

# **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 QM 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 meat makes the aging process more stable, preventing big temperature and humidity fluctuations. 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. An insufficient meat load helps the formation of condensation on the bottom and on the glass of the cabinet, as the humidity does not get absorbed by the meat. It is important to note that it is normal, especially when working with high levels of humidity, 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.

- **Placing the meat in chamber:**

Placing the meat directly on the bottom of the chamber close to the back panel may cause excessive condensation as it obstruct the steam outlet and creates an uneven ventilation. Therefore DO NOT place the steel racks directly on the bottom, below the lower slots for the rails.

- **Liter counter check:**

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.

- **Cleaning of the OxygenKlima filter (if present) once a month:**

In order not to compromise the active oxygenation of the meat, it is mandatory to clean the filter placed on the top of the OxygenKlima (if present). Just extract the filter and Hoover it for ten seconds to remove the accumulated dust.

- **Avoid opening the cabinet door often:**

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.

- **Aged meat preservation:**

Once the meat is aged it must be moved into a preservation cabinet. Keeping aged meat inside the cabinet may cause an excessive dehydration. And as the aged meat is ready for consumption one will tend to open and close the cabinet often in order to take it when needed, altering the cabinet functioning (see point above)