

## ProfiCook PC-SV 1126

# PROFI COOK PC-SV 1126 Sous Vide Cooker Instruction Manual

Model: PC-SV 1126

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Please read these instructions carefully before using the appliance and keep them for future reference. Failure to follow these safety instructions may result in fire, electric shock, or injury.

- Always ensure the appliance is disconnected from the power supply before cleaning or maintenance.
- Do not immerse the main body of the appliance (above the minimum water level mark) in water or other liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Use the appliance only for its intended purpose, which is sous vide cooking.
- Do not operate the appliance if it has a damaged cord or plug, or if it malfunctions or has been damaged in any manner. Contact customer support for assistance.
- Always place the appliance in a suitable pot or container on a stable, heat-resistant surface.
- Ensure the water level is always between the 'MIN' and 'MAX' marks on the immersion circulator.
- Do not touch hot surfaces. Use handles or knobs.

## 2. PRODUCT OVERVIEW

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The ProfiCook PC-SV 1126 is a high-quality sous vide cooker designed for precise temperature control, ensuring perfectly cooked food every time. It features an LED multifunction display, a touch control panel, and an integrated fastening clamp for easy use with various pots.

### Components

- Sous Vide Immersion Circulator
- Integrated Fastening Clamp
- LED Multifunction Display
- Touch Control Panel



Image: The ProfiCook PC-SV 1126 Sous Vide Cooker, a sleek black and stainless steel device with an LED display.



## LED-MULTIFUNKTIONS-DISPLAY FÜR:

-  Aktuelle Temperatur
-  Gewählte Temperatur
-  Timer
-  Sensor Touch-Bedienfeld
-  Temperatureinstellung  
40 °C–90 °C (in 0,5 °C-Schritten)



Image: Close-up of the LED multifunction display showing current temperature, selected temperature, and timer settings.



Image: The integrated fastening clamp securely attaching the sous vide cooker to the side of a cooking pot.

### 3. SETUP

Before first use, ensure all packaging materials are removed and the appliance is clean.

#### 3.1 Unpacking and Initial Inspection

- Carefully remove the sous vide cooker from its packaging.
- Check for any visible damage. If damaged, do not use and contact customer support.
- Wipe the stainless steel part of the circulator with a damp cloth.

#### 3.2 Placement and Water Filling

1. Place a suitable cooking pot or heat-resistant container on a stable, level, and heat-resistant surface.
2. Attach the sous vide cooker to the side of the pot using the integrated fastening clamp. Ensure it is securely fixed.
3. Fill the pot with water. The water level must be between the 'MIN' and 'MAX' marks indicated on the sous vide cooker. Do not overfill or underfill.

4. Plug the appliance into a grounded electrical outlet. The display will illuminate.

## WASSERUMWÄLZUNG: 7-8 L/MIN

Mit einer beeindruckenden Wasserumwälzung von 7-8 Litern pro Minute sorgt dieses Gerät für eine konstante Temperaturverteilung, was ein makellos gegartes Essen garantiert.



Image: The sous vide cooker immersed in a pot of water, illustrating the water circulation for even temperature distribution.

## 4. OPERATING INSTRUCTIONS

The PC-SV 1126 allows for precise temperature control for various cooking methods.

### 4.1 Basic Sous Vide Cooking

1. **Prepare Food:** Season your food and place it in a vacuum-sealable bag. Remove as much air as possible and seal the bag.
2. **Set Temperature:** With the appliance plugged in, use the touch control panel to set your desired cooking temperature. The temperature can be set between 20°C and 100°C in 0.5°C increments.
3. **Set Timer:** Set the desired cooking time using the touch control panel. The timer can be set up to 99 hours.
4. **Start Heating:** Press the start button. The appliance will begin heating the water to the set temperature. The LED display will show the current water temperature.
5. **Add Food:** Once the water reaches the target temperature, carefully place the sealed food bag into the

water bath. Ensure the bag is fully submerged and not blocking the water circulation.

6. **Cooking Process:** The timer will begin counting down once the target temperature is reached. The appliance will maintain the precise temperature throughout the cooking process.
7. **Finish Cooking:** When the timer expires, the appliance will alert you. Carefully remove the food bag from the water bath.
8. **Sear (Optional):** For many foods, especially meats, a quick sear in a hot pan after sous vide cooking will create a desirable crust.

## VITAMINE, VITALSTOFFE UND AROMEN BLEIBEN ERHALTEN

Durch seine sanfte und präzise Garmethode bleiben Vitamine und Vitalstoffe in Ihren Lebensmitteln erhalten, sodass Sie nicht nur intensivere Aromen genießen, sondern auch eine gesündere Mahlzeit.



Image: A vacuum-sealed bag of meat being carefully placed into the water bath with the sous vide cooker.

### 4.2 Special Functions

The PC-SV 1126 also offers additional functions for versatility:

- **Yogurt Maker:** This function allows you to maintain the ideal temperature for making homemade yogurt. Refer to specific yogurt recipes for temperature and time settings.
- **Keep Warm:** Use this function to keep cooked food warm at a safe temperature.
- **Defrost:** The appliance can be used to gently defrost food at a controlled temperature.

# INKLUSIVE



**JOGHURT-  
MAKER**



**WARMHALTE**



**AUFTAU-  
FUNKTION**



Image: The sous vide cooker operating in a pot, demonstrating its use for making yogurt.

## 5. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your sous vide cooker.

### 5.1 General Cleaning

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or scouring pads.
3. The stainless steel part of the immersion circulator can be cleaned with a mild detergent and water. Rinse thoroughly.
4. Do not immerse the top part of the appliance (where the display and controls are located) in water.

### 5.2 Descaling

Over time, mineral deposits (limescale) may build up on the heating element, especially in areas with hard water. Descaling is recommended periodically.

1. Fill a pot with water and add white vinegar (approximately 1 part vinegar to 4 parts water).
2. Attach the sous vide cooker and set the temperature to 60°C (140°F).
3. Run the appliance for 30 minutes to 1 hour, or until the limescale deposits are dissolved.
4. Unplug the appliance, let it cool, and rinse the stainless steel part thoroughly with clean water.

### 5.3 Storage

Store the appliance in a clean, dry place when not in use.

## 6. TROUBLESHOOTING

If you encounter issues with your PC-SV 1126, refer to the following table:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the plug is securely inserted into a working outlet. Check the circuit breaker.
Water is not heating.	Temperature not set; heating element malfunction.	Verify the desired temperature is set and the start button is pressed. If the problem persists, contact support.
Error message on display.	Low water level; internal error.	Check water level and add water if below 'MIN' mark. If error persists, unplug and replug the device. Contact support if the issue continues.
Inaccurate temperature reading.	Limescale buildup on sensor.	Perform descaling as described in the maintenance section.

## 7. TECHNICAL SPECIFICATIONS

Feature	Specification
Model Number	PC-SV 1126 (501126)
Power	800 Watts
Voltage	220V
Temperature Range	20°C - 100°C (in 0.5°C steps)
Timer	Up to 99 hours
Water Circulation	7-8 Liters/minute
Dimensions (L x W x H)	11 x 44.5 x 13 cm (Product) / 12P x 46l x 14H cm (Item)
Weight	1.45 Kilograms

Feature	Specification
Material	Stainless Steel
Control Method	Touch Control





Image: Diagram showing the dimensions of the ProfiCook PC-SV 1126 Sous Vide Cooker.

## 8. WARRANTY AND SUPPORT

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The ProfiCook PC-SV 1126 Sous Vide Cooker comes with a 2-year availability for spare parts, ensuring long-term usability and support for your appliance.

For technical assistance, warranty claims, or to inquire about spare parts, please refer to the contact information provided with your purchase documentation or visit the official ProfiCook website.