

STEAKAGER

PRO 20 / PRO 40 USER GUIDE

Thank you for 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.



Please join us on our Facebook page :
THE OFFICIAL STEAKAGER OWNERS GROUP



READ ALL INSTRUCTIONS BEFORE USE

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

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First Time Operating Instructions

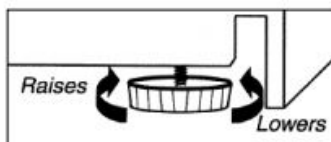
- Remove all packaging materials and be sure to keep track of all parts nested in the packaging for safe shipment.
- We recommend that you retain all packaging in the event of a move or for shipping the appliance in the future.
- **Let the unit sit for 24 hours before plugging in the power cable and turning on.**
- **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, a plug for the refrigerator and a 12V plug for the SteakAger control panel. **Both MUST be plugged in for full operation.** The 12V plug inserts into a socket on the back of the unit.

PRO 20/40 Setup Checklist

1. Place and level unit.
2. Wait 24 hours for compressor oil to settle from shipping.
3. Plug 120V compressor cable in.
4. **Plug 12V power source supplied into the socket on the lower right hand side of the back of the unit.**
5. Confirm fans on the Control Panel are running.
6. Set the desired temperature.
7. Insert Humidification Pan with fresh water if desired.
8. **Observe for normal operation for a few hours before loading.**

Leveling your PRO 20/40

- Move your PRO 20/40 to its final destination.
- Have someone gently lean on the front of the PRO 20/40 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 20/40. Continue in this manner until the PRO 20/40 is level. It is best to ensure the appliance is tilted slightly to the rear for draining of water.



Locating and Placing Requirements

- Your Steakager must be placed in a climate-controlled room above 50F and below 90F.
- It should not be located next to ovens, grills, or other heat sources.
- To ensure proper ventilation, allow at least 5" of clearance at the back, 3" at the top and 3" at each side.

Electrical Requirements

- ELECTRIC SHOCK HAZARD!
- Plug into a grounded 3 prong outlet.
- NEVER remove the grounding prong from the plug.
- NEVER use an adapter to bypass the grounding prong.
- NEVER use an extension cord.
- Failure to follow these instructions can result in fire, electrical shock or death.
- A standard electrical supply (115V, 60hz), properly founded in accordance with National Electrical Code and local codes and ordinances is required.

Recommended Grounding Method

For your personal safety, this appliance must be grounded. It is equipped with a power supply cord that has a 3-pronged grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-pronged wall socket and grounded in accordance with the National Electrical Code and local codes and ordinances. If a mating wall socket is not available, it is the personal responsibility of the customer to have a properly grounded, 3-pronged wall receptacle installed by a qualified electrician.

Adjusting the Door

After unboxing you may notice that the door is out of alignment. This can happen during shipping and is a quick fix.

- Using a flathead screwdriver to carefully pry the top hinge cover off.
- Using a Philips screwdriver, loosen the top screws.
- Realign the door.
- Tighten the screws and snap the top hinge cover back on.

PRO 20/40 Drain to Humidifier Water Pan

We now utilize a direct drain to humidifier pan. What this means is condensate from the chill plate is re-routed to the humidifier water pan.

- Please take care that the drain hose is inserted over the humidifier pan whenever you fill or empty the humidifier drain pan.
- **Do not** put any water in the humidifier pan when first starting a dry-age or charcuterie cycle.
- Plan to inspect the pan weekly and clean as needed.
- When doing dry-aging you will have the most water drainage in the first 2 weeks when most of the moisture is being removed from the meat. We recommend checking the drain pan a few times during those first 2 weeks to ensure that the pan is installed properly and you don't experience any leaks.
- When making charcuterie, the fridge will constantly be removing moisture since you are running at a higher temperature and usually have a higher moisture content. We recommend checking the pan regularly throughout the curing process to verify proper functioning.
- You can expect to add water by week 2 or 3 of a cycle.

PRO 40 Hanging Rack

PARTS:

The PRO 40 Starter includes one metal rack, one support rod, hanging hooks, and twine.

The Ultimate Bundle includes one metal rack, two support rods, two grooved hooked hangers, hanging hooks, and twine.

To assemble, follow these steps:

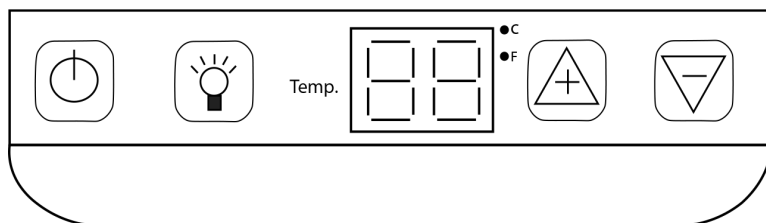
1. Place the large metal rack on a stable surface.
2. Position the long metal rod horizontally across the rack at the desired location.
3. Attach the hooks to the rod in the desired positions.
4. *Ultimate Bundle only:* Install the second rod horizontally, parallel to the first, ensuring both rods are evenly spaced and aligned.
5. For charcuterie use, hang the grooved hooked hangers onto the rods, then secure twine around the grooved indents on the metal rod.

TEMPERATURE CONTROL

OPERATING INSTRUCTIONS

Temperature Controls and Settings

Once you have completed the set up and assembly instructions for your new 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.
- To adjust the temperature you will use the + and - arrows 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.
- 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.
- Changing between Celsius and Fahrenheit can be done by pressing and holding the LIGHT button for 5 seconds.
- Toggling the interior blue light ON and OFF can be done by pressing the LIGHT button 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 Control Module of the unit.



Power



Up



Light

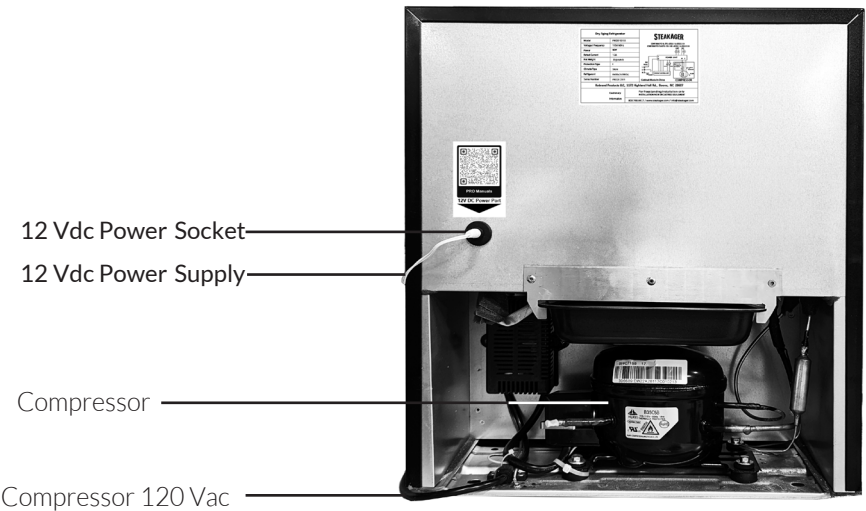
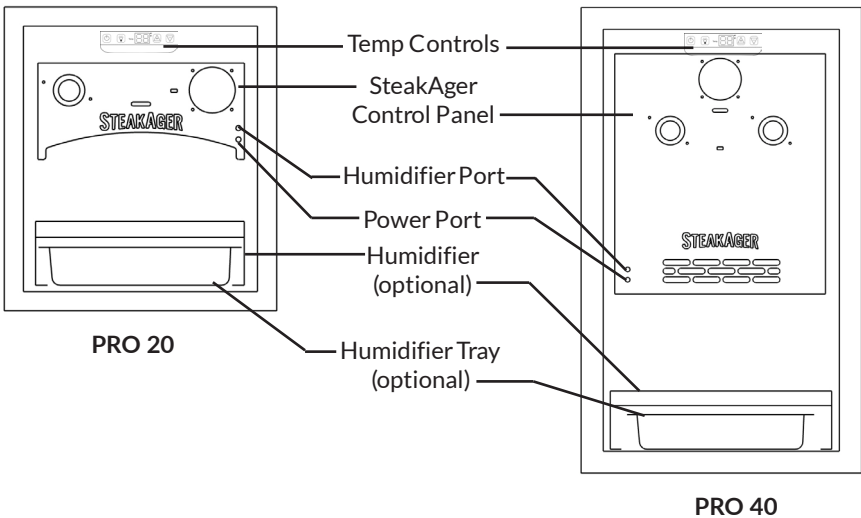


Down

ASSEMBLY LAYOUT

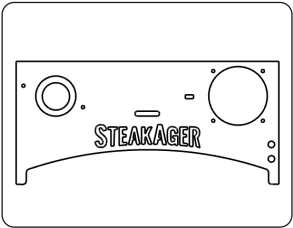
FEATURES AND FUNCTIONS

PRO 20 / 40 Parts Layout and Assembly

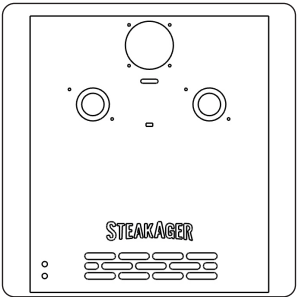


Unboxing and Parts List

When unboxing your SteakAger PRO 20/40 check to be sure that the below components are supplied.



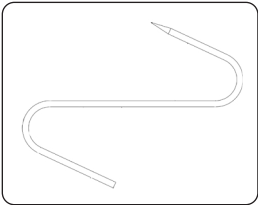
PRO 20
Control Panel



PRO 40
Control Panel



12 Vdc
Power Supply



Meat Hook
(x2) and Twine



Humidifier Pan



Hanging Rack

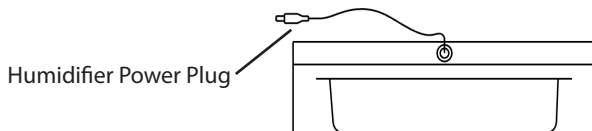
PRO 20/40 Humidification Unit Details and Troubleshooting

When installing your Humidification Unit in your Steakager, follow the installation instructions to ensure your installation is correct. For additional help, email info@steakager.com

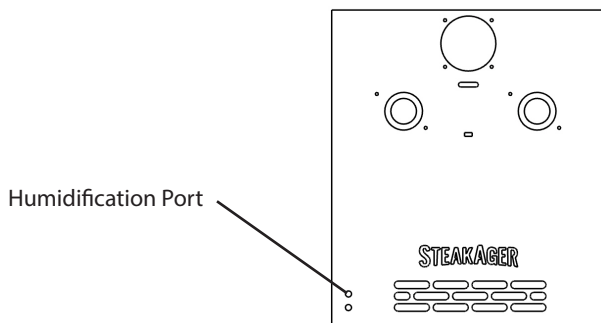
- The Humidification Unit is designed to run on the algorithm programmed on the control board in the Control Panel. The humidifier will not turn on for the first hour of operation while it collects data. After the first hour, if it sees an AVERAGE humidity below 75% it will turn on, if it sees an AVERAGE humidity below 75% it will stay on. Once the humidifier turns on, if the AVERAGE humidity rises above 75% for longer than 1 hour it will turn back off, when the AVERAGE humidity drops back below 75% for longer than 1 hour it will turn back on. This process will help to maintain the perfect 75% humidity AVERAGE. If you find that your Humidification Unit is running while your Steakager App is showing an AVERAGE humidity higher than 75% you could have the plug in the wrong power port.
- Some folks install aftermarket temperature and humidity sensors which is fine. Do note that the sensors will never read exactly the same and some variances should be expected.
- You will observe temperature and humidity cycling widely between each compressor cycle. This is normal and does not affect the dry-aging cycle. We only care about average temp and humidity over time.
- When filling the water reservoir we recommend using distilled water.
- Sit your truss racks right on top of the humidification system.

PRO 20/40 Humidification Unit Assembly

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



2. There will be a cable coming from the back of the assembly, this should be plugged into the topmost plug location on the Control Panel. The humidification control algorithm will only turn the fan on if humidity drops below a setpoint of 75% for 3 hours. This fan will only run periodically, usually late in the dry-aging cycle and earlier in the charcuterie cycle.



3. You will see that there is a black pan included with the Humidification unit. This must remain filled with water for proper operation of the humidifier. You do not need to remove the entire unit to fill the pan, just remove the pan to refill. Distilled water is recommended.

Connecting to your SteakAger

- Download the SteakAger App from the App Store for free.
- Make sure your appliance is plugged in and running.
- Follow the below App instructions for iOS.
- The app is not necessary for the proper functioning of your SteakAger. It allows monitoring of the unit.

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 Ager 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.
- If you receive any error messages 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

Cleaning and Removal of Control Panel

- Unplug ALL power to the Steakager.
- Gently unplug the 12V Connector jacks at the front of the Control Panel and tuck against the cabinet sidewall out of the way.
- Gently pull the left side of the Control Panel 1-2 inches and then slide the entire unit out.
- Gently remove the Humidifier.
- Carefully wipe and clean all surfaces of the Control Panel and the Humidifier. NEVER soak or wash electronics and fans.
- To clean fans use canned computer fan air cleaner to blow out any dust.
- You may clean the pans, racks and hooks in your dishwasher.
- Making sure the power connector jacks are safely tucked away, reinstall the Control Panel, left side first and then gently slide the Control Panel into its home position.
- Plug in the refrigerator and the 12V power supply. Observe fans that the fans are running.

WARRANTY

TERMS AND CONDITIONS

For Additional Information Online:

<https://thesteakager.com/return-policy>

For Warranty Information Online :

<https://www.thesteakager.com/about/warranty>

PRIVACY POLICY

We never share you information.

For Additional Information Online:

<https://thesteakager.com/privacy-policy>