OF THE MACHINE | 9 |
| 3.1 - Delivery of the machine | |
| 3.2 - Checking the pack on receipt | |
| 3.3 - Disposal of the packaging | |
| PART 4 - INSTALLATION | 10 |
| 4.1 - Positioning of the machine | |
| 4.2 - Connection to the mains | |
| 4.3 - Wiring diagram | |
| PART 5 - MACHINE USE | 11 |
| 5.1 - Controls | |
| 5.2 - Controls function | |
| 5.3 - Using the machine | |
| 5.4 - Error messages | |
| PART 6 - CLEANING THE MACHINE | 14 |
| 6.1 - General point | |
| 6.2 - Maintenance of the element | |
| PART 7 - MAINTENANCE | 14 |
| 7.1 - General point | |
| 7.2 - Power cable | |
| PART 8 - DISMANTLING | 14 |
| 8.1 - Putting out of service | |
| 8.2 - Disposal | |

PART 1 - ABOUT THE MACHINE

1.1 - GENERAL PRECAUTIONS

- The SOFTCOOKER must only ever be used by a trained operator who has read and understood the safety instructions in this manual.
- In the case of shifts, make sure all the operators are suitably trained.
- Do not touch the heating elements with bare hands.
- **Always unplug the machine before cleaning or maintenance.**
- Always take the residual risks into account when servicing or cleaning the machine (and therefore when removing the protective devices).
- Always focus on the work in hand when executing maintenance or cleaning.
- Check the condition of the power cable on a regular basis; a worn or damaged cable can pose serious electrical risks.
- If there are any signs the machine is not working properly or you have reason to believe it is malfunctioning, you are advised to not use it and to contact the Assistance Centre immediately.
- Do not execute any repairs directly. Always contact an authorized repairman. The user must never, for any reason, tamper with the machine. Always contact the Manufacturer in the event of a fault. Any attempt by the user or unauthorized operator to dismantle, change or tamper with a component of the machine shall forfeit the **Declaration of Conformity** drawn up in accordance with UL/CSA Directive and invalidate the warranty. The Manufacturer Firm cannot assume liability for damage due to tampering. Moreover, the Manufacturer cannot be held liable for:
 - ⇒ Improper use or tampering with the machine by poorly trained operators;
 - ⇒ Poor or insufficient maintenance;
 - ⇒ Use of spare parts that are **not original** or type-approved;
 - ⇒ Failure to comply with some or all of the instructions in this manual;
 - ⇒ Treatment of the machine's surfaces with unsuitable products.

1.2 - THE MACHINE'S SAFETY DEVICES

The electrical and mechanical safety devices conform to directives **UL** and **CSA**, and standard **NSF**.

The Softcooker protects against electrical and mechanical risks during operation as well as cleaning and maintenance.

There are however some **RESIDUAL RISKS** that cannot be fully eliminated. These are headed **ATTENTION** and concern the risk of burns or bruises when loading and unloading the product and cleaning the machine.

1.3 - DESCRIPTION OF THE MACHINE

1.3.1 - Overview

Our firm designed and constructed the Softcooker to guarantee the following:

- the sturdiness and stability of all the components;
- easy handling, with a stainless steel handle so it can be carried with convenience;
- high precision heating control;
- a circulation fan for excellent mixing of the product;

5.3 - Using the machine

It is good practice to first load the bags containing the product to be cooked and only then complete filling of the tank with water, so as to avoid exceeding the maximum allowed level.

Fill the water to no more than the maximum level, and add some vinegar to prevent scale and deposits building up, to the amount of 1/2 cup per 40 litres of water. Change the water in the tank at least once a day to prevent deposits, algae, etc. from forming inside it.

The bags must be completely immersed in the water.

The bags should not occupy more than 30% of the tank's capacity, to ensure there is sufficient water to deliver heat uniformly to the product. Take care that the bags do not hinder proper circulation of the water and hence uniform cooking.

Always use the cooking lid.

Check the water level regularly, since it can evaporate very quickly. If the water falls below the minimum level, the machine will emit a few beeps and an error message (ERR) will appear on the display.

WARNING!

Once the work cycle terminates, switch the machine off by pressing the **O** button and then:

1. Move the main switch to **OFF** (Ref. 12 - Fig. 2).
2. Remove the plug from the power outlet.
3. Loosen the clamp and remove the machine from the tank.
4. Dry the machine.
5. Empty the tank.

5.4 - Error messages

The Softcooker will show an error message when:

- The water level in the container is too low (H2O); in this case, the machine will also emit a BEEP.
- The electronic components inside the machine are overheating (ERR).
- The readings of the temperature sensors differ due to a fault in either of them (ERR).

5.2 - Controls function

ATTENTION: the impeller turns on automatically when the machine (turned ON) remains immersed in water which has a temperature of 40 ° C upwards (ref. 7 Fig. N°2).

Warning: before switching the machine on, place it on the tank reserved for cooking, secure it with the clamp (Ref. 9 - Fig. 5) then fill the tank with water, while taking care to observe the minimum and maximum levels (Fig. 5).

A. Procedure

- Switch the machine on by shifting the switch (Ref. 12 - Fig. 2) to **ON**.
- Press the **Λ** or **V** button to select the desired processing programme.
- Press the **>** button to start the process.

Modifying the temperature without stopping the program in progress:

- Press the **DISPLAY** button: the display will show the temperature relative to the current programme and the corresponding **LED** will start flashing.
- Use the **Λ** and **V** buttons to modify the desired temperature.
- The changes just made are temporary and will be valid until **STOP**, they will not be saved in the program in use.

B. Infinite-time programme

This programme entails the setting of the temperature while the time is infinite:

- Press the **MENU** button and then **>**.
- Press the **DISPLAY** button to enter the desired temperature using the **Λ** and **V** buttons: the set data will last until the **STOP**.
- The machine can be stopped at any time by pressing the **O** button.

C. Delayed start

- Choose the desired programme and then press the **MENU** button to set the start delayed by 10 minutes to 24 hours with 10-minute steps, using the **Λ** and **V** buttons.
- The display will show the countdown to the start of the programme.
- The time and temperature LEDs will flash until the set time has expired.

D. Personalisation of the 25 pre-set programmes

- Switch the machine on by shifting the switch (Ref. 12 - Fig. 2) to **ON**.
- With the machine in **STOP** mode, select the desired programme using the **Λ** and **V** buttons.
- Press the **MENU** button for 4 seconds.
- The temperature **LED** will flash, then the data can be modified using the **Λ** and **V** buttons.
- Press the **DISPLAY** button to switch to the time adjustment function.
- The time **LED** will flash, then the data can be modified using the **Λ** and **V** buttons.
- To save the modified data, press and hold for 4 seconds the **MENU** button or wait 10 seconds and the data will be saved automatically.

Once the chosen temperature has been reached and at the end of each work cycle, the machine emits a BEEP.

- a max work depth of 16.5 cm;
 - optimal operation up to 50 litres;
 - an operating temperature of between 24 and 95°, at a precision of +/- 0.3°C.
- The models stated in this manual are constructed in conformity with **UL 197/CSA C22.2** and subsequent amendments.
- The manufacturer cannot assume any liability for accidents if the machine has been changed, tampered with, used without its safety devices or put to a use for which it was not intended.

1.3.2 - Structural characteristics

The Softcooker was made entirely of AISI 304 stainless steel to ensure hygiene and resistance to acids and salts, as well as excellent resistance to oxidation.

- The heating element consists of a electro-polished coated spiral element devised especially for immersion in water.
- A stainless steel handle for convenient handling of the machine.
- A motor circuit breaker that detects overvoltage and overheating.

1.4 - Intended use

The Softcooker is design for indirectly cooking food packed under vacuum in bags nad immersed in water at a controller temperature (vacuum-packed food). It does not cook food in any other way or heat liquids other than water.

Use the Softcooker only with the appropriate Gastronorm tanks equipped with a cover. If used with other containers, close the container with a suitably shaped cover so as to limit escape of water vapour as far as possible.

1.5 - Unintended use

The machine must be put to the sole use intended by the manufacturer; in particular:

- **Do not** use the machine unless it has been installed correctly and all the protective devices are in good condition and properly fitted, in order to prevent the risk of serious harm to yourself.
- **Do not** touch the electrical components without having first unplugged the machine: **risk of electrocution.**
- **Do not** start up the machine when this is not working properly.
- Before using the machine, make sure the machine is perfectly safe and that any dangerous conditions have been eliminated in an appropriate manner. If there are any irregularities, stop the machine and request the assistance of a maintenance technician.
- **Do not** allow unauthorized operators to use the machine.

Emergency action in the event of electrical accidents first of all, remove the victim from the conductor (as he is likely to be unconscious). This operation is dangerous.

The victim in this case is a conductor: touching him is to risk electrocution.

It is advisable therefore to disconnect the contacts directly from the line supply valve, or if this is not possible, move the victim away using insulation materials (pieces of wood or PVC, cloth, leather, etc.).

The victim should be given immediate medical attention and taken to a hospital.

1.6 - Master data

Please state the machine's exact "Model", "Serial number" and "Year of manufacture" when contacting our assistance service. This will help us give you a quick and efficient response.

We will ask you to state the machine model and serial number whenever you contact us, so make sure to check this on the data plate, pictured in fig. 1.7.1.

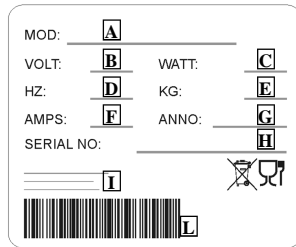


Fig. 1

A = machine model
 B = power supply
 C = engine power
 D = engine frequency (Hz)
 E = weight
 F = amperage
 G = year of manufacture
 H = serial number
 I = manufacturer
 L = barcode

1.7 – Protective and safety devices

ATTENTION!

Make sure the safety devices are in good condition and correctly installed before using the machine.

Check these before each work shift to ensure they are fitted and in order.

If they are not, you should inform the person responsible for maintenance.

- A **Element protective cell**: this prevents contact with the element and fan which can seriously wound the operator.
- B **Automatic protective device in the case of dry operation**: the machine stops and an error (ERR) message appears on the screen when the level of the water falls below the minimum permitted (75 mm from the top of the immersion tank).
- C **Disabling device**: the machine stops and an error (HIGH) message appears on the screen when there is a fault with one of the probes and their temperature readings are different.

PART 5 - MACHINE USE

5.1 - Controls



Display: four-digit, includes the temperature, time and description of the various pre-set programmes. After 10 seconds of non-use, without any programme being selected, the display will show the STOP status alternating with the detected temperature

Temperature LED: located beside the display, it lights up when, during the work cycle, the display shows the operating temperature. It flashes while the temperature is being modified.

Timer LED: located beside the display, it lights up when, during the work cycle, the display shows the processing time. It flashes while the time is being modified.



START button: starts the cooking cycle.

OFF button: stops the work cycle.

UP and DOWN (+/-) buttons

- They are used to set the temperature and time values.

- With the machine in "STOP" mode, pressing the **▲** or **▼** button allows for directly accessing 25 custom programmes.

MENU MENU button

- Press for 4 sec. after choosing the working program to modify the time and temperature of a program
- Press it after selecting the processing programme for delaying the start.

DISPLAY DISPLAY button

- Press it to change the mode on the display from time to temperature at any time, both during the current programme and during the programme setting phase.
- Shows in sequence: Set temperature / Actual temperature / Set time / Time remaining of the current programme.
- Press and hold the **DISPLAY** button for 4 seconds to switch from °C to °F.

PART 4 - INSTALLATION

4.1 - Positioning of the machine

Fill the water tank. Make sure you put in more than the **minimum amount** required for machine operation (75 mm from the top of the tank) but do not exceed the **maximum level** (20 mm from the top of the tank).

Connect the Softcooker to the immersion tank by means of the connector behind the machine.

Make sure the liquid does not enter the machine.

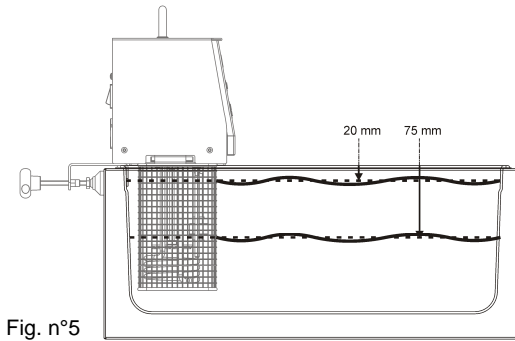


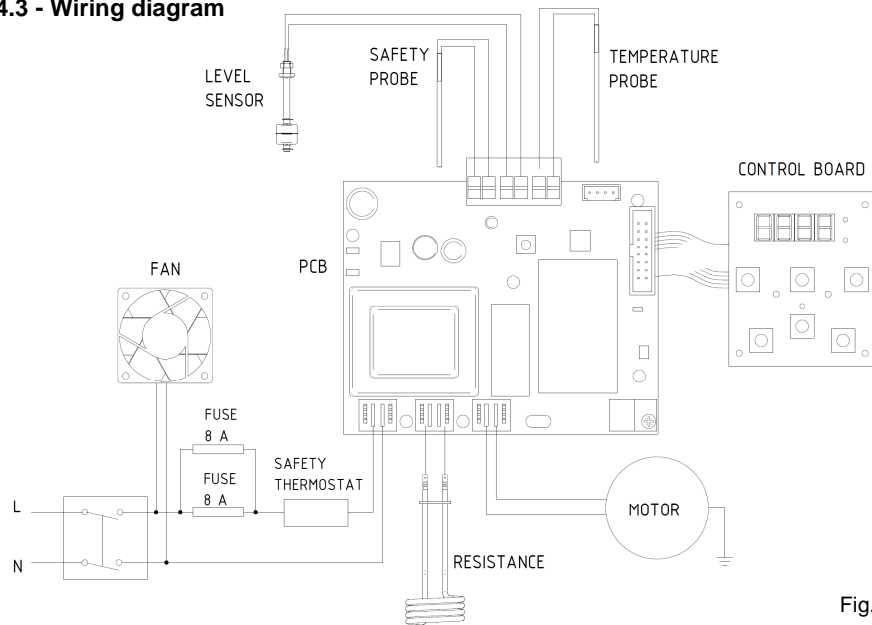
Fig. n°5

4.2 - Connection to the mains

A 3x1.5 mm² power cable 2.5 m in length and NEMA 5-15P plug is provided with the appliance. Connect the machine to a 120 Volt 60 Hz power supply.

Check the data on the technical – serial number plate is the same as that stated in the delivery and accompanying documents. Make sure also that the switch and socket are easy to access when the appliance is in use.

4.3 - Wiring diagram



10

Fig. n°6

1.8 - Machine composition

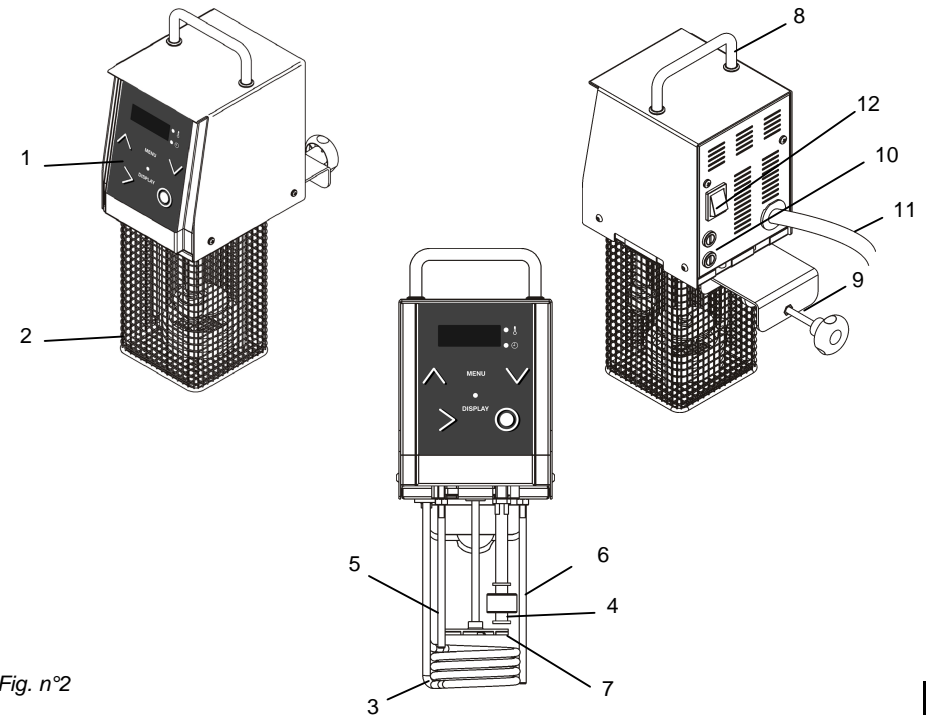


Fig. n°2

LEGEND

| | | | |
|---|----------------------------|----|---------------|
| 1 | Front | 7 | Rotor |
| 2 | Protective cell on element | 8 | Handle |
| 3 | Element | 9 | Terminal |
| 4 | Float | 10 | Fuses |
| 5 | Probe | 11 | Cable |
| 6 | Safety probe | 12 | ON-OFF switch |

PART 2 - TECHNICAL DATA

2.1 - Size, weight, properties...

Fig.n°2 - Dimensions and max size of the machine

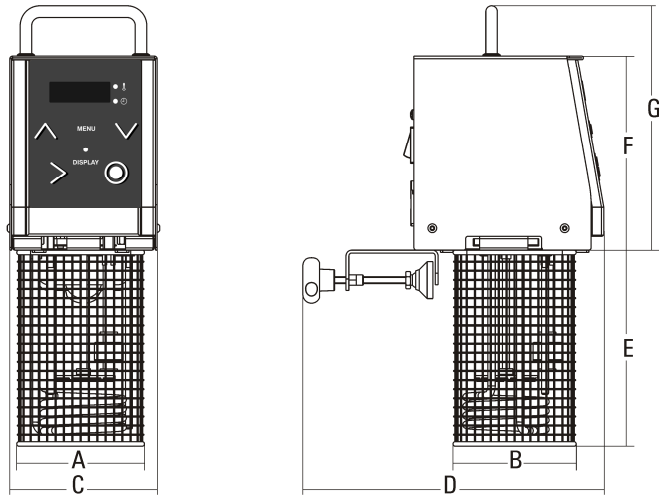


Fig. n°3

| Model | Measure | Softcooker |
|---------------------|---------|-----------------|
| Power | watt | 1500 |
| Power supply | | 120V/60Hz |
| Temperature | °C | 24 to 95 |
| A x B | mm | 110 x 105 |
| C x D | mm | 130 x 260 |
| E / F / G | mm | 170 / 170 / 210 |
| Net weight | kg | 5 |



WARNING!

THE ELECTRICAL PROPERTIES OF THE MACHINE ARE STATED ON A PLATE ON ITS BACK; BEFORE CONNECTING THE MACHINE, REFER TO THE SECTION:

“ CONNECTION TO THE MAINS.”

PART 3 - RECEIPT OF THE MACHINE

3.1 - Delivery of the machine (refer to Fig.n°3)

The machinery is carefully packed before it leaves our warehouses.

The pack contains:

- A sturdy cardboard box with inside padding
- The machine
- This manual

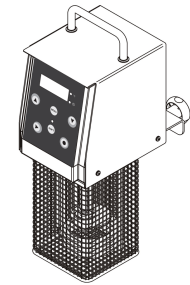
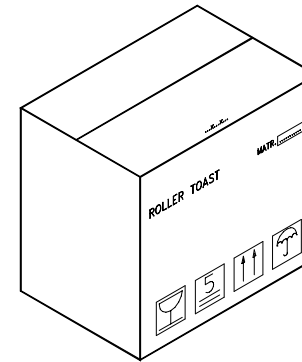


Fig. n°4



3.2 - Checking the pack upon receipt

When you receive the pack containing the machine, check the packaging carefully for any signs of damage it may have sustained during transport.

If the outer packaging looks as if it has been treated roughly, knocked or dropped, within three days of the date of delivery, as stated in the documents, and write a precise report on any damage the machine has sustained.

3.3 - Disposal of the packaging

All the packaging (cardboard, plastic support and polyurethane foam) is classified as solid urban waste; it can be disposed of without difficulty.

If the machine is installed in a country where there are specific regulations, you should dispose of the packaging in accordance with those regulations in force.