

ELECTRIC COUNTERTOP THERMAL CIRCULATOR

Installation and Operating Instruction Manual



CONSISTENT
**MORE NUTRITION
 MORE FLAVOR**
 RESULTS



ESVC-28D
 ESVC-28D-CAN



ESVC-28D-CE

For California Customers
WARNING: Cancer and Reproductive Harm -
www.P65Warnings.ca.gov

| Model | Voltage | Power | Amperage | Plug Type | Overall Dimensions | | | Product Weight |
|--------------|-------------|-------|----------|------------|--------------------|---------------------|---------------------|---------------------|
| | | | | | Length | Depth | Height | |
| ESVC-28D | 120V ~ 60Hz | 1800W | 15.0 A | NEMA 5-15P | 22-1/2" (570mm) | 17-7/16" (442mm) | 12-3/16" (308mm) | 16.5 lbs 7.5 kgs |
| ESVC-28D-CAN | 120V ~ 60Hz | 1800W | 15.0 A | NEMA-5-20P | | | | |
| ESVC-28D-CE | 220V ~ 50Hz | 1800W | 8.18 A | VDE | | | | |

BEFORE OPERATING ANY EQUIPMENT, READ AND FAMILIARIZE YOURSELF WITH THESE USE AND SAFETY INSTRUCTIONS

*Congratulations on your SPECTRUM commercial equipment purchase! When used as intended, and with proper care and maintenance, you are sure to experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully. **It is important to keep these instructions in a safe place for future reference.***

Electric Countertop Thermal Circulator

Important For Future Reference

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased



WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATION, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.



CAUTION: THESE MODELS ARE DESIGNED, BUILT, AND SOLD FOR COMMERCIAL USE ONLY. IF THESE MODELS ARE POSITIONED SO THE GENERAL PUBLIC CAN USE THE EQUIPMENT, MAKE SURE THAT CAUTION SIGNS, WARNINGS, AND OPERATING INSTRUCTIONS ARE CLEARLY POSTED NEAR EACH UNIT SO THAT ANYONE USING THE EQUIPMENT WILL USE IT CORRECTLY AND NOT INJURE THEMSELVES OR HARM THE EQUIPMENT.



WARNING: A FACTORY AUTHORIZED SERVICE PROVIDER SHOULD HANDLE ALL MAINTENANCE AND REPAIR. BEFORE DOING ANY MAINTENANCE OR REPAIR, FOLLOW SERVICE SET UP ARRANGEMENT ON PAGE 14.

Introduction

Congratulations on your SPECTRUM™ commercial equipment purchase! Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

SPECTRUM will not accept liability for the following if:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the machine.
- Non-original spare parts are used.
- The machine has not been handled and cleaned correctly.
- There is any use damage to the unit.

Immediately Inspect for Shipping Damage

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A. Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B. If concealed damage or loss is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to keep all contents and packaging material.

Electric Countertop Thermal Circulator

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Package Contents

All units come with an Operating Instruction Manual and the following:

- SPECTRUM™ Commercial Thermal Circulator
- Lid
- Sectioned Cooking Rack
- Drain Faucet

SPECTRUM prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage. Should you find any damage as a result of freight, please contact your SPECTRUM dealer immediately.

Thoroughly read, understand, and follow these instructions before installation and use.

Please keep this manual in a safe place for future use!

NOTE

Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Installation

These instructions should be followed at all times. Failure to follow these instructions could result in injury to yourself and others.

TO REDUCE RISK OF INJURY OR DAMAGE TO THE UNIT:

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your representative or the manufacturer first.

| | |
|---|---|
|  | ⚠ WARNING ⚠ |
| | <p>Fire Hazard. Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of this equipment.</p> <p>The equipment must be installed by qualified personnel only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacturer's guidelines. Only qualified and trained personnel are to use this equipment.</p> |


2. Remove the SPECTRUM™ Commercial Thermal Circulator from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.
3. Place your Thermal Circulator on a firm level surface. Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation. SPECTRUM recommends no less than 4" for a ventilation gap around the perimeter of this unit.



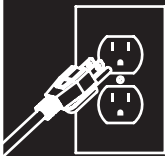
CAUTION

Do not position or operate near combustible materials/flammable objects.

Once your Thermal Circulator has been placed in position, be sure that the cooking rack correctly positioned.

| | |
|--|---|
|  | ⚠ WARNING ⚠ |
| | <p>Electrical Shock Hazard Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p> <p>Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.</p> |

4. Proper connections and power supply are essential for efficient performance. Supply the appropriate power and connect to source; your Thermal Circulator is now ready to turn on and operate. (For power supply please see technical specification on page 1).
5. The units are wired to be used with a standard 110V/AC receptacle and may be plugged into any convenient outlet.
6. The installation of the unit must conform to the NATIONAL ELECTRIC CODE, ALL LOCAL ELECTRIC CODES AND ORDINANCES, AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. Additionally, we recommend a 4" spacing surrounding the unit in order to provide adequate ventilation.

| | |
|--|--|
|  | Proper Grounding USE A GROUNDED OUTLET DO NOT ADD AN ADAPTOR TO THE PLUG |
| | <p>This machine is provided with a three-pronged grounding plug. The outlet to which this plug is connected must be properly grounded. If the receptacle is not the proper grounding type, contact an electrician.</p> <p>DO NOT, under any circumstances, cut or remove the third ground prong from the power cord or use any adapter plug.</p> |

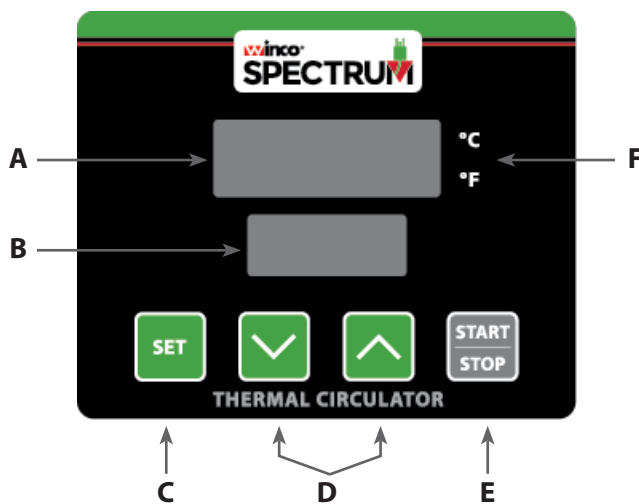
Operation

Preparing the thermal circulator

Food should be prepared first in vacuum-seal bags to ensure no liquid or air can get inside.

Please also ensure that the vacuum seal bags are suitable for temperatures up to 203°F (95°C).

Using the control panel



- A. Temperature Display Screen
- B. Time Display Screen
- C. "SET" Button
- D. Adjustment Buttons "∧" & "∨"
- E. "START/STOP" Button
- F. °F/°C Display Mode

NOTE: Upon power up the Immersion Circulator will be in standby mode and display the factory default setting of °C, temperature 60°C, time 24 hours, which can be reset as required. The memory function will display last setting of temperature and time, with each power up. Completely disconnect unit from power supply when not in use.

Adjust Fahrenheit / Centigrade Mode:

- In standby mode, press/hold Adjustment Buttons ("∧" & "∨") simultaneously to switch between °F/°C display mode. A light will indicate which mode is displayed.

Set/Adjust/View Temperature/Time Setting:

• In standby mode

- Press/hold (2-3 seconds) "SET", until "Temperature Display Screen" starts flashing, press "Adjustment Buttons" ("∧" & "∨") to adjust to desired temperature.
- Press/hold "SET", again until "Time Display Screen" starts flashing, press "Adjustment Buttons" ("∧" & "∨") to adjust to desired time.
- Press "START/STOP", to exit, the circulator will start and begin to pre-heat water, when the preset temperature is reached the circulator will signal with three (3) beeps, press "START/STOP" to start countdown. After countdown ends, the unit will hold the temperature and signal with beep every 20 seconds.

• In working mode

- The "Temperature Display Screen" will display current water bath temperature, to view the temperature setting, press/hold "SET" to display the last temperature setting.
- The "Time Display Screen" will display remaining countdown time, to view the time setting, press/hold "SET" again to display the last time setting.
- Press "START/STOP" to exit return to working mode

Start/Stop Button – Working Mode

- Press "START/STOP" continuously two (2) times to stop the circulator working when unit is heating without countdown.
- Press "START/STOP" one (1) time to stop the circulator working when heating under countdown or in the temperature holding status, unit will return to ready mode.

Start/Stop Button – Standby/Ready Mode

- After 10 minutes in standby or ready mode with no operation, circulator will shut down and display "OFF". Press "START/STOP" to return unit to back to ready mode.

Operation (continued)

Operating the thermal circulator

1. Open the lid and fill the basin with water. The water level (after the food is put in) should be higher than the "MIN" but lower than the "MAX" markings.
2. Connect the power and turn the power switch to ON (near the plug). The Temperature Display Screen will display as "OFF." Press the "START/STOP" to enter standby mode, the Temperature Display Screen (A) will show the current temperature and the Time Display Screen (B) will show the previous set time.
3. While still in standby mode, press "SET" button and set desired temperature and time by using the adjustment buttons.
NOTE: The flashing screen indicates the one being adjusted.
NOTE: Default setting is °C. After choosing °C or °F, this will remain in the memory for future use.
4. Place the food into the thermal circulator and close lid. Press the "START/STOP" to start the unit.
NOTE: Before cooking, the food must be vacuum packed first. The water level (after the vacuum-packed food is put in) should be higher than the "MIN" but lower than the "MAX" marking on the unit.
5. After cooking, the unit will beep. Press "START/STOP" to stop the unit.
NOTE: The unit will continue to beep after 20 seconds and repeat if there is no action. The water temperature will be kept in the preset temperature for about 30 minutes.
6. **CAUTION: HOT STEAM.**
 Slowly lift up the lid, keeping clear of the escaping steam, then lift up the tray and take the food out.
7. After using the Thermal Circulator, turn OFF the power supply. Drain all water after use and clean the unit after each use.



Cooking Chart Guide

This table is only meant to serve as a guideline. Temperatures should be adjusted to your preference of doneness. Cooking time should be adjusted to initial temperature, heat transfer characteristics, and thickness of food being cooked.

| | Temperature | Thickness | Time to core Temperature | Time (Pasteurized to Core) |
|--|----------------|-----------|--------------------------|----------------------------|
| CUSTARD | | | | |
| Crème Anglaise | 179.6°F / 82°C | | 20 min | |
| BEEF | | | | |
| Tenderloin | 138°F / 59°C | 2" | 1 hour, 58 min | 5 hours, 35 min |
| Rib Eye Steak | 138°F / 59°C | 1-1/2" | 1 hour, 58 min | 3 hours, 20 min |
| Strip Steak | 138°F / 59°C | 1-1/2" | 1 hour, 58 min | 3 hours, 20 min |
| Porterhouse Steak | 138°F / 59°C | 1-1/2" | 1 hour, 58 min | 3 hours, 20 min |
| Brisket | 147°F / 64°C | | 48 hours | 3 hours, 21 min |
| Veal Shank | 167°F / 75°C | | 12-24 hours | 9 hours, 3 min |
| LAMB | | | | |
| Lamb Saddle | 138°F / 59°C | 2-1/2" | 2 hours, 16 min | 3 hours, 51 min |
| PORK | | | | |
| Pork Chop | 145°F / 63°C | 1-3/4" | 1 hour, 45 min | 4 hours, 2 min |
| Ribs | 140°F / 60°C | | 24-48 hours | 1 hour, 6 min |
| POULTRY | | | | |
| Chicken Breast | 150°F / 65°C | 1" | 47 min | 1 hour, 36 min |
| Duck Breast | 135°F / 57°C | 1" | 60 min | 2 hours, 41 min |
| Chicken Thighs | 150°F / 65°C | 1-1/2" | 1 hour, 20 min | 3 hours, 3 min |
| Foie Gras | 147°F / 64°C | 2" | 2 hours, 16 min | 5 hours, 9 min |
| FISH | | | | |
| Salmon Filet | 130°F / 54.4°C | 1" | 1 hour, 39 min | 5 hours, 31 min |
| Cod Filet | 129°F / 54°C | 1" | 1 hour, 39 min | 3 hours, 47 min |
| Halibut | 129°F / 54°C | 1" | 1 hour, 39 min | 3 hours, 47 min |
| SHELLFISH | | | | |
| Shrimp/Prawns | 135°F / 57°C | 1" | 43 min | 5 hours, 21 min |
| Lobster | 145°F / 63°C | 1" | 15 min | 5 hours, 5 min |
| Scallops | 135°F / 57°C | 1-1/2" | 1 hour, 8 min | 2 hours, 29 min |
| VEGETABLES | | | | |
| Root-Whole (Beets, Carrots, Potatoes, etc.) | 190°F / 88°C | | 60 min | |
| Root-Cut (Beets, Carrots, Potatoes, etc.) | 185°F / 85°C | | 30-40 min | |
| Bulb-Whole (Onions, Shallots, etc.) | 194°F / 90°C | | 85 min | |
| Squash-Cut | 185°F / 85°C | | 30 min | |
| Artichoke Hearts | 194°F / 90°C | | 60-75 min | |
| FRUIT | | | | |
| Peach Wedges | 190°F / 88°C | | 16 min | |
| Pear Wedges | 190°F / 88°C | | 60 min | |
| Apple Slicers | 190°F / 88°C | | 40 min | |
| EGGS IN SHELL | | | | |
| Soft Poached Egg | 143°F / 62°C | | 57 min | 44 min |

NOTE: Times shown in this table are to achieve the absolute specified core temperature. Cook times can be reduced significantly by adding 1° to the water bath temperature. The closer the bath temperature is to the core temperature, the longer the cooking time will be.

Raw or unpasteurized food must be never served to individuals with a weakened immune system, children, older adults and those that may be pregnant, as there is higher risk for serious illness.

NOTE: For most accurate temperature control, be sure to place lid or Sous Vide Insulation Balls (ESV-IB, sold separately) on the vessel when in use.


Care & Maintenance


To maintain the appearance and increase the service life, clean your unit. Tap-water contains minerals. When the water is heated to a certain temperature, there will be scale on the heater or surface of the unit. The SPECTRUM™ Thermal Circulator should be cleaned after every 20 uses or after 100 hours of work time; however, the unit may require more frequent cleaning, depending on the volume of production or due to water in your area.

We suggest draining the water every after each use and fill with new water before each use. Reusing old water will cause the mineral in the water to scale on unit components, thus affecting the performance of the unit.

Allow unit to cool to room temperature between water changes and uses. Fill with cool tepid water only.

WARNING: Adding cold water to a hot unit or hot water to a cold unit may cause damage and effect the performance of the unit.

| | |
|---|---|
|  | ⚠ WARNING ⚠ Burn Hazard |
| | <p>When in operation, the surface of the Thermal Circulator will be hot. <i>Please take extreme caution.</i></p> <p>USE CAUTION WHEN TOUCHING THE UNIT.</p> |

| | |
|---|---|
|  | ⚠ WARNING ⚠ Electrical Shock Hazard |
| | <p>Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p> <p>Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.</p> |

Cleaning,

1. Switch power off, disconnect from the outlet, and let the unit cool down to room temperature before cleaning.
2. The Thermal Circulator should be cleaned regularly. Recommend after 20 uses or after 100 hours, or more per volume of use.
3. Remove the tray and clean separately.
4. Combine 50/50 mixture of white vinegar and water, and fill container to the "MAX" line.
5. Turn on the unit, set the working temperature in 176°F (80°C), the working time to 3 hours (03:00), and press "START/STOP" to start the unit. After 3 hours, the unit will beep, press "START/STOP" to stop the unit.
6. Check if the unit is clean. Make sure that the filters are cleaned. The filters can be unscrewed to remove for cleaning. If not clean, add vinegar to the unit and run the Thermal Circulator again as stated in the previous step.
7. If the unit is clean, drain the water and vinegar.
8. Rinse the Thermal Circulator with fresh hot water and dry. Do not submerge unit in water.
9. After drying the unit and accessories, put the accessories back into the Thermal Circulator for storage.
10. Place the Thermal Circulator standing upright after cleaning, do not place it upside down.

Safety

SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and aware of all precautions. Accidents and problems can result from a failure to follow fundamental rules and precautions.

- A WINCO® Approved Recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.
- Allow the Thermal Circulator to cool down after use before dismantling for cleaning; **the unit will be too hot to handle immediately after use.**
- Before cleaning, switch power OFF and disconnect power cord from the outlet.
- **Do not immerse unit in water or use hose to clean.**
- If the power cord is damaged, it must be replaced by a WINCO® Approved Recommended Qualified Service Technician in order to avoid a hazard.

Troubleshooting

If your SPECTRUM™ Thermal Circulator does not operate, please check the following before placing a service call:

| ISSUE | MIGHT BE CAUSED BY | RECOMMENDED SOLUTION |
|---|---|---|
| The unit is not working and the display is not on | Lack of power | Check main power supply |
| | Power switch has not been turned on | Check that unit is correctly plugged in and turned on |
| | Wrong operating procedure | Refer to operating instructions |
| | Plug and lead are damaged | Call WINCO to make service arrangements through its Service Provider Network |
| | Internal wiring is faulty. | Replace faulty wiring - <i>Replacement must be done by an authorized service provider</i> |
| The unit is heating but the display is not on | Faulty display | Replace display - <i>Replacement must be done by an authorized service provider</i> |
| | The unit has reached temperature | The unit is operating correctly |
| Display is on but the unit is not heating | Faulty element(s) | Replace faulty element(s) - <i>Replacement must be done by an authorized service provider</i> |
| | Faulty energy regulator | Replace regulator - <i>Replacement must be done by an authorized service provider</i> |
| E01 appears on the display screen | Water level is below the minimum water level line. | Add water to the cooking tank so that the water level exceeds the minimum water level. |
| E02 appears on the display screen | After about 15 minutes of heating, the water temperature did not increase 1°F | Check the heating plate |
| | | Check the wiring |
| | | Check the temperature sensor |

Service and Repair

THIS EQUIPMENT MUST ONLY BE SERVICED BY AN AUTHORIZED AGENT.

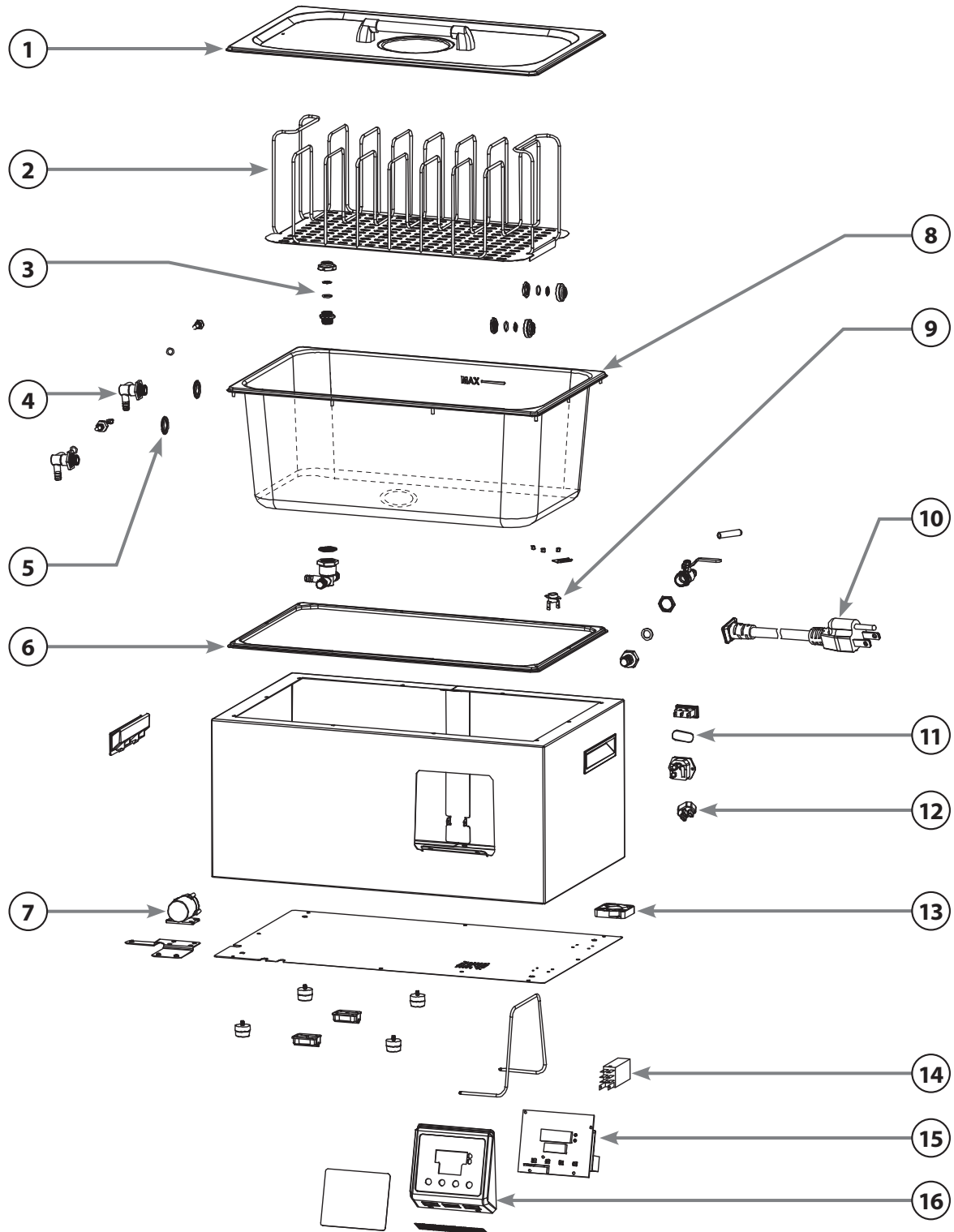
NOTE

Parts protected by the manufacturer or its agent are not to be adjusted by the installer unless the installer is an authorized service agent.

If you have any questions or problems DO NOT send unit to WINCO® without first contacting our customer service department.

See "Limited Warranty" section on www.winco.com for details.

Exploded View



Parts List

| # | Description | Part # | | |
|----|------------------------------------|----------|--------------|-------------|
| | | ESVC-28D | ESVC-28D-CAN | ESVC-28D-CE |
| 1 | Lid Assembly | ESVC-P40 | | |
| 2 | Baffle Assembly | ESVC-P41 | | |
| 3 | Water Level Probe | ESVC-P10 | | |
| 4 | Temperature Probe | ESVC-P8 | | |
| 5 | Temperature Probe Gasket | ESVC-P9 | | |
| 6 | Joint Gasket | ESVC-P7 | | |
| 7 | Pump Assembly | ESVC-P3 | | |
| 8 | Heating Tank | ESVC-P12 | | ESVC-P47 |
| 9 | Filter Screen | ESVC-P11 | | |
| 10 | NEMA 5-15P Cord with Strain Relief | ESVC-P43 | - | - |
| | NEMA 5-20P Plug with Strain Relief | - | ESVC-P44 | - |
| | VDE Cord with Strain Relief | - | - | ESVC-P45 |
| 11 | Blow Fuse Plate | ESVC-P6 | | |
| 12 | Thermal Disk 150°C | ESVC-P5 | | |
| 13 | Fan | ESVC-P4 | | |
| 14 | Relay | ESVC-P42 | | |
| 15 | Control Board | ESVC-P2 | | ESVC-P46 |
| 16 | Membrane Switch | ESVC-P1 | | |

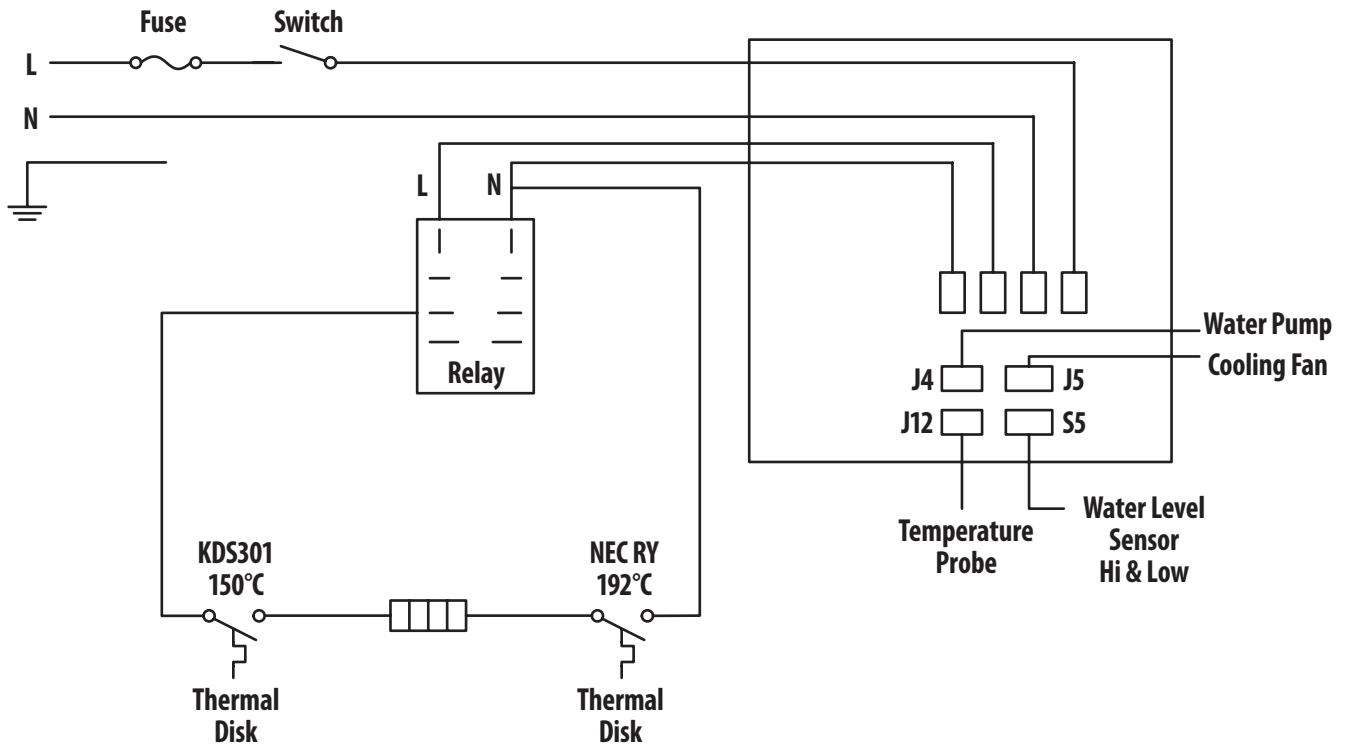
SCAN TO ORDER PARTS

If having trouble or unable to scan, enter the web address <https://www.winco.us/pages/order-parts>



Electrical Diagram

Models: ESVC-28D and ESVC-28D-CAN

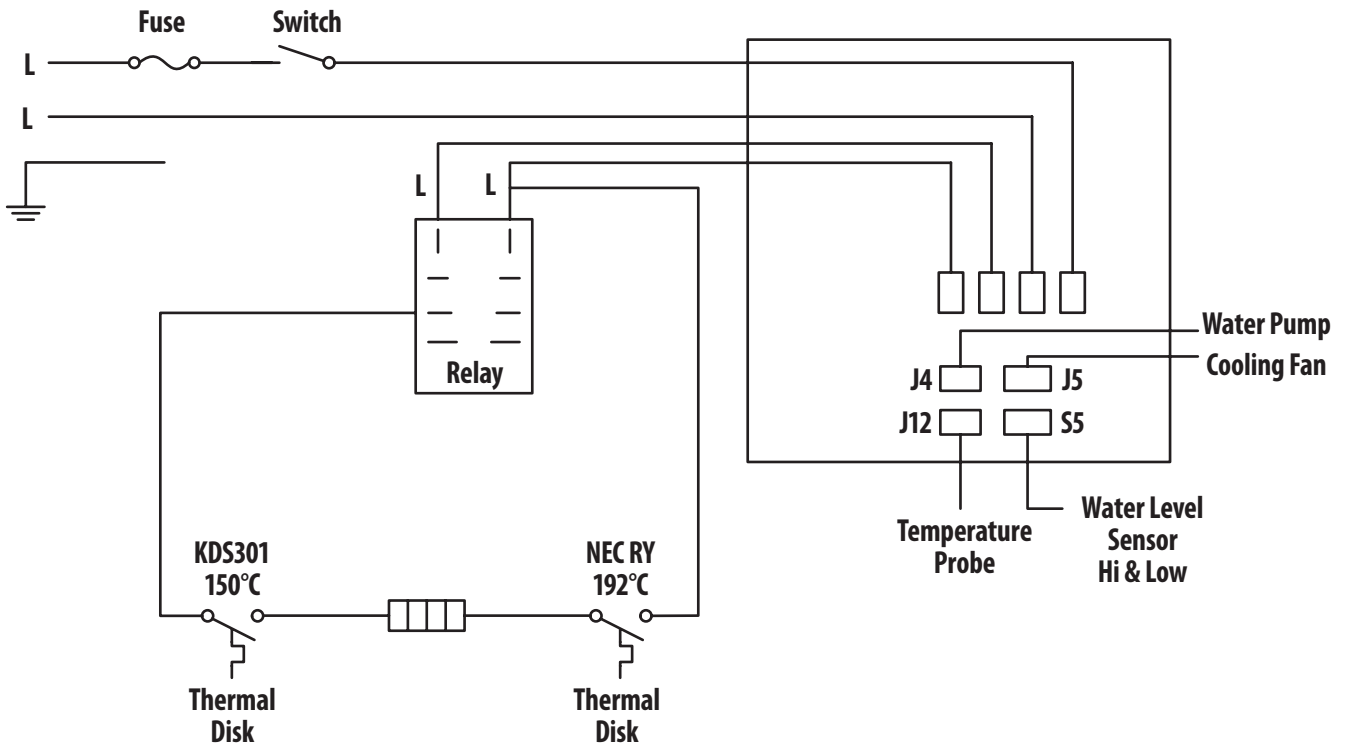


This circuit diagram has been provided to assist qualified electricians; only WINCO service agents or qualified electricians should carry out repairs if required.

Do not remove any components or service panels on this product.

Electrical Diagram

Model: ESVC-28D-CE



This circuit diagram has been provided to assist qualified electricians;
only WINCO service agents or qualified electricians should carry out repairs if required.

Do not remove any components or service panels on this product.



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Models: ESVC-28D, ESVC-28D-CAN,
and ESVC-28D-CE

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