



THE STEAK AGER

— *Age it to Perfection* —

MASTER 15/30/45 USER GUIDE

Now that you have purchased a Kingsford™ SteakAger product, you can be confident knowing that as well as our 1-year parts and labor warranty, you have the added peace of mind of a dedicated helpline and web support.

Please retain proof of purchase in order to obtain warranty services.
Warranty begins from original date of purchase.



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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For Your Records:

Please write down the model number and serial number below for future reference. Both numbers are 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.

INTRODUCTION

Congratulations!

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

We want you to be completely satisfied with your purchase of this Kingsford™ 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 call our helpline for immediate assistance. 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 call the following toll free help line:

833 STEAK50, Monday-Friday 9am to 5pm EST.

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.

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 that 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. Do 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

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General Safety

- To prevent back and other types of injuries, use at least 2 people to move and install the Master 15/30/45.
- 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 where the ambient temperature is above 50F and below 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.

INSTALLING THE MASTER 15/30/45

IMPORTANT SAFEGUARDS

Moving your Master 15/30/45

- 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 Master 15/30/45

- **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) between the back of the unit and the sides for 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 Master 15/30/45

It is important for the unit to be leveled in order to work properly. It can be raised or lowered by rotating each of the feet on the bottom of the machine. If you find that the surface is not level, rotate the feet until the unit becomes level. You may need to make several adjustments to level it. We recommend you use a carpenter's level to check the unit.

1. Place a level on the top of the unit to see if the refrigerator is level from side to side and tilted slightly towards the back. (Front higher than the back).
2. Adjust the height of the feet as follows: Turn the leveling feet to the right to lower that side of the refrigerator. Turning the feet left to raise that side of the refrigerator.
3. When leveling your unit, an easy trick is to pour a little water on the surface near the drain and see if it drains properly. Keep making adjustments until you are satisfied that the unit is draining properly.

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 a Master 15/30/45 until it reaches 34F-39F (10C-30C)
- 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.

FEATURES AND FUNCTIONS

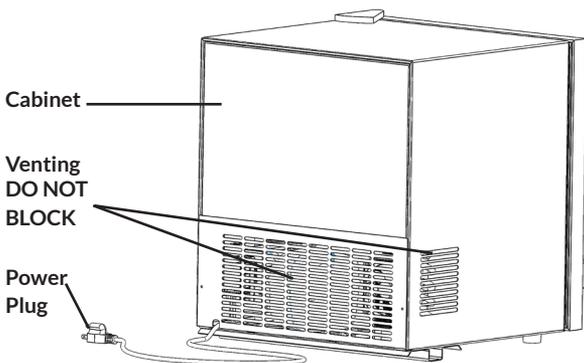
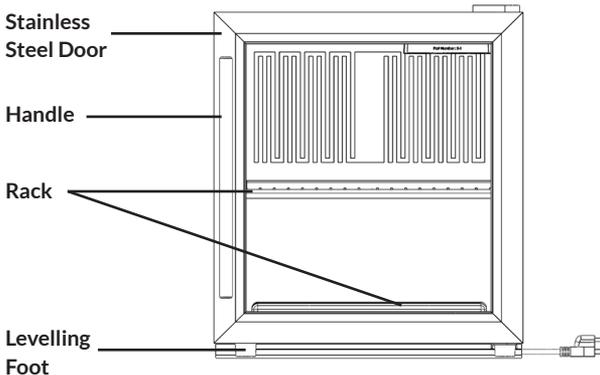
TEMPERATURE CONTROL

The SteakAger Control Board runs the unit at the perfect temperature for aging beef. Be sure read instructions on placement and operation of the unit before running.

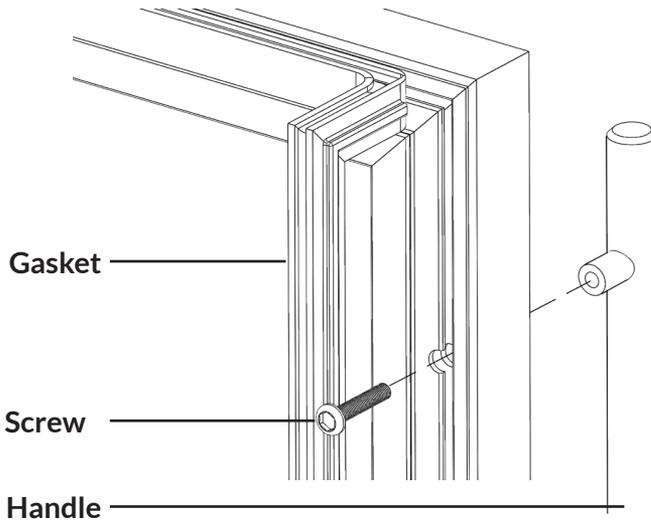
TO CONNECT TO YOUR KINGSFORD™ STEAKAGER

- Download the Kingsford™ SteakAger App from the App Store or Google Play for free. Make sure your appliance is plugged in and running.
- Follow the App instructions for either iOS or Android. Bluetooth and WiFi monitoring of your Kingsford™ SteakAger is available.
- Through the App you can set the Aging Counter, get recommendations and track the progress through to a delicious dry aged experience.

Master 30



HANDLE ASSEMBLY



Allen Tool



Screw



1. Open the door and carefully pull back the gasket around the area where the handle is to be installed. *(No tools required)*
2. Insert screw through the mounting hole on the gasket side of the door and align with the handle. *(Repeat step for top and bottom screw)*
3. Use the provided allen tool to securely tighten the handle to the door.
CAUTION : Do not over tighten as this could cause damage to the handle or door.
4. Press the gasket seal back into its original position.

OPERATING INSTRUCTIONS

GETTING READY TO USE YOUR STEAKAGER MASTER 15/30/45

- Make sure the unit is running and cold before loading cuts of beef.
- Purchase a cut of beef of your preference and use our App for quick reference.
- Thoroughly pat dry the beef before placing in the Master 15/30/45.
- Use the rack as a cutting guide for sizing length of cut.
- When placing beef in the Master 15/30/45 be careful that beef DOES NOT TOUCH ANY SURFACE INSIDE THE APPLIANCE, ONLY THE RACK.

ATTENTION PLEASE NOTE

- You can only dry age whole cuts of beef – not individual steaks - 8lb MIN.
- The SteakAger is designed to dry age beef only.
- The SteakAger is NOT designed to age fish, chicken, pork, lamb or game meat.
- To reduce risk of cross contamination, do not cut just a few steaks off and place the rest back in you Kingsford™ SteakAger.

NOTES ON GETTING STARTED

Unlike other things you prepare in your kitchen, there is no “done” time with dry aging beef. Your first aging should be an 8-10lb cut of your choice aged for 21-28 days to begin your flavor journey. You will learn a lot from our Facebook Family page and our App. Try different cuts and experiment with different aging times to experience different flavor profiles.

THE VISUAL CHANGES OF DRY AGING BEEF

You'll notice lots of changes during the aging process such as:

- A hardening crust called the pellicle will form.
- Darkening color.
- Shrinkage which mostly occur in the first 21 days.

Your beef will lose up to 25% of it's starting weight as water is removed during aging.

AFTER AGING INSTRUCTIONS

TIME FOR DELICIOUSNESS!

You've waited long enough and now it's time to experience the finest steaks you've ever had!

- Remove the beef from the unit
- Carve off 1/8"-1/4" (3mm-7mm) of the pellicle from each end until you see non hard flesh.
- If you are cooking the roast whole, continue to remove the pellicle from entire surface of the cut. You will quickly see the color change and feel the cutting getting easier at the proper cut point.
- If serving individual steaks, it has been found to be easier to cut steaks and then trim the pellicle from the individual steaks.
- Freeze those extra steaks! Dry aged beef has very little water and they freeze and preserve perfectly.
- CAUTION WHEN COOKING! Dry aged beef has very little water and cooks very quickly so keep your eye on the prize while cooking and use a temperature probe if you can.
- Enjoy!

CLEANING AND MAINTENANCE

BEFORE FIRST USE

- Carefully remove all packaging materials. Remove any glue or tape from your Master 15/30/45 before using.
- Place the unit on a level flat surface that is clean and dry.
- Wash all surfaces of the appliance with a soft damp cloth and warm, sudsy water.
- Wash drying racks with a soft damp cloth and warm, sudsy water or dishwasher. Dry thoroughly with a paper towel or soft cloth.
- Before you plug in the Master 15/30/45 it must stand upright for 24 hours to let the compressor oils settle.

BETWEEN AGING CYCLES

- Wash all surfaces of the appliance with a soft damp cloth and warm, sudsy water. Wash drying rack with a soft cloth.
- DO NOT spray water into the appliance.
- Leave the door open to allow for air circulation and to prevent mold and mildew.
- CAUTION: Store the unit out of reach of children. If you have children, you may want to take additional precautions such as removing the door to prevent a child from being trapped inside the unit.
- Leave the door open to allow air movement and to prevent mold growth.

**These instructions, additional information , FAQ's
and assembly videos can be found online at
www.thesteakager.com.**

WARRANTY TERMS & 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>