

STEAKAGER

PRO 40 USER GUIDE

Congratulations on your purchase and welcome to the SteakAger family!

Every SteakAger product comes with a 1-year parts and labor warranty, effective as of original purchase date. Please retain proof of purchase to obtain service under this warranty.



READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

CONTENTS

- 1 Introduction
- 2 Important Safeguards
- 3 Installing the PRO 40
 - Moving your PRO 40
 - Placing your PRO 40
 - Leveling your PRO 40
 - First Time Operating Instructions

- 4 Features and Functions

- 5 Operating Instructions

- 6 Cleaning and Maintenance

- 7 Warranty Terms and Conditions

- 8 For Your Records:

Please write down the serial number below for future reference. The number is located on the ratings label at the back of your unit. You may also want to staple your receipt to this manual as it is proof of your purchase, and is also needed for service under your warranty.

Serial Number : _____

INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this SteakAger product. You can be confident this SteakAger product has been manufactured to the highest standards of performance and safety, and is supported by the team at SteakAger.

We want you to be completely satisfied with your purchase of this SteakAger product, which is backed by a comprehensive manufacturer's 1 year warranty and ongoing support through our After Sale Support Team.

If you require technical support or in the unlikely event your product was received damaged, please contact us through www.thesteakager.com and we will provide a response within 1 business day.

Product claims made within the 1 year warranty period will be repaired and/ or replaced free of charge provided you have satisfactory proof of purchase (keep your receipt). This limited warranty does not apply in cases of damage caused by accident, improper use, abuse or force majeure.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please contact us through www.TheSteakAger.com and we will provide a response within 1 business day.

If the appliance is returned, it must be packed correctly, as we cannot accept responsibility for damage caused in transit. We recommend using a traceable, insured delivery service.

In the case that you would like to return your appliance, please ensure it is packaged correctly, as SteakAger cannot accept responsibility for damage caused in transit. We recommend using a traceable, insured delivery service. Contact us through www.TheSteakAger.com to packaging instructions.



Please join us on our Facebook page
: **THESTEAKAGER FAMILY.**

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY



WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, shock, and/or injury to persons, including the following:

Electrical Safety

- Do not exceed the power outlet ratings.
- It is recommended the your unit be connected to its own circuit.
- A standard electrical supply (115V/60Hz), that is properly grounded in accordance with the National Electric Code and local codes and ordinances required.
- Use outlets that cannot be turned off by a switch or pull chain.
- Always turn the unit off and unplug it from the outlet when cleaning.
- Unplug the unit if it is not going to be used for an extended period of time and leave door open for air circulation.
- Do not operate the unit with a power plug missing the ground plug, a damaged cord or a loose socket.
- Be sure the unit is properly grounded.
- Never plug or unplug the unit with wet hands.
- Do not bypass, cut or remove the grounding plug.
- Do not use extension cords or power strips with this unit. You may need to contact your electrician if it is necessary to use a longer cord or if you do not have a grounded outlet. De not modify the power cord's length or share the outlet with other appliances.
- Do not start up or stop the unit by switching the circuit power on and off.
- If the power cord is damaged, it must be replaced by the manufacturer or a qualified technician.
- Never repair unit while it is plugged in.
- Immediately unplug unit if it makes strange sounds, emits smells or smoke comes out of it, and contact customer service.
- Do not remove any part of the casing unless instructed by an authorized technician.
- You should never attempt to repair the unit.
- Contact customer service for service options if the unit needs service.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY



WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, shock, and/or injury to persons, including the following:

General Safety

- To prevent injury, use at least 2 people to move and install the Pro 40.
- This unit is not intended for use by persons, including children, with reduced physical, sensory or mental capabilities, unless they have been given supervision or instruction concerning the use of the appliance by the person(s) responsible for their safety.
- Install the unit in a well ventilated area with an ambient temperature between 50F and 95F
- The temperature range for this unit is optimized for dry-aging beef. Perishable food items other than beef should be stored elsewhere.
- This unit is designed to be installed indoors, and protected from rain, sleet, snow, and/or moisture.
- This unit is not intended to be used by children. Children should be supervised to ensure that they do not play with this product. Never allow children to crawl inside the unit.
- If disposing the unit, remove the door.
- Do not use this unit near flammable gas or combustibles, such as gasoline, benzene, thinner, etc.
- Do not place the unit near heat sources such as ovens, grills, or direct sunlight.
- Only use in an upright position on a flat, level surface and provide proper ventilation.
- Do not pinch or kink the power supply line between the unit and cabinet.
- Do not leave cleaning solutions in the unit.
- Do not use solvent-based cleaning agents or abrasive solutions to clean the unit as they may damage the interior and exterior.
- Do not place any other appliances on top of the unit.
- Do not turn the unit upside down, on its side, or at an angle off level.
- Do not move the unit without emptying the contents and securing the door in a closed position.

INSTALLATION & SETUP

INSTALLING THE PRO 40

Moving your PRO 40

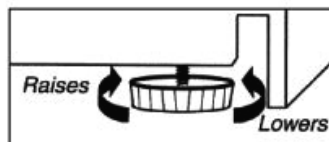
- Keep unit vertical at all times.
- Never use cord to lift or pull.
- Two people should carry to prevent injury.
- Place unit on solid, firm and level ground.

Placing your PRO 40

- **WARNING:** Do not store or install appliance outdoors.
- **WARNING:** Unit is **NOT DESIGNED FOR CABINET INSTALLATION.**
- We do not recommend installation on carpeted surface.
- Do not install near heat source such as oven or fireplace.
- Avoid placement in area with high moisture.
- Place unit on solid, firm and level ground.
- Leave at least **5 inches** (12cm) around all sides of the unit to insure proper ventilation.
- The unit must not be placed in direct sunlight.
- Install the unit in a well ventilated area where the ambient temperature is above 50F and below 95F.
- Adjust the leveling feet so that the unit is level.

Leveling your PRO 40

- Move your PRO 40 to its final destination.
- Have someone gently lean on the front of the PRO 40 to take some of the weight off of the leveling leg.
- Turn the leveling leg clockwise to raise, and counter-clockwise to lower the PRO 40. Continue in this manner until the PRO 40 is level. Its best to ensure the appliance is tilted slightly to the rear for draining of water.

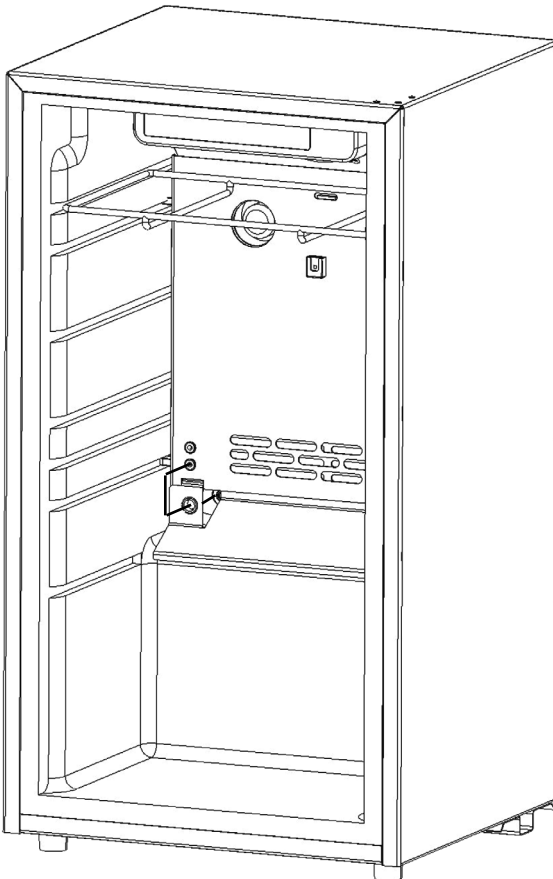


INITIAL SETUP

FEATURES AND FUNCTIONS

First Time Operating Instructions

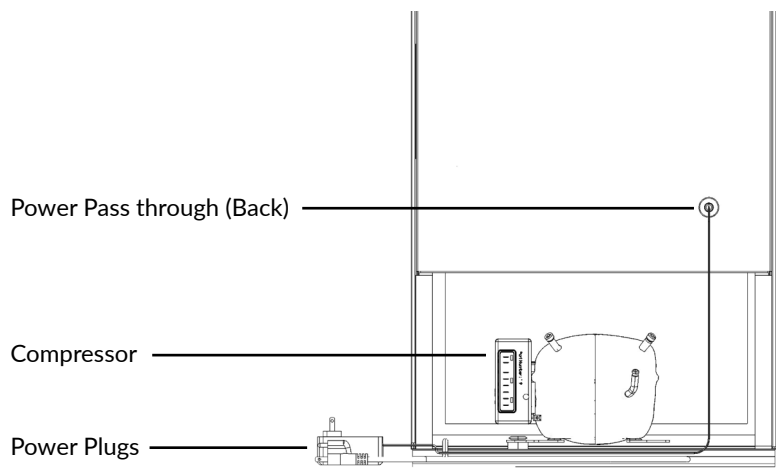
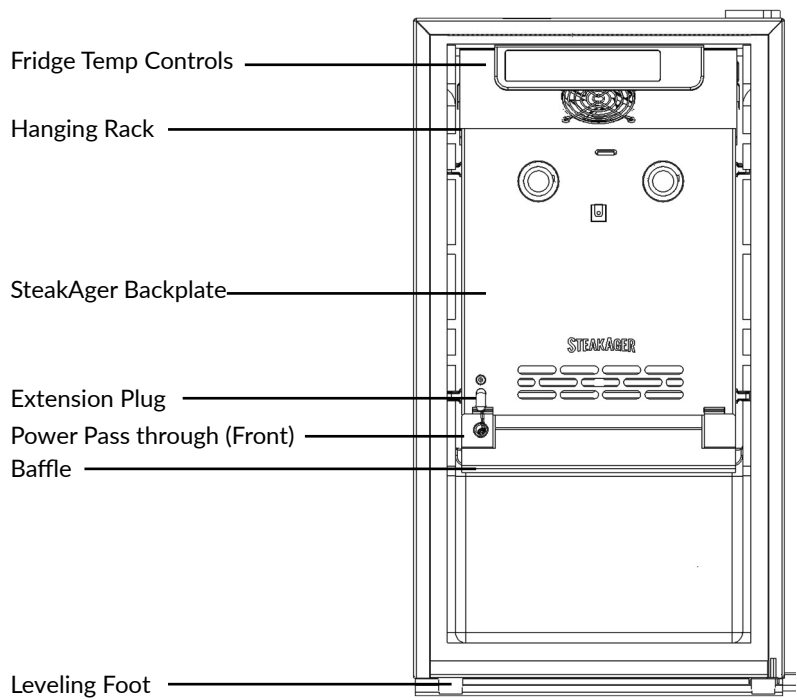
- Let the unit sit for 24 hours before plugging in the power cable and turning on.
- Be sure to remove all packaging inside and outside.
- **DO NOT** load your PRO 40 until it reaches 34F-39F (1C-3C).
- **Caution :** We do not recommend using extension cords. If you must use an extension cord make sure it is UL/CUL, 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 115 volts and at least 10 amperes.
- Two plugs are provided for the operation of your PRO series SteakAger. The main plug for the refrigerator and one 12V plug for SteakAger electronics control unit. Both must be plugged in for full operation.



ASSEMBLY LAYOUT

FEATURES AND FUNCTIONS

Pro 40 Parts Layout and Assembly



PARTS LIST

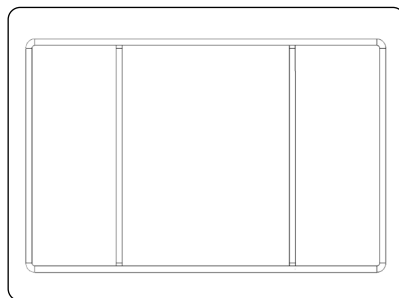
FEATURES AND FUNCTIONS

Unboxing and Parts List

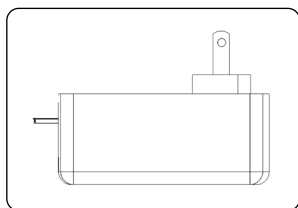
When unboxing your SteakAger Pro 40 check to be sure that the below components are supplied.



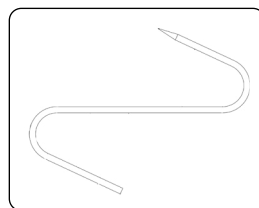
Back Plate Insert



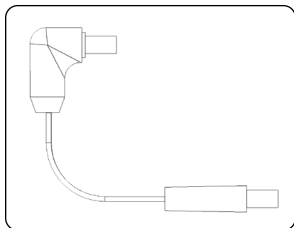
Hanging Rack



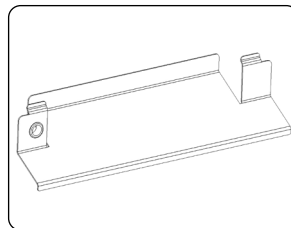
Power Supply
12vdc



Meat Hook
(x2)



Extension
Connector



Baffle

PRO 40 ASSEMBLY

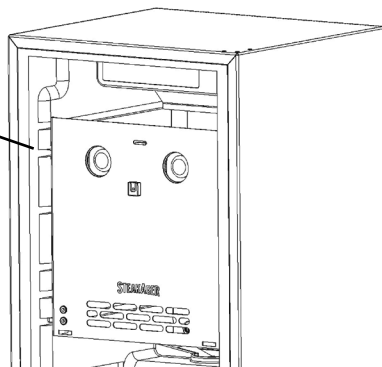
OPERATING INSTRUCTIONS

PRO 40 Assembly Guide

Owners of the Standard PRO 40 unit will receive the fridge shipping box with the SteakAger accessory box attached. Please separate the accessory box from the outer fridge and follow the steps below.

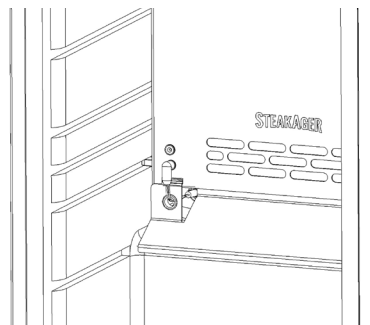
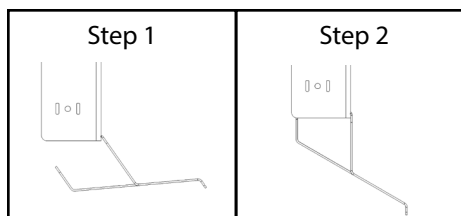
1. Remove all packing materials that enclose the fridge, then remove all packaging materials from the interior of the unit. Remove all beverage racks and store or dispose. DO NOT use beverage racks for meat aging.
2. Open the SteakAger accessory box and locate the Backplate Insert, Baffle, Hanging Rack, Hooks, Power Supply, and Extension Connector.
3. Slide in the SteakAger Backplate Insert making sure to use the second highest rack slot from the top. (Refer to the below image). Push the Backplate Insert to the back until you feel it seat in the pocket at the back of the rack slot. (You will feel a slight "ca-chunk" when it rests in place)

Use this rack slot as top slot when inserting Backplate



4. Locate the Baffle and install it using the tabs to lock in into place on the Back Plate. When installing the Baffle, you will first want to run the Extension Cable through the wire grommet and plug it into the Power Pass Through on the fridge. With the Extension Cable plugged into the Power Pass Through lock in the Baffle using the tabs and slots on the Back Plate. Once locked in place, plug in the Extension Cable to the Back Plate.

The plug has one 90 degree elbow and one straight end. The 90 degree goes to the Back Plate and the straight end goes to the Power Pass Through.



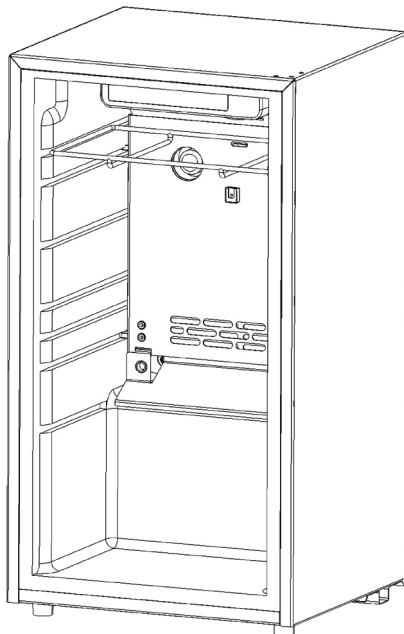
PRO 40 ASSEMBLY

OPERATING INSTRUCTIONS

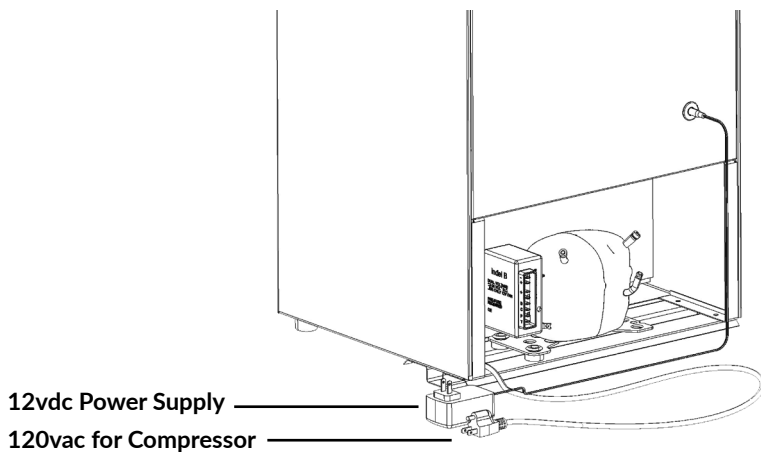
PRO 40 Assembly Guide Continued

5. Remove the SteakAger Hanging Rack from the accessory box and slide it into the top most rack slot of the fridge with the SteakAger logo facing towards you.

The Hanging Rack has been designed to include 2 hooking sections that run front to back to allow the use of our hooks as well as V2 Hanger Bars.



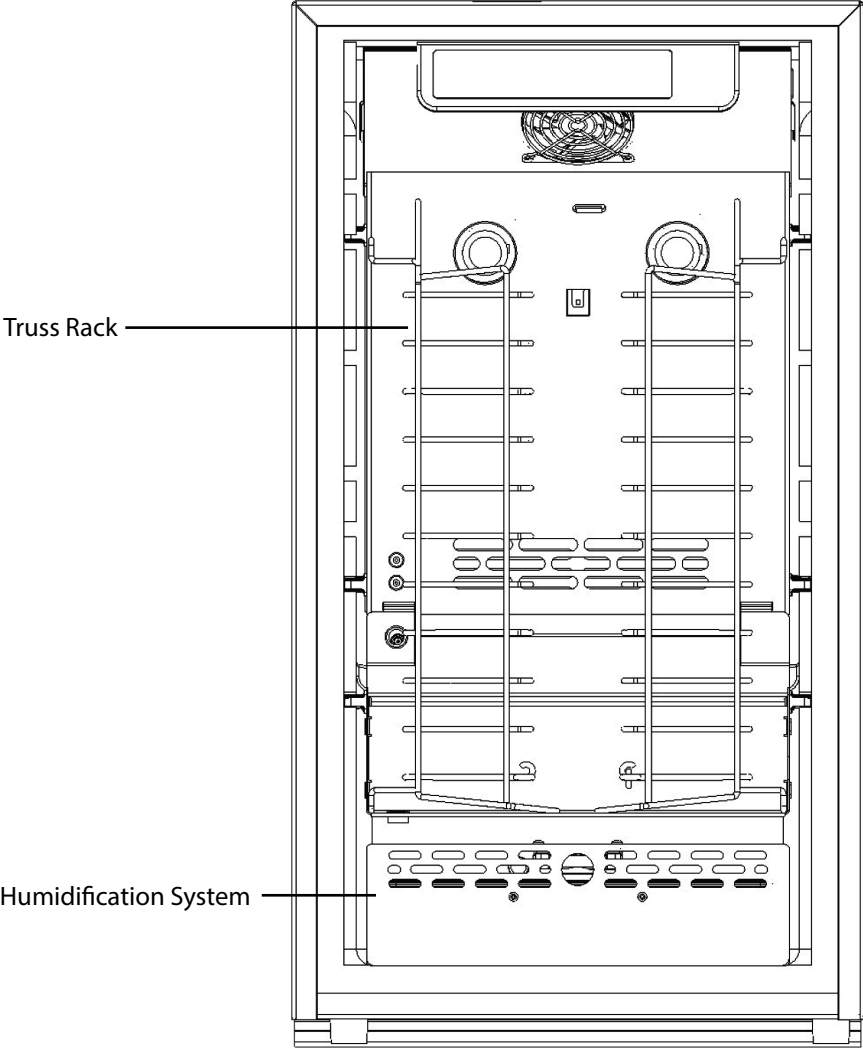
6. Using the supplied 12vdc power supply, plug the connector end into the other side of the Power Pass Through on the back side of the fridge. Plug in the wall plug side, and then check to be sure the fans are running on the interior of the unit. Once you have confirmed that the fans are running plug in the 120vac wall plug to turn on the fridge controls.



PURCHASED UPGRADES

OPERATING INSTRUCTIONS

Truss Rack and Humidification Upgrade Assembly

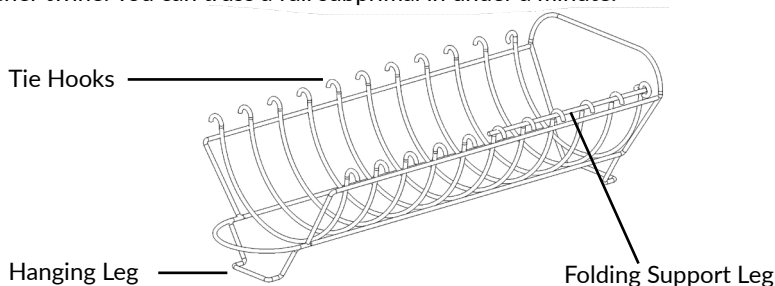


TRUSS RACK

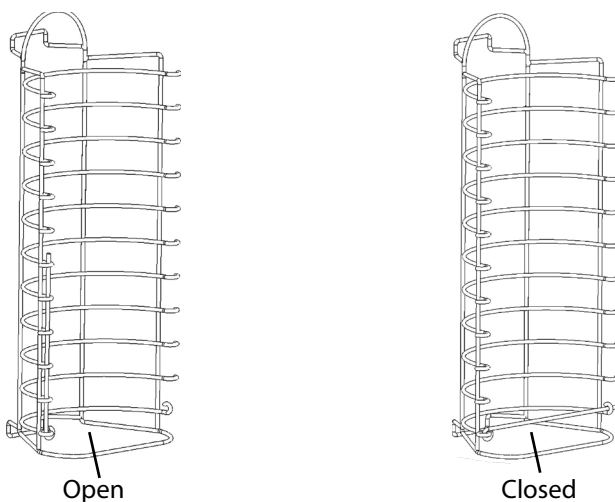
OPERATING INSTRUCTIONS

Pro 40 Assembly Guide - Truss Rack

The Truss Rack has been designed as a simpler way to truss and hang your meat. With a half moon shape to fit the meat and incremental tie sections to quickly loop butcher twine. You can truss a full subprimal in under a minute.



1. When you receive your truss rack the folding support leg may be still in the open position and will need to be rotated out into the closed position to support the meat.



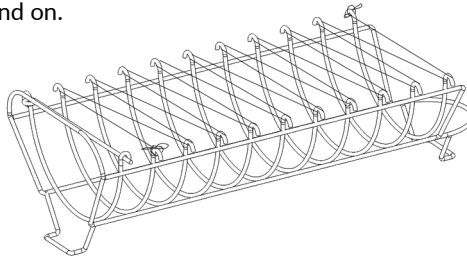
2. To truss your meat, you will next want to lay the Truss Rack flat on the counter or surface you are using so that it rests on the two hanging legs. Pat the meat as dry as possible and lay it **FAT** side down in the rack. Starting from the closed/ bottom side of the rack, tie a knot in the butchers twine and secure it on the first loop.

TRUSS RACK

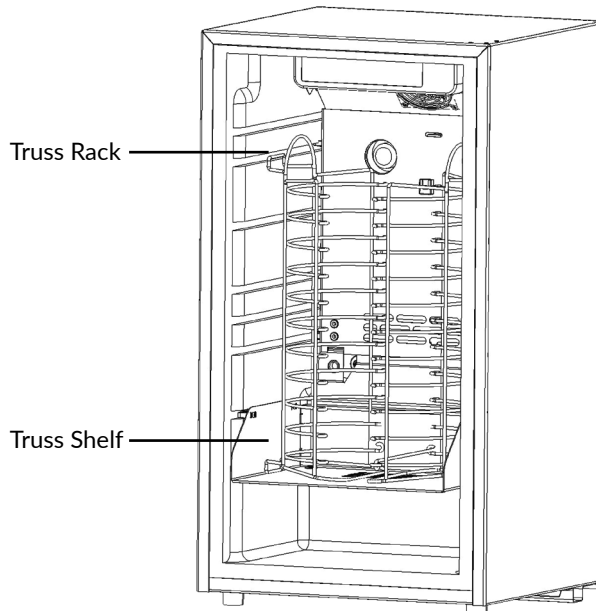
OPERATING INSTRUCTIONS

PRO 40 Assembly Guide - Truss Rack

3. Using all of the hook sections lace (Like a boot) the butchers twine all the way to the top. Once you reach the top, tie a knot and fasten the twine to the hook section that you end on.



4. Once you have completed the trussing, you can start to move it to your ager. If you purchased the Truss Rack Kit, you will have been provided a slide in shelf to sit the Truss Rack on. With the shelf in place, lowest rack slot, place the filled Truss Racks on the Truss Rack shelf.



With everything installed enjoy the ease of aging in your Pro 40 SteakAger. It is possible to install two Truss Racks at a time and can be added or removed at anytime during the aging process. 45 days on one side and 30 days on the other side.

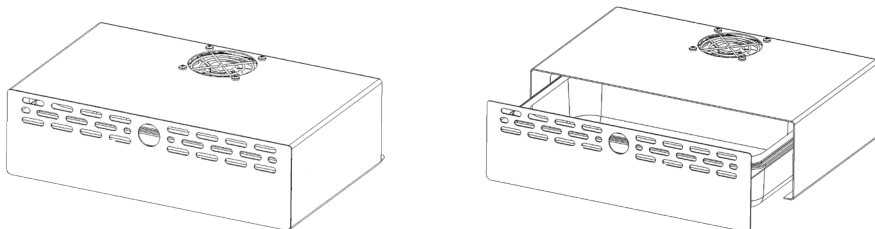
HUMIDITY UPGRADE

OPERATING INSTRUCTIONS

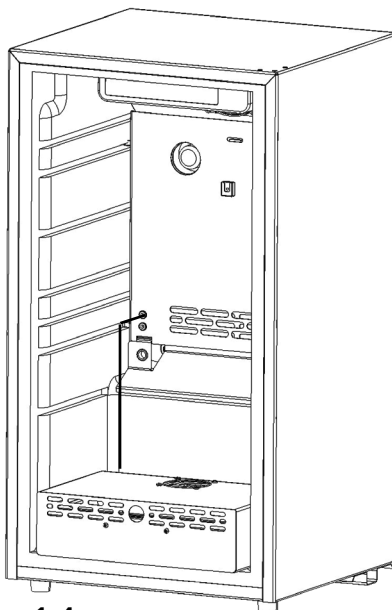
PRO 40 Assembly Guide - Humidification

All PRO 40 SteakAger models come standard with the ability to add humidification. Our simple plug and play system will allow you to take full control of active humidification inside your PRO 40. For ages under 50 days the PRO 40 will manage and maintain humidity levels without the added humidification upgrade. For ages over 50 days added humidity will need to be added in order to maintain the ideal humidity range. Humidification upgrades are available for purchase on at www.TheSteakAger.com.

1. When you receive your Humidification upgrade, it will come fully assembled and ready to run. You will need to fill the water tray up to the 1.5Q mark and then slide the tray back into the assembly.



2. There will be a cable coming from the back of the assembly, this will need to be plugged into the top plug location on the Back Plate with the "H" label.

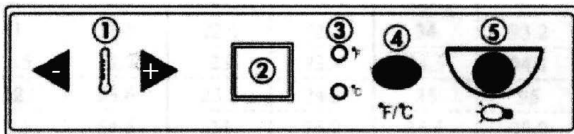


TEMPERATURE CONTROL

OPERATING INSTRUCTIONS

Temperature Controls and Settings

Once you have completed the setup and assembly instructions for your new PRO 40 SteakAger, follow the instructions below to set and adjust temperatures.



- With the 120vac power plugged into the wall you will see the display on the interior top of your SteakAger turn on.

1. To adjust the temperature you will use the + and - arrows (Number 1 on the above diagram) to move up and down.

- For **Dry Aging**, we recommend setting the temperature to read 40F as the set temperature is the upper limit and will cycle down to average 37F

- For **Charcuterie**, we recommend setting the temperature to read 59F to give you an average temperature of 55F.

2. The readout on the controls head shows the set temperature of the unit. If the readout displays 40F, this means that the fridge will cycle below this number from 33F to 40F.

3. Knowing which measuring system you are in can be found

4. Changing between Celcius and Fahrenheit can be done by pressing button number 4 on the above diagram and is indicated by a light beside the corresponding call out

5. Toggling the interior blue light ON and OFF can be done by pressing button number 5 on the interface diagram above. This is just an interior light and is not the UVC light in the unit. The UVC light is built into the Back Plate of the unit.

***Note that depending on the climate that you live these number may need to be adjusted up or down. We always recommend our units be used inside of a climate controlled area for the optimal functionality.*

Cleaning and Removal

You should never have to remove The SteakAger Back Plate System unless asked to do so for parts replacement. The Back Plate is 304 stainless steel and can easily be wiped down with a cleaning cloth when needed. If needing to remove for any reason follow the below steps.

- Unplug the Extension Connector by carefully pulling out the 5.5mm jack out of the connection location on the front of the Back Plate Insert.
- Remove the Back Plate Insert by lifting up and pulling out to lift it out of the rear slot pockets.
- Clean the Rack by wiping it with a damp cloth. Wipe dry with a dry cloth and reinsert.
- **Note :** All parts of the unit are 304 stainless steel and are easily cleaned with warm sudsy water. The hooks can be cleaned in the dishwasher.

Connecting to your SteakAger

- Download the SteakAger App from the App Store or Google Play for free.
- Make sure your appliance is plugged in and running.
- Follow the below App instructions for either iOS, Android.

WiFi Connection :

- **** NOTE :** If connecting through WiFi you will need to set up an account. Make sure to confirm the account with the confirmation email before trying to sign in.
- After opening the app press "Connect to SteakAger". You will then be prompted to select "Wifi Connection" or "Bluetooth Connection". Press "Wifi Connection" and enter your credentials. If you have already created an account, enter your credentials and press login. If you have not created an account press create account and enter your information.
- After signing in through WiFi you will need to go into the Settings (Gear Icon) and go into WiFi configuration to select the network and enter your password.
- If you receive an error message "Please wait 4 minutes for data to load", you may have entered the incorrect information or your app is not connecting to your network properly.

Bluetooth Connection :

- When connecting through bluetooth you do not need a login to access your SteakAger. This is the easiest and quickest way to setup and view your SteakAger data.
- After opening the App press "Connect to SteakAger" you will then be prompted to select "Wifi Connection" or "Bluetooth Connection". Press "Bluetooth Connection" and you will be immediately redirected to your home screen.

Connecting to your SteakAger

- Download the SteakAger App from the App Store or Google Play for free.
- Make sure your appliance is plugged in and running.
- Follow the below app instructions for either iOS or Android. Instructions are the same for both devices.
- **WiFi Connection :**
- **** NOTE :** If connecting through WiFi you will need to set up and account. Make sure to confirm the account with the confirmation email before trying to sign in.
- After opening the app press "Connect to SteakAger". You will then be prompted to select "Wifi Connection" or "Bluetooth Connection". Press "Wifi Connection" and enter your credentials. If you have already created an account, enter your credentials and press login. If you have not created an account press create account and enter your information.
- After signing in through WiFi you will need to go into the Settings (Gear Icon) and go into WiFi configuration to select the network and enter your password. If you receive an error message "Please wait 4 minutes for data to load", you may have entered the incorrect information or your ager is not connecting to your network properly.
- Once your network information is entered and your SteakAger connects properly, you will be redirected to the home screen and your data will be viewable.
- If you receive and error message and are unable to resolve the issue by re-entering your network information, contact us at www.TheSteakAger.com

Bluetooth Connection :

- When connecting through bluetooth you do not need a login to access your SteakAger. This is the easiest and quickest way to setup and view your SteakAger data.
- After opening the App press "Connect to SteakAger" you will then be prompted to select "Wifi Connection" or "Bluetooth Connection". Press "Bluetooth Connection" and you will be immediately redirected to your home screen.
- If you receive any error messagers once connected, "Please wait 4 minutes for data to load". Your unit may not be plugged in or connecting properly. If you are unable to resolve the issue with the troubleshooting guide, contact us at www.TheSteakAger.com

App Usage and Troubleshooting

Aging Timer

- To set an aging timer press “Add New Cut of Beef”. You can then use the scroll style interface to select the cut of meat along with the amount of desired time.
- If you scroll to the bottom of the list of beef cuts you can press the “+” button and enter a custom cut or any additional beef cuts that aren't preset into the App.
- To delete or edit the aging timer at anytime, swipe left on the set time and you will see a “Edit” and “Delete” button on the right side of the timer.

App Setup and Usage

- To locate the setting inside the App locate the “Gear” icon in the top right of the home page. This will take you to a page with a list of options.
- **SteakAger Devices List** : To add or delete any SteakAger device you will need to press “SteakAger Devices List”. Inside this menu you will see all of the devices that are connected your account. Swiping left on a device will allow you to either delete or edit the device. Pressing the “+” button in the top right of the screen will allow you to add any devices that are near you (within Bluetooth range). If you are trying to connect to a unit near you and you receive an error message “No SteakAger Devices Found”, unplug and plug the SteakAger back in and try connecting again.
- **Change SteakAger Type & Name** : This will allow you to change the name and unit designation for the SteakAger that you are currently viewing.
- **WiFi Configuration** : In this menu is where you can change, view, and connect to networks for monitoring over WiFi. If you do not see your network in the list, try to refresh the menu with the refresh button in the top right.
- **Edit Meat Types** : If you are interested in removing, editing, or adding any extra meat types that are not found in the presets menu this is where you are able to do that. These changes will be for your meat aging timer settings.
- **Measuring System** : Changing between C/F and lb/kg can be done in this menu.
- **Change Connection Type** : To switch between Bluetooth and WiFi monitoring go into this menu and select the monitoring type. If swapping from Bluetooth to WiFi, you may be prompted to resign in or to create an account if you haven't already. **Refer to “Connecting to your SteakAger - WiFi Connection”
- **Reset Application** : This is mostly used to do a full reset on the App if it is not working properly. If you are experiencing issues with connection or a lot of error messages using this command should solve this. You can also use this if you are wanting to wipe your app clean for a new account without having to uninstall and reinstall.

Troubleshooting Guide

- When experiencing issues with your SteakAger refer to this troubleshooting guide to diagnose the issue you are having. If unable to resolve the issue after going through this guide contact us at www.TheSteakAger.com

No Connectivity Through the App

- If you are having trouble connecting to the your SteakAger through the mobile app use the below instructions to diagnose.
 - If you are receiving "Please wait 4 minutes for data to load" you may be having a connection issue.
- 1. If monitoring over bluetooth first try to unplug and plug the 12vdc plug back into the unit to reset the control board.
- 2. Check to be sure that the fans are running on the interior of the unit.
 - 1. If all plugs are plugged into the Back Plate, but the fans aren't running with the 12vdc plugged in contact Technical Support.

WiFi Connectivity Issue

1. If monitoring over WiFi, you may have lost connection to your network.
2. Check in WiFi Configuration in the settings menu to be sure your network is still connected to your SteakAger.
 - 1. If your network is connected but you are still receiving an error message, contact SteakAger Technical Support.

Defrosting

- If you start to experience a frosting or icing instance with the unit follow the below instruction for proper defrost and troubleshooting.
 - It is recommended that the unit be shut down and allowed to defrost if necessary between ages.
- 1. When defrosting your PRO 40, remove the meat if any inside and place it inside another fridge.
- 2. Unplug the PRO 40 and allow it to sit with the door open. Once you see that the unit has been fully defrosted plug the PRO 40 back in and allow it to get back to temperature then add the meat back to the fridge.
 - 1. Never use a sharp object to chip at the back plate as this could puncture the cold plate and damage the operation of the unit.