

*Optimum*  
**SOUS VIDE**



**USER'S MANUAL**

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# WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on your purchase of the new age gourmet specialist, the Optimum Sous Vide.

Your new Optimum Sous Vide will enable you to replicate exquisite restaurant dishes with ease, serving food of professional quality every time. The Optimum Sous-Vide allows you to seal the natural flavours of your ingredients to produce even cooking from edge to core, using less to no oil, for perfectly cooked succulent meats, steaks and seafood, as well as fruits and vegetables that will always retain their freshness no matter how long you cook it.

Using absolute precision Positive Temperature Coefficient (PTC) heating technology with easy-to-use built-in temperature and timer controls, it is a safer alternative to other commonly used heating elements and allows for consistent, even heat distribution for up to 60 hours, right down to 0.5°C accuracy.

The Optimum Sous Vide is designed to fit standard pots found readily in homes so you can start using your appliance right away. Start cooking healthily without compromising on your gastronomic experience today.

**TO ENSURE YOUR SAFETY AND TO GET THE BEST PERFORMANCE FROM YOUR OPTIMUM SOUS VIDE, PLEASE READ THESE INSTRUCTIONS CAREFULLY.**

# SAFETY FIRST

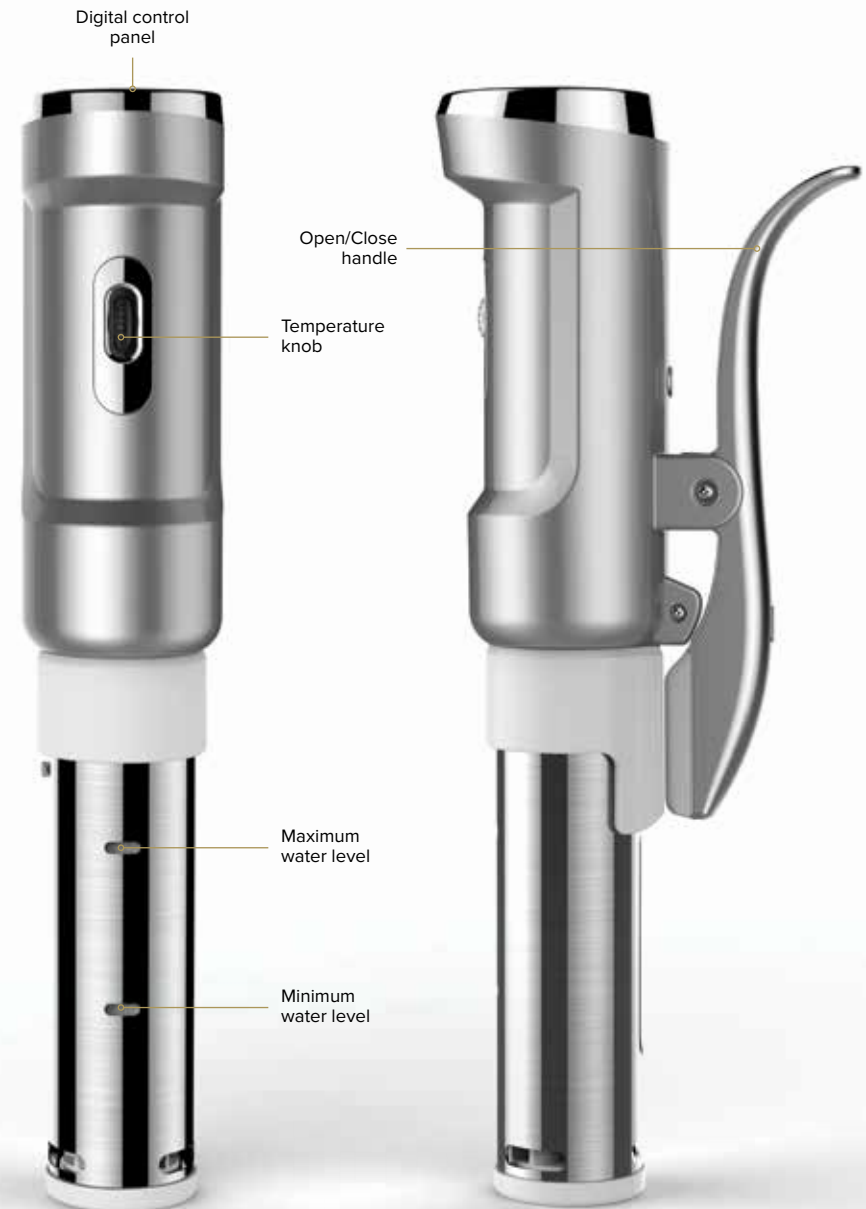


**WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED. READ ALL INSTRUCTIONS CAREFULLY BEFORE USE.**

- **Operate appliance in water only.** Keep the water level between the “Min” and “Max” levels indicated. Do not use appliance for other than intended purposes.
- **Keep appliance dry.** Never operate appliance unless the water level is between the indicated “Min” and “Max” levels. Only the heater and circulator portion should be underwater: Do not immerse the appliance cord, power box or upper portion of appliance. If appliance or any of its parts become submerged, unplug appliance immediately and contact supplier.
- **Unplug appliance** before moving, while cleaning and when not in use; allow appliance to cool before lifting or storing.
- **Use appliance in a safe indoor environment.** Do not use outdoors. Do not use near explosive or flammable materials. Do not use with an extension cord. Close supervision is necessary when the appliance is used by or near children. Do not place on or near a hot gas or electric burner, or in a heated oven. Note: Appliance is designed for household use only.
- **Wait for the appliance to cool before moving.** Do not touch hot surfaces.
- **Remember, circulated water can be very hot.** Use a trivet to protect your countertop from any container being used with appliance. Use tongs to reach anything inside the water bath. Extreme caution must be used when moving containers of hot water.
- **Keep safe.** If the appliance is dropped in water, damaged, malfunctions, or the plug or power cord appears damaged in any way, do not use the appliance. Contact the supplier for repair. The use of unapproved accessory attachments is not recommended by the appliance and may cause injuries.
- **Cover the water bath.** Energy can be saved by covering the water bath with cling wrap cooking. Do not cover any part of the appliance with cling wrap.

**FAILURE TO FOLLOW SAFETY INSTRUCTIONS AND WARNINGS COULD RESULT IN SERIOUS INJURY. MISUSE OF YOUR SOUS VIDE MAY DAMAGE YOUR APPLIANCE AND VOID YOUR WARRANTY.**

# GETTING TO KNOW YOUR OPTIMUM SOUS VIDE



# USING YOUR OPTIMUM SOUS VIDE

**1** Fill the water container with water using the water level indicator on the appliance. The water level should be between the min. and max. indicated on the front of the circulator. The water level will rise when you add food to the container, so don't fill it too high.  
**NOTE:** As the water temperature increases, the water will begin to evaporate. The Sous Vide circulator is equipped with an alarm indicating a low water level. If the water level goes below the min. mark, the circulator will shut off. See diagram 1.

**2** Hold the POWER button for five seconds to turn it on.

**3** **Change Temperature Unit:** Press the POWER and SET buttons for two seconds at the same time to change between °C and °F.  
**NOTE:** Your temperature unit preference will be saved automatically.

**4** **Adjust Set Time:** Press the SET button once to adjust hour by turning the temperature knob up and down. Press the SET button again to adjust minute by turning the TEMPERATURE knob up and down. Once the time is set, press the POWER button to initiate heating and circulating water.

**5** **Adjust Temperature:** Turn the temperature knob up and down to your desired temperature.  
**NOTE:** Temperature level can be adjusted during the entire cooking process.

**6** Put your food in the water container only when you hear a “beep” sound every three seconds, which indicates the appliance has reached your set temperature.

**7** Hold the SET button for two seconds to turn the “beep” sound off and initiate cooking process.

**8** “Work Time” in the display panel indicates how long the food has been cooking.

**9** You'll hear a “beep” sound every three seconds when cooking process is complete.

**10** Hold the POWER button for five seconds to turn the appliance off.

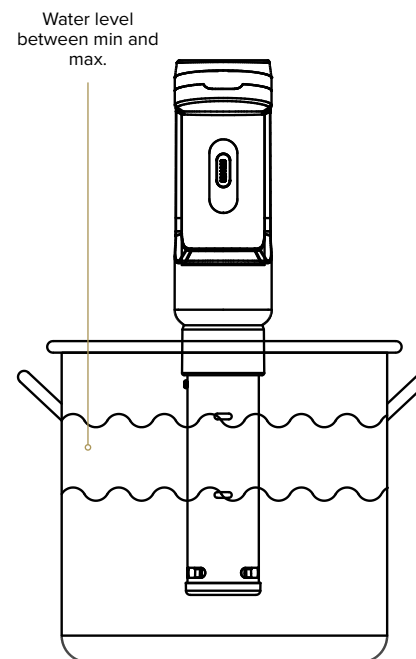


Diagram 1.

# CLEANING AND MAINTENANCE

With frequent use, cleaning should be done every month or more often in regions with hard water.

1. Put the appliance in a pot and fill the pot with water to the "Max" level indicated on appliance.
2. Set the appliance temperature to 70°C.
3. Add 5g of citric acid powder (food grade) per litre of water used.
4. Allow the water to circulate for 20 minutes after 70°C is reached.
5. Turn off and unplug the appliance.
6. When appliance is cool, rinse the bottom in cold water and dry before storing.

# HELP, SOMETHING'S GONE WRONG!

PROBLEM	SOLUTION
The appliance will not turn on.	Make sure that the machine is properly plugged into a grounded outlet.
	Check the power cord for tears and frays. Do not use the machine if the power cord is damaged.
	Make sure the POWER BUTTON is on and the LCD screen is displaying information.
The LCD display screen reads error code: E05	Make sure the water level is between the MIN and MAX show on the appliance. The machine will beep and power off when the water level drops below the MIN required for operation. Turn off the machine by holding the POWER BUTTON for 5 seconds. Adjust the water level and restart the machine.
The LCD display screen reads error code: E02	The digital thermostat is broken. Contact customer support.

# SPECIFICATIONS

Product	Sous Vide
Model	SVD150
Power	1300W
Voltage	220-240V
Frequency	50/60Hz
Working Capacity	12-20L
Temperature range	0-95°C
Product Weight	1.29kg
Dimensions	37.5 x 14.5 x 6.8cm



**Only for EU countries.** Do not dispose of electric appliances together with household waste material! In observance of European Directive 2002/96/EC on waste electrical and electronic equipment and its implantation in accordance with national law, electric appliances that have reached the end of their life must be collected separately and returned to an environmentally compatible recycling facility.

# WARRANTY TERMS & CONDITIONS

# CONTACT US

## Effective as of 1st January 2014

This warranty as outlined below solely covers distributors. Please contact your distributor for full product warranty.

1. Athena Solutions® warrants this appliance to be free from defects in materials and workmanship and to perform satisfactorily in household use for a period of 2 years from the date of purchase when used in accordance with the accompanying instruction book.
2. Any warranties exceeding this standard period are offered as extended terms by the selling distributor and claimable only through that provider.
3. Defects that occur within this manufacturer's warranty period, under normal use and care will be repaired or replaced at our discretion only if the selling distributor is unable to do so. This is done solely at our option with no charge for parts. This warranty does not extend to accessories included or purchased separately. Replacements can be offered for major faults as determined by your distributor and at their own discretion.
4. In the event that the goods requiring repair are under warranty, and this distributor is unable to provide the repairs the customer is responsible for the cost of the return of the product to Athena Solutions® (or their approved service provider) and also the cost of return to the customer.
5. Whilst in transit the goods are at the owner's risk and any further damage during this transportation is not covered under warranty.
6. Customers should ensure that the product being returned is properly packaged so as to ensure that no damage occurs to the product during transit. To be able to process the warranty claim ensure you have included an explanation of any problem, Athena Solutions® will not fault-find and will only repair described faults as covered under warranty.
7. This full warranty is void if this appliance has been subjected to abuse, negligence, accident, alteration, failure to follow operating instructions, or the product has been exposed to abnormal or extreme conditions.
8. Cosmetic changes that do not affect performance, such as discolouration of parts of the product in the hands of the user or the effects of the use of abrasive cleaners will not be warranted or considered defects. The cleaning or removal of food products along with any damage caused by allowing them to build up is not covered by this full warranty.
9. This warranty does not cover normal wear and tear of the product or parts.
10. This warranty does not cover any defect caused by an accident, misuse, abuse, improper installation or operation, lack of reasonable care, unauthorized medication, loss of parts, tampering or attempted repair by a person not authorized by Athena Solutions®.
11. The warranty will not apply if damage, malfunction or failure resulting from alterations, accident, misuse, abuse, fire, liquid spillage, maladjustment of customer controls, use on an incorrect voltage, power surges and dips, thunderstorm activity, acts of God, voltage supply problems, tampering or unauthorized repairs by any persons, use of defective or incompatible accessories, exposure to abnormally corrosive conditions or entry by any insect, vermin or foreign object in the product.
12. Warranty does not cover damage done to any product by using the machine with an alternate power source (solar, inverter, generator, etc.) and the use of these devices to power your appliance is not recommended.
13. You must keep your purchase docket/receipt as proof of purchase and as proof of the date on which the purchase was made. The purchase docket or receipt must be presented when making a claim under this warranty.
14. In the event the receipt of purchase is not presented, then this warranty is invalid. Consumer Law allows us to request reasonable proof of purchase to service a warranty claim.
15. This warranty does not imply, intend to or detract any consumer rights listed in and able to be enforced from Regulated Consumer Law, any condition which is found to be in breach of the consumer law, the single condition shall be void only and all other conditions remain in place.

Please contact the distributor located in the Country where you made your original purchase for all Support, Servicing and Warranty.

