ggmgastro

Steak Ager

Instruction manual

MODEL

FRSV98E / FRSV98B

FRSV352E / FRSV352B

Please carefully read and follow the following safety regulations and instructions before use.

WARNING

The information in this document is subject to modification without any prior notice. Some models are available in dedicated countries only.

We offer no guarantee for our Steak Ager if it is being used for any purpose other than that for which it was specifically designed. We cannot be held responsible for any error in this manual. It is not responsible or liable for any spoilage or damage to Meat or any other contents incidental or consequential to possible defects of the Steak Ager. Warranty applies to the Steak Ager only and not to the content of the Steak Ager

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 being responsible for their safety. **Children shall not play with the appliance.** Cleaning and user maintenance shall not be made by children without supervision.Children should be supervised to ensure that they do not play with the appliance.

Do not give the packaging and its parts to children. Folding cardboard and plastic film may pose a choking hazard!

Steak Ager with door lock: keep the key out of the reach of children!

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

1. Children 3-8 years old are not allowed to take or place things from the Steak Ager

2. Opening the door for a long time may cause the temperature of the Steak Ager to rise significantly

3. Clean regularly to keep the water tank system clean and avoid food contamination

4. Before the Steak Ager is powered on, clean the water tank; it is recommended to clean the water tank every 5 days

5. The Steak Ager is not suitable for storing frozen food

6. If the Steak Ager is left empty for a long time, please close, defrost, clean, dry and keep the door open to prevent the refrigerant from mold inside the equipment

7. If there are two or more different kinds of meat, wrap the food in a bag before putting the food in the Steak Ager to avoid contamination caused by contact between the two kinds of meat. This product is only suitable for pork and beef, other meats are not allowed.

8. 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.

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.

32ºC±2ºC on appliances of climatic class 0,1,2,3,4, 6 or 8;
43ºC±2ºC on appliances of climatic class 5 or 7

Please operating the product only in the specified room temperature.

Safety Instructions and Warnings

1. To avoid injury or damage to the Steak Ager, two or more people should unpack together

2. If the product is damaged during transportation, please contact the supplier immediately before use

3. All packaging must be removed before use to avoid poor grounding or increased noise. In order to ensure the stability of the aging machine, please adjust the product feet according to the placement of the ground

4. The product design is upright, and it needs to maintain adequate ventilation at the rear of the Steak Ager when placed, so as to facilitate heat dissipation

5. Built-in product to remove surrounding obstacles and maintain air circulation

6. The four cabinet feet of the product are adjustable. It is recommended that you adjust the height of the rear two cabinet feet to the maximum, and then adjust the front two cabinet feet to reach balance. When adjusting the height, the product must be empty.

7. LED is only for product interior lighting, not for room lighting
8. When product is built-in installation. please keep the ventilation plinth open

9. When the Steak Ager is not used for a long time, be sure to empty the contents and clean them with water to keep the whole machine clean

10. In addition to the method recommended by the Manufacturer, no mechanical equipment or other methods should be used to accelerate the defrost process (such as blowing, shoveling, etc.)

11. Do not damage the refrigeration piping

12. Except for the type recommended by the Manufacturer, electrical appliances shall not be used in the food pantry of the appliance

13. Do not store explosives in Steak Ager, such as combustion-supporting sprays

14. If the power cord is damaged, in order to avoid danger, non-original professional authorized personnel or personnel with professional licenses may not repair and replace the product, please contact the supplier immediately

Danger

1. Pay attention to the danger that children may be trapped in the box

2. Do not let children operate the product alone

3. Do not use electrical equipment (such as heater, electric ice maker, etc.) inside the product

4. Do not place any electrical appliances or heavy objects on top of the product

5. Do not move the product when it is not empty, as this may deform the product

6. Please install the product in a place where the power socket is accessible, and the compressor can’t be touched

7. If the power cord or lamp is damaged, in order to avoid danger, it is forbidden to use electricity

8. If any breakdown occurs, please disconnect the product from the main power supply, pull out the plug, do not pull the cable, turn off or remove the fuse

9. Prohibit the use of flammable sprays near the product

10. Forbidden to damage the refrigeration pipeline. If the refrigerant in the pipeline splashes into the eyes, it will cause serious injury.
11. Do not use flammable liquids to clean the product, flammable liquids and its steam will cause fire hazard and cause explosion

12. WARNING —When positioning the appliance, ensure the supply cord is not trapped or damaged.

13. WARNING —Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

14. WARNING — The refrigerant and insulation blowing gas are flammable. When disposing of the appliance, do so only at an authorized waste disposal center. Do not expose to flame.

15. WARNING: Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.

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

17. WARNING: Do not damage the refrigerating circuit.

18. WARNING: Do not use electrical appliances inside the food/ice storage compartments unless they are of the type recommended by the manufacturer.

In order to avoid danger, non-original professional authorized personnel or personnel holding professional licenses shall not repair or replace the product.

Waste disposal tips

1. The packaging protects the product from damage during transportation. All materials used are environmentally friendly and can be reused. Please assist: Dispose of the packaging according to environmental protection requirements

2. To first understand the current waste disposal channels, please consult your professional distributor or local government agency

3. If you want to dispose of the product, please do the following: Remove the glass door, Remove the shelf to prevent children from climbing, Remove the door seal, to avoid accidents when children enter into play

4. Since this product uses flammable refrigerants and flammable thermal insulation foam materials, you should avoid damaging the refrigeration pipeline when scrapping the product; keep it away from the fire and leave it to a qualified recycling company for disposal

The location you have selected for your Steak Ager should:

1. Be unencumbered and well ventilated;

2. Be well away from any heat source and direct sunlight;

3. Not be too damp (laundry, pantry, bathroom etc.);

4. Have a flat floor;

5. Have a standard and reliable electricity supply (standard socket to country standard, linked to the ground), it is NOT recommended to use a multi-socket or extension lead;

6. Have a surge protector fitted to the electrical outlet;

7. 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.

Grounding instructions:

When installing the product, must connect the grounding wire. Please use the grounding power socket correctly to prevent the leakage of the wire and reduce the risk of electric shock. The Steak Ager is equipped with a grounded power cord. Improper installation of grounding may cause electric shock. If you have any questions about the grounding installation information, please consult a professional electrician or maintenance personnel. **Note: If there is frequent lightning in the area, it is recommended to use a power protector.**

R600a Warning:

For your safety observe the following recommendations.

1. 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.

2. During transportation and installation, do not damage the piping of the refrigerant system. The injected refrigerant may cause eye damage or spontaneous combustion

3. In the event of any accident, you should immediately cut off the power supply of the equipment and avoid contact with open flames and items that can generate sparks

4. The space for placing the product must ensure that every 8g of refrigerant requires more than 1m³ of space, and the refrigerant content of the equipment is listed on the label
5. If you have needs or suggestions, please inform customer service

6. Warning: In order to avoid the danger caused by unstable appliances, repairs must be performed according to the instructions
7. The symbol is a warning that the refrigerant is flammable!
   Warning: Risk of fire or flammability!

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

Recommendations:

Steak Ager should be installed 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.

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.



Steps for usage

1. Before using the product, it is recommended to clean the inside of the refrigerator (steak cabinet) with water and leave the door open for more than 24 hours to remove the residual odor in the machine

2. Please set the temperature and humidity to 1 ℃ and 82% humidity, which is the best temperature for cooked beef and pork

3. The meat must be fresh, at most 5 days after slaughter

4.We recommend the best cooked beef: use young beef with fat and marbled

5.Hang the whole piece of meat on the rack or put the cut pieces on the shelf

Installation Guide

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 button located on the control panel so the placement of the product is not affected by the power connection.

5. The Steak Ager requires a standard 220 volt/15 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.

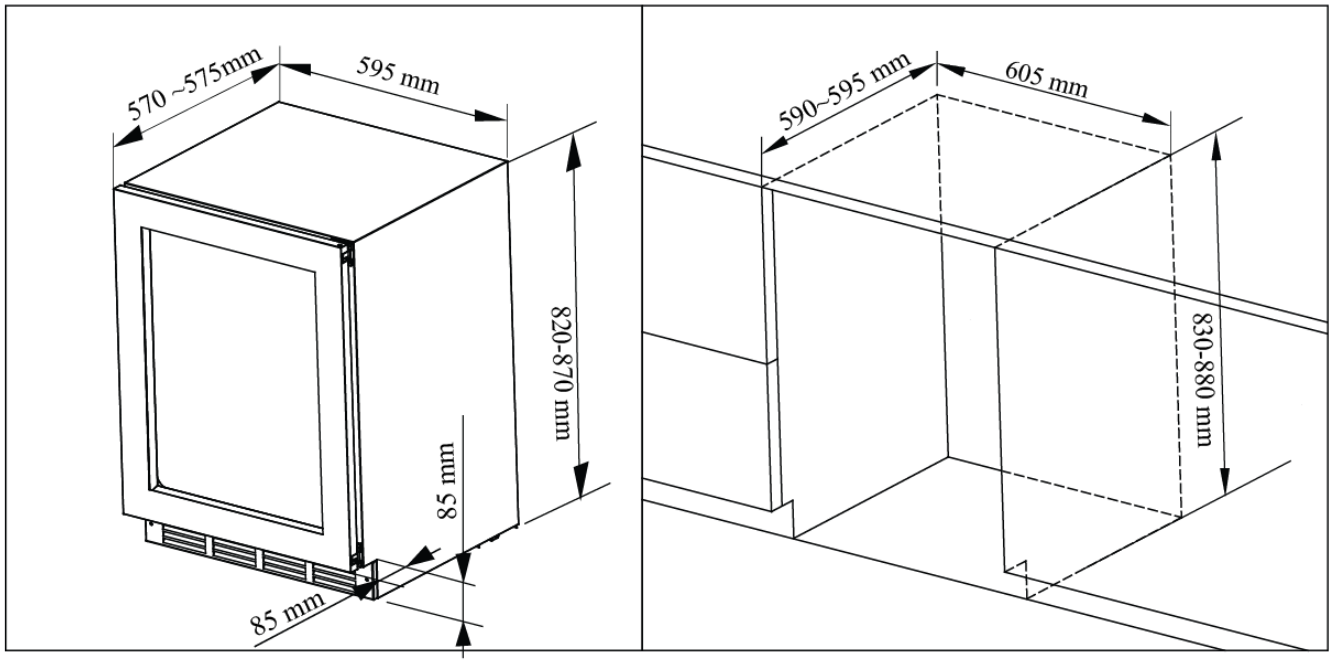
Installation Drawings for Built in Steak Age

FRSV98E / FRSV98B / FRSV352E / FRSV352B can be free-standing installation or built-in installation. For specific installation dimensions, please refer to the following embedded installation diagram

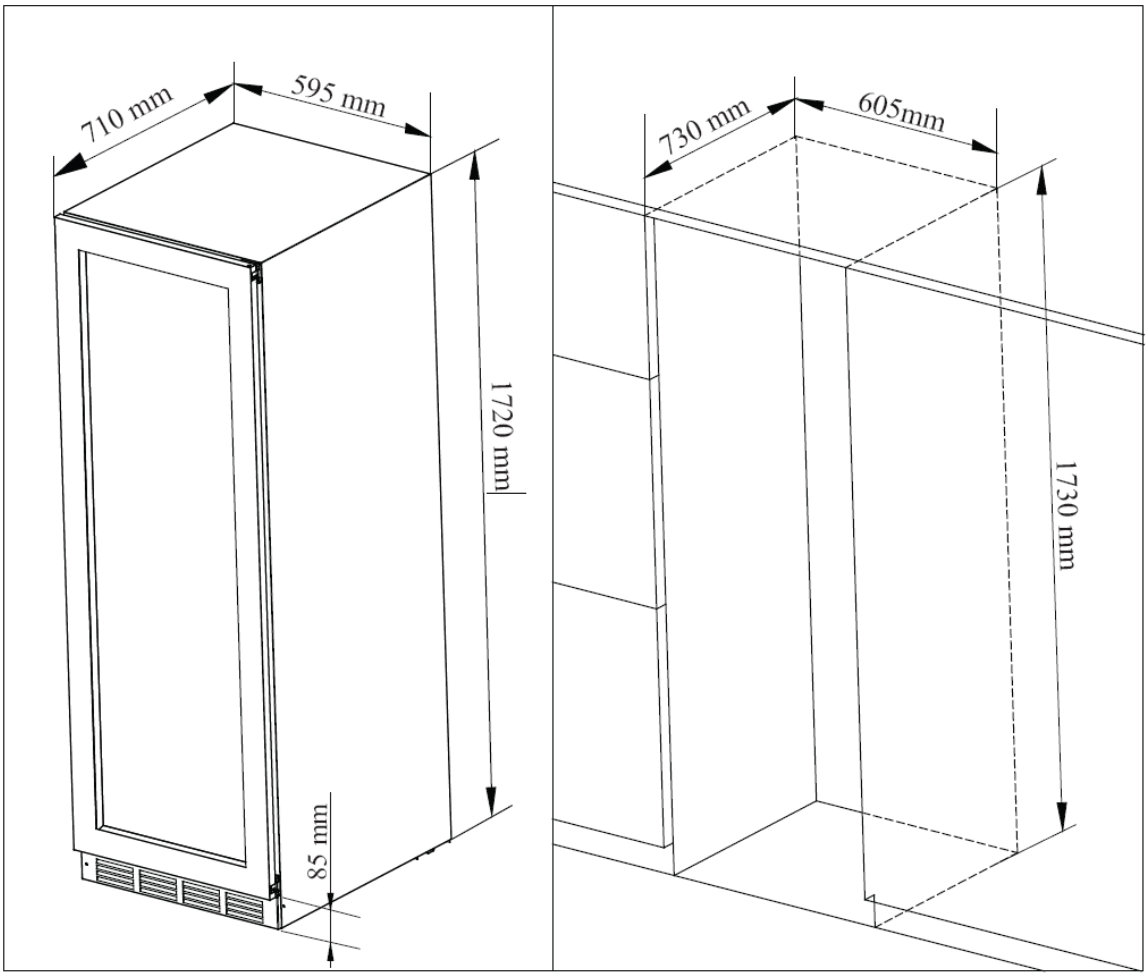
Note: The appliance must be positioned so that the plug is accessible after installed.

Dimension Drawing:

FRSV98E / FRSV98B

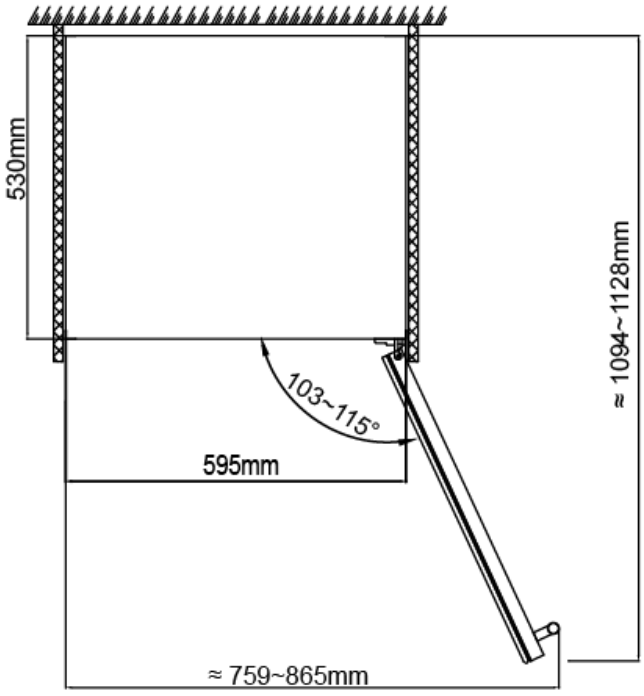


FRSV352E / FRSV352B

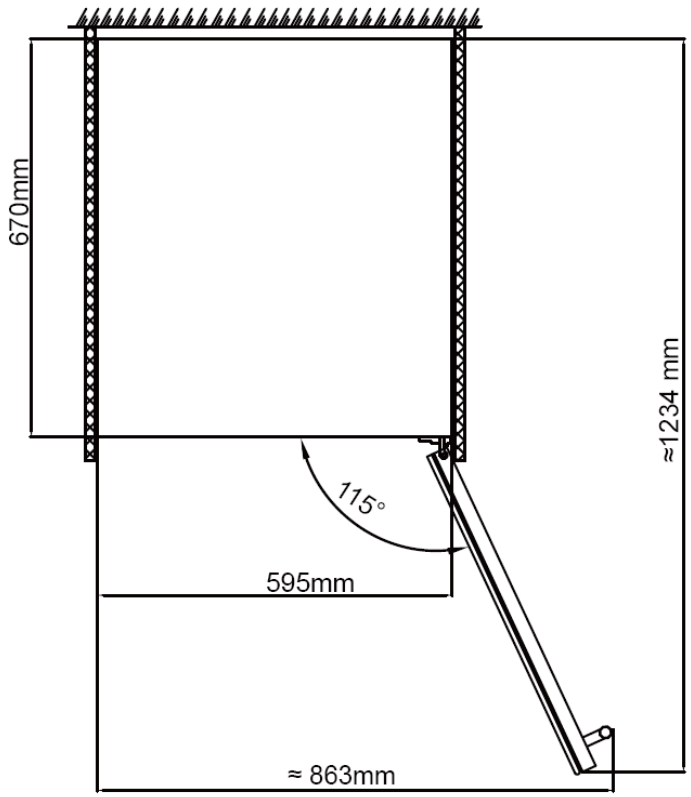


Open angle size drawings

FRSV98E / FRSV98B

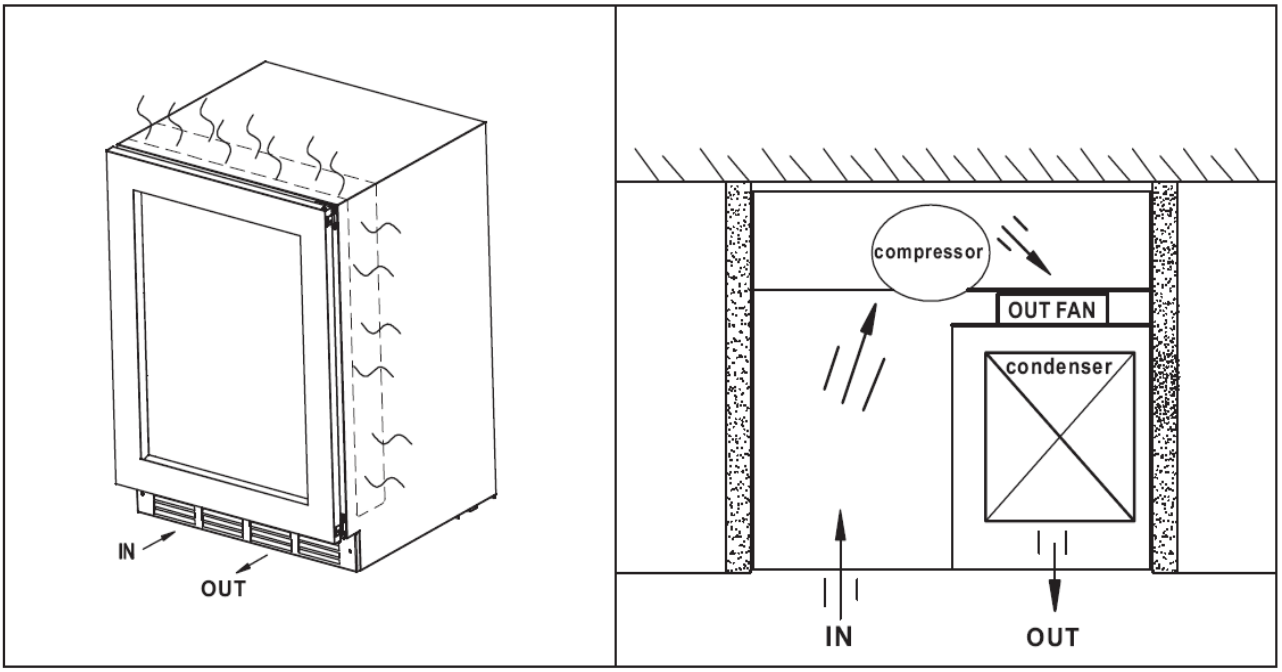


FRSV352E / FRSV352B



Radiator System Description

FRSV98E / FRSV98B / FRSV352E / FRSV352B Models use side anti-dew tube and independent cooling system.



Turn On Your Steak Ager

1. The allowable voltage and frequency are marked on the rating label, the socket must be properly grounded and protected by a fuse

2. The socket must not be directly behind the steak ager and must be easily accessible

3. Do not use extension cables or extension sockets to connect steak ager

4. Do not use stand-alone inverters or energy-saving plugs, otherwise the electronic control system will be at risk of damage

5.Do not look directly at the light line from close range, it will hurt your eyes

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

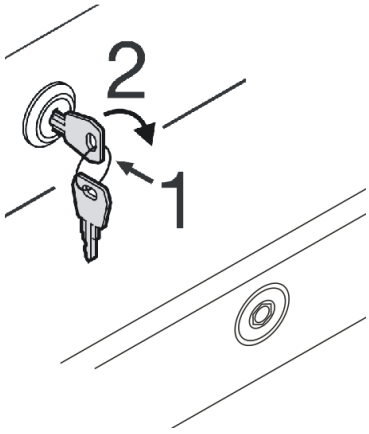
When you use the Steak Ager for the first time (or restart the Steak Ager after having it shut off for a long time), there will be a few degrees variance between the temperature you have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time.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

Security Lock

The mature machine has a lock device installed (not all products have, please configure according to the actual product)

As shown in the figure, rotate 90 °, unlock in the direction of Figure 2, reverse 90 ° from 2, and lock the safety lock in the direction of Figure 1



Operating Noises

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

1. Gurgling sound - caused by the refrigerant flowing through the appliance's coils.

2. Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas to produce cold.

3. Fan operating sound - to circulate the air within the Steak Ager

4. "Pa Pa" sound – Solenoid valve start sound

5. "Sizzle" sound: It is caused by the refrigerant flowing in the pipeline after the solenoid valve of the system is opened

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. The Steak Ager are in line with international standard 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.

Start 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℃ and 85% humidity which are the perfect setting for dry aging beef &pork.

4. The meat for the dry aging must be fresh, it would be perfect 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 with hanger: Max.2.5kg 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 shelves.

9. When maturing individual cuts on the shelves, pay attention on a protective fat layer which prevents too much wastage and if it's possible to 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 21-28 days, but more than 4 weeks is also possible.

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 handing 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.

Temperature Setting

Important: The LED display is the actual temperature and humidity in the cabinet

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.

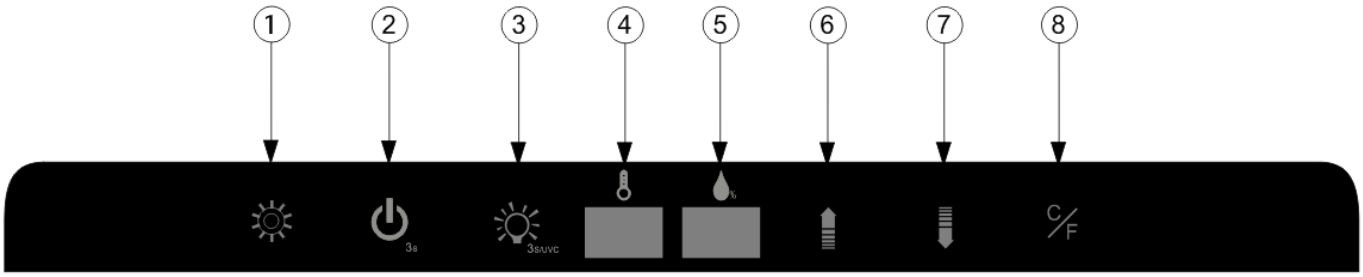
It is important to understand that there is a difference between the temperature inside the Steak Ager and the temperature shows on display panel: You will need to wait approximately 12 hours before noticing the effects of temperature adjustment if the steak ager with full loading.

Once the temperature is set, please don't adjust it frequently. The thermostat will maintain the temperature inside the Steak Ager within a +/- 2℃ 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 0.5ºC to 1ºC.

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 Lighting / UVC lamp switching:

It is used for the conversion of lighting and UVC disinfection system. Press once for a short time to turn the lighting on or off, and press for 3 seconds for a long time to turn the UVC light on or off.

UV system control instruction
1. Automatic control: the barbecue machine is powered on. If the UV lamp is not turned on by humans, the UV lamp will be turned on every 24 hours. The time is 1 hour. This means that the UV lamp will be on for 1 hour every 24 hours.

2. Manual control: The steak ager is power on. Please press this button 3 seconds, and you will hear "beep, beep" twice. the UV light will be always on. Please press light button 3 seconds again, and you will hear "beep" once, then the UV light will turn off.

3.When the UV light turns on, the UV light will be closed when door is open, and it will be on when door is closed. The window displays "UU" for 2 seconds every 10 seconds.

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

- ④ Temperature Display Window: Display actual temperature

- ⑤ Humidity Display Window: Display actual humidity

- ⑥ Temperature/Humidity setting up button:

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

- ⑦ Temperature/Humidity 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.

Defrost System

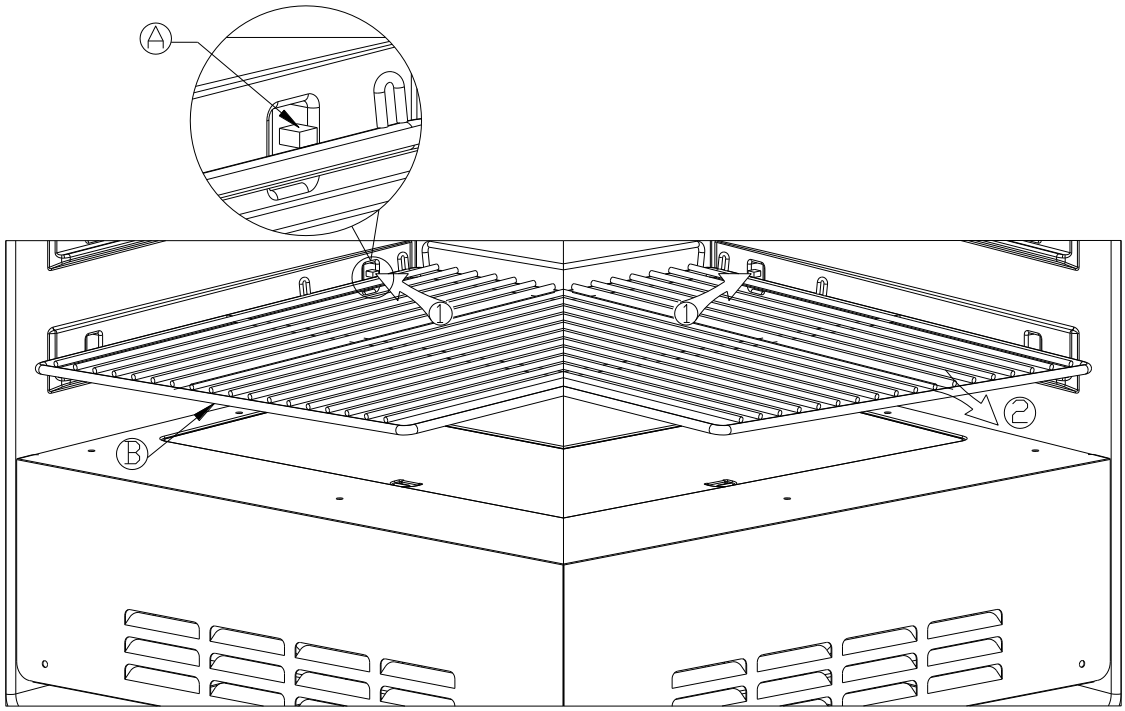
The product has an automatic circulation defrosting system design. The steak ager can automatically defrost when the compressor is stopped and timing. The frost water is automatically discharged from the storage area of the ripening machine. The water condensed in the container is converted into heat or evaporation by the compressor. The remaining water to maintain the humidity in the cabinet.
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 bracket①, then take off the shelf following the arrow mark ②.
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!

Instructions For Adding Water and Replacing Absorbent Cotton

VERY IMPORTANT NOTICE:

Please ensure that the ambient temperature for the product's use is between 16℃ and 32℃. This will enable the product to reach its optimal working condition.

There must be pure water to add for Steak Agers.

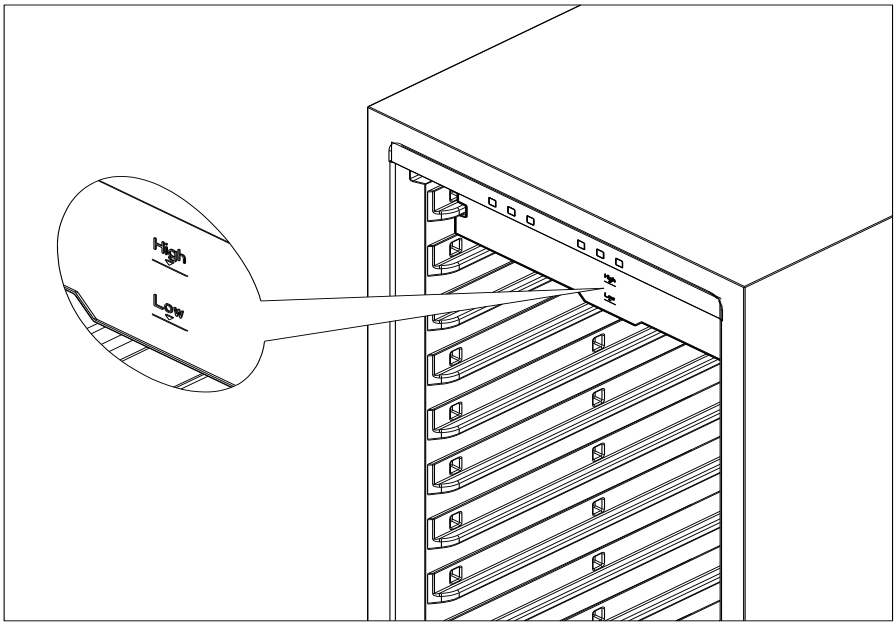
Note: The added water generally requires **pure water, mineral water, distilled water and other water with less impurities. Do not** add some dirty water with more impurities and pollution, so as not to affect the quality and taste of the meat in the steak ager!

FRSV98E / FRSV98B: The following is a schematic diagram of adding water and replacing absorbent cotton:

Water adding steps

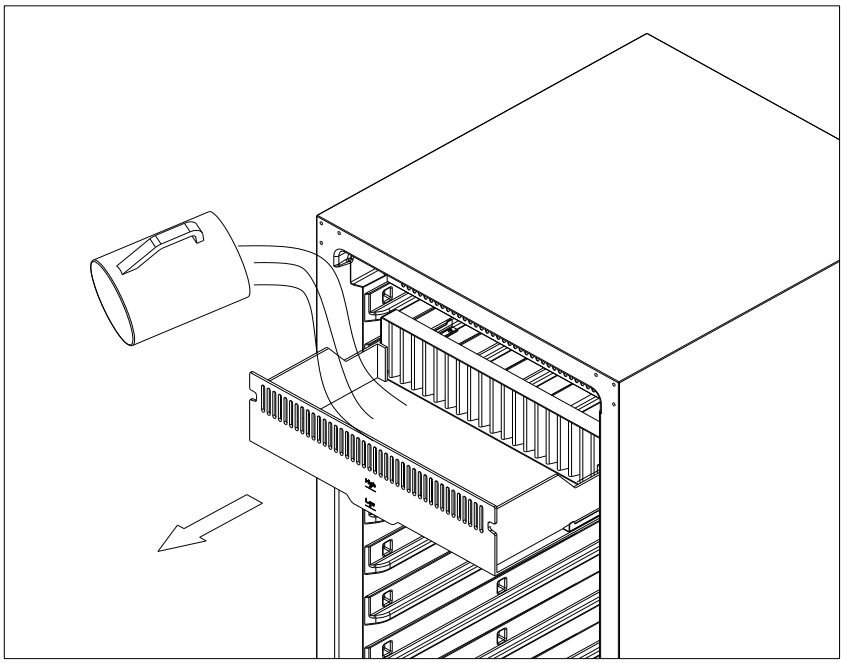
1.Observe the scale window and add water when the water level is lower than the lowest water level scale of the water tank.

2. When the humidity is lower than 15% of the set value for 48 hours, the humidity display window displays "LL", and the LED light flashes, indicating low humidity, and water should be added. After adding water, when the humidity is greater than 10% of the set value, the display window "LL" will automatically exit, and the lighting light will no longer flash;

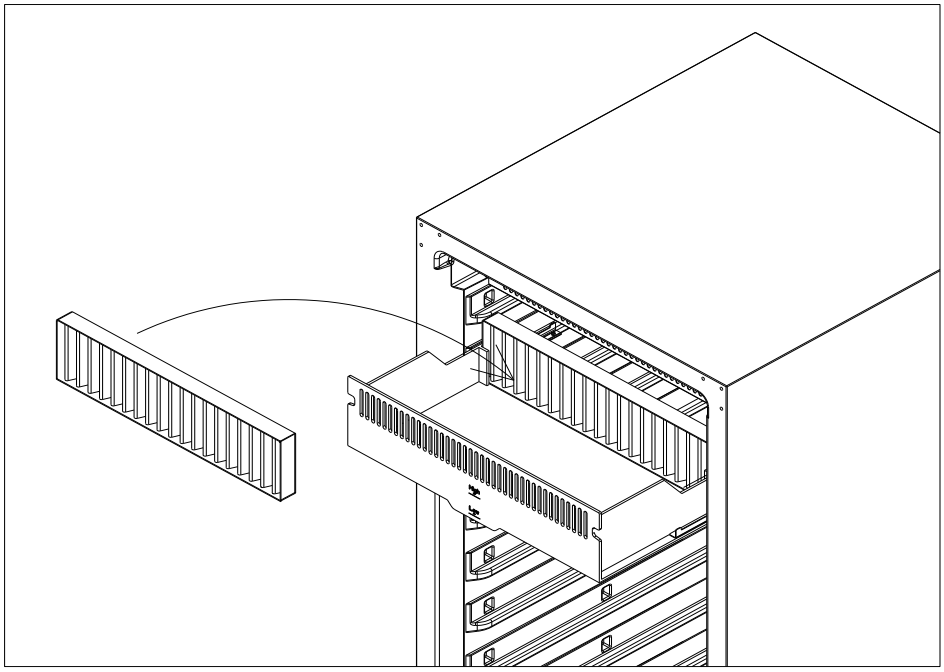


Steps for replacing the humidification filter element

1. 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).

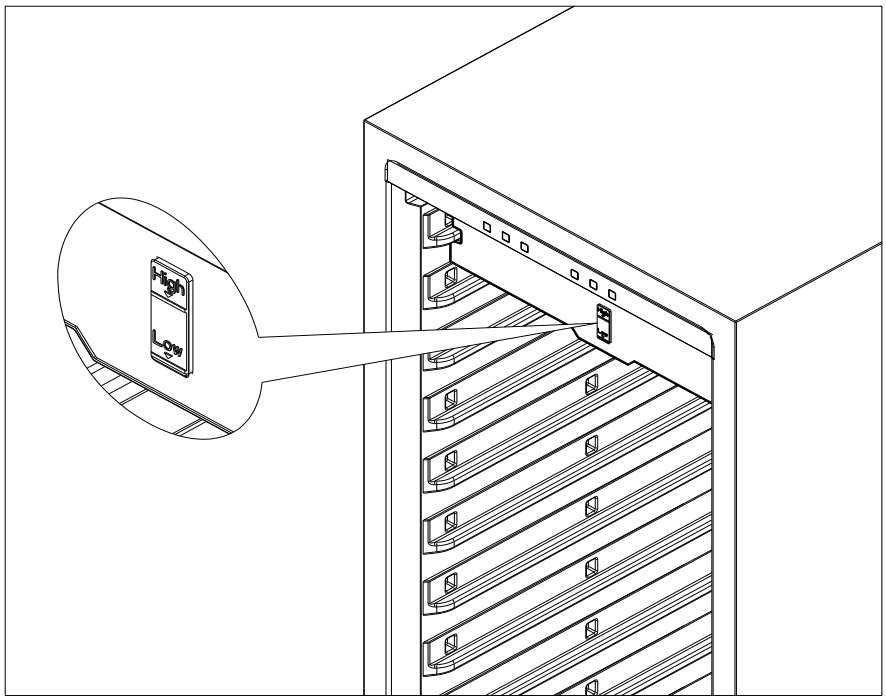


2. After pulling out the water tank, replace the humidification filter element as shown in the figure.

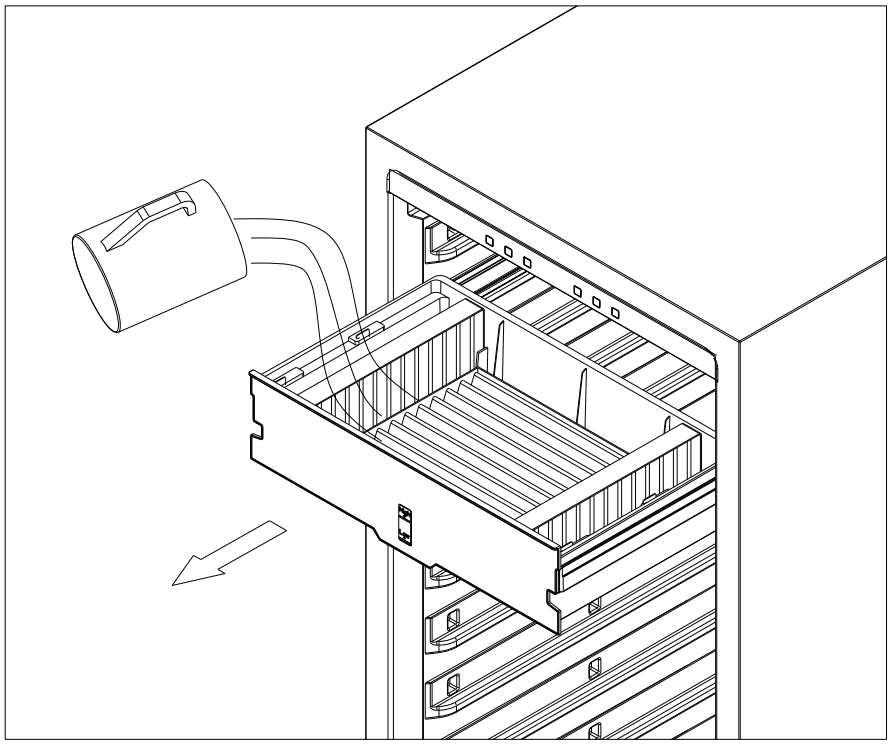


FRSV352E / FRSV352B manually water exchange and replacement of absorbent cotton steps

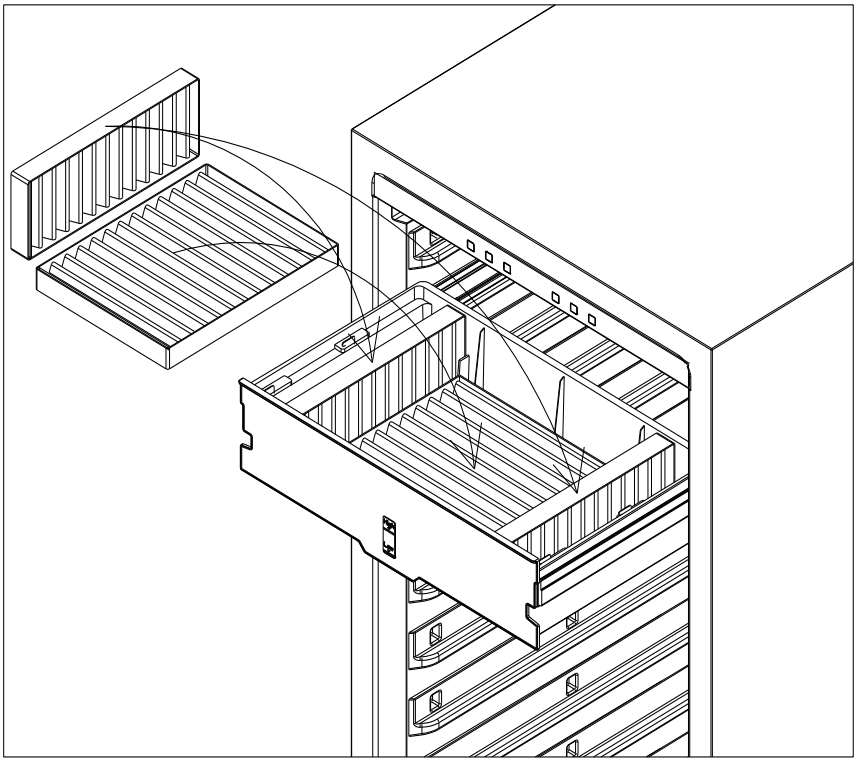
1.Observe the scale window and add water when the water level is lower than the lowest water level scale of the water tank.



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.



Door timeout alarm:

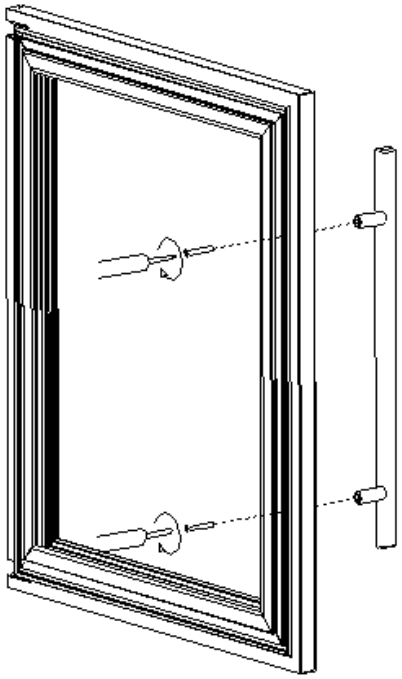
If the door is open more than 5 minutes, the door alarm system will be on, the LED lights is flickering, prompt to close the door. The alarm lights are cleared automatically after closing the door.

Handle Installation Method

Note: Not all products need to install handles by themselves, please follow the configuration of the actual purchased product.

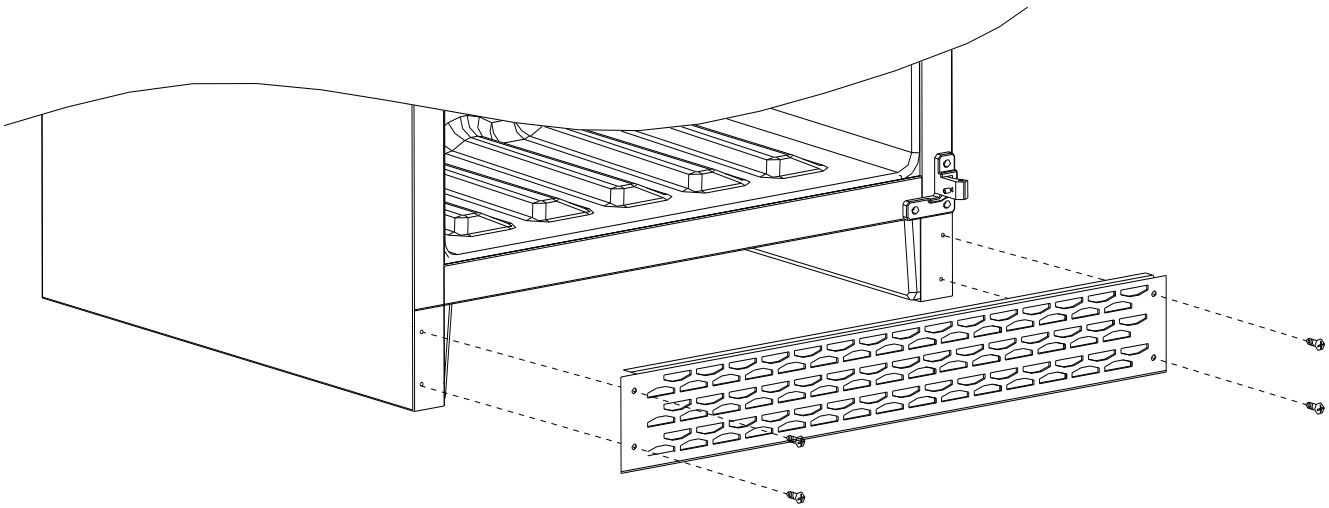
1. Take out handle from cabinet, then take out 2 pcs screws from accessory bag

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.



Installation Method of Ventilation Plinth

Note: Not all products need to install the ventilation plinth by themselves, please follow the configuration of the actual purchased product.



1. Take the front ventilation plinth out of the product and take out 4 screws from the accessory bag

2. Open the door, align the ventilation plinth with the four screw holes at the bottom of the cabinet, and tighten the screws with a Phillips screwdriver

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.

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.

Note: 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.

Trouble Shooting 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.

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 temperature in the cabinet is higher than conventional The door is opened too often. Storage overload in the cabinet The door is not closed completely. The temperature 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 light is damaged. The light is “OFF”.
Vibrations.	Please check whether the steak ager is on level ground
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.

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
	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.

Operation Guide

Use and maintenance matters

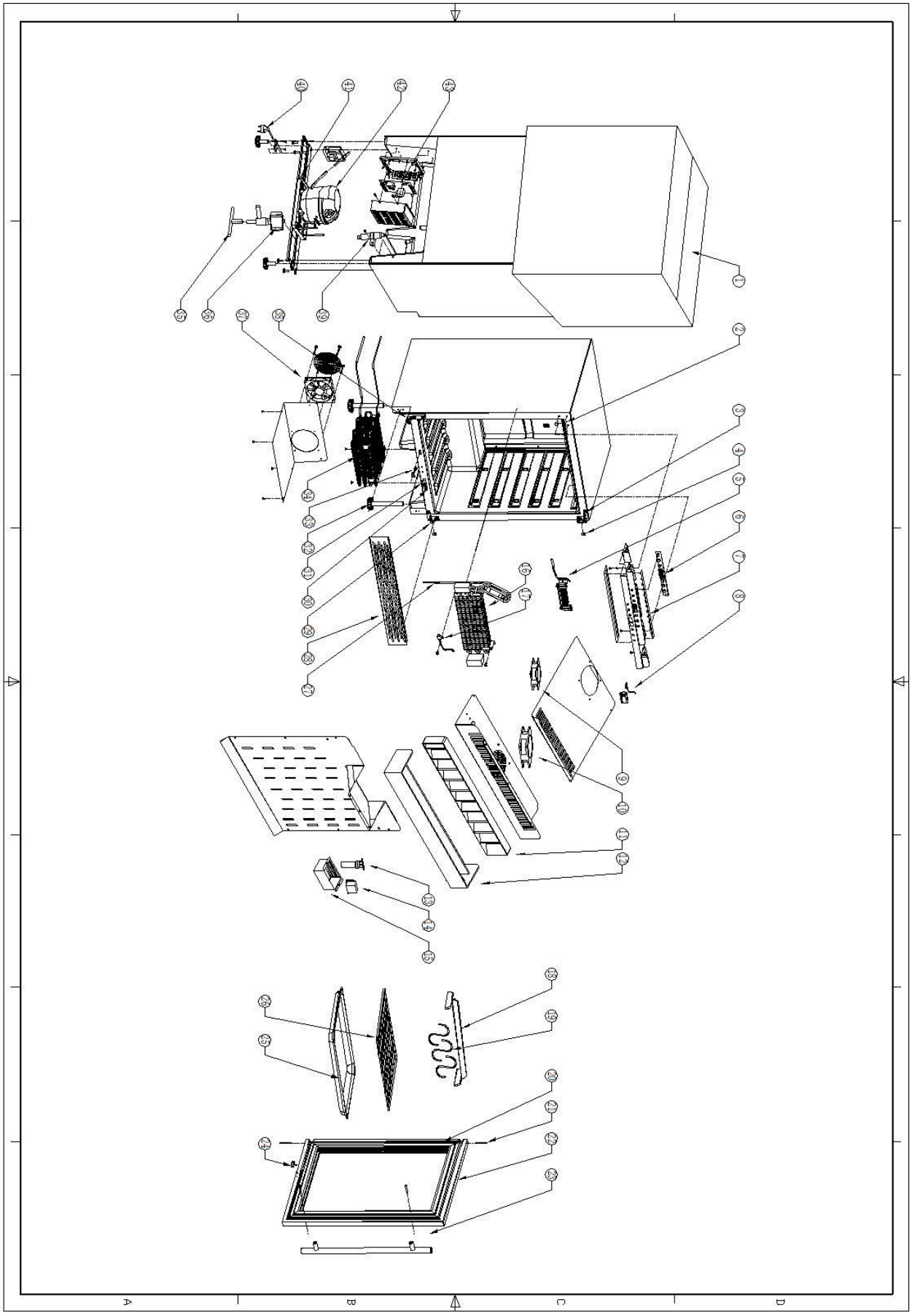
Clean at least once a month to avoid contamination of equipment and ingredients.
If the meat has blood flow out, it is necessary to clean the shelf and the inner wall every day. When cleaning, it is recommended to clean with warm water and neutral detergent. Dry with a dry cloth after cleaning.
The top of the water tank: it is recommended to clean once a year and replace the humidification filter element.
The service life of the humidifying filter element is 12 months, and if the steak cabinet is used more frequently, it is replaced half a year.
Before placing the meat, start the Steak Ager for cooling and turn on the UVC sterilization function.
During the use of the Steak Ager, attention should be paid to the contamination of meat blood on the hardware of the Steak Ager. If there is any meat blood, please wipe it clean in time to avoid the odor caused by residue or blood.
In the early stage of meat aging process, blood drops may drip into the salt tray. It is necessary to clean the blood in the salt tray every day. During the aging process, the meat should be turned over every day until the surface of the meat is completely dry and there is no blood dripping out.

VERY IMPORTANT:

In the early stage of meat storage, the water tank does not need to be filled with water temporarily, the temperature and humidity should be set to the lowest.
When the difference between the set humidity and the displayed humidity is ≤ 5% (for example, if the humidity is set to 60% and the humidity is displayed as 65% or below), then the user starts to set the humidity freely.
When the set humidity is greater than the displayed humidity by 10% (e.g. humidity set to 75%, humidity displayed as 65% or below), then add water to the water tank to meet the humidity requirements of the aging environment.
Different meats should not be placed together at the same time to avoid odor and spoilage.

Spare Parts and Exploded View

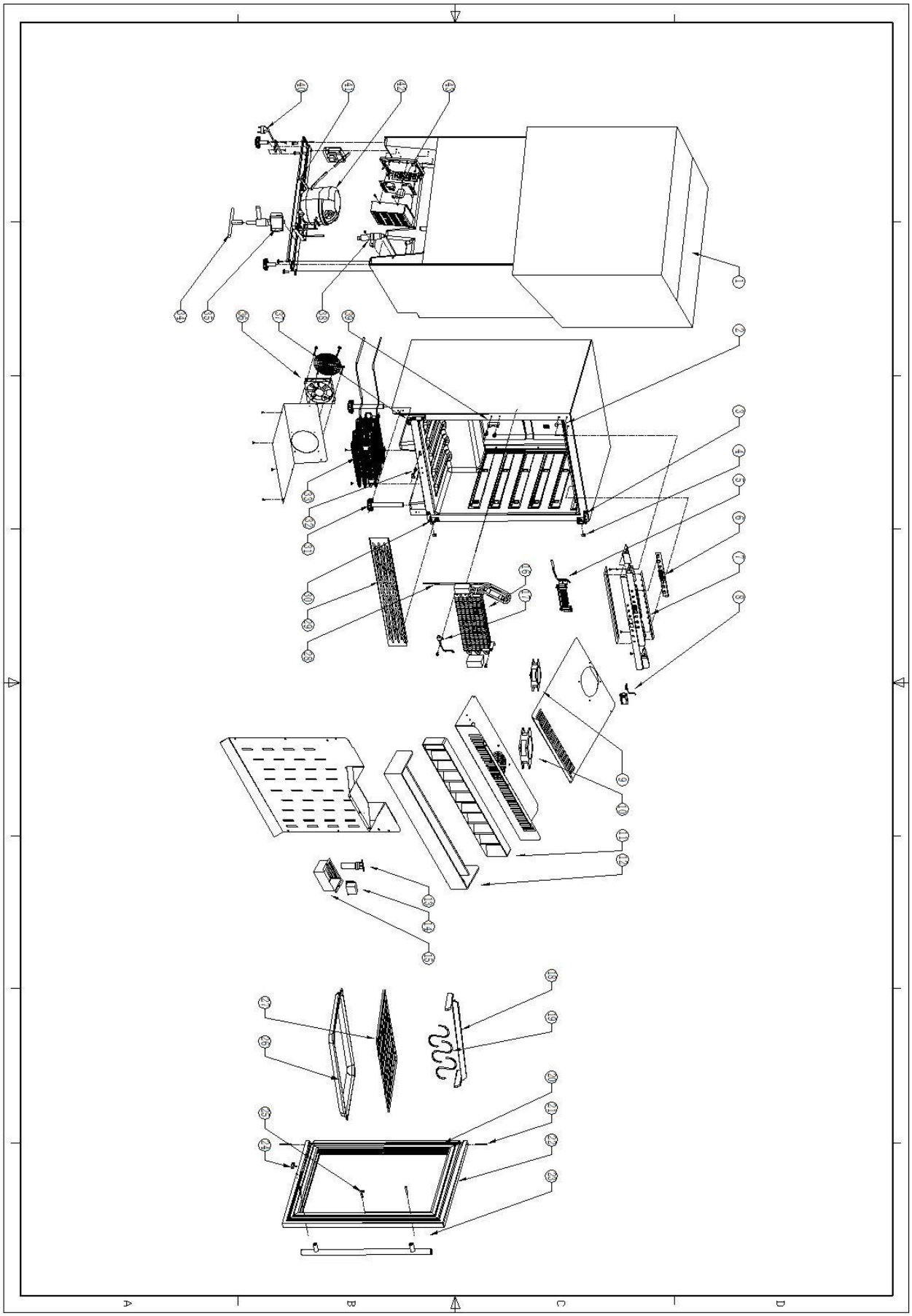
FRSV98B Exploded View



FRSV98B Spare parts list

Item#.	Parts No.	Part Name	Qty
1	DZ21-0070	Wooden Crate	1
2	DZ02-0137	M5 trunk-nail	14
3	DZ01-1447-1-L	Black left hinge	1
4	DZ02-1219	Limited rubber	2
5	DZ03-0014	50W230V PTC heater	1
6	DZ07-0003-330	White display board	1
7	DZ08-0001-3	White LED light	1.
8	ZJ09-0010	Humidity sensor	1
9	DZ03-0118	SAD12025B12L--1225 Cooling Fan	1.
10	DZ03-0119	SAD9225B12L--90 Humidifying Fan	1.
11	DZ13-0095-22	Humidifying filter	1.
12	DZ02-1524	Water box	1
13	DZ08-0019-1	UV light -E12(XR-DV10)	1.
14	DZ19-0092-2	12V ballast resistor	1
15	DZ19-0109-2	UV light cover	1.
16	DZ19-0093-110	Evaporator	1
17	DZ03-0005	Defrost Sensor R=2.1K	1
18	DZ18-0573	Stainless steel hook rail	1
19	DZ01-1219	Stainless steel hook	3
20	DZ23-0183-111	SS35 door gasket	1
21	DZ01-0690	ST6 Door axis	2
22	ZJ01-0409	Full black glass door with lock	1
23	DZ01-0035-110	Black tubular handle	1
24	ZJ09-0004-4-4	Black square magnet (at door)	1
25	DZ01-0874	Stainless steel salt tray	1
26	DZ18-0572	SS Shelf	1
27	DZ19-0101	Suction tube	1
28	DZ01-0054-110	Black kick plate	1
29	DZ01-1447-1-R	Black right hinge	1
30	DZ02-0361	Lock base	1
31	DZ01-1376	Lock plate	1
32	DZ01-0098	M10 cabinet leg	4
33	ZJ09-0004-4-2	Magnetic control switch (at cabinet)	1.
34	DZ19-0013	Condenser	1
35	DZ19-0106-1	T-type 3-way pipe	1
36	DZ19-0097	Electronic expansion valve	1
37	DZ03-0118	SAD12025B12L--1225 Condenser fan	1
38	ZJ09-0006-9	Door support device	1
39	DZ19-0009	Dryer filter	1
40	DZ04-0002	Electrical power cord	1
41	DZ02-0393-1	Water container	1
42	WG03-0037	Inverter compressor:Jiaxipera VTX1070Y 220-240V 50Hz	1
43	DZ06-0093	PCB board	1

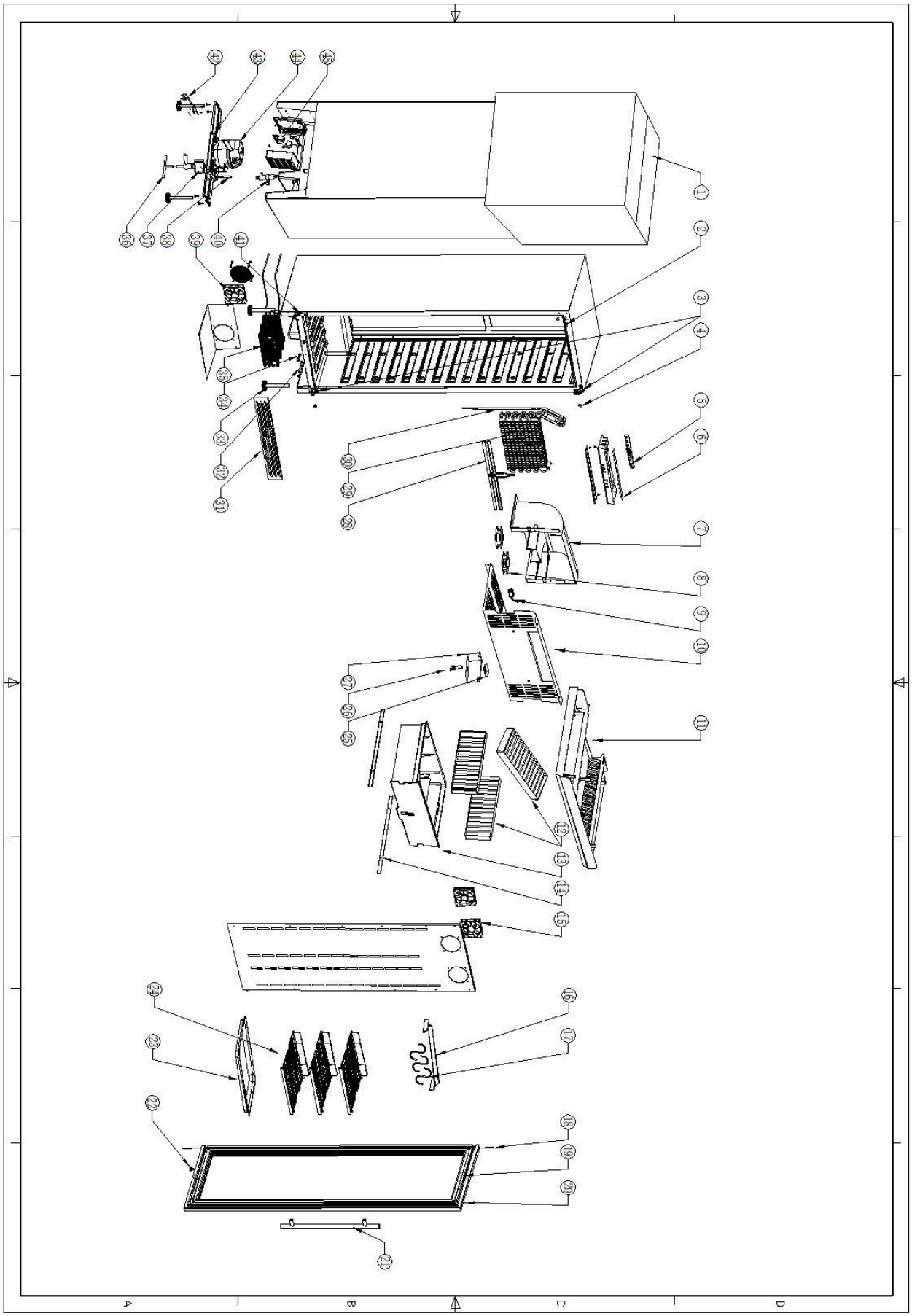
FRSV98E Exploded View



FRSV98E Spare parts list

Item#.	Parts No.	Part Name	Qty
1	DZ21-0070	Wooden Crate	1
2	DZ02-0137	M5 trunk-nail	14
3	DZ01-2359-L	Black left hinge	1
4	DZ02-1219	Limited rubber	2
5	DZ03-0014	50W230V PTC heater	1
6	DZ07-0003-330	White display board	1
7	DZ08-0001-3	White LED light	1.
8	ZJ09-0010	Humidity sensor	1
9	DZ03-0118	SAD12025B12L--1225 Cooling Fan	1.
10	DZ03-0119	SAD9225B12L--90 Humidifying Fan	1.
11	DZ13-0095-22	Humidifying filter	1.
12	DZ02-1524	Water box	1
13	DZ08-0019-1	UV light -E12(XR-DV10)	1.
14	DZ19-0092-2	12V ballast resistor	1
15	DZ19-0109-2	UV light cover	1.
16	DZ19-0093-110	Evaporator	1
17	DZ03-0005	Defrost Sensor R=2.1K	1
18	DZ18-0573	Stainless steel hook rail	1
19	DZ01-1219	Stainless steel hook	3
20	DZ23-0183-111	SS35 door gasket	1
21	DZ01-0690	ST6 Door axis	2
22	ZJ01-0320-38	Seamless stainless steel glass door with lock	1
23	DZ01-0035	Stainless steel tubular handle	1
24	ZJ09-0004-4-3	Black square magnet (at door)	1
25	DZ02-0929	Latch hook	1
26	DZ01-0874	Stainless steel salt tray	1
27	DZ18-0572	SS Shelf	1
28	DZ19-0101	Suction tube	1
29	DZ01-0054	Stainless steel kick plate	1
30	DZ01-2359-R	Black right hinge	1
31	DZ01-0098	M10 cabinet leg	4
32	ZJ09-0004-4-2	Magnetic control switch (at cabinet)	1.
33	DZ19-0013	Condenser	1
34	DZ19-0106-1	T-type 3-way pipe	1
35	DZ19-0097	Electronic expansion valve	1
36	DZ03-0118	SAD12025B12L--1225 Condenser fan	1
37	ZJ09-0006-9	Door support device	1
38	DZ19-0009	Dryer filter	1
39	DZ02-0241-110	Plastic lock base	1
40	DZ04-0002	Electrical power cord	1
41	DZ02-0393-1	Water container	1
42	WG03-0037	Inverter compressor:Jiaxipera VTX1070Y 220-240V 50Hz	1
43	DZ06-0093	PCB board	1

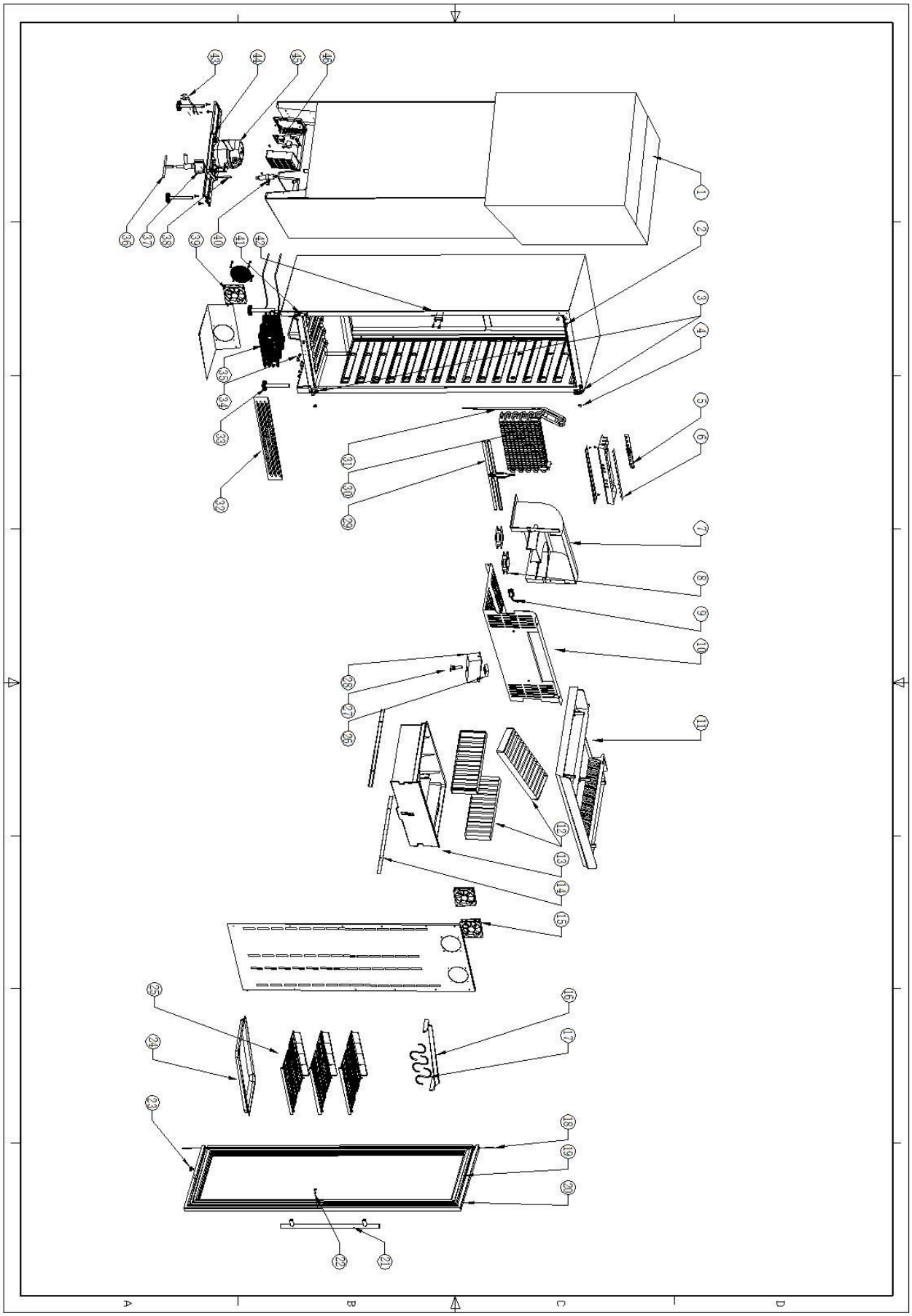
FRSV352B Exploded View



FRSV352B Spare parts list

Item#.	Parts No.	Part Name	Qty
1	DZ21-0071	Wooden crate	1
2	DZ02-0137	M5 trunk-nail	4
3	DZ01-1447-1-L	Black left hinge	1
	DZ01-1447-1-R	Black right hinge	1
4	DZ02-1219	Limited rubber	2
5	DZ07-0003-330	White display board	1
6	DZ08-0001-3	White LED light	1
7	DZ02-1154	Humidifying fan bracket	1
8	DZ03-0118	SAD12025B12L--1225 Humidifying fan	2
9	ZJ09-0010	Humidity sensor Assembly	1
10	DZ01-2091	Humidifying installation bracket	1
11	DZ02-1081	Wind scooper	1
12	DZ13-0095-6	Humidifying filter (small size)	2
	DZ13-0095-7	Humidifying filter (large size)	1
13	DZ02-1153	Water tank	1
14	DZ01-1863-L	Stainless steel slide rail (Left side)	1.
	DZ01-1863-R	Stainless steel slide rail (Right side)	1.
15	DZ03-0119	SAD9225B12L--90 Cooling fan	2.
16	DZ18-0575	Stainless steel hook rail	1
17	DZ01-1219	Stainless steel hook	3
18	DZ01-0690	ST6 Door axis	2
19	DZ23-0187-111	SS35 Door gasket	1
20	ZJ01-0388-1	Full black glass door with lock	1
21	DZ01-0035-110	Black tubular handle	1
22	ZJ09-0004-4-4	Square magnet (at door)	1
23	DZ01-0874	Stainless steel salt tray	1
24	DZ18-0571	Stainless steel shelf	3
25	DZ03-0096	SAD5015B12L UV light fan	1
26	DZ08-0019-1	UV light	1.
	DZ19-0109-2	UV light base	1.
27	DZ01-2157	UV light box	1
28	DZ03-0103	230V/100W heating strip	1
29	DZ19-0179	Evaporator	1
30	DZ19-0143	Suction tube	1.
31	DZ01-0054-110	Black kick plate	1.
32	DZ02-0361	Lock base	1.
	DZ01-1376	Lock plate	1
33	DZ01-0051	M10 cabinet leg	4
34	ZJ09-0004-4-2	Magnetic control switch (at cabinet)	1.
35	DZ19-0013	Condenser	1
36	DZ19-0106	T-type 3-way pipe	2
37	DZ19-0097	Electronic expansion valve	1
38	DZ19-0153	Connection pipe	1
39	DZ03-0118	SAD12025B12L--1225 Condenser fan	1
40	DZ19-0009	Dryer filter	1
41	ZJ09-0006-9	Door support device	1
42	DZ04-0002	Electrical power cord	1
43	DZ02-0393-1	Water container	1
44	WG03-0065	Inverter compressor :Embraco FMXA4C 220V 50-60Hz	1
45	DZ06-0092	PCB board	1

FRSV352E Exploded View



FRSV352E Spare parts list

Item#.	Parts No.	Part Name	Qty
1	DZ21-0071	Wooden crate	1
2	DZ02-0137	M5 trunk-nail	4
3	DZ01-2359-L	Black left hinge	1
	DZ01-2359-R	Black right hinge	1
4	DZ02-1219	Limited rubber	2
5	DZ07-0003-330	White display board	1
6	DZ08-0001-3	White LED light	1
7	DZ02-1154	Humidifying fan bracket	1
8	DZ03-0118	SAD12025B12L--1225 Humidifying fan	2
9	ZJ09-0010	Humidity sensor Assembly	1
10	DZ01-2091	Humidifying installation bracket	1
11	DZ02-1081	Wind scooper	1
12	DZ13-0095-6	Humidifying filter (small size)	2
	DZ13-0095-7	Humidifying filter (large size)	1
13	DZ02-1153	Water tank	1
14	DZ01-1863-L	Stainless steel slide rail (Left side)	1.
	DZ01-1863-R	Stainless steel slide rail (Right side)	1.
15	DZ03-0119	SAD9225B12L--90	2.
16	DZ18-0575	Stainless steel hook rail	1
17	DZ01-1219	Stainless steel hook	3
18	DZ01-0690	ST6 Door axis	2
19	DZ23-0187-111	SS35 Door gasket	1
20	ZJ01-0316-40	Seamless stainless steel door with lock	1
21	DZ01-0035	Stainless steel tubular handle	1
22	DZ02-0929	Latch hook	1
23	ZJ09-0004-4-4	Square magnet (at door)	1
24	DZ01-0874	Stainless steel salt tray	1
25	DZ18-0571	Stainless steel shelf	3
26	DZ03-0096	SAD5015B12L UV light fan	1
27	DZ08-0019-1	UV light	1.
	DZ19-0109-2	UV light base	1.
28	DZ01-2157	UV light box	1
29	DZ03-0103	230V/100W heating strip	1
30	DZ19-0179	Evaporator	1
31	DZ19-0143	Suction tube	1.
32	DZ01-0054	Stainless steel kick plate	1.
33	DZ01-0051	M10 cabinet leg	4
34	ZJ09-0004-4-2	Magnetic control switch (at cabinet)	1.
35	DZ19-0013	Condenser	1
36	DZ19-0106	T-type 3-way pipe	2
37	DZ19-0097	Electronic expansion valve	1
38	DZ19-0153	Connection pipe	1
39	DZ03-0118	SAD12025B12L--1225 Condenser fan	1
40	DZ19-0009	Dryer filter	1
41	ZJ09-0006-9	Door support device	1
42	DZ02-0929	Lock base	1
43	DZ04-0002	Electrical power cord	1
44	DZ02-0393-1	Water container	1
45	WG03-0065	Inverter compressor :Embraco FMXA4C 220V 50-60Hz	1
46	DZ06-0092	PCB board	1