User's manual

Stainless-steel Preserver 27 ℓ





Illustration similar, may vary depending on model

Please read and follow the operating instructions and safety information prior to initial operation.

Technical changes reserved!

Illustrations, functional steps, and technical data may deviate insignificantly due to continuous further developments.





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Introduction

Thank you for choosing to purchase this quality product. To minimise the risk of injury, we ask you to always take some basic safety precautions when using this product. Please read this operating manual carefully and make sure that you understand it.

Keep these operation instructions in a safe place.

Safety instructions

- Modifications due to technical progress can be made by the manufacturer without advance notice and may not be considered yet in this user's manual.
- Before use, check the device for completeness and functionality.
- Never use a damaged or dysfunctional device. Only have the device repaired by a qualified person.
- Never apply excessive force when using the device.
- Beware of hot surfaces. Only touch the handles of the device during operation; wear heat-resistant gloves.
- The cable must not hang over sharp edges; it must be kept away from hot surfaces and naked flames.
- Never plunge the device or plug into water or other liquids. In case the device should fall into water, the plug must immediately be disconnected from the energy supply and the device must be checked by a qualified person before further use.
- Before cleaning the device, pull out the plug.
- Before cleaning the device, wait for the device to cool down completely.
- Never touch the plug with damp or wet hands.
- Only use the plug to pull out the cable.
- Make sure that the base housing the electrical connections never gets into touch with water. In case the base should have become wet inadvertently, wait for it to dry off completely.
- Never use the cable to carry the device.
- Never let the device operate without supervision.
- When opening the lid of the device during operation, hot vapours might escape. Risk of scalding!
- During operation, the device is very hot. Therefore, wear oven gloves.
- Keep children and other persons away from the device.
- Pull out the plug when the device is unused.
- During operation, the device must be placed on a stable, level, and heat-resistant surface.
- Place the device at a sufficient distance from flammable objects, liquids, and gases.
- The device may only be operated in a closed room.
- · Protect the device against rain and humidity.
- Do not store objects inside the preserver.

Intended use

- The device is suitable for preserving food and for keeping food warm.
- The device is not suitable for frying or use without filled-in liquid.



Main components



Nº	Name	Nº	Name
1	Lid	8	Countdown time set
2	Handles	9	Temperature display
3	Тар	10	Inlaid grid
4	Thermostat switch	11	Symbol "timer set"
5	Timer switch	12	Continuous operation (no timer)
6	Target temperature set	13	Warning symbol "refill water"
7	Heating-up display		

Start-up and use

- Display screen lit: device connected with net.
- Display screen not lit: device disconnected from net.

Attention! The bottom of the pot is equipped with a thermosensor that measures the temperature permanently. Do not damage this sensor! A precise control and setting of the temperature is important for the quality of the food to be preserved.

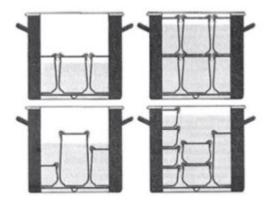
Preserving

Process

- 1. Put the preserving grid into the preserver.
- 2. Now place preserving jars (well closed ones!) onto the grid. A maximum of 14 jars with a capacity of 1 litre, placed one onto the other, can be sterilised inside the device.



3. Now fill water into the preserver until ¾ of the upper jars are in the water. Make particularly sure that the jars below are well closed lest water might introduce itself (see fig.).



- 4. Set the lid onto the pot.
- 5. Set the desired temperature with the help of the start/stop switch (see "Preserving charts" section).
- 6. Now the symbol is displayed. Heating up might take up to 90 min.
- 7. As soon as the temperature set is reached, the preserving time is counted down automatically (Symbol). Once the preserving time reached, the device is switched off automatically.
- 8. All adjustments can be modified during operation. For this purpose, switch off the device with the help of the start/stop switch, then make the modifications.
- 9. Water resting in the device can be drained via the tap. Place a heat-resistant recipient under the tap, then press down the tap lever. The water drains out. After the water is drained, wait for the device to cool down, then take out the jars.

Attention!

- Preserving jars are very hot after preserving. Burning hazard!
- To avoid burning, use a pair of preserving pliers to take the jars out.
- Leave clamps or other lid holders with the jars until these have completely cooled down.
- Then store preserving jars in a dry, cool, and dark place.

Preserving hints

- Tidiness and preparation of the food are the most important features. Fruit and vegetables should be of good quality, fresh, ripe, and well cleaned.
- Do not cut fruit or vegetables, just clean them well and allow the water to drip off them.
- Green beans and/or peas are better preserved after they have been slightly sweat.
- Thoroughly wash jars, cans, bottles, or caps with hot water, rinse them, and wait for them to dry off on a clean surface.
- Leave the caps in clean water until you use them.
- Do not use old or damaged caps.
- Fill up jars or bottles to 2 cm below the edge, when filling in mash (e.g., applesauce), only fill them to 4 cm below the edge.
- When preserving sausages, only fill jars or bottles to ¾ of their capacity.
- Close the jars tight with screwing caps, spring caps, or clamps.
- Close the bottles directly after preserving.
- Always place the jars on the grid.

Warming liquids, keeping liquids warm

- Then device is also suitable for warming up and keeping warm liquids, e.g., hot wine punch or other punch.
- Attention! Fill the device up to 4 cm below the edge, otherwise, the liquid might overflow.
- Set the lid on the pot, set the desired temperature with the help of the start/stop switch.



Warming up using the timer

- Set the desired warming-up time with the help of the timer switch (max. 120 min.).
- The device is switched on by pressing the start/stop switch.
- When the set time has elapsed, the device is switched off automatically.

Warming up in permanent operation

- By pressing the timer switch, the timer function is deactivated. The symbol will indicate that the device is not switched off automatically.
- For switching off the device, press the start/stop switch.

Other warming-up hints

- Regularly stir the liquid for the heat to be distributed evenly.
- Liquids that do not contain any solid components can be drawn off via the tap. For this purpose, hold a recipient (beaker, cup, etc.) under the tap, then press down the tap lever until the desired quantity has been extracted. After that, let the tap lever loose.
- Whenever you want to draw off larger quantities of liquid, pull the tap lever up until it is blocked. Now you can let it loose, and the liquid will flow out until the pot is empty.
- Attention! Only draw off clear liquids (no souped, etc.). Solid components of an un-clear liquid will jam the tap.
- Attention! When warming up soups, stews, etc., permanently and regularly stirring is vital lest the soup, stew, etc. be scorched.

Preserving charts

Fruit	Temperature (°C)	Time (min)
Apples (hard/soft)	85	40/30
Applesauce	90	30
Cherries	80	30
Pears (hard/soft)	90	40/30
Strawberries/blackberries	80	25
Rhubarb	95	30
Raspberries/gooseberries	80	30
Currants/cowberries	90	25
Apricots	85	30
Mirabelles/greengages	85	30
Peaches	85	30
Plums/prunes	90	30
Quinces	95	30
Blueberries	85	25

Vegetables	Temperature (°C)	Time (min)
Cauliflower	100	90
Asparagus	100	120
Peas	100	120





Carrots	100	90
Gherkins	85	30
Pumpkins	90	30
Kohlrabi	100	95
Brussels sprouts/red cabbage	100	110
Celery	100	110
Mushrooms	100	110
Beans	100	120
Tomatoes/tomato purée	90	30

Meat	Temperature (°C)	Time (min)
Roast (roasted thoroughly en bloc)	100	85
Bouillon	100	60
Game/poultry (roasted thoroughly)	100	75
Goulash (roasted thoroughly)	100	75
Sausage hash (raw)	100	110

Maintaining and cleaning

Attention! Before cleaning the device, pull out the plug and make sure that the device is not hot. Never plunge the device in water or other liquids.

Cleaning the pot

- Switch off the device and pull out the plug.
- Only clean the device with a slightly moist cloth. To clean away tenacious dirt, add a mild detergent.
- Do not use abrasive or caustic detergents. These might attack the surface and damage the
 device.
- Clean the grid in a mild soapy water, then rinse it with clear water.

Cleaning the tap

- For thoroughly cleaning the tap, you can screw off the lever.
- Put the tap lever in a mild soapy water and sway it.
- Rinse it with clear water.
- To clean the tap, have mild soapy water run through it.
- To clean away tenacious dirt, you can clean the inner part of the tap with a pipe-cleaner for example. Afterwards, have clear water run through the tap. Screw the lever back to the tap.





Decalcifying

- Scale deposits on the bottom of the device lead to loss of energy and reduce the service life of the device.
- Decalcify the device as soon as you see scale deposits.
- Use a common decalcifying agent.
- Proceed as it is described in the manual of the decalcifyer.
- Afterwards, clean the device with a lot of clean water.

General remarks

- For cleaning, never use aggressive detergents.
- Regularly check the plug for damages.
- Store the device in a dry and clean spot, away from frost.

Technical specifications

Supply voltage (V / Hz)	230 / 50	
Power consumption (W)	2000	
Temperature range (°C)	30–100	
Timer (min)	120	
Protection class	I	
IP code	IPX1	
Capacity (ℓ)	27	
Size (mm)	48 × 45	
Weight (kg)	approx. 4.8	





Regulations for waste disposal

The Waste Electrical and Electronic Equipment Directive (WEEE Directive, 2012/19/EU) of the EU was implemented in the German law related to electrical and electronic equipment and appliances.

All WilTec electric devices that fall under the WEEE directive are labelled with the symbol of a crossedout wheeled rubbish bin. This symbol indicates that this electric device must not be disposed of with the domestic waste.

WilTec Technik GmbH is registered with the German registration authority EAR (Stiftung Elektro-Altgeräte Register) under the WEEE-registration number DE45283704.

Disposal of used electrical and electronic devices (intended for use in the countries of the European Union and other European countries with a separate waste collection system for these devices).

The symbol on the packaging or the product itself indicates that this product must not be treated as normal domestic waste but must be disposed of at a recycling collection station for electrical and electronic waste.

By disposing of this product correctly, you contribute to the protection of the environment and the health of your fellow people. Inappropriate disposal threatens the environment and health.



Material recycling helps to reduce the consumption of raw materials.

Additional information about the recycling of this product can be provided by your local commune, the municipal waste disposal facilities, or the store where you purchased the product.

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