



**Stay fresh, Stay cool**  
[calefort.com](http://calefort.com)

# Ca'Lefort

Dual-Mode Meat Aging Cabinet

# Stay fresh, Stay cool

## Who are we?

At Ca'Lefort, we do more than sell products—we craft a lifestyle. Our journey began with a deep passion for enhancing everyday moments, and we believe that every experience deserves to be enjoyed in the finest way possible. From our premium wine and beverage coolers to our Dual-Mode Meat Aging Cabinet, each product is meticulously designed to offer the ultimate in refined storage and preservation.

Our guiding principle, "Stay Fresh, Stay Cool" reflects our unwavering commitment to delivering optimal solutions that maintain the perfect condition of your food and beverages. Whether celebrating a special occasion, aging a prime cut of steak, or savoring life's everyday pleasures, Ca'Lefort is your trusted partner, enriching your lifestyle with a touch of elegance.

# Product



**CLF-VI60SA**



**CLF-VI120SA**



**CLF-VI180SA**



**CLF-VI300SA**



## 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 Dual-Mode Meat Aging Cabinet if used for purposes other than its intended design. We are not responsible for any errors in this manual and cannot be held liable for any spoilage or damage to meat or other contents due to defects in the Dual-Mode Meat Aging Cabinet. The warranty covers the Dual-Mode Meat Aging Cabinet only and does not extend to its contents.

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!

Meat Aging Cabinet 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.**

Any use of the appliance outside its intended purpose is prohibited. Misuse may lead to damage or spoilage of stored goods. Additionally, this appliance is not suitable for use in hazardous environments.

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 Dual-Mode Meat Aging Cabinet
- 2.Opening the door for a long time may cause the temperature of the Dual-Mode Meat Aging Cabinet to rise significantly
- 3.Clean regularly to keep the water tank system clean and avoid food contamination
- 4.Before the Dual-Mode Meat Aging Cabinet is powered on, clean the water tank; it is recommended to clean the water tank every 5 days
- 5.The Dual-Mode Meat Aging Cabinet is not suitable for storing frozen food.

- 6.If the Dual-Mode Meat Aging Cabinet 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 Dual-Mode Meat Aging Cabinet 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.

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

109°F ± 4°F 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 Dual-Mode Meat Aging Cabinet, 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 Dual-Mode Meat Aging Cabinet 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 Dual-Mode Meat Aging Cabinet 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 Dual-Mode Meat Aging Cabinet, 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 centre. Do not expose to flame.

- 15.WARNING: Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for built-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 Dual-Mode Meat Aging Cabinet 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 standards, 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 Dual-Mode Meat Aging Cabinet, they may affect the operation of the Dual-Mode Meat Aging Cabinet.

## 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 Dual-Mode Meat Aging Cabinet 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 1m<sup>3</sup> 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 Meat Aging Cabinet is at "OFF" condition:

- Please take out all of goods from Dual-Mode Meat Aging Cabinet;
- Please keep Dual-Mode Meat Aging Cabinet clean

### Before loading & Plugging in the Dual-Mode Meat Aging Cabinet

## Recommendations:

---

Dual-Mode Meat Aging Cabinet 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.



## Installing your Dual-Mode Meat Aging Cabinet

---

Unpack and remove all of the protection and adhesive strips from the packaging around and inside the Dual-Mode Meat Aging Cabinet.

The Dual-Mode Meat Aging Cabinet must be positioned such that the plug is accessible. Release the power cord. Move your Dual-Mode Meat Aging Cabinet to its final location. It should be installed in a suitable place where the compressor will not be subject to physical contact.

**Leveling your Dual-Mode Meat Aging Cabinet:** Ensure the cabinet is leveled before loading it to maintain optimal performance.

Your Dual-Mode Meat Aging Cabinet features 4 adjustable feet for easy leveling. It is recommended to fully tighten the rear feet and adjust the front ones to achieve proper leveling.



**INSTALLATION INSTRUCTIONS FOR BUILT IN DUAL-MODE MEAT AGING CABINET:  
FRONT VENTING DUAL-MODE MEAT AGING CABINET 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 34°F 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" Dual-Mode Meat Aging Cabinets are front-venting but are not designed to be fully integrated behind a joinery door.
2. Please follow the installation diagram when installing the built-in Dual-Mode Meat Aging Cabinet. Ensure the minimum installation dimensions are met.
3. Built-in Dual-Mode Meat Aging Cabinets draw air from the right side of the ventilation frame and expel it through the left side of the ventilation frame under the front door.
4. "Built-in" Dual-Mode Meat Aging Cabinets have a power switch located on the control panel, so the power point location is not critical.
5. The Dual-Mode Meat Aging Cabinet requires a standard 120-volt/15-amp power point (or according to different country specifications).
6. The power cord is 2.0 meters in length and is fixed on the right side at the back when viewed from the front of the cabinet.
7. As with most appliances today, the Dual-Mode Meat Aging Cabinet has sensitive electronic components that are susceptible to damage from lightning and electricity supply faults. Therefore, it is advised to use a power surge protector to avoid such problems.
8. An air vent must be provided on the door of the built-in Dual-Mode Meat Aging Cabinet when installing a wooden door.

**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 Dual-Mode Meat Aging Cabinet

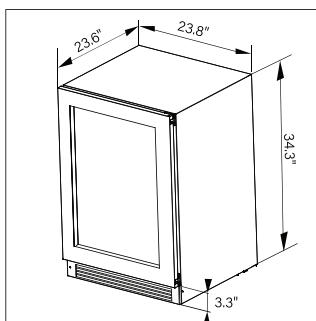
CLF-VI60SA, CLF-VI120SA, CLF-VI180SA are suitable for use in freestanding and built-in scenes.

CLF-VI300SA is freestanding model, not suitable for use in built-in scenarios.

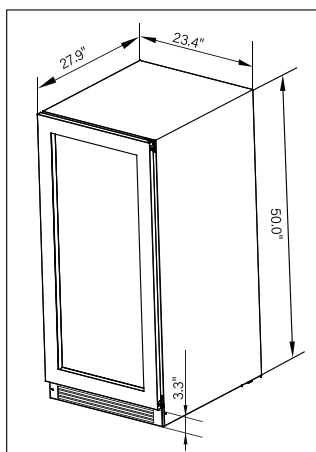
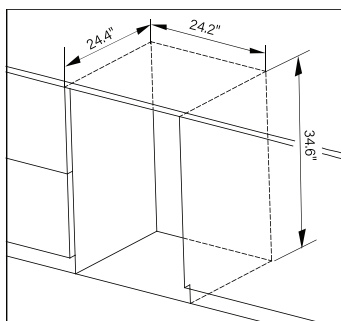
For specific installation dimensions, please refer to the following built-in installation diagram

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

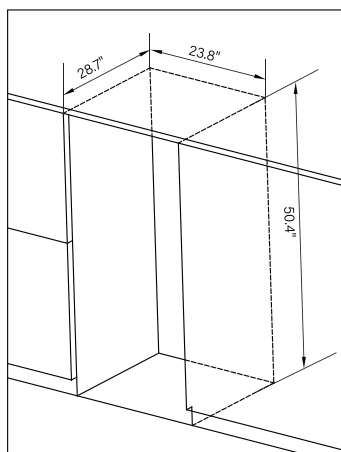
### Dimension Drawings :

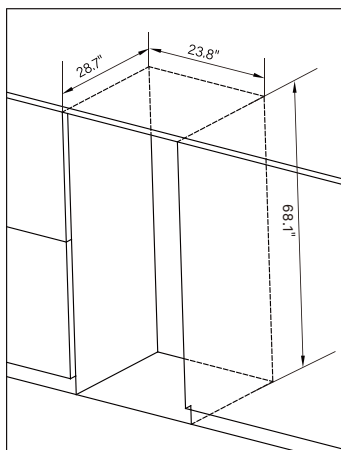
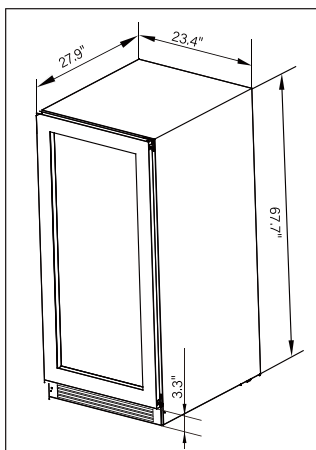


**CLF-VI60SA**



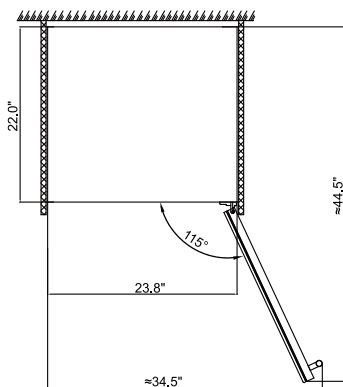
**CLF-VI120SA**



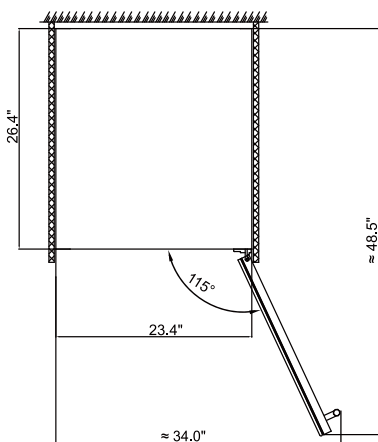


**CLF-VI180SA**

### Dimension Drawings :

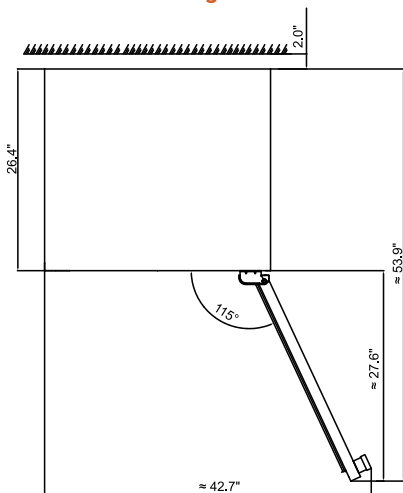


**CLF-VI60SA**



**CLF-VI120SA , CLF-VI180SA**

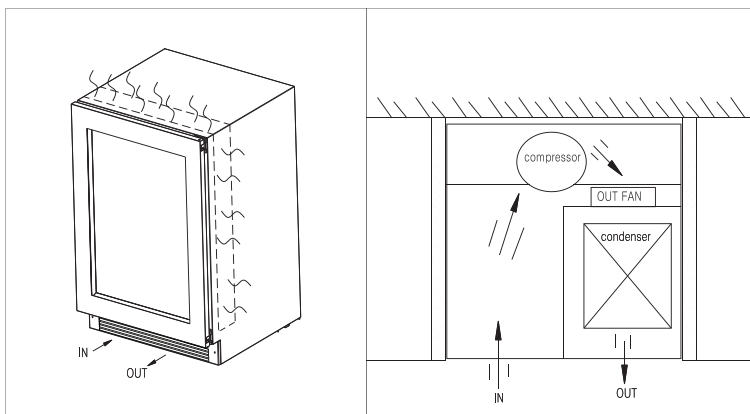
## Dimension Drawings :



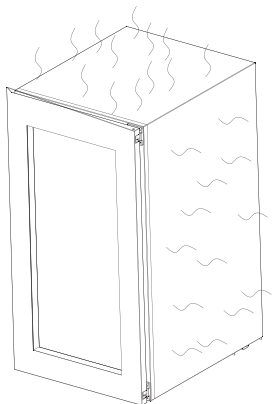
**CLF-VI300 SA**

## Radiator System Description

CLF-VI60SA, CLF-VI120SA, CLF-VI180SA Models use side anti-dew tube and Independent cooling system.



**Model CLF-VI300SA series adopts transverse condensation cooling pattern.**



### **Turn On Your Dual-Mode Meat Aging Cabinet**

---

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 located directly behind the Meat Aging Cabinet and should be easily accessible.
3. Do not use extension cables or extension sockets to connect Meat Aging Cabinet
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 the power and press the power button for a few seconds to turn it on. When using the Dual-Mode Meat Aging Cabinet for the first time (or restarting it after a long shutdown), there may be a few degrees of difference between the temperature you set and the temperature displayed on the LED screen. This is normal due to the longer startup time. After the Dual-Mode Meat Aging Cabinet has been running for a few hours, everything will stabilize.

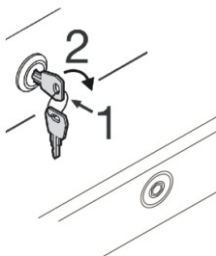
**Important: If the unit is unplugged, power is lost, or turned off, wait 3 to 5 minutes before restarting the unit. It will not start if you attempt to restart before this time delay.**



## Security Lock

The mature machine is equipped with a lock device (not all products have this feature; 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 settings, our Dual-Mode Meat Aging Cabinet, 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 Meat Aging Cabinet.
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 Dual-Mode Meat Aging Cabinet is located, as well as the specific type of model. Our Dual-Mode Meat Aging Cabinets are in line with international standards for such appliances. We will always do our utmost to satisfy our 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 Dual-Mode Meat Aging Cabinet with a disinfectant that shouldn't be aggressive.
2. Unpack the salt blocks and remove the foil. Place the salt blocks in the stainless steel tray and position the tray at the bottom of the cabinet. Please check every 2-3 days for any remaining water on the salt blocks and remove it if present.
3. The temperature and humidity are already set to 34°F and 85% humidity, which are the perfect settings for dry aging beef and pork.

4. The meat for dry aging must be fresh; ideally, it should be a maximum of 5 days after slaughtering. Even vacuum-matured meat can be used, but for a maximum of 14 days (please remove the foil).
5. Our recommendation for the best dry-aged beef: use meat from a young cow with an ordinary fat cover and good marbling.
6. Hang the complete back on the hangers of your Dual-Mode Meat Aging Cabinet or place the individual cuts on the shelves.
7. Load capacity: max. 2 half strip loins on the bone with a length of 0.5m; for this, you will need 2 hangers.
8. Load capacity with shelves: a maximum of 20kg of individual pieces or cuts can fit on the shelves.
9. When maturing individual cuts on the shelves, ensure there is a protective fat layer to prevent excessive wastage, and if possible, let it mature on the bone. Ideal size is approximately 2-4 kg per cut.
10. Please wear protective gloves every time you handle the meat. Do NOT touch the meat without gloves!
11. The perfect maturing time is between 25-28 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 with 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, and 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 prioritized for the best results. When the process is complete, the thin crust is trimmed off, ready to be de-boned or cut into steak

## **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.

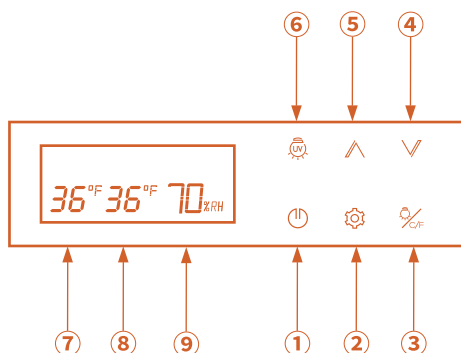
The electrical board of all models comes with a memory function.

**It is important to understand that there is a difference between the temperature inside the Dual-Mode Meat Aging Cabinet and the temperature shown on the display panel. You will need to wait approximately 12 hours before noticing the effects of a temperature adjustment if the Dual-Mode Meat Aging Cabinet is fully loaded.**

Once the temperature is set, please don't adjust it frequently. The thermostat will maintain the temperature inside the Dual-Mode Meat Aging Cabinet within a +/- 3°F range. However, due to the thermal inertia of the Dual-Mode Meat Aging Cabinet and the glass, within this temperature range, the actual temperature will only fluctuate by 1°F to 2°F.

## Temperature Display Board Operating Instruction :

### LCD Displayer Operation Guide



#### (1)Power Switch :

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

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

#### (2) Function Key/Switch button :

Press it each time, the window (11) and ⑩to switch, Press (4) and (5) to set upper and 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°F or 1% per press.

#### (5) Setting up button :

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

(6) UV system control instruction

1. Automatic control: When the barbecue machine is powered on, if the UV lamp is not manually turned on, it will automatically turn on every 24 hours for 1 hour. This means that the UV lamp will be on for 1 hour every 24 hours.

2. Manual control: When the Dual-Mode Meat Aging Cabinet is powered on, press this button for 3 seconds, and you will hear two "beep, beep" sounds. The UV light will stay on continuously. To turn it off, press the button again for 3 seconds, and you will hear one "beep", then the UV light will turn off.

3. When the UV light is on, it will automatically turn off when the door is open and turn back on when the door is closed. The display will show "UU" for 2 seconds every 10 seconds.

**Note: The life span of the UV lamp is 12 months. Exceeding this time will significantly reduce its anti-virus effectiveness.**

(7) Setting Temperature Display : Display setting temperature.

(8) Actual Temperature display : Display actual indoor temperature.

(9) Humidity Display : Display setting humidity and actual humidity.

## **Defrost System**

The product has an automatic circulation defrosting system design. The Meat Aging Cabinet 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.

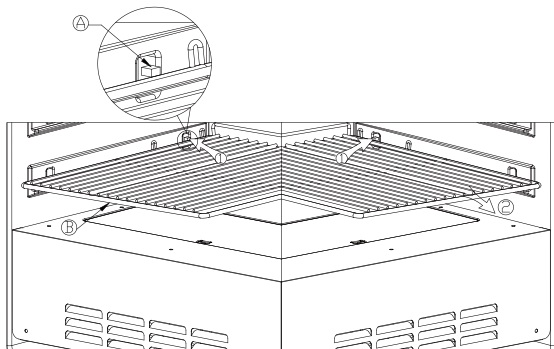
The Dual-Mode Meat Aging Cabinet is not completely sealed; fresh air is allowed to enter through the drainpipe.

**Notes: During the refrigerating cycle, heat is given off and disperses through the external surfaces of the Meat Aging Cabinet. Avoid touching the surfaces during those cycles.**

## Removing Shelf

Shelf taking: According to below instruction drawing to press one side of shelf limit pin ①, 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 an automatic humidification function. The humidification system is located inside the fan cover. If there is no maintenance requirement, it is strictly forbidden to open or pull it out!

## Instructions For Adding Water and Replacing Absorbent Cotton

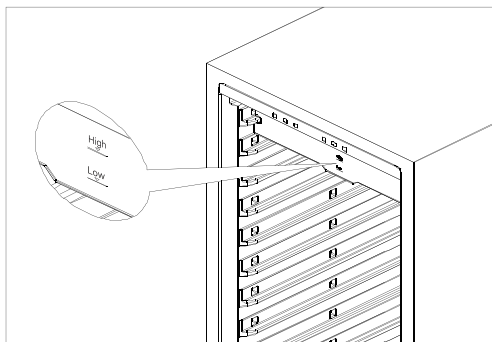
**Note:** The added water should generally be **pure water, mineral water, distilled water, or other water with fewer impurities**. **Do not** add dirty or impure water, as this may affect the quality and taste of the meat in the Dual-Mode Meat Aging Cabinet!

The following is a schematic diagram for adding water and replacing absorbent cotton.

## Water addition steps

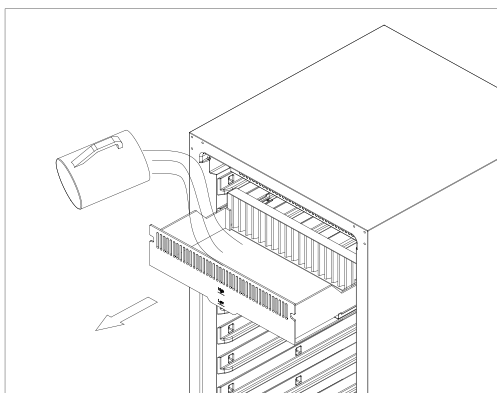
1. Observe the scale window and add water when the water level is lower than the lowest water level scale of the water tank.

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;

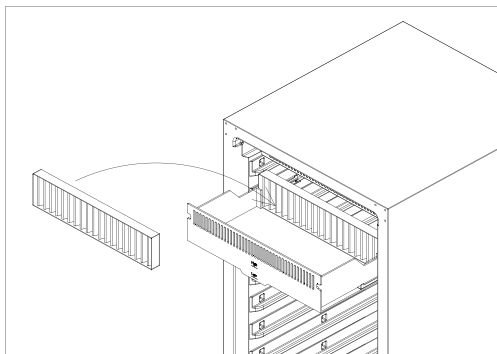


### Steps for replacing the humidification filter element

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).

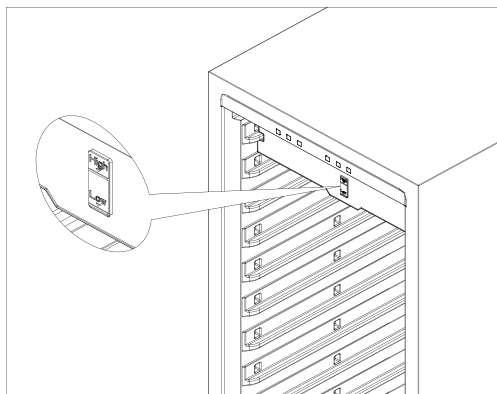


2. After pulling out the water tank, replace the humidification filter element as shown in the figure.

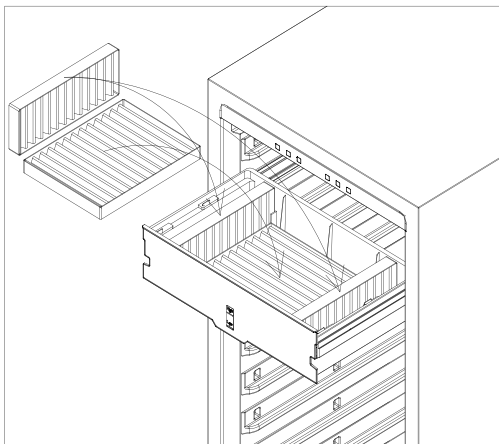


### **Manually water exchange and replacement of absorbent cotton steps**

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



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



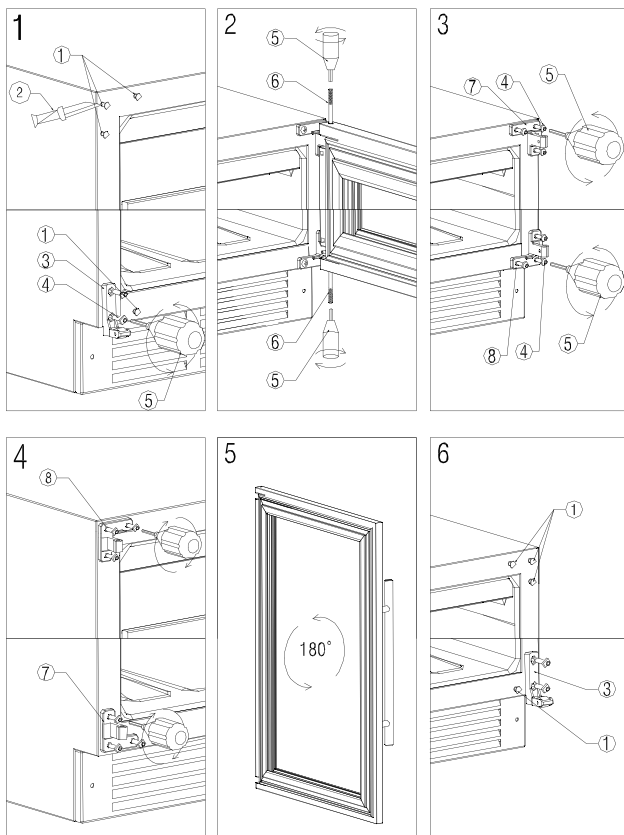
### Reversibility of the door

The doors of the CLF-VI60SA, CLF-VI120SA, and CLF-VI180SA aging cabinets are reversible. The glass door of the CLF-VI300SA is not reversible.

**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.**

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

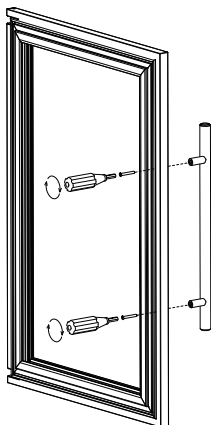
7. Upper door hinge

8. Lower door hinge

## Handle Installation Method

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

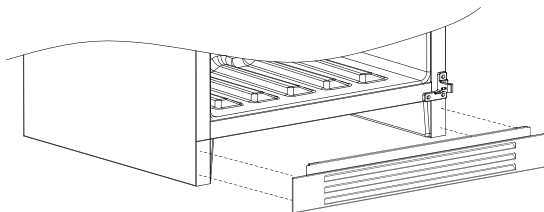
1. Take out the handle from the cabinet, then take out 2 screws from the accessory bag.
2. Pull open the door seal from the side of the door, then insert the screws into the 2 handle holes on the side of the door. Align the screws with the holes in the handle, tighten the screws with a Phillips screwdriver, and then compress the door seal.



If the screw holes of the handle do not perfectly align with the holes in the door, please use an electric drill to slightly enlarge the holes in the door (on the surface side) to ensure a perfect installation of the handle.

## Installation Method of Ventilation Plinth

**Note: Not all products require the installation of the ventilation plinth by the user. Please follow the configuration of the product you purchased.**



1. Take the front ventilation plinth out of the product.
2. Open the door and align the ventilation plinth with the designated area at the bottom of the cabinet. The plinth will securely attach to the cabinet using the built-in magnets. No screws are required.

## **Operation Anomalies**

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

If your Dual-Mode Meat Aging Cabinet appears to be malfunctioning, unplug it and contact your after-sales service. Any intervention on the cooling circuit should be performed by a refrigeration technician who should inspect 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 of power loss will not affect the temperatures of the Dual-Mode Meat Aging Cabinet. To avoid sudden changes in temperature while the power is off, avoid opening the door. For longer power failures, take steps to protect your meat or food.

**Irrespective of the cause, if you notice abnormal temperature or humidity levels inside your Dual-Mode Meat Aging Cabinet, rest assured that only prolonged and frequent exposure to these abnormal conditions can have 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
Cellar does not operate	Not plugged in. The appliance is turned off. The circuit breaker tripped or the fuse is broken.
The compression turns on and off frequently	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.
The fans turn 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 Dual-Mode Meat Aging Cabinet 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 Dual-Mode Meat Aging Cabinet. Contraction and expansion of the inside walls may cause popping and crackling noises. The Dual-Mode Meat Aging Cabinet is not level.
The door will not close properly.	The Dual-Mode Meat Aging Cabinet 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 its packaging indicates that this product should 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 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.

## List of self-diagnosis codes

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

NO	MEANS	Fault check location	Handling opinions
1	Blinking and not displaying	No power supply, short circuit, poor wiring, incorrect installation of display board	Check the circuit, replace the display board, and replace the control board
2	1234	Wrong display board circuit, loose display board terminals, incorrect installation of display board	Check the circuit, replace the display board, replace the control board or program
3	E1/E2	The humidity sensor is loose, the humidity sensor is damaged, and the control board is damaged	Check the circuit, replace the sensor, and replace the control board
4	E5/E6	Defrost sensor loose, defrost sensor damaged, control board damaged	Check the circuit, replace the sensor, and replace the control board
5	Left: HH、LL	High and low temperature alarms (above 81°F, below 23°F)	Pipeline leakage, compressor damage, replace control board
6	Right: HH、LL	High humidity, low humidity alarm (greater or less than 15% of the set value and exceeding 3 hours)	Not cooling, uncontrolled humidification, replacement of control board, fan damage
7	42、77、88、99	Transmission failure	Replace the humidity sensor

NO	1	2	3	4
Status	Unloaded		Loaded	
Problem	High Temp.	Low Temp.	High Temp.	Low Temp.
Cause analysis	Seal failure, Cooling fan failure, frosted, expansion valve failure, leakage, electrical damage	Electrical parts damage	Seal failure, Cooling fan failure, frosted, expansion valve failure, leakage, electrical damage, meat	Electrical parts damage, meat
Treatment Solution	Check doors /electrical parts /pipes	Replace PCB and sensor	Check the door, reduce the meat, and inspect pipes	Replace PCB, sensors, and reduce meat

NO	5	6	7	8
Status	Unloaded		Loaded	
Problem	High Humidity	Low Humidity	High Humidity	Low Humidity
Cause analysis	Electrical damage	Normal, electrical parts damaged, expansion valve	Normal, electrical parts damaged	Electrical parts damage
Treatment Solution	Check doors /electrical parts /pipes	Replace PCB and sensor	Check the door, reduce the meat, and inspect pipes	Replace PCB, sensors, and reduce meat

## Precautions before use

NO	Precautions before use
1	Refrigerate the machine before putting the meat to ensure that the machine is good refrigerated; If the machine is not cooling, please remove the meat out first.
2	Put the meat into the machine, but <b>do not add water first</b>
3	After adding meat, please set to low temperature and low humidity (34°F / 60%). If the displayed humidity does not exceed the set 5% within 24 hours, then to increase the set humidity; Within 8 hours after increased the humidity set, if the displayed humidity is 5% lower than the set humidity, <b>please add water inside.</b>
4	Do not make the meat to touch the inner wall when placing meat (the air-duct/back board, door, or cabinet inside face); if touched, immediately clean up the blood stains.
5	Please clean the salt tray, when the surface of the meat is not completely dry (appx. two weeks after putting the meat inside)
6	Turn on the UVC light, when the surface of the meat is not completely dry (appx. two weeks after putting the meat inside)
7	Try to flip the meat often to reduce the surface humidity of the meat, when the surface of the meat is not completely dry (appx. two weeks after putting the meat inside)



## 1 YEAR WARRANTY PARTS & LABOUR

---

For a year (12 months) from the date of delivery by the original owner, we will, at its option, repair or replace any part of the unit, which proves to be defective in material or workmanship under normal use.

During this period we will provide all parts and labour necessary to correct such defects free of charge, so long as the unit has been installed and operated in accordance with the written instructions in this manual.

## WHAT IS NOT COVERED

---

Damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labour troubles, strikes, lockouts, delay of carrier, or any cause beyond the control of the Seller whether similar or dissimilar to the foregoing.

Content losses due to spoilage.

Incidental or consequential damages.

Parts and labour costs for the following will not be considered as warranty:

Door springs, and/or frames.

Inner door panels, door rails and/or door supports.

Light bulbs and/or plastic housing.

Plastic cabinet liners.

Purchaser understands and acknowledges that the goods purchased are wine cellars, which house wines. Purchaser assumes all risk of using this unit, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness, and similar perils that might occur.

## 3 YEAR WARRANTY COMPRESSOR

---

For the 2nd through the 3rd year from date of original delivery, we will provide a replacement compressor free of charge due to a failure.

You are responsible for the service labour and freight charges. Cost to move the cellar to the servicers' shop and back to the user's home, as may be required, are the user's responsibility.

Punctured evaporator that voids the warranty on the complete sealed system.

Repairs performed by unauthorized servicers.

Service calls that do not involve defects in material or workmanship such as customer education, door reversal, or proper installation.

Service calls that are related to external problems, such as abuse, misuse, inadequate electrical power, accidents, fire, floods, or acts of God.

Replacement of house fuses or resetting circuit breakers.

Failure of the product if it is used for other than its intended purpose.

This warranty does not apply outside Canada or the Continental USA.

## Contact Us

Our experienced customer service team is always here to help you. If you have any questions, please contact us by the following way.

### Spacious Space

[service@calefort.com](mailto:service@calefort.com)

Address	
Phone	
Fax	
Email	
Online	



