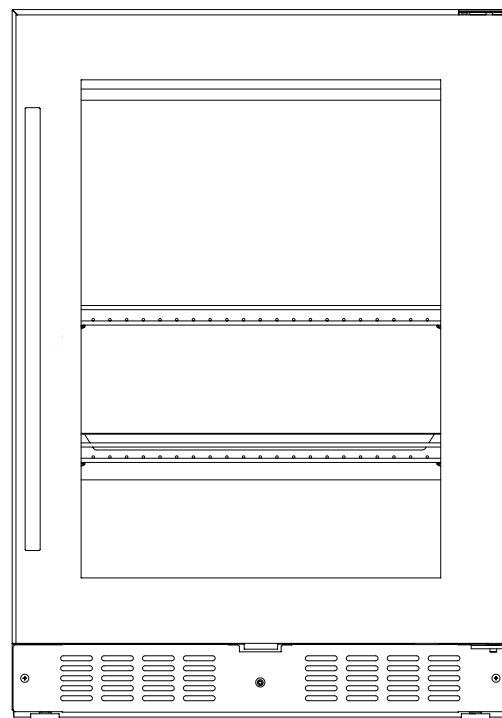


# USER MANUAL


KOOLMORE RESERVE

## Undercounter Built-In / Freestanding Dry Ager Refrigerator

Models: KM-DAR-34SS



For any service related  
issues, please contact us:

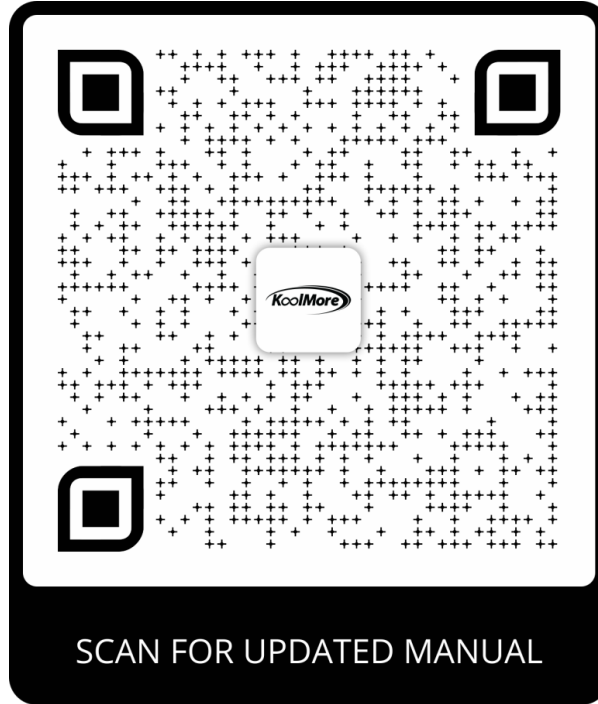
 718-576-6342

 [support@koolmore.com](mailto:support@koolmore.com)

Before using, please read the operating instructions carefully  
ensure proper application and achieve satisfactory results.

# Stay informed with the latest information for your KoolMore Reserve Appliance.

Scan the QR code above to access the most recent user manual on our website, which is constantly being updated and improved.



**If you need any assistance or have questions, our customer support team is here to help.  
P- 718-576-6342 E- [Support@koolmore.com](mailto:Support@koolmore.com)**

Please write down the model number and serial number below for future reference. Both numbers are located on the rating label on the back of your unit or inside of the unit and are needed to obtain warranty service. You may also want to staple your receipt to this manual as it is the proof of your purchase and may also be needed for service under warranty.

Model Number: \_\_\_\_\_  
Serial Number: \_\_\_\_\_  
Date of Purchase: \_\_\_\_\_

To better serve you, please do the following before contacting customer service:

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.  
Read and follow this instruction manual carefully to help you install, use, and maintain your unit.  
Refer to the Troubleshooting section of this manual as it will help you diagnose and solve many common issues.

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# Safety

## GENERAL SAFETY

To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precautions, including the following:

### WARNING:

- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- Do not install the appliance outdoors or in wet locations. This appliance is not designed for outdoor use or installation in a recreational vehicle, boat, or any other mobile application.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep packaging materials away from children. Packaging material can be dangerous for children.
- Connect this appliance to a 115 V, 15 A, 60 Hz, properly grounded circuit protected by a dedicated circuit breaker or time-delay fuse.
- Do not kink or pinch the power supply cord.
- Always grip the plug firmly and pull straight out from the outlet to avoid electrical shock. Do not unplug by pulling on the cord.
- To avoid electrical shock, do not use an extension cord or an adapter plug. Do not use the appliance if the power cord is damaged; it must be replaced by the manufacturer, its service agent or a similarly qualified person to avoid a hazard.

### WARNING:

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. Children should be supervised to ensure that they do not play with the appliance.

Never allow anyone, including children, to sit, stand, climb on any part of the appliance. Doing so may cause damage, serious injury, or death.



### Warning: Risk of Fire/ Flammable Material

This appliance uses R600a refrigerant which is environmentally friendly but flammable. Care must be taken during transportation and setting up of the appliance to ensure that the cooling unit is not damaged. Leaking coolant can ignite and may damage the eyes. In the event of any damage, avoid open flames and anything which creates a spark.

Disconnect the power cord from the electrical outlet.

Clear the room in which the appliance is located for several minutes and contact the Customer Service for advice.

### WARNING!

- The room where the appliance is installed must be at least 35 Cubic Ft. per 8 grams of refrigerant. If the danger of combustible gases building up is present, additional ventilation must be provided.
- This appliance is heavy and care must be taken when handling, moving, or using it to avoid increasing the risk of a leak. Keep ventilation openings in the appliance enclosure or in the built-in

structure clear of obstruction.

- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit. This appliance contains a small quantity of R600a refrigerant which is flammable.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard due to instability of the appliance.
- Danger of injury! LED lamp: If the cover is defective, do not look directly into the illumination with optical lenses from close proximity. The eyes can be injured.

## **WARNING**

- Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance. Danger of injury from broken glass! If installed at altitudes above 1500 meters, the glass shelves could break because of changes in air pressure. Shards of glass can cause severe injury. Do not use if parts are damaged. Replace only with parts that are recommended by the manufacturer.
- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
- Clean regularly surfaces that can come in contact with food.
- Clean water tanks if they have not been used for 48 hours; flush the water system if water has not been drawn for 5 days.
- Store raw meat and fish in suitable containers in the refrigerator, so that it is not in contact with or drip onto other food.
- Two-star frozen-food compartments are suitable for storing pre-frozen food, storing or making ice-cream, and making ice cubes.
- One-, two- and three-star compartments are not suitable for the freezing of fresh food.
- If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing within the appliance.

## **CAUTION**

- Keep fingers out of the 'pinch point' areas. Clearances between the doors and between the doors and cabinet are necessarily small. Be careful closing doors when children are in the area.
- Do not cover shelves with aluminum foil or any other shelf material which may prevent air circulation.
- In the event of a power outage, minimize opening the door.
- Never clean appliance parts with flammable fluids. These fumes can create a fire hazard or explosion. And do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Do not use solvent-based cleaning agents or abrasives on the interior. These cleaners may damage or discolor the interior.
- Please keep the products away from the fire or similar glowing substances before you dispose the appliance.
- Regarding the information pertaining to the use of the appliance, thanks to refer to the below

paragraph of the manual.

- Regarding the method for replacing illuminating lamps (if the lamps can be replaced by the user), please refer to the below paragraph of the manual.
- This appliance is intended to be used in:
  - household and similar applications such as staff kitchen areas in shops, offices and other working environments;
  - farm houses and by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments;
  - catering and similar non-retail applications.
- If you have a lockable appliance, do not keep the key near the appliance or within reach of children.
- It is recommended that a separate circuit, serving only your appliance, be provided. Use receptacles that cannot be turned off by a switch or pull chain.

### **Disposal of your appliance packaging**

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children.

Refrigeration equipment must be properly disposed of.

Please contact your local regulations and laws which govern the disposal of appliances in your area. This ensures that the refrigerant and the oil do not end up in the environment, thus protecting it. This appliance contains R600a refrigerant which is environmentally safe but flammable. Please ensure that old appliances are stored or kept safely before they are disposed of.

**WARNING:** Please ensure that old appliances with snap or latch doors are made safe by removing the door or destroying any snap fastenings or bolts. You will thus prevent children from locking themselves in the appliance and endangering their lives in any other way. **DO NOT** dispose of the appliance in landfill as the insulation in these appliances are flammable (R600a contained in them).

### **Disposal instructions**

The appliance must not be disposed of in the household rubbish.

The coolant circuit, particularly the heat exchanger at the back/bottom of the unit must not be damaged.

The appliance is not to be handled as normal household waste but must be taken to a recycling collection point for electrical and electronic equipment.

By correctly disposing of this product you are contributing to the protection of the environment and preventing potential negative consequences for the environment and human health which could result from improper disposal. Further information about the recycling of the product may be obtained from your local authority or the store where you purchased the product.

**IMPORTANT:** Risk of child entrapment!

Before you throw away your old refrigerator or freezer:

1. Take off the doors.
2. Leave the shelves in place so that children may not easily climb inside.
3. Cut the prongs off the power plug and discard it separately from the old appliance.

**WARNING**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**WARNING**

**IMPORTANT:** This appliance is equipped with a protection against electrical shock.

1. This appliance must be plugged into a dedicated, grounded outlet. The electrical outlet must have only two prongs (no ground prong).
2. Do not cut or remove the third (grounding) prong from the power cord.
3. Do not use a power cord that is frayed or damaged.
4. Do not use extension cords.
5. Keep the power cord away from heated surfaces.

*NOTE: Use of an electrical outlet with a ground fault interrupter (GFI) is not recommended.*

**State of California Proposition 65 Warnings:**

**WARNING:** This product may contain one or more chemicals known to the State of California to cause cancer.

**WARNING:** This product may contain one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

# PRODUCT FEATURES

- Built-in or Free-standing installation dryer that can be used to produce the best taste meat at home.
- Control with digital display - Swiss timer touch input.
- Temperature range from 36°F to 54°F (2°C to 12°C), with relative humidity level setting from 50% to 90%.
- Dynamic compressor type cooling to ensure interior and humidity with even distribution of temperature control.
- Soft LED Interior Light with ON/OFF switch - Adjustable display brightness and interior lighting brightness.
- Automatic humidity, UVC disinfection, water shortage and open-door warning system.
- Automatic switch-off system to remain off during power outages or when the door is open.
- Temperature memory function - if power is lost, the unit will automatically go back to the set temperature when power is restored.
- Double safety glass door with child lock and UV protection.
- Reversible tempered double glazed smoked glass door creates an attractive display with minimal heat loss.
- Stainless steel interior with a robust and easy to clean design.
- Stainless steel exterior frame and stainless steel interior.
- Robust and durable design.
- 2 adjustable stainless steel shelves for flexibility.
- Environmental friendly refrigerant and foaming agent gas.
- Child safety lock system with keys.
- Energy efficient.

Please note: Specifications are subject to change without notice.

## Dry Aging

Dry aging produces a very good meat quality by concentrating natural flavors and bringing out the best taste of the meat in the unit, you can produce the best tasting meat in the world at home. The meat is literally a whole bouquet of aromas. The meat is characterized by a pleasant, firm texture and a more intense color.

When roasting or grilling the meat, the moisture-filled meat escapes and the tastefully spicy taste develops in the marbled meat.

The meat is perfectly tenderized with a rich, intense flavor.

## Benefits

The best results in terms of taste are achieved when maturing on the bone and in large pieces. Age and gender, as well as breed and husbandry conditions, influence the meat's quality. The meat of a young female cattle is considered the best for dry aging, as its meat becomes tender and flavorful with age.

Dry aging has been around for a long time. They have animals that have enough fat content to grow. For good dry aged meat, it's important to choose the right meat, because species-appropriate manner is the better choice because happy animals give better meat quality.

It is always recommended to let meat back, strands of meat hang for at least 21 days after slaughtering, under controlled conditions at a temperature of about 2°C (35.6°F), which is the maximum tenderness of the meat is reached. After the aging process, only the taste will develop further. Please note: A maturing period of 10 to 16 weeks is possible. Always ensure that the meat is handled hygienically during the aging process to avoid bacterial contamination. After the maturing process is complete, the dark red dry aging crust must be removed completely.