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GGM Gastro SVGFP1500

GGM Gastro SVGFP1500 Sous Vide Cooker Instruction Manual

Model: SVGFP1500

1. INTRODUCTION

Thank you for choosing the GGM Gastro SVGFP1500 Sous Vide Cooker. This instruction manual provides essential information for the safe and efficient operation of your device. Please read this manual thoroughly before initial use and keep it for future reference. This professional-grade sous vide cooker is designed for precise temperature control, ensuring optimal cooking results for a variety of foods.



Image 1: GGM Gastro SVGFP1500 Sous Vide Cooker, front view.

2. SAFETY INSTRUCTIONS

To prevent injury or damage to the appliance, always observe the following safety precautions:

- Read all instructions carefully before operating the device.
- Ensure the power supply matches the specifications (230 V/1 N/PE/50 Hz).
- **Use only distilled water** in the water bath. Using tap water can lead to limescale buildup and damage the heating elements.
- Do not immerse the main unit (control panel and motor housing) in water.
- Always disconnect the appliance from the power supply before cleaning or maintenance.
- Ensure food items are properly vacuum-sealed in food-grade, heat-resistant bags suitable for sous vide cooking.
- Keep the appliance out of reach of children and unauthorized personnel.
- Place the appliance on a stable, heat-resistant surface, away from other heat sources.
- Do not operate the appliance if it is damaged or malfunctioning. Contact customer support immediately.

3. PRODUCT FEATURES

The GGM Gastro SVGFP1500 Sous Vide Cooker offers advanced features for precise and efficient cooking:

- **Accurate Temperature Control:** Adjustable between 5 °C and 99 °C for optimal cooking.
- **Large Capacity:** Suitable for water baths up to 30 liters, ideal for professional kitchens.
- **Even Temperature Distribution:** Integrated circulation pump ensures consistent heat and optimal cooking results.
- **User-Friendly Interface:** Clear LCD display and intuitive soft-touch panel for easy menu navigation and operation.
- **Memory Function:** Stores settings for repeated use.
- **Timer Function:** Allows precise control over cooking duration.
- **Safety Features:** Includes a display for low water level to prevent dry heating.
- **Robust Construction:** High-quality stainless steel heating element and durable stainless steel and plastic housing.
- **Energy-Efficient:** Designed for high working efficiency and energy saving.

4. SETUP

1. **Unpack:** Carefully remove the sous vide cooker from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Position the appliance on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the unit.
3. **Attach to Water Bath:** Securely attach the sous vide cooker to the side of a suitable water bath container. The container should have a maximum capacity of 30 liters. Ensure the immersion depth is between the MIN and MAX markings on the unit.
4. **Fill with Water:** Fill the water bath with **distilled water**. The water level must be above the MIN mark and below the MAX mark on the sous vide cooker.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet (230 V/1 N/PE/50 Hz).

5. OPERATING INSTRUCTIONS

1. **Power On:** Press the power button to turn on the device. The LCD display will illuminate.
2. **Set Temperature:** Use the 'TEMP' buttons (up/down arrows) to set the desired cooking temperature. The temperature range is 5 °C to 99 °C. The device will begin heating the water to the set temperature.
3. **Set Timer:** Use the 'TIME' buttons (up/down arrows) to set the desired cooking duration.
4. **Place Food:** Once the water reaches the set temperature, carefully place your vacuum-sealed food bags into the water bath. Ensure the bags are fully submerged and not obstructing the circulation pump.
5. **Monitor:** The LCD display will show the current water temperature and remaining time. The integrated circulation pump will maintain a consistent temperature throughout the water bath, with a temperature deviation of approximately +/- 0.5 °C.
6. **Low Water Level Warning:** If the water level drops too low, the device will display a warning. Add more distilled water immediately to prevent damage.
7. **Cooking Complete:** When the timer expires, the device will alert you. Carefully remove the food bags from the water bath.
8. **Power Off:** Press the power button to turn off the device. Disconnect from the power supply after use.

6. MAINTENANCE

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

- **Disconnect Power:** Always unplug the appliance from the power outlet before cleaning.

- **Exterior Cleaning:** Wipe the exterior of the unit with a soft, damp cloth. Do not use abrasive cleaners, solvents, or harsh chemicals, as these can damage the surface.
- **Heating Element Cleaning:** If any residue accumulates on the stainless steel heating element, gently clean it with a soft brush or sponge.
- **Descaling:** As per safety instructions, only distilled water should be used. If, however, tap water was inadvertently used and limescale has formed, a mild descaling solution (e.g., white vinegar diluted with water) can be circulated through the unit for a short period. Rinse thoroughly with distilled water afterward.
- **Storage:** Ensure the unit is completely dry before storing. Store in a cool, dry place, away from direct sunlight and moisture.

7. TROUBLESHOOTING

If you encounter any issues with your GGM Gastro SVGFP1500, refer to the following common problems and solutions:

- **Appliance not turning on:**
 - Check if the power cord is securely plugged into a functional electrical outlet.
 - Ensure the power button has been pressed.
- **Water not heating or heating slowly:**
 - Verify the temperature setting on the display.
 - Check the water level; if it's below the MIN mark, the heating element may be deactivated for safety. Refill with distilled water.
 - Ensure the circulation pump is not obstructed.
- **Low water level warning:**
 - Immediately add distilled water to the water bath until the level is between the MIN and MAX marks.
- **Inconsistent temperature:**
 - Ensure the water bath is not overcrowded with food bags, allowing proper water circulation.
 - Check for any blockages around the circulation pump.

If the problem persists after attempting these solutions, please contact GGM Gastro customer support.

8. SPECIFICATIONS

Detailed technical specifications for the GGM Gastro SVGFP1500 Sous Vide Cooker:

Feature	Specification
Model Number	SVGFP1500
Brand	GGM Gastro
Power	1500 Watt
Electrical Connection	230 V/1 N/PE/50 Hz
Temperature Range	5 °C ~ 99 °C
Temperature Deviation	+/- 0.5 °C
Max. Water Bath Capacity	30 Liters
Heating Element Material	Stainless Steel

Housing Material	Stainless Steel and Plastic
Control Method	Touch
Product Dimensions (H x W x D)	332 mm x 140 mm x 110 mm



Image 2: GGM Gastro SVGFP1500 Sous Vide Cooker with key dimensions.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries regarding your GGM Gastro SVGFP1500 Sous Vide Cooker, please contact GGM Gastro customer service directly. Refer to your purchase documentation for specific warranty terms and contact details.

This product is manufactured in accordance with hygiene and safety guidelines and carries the CE mark, confirming compliance with European food standards.