

USER MANUAL

KBU-50 / 120/ 180SA STEAK AGER FRIDGE



KBU50SA

KBU120SA

KBU180SA

(The model number in Australia is KB instead of KBU)

Thank you for purchasing our steak ager fridge. We hope that our advanced products will give your meat a different and pleasant taste. Before use, please read and follow all safety rules and operating instructions.

WARNING

**THE INFORMATION IN THIS DOCUMENT IS SUBJECT TO MODIFICATION WITHOUT ANY PRIOR NOTICE.
SOME MODELS ARE AVAILABLE IN DEDICATED COUNTRIES ONLY.**

No guarantee is provided if the Aged Steak is used for anything other than it was specifically designed. We are not responsible for any errors in this manual. We are not responsible for any spoilage or damage to steak or any other potentially damaged meat or any other contents. The warranty applies only to Steak Ager and does not apply to the content in the Steak Ager.

This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Children shall not make cleaning and user maintenance without supervision.

THIS APPLIANCE IS ONLY SUITABLE FOR THE COOLING OF MEAT OR FOOD IN COMMERCIAL ENVIRONMENT OR SIMILAR.

All other types of use are not permitted. Any misuse of the appliance may result in damage to the stored goods or spoilage. Furthermore, the appliance is not suitable for use in hazardous areas.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

NOTICES IN OPERATING

Climate Pattern

Climate pattern is the room temperature in which you can operate the device to maximum the cooling function.

Lower or higher room temperature may influence the device performance resulting in temperature fluctuation and failure to reach the desired temperature.

32°C±2°C (90°F±4°F) on appliances of climatic class 0,1,2,3,4, 6 or 8;

43°C±2°C (109°F±4°F) on appliances of climatic class 5 or 7

Please operate the product only in the specified room temperature.


DANGER: RISK OF CHILD ENTRAPMENT. BEFORE YOU THROW AWAY YOUR OLD STEAK AGER:

- Take off the doors.
- Leave the hanging rod and shelf in place so that children may not easily climb inside.
- When disposing of the appliance, do so only at an authorized waste disposal center.

- Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.
- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
- Clean regularly surfaces that can keep the water tank system and food in contact with contamination.
- If the product is used before power on, clean the water tank; it is recommended to clean the water tank every 5 days.
- This product is not suitable for storing frozen food.
- If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing within the appliance.
- If there are two or more different kinds of meat, before putting the food in the refrigerator, you need to pack it in a bag to avoid contamination caused by the two kinds of meat. This product is only suitable for pork and beef, other meats are not allowed.
- If there is liquid flowing out of the meat, it needs to be packed in a bag to avoid the problem that the product design structure is not easy to clean.

R600a WARNINGS

For your safety observe the following recommendations.

- This appliance contains a small quantity of R600a refrigerant which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect.
- During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
- Avoid using or manipulating sharp objects near by the appliances.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event any damage does occur, avoid exposure to open fires and any device which creates a spark. Disconnect the appliance from the mains power.
- Thoroughly ventilate the room in which the appliance is located for several minutes.
- Notify Customer Service for necessary action and advice.
- The room for installing the appliance must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed above in grams; it is also noted on the Rating Plate of the appliance.
- **WARNING:** To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.
- The symbol  is a warning and indicates the refrigerant and insulation blowing gas are flammable.
- **Warning:** Risk of fire / flammable materials

IT IS HAZARDOUS FOR ANYONE OTHER THAN AN AUTHORISED SERVICE PERSON TO CARRY OUT SERVICING OR REPAIRS TO THIS APPLIANCE.

WARNING: Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.

WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

WARNING: Do not damage the refrigerant circuit.

WARNING: Do not use electrical appliances inside the food storage compartments of the appliance.

WARNING: This appliance is not intended for use by persons (including children) with reduced Physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety;

WARNING: Children should be supervised to ensure that they do not play with the appliance;

WARNING: Do not use extension cords or ungrounded (two prong) adapters;

WARNING: If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified person in order to avoid hazard.

Attention:

When the Steak Ager is at “OFF” condition:

- Please take out all of goods from Steak Ager;
- Please keep Steak Ager clean

Allow 24 hours before switching on the Steak Ager. During this time we recommend that you leave the door open to clear any residual odors.

BEFORE LOADING & PLUGGING IN THE STEAK AGER

Important: All models without front venting (air opening) are strictly for free standing only. (See technical chart)

RECOMMENDATIONS:

The location you have selected for your Steak Ager should:

- be unencumbered and well ventilated;
- be well away from any heat source and direct sunlight;
- not be too damp (laundry, pantry, bathroom etc.);
- have a flat floor;
- have a standard and reliable electricity supply (standard socket to country standards, linked to the ground), it is NOT recommended to use a multi-socket or extension lead;
- have a surge protector fitted to the electrical outlet;

- Away from the microwave oven. Certain microwave ovens do not have wave interference shield. When placed within 1 meter vicinity of the Steak Ager, they may affect the operation of the Steak Ager.

NOTES:

- KB50SA/KBU50SA models are built-in ONLY
- KB120SA/KBU120SA, KB180SA/KBU180SA models are Both built-in and free-standing type as per the drawings thereafter.

Steak Ager should be install at suitable ambient temperature (please refer the end of User Manual). If the temperature is higher or lower the ambient temperature range, it will affect temperature fluctuation and can't reach cooling performance.

GROUNDING INSTRUCTIONS:

The Steak Ager must be grounded in case of wire leakage. Grounding reduces the risk of electrical shock. The Steak Ager is equipped with a power cord having a grounding wire and plug. The Steak Ager plug must be plugged into a properly affixed and grounded electrical outlet.

Note: In locations where there is frequent lightning, it is advisable to use surge protectors.

Improper use of the grounding plug can result in the risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood. If the supply cord is damaged, it must be replaced by a qualified person in order to avoid electrical hazard.

INSTALLING YOUR STEAK AGER

Unpack and remove all of the protection and adhesive strips from the packaging around and inside the Steak Ager.

The Steak Ager must be positioned such that the plug is accessible. Release the power cord. Move your Steak Ager to its final location. The Steak Ager should be installed in a suitable place where the compressor will not be subject to physical contact.

LEVELING YOUR STEAK AGER:

Steak Ager must be leveled BEFORE loading your Steak Ager.

Your Steak Ager is equipped with 4 adjustable feet to facilitate easy leveling. recommends that you tighten the back feet to the maximum and adjust the front feet to level the Steak Ager.

INSTALLATION INSTRUCTIONS **FOR BUILT IN STEAK AGER:**

FRONT VENTING STEAK AGER ONLY.



1. “Built in” Steak Ager are front venting but are not designed to be fully integrated behind a joinery door.
2. Please follow the installation diagram when installing built-in Steak Ager. No less than the minimum installation dimension.
3. Built-in Steak Ager draw air from right of ventilation frame and expel through left of ventilation frame under the front door.
4. “Built-in” Steak Ager have a power switch located on the control panel so power point location is not critical.
5. The Steak Ager requires a standard 240 volt/10 amp power point. (Or according to different countries specifications).
6. The power cord is 2.0m in length and is fixed on the right side at the back when looking from front of cabinet.
7. As with most appliances of today, the Steak Ager has sensitive electronic components which are susceptible to damage through lightning and electricity supply faults. It is therefore advised to use a power surge protector to avoid problems of this nature.
8. Air vent on door must be provided for built-in Steak Ager when a wood door installed.

In Hot climate zone, an air vent or grid, with a minimum ventilation size of 200mm x 40mm MUST be cut out at the rear top of the back partitioning or at the top of either side of the partitioning, allowing cool fresh air full access to flow into the 30mm gap located at the rear of the cabinet.

This air vent or grid must not be opened on the same side as other appliances such as ovens or an area that is sealed and without access to fresh cool air. Failing to comply with the above specifications could result in WARRANTY void.

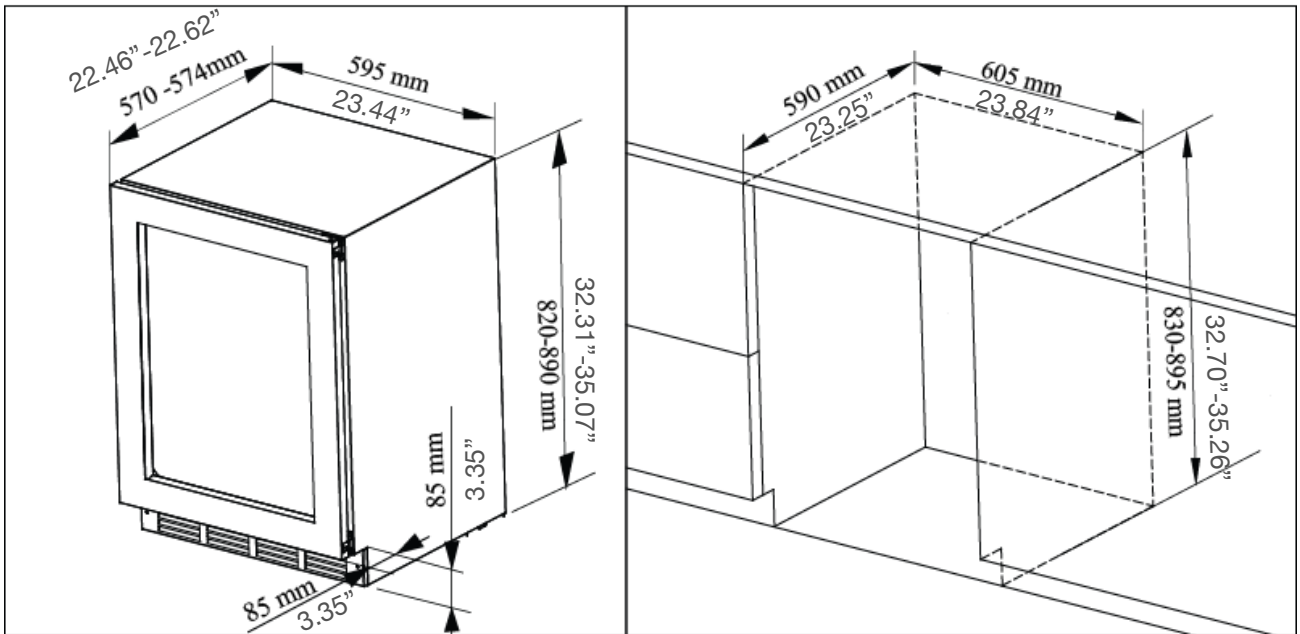
INSTALLATION DRAWINGS FOR BUILT IN STEAK AGER:

UNDER BENCH FRONT VENTING STEAK AGER ONLY.

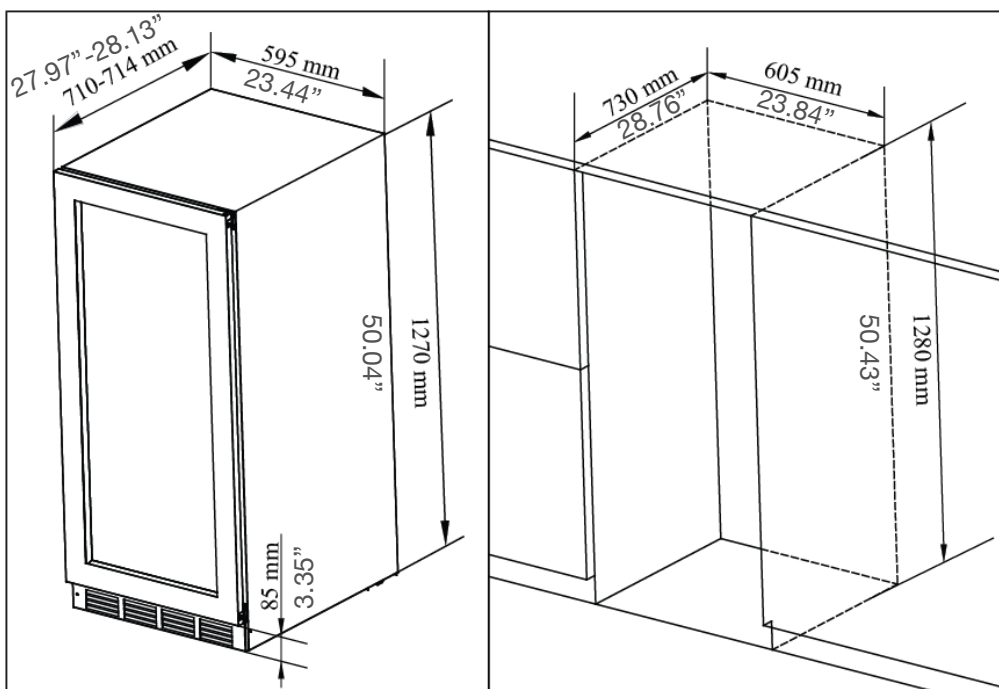
Note: The appliance must be positioned so that the plug is accessible after installed.

DIMENSIONAL DRAWINGS:

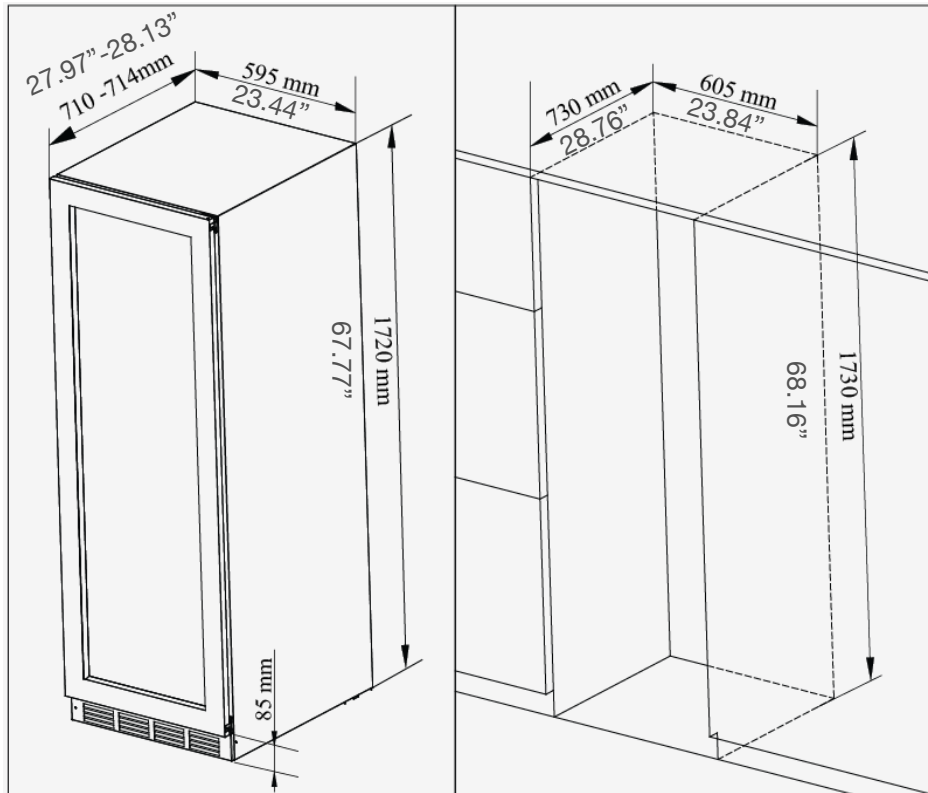
KB50SA/KBU50SA



KB120SA/KBU120SA

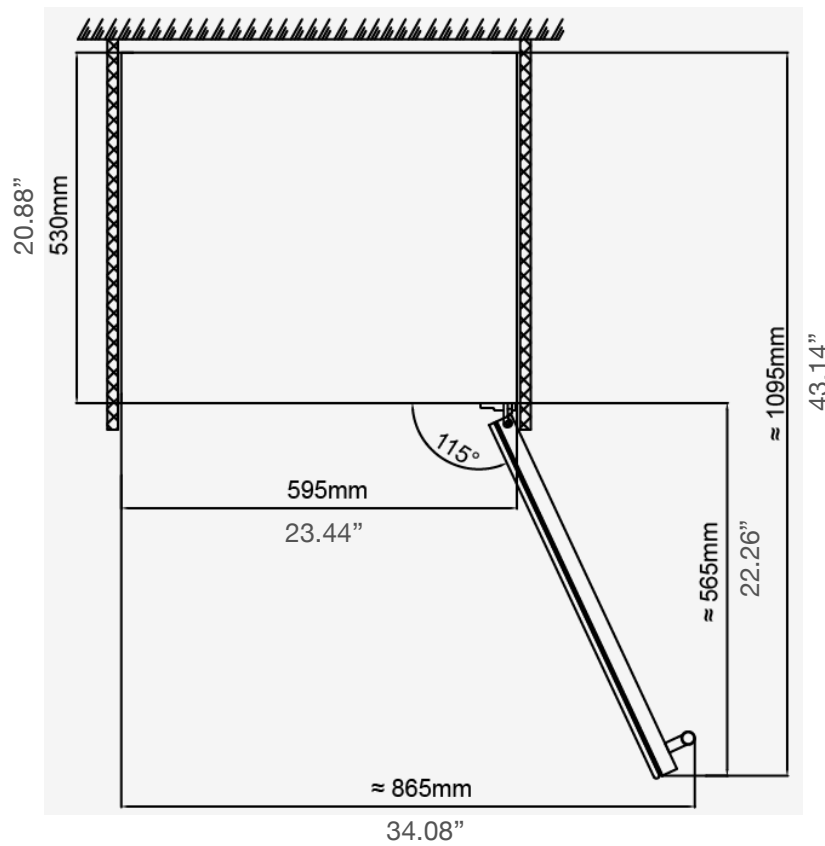


KB180SA/KBU180SA

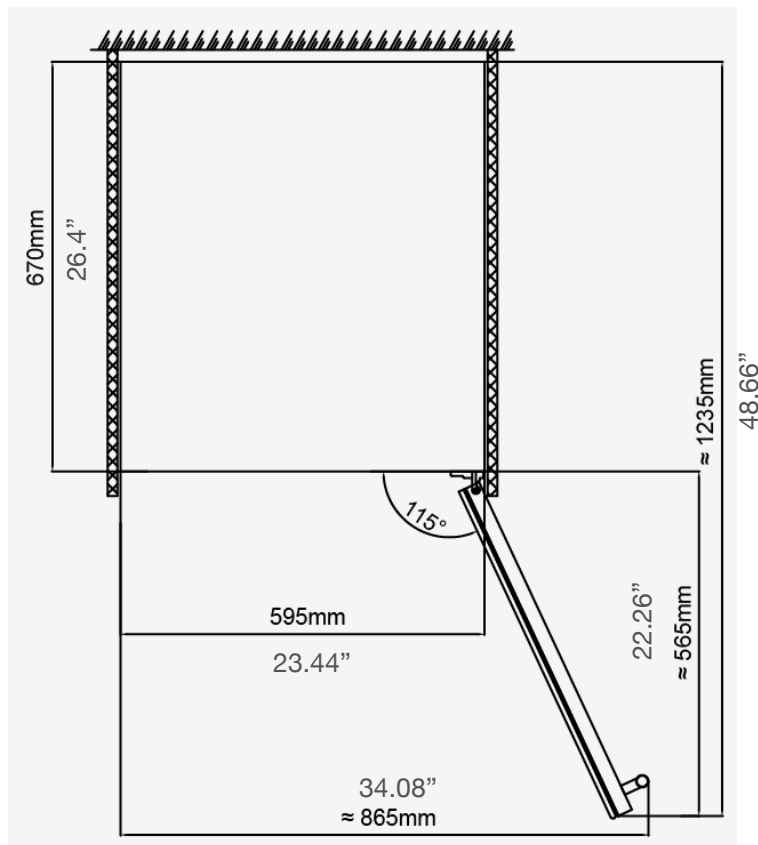


OPEN ANGLE SIZE DRAWINGS:

KB50SA/KBU50SA

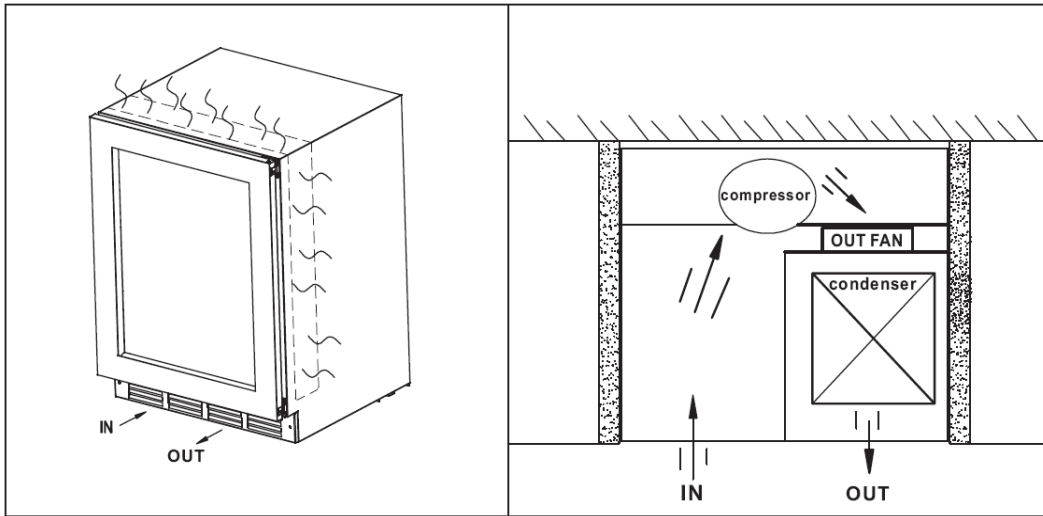


KB120SA/KBU120SA / KB180SA/KBU180SA



RADIATOR SYSTEM DESCRIPTION

KB50SA/KBU50SA/KB120SA/KBU120SA/KB180SA/KBU180SA Models use side anti-dew tube and Independent cooling system.



TURNING ON YOUR STEAK AGER

Plug in and switch on the cellar by pressing on the power button for a few seconds.

When you use the Steak Ager for the first time (or restart the Steak Ager after having it shut off for a long time), there will be a few degrees variance between the temperature you have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the Steak Ager is running for a few hours everything will stabilize.

Important: If the unit is unplugged, power is lost, or turned off, wait 3 to 5 minutes before restarting the unit. The Steak Ager will not start if you attempt to restart before this time delay.

OPERATING NOISES

To reach the desired temperature settings, Our Steak Ager, like all Steak Ager operating with compressors and fans, may produce the following types of noises. These noises are normal and may occur as follows:

- Gurgling sound - caused by the refrigerant flowing through the appliance's coils.
- Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas to produce cold.
- Fan operating sound - to circulate the air within the Steak Ager.
- Pa Pa sound – Solenoid valve start sound

An individual's perception of noise is directly linked to the environment in which the Steak Ager is located, as well the specific type of models. Our Steak Ager are in line with international

standards for such appliance. We will always do its utmost to satisfy its customers but will not retake possession of the goods due to complaints based on normal operating noise occurrences.

STARTER -TIPS

1. Clean the inside of the Steak Ager with disinfectant, which shouldn't be aggressive.
2. If ordered: unpack the salt blocks and remove the foil. Put the salt blocks in the stainless steel tray and place the tray at the bottom of the cabinet. Please check every 2-3 days if there is any remaining water on the salt blocks, if so, please remove the water.
3. The temperature and humidity are already set on 1°C (34°F) and 85% humidity which are the perfect setting for dry aging beef & pork.
4. The meat for the dry aging must be fresh, perfect would be max.5 days after slaughtering. Even vacuum matured meat can be used, but for a maximum of 14 days (please remove foil)
5. Our recommendation for the best dry aged beef: use meat from a young cow with an ordinary fat cover plus good marbling.
6. Hang the complete back on the hangers of your Steak Ager or put the individual cuts on the shelves.
7. Load capacity: max.2x half strip loins on the bone with a length of 0.5m, therefore you will need 2 hangers.
8. Load capacity with shelves: max.20kg individual pieces or cuts will fit on our shelves.
9. When maturing individual cuts on the shelves, pay attention on a protective fat layer which prevents too much wastage and if possible let it mature on the bone. Ideal size approx.2-4 kg / cut.
10. Please wear protective gloves at each contact with the meat, DON'T touch the meat without gloves!
11. The perfect maturing time is between 25-28 days, but more than 4 weeks is also possible.

TEMPERATURE SETTINGS

IMPORTANT: THE LED DISPLAYS BY DEFAULT THE ACTUAL INTERNAL AIR TEMPERATURE.

The temperature settings are pre-set at the factory as follows. In the event of a power interruption, all previous temperature settings are automatically erased and it will revert to the preset temperature settings.

The electrical board of all models comes with memory function.

It is important to understand that there is a difference between the temperature inside the Steak Ager and the temperature shows on display panel: You will need to wait approximately 12 hours before noticing the effects of temperature adjustment if the steak ager with full loading.

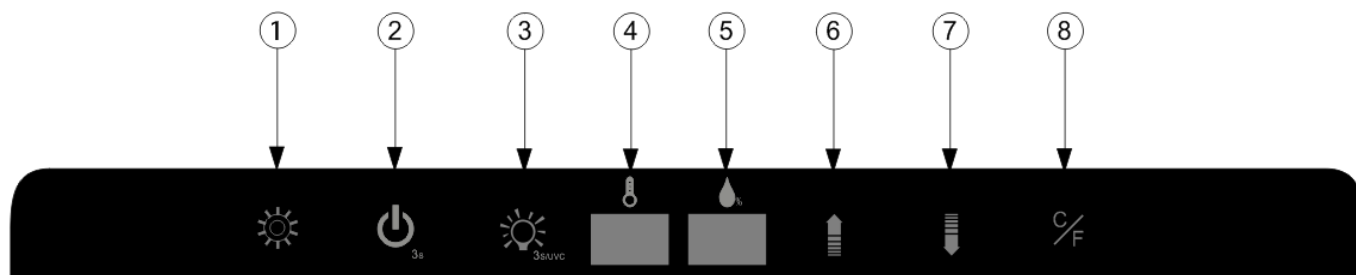
Once the temperature is set, please don't adjust it frequently. The thermostat will maintain the temperature inside the Steak Ager within a +/- 2.5°C (4.5°F) (range. But the thermal inertia of the

Steak Ager and the glass is such that within this temperature range, the actual temperature of the Steak Ager will only fluctuate 0.5°C to 1°C (1°F to 2°F).

TEMPERATURE DISPLAY BOARD

OPERATING INSTRUCTION:

INSTRUCTIONS FOR LED PANEL OPERATION




➤ ①  Function switch button:

Press one time ,the window ④ and window ⑤ to switch temperature and humidity function, and press the button ⑥ or ⑦ to increase or decrease temperature and humidity.

➤ ②  ON/OFF the power button:

Press the button 3 seconds to power off. Remark: The other functions will turn off except light switch when the power turns off. Press again (without delay), the power turns on.

➤ ③  UV system control instruction

1. Automatic control: The machine is power on. If the UV light doesn't be turned on by human, the UV light will turn on for every 24 hours.The times will be 1 hour.It means every 24 hours, the UV light will be on 1 hour.

2. Manual control: The machine is power on.Please press light button 3 seconds, the UV light will be always on.Please press light button 3 seconds again, and then the UV light will turn off.

3. When the UV light turn on ,the UV light will be closed when door is open ,and it will be on when door is closed.

Note: The life of the UV lamp is 12 months. Exceeding the service life will greatly reduce the anti-virus effect of the UV lamp.

➤ ④  Display Window:

Display actual temperature,

➤ ⑤  Display Window:


Display actual humidity

➤ ⑥  Temperature setting up button :

Press one time, Temperature /Humidity will increase 1 degree Celsius / 1%RH.

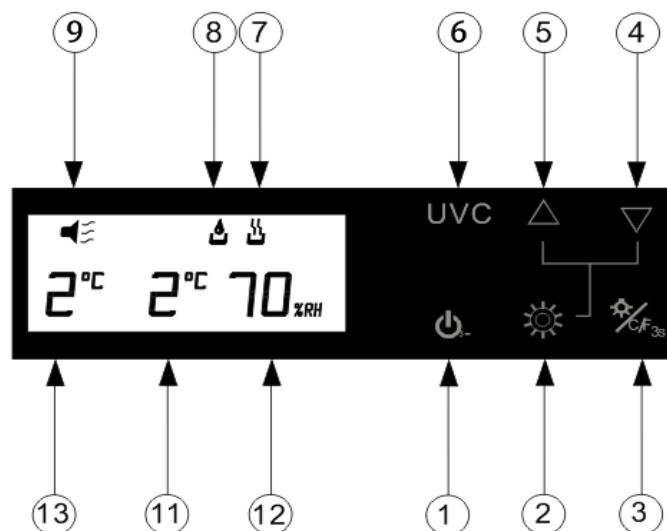
➤ ⑦  Temperature setting down button :

Press one time, Temperature /Humidity will decrease 1 degree Celsius / 1%RH.

➤ ⑧  C/F display conversion function keys:

Set the conversion degrees Celsius / Fahrenheit display, each press this button, the display window will be into degrees Celsius or Fahrenheit.

LCD DISPLAYER OPERATION GUIDE



- ① Power Switch ② Function Keys ③ Lamp/Fahrenheit/Celsius change Keys
- ④ Temperature/Humidity setting down ⑤ Temperature/Humidity setting up
- ⑥ UVC Lamp ⑦ Humidifying ⑧ Dehumidification ⑨ Alarm Icon
- ⑩ Setting temperature display ⑪ Actual temperature display ⑫ Humidity display

①  Power Switch :

Power-on State: Continue to press power switch and the window will ⑪ count down 3-2-1, and power off, the whole machine turns off.


Standby State: Press 3 seconds continuously and power on, the machine turns on.

②  Function Key/Switch button :

Press the window ⑪ and ⑬ to switch, Press ④ and ⑤ to set upper a lower temperature and humidity.

③  Light/Fahrenheit/Celsius Switch button :

Press the light each time, the light will be ON or OFF. Press 3 seconds and display screen will be converted to Celsius or Fahrenheit degrees.

④  Setting down button :

Temperature or humidity will decrease by 1°C or 1% per press.

⑤  Setting up button :

Temperature or humidity will increase by 1°C or 1% per press.

⑥ **UVC** UV system control instruction

1. Automatic control: The machine is power on. If the UV light doesn't be turned on by human, the UV light will turn on for every 24 hours. The times will be 1 hour. It means every 24 hours, the UV light will be on 1 hour.
2. Manual control: The machine is power on. Please press light button 3 seconds, the UV light will be always on. Please press light button 3 seconds again, and then the UV light will turn off.
3. When the UV light turn on, the UV light will be closed when door is open, and it will be on when door is closed.

Note: The life of the UV lamp is 12 months. Exceeding the service life will greatly reduce the anti-virus effect of the UV lamp.

⑦  humidification System :

Indicates the humidification function is started.

⑧  Dehumidification System:

Indicates the dehumidification function is started.

⑨  The Fault System :

Indicates that the fault alarm function is started.

⑩ Setting Temperature Display: Display setting temperature

⑪ Actual Temperature display: Display actual indoor temperature

⑫ HuHumidity Display: Display setting humidity and actual humidity.

DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION

Your Steak Ager is designed with “Auto-cycle” defrost system. During “Off-cycle” the refrigerated surfaces of the Steak Ager defrost automatically. Defrost water from the Steak Ager storage compartment drains automatically and part of it goes into a drainage container, which is located

at the back of the Steak Ager, at the bottom of the compressor. The heat is transferred from the compressor and evaporates any condensation that has collected in the pan. Part of the remaining water is collected within the Steak Ager for humidity purposes.

This system enables the creation of the correct humidity level inside your Steak Ager required by the natural cork to maintain a long lasting seal.

Notes: The water collected by condensation, is therefore recycled. Under extremely dry environmental conditions, you may have to add some water into the water container provided with your Steak Ager.

All units are equipped with a double layers Low-E glass door that has a third internal acrylic layer to minimize condensation on the glass door.

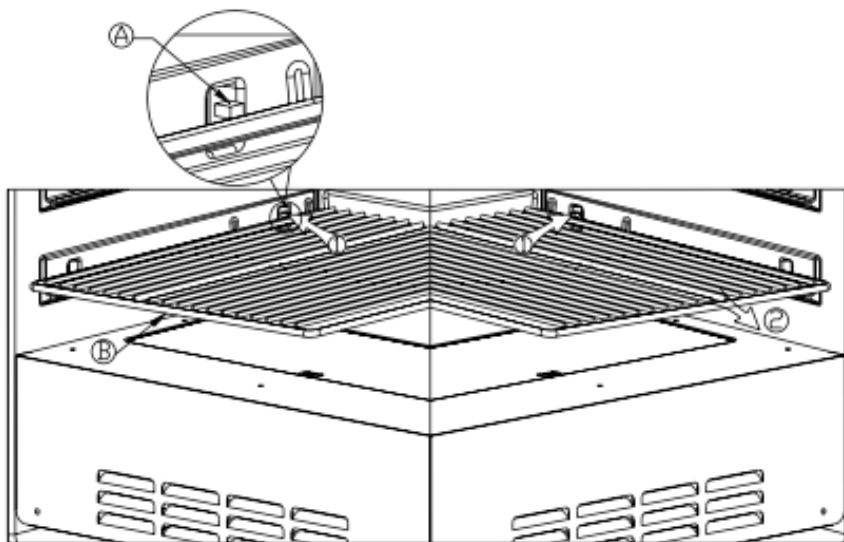
The Steak Ager is not totally sealed; fresh air admission is permitted through the drainpipe.

Notes: During the refrigerating cycle, heat is given off and disperses through the external surfaces of the Steak Ager. Avoid touching the surfaces during those cycles.

REMOVING SHELF

Shelf taking: According to below instruction drawing to press one side of shelf limit pin①, extract and remove the shelf from the other side of support bracket②, then take off the shelf following the arrow mark ③.

Shelf installation will be opposite with shelf taking.



1. "A" is shelf limit pin
2. "B" is shelf

HUMIDIFICATION SYSTEM DESCRIPTION:

This product has automatic humidification function. The humidification system is inside the fan cover. If there is no maintenance requirement, it is forbidden to open and pull out! This product has a watering reminder function. When the water tank is short of water, there will be a buzzer prompt, and the display window will display “ E5” indicates a water shortage fault, and the light will flash when this fault occurs;

INSTRUCTIONS FOR ADDING WATER AND REPLACING ABSORBENT COTTON

Note: KBU50SA need to add water manually, KBU120SA, KBU180SA have automatic water adding function

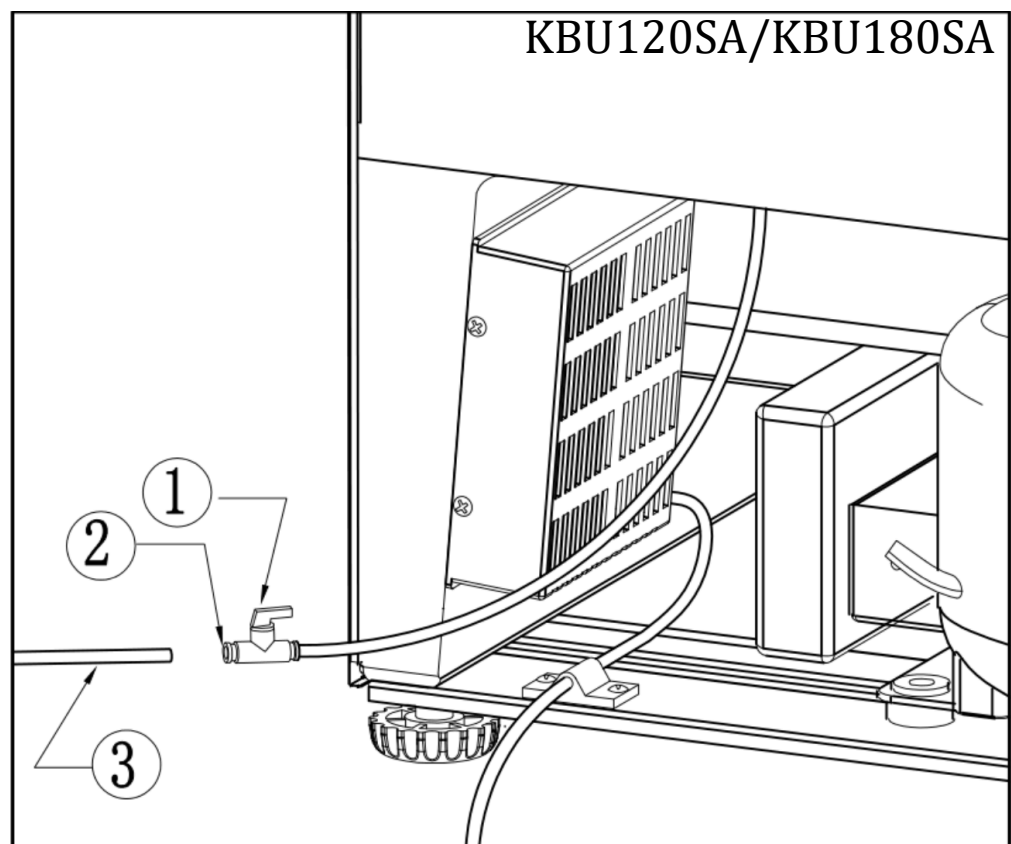
For Model KBU120SA / KBU180SA

VERY IMPORTANT NOTICE: There must be pure water near KBU120SA/KBU180SA Location. Before you use the steak ager, connect the water inlet pipe first and then open the inlet valve to confirm that there is water entering the water tank .

① Water inlet valve

② Water inlet

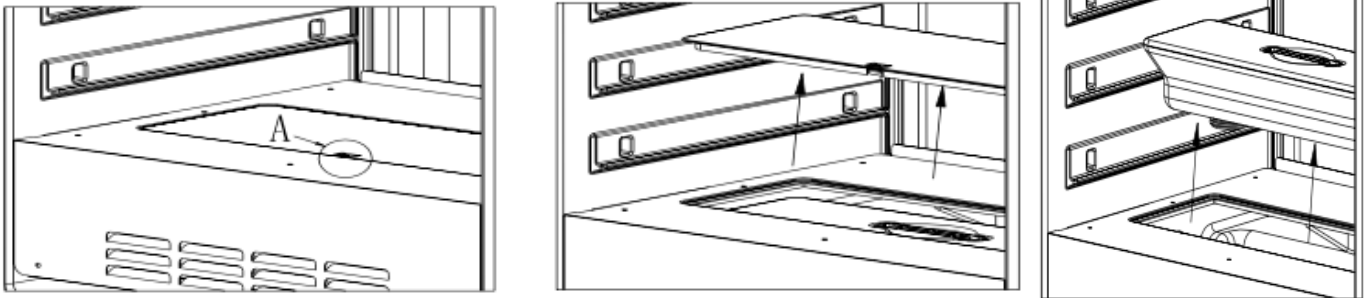
③ Water inlet pipe



For KBU50SA model:

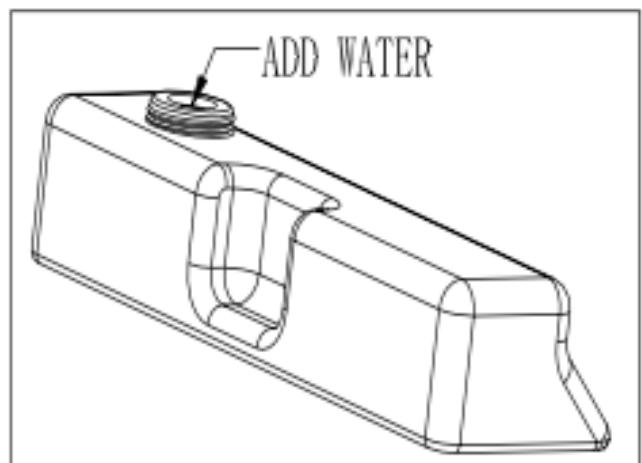
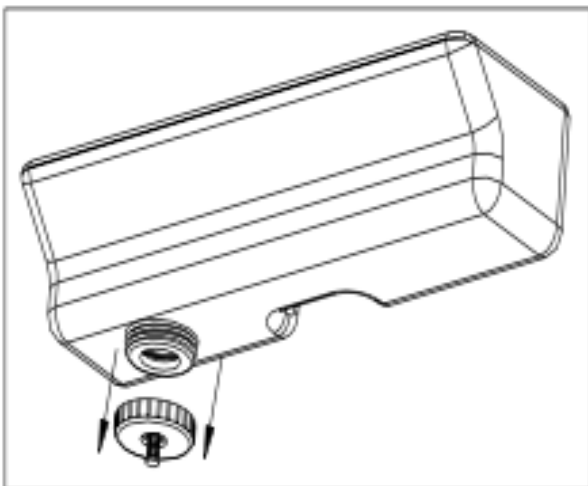
The following is a schematic diagram of the addition of water for KBU50SA

1. First, press the arrow to open the water tank cover A;



2. After opening the water tank cover, you can see the water tank, take out the water tank according to the arrow direction;

3. Then rotate the water tank cover at the bottom of the water tank. After opening, you can add water. After adding water, put it back into the product, cover the water tank cover, and complete the water adding operation.

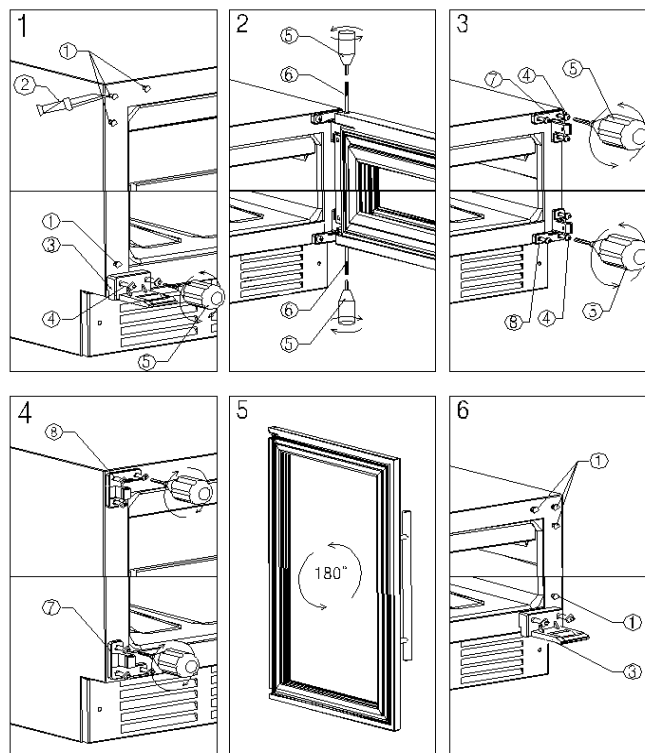


REVERSIBILITY OF THE DOOR

Warning: To avoid accidents during the process of changing the door, we recommend that you get assistance. The glass door is heavy and may cause injury if dropped.

- Depending on to the model and the type of handle your Steak Ager is equipped with, you may have to reverse the door through 180 degrees.
- Depending on the type of handle your Steak Ager is equipped with, the door may not be reversible or may require that a left or right opening door be ordered to change the opening side.

1. To put the cabinet on open operation place, the door opened to the maximum angle
2. Use small knife(2) to take off the decorative nail (1) on opposite side (Drawing 1);
3. Use the inner six angle screwdriver (Tool 5) to disassemble the screws(4) of drop-proof device (3), then remove the drop-proof device .(Drawing 1)
4. Hold the door, use six angle screwdriver (Tool 5) to screw out the door shaft core(6) from the two ends of the top of the door. Take out the door and set aside. (Drawing 2)
5. Discharge the upper and lower door hinge(7)(8) by M5 inner six angle screwdriver (Tool 5) , then to assemble the door hinge on the opposite side. (Drawing 3 and 4)
6. Reverse the door 180 degrees, then Install the door on the opposite side of the cabinet. (Drawing 5)
7. Finally, install the decorative nail and drop-proof device at the opposite side. (Drawing 6)



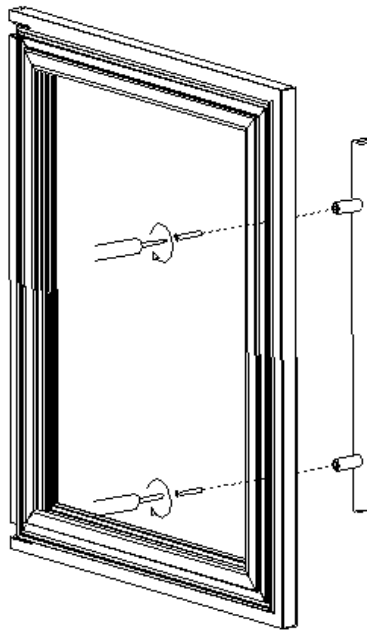
- | | | |
|---------------------|-----------------------------|----------------------|
| 1. Decorative nail | 2. Knife | 3. Drop-proof device |
| 4. M5 six angle | 5. M5 six angle screwdriver | 6. Door spindle core |
| 7. Upper door hinge | 8. Lower door hinge | |

Door timeout alarm:

If the door is open more than 5 minutes, the door alarm system will be on, the LED lights is flickering, prompt to close the door. The alarm lights are cleared automatically after closing the door.

Handle Installation Method

1. Take out handle from cabinet, then take out 4 * 35 screws from accessory bag
2. Pull open door seal from the side of door, then insert screws into the 2 handle holes on side of door, then put the screws alignment the hole of handle , tighten the screws by Phillips screwdriver, then compress the door seal.



If the screws holes of the handle don't match perfectly with the holes of the door ,please use the electric drill to drill the holes of the door a bit big (in surface side) , in order to install the handle perfectly

MEAT QUALITY RECOMMENDATION

The best meat recognized for Dry aging is rib-eye on the bone. It is always best to purchase from a dealer who sources their meat from a good quality abattoir.

The younger the animal the better the result. It is always recommended to buy a piece of meat that has a good fat content and a high rate of internal marbling. It is advisable to mature the meat on the bone either hanging or in the largest possible joints. The reason for this is to minimize the pure meat exposed to the air, reducing weight loss.

The Dry Aging period is recommended for at least 21 days, only the flavor becomes more intense. Please note: A maturing period of up to 6 weeks is possible. The hygienic handling of food should always be addressed for best results. When the process is complete, the thin crust is trimmed off ready to be de-boned or cut into steaks.

OPERATION ANOMALIES

Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it. Check fuse, if any. Make sure that the door is closed properly.

PROBLEM	POSSIBLE CAUSE
Steak Ager does not operate.	Not plugged in. The appliance is turned off. The circuit breaker tripped or the fuse is broken.
Steak Ager is not cold enough.	Check the temperature control setting. External environment may require a higher setting. The door is opened too often. The door is not closed completely. The door gasket does not seal properly.
Turns on and off frequently.	The room temperature is hotter than normal. The door is opened too often. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly.
The light does not work.	Not plugged in. The circuit breaker tripped or a blown fuse. The bulb is out of order. The light button is "OFF".
Vibrations.	Check to assure that the Steak Ager is level.
The Steak Ager seems to make too much noise.	The rattling noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your Steak Ager. Contraction and expansion of the inside walls may cause popping and crackling noises. The Steak Ager is not level.
The door will not close properly.	The Steak Ager is not level. The door was reversed and not properly installed. The gasket is faulty. (magnet or rubber is spoiled) The shelves are out of position.

If your Steak Ager appears to be malfunctioning, unplug it and contact your after sales service. Any intervention on the cold circuit should be performed by a refrigeration technician who should

carry out an inspection of the circuit sealing system. Similarly, any intervention on the electrical circuit should be performed by a qualified electrician.

Notes: Any intervention performed by a non- authorized technician We will lead to the warranty being considered as null and void.

POWER FAILURES


In the event of a power interruption, all previous temperature settings are automatically preservation and it will revert to a preset temperature setting. (See preset chart)

Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect Steak Ager's temperatures. To avoid sudden change of temperature while the power is off, you should avoid opening the door. For longer period of power failure, do take steps to protect your meat or food.

IRRESPECTIVE OF THE CAUSE, IF YOU NOTICE EITHER ABNORMAL TEMPERATURE OR HUMIDITY LEVELS INSIDE YOUR STEAK AGER, BE REASSURED THAT ONLY LONG AND FREQUENT EXPOSURE TO THESE ABNORMAL CONDITIONS CAN CAUSE A DETRIMENTAL EFFECT ON YOUR MEAT OR FOOD.

Before disposal of the appliance

1. Disconnect the main plug from the main socket.
2. Cut off the main cable and discard it.

	Correct disposal of this product
	<p>This symbol on the product, or in its packaging, indicates that this product may not be treated as household waste. Instead, it should be taken to the appropriate waste collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by the inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council, your household waste disposal service, or the shop where you purchased the product.</p>

TROUBLESHOOTING GUIDE

Common problems may easily be solved, saving you the cost of a possible service call. Please read carefully the instruction manual and revert to troubleshooting guide chart.