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**Steba 05.10.00**

# Steba SV 100 PROFESSIONAL Sous-Vide Cooker Instruction Manual

Model: 05.10.00

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Please read these safety instructions carefully before using the Steba SV 100 PROFESSIONAL Sous-Vide Cooker. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is connected to a grounded power outlet with the correct voltage (230V).
- Do not immerse the entire appliance in water. Only the stainless steel part and heating element are designed for water contact.
- Keep the water level between the 'MIN' and 'MAX' markings on the appliance. Operating outside these levels can damage the unit or pose a safety risk.
- Do not touch hot surfaces. The heating element and water will become very hot during operation. Use oven mitts or allow to cool before handling.
- Keep out of reach of children and pets.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been dropped. Contact customer support for repair.
- Ensure the appliance is securely clamped to a stable pot or container before use.
- Unplug the appliance from the power outlet when not in use and before cleaning.

## 2. PRODUCT OVERVIEW

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The Steba SV 100 PROFESSIONAL is a high-performance immersion circulator designed for precise sous-vide cooking. It features a powerful pump and accurate temperature control to ensure consistent results.

### Components:

- **Control Panel:** LCD display for temperature and time settings, and control buttons.
- **Heating Element:** Submerged in water to heat it to the desired temperature.
- **Water Pump:** Circulates water for even temperature distribution.
- **Adjustable Clamp:** Secures the device to the side of a cooking pot.

- **MIN/MAX Water Level Markings:** Indicate the safe operating water levels.



Front view of the Steba SV 100 PROFESSIONAL Sous-Vide Cooker, showing the control panel and stainless steel body.



Top view of the Steba SV 100 control panel, displaying the LCD screen and touch buttons for temperature and time adjustments.

### 3. SETUP

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Follow these steps to set up your sous-vide cooker for the first time.

1. **Choose a Pot:** Select a heat-resistant pot or container with a minimum depth of 15 cm (approximately 6 inches). The pot should be large enough to accommodate the food you plan to cook and allow for proper water circulation.
2. **Attach the Cooker:** Securely attach the Steba SV 100 to the side of your chosen pot using the adjustable clamp. Ensure the device is stable and upright.
3. **Fill with Water:** Fill the pot with water. Make sure the water level is between the 'MIN' and 'MAX' markings on the stainless steel part of the immersion circulator. Do not overfill or underfill.
4. **Connect Power:** Plug the power cord into a standard 230V grounded electrical outlet. The display will illuminate.



The Steba SV 100 Sous-Vide Cooker securely clamped to the side of a cooking pot, ready for water filling.



The Steba SV 100 immersed in water, illustrating the correct water level between the 'MIN' and 'MAX' indicators.

## 4. OPERATING INSTRUCTIONS

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The Steba SV 100 features an intuitive control panel for setting temperature and time.

### Control Panel Functions:

- **LCD Display:** Shows selected temperature, current water temperature, and timer.
- **°C/°F Button:** Toggles between Celsius and Fahrenheit temperature units.
- **Temperature Adjustment Buttons (+/-):** Used to increase or decrease the target temperature.
- **Timer Adjustment Buttons (+/-):** Used to set the cooking duration.
- **Start/Stop Button (Play/Pause icon):** Initiates or pauses the cooking process.

### Setting Temperature and Time:

1. With the unit plugged in, the display will show the current water temperature.
2. Press the temperature adjustment buttons (+/-) to set your desired cooking temperature. The temperature can be set between 5°C and 99°C with a precision of 0.1°C.
3. Press the timer adjustment buttons (+/-) to set your desired cooking time.
4. Once temperature and time are set, press the Start/Stop button to begin heating the water. The

pump will activate, circulating water at 7.5 L/min.

### Sous-Vide Cooking Process:

1. Prepare your food and vacuum-seal it in a food-grade, heat-safe pouch.
2. Once the water reaches the target temperature, carefully place the sealed food pouch into the water bath. Ensure the pouch is fully submerged.
3. The timer will count down the set cooking duration.
4. After the cooking time is complete, the unit may beep or stop heating. Carefully remove the food pouch from the water bath.
5. For best results, finish meats by searing in a hot pan or on a grill to develop a crust.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your Steba SV 100.

### Daily Cleaning:

- After each use, unplug the appliance and allow it to cool completely.
- Wipe the exterior of the control panel and the stainless steel body with a damp cloth. Do not use abrasive cleaners.
- Ensure no water enters the top electrical components.

### Descaling (as needed):

Over time, mineral deposits from water may accumulate on the heating element. Descale the unit when you notice reduced performance or visible buildup.

1. Fill a pot with water to the 'MAX' line.
2. Add 1 cup (240ml) of white vinegar or a descaling solution suitable for kitchen appliances.
3. Attach the sous-vide cooker and set the temperature to 60°C (140°F).
4. Run the unit for 30 minutes.
5. Unplug, allow to cool, and rinse the stainless steel part thoroughly with clean water.

### Storage:

Store the clean and dry appliance in a cool, dry place, away from direct sunlight and moisture.

## 6. TROUBLESHOOTING

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If you encounter issues with your Steba SV 100, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Unit does not turn on.	No power supply.	Check if the power cord is securely plugged into a working outlet.
Water is not heating.	Start button not pressed; heating element malfunction.	Ensure the Start/Stop button has been pressed. If still not heating, contact customer support.

Problem	Possible Cause	Solution
Water level error (e.g., E01).	Water level is below 'MIN' or above 'MAX'.	Adjust water level to be between the 'MIN' and 'MAX' markings.
Inconsistent temperature.	Poor water circulation; mineral buildup.	Ensure food pouches do not block water flow. Perform descaling if necessary.
Unusual noise during operation.	Pump obstruction; mineral buildup.	Check for any foreign objects near the pump intake. Perform descaling.

If the problem persists after trying these solutions, please contact Steba customer support.

## 7. SPECIFICATIONS

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Detailed technical specifications for the Steba SV 100 PROFESSIONAL Sous-Vide Cooker.

- **Model Number:** 05.10.00
- **Power:** 1500 Watts
- **Voltage:** 230 Volts
- **Pump Power:** 7.5 Liters/minute
- **Temperature Range:** 5°C to 99°C (41°F to 210°F)
- **Temperature Precision:** 0.1°C
- **Display Type:** LCD
- **Control Method:** Touch
- **Dimensions (L x W x H):** 13 x 14.5 x 32 cm (5.1 x 5.7 x 12.6 inches)
- **Weight:** 2 Kilograms (4.4 lbs)
- **Material:** Plastic, Stainless Steel
- **Color:** Black, Stainless Steel
- **Waterproof Rating:** IPX7 (Immersion up to 1 meter for 30 minutes)
- **Maximum Pot Capacity:** Up to 30 Liters



The IPX7 rating indicates the device is protected against temporary immersion in water.



Rear view of the Steba SV 100, showing the power cord connection and product label.

## 8. WARRANTY AND SUPPORT

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Steba products are manufactured with quality and durability in mind. For warranty information, please refer to the warranty card included with your purchase or visit the official Steba website.

For technical support, troubleshooting assistance, or spare parts, please contact Steba customer service. Contact details can typically be found on the product packaging or the official Steba website.