

# USER MANUAL

KBU50 / KBU120/ KBU180SA STEAK AGER FRIDGE



## Description of Product Number:

KBU: KingsBottle USA  
KB: KingsBottle (Australia)

SA: Steak Ager Fridge  
SS: Glass Door With Stainless Steel Door Frame  
FG: Borderless Black Glass Door

## PLEASE NOTE:

- Before connecting the refrigerator to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Every time the unit is powered ON, there will be a 6-minute delay for the compressor to start.
- This appliance is using flammability refrigerant, flammable and explosive articles should not be put in or near the cabinet, to avoid the fire or explode caused.

# STEAK AGER FRIDGE

# **IMPORTANT NOTE:**

**THIS DOCUMENT MAY UNDERGO MODIFICATIONS WITHOUT PRIOR NOTICE, AND SOME MODELS MAY BE AVAILABLE ONLY IN SPECIFIC COUNTRIES. THIS MANUAL SPECIFICALLY APPLIES TO THE STEAK AGER APPLIANCE AND NOT ITS CONTENTS.**

## **SAFETY INSTRUCTIONS:**

- 1. Product Use:** This appliance is intended for cooling meat or food in a commercial environment or similar. It is not suitable for other uses. Misuse may lead to damage or spoilage of stored goods.
- 2. Hazardous Materials:** Do not store explosive substances such as aerosol cans with flammable propellants in this appliance.
- 3. Child Safety:** This appliance can be used by children aged 8 years and older, or by individuals with reduced physical, sensory, or mental capabilities, provided they are supervised and understand the associated hazards. Children should not play with the appliance or attempt cleaning and maintenance without supervision.
- 4. 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
- 5. Disposal:** Before disposing of the appliance, remove the doors and secure them to prevent unauthorized access. Dispose of the appliance at an authorized waste disposal center.
- 6. Cleaning:** Clean surfaces that come into contact with the water tank system and food regularly. Clean the water tank every 5 days if used frequently.
- 7. Frozen Food:** This product is not suitable for storing frozen food.
- 8. Extended Inactivity:** If the refrigerator is left empty for an extended period, switch it off, defrost it, clean it, dry it, and leave the door open to prevent mold growth.
- 9. Meat Storage:** When storing different types of meat, pack them separately to avoid cross-contamination. This appliance is suitable for pork and beef only.
- 10. Liquid Leakage:** If meat releases liquid, pack it in a bag to prevent difficulties in cleaning the appliance's design structure.

## **R600A REFRIGERANT WARNINGS**

- This appliance contains environmentally friendly but flammable R600a refrigerant, which does not harm the ozone layer but is flammable. Take care not to damage the refrigerant circuit during transportation and installation.
- Avoid using sharp objects near the appliance to prevent refrigerant leakage, which can be ignited and damage the eyes.

- In case of damage, disconnect the appliance from the mains power, ventilate the room, and contact Customer Service for assistance.
- Ensure the installation room has adequate space for the refrigerant quantity contained within the appliance.
- The appliance must be grounded to reduce the risk of electrical shock. Replace damaged cords promptly.

## **INITIAL SETUP**

1. **Before Use:** Empty the Steak Ager and clean it thoroughly when it is in the "OFF" condition. Keep it clean before plugging it in.
2. **Wait Time:** Allow 24 hours before turning on the Steak Ager, and during this period, keep the door open to clear any residual odors.
3. **Proper Location:** Ensure the location of your Steak Ager meets specific requirements, such as ventilation, distance from heat sources, and a reliable electrical supply.

## **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**

1. **Unpacking and Setup**
  - Carefully unpack your Steak Ager, removing all protective materials and adhesive strips from both the exterior and interior packaging.
  - Ensure that the Steak Ager is positioned with accessible plug and release the power cord.
  - Move your Steak Ager to its intended location, making sure it is placed where the compressor is shielded from physical contact.
2. **Leveling Your Steak Ager**
  - Before loading your Steak Ager, it must be properly leveled.
  - Your Steak Ager comes equipped with four adjustable feet for easy leveling. We recommend tightening the back feet to their maximum and adjusting the front feet to achieve a level position.
3. **Built-In Steak Ager Overview**

- Our "built-in" Steak Ager units are front venting but are not intended to be fully integrated behind joinery doors.
- Please refer to the provided installation diagram and ensure compliance with the minimum installation dimensions.

#### 4. Air Flow

- Built-in Steak Ager units draw air from the right side of the ventilation frame and expel it through the left side of the ventilation frame beneath the front door.

#### 5. Power Supply

- The Steak Ager is equipped with a power switch located on the control panel, allowing flexibility in power point location.
- It requires a standard 240-volt/10-amp power point (or as per country-specific specifications).
- The power cord is 2.0 meters in length and is fixed on the right side at the rear when viewed from the front of the cabinet.

#### 6. Surge Protection

- Like most modern appliances, the Steak Ager contains sensitive electronic components that may be vulnerable to lightning and electrical supply issues. We recommend using a power surge protector to safeguard against potential damage.

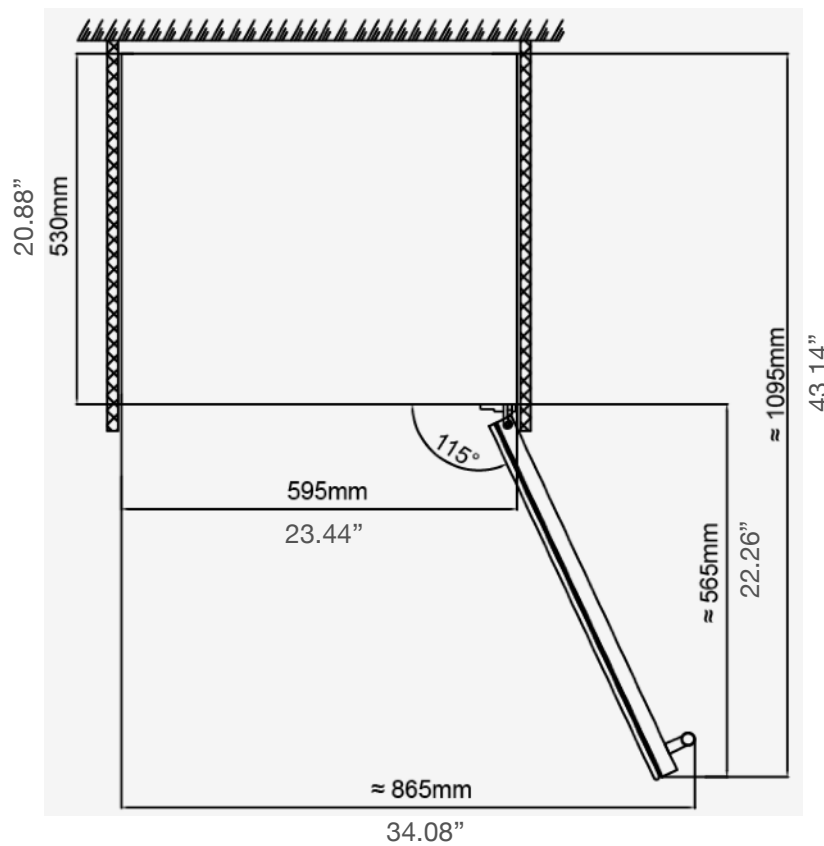
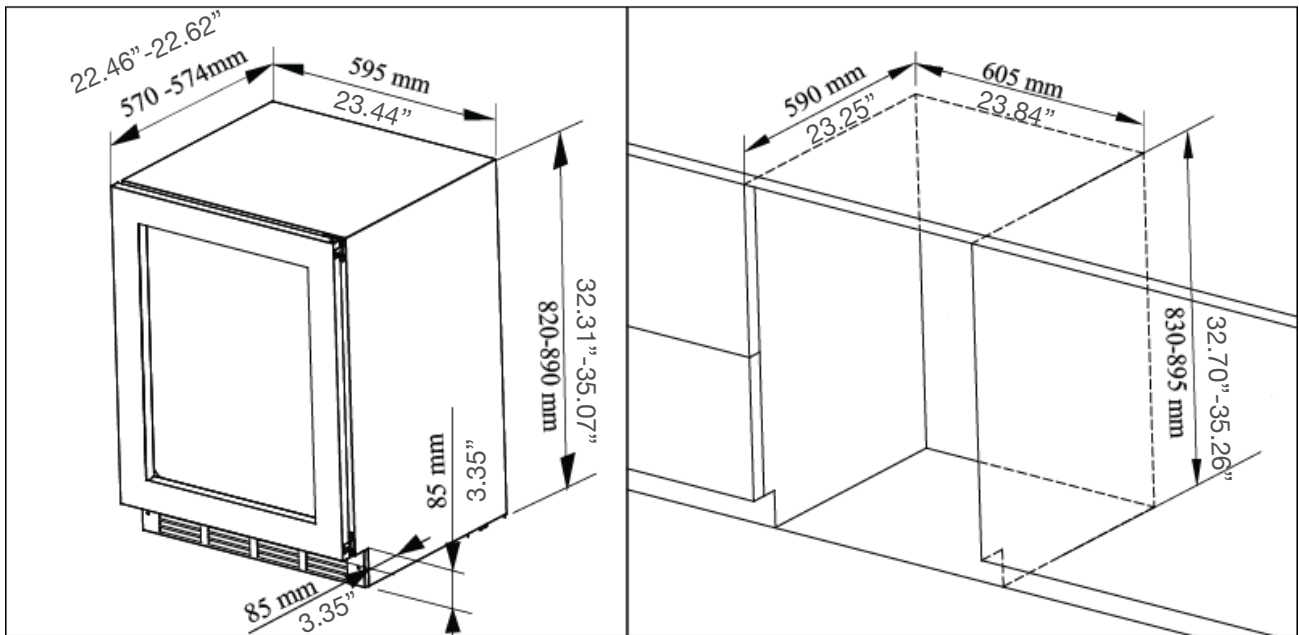
#### 7. Air Vent Requirements

- For built-in Steak Ager units, when installing a wood door, an air vent on the door must be provided.
- In hot climate zones, it is essential to cut out an air vent or grid, with a minimum size of 200mm x 40mm, at the rear top of the back partitioning or at the top of either side of the partitioning. This allows cool, fresh air to flow freely into the 30mm gap located at the rear of the cabinet.
- Ensure that this air vent or grid is not obstructed on the same side as other appliances such as ovens or in an area that is sealed without access to fresh, cool air. Failure to comply with these specifications could void the warranty.

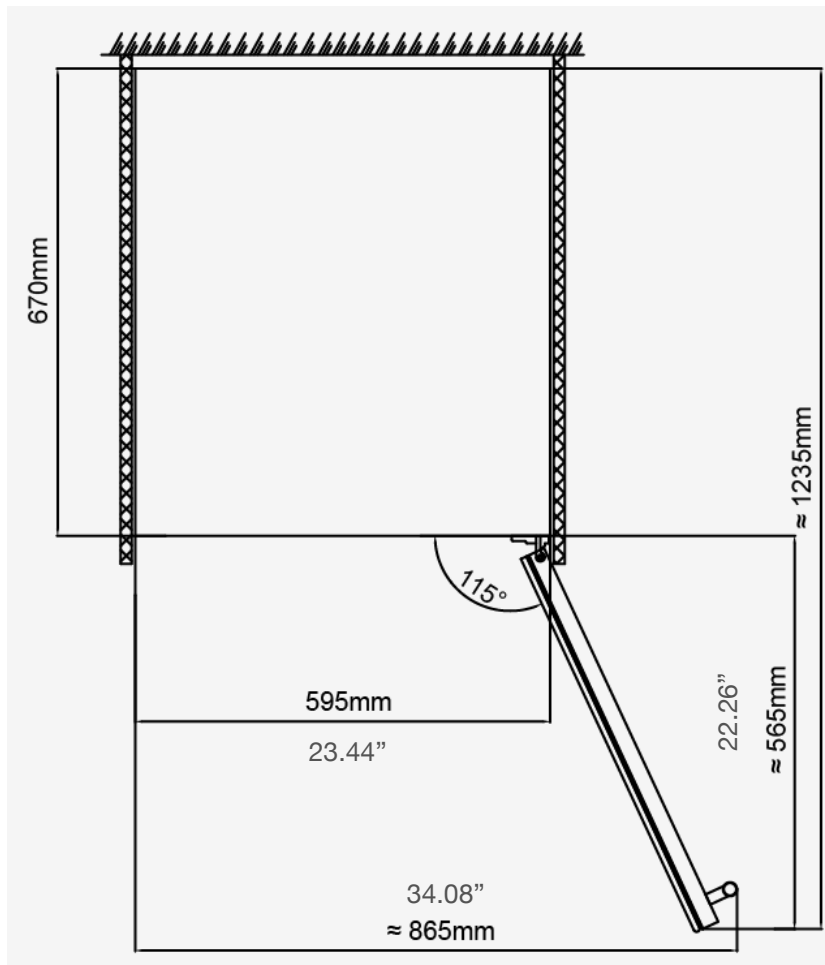
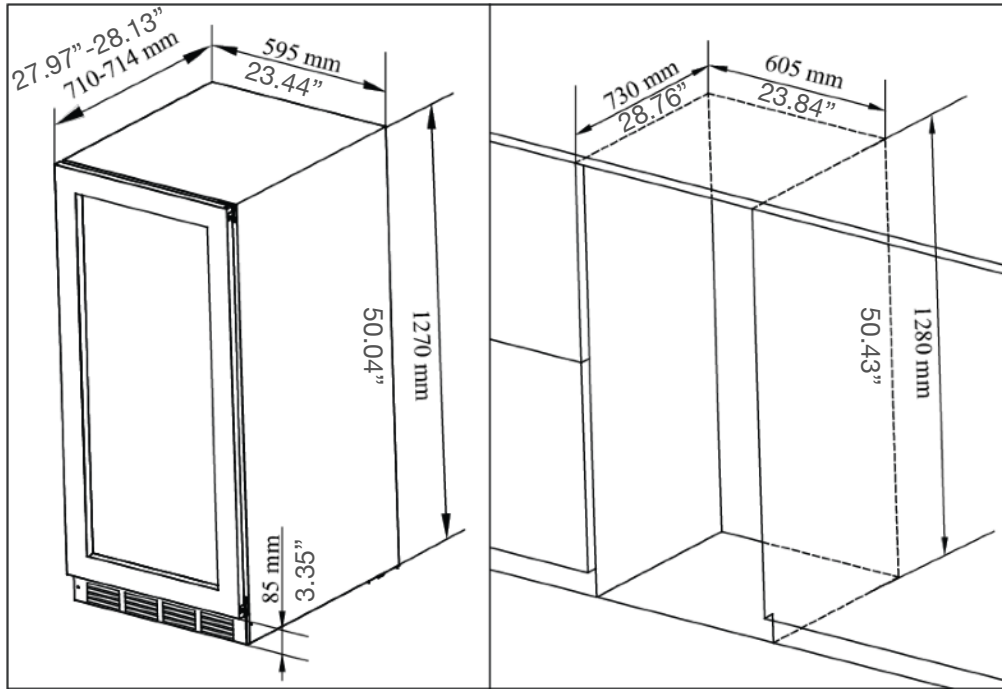
## INSTALLATION DRAWINGS:

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

### KB50SA / KBU50SA

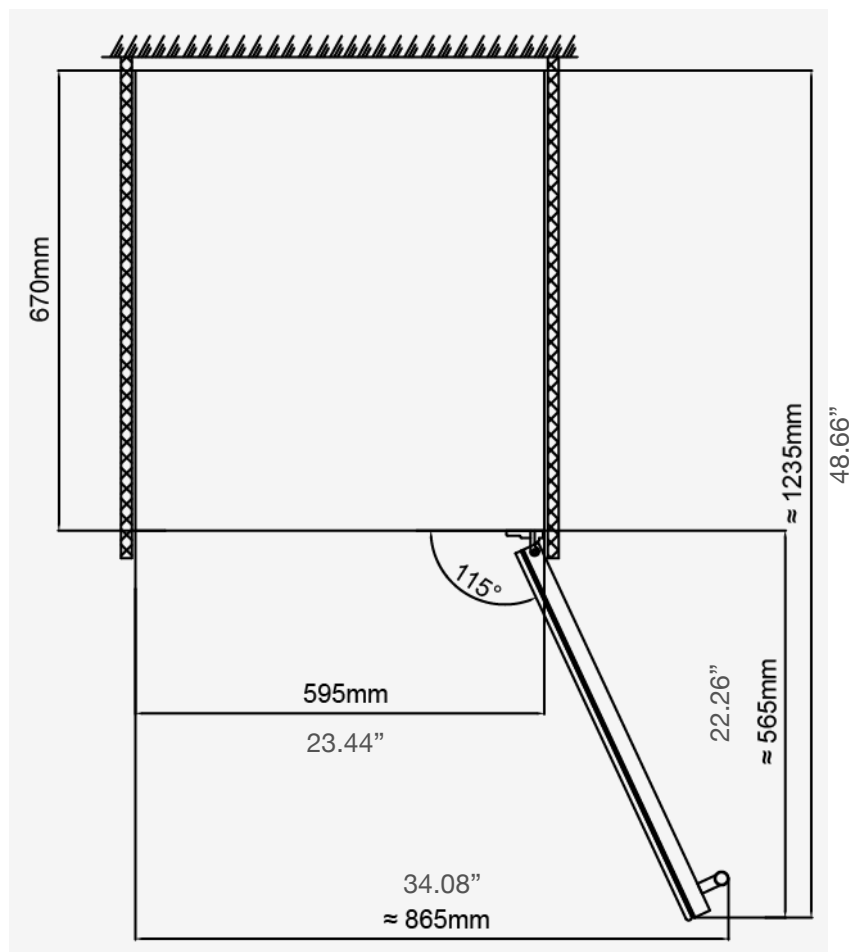
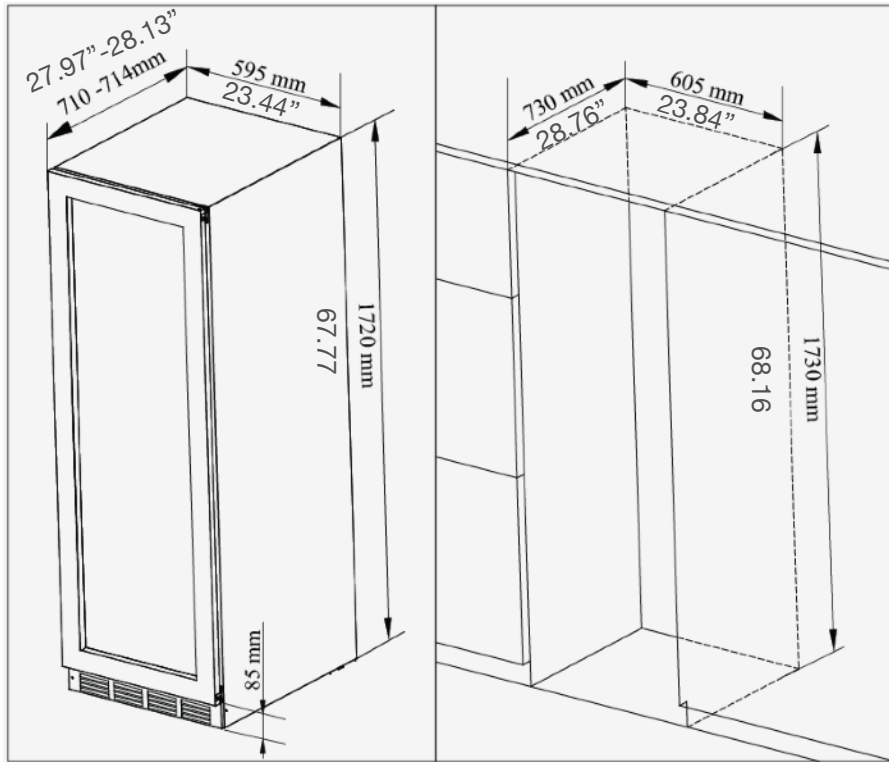


KB120SA / KBU120SA



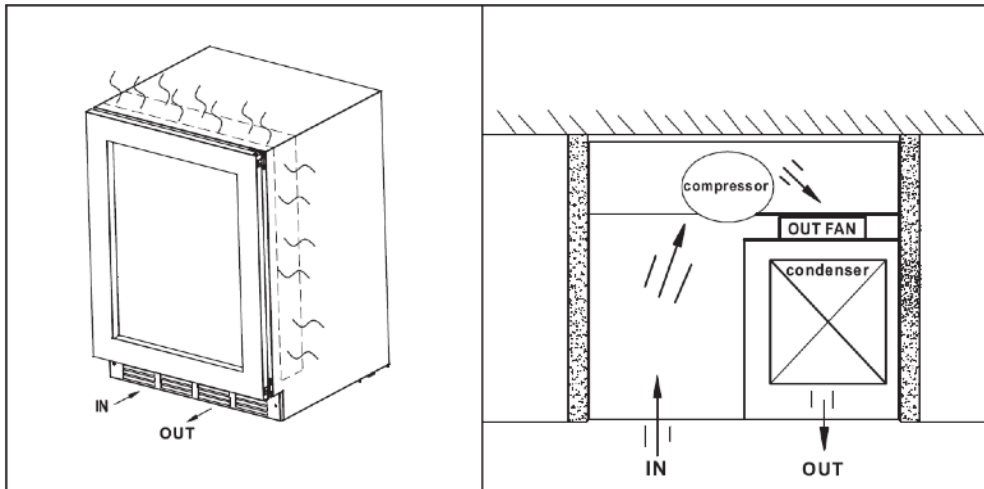
STEAK AGER FRIDGE

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 and holding on the power button for a few seconds. When using the Steak Ager for the first time (or restarting it after an extended period of being shut off), there will be a few degrees variance between your selected temperature and the the LED readout. This variance is normal and results from the initial activation period. Allow the Steak Ager to run for a few hours, and everything will stabilize.

**NOTE:** *In case of the unit being unplugged, power loss, or when turned off, it's crucial to wait for 3 to 5 minutes before restarting the unit. The Steak Ager won't initiate if you attempt to restart it 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. Begin by cleaning the interior of your Steak Ager with a non-aggressive disinfectant.
2. If you've ordered salt blocks, unpack them and remove the foil. Place the salt blocks into the stainless steel tray and position the tray at the cabinet's bottom. Regularly check every 2-3 days for any accumulated water on the salt blocks and promptly remove it.
3. Your Steak Ager comes pre-set to ideal conditions for dry aging beef and pork, with a temperature of 1°C (34°F) and humidity set at 85%.
4. Ensure that the meat selected for dry aging is fresh, preferably within a maximum of 5 days from slaughter. Vacuum-matured meat can also be used, but limit its use to a maximum of 14 days after removing the foil.
5. For the finest dry-aged beef, consider using meat from a young cow with an adequate fat cover and good marbling.
6. Hang the entire cut of meat on the hangers inside your Steak Ager or place individual cuts on the shelves.
7. The maximum load capacity for bone-in half strip loins is two, each with a length of 0.5 meters, requiring two hangers.
8. If using shelves, the maximum load capacity is 20 kilograms for individual pieces or cuts.
9. When aging individual cuts on the shelves, pay attention to preserving a protective layer of fat to minimize wastage. Whenever possible, allow the meat to mature on the bone. An ideal size for each cut is approximately 2-4 kilograms.
10. For hygiene reasons, always wear protective gloves when handling meat. Avoid direct contact with the meat without gloves.
11. The optimal aging period falls between 25-28 days, although extended aging beyond 4 weeks is also achievable.

## **TEMPERATURE SETTINGS**

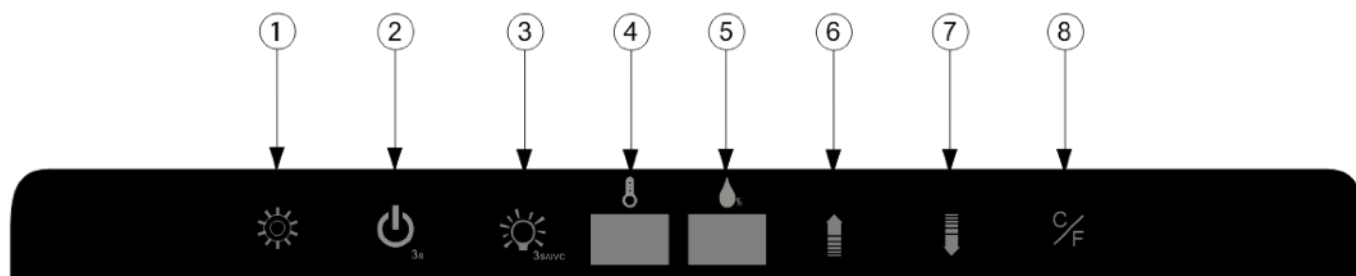
### **IMPORTANT: PLEASE NOTE THAT THE LED DISPLAY ON YOUR STEAK AGER INITIALLY INDICATES THE CURRENT INTERNAL AIR TEMPERATURE.**

The temperature settings are factory pre-set and will revert to these settings in case of a power interruption, thanks to the memory function of the electrical board on all models.

It's important to recognize that there is a distinction between the temperature inside the Steak Ager and what is displayed on the control panel. With a fully loaded Steak Ager, it may take approximately 12 hours to observe the effects of a temperature adjustment.

Once you've set the desired temperature, it's advisable not to frequently make adjustments. The thermostat is designed to maintain the temperature inside the Steak Ager within a range of +/- 2.5°C (4.5°F). However, due to the thermal properties of the Steak Ager and the glass, the actual temperature inside will only fluctuate by 0.5°C to 1°C (1°F to 2°F) within this range.

## TEMPERATURE DISPLAY BOARD OPERATING INSTRUCTION:




➤ ①  Function switch button:

Press this button once to switch between temperature and humidity functions displayed in windows ④ and ⑤. To adjust the temperature and humidity, use buttons ⑥ or ⑦ to increase or decrease the values.

➤ ②  ON/OFF the power button:

To power off the unit, press and hold this button for 3 seconds. Please note that all functions, except the light switch, will turn off when the power is turned off. To power on again, press the button again without any delay.

➤ ③  UV system control instruction

1. Automatic Control: When the machine is powered on and the UV light is not manually activated, it will automatically turn on for 1 hour every 24 hours.
2. Manual Control: With the machine powered on, press the light button for 3 seconds to keep the UV light continuously on. Press the light button for 3 seconds again to turn off the UV light.
3. When the UV light is on, it will automatically turn off when the door is open and turn on when the door is closed.

**Note:** The UV lamp has a lifespan of 12 months. Exceeding this service life will significantly reduce its virus-fighting effectiveness.

➤ ④  Display Window:

This window displays the current actual temperature.

➤ ⑤  Display Window:

This window displays the current actual humidity.

➤ ⑥  Temperature setting up button :

Press this button once to increase the temperature by 1 degree Celsius or the humidity by 1%RH.

➤ ⑦  Temperature setting down button :

Press this button once to decrease the temperature by 1 degree Celsius or the humidity by 1%RH.

➤ ⑧  C/F display conversion function keys:

This button allows you to switch between degrees Celsius and Fahrenheit. Each press of this button toggles the display window between degrees Celsius and Fahrenheit.

## **DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION**

Your Steak Ager incorporates an "Auto-cycle" defrost system. During the "Off-cycle," the refrigerated surfaces within the Steak Ager undergo automatic defrosting. The defrost water is directed into a drainage container situated at the rear, just below the compressor. The compressor generates heat, causing the collected condensation in the container to evaporate. Some of the remaining water is retained within the Steak Ager to maintain optimal humidity levels, crucial for preserving the natural cork and ensuring a durable seal.

This ingenious system efficiently manages water generated through condensation by recycling it. In exceptionally dry environmental conditions, you may need to add water to the designated container within your Steak Ager.

All our units feature double-layered Low-E glass doors, further enhanced by a third internal acrylic layer, which minimizes condensation formation on the glass door.

It's important to note that the Steak Ager is not completely sealed; it allows for the controlled admission of fresh air through the drainpipe.

As a reminder, during the refrigeration cycle, heat is released and dissipates through the external surfaces of the Steak Ager. Please exercise caution and avoid touching these surfaces during these cycles..

## **REMOVING THE SHELF**

To remove the shelf, follow these steps:

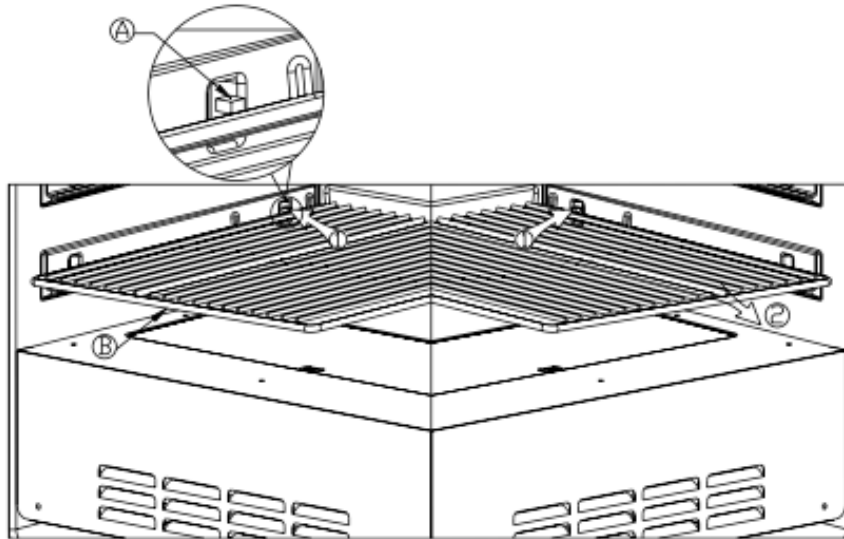
1. Locate the shelf limit pin ① on one side of the shelf.
2. Gently press the shelf limit pin ① to release it.
3. Slide and extract the shelf from the support bracket ② on the other side.
4. Finally, follow the arrow mark ③ to completely take off the shelf.

## **INSTALLING THE SHELF**

To install the shelf, reverse the above process:

1. Position the shelf with the arrow mark ③ in mind.
2. Insert one side of the shelf into the support bracket ②.
3. Ensure the shelf limit pin ① clicks into place securely to hold the shelf in position.

Please note that shelf installation is the opposite of shelf removal.



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

## **HUMIDIFICATION SYSTEM:**

The Steak Ager fridge features an automatic humidification function crucial for maintaining optimal conditions for your steaks. The humidification system is intelligently integrated within the fan cover. It's important to note that, unless necessary for maintenance, it is prohibited to open or extract this system. This safeguard ensures the smooth operation and efficiency of the product.

## **WATERING REMINDER FUNCTION:**

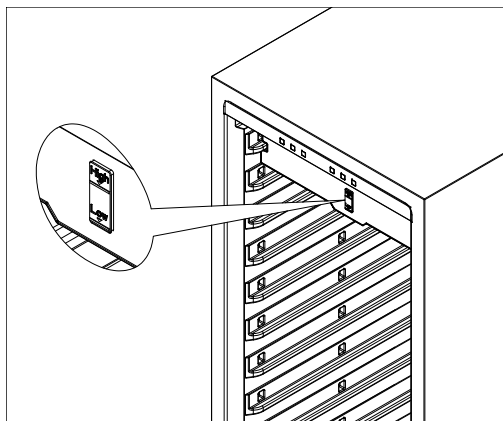
To further assist in the care of your Steak Ager fridge, a watering reminder function has been integrated. When the water tank reaches a low level or if the humidity drops, the display window will promptly indicate this with an "LL" notification, signaling a water shortage. Simultaneously, the indicator light will flash to draw attention to this condition. This intuitive feature helps you maintain an optimal environment for your steaks.

# STEAK AGER FRIDGE

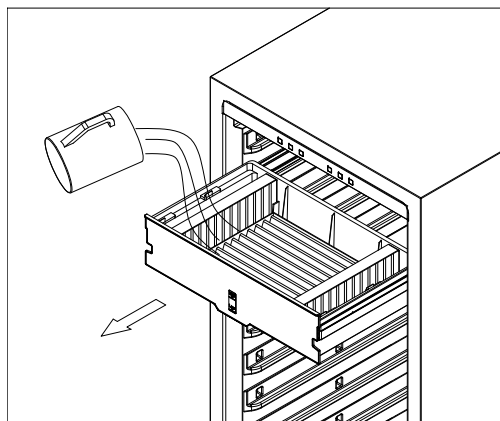
## INSTRUCTIONS FOR ADDING WATER AND REPLACING ABSORBENT COTTON

### For Model KBU120SA / KBU180SA:

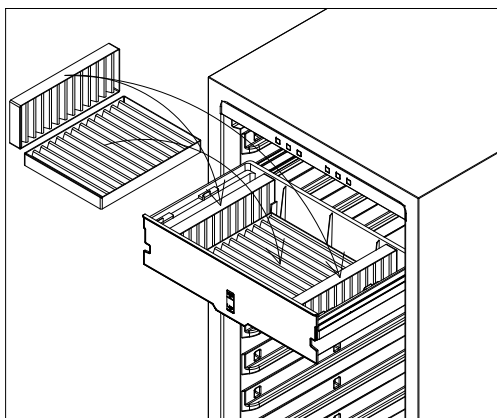
1. Observe the scale window and add water when the water level is lower than the lowest water level scale of the water tank.



2. Gently pull out the water tank from the bottom to the outside, pour distilled water or water without impurities into the water cup, and the water should not exceed the maximum water level scale. After adding water, push the water tank forward (do not push hard to prevent splashing).



3. After pulling out the water tank, replace the humidification filter element as shown in the figure.



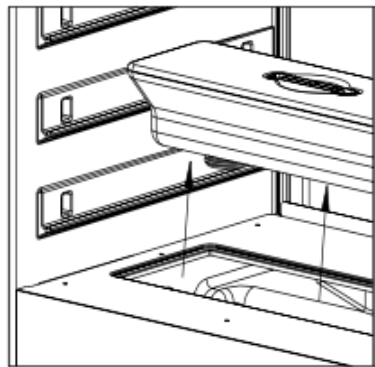
**For KBU50SA model:**

Here is a step-by-step schematic diagram for adding water to your KBU50SA:

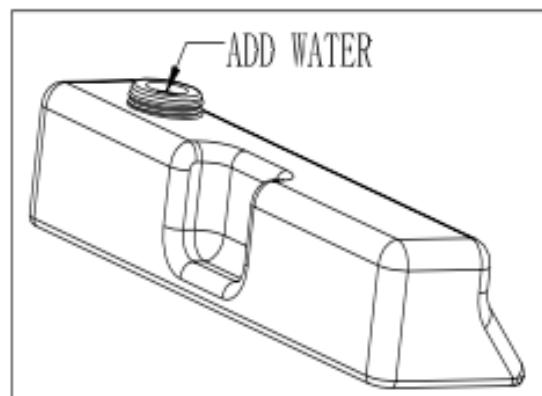
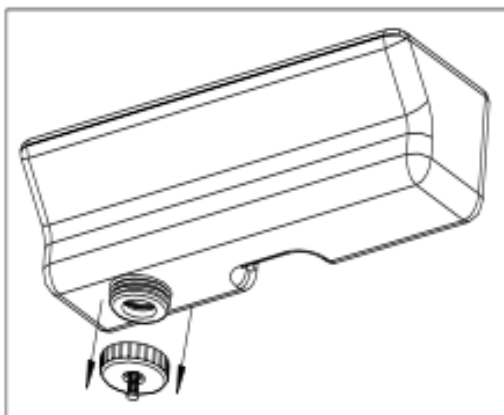
1. Begin by pressing the arrow on the water tank cover labeled as "A" to open it.



2. Once you've opened the water tank cover, you will have access to the water tank itself. Carefully remove the water tank by following the arrow direction provided.



3. Now, at the bottom of the water tank, you'll find a water tank cover that can be rotated open. Turn it to open the cover.
4. With the cover open, you can add water to the tank as needed. Once you've added the required amount of water, reinsert the tank into the product.
5. Close the water tank cover securely, ensuring it is properly covered.



6. Congratulations, you have successfully completed the water addition process.

## STEAK AGER FRIDGE

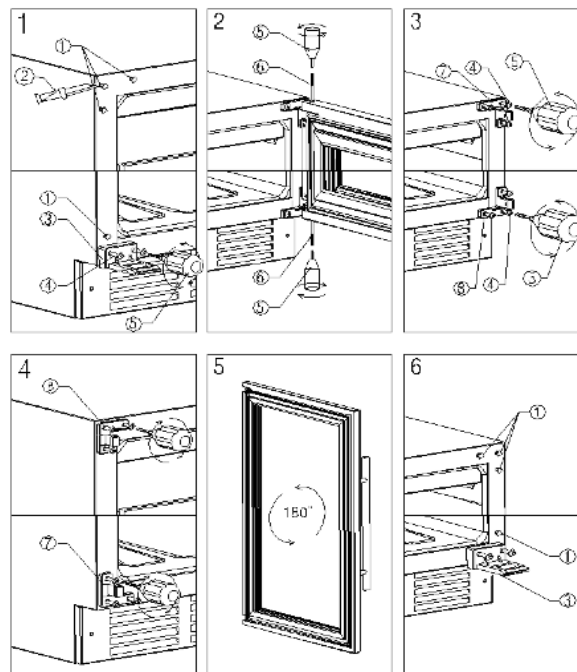
## DOOR REVERSIBILITY

**Warning:** To prevent accidents when changing the door, we strongly recommend seeking assistance. The glass door is heavy and may cause injury if mishandled.

Depending on your Steak Ager's model and the type of handle it features, you may need to reverse the door by 180 degrees. Please note that the door may not be reversible or may require a specific left or right opening door to change its orientation.

### Here are the steps to reverse the door:

1. Open the door to its maximum angle to access the cabinet easily.
2. Carefully remove the decorative nail (1) on the opposite side using a small knife (2) (see Drawing 1).
3. Disassemble the screws (4) of the drop-proof device (3) using an inner six-angle screwdriver (Tool 5), and then remove the drop-proof device (see Drawing 1).
4. While holding the door, unscrew the door shaft core (6) from both ends at the top of the door using a six-angle screwdriver (Tool 5). Remove the door and set it aside (see Drawing 2).
5. Disassemble the upper and lower door hinges (7)(8) using an M5 inner six-angle screwdriver (Tool 5). Then, attach the door hinges to the opposite side (see Drawings 3 and 4).
6. Reverse the door by 180 degrees and install it on the opposite side of the cabinet (see Drawing 5).
7. Finally, reattach the decorative nail and the drop-proof device on the opposite side (see 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         |                      |

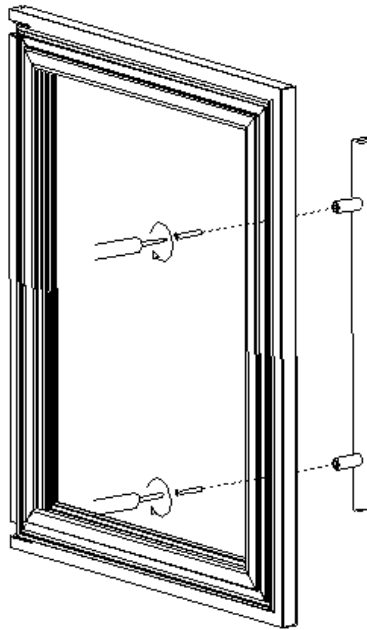
## DOOR TIMEOUT ALARM:

When the door remains open for more than 5 minutes, the door alarm system will activate. The LED lights will start flickering as a visual reminder to close the door. Once the door is closed, the alarm lights will be cleared automatically, and the system will return to its normal state.

## HANDLE INSTALLATION

To install the handle, please follow these steps:

1. Begin by removing the handle from the cabinet.
2. Retrieve four 4 \* 35 screws from the accessory bag.
3. Carefully pull open the door seal from the side of the door where you intend to install the handle.
4. Insert the screws into the two handle holes on the side of the door. Ensure they are aligned with the holes on the handle.
5. Use a Phillips screwdriver to tighten the screws securely.
6. After attaching the handle, gently compress the door seal back into place.



**Note:** If you find that the screw holes on the handle do not align perfectly with the holes on the door, you can use an electric drill to slightly enlarge the holes on the door's surface. This adjustment will allow for a perfect installation of the handle.



## MEAT QUALITY RECOMMENDATIONS

The ideal meat for dry aging is rib-eye on the bone. To ensure the best results, it's crucial to purchase meat from a reputable dealer who sources their products from a high-quality abattoir.

Here are some key factors to consider for selecting the best meat for dry aging:

1. **Age of the Animal:** Younger animals tend to yield better results. Look for meat from younger animals for optimal dry aging.
2. **Fat Content and Marbling:** Choose meat with a good fat content and a high degree of internal marbling. This marbling enhances flavor and tenderness during the dry aging process.
3. **Maturing on the Bone:** Whenever possible, mature the meat on the bone, either by hanging it or keeping it in large joints. This minimizes the surface area of pure meat exposed to the air, reducing weight loss.
4. **Dry Aging Duration:** The recommended dry aging period is at least 21 days to intensify the flavor. However, it's worth noting that you can extend this period up to 6 weeks for more pronounced results.
5. **Hygiene and Food Safety:** Always practice hygienic food handling to ensure the best results. Proper handling and cleanliness are essential throughout the process.

Once the dry aging process is complete, trim off the thin crust, and the meat is then ready to be deboned or cut into steaks. This meticulous approach ensures that you get the most out of your dry aging experience, resulting in rich, flavorful meat.

## OPERATION ANOMALIES

To address operation anomalies, first, check the electrical supply plug by testing it with another electrical appliance to ensure it's receiving power. Additionally, inspect any fuses, if applicable. Ensure the door is properly closed.

If you suspect a malfunction in your Steak Ager, unplug it immediately and contact our after-sales service. Any work on the refrigeration system should only be carried out by a qualified refrigeration technician who can inspect the sealing system. Similarly, any electrical work should be done by a certified electrician. Please note that any unauthorized intervention will void the warranty.

## POWER FAILURES


During a power outage, your Steak Ager will automatically revert to its preset temperature settings when power is restored. Refer to the preset chart for these settings.

Most power failures are short-lived and won't significantly impact the Steak Ager's temperature. However, for longer outages, it's essential to take steps to protect your meat or food. Avoid opening the door during a power outage to minimize temperature fluctuations.

If you notice abnormal temperature or humidity levels inside the Steak Ager due to a power failure, rest assured that it usually requires prolonged exposure to these conditions to adversely affect your meat or food.

## BEFORE DISPOSAL OF THE APPLIANCE

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

	<b>Correct disposal of this product</b>
	<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>

Error Code		Instruction	Possible cause	Possible solution
Left window	Right window			
E1		Short-circuit fault from humidity and temperature sensor.	Check if any damage on sensor or wires disconnection between sensor and PCB.	Please have the sensor replaced if the wires are connected well.
E2		Open-circuit fault from humidity and temperature sensor.	Check if any damage on sensor or wires disconnection between sensor and PCB.	
E5		Short-circuit fault from dew sensor on evaporator.	Check if any damage from dew sensor on evaporator or wires disconnection between sensor and PCB.	
E6		Open-circuit fault from dew sensor on evaporator.	Check if any damage from dew sensor on evaporator or wires disconnection between sensor and PCB.	
00	00	Fault from magnet (door alarm after door opened 3.5 min).	Check if the door is closed well, any damage or malposition on magnet.	Please have the magnet replaced if the door is closed well and without any malposition on magnet.
	UU	UV lamp activation.	The UV lamp is activated if the right window is displaying "UU". It will be damage on UV lamp or commutator, wires disconnection if the window is displaying "UU" while the UV lamp is not activated.	Please have the UV lamp or commutator replaced if there is no any wires disconnection.
HH		High temperature protection. The temperature is $>27^{\circ}\text{C}$ and last for more than 48h, "HH" shows on display and light is blinking. "HH" will be dismissed when the temperature reaches setting.	Check the followings: 1. whether the fans are working well 2. any refrigerant leakage from evaporator or pipes 3. whether the compressor is working well 4. any damage on PCB	1. replace the defect fan 2. welding on leakage position on pipe 3. replace the compressor 4. replace the PCB
LL		Low temperature protection. The temperature is $<-5^{\circ}\text{C}$ and last for more than 48h, "LL" shows on display and light is blinking. "LL" will be dismissed when the temperature reaches setting.	Check if the compressor is working well or any damage on PCB.	1. replace compressor 2. replace PCB
	HH	High humidity protection. Once the humidity is 15% higher than setting for more than 48 hours, "HH" shows on display and lights is blinking. "HH" will be dismissed when the humidity is $<+10\%$ than setting.	Check the followings: 1. sensor connection loosen 2. PCB failure	Please have the PCB replaced.
	LL	Low humidity protection. Once the humidity is 15% lower than setting for more than 48 hours, "LL" shows on display and lights will be blinking. "LL" will be dismissed when the humidity is $>-10\%$ than setting.	Check the followings: 1. water level inside water tank 2. any fan is defected 3. PCB failure	1. fill water in the water tank 2. replace the fan 3. replace PCB

# **TROUBLESHOOTING GUIDE**

Many common issues can be resolved without the need for a service call. Please carefully review the instruction manual and refer to the troubleshooting guide chart for assistance in diagnosing and addressing any problems you may encounter.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>
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.

# WARRANTY INFORMATION

Please speak to your retailer before calling us if you did not purchase your refrigerator directly from KingsBottle.

**WHO IS COVERED:** This warranty is extended only to the original end-user purchaser or the person receiving the product as a gift, and shall not be extended to any other person or transferee.

**LIMITED WARRANTY** – If your refrigerator is not operating properly, KingsBottle reserves the right to repair or replace the refrigerator. KingsBottle may request the consumer to contact a local refrigeration company to service the refrigerator. All cost for labor and materials is covered for 2-year from the date of receipt. If KingsBottle deems the unit not repairable, KingsBottle will use the value of your original order toward a replacement (Any replacement unit will follow the warranty terms of the initial purchase). For customer service, please e-mail us via [hello@kingsbottle.com](mailto:hello@kingsbottle.com).

**THE LIMITED WARRANTY DOES NOT COVER:** Damage due to such things as an accident, misuse, abuse, mishandling, neglect, unauthorized repair or any other cause beyond the control of the seller whether similar or dissimilar to the foregoing. Purchaser understands and acknowledges that the goods sold here are Steak Ager Fridge which is intended for cooling meat or food in a commercial environment or similar. It is not suitable for other uses. Purchaser assumes all the risk of using these units, including the risk of spoilage, humidity variations, temperature variations, leaks, fires, water damage, mold, mildew, dryness and similar perils that may occur.

**SPECIAL NOTE:** Warranty is only honored for the unit which is used in the countries where the unit was initially purchased. And, if your product was purchased at any 3rd party retailer and not directly from KingsBottle, we do not offer an extended warranty policy. You **MUST** contact the retailer of purchase directly. In the event your retailer does not offer an extended warranty plan, we recommend you contact a third party warranty provider. However, regardless of point of purchase, all KingsBottle coolers are backed by a TWO YEAR manufacturer's warranty from date of sale.

# STEAK AGER FRIDGE