

Profi Cook SV-1112

Profi Cook SV-1112 Sous Vide Cooker Instruction Manual

Model: SV-1112

1. INTRODUCTION

Thank you for choosing the Profi Cook SV-1112 Sous Vide Cooker. This appliance is designed for precise low-temperature cooking, ensuring optimal results for a variety of foods. 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

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure the water level is always between the MIN and MAX marks inside the cooking container.
- Use caution when handling hot water and steam.
- This appliance is intended for household use only.

3. PRODUCT OVERVIEW

The Profi Cook SV-1112 Sous Vide Cooker features a robust design for consistent performance.



Image 1: Front view of the Profi Cook SV-1112 Sous Vide Cooker, showing the control panel and lid.

Components:

- **Main Unit:** Stainless steel housing with integrated heating element.
- **Cooking Container:** 8.5-liter capacity, non-stick coated.
- **Lid:** Transparent lid with a viewing window to monitor cooking progress.
- **Control Panel:** Features an LCD display, power button, timer/temperature settings, and start/stop button.
- **Rack:** Internal rack to keep food pouches submerged and separated.



LCD-DISPLAY (BLAU BELEUCHTET)

Die blau hinterleuchtete Anzeige bietet Ihnen hervorragende Lesbarkeit und verleiht Ihrem Kocherlebnis einen modernen Touch. Mit nur einem Blick können Sie Temperatur und Garzeit einfach ablesen, was die Zubereitung Ihrer Speisen einfacher und präziser denn je macht.

Image 2: Close-up of the blue-backlit LCD display and control buttons on the Profi Cook SV-1112.

The blue-backlit LCD display provides clear visibility of temperature and time settings, enhancing user experience.

8,5 LITER FASSUNGSVERMÖGEN

Mit einem beeindruckenden Fassungsvermögen von 8,5 Litern ermöglicht dieser Garer Ihnen, köstliche und gleichmäßig gegarte Mahlzeiten in größeren Mengen zuzubereiten - perfekt für Familienfeiern oder besondere Anlässe.



Image 3: Interior view of the Profi Cook SV-1112 showing the 8.5-liter cooking container and the MAX fill line.

The generous 8.5-liter capacity allows for cooking larger quantities of food, suitable for family meals or special occasions.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the Sous Vide cooker on a flat, stable, and heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
3. **Initial Cleaning:** Before first use, clean the cooking container and lid with warm soapy water, then rinse and dry thoroughly. Wipe the exterior of the main unit with a damp cloth.
4. **Fill with Water:** Fill the cooking container with water. Ensure the water level is between the MIN and MAX marks indicated inside the container. Do not overfill.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The appliance will emit a beep, and the display will illuminate.

5. OPERATING INSTRUCTIONS

5.1 Preparing Food for Sous Vide Cooking

- Season your food as desired.
- Place the food in a vacuum-sealable bag.
- Remove as much air as possible from the bag and seal it. This is crucial for effective heat transfer and food safety.



Image 4: Vacuum-sealed food pouches submerged in the water bath of the Sous Vide cooker, demonstrating proper placement for cooking.

Sous vide cooking preserves vitamins, vital nutrients, and aromas by gently cooking food at low temperatures in a vacuum-sealed environment.

5.2 Setting Temperature and Time

1. **Power On:** Press the power button () to turn on the appliance.
2. **Set Temperature:** Press the "Temp" button. Use the "+" and "-" buttons to adjust the desired cooking temperature (range: 45°C - 90°C).

3. **Set Time:** Press the "Timer" button. Use the "+" and "-" buttons to adjust the desired cooking time. The timer can be set for up to 72 hours.
4. **Temperature Unit:** Press the "°F/°C" button to switch between Celsius and Fahrenheit display.
5. **Start Cooking:** Once temperature and time are set, press the "Start/Stop" button to begin the heating process. The appliance will heat the water to the set temperature.
6. **Add Food:** Once the water reaches the target temperature, carefully place the vacuum-sealed food pouches into the water bath. Ensure they are fully submerged. You can use the included rack to keep them in place.
7. **Cooking Process:** The timer will automatically start counting down once the set temperature is reached.
8. **End of Cooking:** When the timer expires, the appliance will beep. Press the "Start/Stop" button to stop the cooking process and turn off the heating element.
9. **Remove Food:** Carefully remove the food pouches from the water bath using tongs.



72 STUNDEN-TIMER

Mit einer unglaublichen Präzision und beständigen Temperaturführung, ist unser Sous-Vide-Garer der beste Partner in Ihrer Küche. Wählen Sie Ihre Kochzeit bis zu 72 Stunden und lassen Sie die Maschine die harte Arbeit für Sie erledigen.



Image 5: The Profi Cook SV-1112 displaying a set temperature and time, with vacuum-sealed salmon pouches cooking in the water bath. This image highlights the 72-hour timer capability.

The precise temperature control and extended timer (up to 72 hours) allow for flexible and accurate cooking.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Sous Vide cooker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Empty Water:** Carefully empty the water from the cooking container. The unit does not have a drain function, so you will need to tilt it to pour out the water.
3. **Clean Container:** Wash the non-stick coated cooking container and the lid with warm, soapy water. Rinse thoroughly and dry completely.
4. **Clean Exterior:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers, as they may damage the surface.
5. **Descaling:** If mineral deposits build up in the cooking container, you can descale it using a solution of water and white vinegar (1:1 ratio). Run the appliance at 60°C for 30 minutes, then drain and rinse.
6. **Storage:** Store the appliance in a dry place, away from direct sunlight and moisture.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; check circuit breaker; try a different outlet.
Water not heating up.	"Start/Stop" button not pressed; heating element malfunction.	Ensure "Start/Stop" is pressed after setting temperature/time; contact customer support if issue persists.
Temperature display is inaccurate.	Sensor issue; mineral buildup.	Perform descaling procedure; contact customer support.
Food not cooking properly.	Incorrect temperature/time settings; air in vacuum bag; food not fully submerged.	Verify settings; re-seal food bag ensuring all air is removed; ensure food is fully submerged.

8. SPECIFICATIONS

- **Model:** SV-1112
- **Brand:** Profi Cook
- **Capacity:** 8.5 Liters
- **Wattage:** 520 Watts
- **Voltage:** 240 Volts
- **Control Method:** Touch
- **Temperature Range:** 45°C - 90°C (113°F - 194°F)
- **Timer:** Up to 72 hours
- **Product Dimensions:** 18.11 x 13.39 x 9.45 inches (approx. 46 x 34 x 24 cm)
- **Item Weight:** 4.19 Pounds (approx. 1.9 kg)

9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your purchase or contact Profi Cook customer service. Please have your model number (SV-1112) and proof of purchase ready when contacting support.

You can find contact information on the official Profi Cook website or through your retailer.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question