

100%Chef



vortex

HIGH POWER MAGNETIC VACUUM STIRRER

Model 230V / 110V, 4500 RPM

USER MANUAL

Index

Description	p. 12
Warnings for users	p. 13
Operations Manual	p. 14
Assembly and first use	p. 14
Generating vacuum	p. 15
Mixtures	p. 17
Cleaning and maintenance	p. 17
Possible problems and solutions	p. 18
Elements and spare parts	p. 18
Declaration of conformity	p. 19

Description

100% Chef appreciates your confidence and thanks you for purchasing **Vortex**, the high power magnetic vacuum stirrer, which allows you to make perfectly textured mixtures of liquids in vacuum, without adding air bubbles.

Vortex is a magnetic stirrer equipped with a bipolar magnetic module that ensures high traction and power thanks to its powerful engine and the size of its neodymium magnets parts.

Its four blades allow mixing and emulsifying all liquids producing an complete **Vortex** in the bowl, leaving no residue or unmixed ingredients.

Agitation module A-Balance® system with conical base, automatically sets the blade in place, whatever the density of the liquid, with the initial positioning of the blade in the middle.

Slim glass, made of SCHOTT® borosilicate, with tight lid, which allows to securely produce vacuum using any vacuum chamber machine or external connection.

Making mixtures with **Vortex**, you obtain unbelievable emulsions and textures, as well as juices, all without adding air bubbles. You can effortlessly texturize from 0.5 to 1 liter of product. Mix gluconolactone, alginate, xanthan gum, cold gelatin solution, oil emulsions, stabilizers, etc. We do not recommend using Vortex with fiber fruit purees or previously aerated products.

Vortex cannot generate vacuum on its own, but it can be used with any vacuum producing machine that allows external vacuum or with vacuum producing machine with large enough capacity to fit the Vortex mixing bowl. If you have no vacuum generating machine, you can purchase our **Vortex Extraction Kit** Ref. 20/0008.

Warning for users

When using electrical appliances, it is essential to follow all safety rules and precautions described in this manual



Not to be used by people with pacemakers or hearing aids

To prevent short-circuiting, do not place the motor base on a surface covered with water or other liquid.

Exercise extreme caution and care when using this device.

Unplug the appliance when not in use and before disassembly or assembly.

Do not use, if the cord or plug are damaged, if your machine is not working properly, return it to the official Technical Service.

The use of non-original accessories or parts can cause damage to your device.

Do not use outdoors.

Do not use the device near electronic appliances, mobile phones or computers.

Do not use this appliance for purposes other than those described in this manual.

Be sure to turn off the motor when you finish working.

Do not put your fingers inside, if the machine is plugged in.

Do not turn on the device until you familiarize yourself with these instructions.

Do not unplug by pulling the cord, as it may cause damage. Switch off the device before unplugging.

Do not generate vacuum, if the container is not filled with at least 500 ml of liquid.

Do not generate vacuum if there are any cracks on the glass, as it may implode.

WARNING: This appliance has a polarized plug. Make sure to plug the appliance in correct position and push the plug to the end. Do not modify the plug or replace the cable with a non-original one.

KEEP THE MANUAL IN A SAFE AND EASILY ACCESSIBLE PLACE

Operations Manual

ASSEMBLY AND FIRST USE:

Place the motor on a flat, dry, spacious and completely even surface.

Plug in the device, making sure that the switch is in the OFF position.

Place the magnetic base with the blade inside the bowl, add 500 ml of warm water, with two drops of mild soap. Cover. Place the glass onto the motor base. The blade will position itself in the middle of the bowl. Repeat this simple action to familiarize yourself with functioning of the magnets.

Turn on the back switch. The display will indicate "0". Turn the control knob slowly to the right (clockwise) to see the blades starting to rotate. Keep the speed under control. Change the speed several times until reaching the maximum of "9" (4500 RPM) and let it spin for 30 seconds.

Stop the device, lowering speed back to "0". Rinse the bowl and the blade with water.

Vortex is ready for use!

Detenga ahora la máquina volviendo a la posición "0". Aclare con agua el vaso y cuchilla. ¡Vortex ya está listo para ser usado!



GENERATING VACUUM:

To create vacuum inside the bowl, remember that Vortex cannot generate vacuum itself. For this, you need a vacuum sealing machine which has the option for creating external vacuum or a vacuum sealing machine with the chamber tall enough to fit Vortex bowl together with the valve (at least 20 cm). Place the white foam ring over the top when generating vacuum.

Also connecting externally to any table vacuum pump or vacuum bell is sufficient to generate the maximum vacuum.

When generating vacuum, make sure not to fill the glass above the MAX level.

Do not generate vacuum, unless the bowl is filled with at least 500ml of liquid.

Do not generate vacuum, if you detect any cracks on the glass. It may implode!

You should pay utmost attention when generating vacuum, as the vacuum pump may start to pump out the liquid, breaking the circuit and damaging the machine. To prevent this, you should be prepared to stop the cycle at any moment, whenever you see that the liquid exceeds the level of the valve.

This may occur, when the liquid was previously aerated or contains fiber (fruit purees, yogurt or cream with high fat level. This will not happen, when using clear juices, vinegars, liqueurs, etc.

We recommend that you always add proper additives (xanthan gum, alginates, gluconolactone, gum, cold solution gelatins, etc.) just before generating vacuum, as some of them create bubbles or reactions which we wish to avoid. To decrease the possibility of these reactions, it is sometimes better to use liquids that are slightly cooled.

Remember that using hot liquids may generate steam, which could damage your vacuum machine.

GENERATING VACUUM IN A CHAMBER MACHINE:

Close the bowl with the lid and adjust the valve. Make sure it is firmly closed. Place the bowl inside the machine and place the white foam ring around the lid. Perform the vacuum cycle as usual, but without using the sealer.

Once completed, try to remove the lid with your hand, without touching the valve.

If it cannot be removed, it means that the vacuum was properly created.

If the lid moves, close it again and repeat the action.

Generate vacuum with the bowl filled to maximum for a better final result.

Do not worry, if the liquid continues to have bubbles.

Once it is mixed and the valve is opened, they will disappear instantly.

GENERATING VACUUM WITH EXTERNAL CONNECTION:

Adjust the connection to your machine and erase any sealing temperature.

Close the bowl with the lid and adjust the valve, make sure it is firmly closed. Connect your vacuum sealing machine to the lid, using external connection and perform the cycle as usual.

Once completed, try to remove the lid with your hand, without touching the valve.

If it cannot be removed, it means that the vacuum was properly created.

If the lid moves, close it again and repeat the action.

Generate vacuum with the bowl filled to maximum for a better final result.

Do not worry, if the liquid continues to have bubbles.

Once it is mixed and the valve is opened, they will disappear instantly.



MIXTURES:

Once your Vortex is vacuum sealed, place it in the middle of the motor base. The magnetic base will center itself, setting blades in the correct position. Start the cycle slowly, turning speed to level "3". Make sure that the blades spin correctly and that you cannot hear them touch the glass. If you hear any noise, move the bowl a little bit, until the sound stops. Increase the speed to maximum. Let the device running, until there is no residue left in the liquid.

To improve your mixture you can reduce the speed and increase it again, allowing better distribution of the ingredients.

Once the mixture is ready, do not open the lid, until your intent use of the product.

To open it, press on a side of the upper part of the silicone valve. You will hear the air enter and you will see the bubbles disappear, creating a completely air-free liquid.

CLEANING AND MAINTENANCE

- Cleaning bowl and lid: remove all the liquid and wash with water and neutral soap or in a dishwasher.
- Magnetic base: wash with water and neutral soap
- Motor base: unplug the machine. Clean with a damp cloth with water and neutral soap, wipe with cloth and warm water, dry. Do not use alcohol or aggressive cleaning products.
- Valve: wash the opening with a stream of water. Remove the upper part and wash with a stream of water as well. Put back together.

Attention, perform the entire process with the utmost compliance to food hygiene provisions, remember at all times that you are preparing food. Keep extreme precautions.

POSSIBLE PROBLEMS AND SOLUTIONS:

- Once the device is plugged in and switched on, it does not lit: change the fuse.
- Magnetic base is not centering the mixing bowl as the speed increases: stop the device, center the bowl manually and start from speed level "1".
- You cannot obtain vacuum: check if the lid is well adjusted. Check the state of the lid and the sealing gasket. Check if the bowl has no cracks. The chamber does not exert enough pressure on the lid during the process.
- For any other problems, consult **Technical Support Service. At sat@100x100chef.com**

DESPIECE Y RECAMBIOS:

1. Motor base
2. Mains (Specify country)
3. Mixing bowl
4. Methacrylate Lid
5. Sealing gasket
6. Pressing foam
7. Vacuum valve
8. Magnetic base with blades
9. User's Manual
10. Set of fuses

Request detailed list of elements and spare parts from SAT at:
sat@100x100chef.com - OFFICIAL TECHNICAL SERVICE
100%CHEF Rivero, 67 08032 Barcelona – SPAIN Tel. +34 93 429 63 40

DECLARACIÓN CONFORMIDAD “CE” | DÉCLARATION DE CONFORMITÉ “CE”
STATEMENT OF CONFORMITY “CE” | DICHIARAZIONE DI CONFORMITÀ “CE”

Nosotros: | Nous: | We: | Noi: Cocina sin límites, S.L.
Declara que: | Déclare que: | Declare that: | Dichiaro che:
Código | Code | Code | Codice prodotto
Modelo | Modèle | Type | Modello VORTEX 20/0007 - Vacuum Magnetic Stirrer

Cumple las directivas siguientes: | Accomplit les directives suivantes:
Meet the following directives: | Soddisfa le seguenti direttive:

73/23/CEE

Seguridad eléctrica | Sécurité électrique | Electrical safety | Sulla sicurezza elettrica

89/336/CEE

Compatibilidad electromagnética | Compatibilité électromagnétique
Electromagnetical compatibility | Compatibilità elettromagnética

Cumple las siguientes normas: | Accomplit les normes suivantes:
Meet the following standards: | Soddisfa le seguenti normative:

EN50081-1 | EN50082-1 | EN61010-1 | EN61326 | EN61010-2-020 | EN61010-2-041

Angel Salvador Esplugas
General Manager

Enero 2015 | Janvier 2015 | January 2015 | Gennaio 2015



Este manual es parte inseparable del aparato por lo que debe estar disponible a todos los usuarios del equipo. Le recomendamos leer atentamente el presente manual y seguir rigurosamente los procedimientos de uso para obtener las máximas prestaciones y una mayor duración del mismo.

This manual should be made available for all users of this equipment. To get the best results and a higher duration of this equipment it is advisable to read carefully this manual and follow the guidelines for use.