



Imeresa Home

User manual

Model: SV80-BK-EU



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The benefits of sous vide cooking

Using a low-temperature cooking machine allows food to be cooked without direct contact with air. This helps reduce nutrient loss and prevents the infiltration of harmful substances. It also requires little to no oil and less salt, helping preserve the natural flavor of the ingredients. Even ordinary cuts of meat can become tender and flavorful through this method.

Heat is distributed evenly, allowing flavors to fully penetrate the food while maintaining its natural color and texture. Compared to ovens and gas stoves, sous vide cooking uses less energy and produces less kitchen smoke, making it a cleaner and more efficient option. Different ingredients can be vacuum-packed separately and cooked at the same time without cross-contamination.

No professional chef skills are required — even beginners can prepare healthy, nutritious, and delicious meals by following scientifically developed recipes. Simply vacuum-seal the prepared ingredients, set the desired temperature and cooking time, and let the machine do the rest — saving both time and effort.

Thanks to precise temperature and time control, food is never overcooked, scorched, or dried out. This makes sous vide especially ideal for delicate ingredients and medium- to low-temperature cooking.

Preparation for sous vide cooking

- **Vacuum Sealer**---- Use a vacuum sealer to remove most of the air from the vacuum bag and create an airtight seal. This prevents air or liquid from entering the bag during cooking. Depending on your needs, you can choose between a chamber vacuum sealer or a suction (external) vacuum sealer. We offer both types for your convenience.
- **Vacuum bags**--- Use suitable vacuum bags to pack and seal your food. Make sure the bags are properly sealed to prevent air or liquid from entering. The vacuum bags must be heat-resistant and able to withstand temperatures up to 100°C (212°F).
- **Thermal Circulator with Cooking water tank or Sous Vide water bath** ---- For immersion thermal circulators: Place a cooking rack in the water tank first (failure to do so may damage the machine). Then fill the tank with enough water to fully submerge the food. Ensure that the water tank is heat-resistant up to 100°C (212°F). For integrated sous vide cookers with a built-in water bath: Simply fill the bath with water. These machines are equipped with a thermostat controller to regulate temperature and time. Use the control panel to set your desired cooking conditions.

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.

Safety

Please always follow the instructions below to ensure safe operation and avoid damage:

- Operate the machine strictly in accordance with the user manual. Improper use may result in damage.
- Connect the power supply shown on the rating label only.
- Connect with the safe grounded supply only.
- Cut off the power supply before removing the machine.
- Do not directly touch the liquid to check the temperature, please use temperature display or thermometer.
- During use of the machine, put the needed food for heating into water bath, please make sure the water level must be controlled

between the lowest water level "MIN" and the highest water level "MAX", to avoid damaging the machine.

- Do not touch hot surfaces during or after working to avoid injury.
- If there is liquid on the upper of the machine (above the MAX water level), please cut off the power and dry it before use.
- Please place the machine and its cord out of reach of children to avoid danger.
- Children shall not play with the appliance
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities, or those lacking experience or knowledge, only if they are supervised or instructed on how to use the appliance safely and understand the associated risks.
- To avoid danger, the power receptacle and fan outlet on the back must not come into contact with liquid.

Technical parameters

Rated voltage: 220-240 V~

Rated frequency: 50HZ

Rated power: 1200 W

Temperature setting range: 5°C-90 °C

Time setting range: 5 min---99 hours 59min

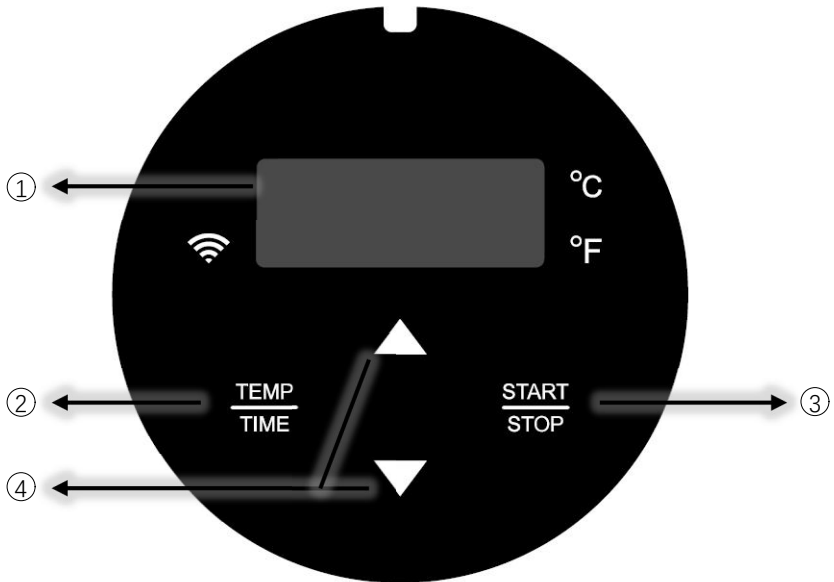
Display accuracy: 0.1

Size: 72 × 122 × 330 mm

Weight: 0.94 Kg

Water volume: ≤ 40L

Product function



1. TEMP / TIME

In standby mode, press the “TEMP/TIME” button to switch between temperature and time settings.

First press: The display flashes — use “▲” and “▼” to set the desired temperature.

Second press: The display flashes — use “▲” and “▼” to set the desired time.

Third press: The display stops flashing — the machine exits the setting mode.

*If there is no operation while the display is flashing, the machine will automatically exit the setting mode after flashing 10 times. To enter

the setting mode again, press "TEMP/TIME".

*Press and hold "TEMP/TIME" to alternately display the preset temperature and time.

2. START/STOP

START/STOP button

In Standby mode, press "START/STOP" to start operation.

Press again to begin the countdown. The display will alternate between showing the current temperature and remaining time every 3 seconds.

Press a third time to stop operation and return to standby mode.

3. ▲ ▼ (That's "+" and "-")

To adjust temperature or time, first press "TEMP/TIME" to select the parameter, then use "▲" or "▼" to increase or decrease the value.

To switch the temperature unit, press "▲" and "▼" simultaneously.

You can toggle between Celsius (°C) and Fahrenheit (°F).

4. Digital display

Before countdown starts, the display continuously shows the current temperature.

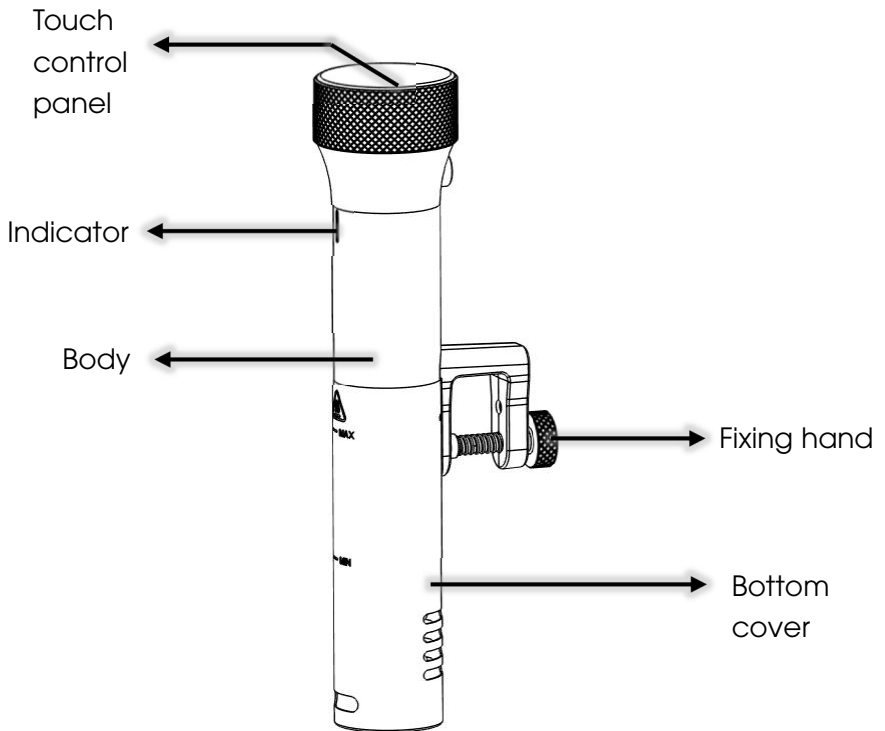
Once the countdown begins, the display alternates every 3 seconds between the current temperature and the remaining time.

Reset to default

While in standby mode, press and hold both the "START/STOP" and

“▲” buttons. The large digital display will show the default temperature setting of 60°C. Release the buttons, and the display will flash 10 times to indicate that the reset is complete and the unit has exited the setting mode

Product structure



Status indication:

Red light flashing - The machine has not yet reached the set temperature.

Orange light steady - It reaches the presetting temperature but doesn't reach the presetting time.

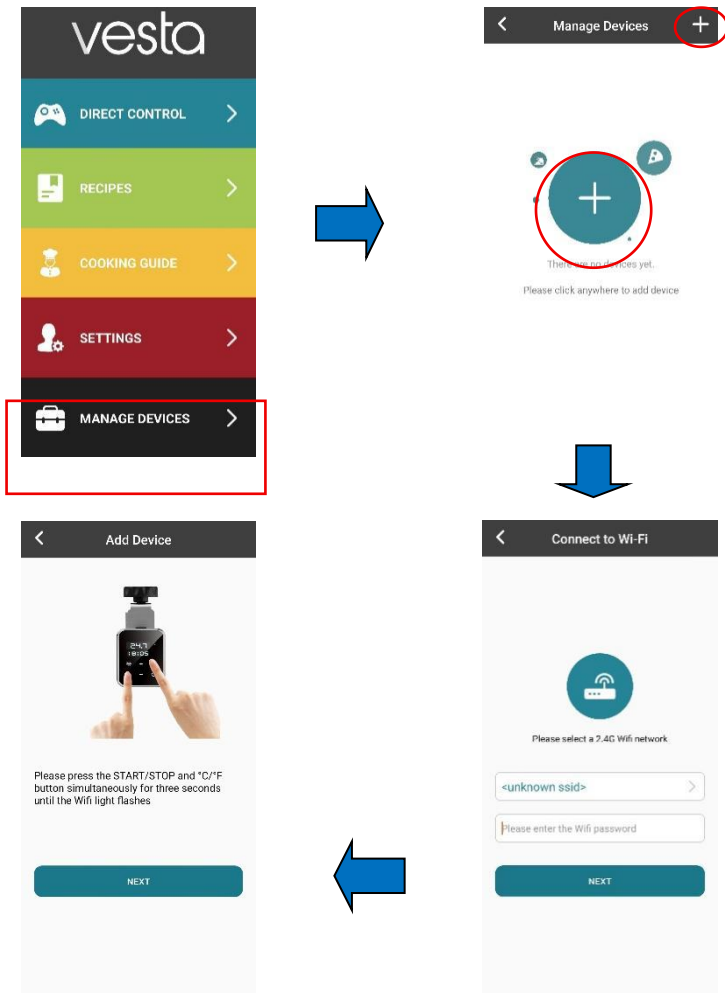
Green light flashing – The target temperature has been reached and the countdown timer is running.

Green light steady – The countdown is complete and cooking is finished.

Connect to phone

(Before connecting to Wi-Fi, please ensure the machine is powered on and in standby mode.)

1. Go to the app store on your phone, search for "Vesta," and download and install the Vesta App.
2. Open the app, register an account, and log in.
3. Add the device: Click "MANAGE DEVICES"--Click "+"--Connect Wi-Fi--Press the "START/STOP" + "C/F" button simultaneously for three seconds until the Wi-Fi indicator starts flashing..



If the network pairing process takes longer than 60 seconds, the Wi-Fi indicator will turn off automatically, indicating a connection failure.

** Wi-Fi indicator :

No light: Not connected to any network.

Fast flashing: In pairing mode / attempting to connect.

Slow flashing: Connected to the router but not yet connected to the M2M server.

Always on: Successfully connected to the M2M server.

Operating instructions

1. Choose a suitable container and securely attach the machine to it.
2. Add water to the container. (Make sure the water level is between the "MIN" and "MAX" marks.).
3. Connect to the power supply.
4. Press "▲" and "▼" simultaneously to select the temperature unit. The default unit is °C. Once selected, the machine will remember your preference for future use.
5. Press "TEMP/TIME" to select either the temperature or time setting. Adjust the desired value by pressing "▲" or "▼".
6. After completing the settings, press "START/STOP" to begin preheating.
7. When the water reaches the set temperature, place the vacuum-sealed food into the container.
8. Press the "START/STOP" button again to begin the countdown timer.

9. After cooking is complete, the machine will beep. Press “START/STOP” to stop operation.

Note: If there is no operation within 20 seconds, the machine will emit a continuous beep. The water temperature will remain at the preset level.

After use, disconnect the power supply and store the machine out of the reach of children.

Note: Before cooking, always vacuum-seal the food.

After placing the food into the container, ensure the water level is still between the “MIN” and “MAX” lines.

To prevent premature aging of the machine, dry it thoroughly and clean the water tank or container after each use.

Maintenance

To avoid burns, ensure that the machine is powered off and has cooled down to room temperature before cleaning.

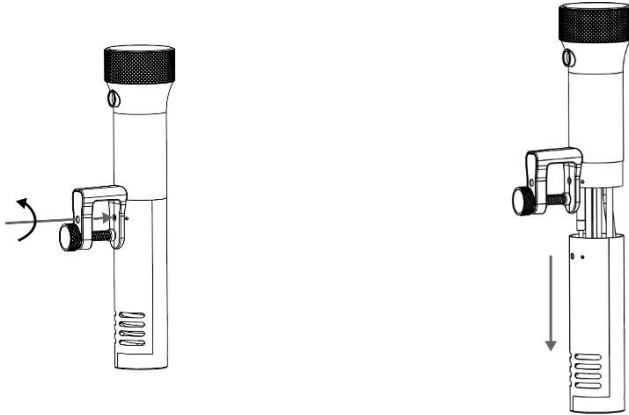
1. After cleaning, store the machine in an upright position. Do not place it horizontally or upside down.

2. Avoid damaging internal components during cleaning. If any parts are damaged, do not attempt unauthorized repairs. Instead, contact a qualified technician. Unauthorized repairs may lead to injury or further damage.

3. Drain the water after each use and refill with fresh water next time. Reusing water multiple times may cause mineral deposits to build up on the components, which can affect the machine's performance. If you notice heavy dirt or mineral buildup, disassemble the lower part of the machine's housing (see “How to Disassemble Quickly” below) to clean the heating tube and temperature probe. We

recommend cleaning these parts every 20 uses or after 100 hours of operation.

(How to Disassemble Quickly)



(1. Use a tool to remove screw.) (2. Pull out the lower housing to clean the inner components.)

4 . Do not place the hot machine directly into cold water. Allow the machine to cool to room temperature before using it with cold water, as sudden temperature changes may affect performance and shorten the machine's lifespan. Similarly, do not place a cold machine directly into hot water.

How to clean

Preparation:

Food grade vinegar (white vinegar, apple cider vinegar, etc.)

Why cleaning is necessary:

Tap water typically contains minerals. When heated, these minerals can form scale on the heater or surface of the machine. This buildup not only affects performance but also impacts the appearance of the device.

We recommend cleaning the machine after every 20 uses or when the total working time is less than 200 hours. However, you may need to clean it more frequently depending on the water quality in your area.

Cleaning steps:

1. Mix a solution of 75% water and 25% vinegar, and pour it into a container until it reaches the machine's "Max" water line.
2. Turn on the machine. Set the working temperature to 80°C (176°F) and the timer to 3 hours. Then press the "START/STOP" button once. When the machine reaches the set temperature, press "START/STOP" again to start the countdown.
3. Once the timer reaches 00:00, stop the machine, turn off the power, unplug it, and allow it to cool down.
4. Drain the cleaning solution from the container, then rinse the machine using clean water.

Troubleshooting

Error code	Cause of issue	Troubleshooting
H20	Water level is less than the Min line	Turn off the power: fill the right amount of water into the container.
E02	After approximately 30 to 60 minutes of heating, the water temperature failed to rise.	Ask the specialist to repair. <ol style="list-style-type: none">1. Check the heating element;2. Check the internal wiring;3. Check the temperature sensor.

**If you experience any issues while using the machine, have it inspected by a professional. Unauthorized repairs may cause injury or damage.



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:	SV80s-BK-EU
Description:	Imersa Home SV80s - 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

A handwritten signature in black ink, appearing to read 'R.D.', is placed to the right of the printed name 'Ruben Duran'.

Job Position: Vice President

Advanced Cuisine Technology PTE. LTD.