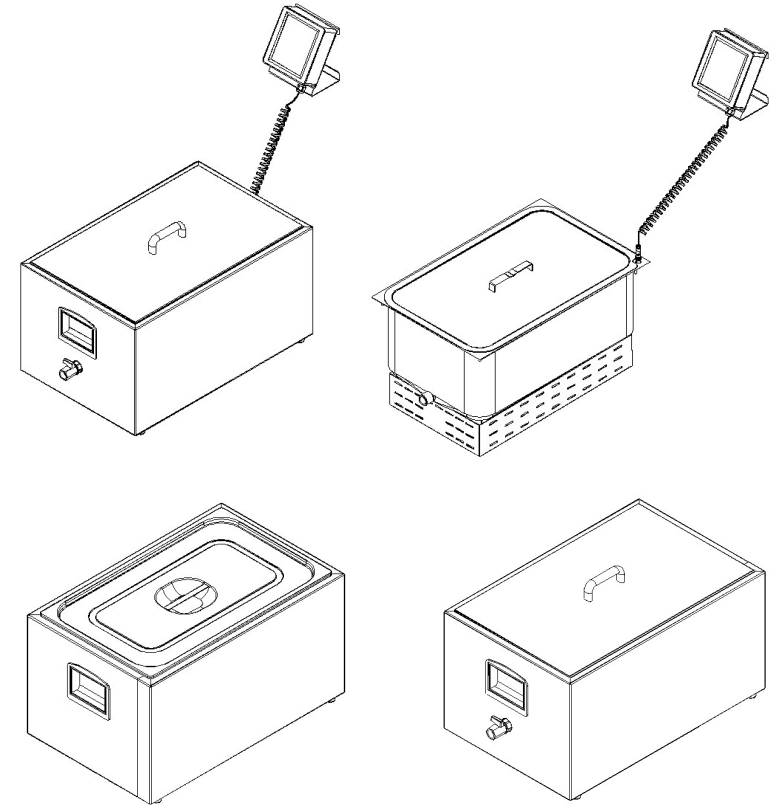




**SERVICE CENTRE
AUTHORISED RETAILER**

Wi-food 69085003LF



Ed. 06/2021 - ver. 003

**USER AND MAINTENANCE
MANUAL**

INTRODUCTION

- *this manual provides the Customer with information about the machine and applicable regulations, and also the user and maintenance instructions required to use the machine properly and keep it in good working order.*
- **This manual must be made available to all users and maintenance technicians.**

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CHAP. 7 - MAINTENANCE

7.1 - General information

CAUTION! Before you service the machine, **disconnect its power plug from the mains to isolate it completely from the rest of the system.**

7.2 - Power cable

Check the condition of the cable regularly and call the SERVICE CENTRE if it needs replacing.

CHAP. 8 - SCRAPPING AND DISPOSAL

8.1 - Decommissioning

If you decide to put the product out of service for any reason, make sure that it cannot be used by other persons: **disconnect and cut the electrical connections.**

8.2 - Disposal

Once the machine has been decommissioned, it can be disposed of. This should be done by a waste management company, and its materials sorted for disposal.

8.3 - WEEE (Waste Electrical and Electronic Equipment) regulations



Pursuant to Art. 13 of Italian Legislative Decree no. 151 of 25 July 2005 "Implementation of the Directives 2002/95/EC, 2002/96/EC and 2003/108/EC - regarding the reduced use of hazardous substances in electrical and electronic devices and waste disposal"

The rubbish bin symbol on the machine or on its package indicates that the product must be disposed separately from other waste, at the end of its useful life.

The recycling waste collection of this machine is organised and managed by the manufacturer. If the user wishes to dispose of this machine, they must contact the manufacturer and follow the given instructions to make sure the recycling waste collection procedure is followed at the end of the machine's useful life.

The correct disposal of the machine for subsequent recycling, management and treatment of its parts in an environmentally-friendly way contributes towards avoiding any possible adverse effects on the environment and promotes the reuse and/or recycling of the machine materials.

Unlawful disposal of the product by the user will lead to the application of administrative penalties under current law.

5.5 - Possible errors and problems on mod. Wi-food

The machine Wi-food can display the following error codes:

- **POW:** the alarm will signal that cooking has been interrupted due to a loss of voltage for more than 2 hours. The machine will emit a buzzer. TO RESET IT, SWITCH THE MACHINE OFF AND THEN ON AGAIN USING THE ON/OFF BUTTON;
- **H2O PROB:** the alarm will signal an anomaly in the NTC1 temperature sensor. The machine will emit a buzzer. TO RESET IT, CONTACT THE SERVICE CENTRE AND REPLACE THE SENSOR;
- **MOT PROB:** the alarm will signal an anomaly in the NTC1 or NTC2 temperature sensors or an overheating condition. The machine will emit a buzzer. CONTACT THE SERVICE CENTRE TO REPLACE ONE OR BOTH OF THE SENSORS;

5.6 - Power failures

If a power failure occurs during a cooking cycle, the cycle will resume automatically with the same program, and recalculate the cooking time in relation to the duration of the power failure.

CHAP. 6 - CLEANING

CAUTION! Before cleaning the machine, remove the plug from the power socket to isolate the machine completely from the rest of the system. All pay particular attention to the temperature in the tank.

6.1 - General information

- Since the machine does not come into contact with the food but only with the water, it does not require particular cleaning. check that the machine is not blocked or soiled by broken cooking bags, or algae and other residue due to degraded cooking water. If it is, contact the service centre.
- The machine must be washed with normal detergents at room temperature, using a soft damp cloth.
- The machine must be cleaned carefully in all its parts, especially those that come into contact with food.
- Do not use pressurised water cleaners or jets of pressurised water to clean the machine.
- Do not use tools, scrubbing brushes or anything that may damage the machine's surfaces.
- **Do not wash any components in the dishwasher.**
- Make sure that no residual liquids get inside the equipment with the risk of damaging it and increasing the risk of electric shocks.

6.2 - Maintenance

To avoid scaling inside the tank, we recommend adding vinegar to the water in the tank (about 1/2 a glass per 20-30 litres of water) for every working cycle. Change the water every day.

CHAP. 7 - MAINTENANCE

- 7.1 - General information
- 7.2 - Power cable

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CHAP. 8 - DISMANTLING AND DISPOSAL

- 8.1 - Decommissioning
- 8.2 - Disposal
- 8.3 - WEEE (Waste Electrical and Electronic Equipment) regulations

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CHAP. 1 - INFORMATION ABOUT THE MACHINE

1.1 - General precautions

- The machine may be used only by trained staff familiar with the safety information given in this manual.
- New staff must be trained in the use of the machine before using it.
- Do not touch the machine's heating equipment.
- **Before you clean or service the machine, disconnect it from the power supply.**
- The residual risks must be assessed when servicing or cleaning the machine with the guards removed.
- When servicing or cleaning the machine, concentrate on the job in hand.
- Periodically check the condition of the power cable; damaged or worn power cables pose a serious electrical hazard.
- If the machine is or appears to be malfunctioning, do not use it; contact the Service Centre immediately.
- Do not attempt to make repairs yourself; always contact an authorised service centre.

Never tamper with the machine in any way. Contact the manufacturer if you encounter any anomalies.

Any attempt by the user or unauthorised personnel to dismantle, modify or tamper with any part of the machine will immediately invalidate its certification under the EEC **2006/42** Low Voltage Directive, make the warranty void and relieve the manufacturer of any liability regarding the product.

The manufacturer is also relieved of all liability for the consequences of:

- ⇒ improper use or tampering with the machine by inadequately trained personnel;
- ⇒ lack of or negligent maintenance;
- ⇒ use of **non-original** spare parts which are not specified for the model;
- ⇒ total or partial failure to follow the instructions given in this manual;
- ⇒ use of unsuitable products to treat the machine's surfaces.

1.2 - Safety equipment

The safety devices against electrical risks conform with EU Directives **2014/35** and **2006/42**.

The machine is therefore equipped with appropriate electrical safety devices when in operation and when being cleaned or serviced.

There are nevertheless "**RESIDUAL RISKS**" which cannot be completely eliminated, which are highlighted in this manual by the wording "**CAUTION**"; they are related to the risks of burning, bruising or electrocution when loading and unloading the product, or when cleaning the machine or using it improperly.

1.3 - Description

1.3.1 - General description

The machine is designed and manufactured specifically to guarantee that:

- all its parts are stable and robustly constructed;
- it is extremely easy to move and re-position, when empty, thanks to its practical handles;



- **PROGRAM** led: the led (dot on the screen) turns on to indicate that one of the ten programs is being displayed or is in use for cooking. If none of the dots on the screen is on, no program is displayed.

5.4 - Program types

To access the touch-screen display function, check that the master switch is set to ON, that the desired unit of measurement for the temperature has been set (°Celsius or ° Fahrenheit), and make sure that you have filled or added water to the tank up to the maximum level indicated on the sides of the machine.

The machine operates in two modes:

- **manual cooking**, with the cooking temperature and time set manually;
- **automatic cooking**, using one of the ten preset programs.

5.4.1 - Manual cooking

In this case, no stored program is in use (no dot on), and the temperature and time must be set manually. Press the **TEMPERATURE** button and then use the **UP** button located above the 3 temperature digits to set the desired temperature; now press the **PROGRAMMES/CONFIRM** button to confirm the setting.

Subsequently, press the **TIME** button to set the duration of the cycle and confirm it with the **PROGRAMMES/CONFIRM** button; the cycle will start as soon as the machine emits a buzzer to signal that the set temperature has been reached.

You can stop the cycle at any time with the **STOP** button.

5.4.2 - Automatic cooking

In this case, one of the ten programs has been selected. To display these programs, press **PROGRAM** and then use the button to display all the stored cooking cycles. To select one of the programs, press **START** to run it.

If none of the programs is suitable, you can edit and save an existing program.

Within one of the ten memorised programmes, press the **TEMPERATURE** button, set the temperature with the **UP** buttons and confirm it with the **PROGRAMMES/CONFIRM** button; next, press the **TIME** button and use the **UP** buttons to choose the desired value then confirm with the **PROGRAMMES/CONFIRM** button.


The edited program has now been saved and can be used for cooking.

Once the machine has reached the water temperature setpoint, and at the end of each cooking cycle, the machine emits a beep.

5.3 - Mod. SR Wi-food and SR Bi Wi-food Controls



- **TOUCH SCREEN DISPLAY:** displays the temperature in °C / °F, the time, the 10 preset programs and whether the heating element is on or not. All these values can be edited on the display itself.

 - **START** button: hold down for 3 seconds to start the cooking cycle. The button flashes during the cooking cycle.






 - **STOP** button: hold down for 3 seconds to stop the cooking cycle.


Fig. n°11


 - **UP (+)** buttons: they are used to set the temperature and cooking time values, in addition to the stand-by time.

 - **PROGRAM / CONFIRM** button: pressing this button displays the list of preset cooking programs. If the button is pressed repeatedly, the preset programs will be displayed one by one.
CAUTION: this button is also used to confirm changes to the time and/or temperature settings both within a programme and manually, by pressing and holding it for 3 seconds.

 - **TEMPERATURE** button: press this button to access the temperature setting and confirm/quit setting mode. During the cycle, pressing this button displays the temperature setting.

 - **°C / °F** button: press one of the 2 buttons to switch between Celsius and Fahrenheit.

 - **TIME** button: press this button to set the cooking program time; during the cycle, it displays the time remaining to completion. When the machine is first started up or is in stand-by mode, press it to adjust the time using the arrows that appear above the hours, minutes and seconds. Press the button again to confirm the setting.

 - **HEATING ELEMENT** led: the led turns on when a cooking cycle is in progress to indicate that the heating element is on and heating the water. When the temperature setpoint is reached, the led and the heating element itself both turn off, and then turn on when required to maintain the water temperature.

- the heating is temperature regulated to high precision;
- its working temperature is between 24°C and 99.9°C (75.2°F-199.9°F) with a precision of +/- 0.2.

1.3.2 - Construction

The machine is made of stainless steel throughout; this ensures that it is hygienic, unaffected by acid and salt, and highly resistant to rusting.

- The heating unit consists of armoured heating elements located beneath the tank which transfer their heat to the water in the tank.
- A shut down device when overcurrent or overheating is detected.

1.4 - Intended use

The machine is designed for Sous-Vide (Vacuum-packed) cooking applications with immersion in water inside a tank.

It is not designed for direct-contact cooking of foods or for any uses other than cooking food.

1.5 - Improper use

The equipment must only be used for its intended purposes; in particular:

- **Do not** use the equipment unless it has been properly installed with all its safety guards in good working order and correctly fitted, to avoid the risk of serious injury.
- **Do not** access any of the electrical components without first disconnecting the equipment from the mains power supply: **otherwise you risk electric shock.**
- **Do not** start up the equipment if it has a fault.
- Before using the equipment, make sure that any potentially hazardous conditions have been properly eliminated. If you notice anything unusual in its operation, shut down the equipment and inform the maintenance supervisors.
- **Do not** allow any unauthorised personnel to try to resolve the problem with the equipment.

Emergency response to injury by electric shock consists first of all in breaking the injured person's contact with the live equipment (because they will probably have lost consciousness). This is highly hazardous.

In this instance, the injured person is also a live electrical conductor; touching them directly would mean suffering electric shock.

It would be better to disconnect the mains power supply, or if this is not possible, move the injured person away using non-conductive materials (a rod made of wood or PVC, fabric, leather, etc.).

First-aid medical assistance should be provided promptly and the injured person should be taken to hospital.

1.6 - Specific equipment details

Giving precise details of the "Model", "Serial number" and "Year of manufacture" of the equipment will allow our technical service staff to provide you with a more rapid response.

You must cite the model of the machine and its serial number whenever you contact technical service.

This information is given on the nameplate shown in Fig. 1.

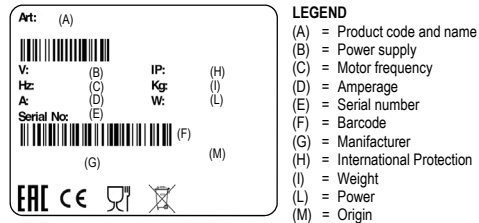


Fig. n°1

1.7 - Safety guards and devices

CAUTION!

Before using the equipment, make sure that it is correctly positioned and that it is complete and in good working order.

Check that the equipment is complete and in good working order at the start of each shift. If anything is lacking, report it to the maintenance supervisor.

CAUTION! There is no water level measuring device: always use the equipment with the water level up to 4-5 centimetres from the top. If the equipment is used with the water level in the tank too low, this would affect its operation and the quality of the cooking process. If it is used with the tank empty, this would lead to overheating and serious danger of burn injuries and damage to the equipment.

Shutdown device: if the readings of the temperature sensors differ, due to a fault in either of them, the machine is shut down and an error message is displayed (**ERR**) or (**PROB**).

When the equipment is in "STOP" status, if you press the MENU button three times, you will access the set programs.

Use the MENU buttons to scroll through the list of programs.



ECO / PROG button: Use this control to move the cooking cycle to economy mode. When this is enabled (LED on), the cooking cycle will be on low consumption.

With the machine in "STOP" status, hold this button down until "PROG 1" appears on the display. This allows you to access the change function of set programs.

Use the UP and DOWN buttons to scroll through the list of set programs. Use the MENU button to access the change function of the selected program. If you press the MENU button once, the display will show the section where you can set the temperature. Use the UP and DOWN buttons to select the desired temperature.

Press the MENU button to move to the time adjustment function.

The display will show the time you wish to adjust and set.

Use the UP and DOWN buttons to select the desired cooking time. Any changes made will be memorised automatically.

Once the machine has reached the desired temperature (regardless of whether the time has been set) and at the end of each cooking cycle, the machine BUZZER will sound.

Once the cooking cycle has been completed, turn the machine off by pressing the STOP button.

Remove the plug from the mains supply socket.

Empty the tank with the utmost care.

5.2.2 Possible errors and problems with the mod. S - SR

The machine S and SR shows an error message when:

- there is overheating in the electrical components inside the machine (ERR),
- if the readings of the temperature sensors differ, due to a fault in either of them (ERR).

Table of preset programs:

Program	P01	P02	P03	P04	P05
Temperature	58°C	66°C	74°C	85°C	50°C
Time	40 min.	40 min.	4 ore	6 ore	10 min.

5.2 - Mod. S-SR controls

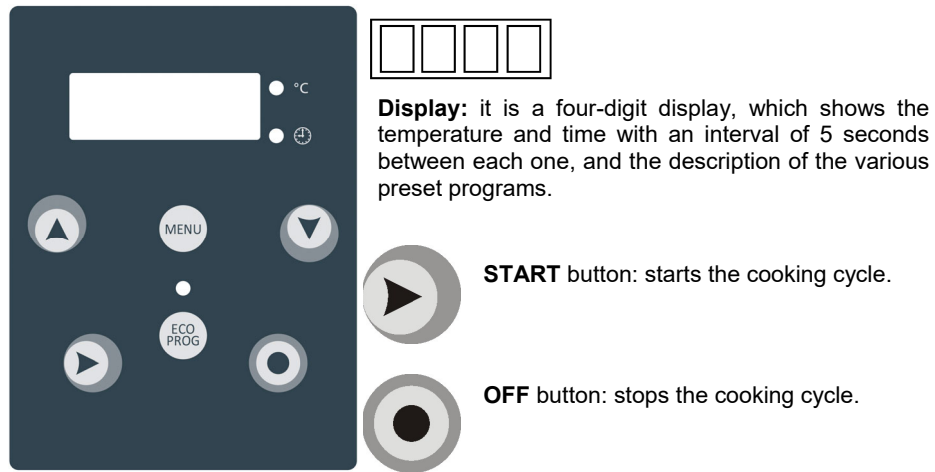


Fig. n°10

Temperature LED: located at the side of the display. This comes on when the operating temperature is shown on the display during the cooking cycle.

Timer LED: located at the side of the display. This comes on when the cooking time is shown on the display during the cooking cycle.

UP and DOWN (+/-) buttons: used to set the temperature and time. Then press the START button to start the cooking cycle. When the equipment is in "STOP" status, you press the UP button to access the set programs. Use the UP and DOWN buttons to scroll through the list of programs. When the machine is in operation, you can use the UP and DOWN keys to change the temperature and time settings.

Plug in the machine, the message **H2O** will appear on the display to remind you to fill the tank with water before starting any working cycle. Press **OFF** to reset it. Press the **MENU** button to set the working cycle.

MENU button: press to set the cooking cycle.

- If you press the MENU button once, the display will show the section where you can set the temperature. Use the UP and DOWN buttons to select the desired temperature.
- Press the MENU button to move to the time adjustment function.
- The display will show the time you wish to adjust and set.
- Use the UP and DOWN buttons to select the desired cooking time.
- Press the START button to initiate the cooking cycle.

1.8 - Structure of the machine:

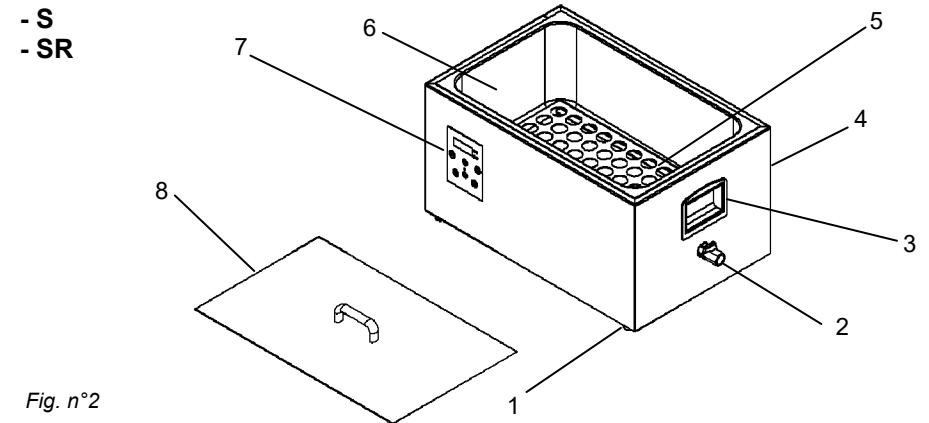


Fig. n°2

KEY: mod. S e SR

1	Foot	5	Bag guard
2	Tap (only SR)	6	Tank
3	Handle	7	Controls
4	Frame	8	Lid

- SR WI-FOOD

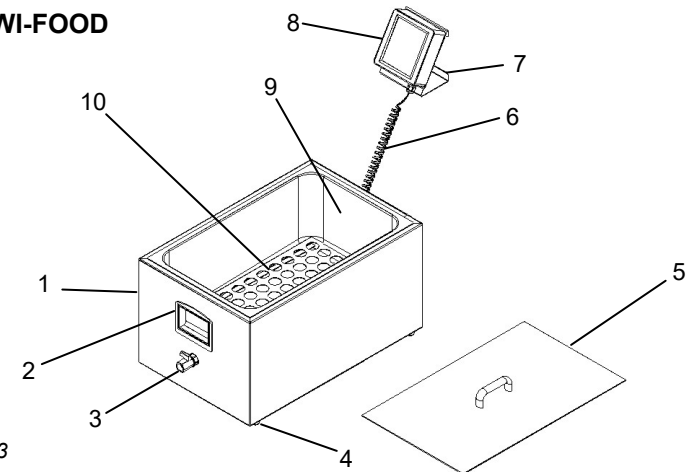


Fig. n°3

KEY: mod. SR WI-FOOD

1	Frame	6	Control box cable
2	Handle	7	Positioning bracket
3	Tap	8	Touch screen display/controls
4	Foot	9	Tank
5	Lid	10	Bag guard

- SR BI WI-FOOD

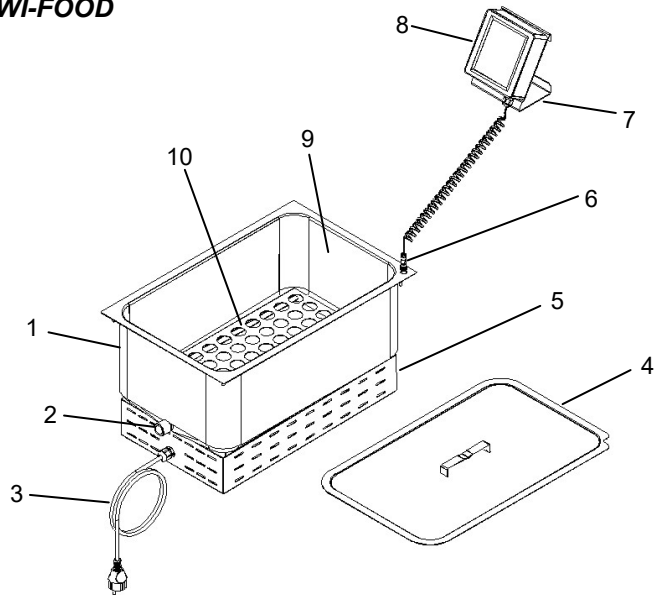


Fig. n°4

KEY: mod. SR BI WI-FOOD

1	Frame	6	IP67 hermetic connector
2	Tap	7	Positioning bracket
3	Power cable	8	Touch screen display/controls
4	Lid	9	Tank
5	Base	10	Protezione sacchetto

- SR WI-FOOD
- SR BI WI-FOOD

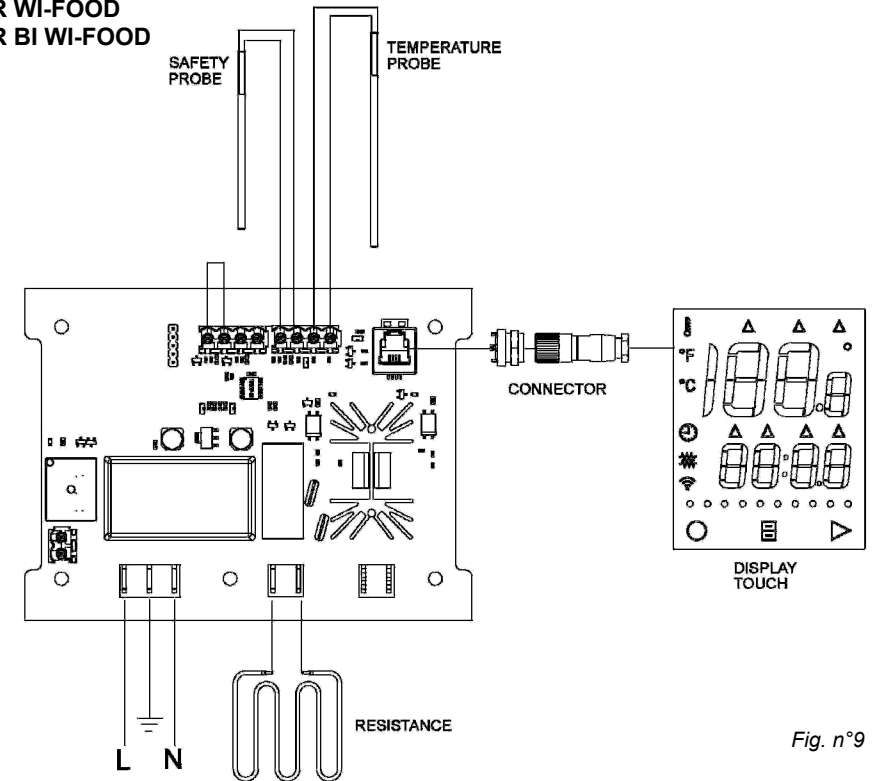


Fig. n°9

CHAP. 5 - USE

5.1 - Using the machine

It is good practice to first load the bags containing the product to be cooked and only then complete filling of the tank with water, so as to avoid exceeding the maximum allowed level.

Fill the water to no more than the maximum level, and add some vinegar to prevent scale and deposits building up, to the amount of 1/2 cup per 40 litres of water. Change the water in the tank at least once a day to prevent deposits, algae etc. forming inside it.

The bags must be completely immersed in the water.

The bags should not occupy more than 30% of the tank's capacity, to ensure there is sufficient water to deliver heat uniformly to the product.

Always use the cooking lid.

Check the water level regularly, since it can evaporate very quickly.

Once the cycle has completed, turn the machine off with the **STOP** button on the display.

3.3 - Disposing of packaging

The packaging materials (cardboard box, plastic strap and polyurethane foam) can be disposed of as normal domestic waste; there is no difficulty in disposing of them. If the machine is installed in a country where special regulations apply, dispose of the material in line with these provisions.

CHAP. 4 - INSTALLATION

4.1 - Positioning

Place the equipment on a level, solid table about 80 cm above the floor, with a smooth, non-slip surface and resistant to high temperatures keeping at least 10 cm away from walls, or on an item that is nevertheless resistant to high temperatures.

4.2 - Connection to the power supply

The equipment comes with a power cable with a cross section of 3x1.5 mm², a length of 2.5 m and a 16A Schuko plug. Connect the machine to a 220-240 Volt 50-60Hz power supply. Check that the earth system functions perfectly and make sure the connection is provided with a thermo-magnetic 0.03A circuit breaker.

Also check that the information on the machine nameplate matches the specifications given in the delivery and shipping documents, and that both the master switch and cable are easily accessible while the machine is in use.

4.3 - Wiring diagrams

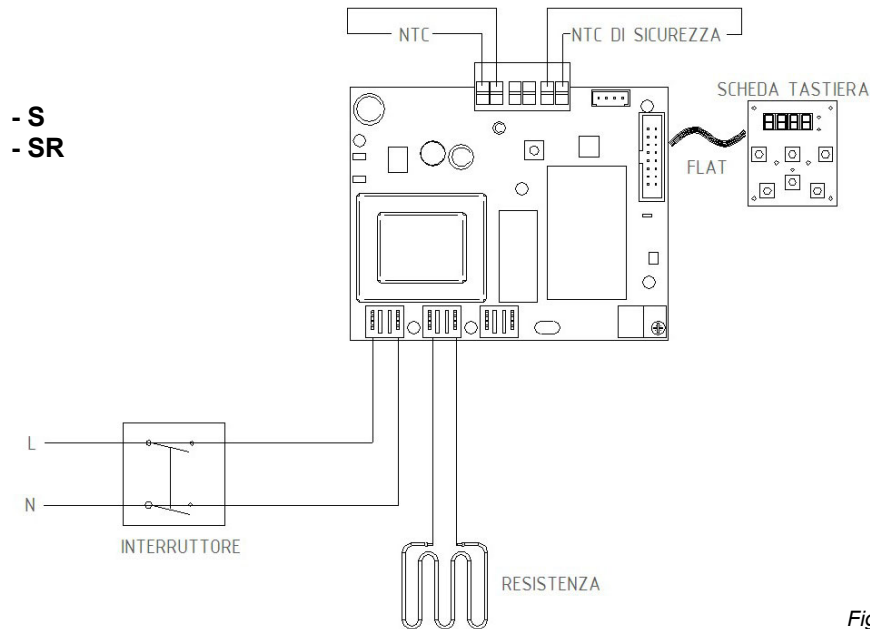
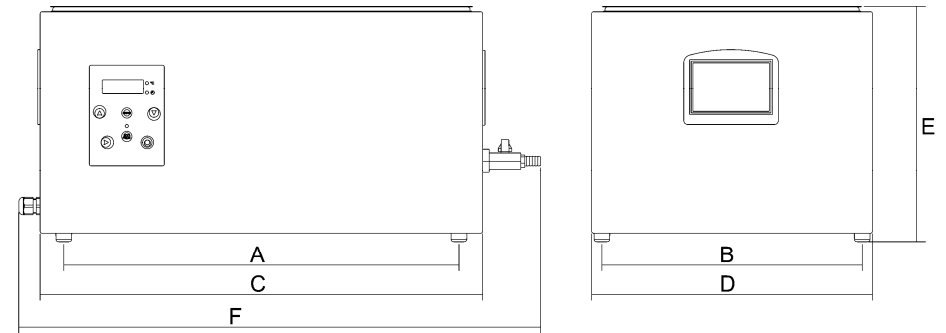


Fig. n°8

CHAP. 2 - TECHNICAL DATA

2.1 - Overall dimensions, weight, specifications

Fig. 5 and 6 - Dimensions and clearances.



Model	S 2/3 GN	S 1/1 GN	SR 2/3 GN	SR 1/1 GN	SR 2/3 Wi-Food	SR 1/1 Wi-Food
Power	watt 1150	watt 1700	watt 1150	watt 1700	watt 2000	watt 2000
Power supply	1ph	1ph	1ph	1ph	1ph	1ph
Temperature	24 ÷ 99,9 °C / 75,2 ÷ 199,9 °F					
Tank capacity	lt 16,5	lt 26,5	lt 19	lt 29	lt 19	lt 29
Tank useful capacity	lt 14	lt 22	lt 17	lt 25	lt 17	lt 25
A	mm 336	mm 508	mm 336	mm 508	mm 336	mm 508
B	mm 342	mm 342	mm 342	mm 342	mm 342	mm 342
C	mm 396	mm 568	mm 396	mm 568	mm 396	mm 568
D	mm 368	mm 368	mm 368	mm 368	mm 368	mm 368
E	mm 309	mm 309	mm 309	mm 309	mm 309	mm 309
F	mm 423	mm 595	mm 470	mm 642	mm 470	mm 642
Net weight	kg 5	kg 16	kg 5,5	kg 16,5	kg 5,5	kg 16,5
Packaging dimensions	mm 600x500x420					
Gross weight	kg 9	kg 20	kg 9	kg 20	kg 9,5	kg 20,5

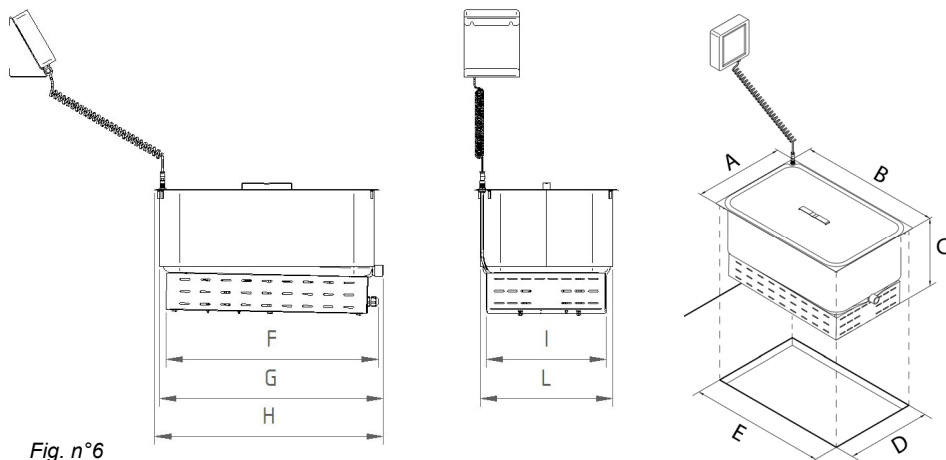


Fig. n°6

Model	SR BI 2/3 Wi-Food	SR BI 1/1 Wi-Food
Power	watt 2000	watt 2000
Power supply	1ph	1ph
Temperature	24 ÷ 99,9 °C 75,2 ÷ 199,9 °F	24 ÷ 99,9 °C 75,2 ÷ 199,9 °F
Tank capacity	lt 19	lt 29
Tank useful capacity	lt 17	lt 25
Cavity dimensions built-in models	mm 358 x 330	mm 530 x 330
A	mm 348	mm 350
B	mm 376	mm 546
C	mm 305	mm 305
D	mm 330	mm 330
E	mm 358	mm 530
F	mm 352	mm 517
G	mm 372	mm 544
H	mm 385	mm 556
I	mm 290	mm 292
L	mm 322	mm 322
Net weight	kg 5,5	kg 16,5
Packaging dimensions	mm 600x500x420	mm 600x500x420
Gross weight	kg 9,5	kg 20,5



CAUTION!

THE MACHINE'S ELECTRICAL SPECIFICATIONS ARE MARKED ON THE NAMEPLATE ON THE REAR OF THE MACHINE; BEFORE CONNECTING THE MACHINE TO THE POWER SUPPLY, REFER TO THE SECTION "CONNECTION TO THE POWER SUPPLY"

CHAP. 3 - DELIVERY

3.1 - Shipping (see Fig. 7)

The machines are carefully packed before shipping.

The packaging consists of:

- a robust cardboard external box with internal supports;
- the machine;
- this manual.

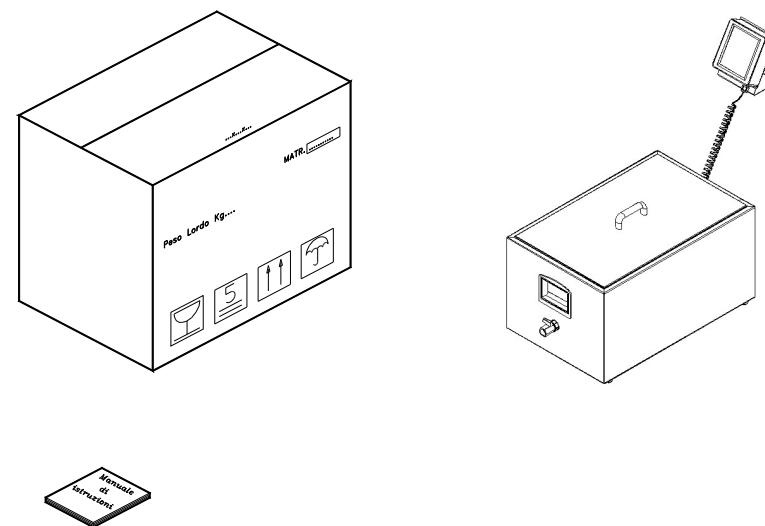


Fig. n°7

3.2 - Checks on delivery

When you receive the package containing the machine, carefully check the packaging for signs of damage during shipping.

If the packaging shows signs of mishandling, impacts or dropping, report the damage to the shipping agent within three days of the date of delivery indicated on the documents and draw up a detailed report on any damage to the product.