Dry Curing Chamber
MANUAL

PLEASE READ THOROUGHLY AND FOLLOW INSTRUCTIONS CAREFULLY

MODEL # 19100
CATALOG # 11-1509

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Congratulations on purchasing this High Quality, Home Friendly, Dry Curing Cabinet! Please take the time to review the material in this booklet. It contains important Warnings, Cautions, Usage Instructions, Recipes, Best Practices and Trouble Shooting Guides.

*This product is for Indoor Use Only.

**The Terms “Appliance”, “Cabinet”, “Curing Cabinet” are used interchangeably throughout.

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The Dangers, Warnings and Cautions listed below are important for you and others’ safety and should be strictly followed.

This symbol will be used throughout the instructions manual to alert you to potential hazards that can kill or hurt you and others. After this symbol, the type of precaution; Warning, Danger & Caution will appear.

**DANGER** - Means you may be killed or seriously injured if you don’t follow these instructions immediately.

**WARNING** – Means that if you do not heed the Warning provided, it may result in significant product damage, injury or death.

**CAUTION** – Means that failure to heed the safety notation may result in minor or moderate injury, property damage or damage to the product.

Prior to using the appliance, it must be properly positioned and installed as described, using the precautions in this manual and only after reading and understanding it, in its entirety. To reduce the risk of fire, electric shock or injury when using the appliance, follow basic precautions, including the following:

**DANGER**

- **Electrical Specification** - 110V / 325W / 3AMP / 60HZ
- Plug into a grounded 3-prong outlet, do not remove grounding prong, do not use an adapter or extension cord.
- Do not use power cord if it is cut or damaged. If damaged it needs to be replaced by a qualified electrician.
- It is recommended that you use a separate circuit, serving only your appliance if possible. Use receptacles that cannot be turned off by a switch or pull chain.
- Never clean interior or cabinet exterior with harsh chemicals. See pg. 7 for cleaning instructions.
- Do not store gasoline or other flammable vapors or liquids in the vicinity of the appliance.
- Do not handle electric plug with wet hands.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. Servicing should be referred to a qualified technician.
- Do not lean on or apply pressure to glass door. It may break and cause serious injury.

**WARNING**

- Moving and installation should be done with 2 or more people.
- When positioning appliance allow at least 5 inches from rear exterior of cabinet to the wall. This will provide ventilation, preventing heat from damaging wall and fire hazard.
- This cabinet should be used and stored indoors only, or an area protected from direct sunlight, wind, rain, water spray or drips.
- Appliance should not be located near ovens, grills or other sources of heat.
- Appliance must be installed with all electrical connections in accordance with state and local codes.
- Use at least a 15A fuse (or circuit breaker).
- Make sure the appliance is on a flat, level, solid surface prior to use. Do NOT install on carpeting.
- This appliance is not intended to be used by children. Keep away from children without supervision. Serious injury may result if left unattended.
- Do not use solvents and/or abrasives on the interior. These cleaners may affect the taste of foods placed inside and mar the finish of the interior.
- Avoid placing items on top of appliance.
- This is an electrical appliance, to avoid injury from electrical shock do not operate the unit with wet hands, while standing on a wet surface or while standing in water. Do not use outdoors or in wet conditions.
- Never pull the power cord to disconnect it from the outlet. Grasp the plug and pull it from the outlet. Do not lift or drag appliance by cord.
- This appliance is intended for household, non-commercial use. Using the appliance outside of parameters outlined in this manual will void any warranty.
- Do not remove the ground prong from power cord.
- Do not move appliance without first emptying it and securing the door in a closed, locked position.
INTRODUCTION TO DRY CURING

Traditional dry curing techniques date back thousands of years and were used simply to preserve meat as long as possible. It was quickly realized that salting meats and hanging them in certain areas preserved them for longer periods of time. What was actually happening was the salt drew moisture out to the surface and rapidly restricted available water for bacterial growth internally, lowering what is called water activity (Aw). Back in the old days, they didn’t know about bacteria, good or bad, and didn’t know that salt has many trace minerals such as sodium nitrite, which helped to cure meats of botulinum and provided a particular look and taste. This is why modern recipes add sodium nitrite (Insta Cure™ #1 or #2) as an additional ingredient, because most processed salts today have trace minerals removed.

The cool, humid and gentle breezes typically associated with naturally good areas for dry curing are very difficult to duplicate at home. Depending on the recipe, temperatures need to fluctuate from 50-90°F and relative humidity from 65-90%, which, for most, likely means heating and cooling, humidifying and dehumidifying. The risks involved in not maintaining proper conditions can be serious, so the art of dry curing has been mostly localized to areas with those optimal conditions. In the last 10 years or so, there has been a surge of interest in traditional food preservation and this old style of salami-making has seen a very welcome comeback!

To help create the optimal environment for making dry cured recipes such as Salami, Soppressata, Pepperoni or even Prosciutto. We developed the Dry Curing Cabinet to be able to control the elements to make dry cured recipes in your own home. Our hope is that you not only enjoy the wonderful products you can make at home with this Cabinet but that it may also inspire you to try your hand at making other traditionally fermented foods in your home such as sauerkraut, wine and beer, cheeses and breads, kombucha and kefir.
**WARNING** – This appliance is heavy and moving it alone may result in serious injury. Use two or more people to assist moving and installation.

**WARNING** – DO NOT PUSH GLASS DOOR WHEN MOVING INTO PLACE. Glass may break, resulting in serious bodily harm.

- Appliance should be installed indoors ONLY.
- Do not install appliance in Garage where car fumes, chemicals and other airborne contaminants are common.

Ideal ambient conditions of room where Cabinet is to be installed are:

**Temperature Range:** 50°F < Room <90°F  
**Humidity Range:** Less than 70% relative humidity.

Spacing of appliance against wall should be at minimum 4” (10cm) on all sides and 12” (30cm) from the top to nearest obstruction. This will provide ventilation. Not allowing for proper ventilation may result in damage to appliance.

Due to large amount of water and humidity that is generated during typical usage and potential for spills, appliance should NOT be installed on carpeting.

**Important Note on Moving Appliance**

Great care should be taken to prevent floor damage when moving. It is advised to cover floor under Cabinet with cardboard or old blanket when moving Cabinet to avoid damage or scratching of floor. Pull appliance in straight motions (do not wiggle or “walk” it).

**Install Appliance near Three-Pronged (grounded) outlet.**

Once your Curing Cabinet has been installed where you would like it, clean it and keep it properly maintained using the procedures outlined in the following Section, “Cleaning Procedures”.

**Leveling Appliance**

Using a carpenter’s level, bring appliance as close to level as possible prior to plugging in. To adjust appliance in stationary position, twist leveling legs in clockwise or counter-clockwise directions for raising or lowering appliance.
APPLIANCE DISPOSAL

Important Note on Appliance and/or Refrigerant Disposal:

When disposing of appliance or removing/replacing refrigerant, dispose in accordance with Local and Federal regulations. Refrigerants must be evacuated by a licensed, EPA certified refrigerant technician in accordance with established procedures.

WARNING - If you are disposing of entire appliance the door must be removed before curbing, accidental child entrapment and suffocation is possible. See next page for Door Removal Instructions.

INSTRUCTIONS FOR REMOVING DOOR

Using a Phillips-head (“cross-head”) screwdriver, remove the four (4) screws holding the black, accent piece along the bottom of cabinet. There will be an additional three Phillips-head screws located on the bottom door hinge. Removing these screws will loosen door entirely. Be careful in removing door as it can drop unexpectedly when screws are removed, have someone hold the door while it is being unscrewed.

CLEANING PROCEDURES AND MAINTENANCE:

The most common point of failure with making dry cured meats is contamination. After-all, the entire process is essentially a battle between the bacteria we want (which enhances flavor, aroma and shelf-stability), and don’t want (causes of sickness, foul smell and/or taste, meat degradation, spoilage). To ensure success, we must arm ourselves for victory with starter cultures, strict kitchen hygiene using proven best-practice techniques for processing, sanitized utensils, hands and equipment, quality meats and finally controlling the curing environment. Contamination can come from any of the previously mentioned critical points. To ensure that your hard-work and quality meat does not go to waste, the following pages contain important suggestions and guidelines that should be followed to increase chances of success.

PRIOR TO USING:

Wipe down interior with isopropyl (“rubbing”) alcohol on cloth to remove stainless steel cleaner on surfaces. The cleaner used is an NSF-certified Stainless Cleaner used to remove finger marks during the manufacturing process. Ventilate cabinet by leaving the door open for some time to air out silicone smell. NSF-certified Silicone is used on the interior to prevent potential contamination. If smell does not subside, place an open box of Baking Soda inside to eliminate odor.

AFTER USE:

Cleaning Stainless Steel Interior and Stainless Steel Accessories

Stainless Steel interior walls, Drip-Guard, Base, ‘V’-Sticks, Hooks and/or Shelving that may come into contact with meat should be sprayed with isopropyl (“rubbing”) alcohol on cloth and wiped clean. Bleach may be used in place of alcohol with 1 tbsp to 1 gallon water dilution. Allow cabinet to air dry before use.

Door Cleaning

Do not clean door with warm or hot water when door is cold. Tempered glass door may crack when exposed to sudden changes in temperature. Use surface spray that is non-flammable, non-toxic, preferably Vinegar-based cleaning solution for cleaning glass of door.
Water Treatment in your new Curing Cabinet:
The most attention that you will need to give your new curing Cabinet is regularly scheduled cleaning & maintenance of the Humidifier Box, Wicker-Filter, and of course the Water itself.

WARNING - The following tips are to help ensure long-life of humidifier system and prevent food-product contamination which may cause food-borne bacteria to grow and cause serious illness. It is strongly advised to adhere to the following precautions, tips and guidelines.

The Water - Proper water management is essential for the Cabinet to function properly.

• Use ONLY 100% Distilled Water.
• Add 1 Level Tablespoon of Baking Soda per Liter of water and mix well to dissolve, this will help alkalize and minimize potential mold/bacterial growth in the water.
• Water should be replaced optimally every 2-3 weeks but at least once per month to prevent bacteria and mold spore development.
• If recipe is in Cabinet during the time period that water is being replaced, it should still be replaced, this will not impact final product, IT IS VITAL THAT THE WATER BE REPLACED.
• If mold appears on water, color of water turns translucent or non-clear color, or “off” smell is detected, the water should be replaced immediately.
• To remove Humidifier box from cabinet: Remove the stainless steel drip guard and base plate.
• Humidifier box should be cleaned with sterile/clean non-abrasive sponge or brush, light detergent and warm water. Once cleaned it should be rinsed thoroughly to ensure no detergent residue is in water before replacing in Cabinet.
• Humidifier box should be cleaned at same time water is replaced, every 2-3 weeks or at least once per month.
• In the first 1-2 weeks it is important to check water level often as the meat and air increase humidity it may also increase the water level significantly. While there is an excess drainage line, it should not be solely relied upon. If water level is at or over 6-liter mark, drain excess water immediately.
• If Cabinet is not being used, remove humidifier box, clean it, remove all water, wicker-filter and replace back in Cabinet for storage, unplug unit.
**Water-Overflow Tray**

The water overflow tray is the installed in all new Dry Curing Cabinets. During the Defrost Cycle of the Cabinet (every 3 hours), frost is melted and drained back into the Humidifier Tank causing it to periodically increase level of water inside tank. Also for certain high-humidity recipes and times when cabinet is full of meat (expelling significant water into air), the humidity tank may also increase water level to point of overflowing. In those circumstances, the overflow tray makes removal of excess water easier by making it quick & easy to access and remove/discard excess water when needed.

**Wicker-Filter - The Wicker-filter contains anti-Microbial barriers which actively prevent wicker contamination but further aid from customer will ensure long and safe usage.**

- Wicker-filter should be visually inspected during scheduled cleaning and water replacement every 2-3 weeks, at least once per month.
- Install Wicker-filter with Yellow side facing the door and grey (anti-microbial barrier) side facing interior.
- Look for spots of mold. If water and humidifier is kept clean this should not occur. If mold appears on Wicker-filter:
  1. The entire filter should be submerged in cleaned/sanitized container with 1:1 ratio White Vinegar to Distilled Water.
  2. Mold spot should be gently worked with fingers.
  3. Leave filter submerged for additional 5 minutes.
  4. Remove, gently rinse under cold water, then air or pat dry with paper towels before placing back in humidifier box.
  5. It may have a faint acidic smell for a period of time but it will subside and it will not affect taste of final product in Cabinet.
  6. This sanitizing process is ecological, safe on hands, is not using harmful chemicals and does not contaminate the water. Bleach and other chemicals are not recommended to remove mold. In cases where bleach needs to be used in place of vinegar please note that use of bleach may impact surface mold growth on food product.
- It is recommended that when Wicker is being replaced, it be rotated 180° (like turning a steering wheel (½ turn) so that part of wicker that was facing down and in the water is now out of the water and facing upward. These scheduled rotations will increase wicker life.
Plug Cabinet into a 3-prong (‘grounded’) outlet that does not have other appliances plugged into it.

Understanding the Display Icons

**CAUTION:** The buttons (located on either side of the display) are “capacitive touch”, similar to a smart-phone and do not need to be pressed firmly. Repeated, firm pressing or using sharp instrument to press the buttons may damage display.

Using the Controls

The button on Top Left in the shape of a light bulb is to toggle ON/OFF the internal LED ceiling light, used for checking product’s progress in evening hours without opening door.

The button on the Bottom Left side marked “SET” is used to change current Temperature or Humidity setting. Pressing once will cause Temperature to blink, at this point you can adjust temperature setting by pressing UP or DOWN Arrow buttons on Right Side of display. Pressing SET button again will cause current Humidity setting to blink, change with UP or DOWN arrows or Press SET again to stop blinking.

Display Icons

The indicator icons from top left are:

- This icon is shown when Cabinet is in active Cooling Mode.
- This icon is shown when Defrost Mode is entered by Cabinet.
- This icon is shown when Humidification is activated.
- The Fan Icon is shown when rear blowers are activated.
- The sun icon indicates Heating Mode is activated.
- The light bulb icon is shown when the Light Button is pressed, turning the internal ceiling light ON.

The Snow Flakes located in the bottom-center of the display are continuously ON and are not indicators.
This is a basic Mold Inoculated, Fermented & Dry Cured Sopressata recipe utilizing the Dry Curing Cabinet. It contains Best Practices for recipes that are using:

1. **Mold Inoculation:** Spraying the casing surface of sausage will encourage a particular, beneficial mold to grow. This mold will protect against momentary increases/decreases in humidity as well as pathogenic mold that would otherwise use the casing as a substrate for growth.

2. **Fermentation Stage:** Increasing the shelf stability through increasing meat acidity (lowering pH value) is the best initial step towards a safe product. By using a Starter Culture, adding proper sugars & controlling the environment, a successful Ferment will end when the meat’s PH value is 5.3 or lower.

3. **Drying & Aging Stage:** This is the stage that takes patience to accomplish. Using cool temperatures and relatively high humidity will ensure even water expulsion from meat, flavor and aroma development nitrate reduction, and a safe final product.

**WARNING** - The underlined are steps, procedures, ingredients or techniques that need to be followed for every Dry Cured Sausage recipe to encourage best and safest results. Not following these steps may impact the quality and safety of the final product.

**First 48 Hours – Cabinet Preparation, Sausage Stuffing & Hanging**
Prep your Cabinet for Recipe by cleaning interior (using techniques in “Cleaning Procedures and Maintenance” Section and adding distilled water to the level 4 mark (approximately 1 gallon). Plug in Cabinet and set to optimal Inoculation & Fermentation settings (90°F & 90%RH) as described below:

1. Press “SET” Button once. This will start the Temperature setting to Blink.
2. Press UP/DOWN Arrow(s) until you reach 90°F. Press SET to start Humidity setting to Blink.
3. Press UP/DOWN Arrow(s) until you reach 90% for Relative Humidity. Press SET to activate Curing Cabinet to heat and humidify to set parameters.

**Process, prepare, mix and stuff the meat into your desired diameter sausages using best practices and extra clean hands (or using disposable Latex or Nitrile Gloves).**

1. For Simplicity and consistent results use Sausage Maker’s Seasoning for Sopressata, add 1 tsp Insta Cure #2 per 5 lbs. ground meat and 1/2 tsp Bactoferm™ Starter Culture (recommended are Bactoferm™ F-RM-52, T-SPX, LHP or F-LC) per 5 lbs. ground meat.
2. Proper amount of Starter Culture should first be added to distilled water to create solution which is then poured onto and thoroughly mixed into meat mass after other ingredients have already been mixed (follow usage instructions on Culture Packets).
3. Stuff seasoned and inoculated meat either into Natural Casings (Beef Middles preferred) or Collagen Casings for best meat-to-casing ‘cling’, breathability and best mold substrate. Tie both ends securely, ensuring knots, casing rings and or clips do not slip during hanging. Stuff two short pieces called ‘chubs’, stuffed to full diameter but short (ball-shaped), these will be used for testing purposes & discarded later.
4. Once sausage has been stuffed, it is very important that all air pockets be pricked out of sausage with sanitized sausage pricker or sewing needle. Each air pocket is a potential aerobic breeding ground for usually questionable types of mold.
5. Preferably using a hanging scale, weigh each Sausage and post a small note or on masking tape with written initial weigh-in (to the nearest ounce) at the ends where sausage is tied.
6. At this point the sausages should be sprayed with or dipped into Mold Culture solution thoroughly (preferably Bactoferm™ Mold 600), using best practice & usage instructions that are on packet.
7. Sausage should be carefully hung on Stainless Steel ‘V’-Sticks, spaced out at least 1” inch freely around (sausage should not make physical contact with interior Cabinet walls or neighboring sausage). Sausage should be at least 3” from the back-interior of the unit to prevent air flow from being impeded.
8. Secure door in locked position with Key, door locks at bottom center of door.

**Hold in this position for 48 hours. This is the Fermentation Stage!**

During the 48 hour period, visually inspect the water level twice per day. Excess water is drained through the overflow tube on the side of humidifier box, to a removable overflow tray directly in front of humidifier box. Overflow tray should be emptied when water is visible in it. If overflow tray becomes full, excess water will spill onto floor of unit and possibly outside cabinet as well. If water level increases to over the ‘6’ mark on the Humidifier Box, the excess water should be manually removed. If at the end of 48 hours there does not appear white, velvety (not hairy) mold spotting on sausage surfaces. You may reapply Mold Solution (one final time). If spotting is occurring or mold coverage is taking place then do not reapply.

9. At end of Fermentation Stage, remove only one of the ‘chubs’ from Cabinet. Cut chub in half, making a cross-section through the middle. Take a small 1” strip of pH paper (showing 0.1 increments, measuring between 4.5 and 5.6), and place it in a small cut-away section in center of meat chub. Hold there for 30 seconds to 1 minute. Using color guide that comes with test strips, check pH value of meat. If color indicates meat is at or below 5.3, Fermentation is complete. If color indicates meat is above 5.3, keep meat in Fermentation Environment for additional 8 hours, then retest with second chub.

**DRYING STAGE CONTINUED ON NEXT PAGE...**
The Following 30 – 45 Days - Drying / Aging Stage

1. Once Fermentation is Complete. The Sopressata should now be moved to a cool and humid environment for the duration of the Drying and Aging Process. This is best done by gradual temperature reduction, described below.

2. For this process, change the Temperature to 75°F and Humidity Setting to 70%. HOLD at this temperature for 1 hour. Reduce an additional 15°F to bring Cabinet down to 60°F. HOLD at this temperature one hour prior to reducing temperature to final temperature of 55°F where it will stay for remainder of recipe. This gradual reduction will prevent excess frost caused by prolonged operation of compressor.

   *It is normal for Humidity to remain High as the meat continues to expel moisture. It will equalize over the next few days or up to 1 week.

3. During this time, door should only be opened periodically to change the water, optimally every 2-3 weeks (as outlined in “Cleaning Procedures & Maintenance” section) clean the humidity box or to adjust sausage if it looks unstable or has fallen.

4. Secure door by locking with Key, door locks at bottom center of door.

5. The sausage will continue to lose weight, look more vibrantly red (or more white with mold). Keep sausage hanging in this environment until it has lost at least 35% of its original weight (losing >40% is optimal for consistency and slice-ability).

6. When any recipe is complete, Cabinet may be used for continued Product Storage by lowering Cabinet temperature to 45°F and 65%.

7. If not using Cabinet, always remember to clean and empty humidifier box and Clean Cabinet interior. For extended periods of non-use, unplug Cabinet.

CEILING LIGHT

If you should need to replace the LED light that is located in the ceiling follow these easy steps:


**WARNING** – Risk of Electrical Shock if hands are wet. Always ensure hands are completely dry when replacing light bulb in ceiling area.
PARTS LIST

(A) V-Sticks
(B) Humidity Sensor
(C) Drip Guard
(D) Base Plate
(E) Wicker-Filter
(F) Overflow Tray

FOR ALL OTHER PARTS PLEASE CONTACT CUSTOMER SERVICE AT 1-716-824-5814
The Sausage Maker, Inc., through its Distributors, warrants each new product sold by it to the initial user to be free of defects in material and workmanship for a period of one year from the date of sale of the equipment.

The Sausage Maker, Inc. will provide a new part or repaired part, at its election, in place of any part which is found upon inspection to be defective in material and workmanship during the period described above. Purchaser must present proof of purchase and purchase date at the time of exercising this warranty.

This warranty does not apply to failures occurring as a result of abuse, misuse, negligent repairs, corrosion, erosion and normal wear and tear, alterations or modifications made to the product without express written consent of The Sausage Maker, Inc. or failure to follow the recommended operating practices and maintenance procedures as provided in the products operating and maintenance publications. The warranty provided herein does not apply to equipment sold hereunder but manufactured by others as they are warranted by their respective manufacturers directly to the user.

This warranty is in lieu of all other warranties (except of title) expressed or implied and there are no warranties of merchantability or of fitness for a particular purpose.

The remedies of the user set forth under the provisions outlined above are exclusive and the total liability of The Sausage Maker, Inc. or its distributors with respect to this sale of the equipment and service furnished hereunder, in connection with the performance or breach thereof, or from the sale, delivery installation, repair or technical direction covered by or furnished under this sale, whether based on contract, warranty, negligence, indemnity, strict liability or otherwise shall not exceed the purchase price of the unit of equipment upon which such liability is based.

The Sausage Maker, Inc. and its Distributors shall in no event be liable to the user, any successors in interest or any beneficiary or assignee relating to this sale for any consequential, incidental, indirect, special or punitive damages arising out of this sale for any breach thereof, or any defects in, or failure of, or malfunction of the equipment under this sale whether based upon loss of use, lost profits of revenue, interest, lost goodwill, work stoppage, impairment of other goods, loss by reason of shutdown or non-operation, increased expenses of operation, cost of purchase of replacement power claims of user or customers of the user for service interruption whether or not such loss or damage is based on contract, warranty, negligence, indemnity, strict liability or otherwise.
## TROUBLESHOOTING GUIDE

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<th>POSSIBLE CAUSE</th>
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| **Appliance Does Not Turn On** | Blown Fuse at Circuit Breaker  
Power Switch may not be in proper Position. | Check Circuit Breaker. Unplug other appliances that are using same line. Consult Electrician. Flip power switch to "ON (1)" Position. |
| **Cabinet Does not Reach Warm Temperature**  
(*Increase Temp*) | Large Load of Cold Meat May Be Affecting Speedy Temperature Increase  
Ambient Outside Temperature is Exceptionally Cold  
Humidity Setting is too Low/Unreachable, causing Compressor to stay on too long, counter heating. | Allow Additional Time for Heater to Help Cabinet Reach Desired Temperature.  
Cabinet should not be in an area where temperatures dip below 50°F.  
Dehumidification is acquired by the compressor running in bursts, forcing into cabinet dry air. If humidity is set too low, compressor/cooling will counter the heater’s warming function. Lower Humidity Gradually from 80 to 70 over 1-2 weeks. |
| **Cabinet Does Not Reach Cold Temperature**  
(*Decrease Temp*) | Malfunctioning Compressor  
Temperature Not Set Properly | If Compressor is ON (audible humming) but no cool air is felt in cabinet. Call customer care 716-824-5814.  
Check Steps from Section on Usage/Control/Display for Setting Temperature Parameters. |
| **Humidity Does NOT Reach Set Level**  
(*Higher/Increase*) | Humidifier Box Does NOT Contain Water  
Wicker Filter is missing or not placed correctly  
Fluctuations in Humidity can occur | Water should be filled to ‘4’ Mark on Humidifier Box  
Wicker-filter should be installed horizontally inside humidifier box with Yellow side pressed against box  
Humidity fluctuations +/-5% (during normal operation) and +/-15% (short term during major shifts in temperature/humidity) are common and considered normal operation for this cabinet. Small variations do not affect final product. |
| **Humidity Does NOT Reach Set Level**  
(*Lower/Decrease*) | Too Much Product in Cabinet expelling moisture into Cabinet. | Allow extra time (usually about 1 week) to lower humidity level in Cabinet when it contains more than 40 lbs. of meat. |
| **Water is accumulating outside of Humidifier Box**  
(*Inside Cabinet or spilling out*) | Drainage to rear of upper compartment during defrosting cycle works when unit is Level. | Use Carpenter’s Level on top of Cabinet to make sure it is level. This will ensure proper drainage. |
| **Water is coming out of Humidifier Box** |  
Water is condensing, accumulating and dripping down side of walls/door. | Excess Water Overflow Tray should be removed and drained when water appears inside. Then water from humidifier box should be lowered to ‘4’ Mark.  
This is to be expected in recipes that have a Fermenting stage of warm and Very humid environment and there is a substantial amount of meat expelling moisture. The drippings will drip down onto the base, which when accumulated will drip down to overflow tray. Overflow Tray must be kept empty/drain. |
| **Mold is growing on water in Humidifier Box or Wicker-Filter** | Water has not been changed as described in instructions “Cleaning & Maintenance” section.  
Sausage or meat drippings passed through Drip-Guard. Base and collected on Wicker-Filter or humidifier box. | Refer to Cleaning and Mold Removal instructions in “Cleaning and Maintenance” Section. |

### IF YOU ARE EXPERIENCING ONE OF THE FOLLOWING CODES ON THE DISPLAY:

P1, 2L, 2H, HA, LO, FF.

**THESE ARE WARNINGS RELATED TO SENSORS AND ERRORS THAT CAN IMPACT THE FUNCTION OF THE CABINET.** In the case of these codes, continue operation and call customer service @ 716-824-5814.

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