

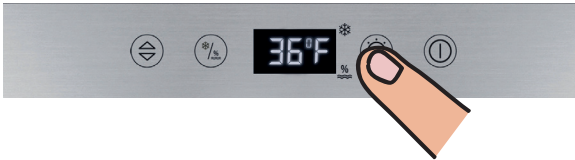
GUIDEBOOK FOR THE CASO DRY-AGED COOLER

HIGH QUALITY DRY AGING FRIDGE WITH COMPRESSOR TECHNOLOGY

CASO
DESIGN

You have a real eye-catcher for your home in the form of the Dry-Aged Cooler We have put together eight useful tips for you to make it easier to start operating the appliance:

1. Before starting to use the appliance you should leave the Dry-Aged Cooler standing for 24 hours with the door left half open. Do not yet connect it to the mains. Take your time and familiarise yourself with the operating instructions.
2. In addition to thoroughly cleaning the device ("Cleaning and Care" chapter in the operating instructions), you should also activate the UV light for at least 2 hours with the door closed (press button for 3 seconds).



3. In the next step, the fresh water tank should be filled with freshly boiled and re-cooled water. Set the desired temperature and moisture levels. Our recommendation for the setting: a temperature of 37 °F and air humidity of 75%RH.
4. Now you should procure the right cuts for the Dry-Aged process.
Our personal recommendation
 - From beef: Rib Eye, T-Bone, Porterhouse Steak, Côte de Boeuf and Rumpsteak
 - From landrace: Chop, tomahawk or pork loin (all with high fat content)



5. It is very important that the meat cooling chain is not excessively interrupted.
6. Now you should hang the meat on the hook in the Dry-Aged Cooler (please ensure that the meat hangs freely here) or place it on one of the stainless steel bases (see picture on the right). Wear hygienic gloves here. It is important that you close the door following this.
7. The recommended duration for the aging process, depending on the initial weight of the meat, is 25-40 days - but it is up to when the piece of meat has reached the perfect degree of maturity for you.
8. The UV lamp may not be put into operation during the refinement process.



Useful nice things to know

WHAT CAN HAPPEN?

1. The meat gets darker. This is normal and is due to the maturing process.
2. The fat layer of the meat changes in colour.
3. Don't panic if the values in the display briefly vary. This is technical and does not have any negative impacts on the aging process. Please leave the door closed.
4. At low temperatures and high levels of humidity, the cabinet can also freeze up. Please follow the next steps if this situation arises:
 - a. Switch the appliance off but don't unplug it!
 - b. Take out the meat and cover it lightly with cling film and cleanly intermediately store it in the fridge – always remember: It is important to handle it hygienically!
 - c. Place the pot with hot water into the appliance on a cloth and close the door (small hint: The process can be accelerated with a hairdryer. To this end hold the nozzle against the slit on the lower side of the back wall).
 - d. Thoroughly clean the fridge.
 - e. Empty the residual water tank and rinse / clean the filter under running water.
 - f. Switch on the fridge again and set it to the desired temperature/level of air humidity.
 - g. Allow the UV light to act for half an hour.
 - h. Remove the cling film from the meat, hang/lay the meat in the Dry-Aged Cooler again.



Manufacturer information / serving suggestion

Have a lot of fun using your
CASO Dry-Aged Cooler and

Bon Appetit!

Photo: Sandra Peetz, Food: Marco van der Kooi

Porterhouse Dry-Aged: 36 days, 37°F and 75% rH.
SousVide cooked with the CASO SousVide Cooker SV 300 (127 °F in 4 hours).

The Porterhouse is then sautéed in a very hot pan to develop the roast aromas.
The entrecôte and tenderloin are then removed from the bone and served with fried chicory and potato-mushroom dumplings.

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