

USER MANUAL

READ CAREFULLY

WE TAKE NO RESPONSIBILITY FOR ANY PROBLEM DUE TO FAILURE TO COMPLY WITH THE INSTRUCTIONS OF USE AND MAINTENANCE

USER MANUAL

- **Room temperature and cabinet placement:**

- The QS cabinets do not function correctly if in the environment in which they are placed the temperature is lower than 18°C or higher than 40°C. It is therefore extremely important to maintain the room temperature within this range.
- A 50cm tall area above the cabinet must be kept clear in order to allow the correct thermal exchange and the proper condensation evaporation.

- **Minimum loading quantity:**

In order to ensure the correct functioning of the machine, especially in terms of temperature and humidity management, it is crucial to respect minimum loading quantities. The presence of a sufficient quantity of salami/cheese makes the curing/affinage process more stable, preventing big temperature and humidity fluctuations. Especially, during the curing process, in which the machine slowly extracts humidity from the salami. A too small quantity of product may cause an uneven and, in most cases, excessive drying. For the models 700 we suggest a minimum load of about 40 kg of product, for the models 900 a minimum of 50 kg and 80 kg for the models 1500. It is important to remember that in the units equipped with the humidity generator, especially when working with high levels of humidity, it is normal that some condensation may form on the bottom of the chamber. This is due to the interaction on the ventilation panel between the cold air flowing from the ventilation holes and the steam coming out of the generator nozzle.

- **Draining the raw salami outside the cabinet:**

It is important to carry out the draining phase outside the cabinet in order to prevent the drained water, which is very rich in bacteria, from triggering a dangerous

bacterial proliferation. Once the salami are hung in the chamber it will be possible to start a recipe.

- **Placing the products in the chamber:**

It is important to place the salami/cheese pieces evenly inside the chamber, keeping a free space between them, so as to help an even air distribution. In case of an excessive or unbalanced load some salami may cure slower than others, keeping a brighter colour and growing unwanted molds. In this case it is advisable to rearrange some of the salami, moving those which present an uneven drying.

- **Adjusting the humidity after the salami daily check:**

During the drying phase, especially in the days following the heating phase, it is important to touch the salami daily (morning and evening) in order to check whether they are too dry or too wet. The salami must be soft and elastic and not viscous. If it is too dry it is advisable to raise the humidity by some points. On the contrary, in case it is too viscous the humidity in the chamber will need to be reduced.

- **Brushing the moulds:**

During the drying phase, the mold forming may get too big and ruin the smell of the salami. It is advisable to brush the products even more than once to remove the mold in excess.

- **Avoid to open the cabinet door frequently:**

When a program is on, it is advisable not to open and close the door often as it may alter the microclimate inside the chamber, as well as create problems in the refrigeration system, such as an abnormal ice formation on the evaporator due to temperature and humidity fluctuations. Ice formation can alter the cabinet cooling function and require the user to run a manual defrosting.

- **Salami preservation:**
Once the salami are cured they must be moved into a preservation cabinet. Keeping the salami inside the cabinet may cause an excessive dehydration.
- **Liter counter check (only for the units equipped with the humidity generator):**
it is important to check monthly how many liters of water the filter can process before exhaustion (the daily consumption on average is 5 liters for the 700 and 900 and 10 liters for the 1500). Before the liter counter reaches zero, it is mandatory to

replace the filter cartridge to avoid damaging the humidity generator. It is important in this case to reassess the water hardness (the tester supplied with the machine can be reused) as the degree of water hardness may have changed over time.