

# EURO~~O~~CHEF



## Dry Aging Meat Refrigerator EUC-MDR-4

### User Manual

[Revision 1.0 October 2019]

---

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

---

# Safety

Safety messages are designed to alert you to possible dangers or hazards that could cause death, injury or equipment or property damage if not understood or followed. Safety messages have the following symbols:



You **WILL** be KILLED or SERIOUSLY INJURED if you do not follow instructions.



You **CAN** be KILLED or SERIOUSLY INJURED if you do not follow instructions.



You **CAN** be INJURED if you do not follow instructions or equipment damage may occur.

It is vital that you read and understand this user manual before using the product, including safety warnings, and any assembly and operating instructions. Keep the manual for future reference.

Safety precautions and recommendations detailed here must be fully understood and followed to reduce the risk of injury, fire, explosion, electrical hazard, and/or property damage.

Safety information presented here is generic in nature – some advice may not be applicable to every product. The term "equipment" refers to the product, be it electrical mains powered, battery powered or combustion engine powered.

- Before Use** - If you are not familiar with the safe operation/handling of the equipment or are in any way unsure of any aspect of suitability or correct use for your application, you should complete training conducted by a person or organization qualified in safe use and operation of this equipment, including fuel/electrical handling and safety.
- Do NOT operate the equipment in flammable or explosive environments, such as in the presence of flammable liquids, gases or dust. The equipment may create sparks or heat that may ignite flammable substances.
- Keep clear of moving parts.
- Equipment may be a potential source of electric shock or injury if misused.
- Do NOT operate the equipment if it is damaged, malfunctioning or is in an excessively worn state.
- Do NOT allow others to use the equipment unless they have read this manual and are adequately trained.
- Keep packaging away from children - risk of suffocation! Operators must use the equipment correctly. When using the equipment, consider conditions and pay due care to persons and property.

## General Work Area Safety

- Work areas should be clean and well lit.
- Do not operate the equipment if bystanders, animals etc are within operating range of the equipment or the general work area.
- If devices are provided for connecting dust extraction / collection facilities, ensure these are connected and used properly. Dust collection can reduce dust-related hazards.

## General Personal Safety

- Wear appropriate protective equipment when operating, servicing, or when in the operating area of the equipment to help protect from eye and ear injury, poisoning, burns, cutting and crush injuries. Protective equipment such as safety goggles, respirators, non-slip safety footwear, hard hat, hearing protection etc should be used for appropriate equipment / conditions. Other people nearby should also wear appropriate personal protective equipment. Do not wear loose clothing or jewellery, which can be caught in moving parts. Keep hair and clothing away from the equipment.
- Stay alert and use common sense when operating the equipment. Do not over-reach. Always maintain secure footing and balance.
- Do not use the equipment if tired or under the influence of drugs, alcohol or medication.
- This equipment is not intended for use by persons with reduced physical, sensory or mental capabilities.

## General Fuel Safety

- Petrol/fuel/gasoline is extremely flammable – keep clear of naked flames or other ignition sources.
- Do not spill fuel. If you spill fuel, wipe it off the equipment immediately – if fuel gets on your clothing, change clothing.
- Do NOT smoke near fuel or when refuelling.
- Always shut off the engine before refuelling.
- Do NOT refuel a hot engine.
- Open the fuel cap carefully to allow any pressure build-up in the tank to release slowly.
- Always refuel in well ventilated areas.
- Always check for fuel leakage. If fuel leakage is found, do not start or run the engine until all leaks are fixed.

## General Carbon-Monoxide Safety

- Using a combustion engine indoors **CAN KILL IN MINUTES**. Engine exhaust contains carbon-monoxide – a poison you cannot smell or see.
- Use combustion engines **OUTSIDE** only, and far away from windows, doors and vents.

## General Equipment Use and Care

- The equipment is designed for domestic use only.
- Handle the equipment safely and carefully.
- Before use, inspect the equipment for misalignment or binding of moving parts, loose components, damage or any other condition that may affect its operation. If damaged, have the equipment repaired by an authorised service centre or technician before use.
- Prevent unintentional starting of the equipment - ensure equipment and power switches are in the OFF position before connecting or moving equipment. Do not carry equipment with hands or fingers touching any controls. Remove any tools or other items that are not a part of the equipment from it before starting or switching on.
- Do not force the equipment. Use the correct equipment for your application. Equipment will perform better and be safer when used within its design and usage parameters.
- Use the equipment and accessories etc. in accordance with these instructions, considering working conditions and the work to be performed. Using the equipment for operations different from those intended could result in hazardous situations.
- Always keep equipment components (engines, hoses, handles, controls, frames, housings, guards etc) and accessories (cutting tools, nozzles, bits etc) properly maintained. Keep the equipment clean and, where applicable, properly lubricated.
- Store the equipment out of reach of children or untrained persons. To avoid burns or fire hazards, let the equipment cool completely before transporting or storing. Never place or store the equipment near flammable materials, combustible gases or liquids etc.
- The equipment is not weather-proof, and should not be stored in direct sunlight, at high ambient temperatures or locations that are damp or humid.
- Do not clean equipment with solvents, flammable liquids or harsh abrasives.
- For specific equipment safety use and care, see Equipment Safety.

General Electrical Safety	General Electrical Safety	General Service Information
<ul style="list-style-type: none"> <li>Inspect electrical equipment, extension cords, power bars, and electrical fittings for damage or wear before each use. Repair or replace damaged equipment immediately.</li> <li>Ensure all power sources conform to equipment voltage requirements and are disconnected before connecting or disconnecting equipment.</li> <li>When wiring electrically powered equipment, follow all electrical and safety codes.</li> <li>Wherever possible, use a residual current device (RCD).</li> <li>High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.</li> </ul>	<ul style="list-style-type: none"> <li>Electrically grounded equipment must have an approved cord and plug and be connected to a grounded electrical outlet.</li> <li>Do NOT bypass the ON/OFF switch and operate equipment by connecting and disconnecting the electrical cord.</li> <li>Do NOT use equipment that has exposed wiring, damaged switches, covers or guards.</li> <li>Do NOT use electrical equipment in wet conditions or in damp locations.</li> <li>Do NOT use electrical cords to lift, move or carry equipment.</li> <li>Do NOT coil or knot electrical cords, and ensure electrical cords are not trip hazards.</li> </ul>	<ul style="list-style-type: none"> <li>The equipment must be serviced or repaired at authorised service centres by qualified personnel only.</li> <li>Replacement parts must be original equipment manufacturer (OEM) to ensure equipment safety is maintained.</li> <li>Do NOT attempt any maintenance or repair work not described in this manual.</li> <li>After use, the equipment and components may still be hot – allow the equipment to cool and disconnect spark plugs and/or electrical power sources and/or batteries from it before adjusting, changing accessories or performing repair or maintenance.</li> <li>Do NOT adjust while the equipment is running.</li> <li>Perform service related activities in suitable conditions, such as a workshop.</li> <li>Replace worn, damaged or missing warning/safety labels immediately.</li> </ul>

### Dry Aging Meat Refrigerator Safety

#### 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 that is properly grounded in accordance with your local electrical codes and ordinances is 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 authorised technician.
- You should never attempt to repair the unit.
- Contact customer service for service options if the unit needs service.

##### General Safety

- To prevent back and other types of injuries, use at least 2 people to move and install the Dry Aging Meat Refrigerator.
- 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 10°C and below 35°C.
- 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.

## Safety Symbols

The product may have safety warning labels attached to it, explained below. Understand the symbols on your product and their meanings. If any stickers become unreadable, unattached etc., replace them.

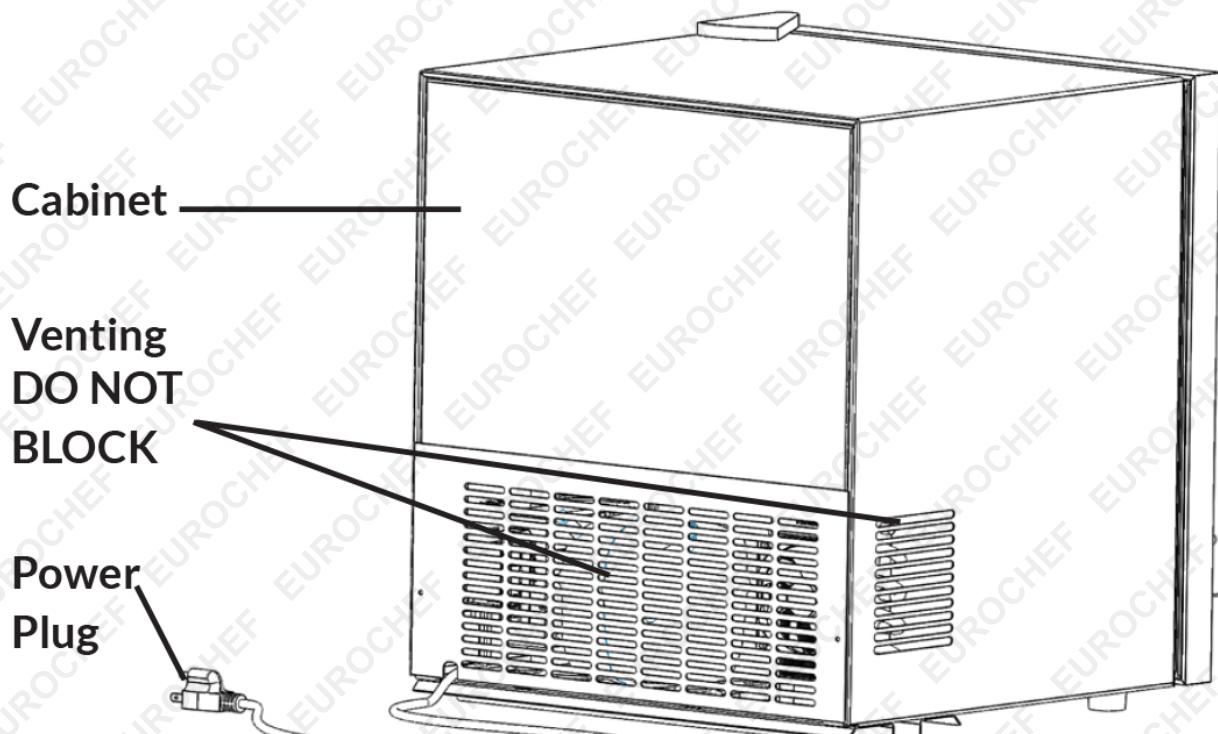
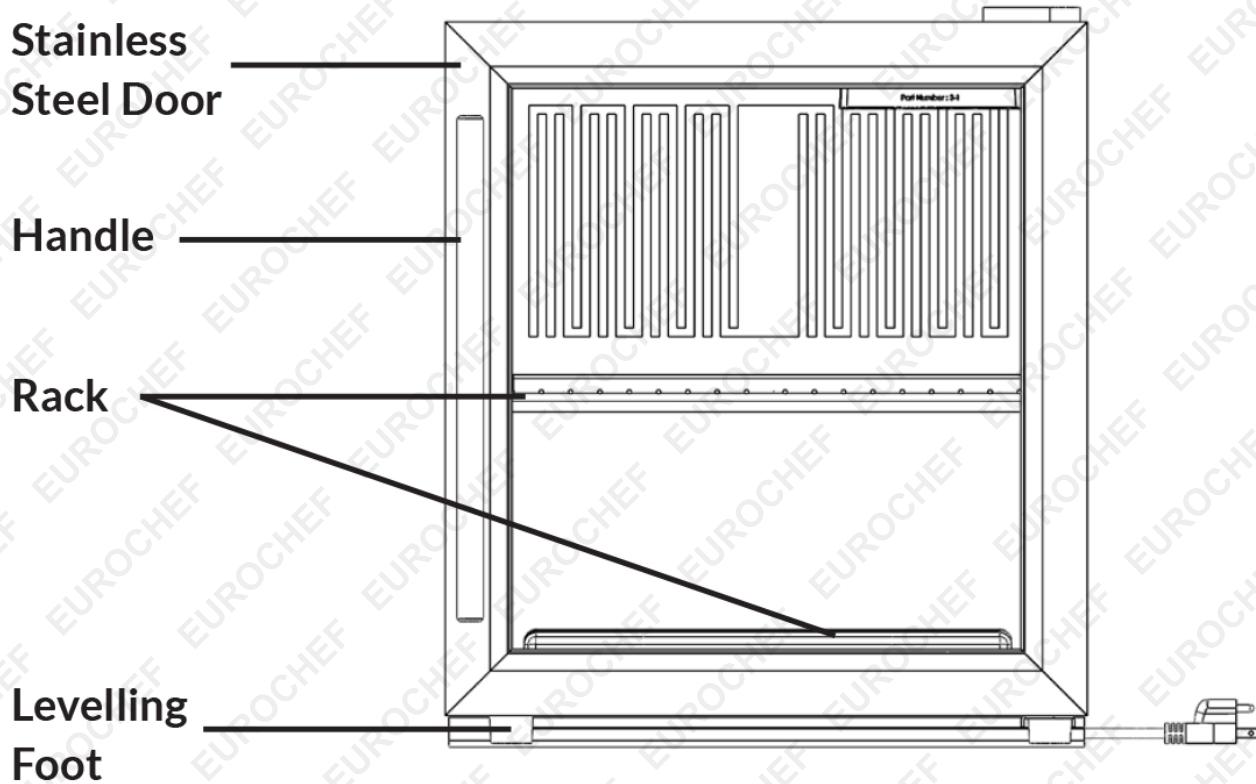
			 WARNING EXHAUST FUMES
			
			
			
			

			
<b>Carbon-Monoxide Hazard</b> Do not use the product in confined areas or without adequate ventilation. Carbon-monoxide poisoning can be fatal.	<b>Pull Hazard</b> Be aware that the product contains or uses mechanical devices that can pull in objects and can cause severe injury to fingers, limbs etc. Take due care when handling and using the product.	<b>Slope / Fall Injury Hazard</b> Be aware that using the product on sloping surfaces or in slippery conditions may present additional dangers from falls and contact with blades, moving parts, hot surfaces etc.	<b>"Slam Dunk" Warning</b> Do NOT attempt "slam dunk" manoeuvres as this may result in severe injury due to falling, product breakage or collapse etc.
			
<b>Electrocution / Electrical Shock Hazard - Outdoor</b> High voltage or high current electricity may be present or required by the product. Do NOT use in rain, damp or wet conditions. Electrical shock can be fatal.	<b>Electrocution / Electrical Shock Hazard - Disconnect</b> High voltage or high current electricity may be present or required by the product. Always disconnect the product from the electrical supply before handling the product, adjusting, maintenance etc.	<b>Power Line Electrocution Hazard</b> High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.	<b>"Kick-Back" Hazard</b> High level of "kick-back" hazard that can cause the machine to suddenly rotate towards operator. Kick-back injury can be fatal.
			
<b>Winch Operator Position Hazard</b> Do NOT stand between winch and load. Do NOT use winch to move people.	<b>Winch Lift Hazard</b> Do NOT LIFT load vertically. Use machine to PULL only.	<b>Cable Hazard</b> Ensure that load bearing cable is not kinked or knotted.	<b>Winch Cable Hazard</b> Ensure that there is a minimum number of cable coils on winching mechanism.
			
<b>Winch Hook Hazard</b> Carry hook to load – do NOT throw or run.	<b>Flash / Blinding Hazard</b> Wear appropriate eye protection for welding. Direct exposure to weld arcs may cause permanent eye injury.	<b>Laser Hazard</b> Laser may be in use – do NOT look directly at laser or allow others to.	

# Table of Contents

<b>Safety .....</b>	<b>2</b>
Safety Symbols.....	5
<b>Parts Identification .....</b>	<b>8</b>
<b>Installation .....</b>	<b>9</b>
Moving Your Refrigerator .....	9
Placing Your Refrigerator .....	9
Leveling Your Refrigerator.....	9
First Time Operating Instructions .....	9
Handle Assembly.....	10
<b>Operation .....</b>	<b>11</b>
Temperature Control.....	11
Getting Ready to Use Your Refrigerator.....	11
Notes on Getting Started .....	11
The Visual Changes of Dry Aging Beef.....	11
<b>After Aging Instructions.....</b>	<b>12</b>
<b>Maintenance.....</b>	<b>13</b>
Before First Use.....	13
Between Aging Cycles.....	13
<b>Specifications .....</b>	<b>14</b>

## Parts Identification



*Note: Appearances may vary*

# Installation

## Moving Your Refrigerator

- 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 Refrigerator

- **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 10°C and below 35°C.
- Adjust the leveling feet so that the unit is level.

## Leveling Your Refrigerator

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.

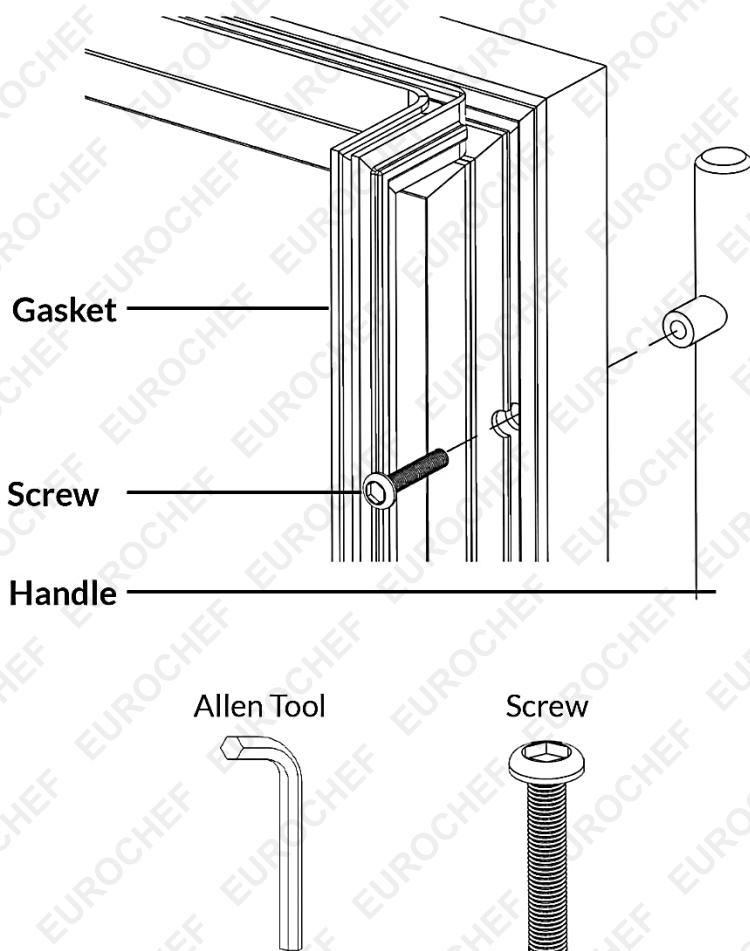
1. Place a level on the top of the unit to see if the refrigerator is level from side to side and tilted slightly towards the back. (Front higher than the back).
2. Adjust the height of the feet as follows: Turn the leveling feet to the right to lower that side of the refrigerator. Turning the feet left 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 adjusting 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 the refrigerator until it reaches 10 – 30°C.

- 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.

## Handle Assembly



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.
4. Press the gasket seal back into its original position.

**CAUTION:** Do not over tighten as this could cause damage to the handle or door.

# Operation

## Temperature Control

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

## Getting Ready to Use Your Refrigerator

- Make sure the unit is running and cold before loading cuts of beef.
- Purchase a cut of beef of your preference.

Thoroughly pat dry the beef before placing in the refrigerator.

Use the rack as a cutting guide for sizing length of cut.

When placing beef in the refrigerator, 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 refrigerator is designed to dry age beef only. • The refrigerator 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 your refrigerator.

## 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. 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 its starting weight as water is removed during aging.**

# After Aging Instructions

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

1. Remove the beef from the unit
2. Carve off 1/8"-1/4" (3mm-7mm) of the pellicle from each end until you see non hard flesh.
3. 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.
4. If serving individual steaks, it has been found to be easier to cut steaks and then trim the pellicle from the individual steaks.
5. 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!

# Maintenance

## Before First Use

- Carefully remove all packaging materials. Remove any glue or tape from your refrigerator 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 refrigerator, 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.

# Specifications

<b>Capacity</b>	20L
<b>Refrigerant</b>	R134a 31g
<b>Rated Power</b>	65W
<b>Input voltage</b>	240V AC
<b>Power Plug</b>	Australian Standard



**Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see [www.datastreamserver.com/safety](http://www.datastreamserver.com/safety)**

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.

