



# Imersa Expert

## User Manual



Advanced Cuisine Technology PTE. LTD

Website: [www.advanced-cuisine.com](http://www.advanced-cuisine.com)

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## IMPORTANT SAFETY INFORMATION

When using this electrical appliance, basic safety precautions should always be followed including:

1. Read and understand all instructions.
2. Operate the appliance indoors only on a dry, stable, hard surface.
3. Connect to a grounded outlet of the correct rating only.
4. Do not use the appliance near a heat source, on a hot surface, or in wet conditions.
5. To protect against electrical shock, do not immerse the upper portion of the appliance in water or other liquid.
6. Do not use the appliance with water above the MAX line or below the MIN line.
7. Unplug the appliance from the wall outlet before removing from the water bath or when not in use or before cleaning.
8. Always unplug the appliance using the plug and never pull on the cord.
9. Do not operate the appliance if the cord or plug are damaged.
10. Do not operate the appliance if it malfunctions or is damaged.
11. Children should not use this appliance. When in use around children, close supervision by an adult is necessary and the appliance should be kept out of their reach.
12. This appliance is not intended for use by people with reduced physical, sensory or mental capabilities or who lack experience with cooking appliances.
13. Do not use an extension cord with this product.
14. Use caution as the metal parts of the appliance will become hot and could cause injury.

15. Use this appliance for its intended use only.

## WEEE WARNING



The WEEE logo on this product or its documentation indicates the product must not be disposed of as household waste. To prevent possible harm to human health or the environment, the product must be disposed of in an authorized waste collection point. For further information on how to dispose of this product correctly, contact the local authority responsible for the waste management in your area.

## BENEFITS OF COOKING SOUS VIDE

Developed in France in the 1970s, sous vide is a culinary technique in which food is vacuum-sealed and cooked in a water bath at a consistent low temperature for an extended period of time. Ideal for families with busy schedules and health-conscious lifestyles, sous vide cooking delivers easy meal solutions that make dinnertime virtually foolproof. Cooking sous vide provides consistent results for cooking proteins, fruit and vegetables, grains and starches, as well as desserts, sauces, and infusions.

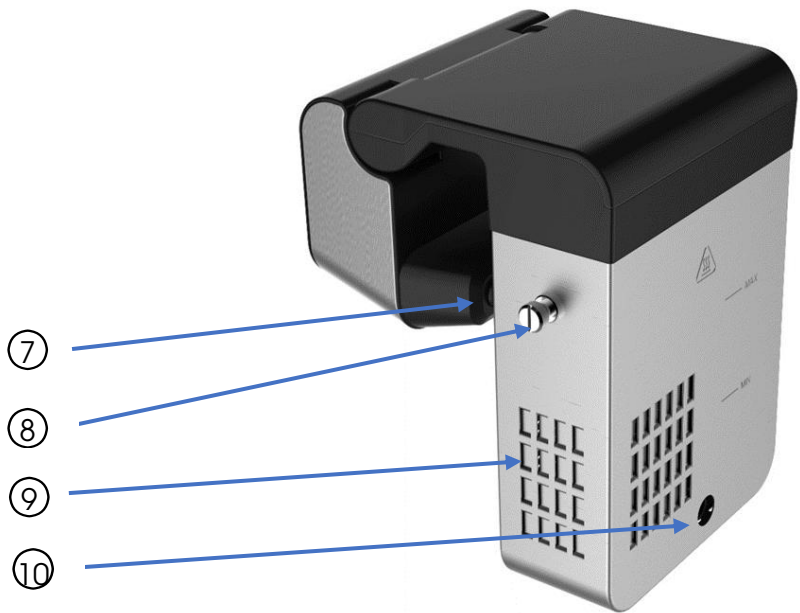
## OVERVIEW OF COOKING SOUS VIDE

There are several elements needed for successfully cooking sous vide. First, determine the temperature and time required for cooking your food item. The Vesta app has a wealth of time and temperature values for many ingredients. Second, season and vacuum seal the food item. Seasoning the ingredient before vacuum sealing optimizes the flavor. Third, place the vacuum sealed food item into the pre-heated water bath for the specified amount of time. From the temperature and time information, determine when you want to eat and then go about your day.

# PRODUCT COMPONENTS



1. Vent
2. Control Panel Release button
3. Quick Screw
4. Main Body
5. Control Panel
6. Water Inlet



7. Rubber Pad    8. Quick Screw  
9. Water Inlet    10. Pump Outlet

## CONTROL PANEL



### 1. Power Button

When plugged in, all buttons and indicators will flash for 2 seconds before the device enters power saving mode (with only the “Power” button illuminated).

When the device is in power saving mode, press the “Power” button to activate standby mode. When in standby mode, the large numeric display shows the last water temperature set and the small numeric display shows the last time. Pressing the “Power” button again will enable the power saving mode.

### 2. Temperature Scale Selection Button (°C/°F)

Press the “°C/°F” button to toggle between Celsius and Fahrenheit temperature measurements.



### **3. Temperature and Timer Selection Button (Temp/Time)**

Press the "Temp/Time" button to toggle between setting temperature or time. When pressed once, the temperature display blinks and pressing "+" or "-" sets the target temperature. When pressed a second time, the timer display blinks and pressing the "+" or "-" sets the target time.

After approximately 10 seconds with no change to the selected option made, the device will exit the temperature/timer setting mode. Press Temp/Time again to enter the setting mode.

Press and hold the "Temp/Time" button for 3 seconds to show the currently set temperature and time.

### **4. Start/Stop Button**

When in standby mode, press the "Start/Stop" button once to start the heater and pump to pre-heat the water bath to the desired temperature.

When the desired temperature is reached, the device will beep three times. To start cooking, place the vacuum sealed item(s) into the water bath and press the "Start/Stop" button to start the timer. The timer will begin counting down to 00:00 and the flame icon will still be illuminated to show the unit is actively maintaining the desired temperature.

When the timer runs down to 00:00 and beeps or when finished cooking, press the "Start/Stop" button to stop the device. The timer will stop, and the flame icon will no longer be illuminated.

## **5. Temperature and Timer Adjusting Buttons (- +)**

Press the "Temp/Time" to select which value to set, then press "+" or "-" to adjust to the target temperature or time.

## **6. Current Temperature Display (Upper)**

## **7. Target Temperature Display (Lower)**

## **8. Timer Display**

When in standby mode, the target time is displayed.

When the device is active, the remaining time on the timer is displayed.

## **9. Wireless icon**

The wireless icon illuminates when the device is connected to the wireless network.

## **10. Flame icon**

The flame icon pulses when the device is heating to or maintaining the desired temperature.

## **11. Fan icon**

The fan icon rotates when the device is heating to or maintaining the desired temperature.

# CONNECTING WI-FI

## **Before connecting to your wi-fi network...**

1. Be sure to have the Vesta app installed from either Google Playstore for Android or Apple AppStore for Apple/iOS phones.
2. Connect to your 2.4 GHz network and have the SSID and network password available.
3. Open the Vesta app and register or login to your account.
4. Plug in the Imersa Expert and press the Power button to switch to standby mode.

## **While logged in to the app with the Imersa Expert in standby mode...**

1. Select "Manage Devices" or "Connect Devices" from the lower right-hand corner of the app.
2. Click the "+" to add a new device.
3. Select the SSID in use (the app will populate it by default) for the 2.4 GHz wireless network and enter the password before pressing "Next".
4. When prompted, press and hold the "°C/°F" and "Start/Stop" buttons until the Wireless icon on the Control Panel begins to flash.
5. Click "Next" in the app to begin the pairing process.
6. Keep the phone and the device in proximity to each other until the pairing process is complete, approximately 15 to 60 seconds.
7. If the pairing process fails, check that the phone is connected to a 2.4 GHz network, verify the password is correct, and keep the phone and device in close proximity before trying a

second time. Additional troubleshooting tips are available in the Troubleshooting section.

## COOKING SOUS VIDE

1. Select an appropriate sized container and fit the Immersa Expert to the side.
  - a) Secure the device to the side of the container by pressing the Control Panel Release button (Product Component ④) to rotate the Control Panel up (open the gap between it and the main body).
  - b) Insert the device into the container placing the control panel outside the container.
  - c) Press the Control Panel down to clamp against the outside of the container.
2. Add water to the container, to a level above the MIN line and below the MAX line on the back of the device. NOTE: Take into consideration the displacement of the food items to be cooked.
3. Set the container on a suitable heat protection mat (cork, etc.) and plug in the device. The Control Panel display will illuminate for 2 seconds and beep before entering power saving mode
4. Press the Power button to enter Stand By mode.
5. Press "°C/°F" to select the temperature display unit for the device. The initial default is °C. The selected value will be stored in memory for the next time you turn on the device.
6. Click "Temp/Time" to set the temperature. While the Temperature value is flashing, adjust the value with the "+" and "-" keys.
7. Click "Temp/Time" to set the timer. While the Timer is flashing, adjust the value with the "+" and "-" keys.

8. After the temperature and timer settings are complete, click "Start/Stop" to start heating cycle. The Flames icon will pulsate while the heater and pump are active.
9. When the water reaches the target temperature, the device will beep for 3 times. Place the vacuum-packed food into the water.
10. Press the "Start/Stop" button to start the timer. The Flames icon will continue to glow signifying the heater and pump are running.
11. When the timer reaches 00:00, the machine will beep to notify you that the food is cooked. Press "Start/Stop" to stop the pump and heater. NOTE: If there is no action taken after the timer reaches 00:00, the device will maintain the set temperature.
12. Remove the food item from the water bath and finish preparing the dish as desired.
13. When finished using the device, press the Power button to enter power saving mode and unplug the device. Allow it to cool before draining, drying, and storing.

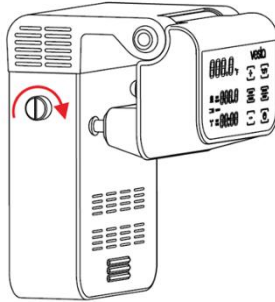
## MAINTENANCE

To avoid possible injury from hot surfaces, please power off the appliance and allow it to cool down before performing any maintenance.

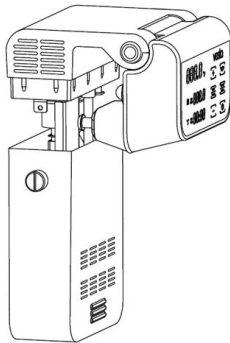
1. Place the device vertically after cleaning to allow it to drain completely, do not place it horizontally or upside down.
2. Do not use abrasive cleansers or scouring pads to clean the machine to avoid scratching the surface.
3. Clean the outside of the machine with a soft, damp cloth or sponge, using mild dish soap and warm water when necessary.
4. Dry the machine gently, but thoroughly, with a soft, clean cloth.
5. When disassembled, take care cleaning the components inside the device. If you believe damage has occurred, contact Vesta Customer Care. Do not attempt unauthorized repairs. See steps on disassembly below.
6. Depending on the hardness or softness of your water, descaling the device may be necessary. If you notice a decrease in the pump flow, please follow the steps outlined in [How to Descal](#).

# How to Disassemble

1. Loosen two knobs on each side.



2. Carefully slide the stainless steel housing down to expose the pump, heating coil, and temperature probes.



3. Clean any scale and build up from the exposed components with a mild detergent and soft sponge or brush. Rinse well with clean water.
4. Reassembly is the reverse of disassembly.



## HOW TO DESCALE

Dissolved minerals in water can adhere to the metal components inside your Imerza Expert and over time will adversely impact its performance. Periodic cleaning and descaling will keep your device in top working order.

1. Fill a container with 75% water/25% vinegar mixture up to the "MAX" line of the machine.
2. Turn on the device, set the working temperature to 80°C, set the timer to 3 hours (03:00), and click "Start/Stop". When the target temperature is reached, press "Start/Stop" to start the timer.
3. When the timer reaches 00:00, stop the device and power it down. Unplug it from the outlet and allow it to cool.
4. Drain the container and rinse the device in clean water.

## TROUBLESHOOTING

Error Code	Cause	Troubleshooting Steps
E01	The water level is lower than the Minimum level or higher than the Maximum level	If the water level is too low, add the appropriate amount of water to the container. If the water level is too high, remove some water from the container.
E02	Possible obstruction of the water inlets or pump.	Verify the water inlets are unobstructed. If the error persists, contact Vesta Customer Care.
LP	Loss of power during operation	Follow safe food guidelines on handling any food items impacted by this condition

\*\* If any other problems or errors occur, please contact Vesta Customer Care. Do not attempt unauthorized repairs.

## TECHNICAL PARAMETERS

Rated voltage: 220-240 V~

Rated frequency: 50HZ

Rated power: 2300 W

Temperature Range: 5 - 95 °C

Time Range: 5 min to 99 hours

Accuracy:  $\pm 0.1$  °C

Size: 176x163x218mm

Weight: 2 kg

# LIMITED WARRANTY AND AFTER SALES SERVICE

## Returns

If you are not fully satisfied, our products come backed with a 30 day, no questions asked, money-back guarantee. To be eligible for a full refund, you must:

- Have purchased your product in the last 30 days directly from Vesta Precision
- Have the original order number or email that was used during your purchase
- Email your request for your return and full refund

*Full refunds can only be provided within 30 days of purchase directly from Vesta Precision. Devices purchased through resellers, retail partners, or other websites are not eligible for a return and full refund. Please consult their return policies for more information. We cannot provide a full refund for any damaged devices not covered under our limited warranty.*

## Exchanges

We provide products with a few different options. Retail exchanges are eligible within 30 days of original date of purchase. To be eligible for an exchange, you must:

- Have purchased your product in the last 30 days directly from the Vesta Precision
- Have the original order number or email that was used during your purchase
- Email us to request an exchange

*Retail exchanges can only be provided within 30 days of purchase directly from Vesta Precision. Products purchased through resellers, retail partners, or other websites are not eligible for a retail exchange. Please consult their exchange policies for more information. We cannot provide a retail exchange for any damaged devices not covered under our limited warranty.*

## **Warranty**

The warranty begins on the date of purchase of the device supported by the corresponding purchase invoice and gives the right to: 24 months warranty on any defective replacement or component and labor cost.

The warranty covers manufacturing and/or design defects. Shipping and return shipping is always the responsibility of the customer.

Before installing the machine, read the instruction manual attached to it. In case of any incident within the warranty period, do not disassemble anything; consult Advanced Cuisine Technology.

The product warranty will be invalidated if technical intervention occurs on the product by unauthorized personnel, use of non-original spare parts, as well as manipulation of invoice data or the rate plate.

Advanced Cuisine Technology is not responsible for any breakdowns caused by incorrect installation, lack of maintenance or incorrect execution thereof, misuse or negligence on the part of the user.

## What Does This Limited Warranty Not Cover?

This limited warranty does not cover damages directly or indirectly arising or resulting from or during

- non-intended use of the product for any purpose not described in the user manual, and
- non-intended use with another product or other damage or loss suffered by such use or in combination with any other item
- accident, misuse, abuse, vandalism, power surges or acts of God (including lightning and other weather conditions)
- improper or inadequate maintenance
- unauthorized disassembly or modification
- repairs by an unauthorized service technician

WE ARE NOT RESPONSIBLE FOR AND THIS LIMITED WARRANTY DOES NOT EXTEND TO ANY CONSEQUENTIAL, INDIRECT, SPECIAL, INCIDENTAL OR PUNITIVE DAMAGES ARISING OUT OF OR RELATING TO THE UNIT. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. This limited warranty is not transferable and is limited to the original purchaser.



# Declaration of Conformity

To whom it may concern,

From: Advanced Cuisine Technology PTE. LTD.

60 Paya Lebar Road, #11-19 Paya Lebar Square, Singapore 409051

Declare under our responsibility that the electrical product(s):

Brand Name:	Vesta Precision
Equipment/Product Name:	Sous-vide cooker
Type/Model:	SV320-EU
Description:	Imersa Expert - 240V - EU plug
Product Voltage:	220-240V ~50Hz
Conforms to Directive(s):	2014/30/EU EMC Directive 2014/35/EU Low Voltage Directive

Conforms to Standard(s):

EN IEC 55014-1:2021  
EN IEC 61000-3-2:2019+A1:2021  
EN 61000-3-3:2013+A1:2019+A2:2021  
EN IEC 61000-3-11: 2019  
EN IEC 55014-2:2021  
EN 60335-1:2012 + A11: 2014+ A13: 2017+A1:2019+A14:2019+A2:2019+

A15:2021+A16:2023

EN 60335-2-74:2003 +A1:2006 +A2:2009+A11:2018  
EN 62233: 2008



The Technical file is available from: Advanced Cuisine Technology PTE. LTD.

The manufacturer hereby declares under his sole responsibility that the product identified above Directive(s) and Standard(s).

Herewith complies with ROHS according to European Directive 2011/65/EU and 2015/863/EU. We hereby assume full responsibility and liability to ensure that all our mass produced merchandise fulfill the above mentioned ROHS requirements.

Issued By: Ruben Duran 

Job Position: Vice President

Advanced Cuisine Technology PTE. LTD.





Advanced Cuisine Technology PTE. LTD

Questions or Problems?

Contact support via

Website: [www.advanced-cuisine.com](http://www.advanced-cuisine.com)

Email: [aftersales@thespacetec.com](mailto:aftersales@thespacetec.com)

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