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## Steba SV 2

# Steba Sous-Vide SV 2 Instruction Manual

Model: SV 2 (05.14.00)

## 1. INTRODUCTION

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Thank you for choosing the Steba Sous-Vide SV 2 cooker. This appliance is designed for precise temperature cooking, ensuring consistent and delicious results. Please read this instruction manual carefully before operating the device to ensure safe and efficient use. Keep this manual for future reference.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
- Do not use appliance for other than intended use.

- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not overfill the water bath.

### 3. PRODUCT OVERVIEW

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The Steba Sous-Vide SV 2 is a compact and efficient appliance designed for precise temperature cooking. It features a stainless steel housing and an integrated water bath with a control panel.

#### 3.1 Components

- **Main Unit:** Stainless steel housing with integrated water bath.
- **Control Panel:** Features a bright LCD display and touch controls for temperature and timer settings.
- **Water Circulation System:** Ensures even temperature distribution throughout the water bath.
- **Rack:** An internal rack is included to keep food pouches submerged and separated.



Image 1: The Steba Sous-Vide SV 2 cooker showing its stainless steel exterior and the internal rack for holding food pouches.

### 4. SETUP

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1. **Unpacking:** Carefully remove the appliance from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the Sous-Vide SV 2 on a stable, level, and heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
3. **Filling the Water Bath:** Fill the water bath with water up to the maximum fill line indicated inside the unit. Ensure the water level is sufficient to cover the food you intend to cook.

4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The appliance operates on 230 Volts.

## 5. OPERATING INSTRUCTIONS

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The Steba Sous-Vide SV 2 allows for precise temperature control up to 99°C for various cooking needs.

### 5.1 Preparing Food for Sous-Vide Cooking

- Prepare your food items (e.g., meat, fish, vegetables) and season them as desired.
- Place the food into a vacuum-sealable bag.
- Remove as much air as possible from the bag and seal it using a vacuum sealer. This is crucial for effective heat transfer and food safety.

### 5.2 Setting Temperature and Time

1. **Power On:** Press the power button on the control panel to turn on the appliance. The LCD display will illuminate.
2. **Set Temperature:** Use the temperature adjustment buttons (usually '+' and '-') to set your desired cooking temperature. The display shows both the set temperature and the current water temperature. The appliance can be set up to 99°C.
3. **Set Timer:** Use the timer adjustment buttons to set the desired cooking duration.
4. **Start Heating:** The appliance will begin heating the water to the set temperature. This may take some time depending on the initial water temperature.
5. **Add Food:** Once the water reaches the set temperature, carefully place the vacuum-sealed food pouches into the water bath. Use the included rack to keep them submerged and separated.



Image 2: The Steba Sous-Vide SV 2 cooker in use, demonstrating food pouches submerged in the water bath with the rack.

### 5.3 Cooking Process

- The appliance will maintain the set temperature with a precision of approximately 0.5°C deviation.
- The timer will count down the cooking duration.
- Once the timer expires, the appliance may beep to indicate completion.
- Carefully remove the food pouches from the water bath using tongs.
- For many foods, a quick sear in a hot pan after sous-vide cooking can enhance flavor and texture.

## 6. MAINTENANCE AND CLEANING

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Regular cleaning ensures the longevity and optimal performance of your Steba Sous-Vide SV 2.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Empty Water:** Carefully drain the water from the bath.
3. **Clean Interior:** The stainless steel interior is easy to clean. Wipe the interior with a soft cloth or sponge and mild detergent. Rinse thoroughly.
4. **Descaling:** If mineral deposits (limescale) build up, fill the water bath with a solution of water and white vinegar (e.g., 1 part vinegar to 3 parts water). Heat the solution to about 60°C for 30-60 minutes, then drain and rinse.
5. **Clean Exterior:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners or immerse

the entire unit in water.

6. **Storage:** Store the appliance in a dry place when not in use.

## 7. TROUBLESHOOTING

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Problem	Possible Cause	Solution
Appliance does not turn on.	No power supply.	Check if the power cord is securely plugged into a working outlet.
Water is not heating.	Heating element malfunction or incorrect settings.	Ensure temperature is set correctly. If problem persists, contact customer service.
Temperature fluctuates significantly.	Insufficient water circulation or sensor issue.	Ensure water level is adequate and food pouches do not obstruct circulation.
Display shows an error code.	Internal malfunction.	Refer to the specific error code in a more detailed manual or contact customer service.

## 8. SPECIFICATIONS

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- **Model:** SV 2 (05.14.00)
- **Brand:** Steba
- **Capacity:** 10 Liters
- **Wattage:** 800 watts
- **Voltage:** 230 Volts
- **Item Weight:** 3.5 Kilograms
- **Control Method:** Touch
- **Temperature Range:** Up to 99°C (precise to 0.5°C deviation)
- **Dimensions (D x W x H):** 18.11" x 12.6" x 11.42" (46cm x 32cm x 29cm approx.)
- **Material:** Stainless Steel

## 9. WARRANTY AND SUPPORT

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For warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. For technical support or service inquiries, please contact Steba customer service or your local distributor.