Estella EQUIPMENT

USER MANUAL

MEAT CURING CABINET

#348MCC220 • 220 lb. • 120V

10/2025

INTRODUCTION

Congratulations on your purchase of Estella Equipment. Estella Equipment takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you carefully read and follow the instructions in this manual.

CRITICAL INFORMATION

WARNING: Improperly aged food can lead to foodborne illness. Refer to official safety resources before proceeding.

- **Air Filter:** The filter needs to be checked regularly and replaced as needed. It is located on the inside of the unit and is easily removed by rotating it clockwise and pulling it out.
- **Salt Block Lifespan:** Salt blocks can last up to a year depending on rate of usage. It is recommended to replace salt blocks every 6 months to a year to maintain proper operation.
- **Power Loss:** It is recommended to have backup power for the curing cabinet in case of the loss of power. Any period of time the unit is left without power could result in spoilage.

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HAZARD STATEMENTS

WARNING: TO PREVENT PERSONAL INJURY.

WARNING: RISK OF FIRE / FLAMMABLE MATERIALS.

Intertek 5030800

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CONFORMS TO UL STD. 60335,
CAN/CSA-C22.2 NO. 60335
CONFORMS TO NSF/ANSI STD. 7

USER SAFETY

DANGER – IMPROPER DRY AGING

- Improperly aged food can lead to foodborne illness.
- Refer to official safety resources for dry aging meat before proceeding.
- Do not proceed with dry aging and curing before properly understanding the process.

WARNING – CHILD SUPERVISION

- Unsupervised children may misuse the appliance, leading to potential injury or damage.
- Children should be supervised to ensure that they do not play with the appliance.
- Avoid allowing children to operate or play with the appliance without proper supervision.
- Injury to children or damage to the appliance may result.

WARNING – RESTRICTED USE

- Improper use by individuals with limited capabilities may result in injury or accidents.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Avoid unsupervised use by individuals without adequate instruction or capability.
- Improper operation, personal injury, or equipment damage may result.

STORAGE SAFETY

WARNING – HAZARDOUS MATERIALS

- Storing explosive or flammable substances in the appliance creates significant risks.
- Do not store explosive substances, such as aerosol cans with a flammable propellant, in this appliance.
- Avoid placing any aerosol products or other flammable materials inside the appliance.
- Fire, explosion, or property damage may result.

INSTALLATION REQUIREMENTS

WARNING – INSTALLATION STANDARDS

- Improper installation can compromise safety systems and create hazards.
- The appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.
- Avoid installation that does not comply with applicable safety standards and codes.
- Safety compromises, code violations, or improper operation may result.

WARNING – INSTALLATION LOCATION

- Incorrect placement can create access issues or compromise evacuation routes.
- The appliance shall not be installed in public corridors or lobbies.
- Do not install the appliance in areas that may block emergency exits or public pathways.
- Code violations or increased risk during emergency situations may result.

VENTILATION REQUIREMENTS

WARNING – VENTILATION OBSTRUCTIONS

- Blocked ventilation can cause overheating and increase fire risks.
- Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
- Do not place the appliance in areas with limited airflow or block any vents.
- Overheating, reduced efficiency, or fire hazards may result.

REFRIGERANT SAFETY

WARNING – DEFROSTING PROCESS

- Improper defrosting methods can damage the refrigeration system.
- Do not use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer.
- Avoid using unauthorized defrosting devices or cleaning methods.
- Damage to the refrigeration system, refrigerant leaks, or fire hazards may result.

WARNING – MECHANICAL DEVICES

- Unauthorized devices may damage refrigerant systems and create leak hazards.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Avoid using tools or implements to chip away ice or accelerate defrosting.
- Refrigerant leaks, system damage, or fire hazards may result.

WARNING – REFRIGERANT CIRCUIT

- Damage to refrigerant lines can release flammable gases.
- Do not damage the refrigerant circuit.
- Avoid puncturing, bending, or crushing refrigerant lines or components.
- Refrigerant leaks, fire, explosion, or environmental harm may result.

WARNING – INTERNAL ELECTRICAL APPLIANCES

- Non-approved electrical devices can create spark hazards near refrigerant.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- Avoid inserting any unapproved electrical devices inside the refrigerated compartments.
- Increased risk of fire, explosion, or electrical malfunction may result.

WARNING – STORAGE ENVIRONMENT

- Proximity to ignition sources increases the risk of refrigerant ignition.
- The appliance shall be stored in a room without continuously operating ignition sources (for example: open flames, an operating gas appliance, or an operating electric heater).
- Do not store the appliance near open flames, gas appliances, or heating elements.
- Fire, explosion, severe injury, or property damage may result.

WARNING – PHYSICAL INTEGRITY

- Damaging the appliance structure can release flammable refrigerant.
- Do not pierce or burn the appliance.
- Avoid actions that might puncture or damage the refrigerant system.
- Refrigerant leaks, fire, explosion, or environmental harm may result.

WARNING – REFRIGERANT PROPERTIES

- Refrigerants may lack warning properties, making leaks difficult to detect.
- Be aware that refrigerants may not contain an odor.
- Refrigerant leaks may not be detectable through smell.
- Delayed detection of dangerous refrigerant concentrations may result.

SERVICE AND REPAIR

WARNING – COMPONENT REPLACEMENT

- Non-original parts may compromise safety systems.
- Component parts shall be replaced with like components and servicing shall be done by factory-authorized service personnel to minimize the risk of ignition due to incorrect parts or improper service.
- Do not use non-original components or unauthorized service providers.
- Increased risk of fire, explosion, or system failure may result.

DANGER NOTICES

DANGER – FIRE OR EXPLOSION RISK (DEFROSTING)

- Mechanical defrosting can damage refrigerant systems and release flammable gas.
- Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.
- Avoid using tools, implements, or heat sources to accelerate defrosting.
- Fire, explosion, severe injury, or property damage may result.

DANGER – FIRE OR EXPLOSION RISK (REPAIRS)

- Improper repairs can trigger refrigerant leaks and ignition.
- Flammable refrigerant used. To be repaired only by trained service personnel. Do not puncture refrigerant tubing.
- Avoid DIY repairs or using untrained service providers.
- Fire, explosion, or serious injury may result.

CAUTION NOTICES

CAUTION – FIRE OR EXPLOSION RISK (SERVICE)

- Incorrect service procedures can compromise safety systems.
- Risk of fire or explosion. Flammable refrigerant used. Consult repair manual / owner's guide before attempting to install or service this product. All safety precautions must be followed.

- Do not proceed with service without proper documentation and training.
- Fire, explosion, or equipment damage may result.

CAUTION – FIRE OR EXPLOSION RISK (DISPOSAL)

- Improper disposal can release refrigerant and create environmental hazards.
- Risk of fire or explosion. Dispose of properly in accordance with federal or local regulations. Flammable refrigerant used.
- Avoid discarding the appliance through regular waste channels or without professional assistance.
- Fire, explosion, environmental contamination, or legal penalties may result.

CAUTION – FIRE OR EXPLOSION RISK (HANDLING)

- Careless handling can damage refrigerant systems.
- Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. Flammable refrigerant used.
- Avoid rough handling, dragging, or dropping the appliance.
- Refrigerant leaks, fire, explosion, or injury may result.

DISPOSAL REQUIREMENTS

WARNING – APPLIANCE DISPOSAL

- Improper disposal creates environmental hazards and entrapment risks.
- Please comply with local regulations regarding disposal of the appliance for its flammable refrigerant and blowing gas. Before you dispose of the appliance, please take off the doors to prevent children being trapped.
- Do not discard the appliance without removing doors and following proper disposal protocols.
- Child entrapment, refrigerant release, environmental harm, or legal penalties may result.

WARNING – PROFESSIONAL DISPOSAL

- Improper disposal methods can lead to hazardous material release.
- When disposing of the appliance, it must be done by the manufacturer, its service agent, or a similarly qualified person in order to avoid fire and other hazards.
- Do not attempt to dispose of the appliance without proper professional assistance.
- Fire, environmental contamination, or other hazards may result.

INITIAL SETUP

- **Inspect the Packaging:** Examine the unit's packaging for any signs of damage that may have occurred during shipping.
- **Unboxing:** Open the packaging with care.
  - Use scissors or a box cutter to cut open the box.
  - Ensure you do not damage the unit or its components.
  - If any damage is noticed, contact customer service immediately.
- **Placement:**
  - Place the unit on a stable surface near an electrical outlet.
  - Level placement is crucial for the unit to work effectively.

INSTALLATION

- **Manual Review:** Read through the manual in its entirety.
- **Shelf Installation:** If the shelf has a raised lip, install it facing up toward the rear of the cabinet to promote proper airflow. Failure to install correctly is considered user error and is not covered by warranty.
- **Transport Orientation:** If the unit has recently been transported on its side, let it stand upright for a minimum of 24 hours before plugging it in.
- **Temperature Readiness:** Ensure the unit has reached the desired temperature before loading it with products; it is designed to keep cold products cold, not to chill warm products.
- **Installation Clearance:** Maintain 3" clearance on all sides of the unit. Ensure the rear standoff bracket is properly installed. Do not install in fully enclosed spaces such as in closets.
- **Ventilation Requirements:** Do not block condenser coil fan or compressor vents. Do not place items on top of units with top-mounted systems, as this will block airflow to the refrigeration system.
- **Accessory Installation:** Confirm that all accessories (shelves, shelf clips, casters) are installed before plugging in the unit.
- **Power Requirements:** Use dedicated GFCI circuit of commercial quality as required by local codes and regulations. Do not use an extension cord.
- **Service Caution:** Do not attempt to remove or repair any component of the unit; consult an authorized service technician for servicing or repair.
- **Safety Reminder:** Do not sit or stand inside the unit.
- **Shelf Weight Capacity:** The shelf can withstand a maximum weight of 18 kg (40 lb.).
- **Environmental Requirements:**
  - The unit is designed the be used in a temperature-controlled, indoor environment.
  - **Product Climatic Class 4:** This appliance is electrical safety tested for operation in a maximum ambient temperature of 80.6°F (35°C) with 75% relative humidity.
  - Avoid placing the unit in direct sunlight, as this may affect performance.

CLEANING

WARNING: Before cleaning, always unplug the equipment.

- **Cabinet Interior Cleaning:** Use warm water and mild soap to clean the interior of the unit.
- **Avoid Abrasives:** Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the interior finish.
- **Door Gasket Cleaning:** Every 3-6 months, inspect door gaskets and clean as required. Inspection is recommended to be completed by a professional. Worn or dirty gaskets can cause air leaks, reduce cooling performance, and introduce unwanted moisture in the cabinet that can cause the evaporator coil to freeze.
- **Shelf and Pilaster Cleaning:**
  - Periodically remove the shelves and pilasters from the unit and clean them with mild soap and warm water.
  - To remove the pilasters, first remove the shelves and shelf brackets, then lift the pilaster up and out.

CONDENSER COIL CLEANING

Note: Condenser coil cleaning is required to be completed by a qualified and insured food service technician.

Important Information:

- **Dust Risks:** A dusty condenser may lead to high energy consumption, less cooling effectiveness, and compressor damage.
- **Regular Maintenance:** For efficient operation, keep the condenser surface free of dust, dirt, and lint.
- **Monthly Cleaning:** We recommend cleaning the condenser coil at least once per month.
- **Location Note:** The condenser coil is located at the bottom behind the panel.

Cleaning Instructions:

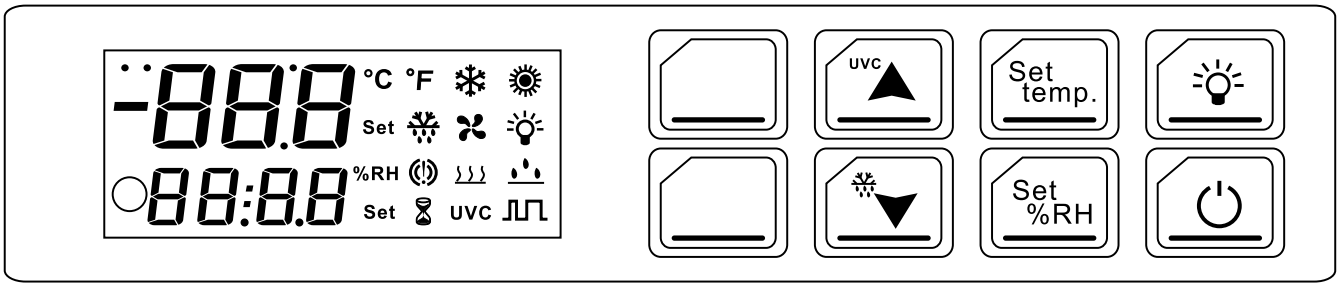
1. **Disconnect Power:** Disconnect the electrical power from the unit.
2. **Remove Covers:** Remove the front cover and base cover with a screwdriver.
3. **Clean Debris:** Using a brush and / or vacuum, remove the dirt, lint, etc. from the finned condenser coil in a vertical direction.
4. **Apply Cleaner:** Clean the condenser with a commercial condenser coil cleaner, available from any kitchen equipment retailer. Ex. Noble Chemical Tech Line Coil Cleaners.
5. **Straighten Fins:** After cleaning, straighten any bent condenser fins with a fin comb.
6. **Replace Covers:** When finished, be sure to reinstall the front cover and base cover.
7. **Restore Power:** Reconnect the electrical power to the unit.

OPERATION

WARNING: Improperly aged food can lead to foodborne illness. Refer to official safety resources before proceeding.

LED SYMBOL	MODE	FUNCTION
❄	ON	Cooling
❄	FLASHING	Delay Cool
💡	ON	Light Working
🌀	ON	Fans Running
☀	ON	Heating Active
🔔	ON	Acoustic Alarm
≋	ON	Dehumidification
💧	ON	Humidification
❄	ON	Defrost Active
❄	FLASHING	Defrost
UVC	ON	UVC-Disinfection Active
UVC	FLASHING	UVC Alarm

DISPLAY IMAGE



- **Power Connection**
  - **Connect to Power Source:** Plug device into 110-120V socket for proper electrical operation.
- **Default Settings Verification**
  - **Confirm Temperature Setting:** Verify temperature is preset to 35°F (1.5°C) for optimal dry aging conditions.
  - **Check Humidity Setting:** Ensure humidity is set to 82% for perfect dry aging environment for beef and pork.
- **Meat Selection Requirements**
  - **Use Fresh Meat:** Select meat that is maximum 5 days after slaughtering for optimal dry aging results.
  - **Handle Vacuum Meat Properly:** Use meat that has been vacuum-matured for a maximum of 14 days, removing foil packaging before processing.
- **Loading Process**
  - **Prepare Meat for Aging:** Open food package and remove all foil packaging before placing meat.
  - **Position on Steel Plate:** Place meat on stainless steel plate and insert plate inside device for proper aging.
  - **Monitor Water Accumulation:** Check plate every 2-3 days for water accumulation and clear any water found.
- **Capacity and Support**
  - **Weight Limits:** Maintain weight below maximum load capacity of 40 lb. for individual pieces on shelves.
  - **Optional Equipment:** Install hooks and support racks for hanging steaks with length of 0.5-0.9 meters when available.
- **Safety Protocols**
  - **Wear Protective Gloves:** Always use protective gloves when contacting meat to maintain hygiene standards.
  - **Prohibit Bare Hand Contact:** Never allow anyone to touch meat without gloves for food safety compliance.
- **Aging Timeline**
  - **Follow Optimal Timing:** Age meat for 25-28 days for best results.
  - **Extended Aging:** Continue aging for more than 4 weeks if desired for enhanced flavor development.
- **Power On and Off Operation**
  - **Power On Unit:** Press power key to start system directly and enter normal operation mode from standby state.
  - **Power Off Unit:** Press and hold power button for 5 seconds until “OFF” symbol displays to turn off compressor and deactivate all relays while maintaining indicator light.
  - **Key Restrictions:** Pressing other keys except “(!)” key is invalid during standby state.

- **Key Lock / Unlock Operation**
  - **Lock Controls:** Press and hold “up arrow” and “down arrow” keys together for minimum 3 seconds until “POF” appears to activate key lock function.
  - **Confirm Lock Status:** Observe “POF” character display for all operations except “light button” and “UVC (UV light)” key functions when locked.
- **Temperature Setting Operation**
  - **Enter Temperature Mode:** Press “Set temp” key briefly to enter temperature setting state with flashing temperature value and “Set” icon.
  - **Adjust Temperature Value:** Press “up arrow” or “down arrow” keys to change temperature setting value as desired.
  - **Save Settings:** Release arrow keys without pressing any other keys or press “Set temp” key within 1 minute to exit temperature setting, save value, and return to normal operation.
- **Manual Defrosting Operation**
  - **Initiate Manual Defrost:** Hold “down arrow” button for minimum 2 seconds to enter manual defrosting mode with “snowflake” icon illuminated.
  - **Allow Automatic Exit:** Wait for defrosting exit condition to be met for direct exit from defrosting mode.
  - **Force Exit Defrost:** Press “power” key once during defrosting to exit directly and return to normal working condition.
- **UVC On / Off Operation**
  - **Start UVC Disinfection:** Press “up arrow” for at least 5 seconds under normal startup state to activate UVC ultraviolet disinfection with “UVC” indicator illuminated.
  - **Stop UVC Disinfection:** Press “up arrow” for at least 5 seconds when UVC ultraviolet disinfection lamp is on to turn off disinfection function.
- **One Key Reset Operation**
  - **Execute Factory Reset:** Press “up arrow” and “Set temp” keys simultaneously for 3 seconds until buzzer sounds continuously, indicating all parameters restored to factory set values.
- **Salt Blocks**
  - **Lifespan:** Salt blocks can last up to a year depending on rate of usage. It is recommended to replace salt blocks every 6 months to a year to maintain proper operation.

MAINTENANCE

MONTHLY

- **Inspect for Wear**
  - **Purpose:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Check the integrity of electrical cords and plug points.
4. Examine taps, levers, and other manual components for ease of operation.
5. If any issues are detected, consult the “Troubleshooting” section, or contact a service provider for recommended actions or replacements.

ANNUAL MAINTENANCE

- **Professional Servicing**
  - **Purpose:** To ensure that specialized features like electrical components and temperature controls are working correctly.

1. Schedule an annual service appointment with a certified technician who specializes in refrigeration.
2. The technician will perform a comprehensive inspection, checking electrical components.
3. Any worn-out or damaged parts will be replaced.
4. Obtain a detailed service report for your records, beneficial for both warranty claims and future troubleshooting.
5. If necessary, clean the fan blades and motor with a soft cloth to remove any buildup.
6. **Hinge Maintenance:** Inspect cartridge-style self-closing hinges regularly to ensure doors close and seal firmly. Worn hinges may not hold door closed tightly, leading to poor performance.

ERROR CODES

ERROR CODE	CAUSE	SOLUTION
P1	Temperatue probe failure.	After the probe returns to normal, the alarm will stop automatically.
P2	Defrost probe failure.	
P3	Humidity probe failure.	
HA	High temperature alarm.	When the temperature returns to the normal value or defrosting is started, the alarm will stop automatically.
LA	Low temperature alarm started; the alarm will stop automatically.	
HHA	High humidity alarm.	When the humidity returns to the normal value, the alarm will stop automatically.
dA	Door switch alarm.	The alarm stops automatically after closing the door.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Unit will not refrigerate.	Outlet does not have power to it.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
	Cabinet in defrost cycle.	Wait for defrost cycle to finish.
Unit constantly running.	Excessive amount of warm product in cabinet.	Allow adequate time for product to cool down.
	Prolonged door opening or door ajar.	Ensure all doors are closed when not in use. Avoid opening doors for extended periods of time.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.