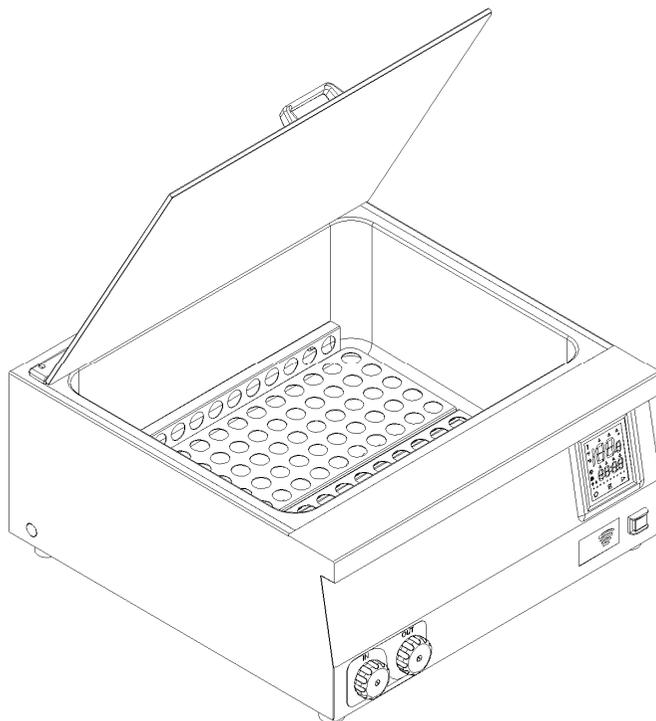


OPERATING AND MAINTENANCE INSTRUCTIONS MANUAL



Ed. 01/2024 - ver. 001

Softcooker Maxi 70

FOREWORD

- *This manual has been compiled to provide the Client with all necessary information about the appliance and related standards, as well as operating and maintenance instructions enabling the best possible use of the equipment, preserving its performance over time.*
- *This manual must be provided to the persons responsible for using the appliance and its regular maintenance.*

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CHAPT. 1 - INFORMATION ON THE APPLIANCE

1.1 - General precautions

- The appliance must only be used by trained personnel perfectly familiar with the safety standards set out in this manual.
- In the event of staff turnover, ensure an adequate period of training.
- Do not place hands near heating parts.
- **Before cleaning or maintenance, disconnect the appliance from the power supply.**
- When carrying out maintenance or cleaning on the appliance (and thus removing the guards), carefully assess the residual risks.
- When servicing or cleaning, stay focused on the tasks at hand.
- Periodically check the condition of the power cord; a worn or otherwise damaged cable may pose a serious electrical hazard.
- If an appliance should suggest or demonstrate a malfunction, do not use it and call the "Service Centre".
- Do not intervene directly for repairs but always contact authorised repairers.
- Under no circumstances is the user authorised to tamper with the appliance. Contact the manufacturer in the event of any anomaly detected.
- Any attempt to disassemble, modify or generally tamper with any component of the appliance by the user or unauthorised personnel will invalidate the certification drawn up under the Low Voltage Directive, invalidate the warranty and release the manufacturer from product liability.
- The manufacturer shall also be relieved of any liability in the following cases:
 - ⇒ Misuse or tampering of the appliance by untrained personnel;
 - ⇒ Lack of or incorrect maintenance;
 - ⇒ Use of **non-original** spare parts not specific to the model;
 - ⇒ Total or partial disregard of the instructions in the manual;
 - ⇒ Treatment of appliance surfaces of the appliance with unsuitable products.

1.2 - Safety devices installed on the appliance

Safeguards against electrical hazards have been implemented in accordance with Directives 2014/30 and 2014/35.

The appliance is therefore equipped with safety measures for electrical and mechanical protection both during operation and during cleaning and maintenance. However, there are some "RESIDUAL RISKS" which cannot be totally eliminated and which are referred to in this manual in the form of "**CAUTION**"; they concern the danger of burns, bruises or electrocution during operation, cleaning, maintenance or improper use of the appliance.

1.3 - Description of the appliance

1.3.1 - General description

The appliance has been designed and built by our company with the precise aim of ensuring:

- Sturdiness and stability of all its components;
- Excellent handling and positioning of the vacuum unit;
- High-precision thermoregulated heating;
- Working temperature from 24° to 99.9° °C / 75.2° to 199.9° °F with accuracy of +/- 0.2.

1.3.2 - Construction materials

The appliance is constructed entirely of stainless steel, which guarantees hygiene and acid and salt proofing as well as excellent resistance against oxidation.

- The heating element consists of powerful armoured resistors placed at the bottom of the tank which then heat up and transmit the heat to the water contained.
- Locking device if overvoltage or overtemperature are detected.
- Large 5", IP 67 touch display.
- NFC reader.
- Water circulation pump for optimum water mixing and heat retention throughout the tank.
- Taps for water filling and draining.

1.4 - Intended use

The appliance has been designed for Sous-Vide (Vacuum) cooking of food products contained on special bags suitable for cooking and immersed in water at a controlled temperature immersion tank.

It is not designed for direct cooking of food or other products or for use outside food cooking.

1.5 - Prohibited uses

The appliance must be used exclusively for the purposes intended by the manufacturer; in particular:

- **Do not** use the appliance unless it has been properly installed with all protections intact and correctly fitted to avoid the risk of severe personal injury.
- **Do not** access electrical components without having previously disconnected the appliance from the power supply line: **risk of electrocution.**
- **Do not** start the appliance if it has broken down.
- Before using the appliance, make sure that any conditions hazardous to safety have been suitably eliminated. In the event of any irregularities, stop the appliance and inform those responsible for maintenance.
- **Do not** allow unauthorised personnel to work on the appliance.

The emergency treatment in the event of an accident caused by electric current first involves detaching the injured person from the conductor (as they are usually unconscious). This operation is dangerous.

The injured person in this case is a conductor: touching him/her means being electrocuted.

It is therefore advisable to disconnect the contacts directly from the line supply valve or, if this is not possible, to remove the victim using insulating materials (wooden or

PVC sticks, cloth, leather, etc.).
Medical personnel should be promptly notified.

1.6 - Data

An exact description of the “**Model**”, “**Serial number**” and “**Year of construction**” of the appliance will facilitate a rapid and effective response from our service department.

It is advisable that you indicate the appliance model and serial number whenever you contact the service department.

Take the data from the number plate shown in *Fig. 1*.

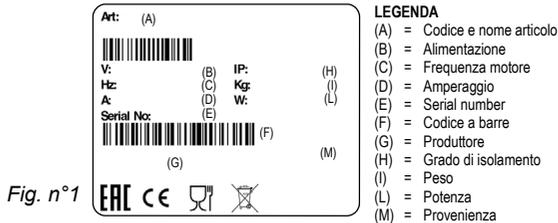


Fig. n°1

1.7 - Protections and safety devices

CAUTION!

Make sure that the appliance is correctly positioned and intact, as well as that the safety devices are in place, before using the device.

Check that the appliance is intact at the beginning of each work shift. If it is not, inform the person in charge of maintenance.

CAUTION! there is no device for detecting the maximum water level: always use the appliance with a water content of up to 4/5 centimetres from the upper edge.

- **Automatic protection device in case of dry use (ref. 11 fig. no. 2):** if the water level is lower than the minimum allowed, appliance operation is stopped and an error message (H2o Low) appears on the display (ref. 6 fig. 2).
- **Locking device:** when the temperature probes do not measure the same temperature due to a failure on one of them, appliance operation is stopped and an error message (**ERR**) or (**PROB**) appears in the display.

1.8 - Appliance composition:

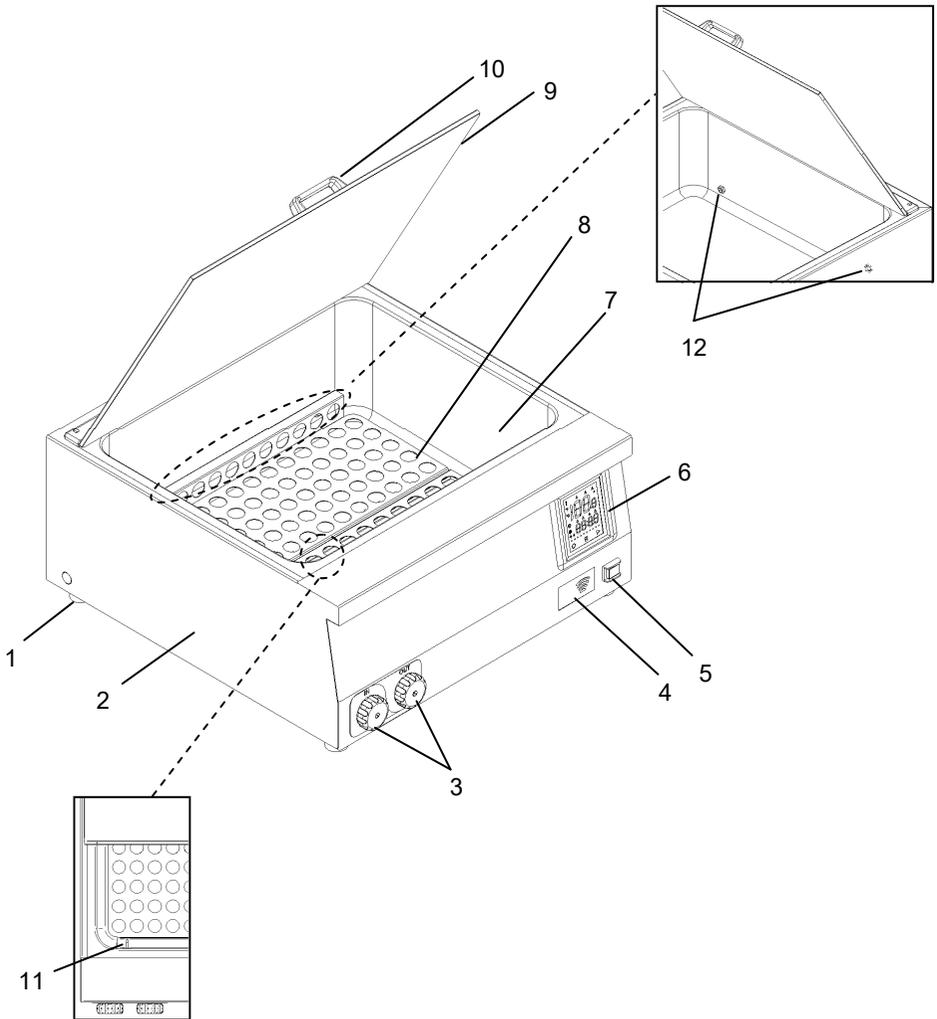


Fig. n°2

KEY

1	Foot	7	Tank
2	Structure	8	Bag protection
3	IN/OUT tap knobs	9	Lid
4	NFC reader	10	Lid handle
5	ON/OFF switch	11	Minimum water level sensor
6	Display - Controls	12	Water circulation fittings

CHAPT. 2 - TECHNICAL SPECIFICATIONS

2.1 - Overall dimensions, weight, features, etc.

Fig.3 - Appliance dimensions and maximum overall dimensions

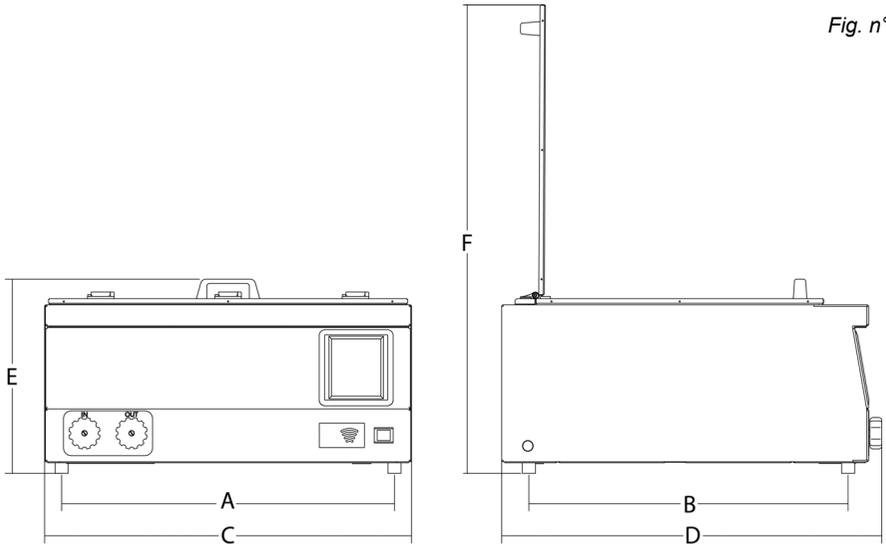


Fig. n°3

Model	Softcooker maxi 70	
Power	Watt	Watt 7500
Power supply		3ph
Temperature	°C	24 ÷ 95
Tank capacity	lt	80
Useful tank capacity	lt	70
A	mm	635
B	mm	609
C	mm	700
D	mm	725
E	mm	368
H	mm	887
Net weight	kg	59
Packaging dimensions	mm	850x840x570
Gross weight	kg	73



CAUTION!

THE ELECTRICAL CHARACTERISTICS FOR WHICH THE APPLIANCE IS DESIGNED ARE INDICATED ON THE NAMEPLATE ATTACHED TO THE BACK OF THE APPLIANCE ITSELF; BEFORE MAKING THE CONNECTION, SEE POINT "ELECTRICAL CONNECTION".

CHAPT. 3 - RECEIVING THE APPLIANCE

3.1 - Shipping the appliance (see Fig.4)

Appliances leave our warehouses after being carefully packed.

The packaging consists of:

- Sturdy cardboard outer box plus internal padding;
- The appliance;
- This manual.

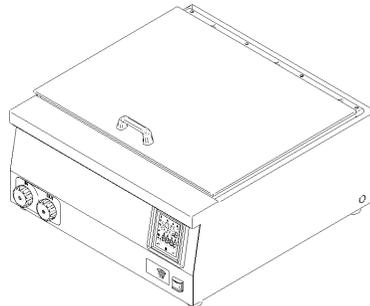
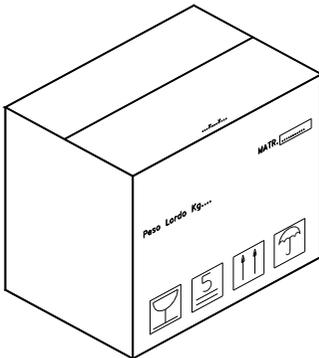


Fig. n°4

3.2 - Incoming inspection

Upon receipt of the package containing the appliance, carry out a careful examination of the packaging to make sure that it has not been seriously damaged during transport.

If, upon external examination, the package shows signs of mishandling, knocks or falls, the carrier must be immediately notified, and within three days of the delivery date indicated on the delivery note, a detailed report must be drawn up on any damage to the appliance.

3.3 - Disposal of the packaging

The packaging components (cardboard, wood, plastic straps and polyurethane foam) are comparable to municipal solid waste and can therefore easily be disposed of.

If the appliance is installed in countries where special regulations apply, dispose of the packaging in accordance with the regulations in force.

CHAPT. 4 - INSTALLATION

4.1 - Positioning the appliance

Place the appliance on a solid surface about 80 cm above the floor, on a smooth, non-slippery surface, resistant to high temperatures, keeping a distance of at least 10 cm from walls or objects that are otherwise resistant to high temperatures and suitable for the weight of the appliance including its water content.

Arrange the hoses and fittings to be attached to the water inlet and outlet system located underneath the appliance near the IN and OUT knobs (ref. 3 fig. 2) to facilitate its connection and removal.

Fill the tank with water, taking care to respect the minimum and maximum levels. For the minimum, the Softcooker has a level detection device and therefore the appliance will not start, beeps and an error (H2o Low) appears on the display.

CAUTION: Carefully follow the instructions and always use the appliance with a water content up to 4/5 centimetres from the upper edge of the appliance itself, avoiding splashing when filling the tank or inserting the bags.

4.2 - Electrical connection

The appliance is supplied with a power cable with a cross-section of 5x2.5 mm², length 2.5m and a 32A five-pole plug. Connect the appliance to a voltage of 400 Volt + N 50-60 Hz. Check that the earthing system is fully functional and that a 0.03A differential circuit breaker is fitted in the connection.

Also check that the nameplate data - serial number corresponds to the data on the delivery and accompanying documents, and that the switch and socket are easily accessible when using the appliance.

4.3 - Wiring diagram

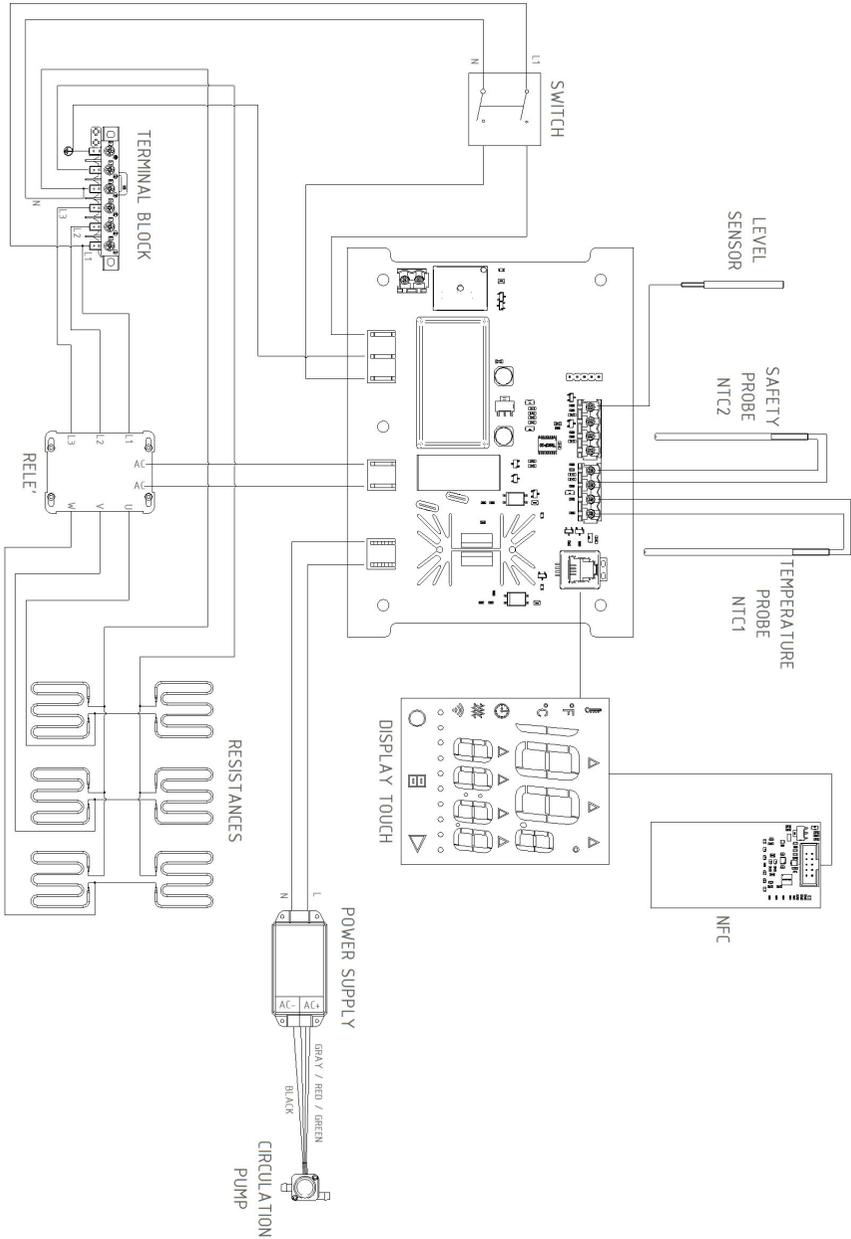


Fig. n°5

CHAPT. 5 - USING THE APPLIANCE

5.1 - Using the appliance

It is a good rule of thumb to fill half the tub with water, then insert the bags of product to be cooked and then complete tank filling through the **IN** tap with water so as to avoid exceeding the maximum permitted level.

Fill the water keeping 4/5 cm from the top edge of the tank, adding vinegar to prevent limescale or scaling, with approximately 1/2 glass for every 40 litres of water. Change the water in the tank at least once a day to prevent scaling, algae, etc.

The bags must be completely submerged.

The bags should not take up more than 30% of the capacity of the tank so that there is enough water to evenly exchange heat. Make sure that the bags do not impede proper water circulation and thus even cooking.

Always use the cooking lid.

Check the water level periodically, as water may evaporate quickly. If the water level falls below minimum, the appliance beeps and an error message (H2o Low) appears on the display.

When the work cycle is finished, switch off the appliance by pressing the **STOP** button on the display. Turn the main switch (*ref. 5 fig. 2*) to **OFF**, disconnect the plug from the power socket and empty the tank using the **OUT** tap.

5.2 - Comandi



- **TOUCH DISPLAY:** shows the temperature in °C or °F, the time, the 10 pre-set programs and if the heating element is running or not. All these can be changed via the touch display.

 - **START** button: press the key for 3 seconds to start the work cycle. The button flashes when the cooking cycle is

 - **STOP** button: press the key for 3 seconds to stop the work cycle.

Fig. n°6

 - **UP (+) buttons:** these are used to set the values for the cooking temperature and time in standby. The values only advance in the positive



- **TEMPERATURE key:** press this key to enter and exit temperature change. When cooking, press this key to view the set temperature.



- **PROGRAMS / CONFIRM key:** press this key to access the list of pre-set cooking programs; press the same key several times to view the pre-set programs one by one.
- **CAUTION:** This key is also used as confirmation when changing the time and/or temperature either within a program or in manual mode by holding it down for 3 seconds.



- **°C / °F key:** press either of the 2 keys to switch between Celsius and Fahrenheit degrees and vice versa.



- **TIME key:** press this to set the cooking program time; the remaining time is displayed while a cooking program is running.
- When switching the appliance on for the first time or with the appliance in standby, press this to set the time using the arrows that will appear above the hours, minutes and seconds. Then press it again to confirm.



- **HEATING ELEMENT LED:** this LED lights up when a cooking cycle has been started and indicates that the heating element is operating and heating the water. When the temperature is reached, the LED and the heating element switch off, then switch on again at intervals to maintain the water temperature as set.



- **PROGRAM LED:** this lit LED indicates activation of one of the ten pre-set programs that is being displayed or used for cooking. If there is no active LED on the screen, this means that no pre-set program is displayed.

5.3 - Programming types

To access the touch display function, make sure that the main switch is in the ON position and that you have set the desired temperature unit (°Celsius or °Fahrenheit), and that you have filled or added water to the tank up to 4/5 cm from the edge of the tank. The appliance can have two different cooking modes:

- Manual cooking, in which the user manually sets the cooking temperature and time;
- Automatic cooking, in which the user can use one of the ten pre-set cooking times.

5.3.1 - Manual cooking

This occurs when no stored program is active (no LED lights up), so the temperature and time are set manually.

Press the **TEMPERATURE** key and use the **UP** keys located above the 3 temperature digits to set the desired temperature; now press the **PROGRAMS/CONFIRM** key to confirm the set value.

Then press the **TIME** key and set the cycle duration value, confirming it with the **PROGRAMS/CONFIRM** key, which will start as soon as the appliance emits an acoustic signal indicating that the set temperature has been reached.

The cycle can be stopped at any time using the **STOP** button.

5.3.2 - Automatic cooking

This occurs when one of ten pre-set programs has been selected. To view these programs, press the **PROGRAMS** key; all stored cooking cycles can be displayed using that same key. If you wish to use one of those programs, simply press the

START key to start it.

If no program meets your needs, you can modify and save an already loaded program with new settings.

Within one of the ten stored programs, press the **TEMPERATURE** button and set it with the UP buttons and confirm with the **PROGRAMS/CONFIRM** button, then press the TIME button and use the UP buttons to choose the desired value then confirm with the **PROGRAMS/ CONFIRM** key.

The cooking cycle can be started now that the modified program has been stored. The appliance will emit an acoustic signal once the set temperature has been reached and at the end of each cycle.

5.4 - NFC reader

Bring the bag with the core probe (*optional*) close to the NFC reader located on the front of the appliance (*ref. 4 fig. no. 2*). At this point, dashes appear on the display and the NFC message alerts us that the appliance is communicating with the core probe. Wait 5-6 seconds for the core temperature to be read and then the display will show the temperature reading. Finally, place the bag back in the tank.

5.5 - Possible errors and problems

The Softcooker maxi 70 gives the following error codes:

- **H2O Low:** this alarm indicates that the water level in the tank is too low. The appliance will emit an acoustic signal. ADD WATER TO THE TANK TO RESET.
- **POW:** the alarm signals interrupted cooking due to power failure for more than 2 hours. The appliance will emit an acoustic signal. TO RESET, SWITCH THE APPLIANCE OFF AND ON AGAIN USING THE ON/OFF BUTTON.
- **H2O PROB:** the alarm indicates a fault on the NTC1 temperature probe. The appliance will emit an acoustic signal. TO RESET, call the service centre and REPLACE THE PROBE.
- **MOT PROB:** the alarm signals a fault on the NTC2 safety probe or an overtemperature. The appliance will emit an acoustic signal; call the service centre TO REPLACE THE PROBE.

5.6 - Sudden power failure

In the event of a power failure during appliance operation, it will automatically restart with the same recipe, recalculating cooking in proportion to the downtime.

CHAPT. 6 - CLEANING THE APPLIANCE

CAUTION! Before carrying out any cleaning, it is necessary to disconnect the power plug from the mains to isolate the appliance completely from the rest of the system. Also pay attention to the tank temperature.

6.1 - Overview

- Since the appliance does not come into direct contact with food but only with water, it does not require any special cleaning. Check that the appliance is not clogged or dirty due to broken cooking bags, algae or residue from immersion water. In this case, request assistance from the service centre.
- The appliance must be washed with normal detergents at room temperature using a soaked cloth.

- Appliance cleaning must be carried out scrupulously on all parts that come into contact with the product.
- Do not use pressure washers or pressurised water jets.
- Do not use tools, brushes or anything else that may damage the surface of the appliance.
- Do not put any components in the dishwasher.
- Be careful that no residual liquids seep inside the equipment, impairing its operation and increasing any risk of electrocution.

6.2 - Maintenance

To protect the tank from limescale, add vinegar to the tank with water, (about 1/2 glass per 40 litres of water) at each work cycle. Change the water daily.

CHAPT. 7 - MAINTENANCE

7.1 - Overview

CAUTION! Before carrying out any maintenance, it is necessary to **disconnect the power plug from the mains to isolate the appliance completely from the rest of the system.**

7.2 - Power cable

Periodically check the power cord for wear and call the "SERVICE CENTRE" to have it replaced, if necessary.

CHAPT. 8 - DISMANTLING

8.1 - Decommissioning

If for any reason the appliance needs to be decommissioned, make sure it is unusable for any person: **disconnect and cut the electrical connections.**

8.2 - Disposal

The appliance can be safely disposed of once it has been decommissioned. For proper disposal of the appliance, contact any company that provides this service, carefully observing the materials used for the various components.

8.3 - WEEE Waste Electrical and Electronic Equipment



The crossed-out wheellie bin symbol on the equipment or its packaging indicates that the product must be collected separately from other waste at the end of its useful life. Separate collection of this end-of-life equipment is organised and managed by the manufacturer. Users who wish to discard this equipment should therefore contact the manufacturer and follow the manufacturer's system for separate collection of end-of-life equipment.

Appropriate separate collection for subsequent delivery of the discarded equipment for recycling, treatment and environmentally compatible disposal helps to avoid possible negative effects on the environment and health and favours the reuse and/or recycling of the materials from which the equipment is made.

Unauthorised disposal of the product by the holder will result in the application of the

*administrative sanctions provided for by the regulations in force.
Lo smaltimento abusivo del prodotto da parte del detentore comporta l'applicazione delle
sanzioni amministrative previste dalla normativa vigente.*

**SERVICE CENTRE
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