



HIGH QUALITY  
MADE IN GERMANY

[swid]  
[swid] *Premium*

# IMMERSION CIRCULATOR

## Operating Manual

English

Deutsch

Français

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# 1. GENERAL INFORMATION

## 1.1 About this manual

The SWID instruction manual contains information about installation, operation and maintenance of the SWID and SWID Premium. It should be consulted as an important source of information and reference guide.

Awareness of the safety instructions outlined in this manual will ensure the safe and correct use of the SWID.

In addition to the information outlined here, you should comply with any local health and safety controls and generally applicable safety regulations.

## 1.2 Symbols

In this manual, symbols are used to highlight important safety instructions and any advices relating to the SWID. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



### **WARNING!**

This symbol highlights hazards, which could lead to injury. Please follow the instructions very carefully and proceed with particular attention in these cases.



### **WARNING ! ELECTRICITY!**

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury.



### **WARNING ! HOT SURFACES!**

This symbol draws attention to hot parts and surfaces that can be touched, as well as potential thermal hazards such as burn, scald and hot steam.



### **INFORMATION**

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the SWID or SWID Premium.

### 1.3 Declaration of conformity



The product described in this manual conforms to the following European norms and guidelines:

- 2014/35/EU concerning low voltage.
- CEM 2014/30/UE concerning electromagnetic compatibility.



### 1.4 Disposal (valid in EU countries)

Directive 2012/19/EU of the European Parliament on waste electrical and electronic equipment (WEEE) requires electrical and electronic equipment marked with a crossed-out trashcan to be disposed of separately in an environmentally friendly manner.

Contact an authorized waste management company or waste collection point in your country.

Disposal with household waste (unsorted waste) or similar collections of municipal waste is not permitted.



## 2. SAFETY INFORMATION

### 2.1 General information

The SWID is an instrument for precise temperature control of water in a container (not provided with the SWID).

It is designed in accordance with presently applicable technological standards. However, the SWID can pose danger if handled improperly and inappropriately. The SWID and SWID Premium are designed for commercial use.

Knowing the contents of the instruction manual and thus operating the SWID safely and in a fault-free manner is essential to protect yourself from potential hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations of the SWID shall be undertaken unless approved by SOUS VIDE CONSULTING. The SWID shall only be operated under proper technical and safe conditions.

The SWID possesses a wide range of safety features:

#### 2.1.1 Minimum water level protection

The SWID possesses a float switch, which automatically switches off the heater if the water level inside the container is too low. In this case the word **-LO-** appears on the display, an audio signal is emitted and a 300 seconds countdown timer starts. If the container isn't refilled on time, for food safety reasons, the SWID will be shut down.



#### **WARNING !**

**Make sure the float switch FS (Image 2) is not stuck by limescale or fat residues before using the SWID to ensure proper functioning of the water level protection.**

#### 2.1.2 Protective metal grid

The metal grid of the SWID shields the heating element against accidental contacts with body parts.

### **2.1.3 Maximum water temperature protection**

The heater of the SWID is switched off automatically if the water temperature exceeds 95°C (203°F).

### **2.1.4 Maximum cooking time limiter**

The SWID is automatically switched off after 99 hours of continuous operation.

## **2.2 A word about food safety**

The SWID allows you to set a desired temperature and time for cooking. While these features are comparable to many other cooking devices like ovens, the SWID will typically be used for advanced techniques like low temperature and sous-vide cooking where precision is very important. High food quality standards and close control over the process are paramount in low-temperature cooking.

You should always use fresh, high quality products and choose a temperature/time combination that will ensure proper pasteurization of the foodstuff you are cooking. A detailed discussion of low-temperature and sous-vide cooking standards is beyond the scope of this manual, but it is very important that you familiarize yourself with your local food safety regulations and adhere to all applicable hygiene standards. A “sous vide” cooking course is also highly recommended.

## **2.3 Unpacking and inspecting**

The SWID box contains a SWID (or a SWID Premium) immersion circulator and an operating manual.

Please check the contents of the parcel and potential transport damages immediately after receipt.

In case of a visible damage do not accept or accept the delivery with reservation only. Note the extent of damage on the carrier's bill of delivery and request a copy of the damage report. File the complaint.

Unpack the SWID and inspect it for possible hidden transport damage. Hidden damage should be reported immediately, as claims for damage can only be asserted within the effective period for complaints.

These instructions must be followed fully to guarantee a full support of your claim to protect against any loss from concealed damage. The form required for filing such a claim will be provided by the carrier.

The SWID is shipped in a special carton and foam. We recommend retaining the carton and all packing materials in case shipping to a service station is required.

#### 2.4. Intended use

The SWID is a precision cooking instrument exclusively designed to control the temperature of a water bath. **No fluid other than water may be used with the SWID.**



#### **WARNING !**

The SWID may not be used for direct heating of food. Always use a suitable container like a cooking pouch for the products you want to cook or heat.



#### **WARNING !**

The SWID may not be operated if it is not properly attached to a sufficiently filled water container. It should not lean forward. The clamping screw must be fully tightened!



#### **WARNING !**

The SWID must only be attached to a container that can withstand a temperature of at least 95°C (203°F) over a long period of time.

Any use beyond the intended purpose and/or any different use of the SWID is prohibited.

No claims against SOUS VIDE CONSULTING or its authorized representatives can be made due to damage resulting from inappropriate use of the SWID. The operator of the SWID is liable for all damage resulting from inappropriate uses. Intended/conventional/appropriate usage includes the observance of installation, operation, maintenance and cleaning instructions.

### 3. OPERATING MANUAL

#### 3.1 Controls, displays and connectors

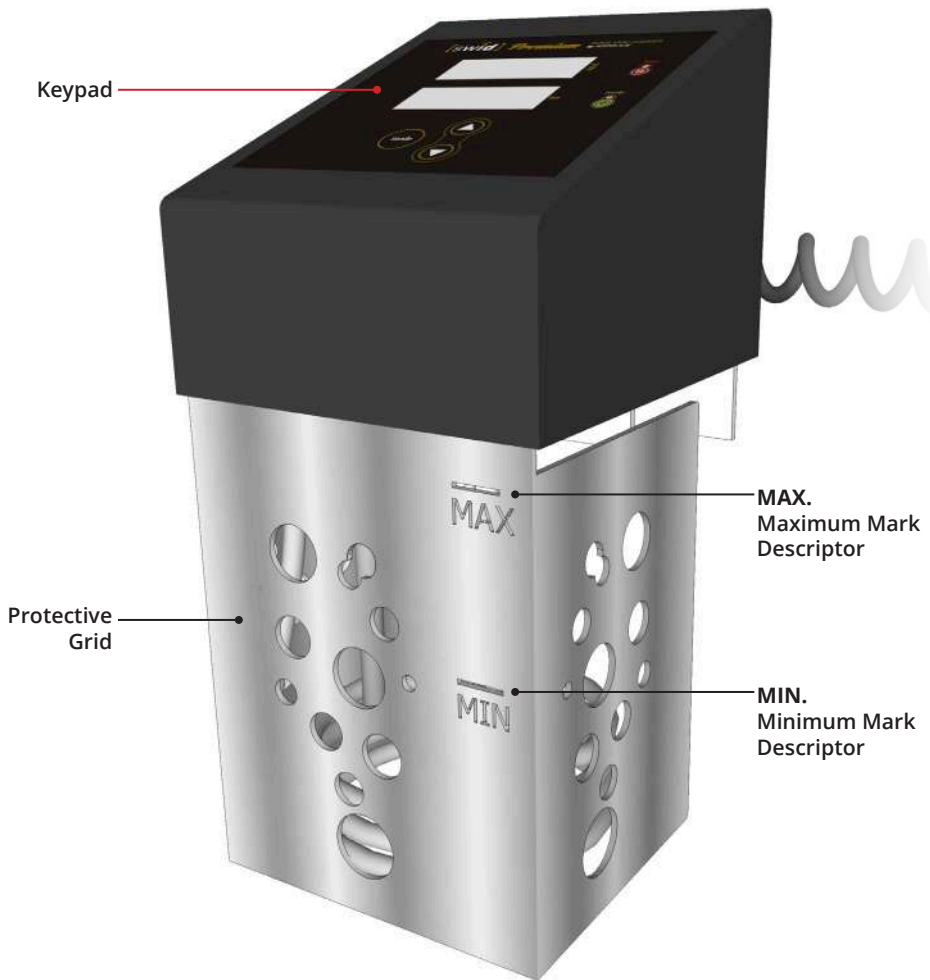


Image 1 - Front



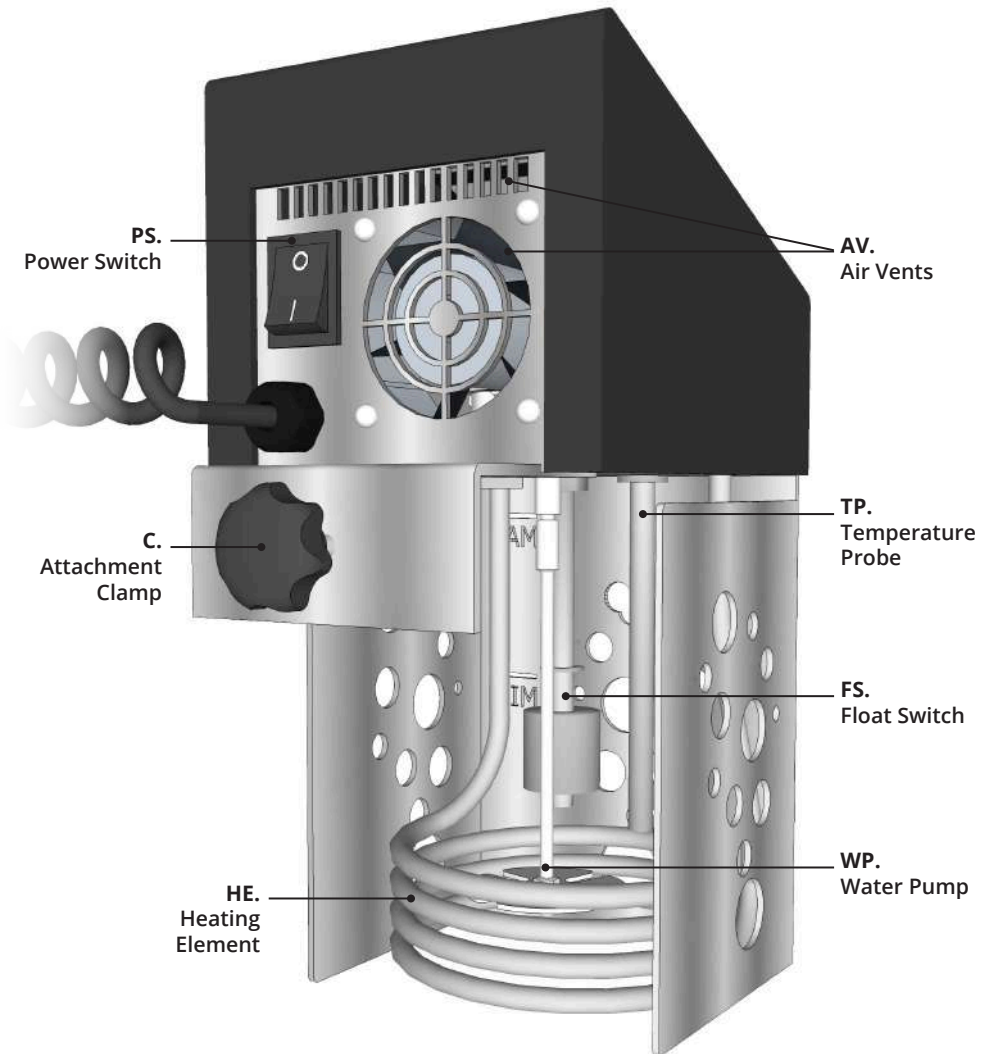


Image 2 - Rear

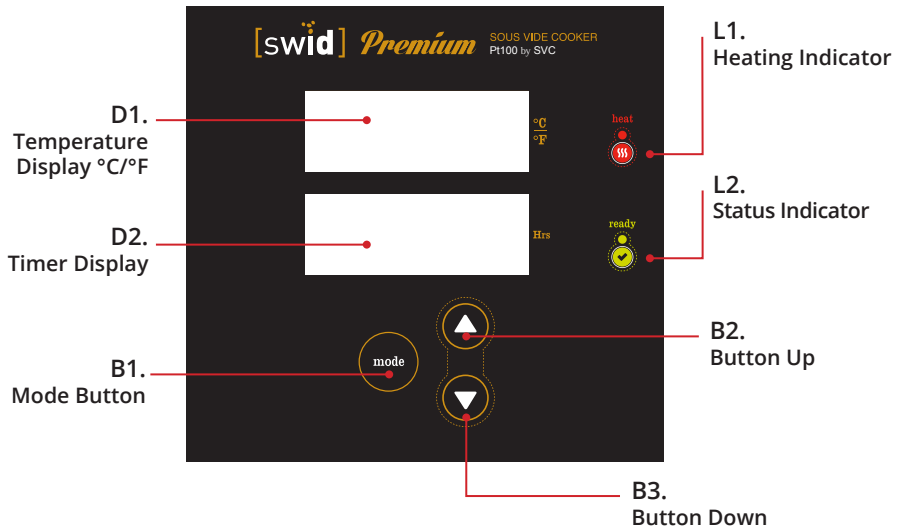


Image 3 - Keypad

### 3.2 Installation

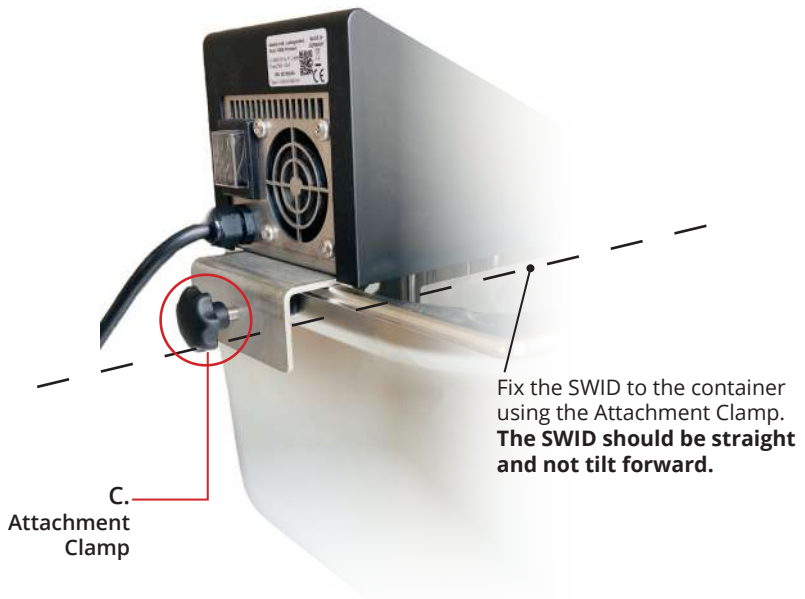


Image 4



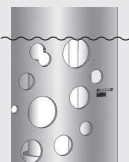
## WARNING !

Place the water container on an even and stable surface to prevent accidents. **Make sure that the container can withstand a temperature of at least 95°C (203°F).**



## WARNING !

Check the SWID is properly attached to the container before switching it on. **The SWID MUST NOT TILT FORWARD. IT MUST BE STRAIGHT (see Image 4 page 8).**



## WARNING !

If possible, fill the container with lukewarm or hot water (to save heating time). The minimum water level is indicated by the **MIN mark. (Image 1)** located on the protective grid.

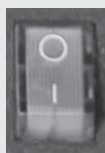
**Make sure the water level NEVER EXCEEDS THE MAX MARK. (Image 1). Otherwise, water could enter the SWID's casing and damage it.**



## INFORMATION

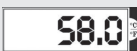
Water will evaporate from the water bath during the cooking process. Make sure the container contains enough water to keep the minimal water level **MIN mark (Image 1)** during the entire cooking period.

In order to reduce evaporation we recommend covering the container with plastic wrap or using a lid that is specifically designed to accommodate the SWID or SWID Premium (see page 20).



Turn ON the SWID with the Power Switch **PS** (Image 2).

The temperature unit set in the SWID or SWID Premium °C or °F appears.



The Temperature Display **D1** (Image 3) lights up and shows the last set temperature, the Timer Display **D2** (Image 3) stays dark. The SWID is now ready for use.

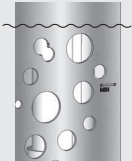


## INFORMATION

If the Display **D1** (Image 3) flashes with the word **-LO-** and an audio signal is emitted, the water level of the container is too low. A 300 seconds countdown timer starts.



During this time the heater element and the pump stop working.

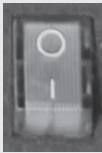


Fill the container above the **MIN** mark (Image 1) and below the **MAX** mark (Image 1). The heater and the pump start running again and the displays show the same values (timer, temperatures) as before the interruption.



**In the case the container isn't refilled after 300 seconds, the SWID will shutdown for food safety reasons.**

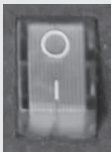
### 3.3 Switching between Celsius and Fahrenheit



If already switched ON, turn OFF the SWID with the Power Switch **PS** (Image 2).



Press and hold the Mode Button **B1** (Image 3) and turn ON the SWID with the Power Switch **PS** (Image 2).



The Temperature Display **D1** (Image 3) now shows the actual setting (°C or °F).



Release the Mode Button **B1** (Image 3). Repeating this step changes the temperature unit again.

### 3.4 Operating procedures



Set the desired cooking temperature, 25°C (77°C) min. and 95°C (203°F) max., using buttons **B2** and **B3** (Image 3).

Pressing up and down buttons **B2** and **B3** (Image 3) simultaneously resets the temperature to 25°C (77°F).



Confirm the temperature by pressing the Mode Button **B1** (Image 3).



The Timer Display **D2** (Image 3) lights up and shows the last set time.

Regarding the cooking time, the SWID allows you to select:



either a **Countdown** with an alarm that will sound when the counter is at zero,



or a **Stopwatch** indicating the time passed since its launch.

## Countdown



Set the desired cooking time by using the up and down buttons **B2** and **B3** (Image 3).



Pressing up and down buttons **B2** and **B3** (Image 3) simultaneously resets the timer to **0**.



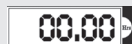
If you want to go back to the temperature setting, press and hold the Mode Button **B1** (Image 3) for **2 seconds**.

## Stopwatch



Set the Timer Display **D2** to **0** by using the down button **B3** (Image 3).

or



Pressing up and down buttons **B2** and **B3** (Image 3) simultaneously resets the timer to **0**.



If you want to go back to the temperature setting, press and hold the Mode Button **B1** (Image 3) for **2 seconds**.



Start the heater by pressing the Mode Button **B1** (Image 3).



The SWID starts heating until it reaches the desired temperature. Heating activity is also indicated by Heating Indicator **L1** (Image 3).



## WARNING ! HOT SURFACES !

The SWID can heat the water bath up to 95°C (203°F). Do not touch the water container or any metal parts of the SWID to avoid injuries!



The Temperature Display **D1** (Image 3) now shows the actual temperature of the water bath.

## Countdown



When the desired temperature has been reached, the SWID emits an audio signal and Displays **D1** and **D2** (Image 3) start flashing.

ready

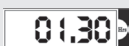


The green Status Indicator **L2** (Image 3) lights up.

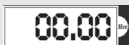


Place the cooking pouch with the foodstuff you want to cook inside the water bath and press for 2 seconds the Mode Button **B1** (Image 3) to start the countdown or the stopwatch.

The Displays **D1** and **D2** stop blinking.



The countdown starts. When the Display **E2** (Image 3) shows **00.00**

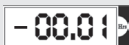


an audio signal (alarm) is emitted. Displays **E1** and **E2** (Image 3) flash. The audio signal will be repeated **5 times**.

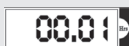


As from this moment Display **E2** (Image 3) will switch to **STOPWATCH** mode and will indicate the minutes and hours passed until the SWID stops.

A - indicator will be placed in front of the additional cooking time to inform the user that the SWID has switched to **STOPWATCH** mode. During this time the SWID will continue to regulate and maintain the desired temperature.



## Stopwatch



The Timer **D2** (Image 3) now starts counting up until the SWID or SWID Premium is switched off. **The SWID will shut down after 99 hours of continuous operation.**



## INFORMATION



x 2s

At all time you can change the temperature or the cooking time resetting the SWID by pressing and holding the Mode Button **B1** (Image 3) **for two seconds**.



## WARNING !

**Bacterial growth accelerate when the temperature of the cooked product drops below pasteurization point. The cooked product should therefore be consumed, cooled down or frozen as fast as possible.**



## INFORMATION

Please be aware that the SWID will continue heating until it is switched off manually. **For security reasons, however, the SWID is switched off automatically after 99 hours of continuous operation.**

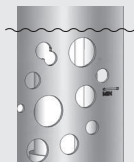


## INFORMATION

If the Display **D1** (Image 3) flashes with the word **-LO-** and an audio signal is emitted, the water level of the container is too low. A 300 seconds countdown timer starts.



During this time the heater element and the pump stop working.



Fill the container with water above the **MIN** mark (Image 1) and below the **MAX** mark (Image 1). The heater and the pump start running again and the displays show the same values (timer, temperatures) as before the interruption.

**In the case the container isn't refilled after 300 seconds, the SWID will shutdown for food safety reasons.**



## 4. CLEANING AND MAINTENANCE

The SWID is a quality product designed for continuous operation under normal conditions. Periodic maintenance of the SWID is required. Adhering to the following steps will greatly extend the SWID lifespan.



### WARNING !

The SWID uses a powerful fan which blocks the introduction of water vapor into the case. When the SWID is switched OFF the fan also stops. **It is strongly recommended that you take off the SWID from the container immediatly after each use and store it in a cool and dry place.**



### WARNING !

A powerful fan cools down certain parts of the SWID during use. In order to limit the introduction of fat or water vapor into the SWID's case **keep the rear part of the SWID away from any fryer, pot or hob.**



### INFORMATION

Only use mild soap and water or a mild general-purpose spray cleaner to clean the case of the SWID. Be careful to prevent cleaning liquids from getting inside the case.

After each week of intensive use of the SWID, the heater element must be descaled.

Do not use vinegar to "neutralize" the hardness of your water. **Use citric acid crystals instead.**

To descale the SWID, place your SWID in a pot of a few liters and heat the water to 55°C (131°F). Pour a tablespoon of citric acid into the pot. Wait 35 minutes then rinse with fresh water. Use a toothbrush to remove residual deposits on the heater element. Do not use copper or steel wool to prevent scratches on the heater element.

## 4.1 Storage of the SWID and SWID Premium



### INFORMATION

After each use the SWID must be taken off from the container and placed in a cool and dry place.

After doing so, **do not wrap the SWID in cling film!** This would prevent the residual humidity accumulated in the SWID's case from getting off through the air vents.

**Avoid shocks.** SOUS VIDE CONSULTING sells shockproof transport cases for 1, 2 or 3 SWID or SWID Premium (see page 20).

## 4.2 SWID's warranty and repairability



SOUS VIDE CONSULTING agrees to correct for the original user of this product, either by repair, or at manufacturer's choice, by replacement, any defect which develops after delivery of this product within the period of **two years**.

The SWID warranty shall not apply if the defect or malfunction was caused by accident, negligence, unreasonable use, improper service, or other causes not arising out of defects in material or workmanship. There are no warranties, expressed or implied, including, but not limited to, those of merchantability or fitness for a particular purpose which extends beyond the description and period set forth herein. SOUS VIDE CONSULTING sole obligation under this warranty is limited to the repair or replacement of a defective product and the manufacturer shall not, in any event, be liable for any incidental or consequential damages of any kind resulting from use or possession of this product.



SOUS VIDE CONSULTING issues a **10-year Repairability Warranty** for any SWID or SWID Premium purchased since 2018. In other words, except in cases of force majeure, SOUS VIDE CONSULTING undertakes to keep all spare parts in stock for a period of 10 years, minimum. The "Repairability Warrantee" does not mean spare parts are for free. **It is a guarantee of availability of the spare parts only.**

## 4.3 Repairs



For any question relating to after-sales service, contact SOUS VIDE CONSULTING by email: [info@sousvideconsulting.com](mailto:info@sousvideconsulting.com). Please indicate the date of purchase of your SWID or SWID Premium, its serial number beginning with S/N, and a description of the symptoms of the issue you are facing.

In response you will receive an email with a document to complete and add to the package containing the SWID. The address of the nearest after-sales service will then be communicated to you.

When you return the SWID to SOUS VIDE CONSULTING's after-sales service, please proceed as follows:

1. Clean and dry the SWID.
2. The SWID must be packed with care. We recommend using the original SWID packaging for this purpose. In all cases, the SWID **must be protected against shocks with cushioning foam or bubble wrap. SOUS VIDE CONSULTING declines any responsibility for damage resulting from poor packaging of the SWID.**
3. Complete the document received by email and add it to the package.

SOUS VIDE CONSULTING reserves the right to carry out technical modifications with repairs for providing improved performance of a unit.

## 5. TROUBLESHOOTING

Problem	Possible cause	Solution
<p>The displays flash, display <b>-LO-</b> and the alarm rings. During cooking, in addition to the <b>-LO-</b> display and the alarm, a 300 seconds count-down starts on the <b>E2</b> display (Image 3).</p> <p>.....</p> <p>Can't select a temperature lower than 77°C. Or, during cooking process, the water bath temperature indicated by the SWID is much higher than the actual temperature.</p>	<p>Water level in the container is too low.</p> <p>or the safety float switch is stuck by limescale or fat residues.</p> <p>.....</p> <p><b>The SWID is set in °F instead of °C.</b> This can happen when you pull out the SWID plug instead of using the power switch or in the event of a micro-power cut during a storm.</p>	<p>Fill the container up, at least, to the minimum level indicated by the <b>MIN</b> mark located on the protection grid.</p> <p>Wiggle the safety float switch cylinder with a wooden spoon to unstuck it.</p> <p>.....</p> <p>Refer to section <b>3.3 (page 10)</b> of this manual <b>to change from °F to °C.</b></p>

## 6. TECHNICAL DATA

<b>Operating temperature range</b>	25°C to 95°C (77°F to 203°F)
<b>Temperature accuracy</b>	Pt100 classe A $\pm 0.15^{\circ}\text{C}$ (0.27°F)
<b>Temperature stability*</b>	$\pm 0.05^{\circ}\text{C}$ (0.09°F)
<b>Max. water bath volume</b>	SWID: 28L SWID Premium: 58L
<b>Allowed ambient temperature range</b>	5°C to 40°C (41°F to 104°F)
<b>Current</b>	220-240V / 50-60 Hz 110-120V / 50-60 Hz
<b>SWID heating power</b>	220-240V: 1,800W 110-120V: 1,000W
<b>SWID Premium heating power</b>	220-240V: 2,400W 110-120V: 1,200W
<b>Dimensions (W x D x H)</b>	124 x 200 x 268 mm (4.9/7.5/10.5 in)
<b>Weight</b>	2.1 kg (4.6 lbs)
<b>Max. continuous operating time</b>	99 hours
<b>Min. immersion depth</b>	8.4 cm (3.3 in)
<b>Min. container height</b>	18 cm (7 in)

\* depends on the volume, surface and insulation of the water bath. Measured in a 12L water bath at 58°C (136.4°F).

We reserve the right to carry out technical changes.

## 7. PRIVILEGES OFFER



**SOUS VIDE CONSULTING becomes your regular supplier of sous vide pouches...you automatically benefit from exclusive services!**

Under certain conditions\*, even after the 2-year warranty period, SOUS VIDE CONSULTING maintains and repairs your SWID or SWID Premium immersion circulator free of charge. Thanks to this offer you will have the certainty that your SWID is well maintained over the time and purchase Made in Germany high quality consumables at competitive prices.

For more information, please feel free to contact us.

## 8. SWID AND SWID PREMIUM RELATED PRODUCTS



### **GN 1/1 Container & Lid** With SWID cutout

Stainless Steel container with polycarbonate lid fitting to the SWID. Volume: 28 liters for about 15 kg of food stuff or 50 portions



### **GN 2/1 Container & Lid** With SWID cutout

Stainless Steel container with polycarbonate lid fitting to the SWID. Volume: 58 liters for about 30 kg of food stuff or 100 portions



### **Insulated Sleeve GN 1/1** Energy saver

5mm thick neoprene sleeve and lid. Electricity Consumption - 50%



### **Insulated Sleeve GN 2/1** Energy saver

This very thick (5mm) neoprene sleeve and lid takes on its full meaning with a large water bath and night cooking.



### **Transport Case** For 1, 2 ou 3 SWIDs

Shockproof and waterproof case. Ideal accessory for an outdoor performance. High quality suitcase.



### **SWAT Thermometer** Needle probe

Essential for measuring the core temperature of a pouch. Alarm. Pt1000 probe that can't decalibrate. Different sizes of probes available.

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# Operating MANUAL

## CONTACT

SOUS VIDE CONSULTING  
Gutenbergstr. 10  
73760 Ostfildern  
Germany  
Tel Germany :+49 (0)15903034727  
Tel France: +33 (0)603284291  
[www.sousvideconsulting.com](http://www.sousvideconsulting.com)  
Email : [info@sousvideconsulting.com](mailto:info@sousvideconsulting.com)