



Model GSV18



Model #: _____

Serial #: _____

Date of
Purchase: _____



Instruction Manual for Sous Vide Immersion Circulator Model GSV18

For all after sales support, visit www.globefoodequip.com

- **Complete the Warranty Registration**
- **Find an Authorized Servicer**
- **View Parts Catalogs**

For additional Technical Support call Globe at 1-866-260-0522.

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

Maintain and use this manual as a reference for training.

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GLOBE FOOD EQUIPMENT COMPANY
2153 DRYDEN RD
DAYTON, OH 45439
PHONE: 937-299-5493
TOLL FREE: 800-347-5423
E-MAIL: info@globefoodequip.com
WEBSITE: www.globefoodequip.com

Attention Owners and Operators

This equipment is designed to provide safe and productive cooking of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain this equipment is used properly and safely, to strictly follow all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understand this manual. Owners should also ensure no customers, children, visitors or other unauthorized personnel come in contact with this equipment. Please remember we cannot anticipate every circumstance or environment in which our equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

When cleaning your sous vide immersion circulator, pay particular attention to scale buildup. If your sous vide immersion circulator, or any of its parts, are damaged or broken, it may become more difficult to properly clean the unit. If your sous vide immersion circulator is damaged or needs repair, contact an experienced service technician/agent. If you have any questions, please contact Globe at 866-260-0522.

Throughout the manual you will see warnings to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:



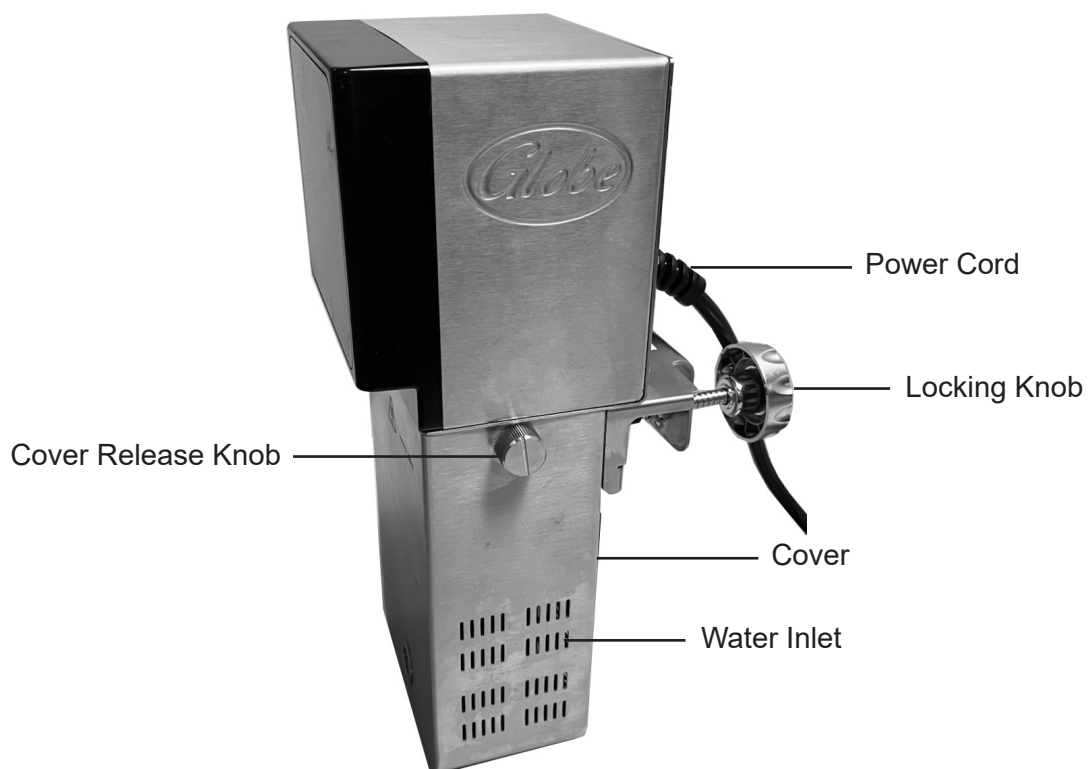
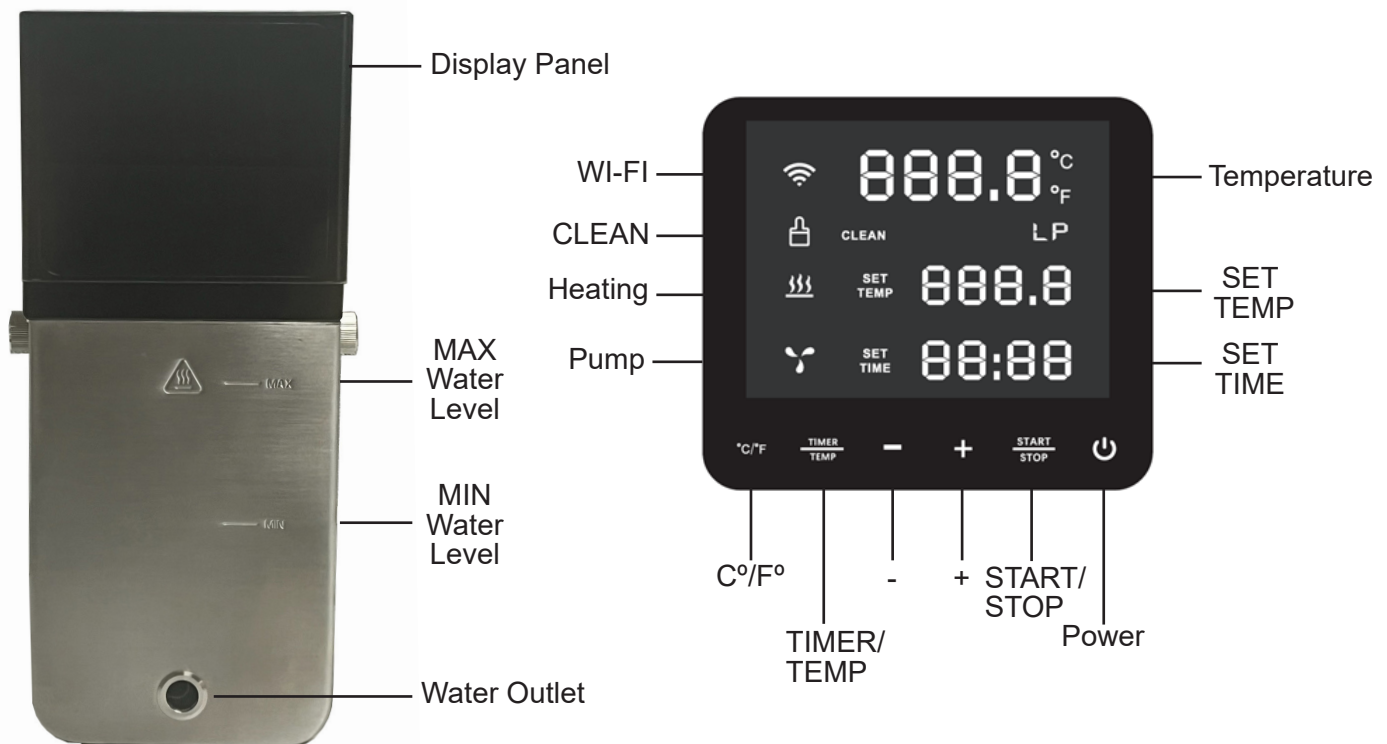
Warnings related to possible damage to the equipment are indicated by:



Make certain the instruction manual is available for easy reference by any operator. English and French language warning labels have been placed on the sous vide immersion circulator. If the warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or the factory directly for these items at no charge.

Please remember neither this manual nor the warning labels replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Key Components of the Sous Vide Immersion Circulator



GSV18

Globe Safety Tips



Risk of
Electrical
Shock



Danger
of Burn

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch sous vide immersion circulator before reading and completely understanding everything in this instruction manual. You must be at least 18 years old and have had proper training and authorization from your supervisor.
- **NEVER** bypass, alter or modify this equipment in any way from its original condition. Doing so can create hazards and will void the warranty.
- **ALWAYS** ground immersion circulator utilizing proper power source.
- **DO NOT** operate the sous vide immersion circulator with a damaged power cord.
- **ONLY** submerge the heater/pump portion of the sous vide immersion circulator in the water. If the sous vide immersion circulator power cord falls into the water, unplug the power cord from the electrical outlet immediately. Do not reach into the water.
- **NEVER** transfer or move the sous vide immersion circulator when the sous vide immersion circulator is turned on or in use.
- **KEEP unit UNPLUGGED** when not in use to prevent accidental start up.
- **DO NOT** use the sous vide immersion circulator for anything other than preparing food.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS** always turn sous vide immersion circulator OFF and unplug power cord.

Unpacking & Proper Grounding



TO AVOID SERIOUS PERSONAL INJURY, USE SOUS VIDE IMMERSION CIRCULATOR IN A SUFFICIENT WORK AREA

- **ALWAYS** use equipment in a work area with sufficient light and space.
- **NEVER** bypass, alter or modify this equipment in any way from its original condition. Doing so can create hazards and will void the warranty.
- **ONLY** operate sous vide immersion circulator in a cooking container that is on a solid, level, nonskid surface.
- **NEVER** operate sous vide immersion circulator without all warnings attached.

UNPACKING:

1. Inspect the package carefully before unpacking. Note any damage on the delivery paperwork and take pictures.
2. Unpack the sous vide immersion circulator immediately after receipt. If the machine is found to be damaged, immediately contact us at help@globefoodequip.com or call 1-800-347-5423 ext. 253. Please include your name, serial #, item that is damaged, explanation of the damage and photographs if possible. The damage must be reported to Globe within 7 days from the time of shipment. Refer to Globe's Freight Damage policy for more information. <https://globefoodequip.com/support/order-return-policy.html> You should receive the sous vide immersion circulator and an instruction manual.
3. Read this manual thoroughly before operation. DO NOT continue to use the sous vide immersion circulator if you have any questions or do not understand everything in the manual. Contact your local representative or the factory first.
4. Remove sous vide immersion circulator from the corrugated box.
5. Examine sous vide immersion circulator to make sure all parts have been provided.
6. Make sure warning labels are correctly positioned, legible and instruction manual is available near sous vide immersion circulator.

CONNECTING TO ELECTRICAL POWER



THIS MACHINE IS PROVIDED WITH A THREE-PRONG 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. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD, USE ANY ADAPTER PLUG OR EXTENSION CORD (FIGURE 6-1 AND FIGURE 6-2).



Figure 6-1 Correct



Figure 6-2 Incorrect

1. Complete the online warranty registration at: www.globefoodequip.com/support/warranty-registration-form.
2. Before use clean the sous vide immersion circulator.
3. Contact your local representative, or the factory directly, if you have any questions or problems with the operation of the sous vide immersion circulator.

DOWNLOAD THE "GLOBE SOUS VIDE CONNECT" APP

The APP is not required to operate the sous vide immersion circulator. The APP enhances the user's experience by providing added convenience, extra features, and accessibility.

1. Use the Apple APP Store or Android GooglePlay to search for the "Globe Sous Vide Connect" APP (Figure 7-1).

NOTE: WI-FI must have 2.4GHz signal in order to connect to device.

2. Open "Globe Sous Vide Connect" APP.
3. Select the Globe Sous Vide Circulator and select "Connect" (Figure 7-2).
4. Enter Wifi password (Figure 7-3).

NOTE: The WI-FI password must be entered before the APP will connect to the sous vide immersion circulator.

5. Select "Confirm." The WI-FI signal in APP will flash.
6. Select "Start/Stop" and "°C/°F" on the sous vide immersion circulator display panel until the WI-FI icon illuminates and blinks (Figure 7-4).

7. Once connected the device will display, "Success WI-FI connection successful, the cooker is ready for connection" (Figure 7-5).

NOTE: The WI-FI symbol on the sous vide circulator display panel will stop blinking.

8. Select "Finish."

NOTE: Multiple sous vide circulators can be controlled through the Globe Sous Vide Connect APP

9. Enter the name of the sous vide immersion circulator (Figure 7-6).

10. Select "Save name."

11. To connect additional sous vide immersion circulators through the Globe Sous Vide Connect APP repeat steps 1-8.

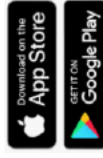


Figure 7-1

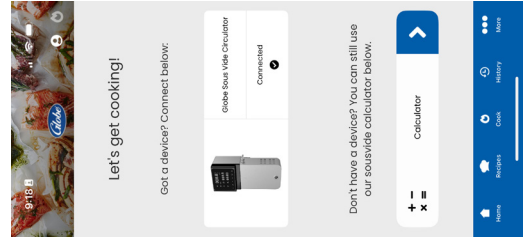


Figure 7-2

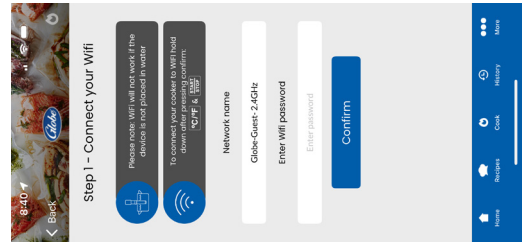


Figure 7-3

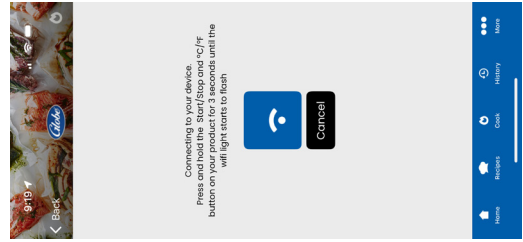


Figure 7-4

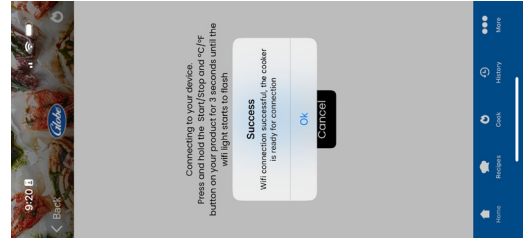


Figure 7-5

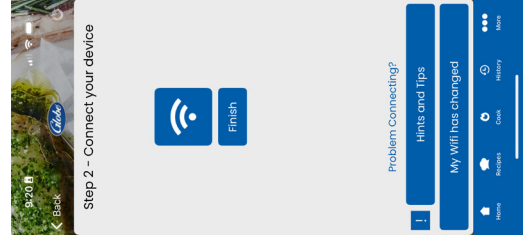


Figure 7-6

Download the APP

Operating Instructions



TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch sous vide immersion circulator without training and authorization from your supervisor or if you are under 18 years old. Read the instruction manual first.
- **ONLY** operate sous vide immersion circulator in a cooking container that is on a solid, level, nonskid surface.
- **ONLY** use the sous vide immersion circulator in a clean, well-lighted work area away from children and visitors.
- **NEVER** check the water temperature of the sous vide immersion circulator with your hands. Use the display panel or a thermometer.
- **NEVER** operate the sous vide immersion circulator without the cover securely installed.
- **DO NOT** allow food to come into direct contact with the sous vide immersion circulator. All food must be placed in FDA approved vacuum bags.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS,** always turn sous vide immersion circulator OFF and unplug unit.
- **KEEP unit UNPLUGGED** when not in use to prevent accidental start up.

SOUS VIDE IMMERSION CIRCULATOR ASSEMBLY

1. Place the sous vide immersion circulator on the edge of the cooking container (Figure 8-1).
2. Tighten the fixing knob clockwise to secure the sous vide immersion circulator to the cooking container.



Figure 8-1



Make sure that the water level is between the MIN and the MAX. The water level after food is placed within the sous vide immersion circulator should be higher than the MIN but lower than the MAX. Damage to the sous vide immersion circulator can occur.

NOTE: The sous vide immersion circulator will beep and the H2O symbol will appear on the display panel if the water level is lower than the MIN indicator mark or higher than the MAX indicator mark.

3. Fill the cooking container with water. Make sure to keep the water levels within the MIN and MAX indicator marks on the sous vide immersion circulator.



Figure 8-2

TEMPERATURE CALIBRATION

1. Select the power button to enter standby mode (Figure 8-2).

NOTE: The sous vide immersion circulator maintains the last calibration setting used.

2. Press and hold the "°C/°F" button and "TIME/TEMP" button for 1 second to enter the thermostat calibration mode (Figure 8-3).
3. Display panel will show "P±calibration value."

NOTE: The maximum calibration adjustment is $\pm 3^{\circ}\text{C}/37^{\circ}\text{F}$.

4. Select the "+" and "-" buttons to adjust the calibration.

NOTE: After 13-15 seconds, the sous vide immersion circulator will automatically exit the calibration mode.

5. Select the power button to exit the calibration mode.



Figure 8-3

Operating Instructions

SOUS VIDE IMMERSION CIRCULATOR OPERATION

The sous vide immersion circulator is intended for cooking food sealed in FDA-approved vacuum bags, submerged in water held at a consistent, controlled temperature.

⚠ WARNING

Only people qualified in sous vide cooking should cook using this method. It is important to follow procedures in order to minimize the risk of formation of anaerobic bacteria.

1. Plug in power cord.
2. The Power button light will illuminate (Figure 9-1).
3. Press the Power button to illuminate the display panel.
4. Select the "°C/°F" on the display panel to change the temperature scale from Fahrenheit (°F) or Celsius (°C) (Figure 9-2).
5. Select the "TEMP/TIME" button to select the temperature (Figure 9-3).
6. Use the "+" and "-" buttons to set the temperature.
7. Select the "TEMP/TIME" button to select the time.
8. Use the "+" and "-" buttons to set the time.

⚠ CAUTION

Make sure that the water level is between the MIN and the MAX. The water level after food is placed within the sous vide immersion circulator should be higher than the MIN but lower than the MAX. Damage to the sous vide immersion circulator can occur.

9. Place the vacuum packed food in the sous vide immersion circulator.
10. Select the "START/STOP" button to start heating the water (Figure 9-4).

⚠ WARNING

The cooking container, sous vide immersion circulator and the vacuum bags become hot during the cooking process. Use hand protection when handling the cooking container, sous vide immersion circulator and the vacuum bags.

NOTE: When the sous vide bath water reaches the set temperature, the sous vide immersion circulator will beep every 10 seconds until START/STOP button is selected.

NOTE: When the START/STOP button is selected, a single "chirp" will sound and the colon on the digital timer display will begin to flash indicating that the countdown has begun.

11. Select the "START/STOP" button for the digital timer to start the countdown.

NOTE: When the cooking time is complete, the sous vide immersion circulator will beep three times.

NOTE: If there is no operation once the sous vide immersion circulator has finished cooking the sous vide immersion circulator will continue to beep every 20 seconds. The water temperature will remain at the preset temperature.

12. Select the "START/STOP" button to turn OFF the sous vide immersion circulator.

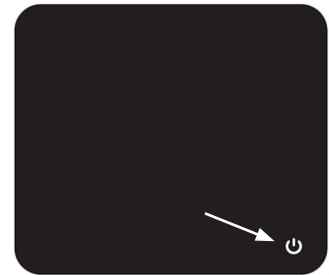


Figure 9-1



Figure 9-2



Figure 9-3



Figure 9-4

Cleaning & Sanitizing

⚠ WARNING To avoid serious personal injury. Before cleaning, servicing or removing any parts, always turn sous vide immersion circulator OFF and unplug unit.

⚠ CAUTION

- **DO NOT** place sous vide immersion circulator in the dishwasher.
- **DO NOT** hose down, pressure wash, or pour water on sous vide immersion circulator.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean sous vide immersion circulator.

DISPLAY THE SOUS VIDE IMMERSION CIRCULATOR OPERATING HOURS

⚠ CAUTION

To prevent scale build up within the sous vide immersion circulator, the sous vide immersion circulator must be thoroughly cleaned after 100 hours of operation.

1. Press the Power button to illuminate the display panel (Figure 10-1).
2. Press and hold the "+" and "-" buttons for 3 seconds. Display panel will show the operating hours of the sous vide immersion circulator (Figure 10-2).

CLEANING THE SOUS VIDE IMMERSION CIRCULATOR

NOTE: After 100 hours of operation, it is recommended to clean the sous vide immersion circulator. The "CLEAN" symbol will appear on the display.

1. Make sure the sous vide immersion circulator is turned OFF and unplugged.
2. Place the sous vide immersion circulator on the edge of the cooking container.
3. Fill the cooking container with 75% water and 25% white vinegar or apple cider vinegar up to the MAX line.
4. Press the Power button to illuminate the display panel.
5. Hold down the "START/STOP" and the "-" buttons (Figure 10-3).
6. The digital temperature display will be set to 80°C (176°F).
7. The digital time display will be set at 3:00 hours.
8. Release the "START/STOP" button, the temperature and time display will flash 10 times.
9. Select the "START/STOP" button to start the cleaning operation.
10. After 3 hours, the sous vide immersion circulator will beep and turn OFF.

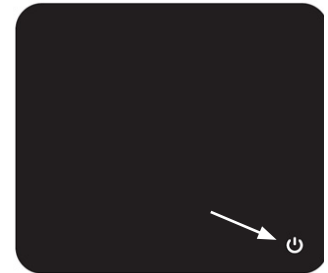


Figure 10-1



Figure 10-2



Figure 10-3

Cleaning & Sanitizing

NOTE: After the cleaning operation is complete, the operating hours of the sous vide immersion circulator will display zero.

11. Select the "START/STOP" and the "-" buttons to display the cleaning feature.
12. Select the "+" and "-" buttons to confirm the hours have reset on the display panel to zero "0" (Figure 11-4).



WARNING

The cooking container, sous vide immersion circulator and the vacuum bags become hot during the cooking process. Use hand protection when handling the cooking container, immersion circulator and the vacuum bags.



Figure 11-4

13. Allow the sous vide immersion circulator to cool completely.
14. Unplug the sous vide immersion circulator and remove from the cooking container.
15. Remove the two cover release knobs from the sous vide immersion circulator.
16. Remove the cover from the sous vide immersion circulator.
17. Clean the cover with soapy water and a cloth.
18. Use clean water to clean the heater and other components to remove any softened scale.
19. Dry the sous vide immersion circulator, cover, heater and other components.
20. Use the two cover release knobs to install the cover on the sous vide immersion circulator.

Factory Reset

NOTE: The sous vide immersion circulator will keep the last programmed settings. If necessary, the factory reset feature can be used to restore the unit to its original factory settings.

1. Select the "START/STOP" and "+" buttons and hold for three seconds. "SET TEMP" will display 60°C and "SET TIME" will display 24.00 (Figure 12-1).
2. Select the "°C/°F" on the display panel to change the temperature scale from Fahrenheit (°F) or Celsius (°C).



Figure 12-1

Troubleshooting

<u>ERROR CODE</u>	<u>CAUSE</u>	<u>SOLUTION</u>
H2O	The water level is lower than the MIN indicator.	Turn OFF the power. Add water to reach above the MIN indicator.
	The water level is higher than the MAX indicator.	Turn OFF the power. Remove the water to lower the water to below the MAX indicator.
E02	Trouble with the heating pipe	Call a Service Technician.
	Trouble with the internal wire	Call a Service Technician.
	Trouble with the temperature sensor	Call a Service Technician.
LP	Machine has lost power during normal cooking.	Press START/STOP button to begin cooking again and to clear the LP code.

If problem continues and the above solution does not remedy the issue, please call Globe's Service Department at 866-260-0522.