

USER MANUAL  
Important Information  
for Operating Your Salumi Cabinet



**CLEAVER**

SALUMI CABINETS



MODELS:

CSCBU154 - The Bullock

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## Troubleshooting...

Any issues, concerns, feedback or questions not answered here or in your manual. Contact CLEAVER Artisan Appliances on:  
0418 139 409 or [sales@cleaversalumicabinets.com](mailto:sales@cleaversalumicabinets.com)

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42 Smith Street, Warragul, Victoria, Australia 3820

# 1. Important Safety Notes:

## WARNINGS

*To reduce the risk of fire, electrical shock, failure or injury when using your cabinet, please follow these basic precautions:*



- Read all instructions before using your CLEAVER Salumi Cabinet.
- **WARNING:** Do not use appliance for the storage of food other than as recommended in this manual.
- These cabinets are not suitable for use as a refrigerator.
- **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged
- **WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under supervision or have been given instruction.
- This appliance should not be operated or cleaned by children. It is not a toy and children should be left unsupervised around this appliance. Never allow children to operate, play with, or crawl inside the cabinet.
- **WARNING:** Do not use electrical appliances inside the compartment(s) of the appliance, unless they are the type recommended by the manufacture.
- Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- 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 your cabinet stops working, please call our service department or other related technicians to check and repair. If the power cord is damaged, find a professional technician or electrician to replace cord.
- Never attempt to repair the cabinet yourself.
- Make sure that the plug is removed from socket while cleaning, moving or repairing.
- To avoid damage of door seal, please make sure the door is fully open when pulling out the movable shelves.
- Never move cabinet with food or water inside.
- Place cabinet with its rear against a wall to prevent the compressor from being easily touched.
- Do not turn the cabinet on and off too frequently. Allow at least 5 minutes between resetting.
- **WARNING:** Flammable and explosive articles should not be put in or near the cabinet, to avoid fire or explosion.
- **WARNING:** Do not damage the refrigerant circuit.
- **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer
- Please dispose of old cabinets responsibly. Before you throw away your old cabinet: Remove the door. Leave the shelves in original place so that children may not easily climb inside. Have a qualified tradesperson de-gas the compressor. Dispose at registered waste station or recyclers. DO NOT burn.

## 2. Structure of Cabinets & Spare Parts

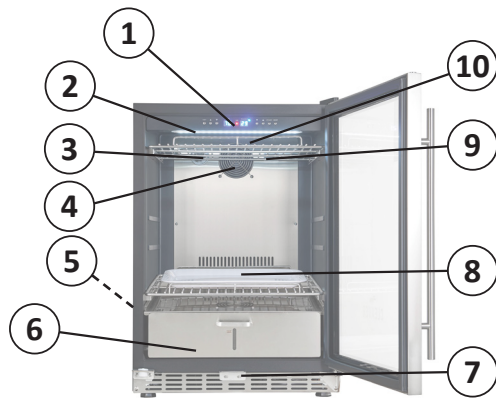


Fig. 1:

- ① Control panel
- ② LED light (on control panel)
- ③ Carbon filter
- ④ Ventilation fan
- ⑤ Discharge tray (rear of cabinet)
- ⑥ Humidifier and humidifier reserve
- ⑦ Latch hook and lock
- ⑧ Salt tray
- ⑨ Humidity and temperature sensor
- ⑩ UV light

### Spare Parts

Included in your new CLEAVER Salumi Cabinet is:

- 1m x drainage hose
- 4 x humidifier filter pads
- 1 x meat hanging bar
- 1 x white plastic salt block tray
- 2 x cabinet keys
- CLEAVER User Manual

## 3. Dimensions

	Height (mm)	Width (mm)	Depth (mm)
The Bullock (CSCBU154)	845	600	595

### Some Points on Food Safety...

CLEAVER Salumi Cabinets are designed to create a consistent and even environment for dry ageing meats. It remains your responsibility to maintain proper hygiene, undertake correct bacterial controls and monitoring the curing of your meats for spoilage.

CLEAVER takes no responsibility for spoilage caused by inadequate efforts to adhere to safe curing processes.

Always approach the results of any cured & dry aged meats with a sense of caution. If in doubt of the safety of the meats for consumption, take the appropriate steps to dispose of the meat safely.

# 4. Installation

## Installation:

- Remove the exterior and interior packing.
- Locate the cabinet away from direct sunlight and sources of heat (stove, heater etc.). Direct sunlight and heat sources may increase electrical consumption and excessive drying of your meat. Extreme cold ambient temperatures may also cause the unit to perform poorly.
- Avoid locating the cabinet in wet/damp areas.
- The cabinet should be placed in a location that allows sufficient heat dissipation from condenser unit. The back of the cabinet should not be placed firmly against a wall.
- It is not recommended to install your cabinet in an outdoor setting.
- If building into cabinetry, space should be provided on both sides, top and rear of the cabinet to allow for sufficient air circulation.
  - Top: minimum space 25mm
  - Rear: minimum space 25mm
  - Sides: minimum space 5mm
- Level your cabinet, adjusting the front and rear feet at the base.  
*Recommendation: Slightly raise the front of the cabinet to assist with drainage.*
- Water removed from the cabinet is evaporated from discharge tray at the rear of the cabinet. In regions of high humidity, the discharge tray can overflow. To avoid this, install the drainage pipe, supplied, into a waste or drain (Page 7, Fig. 3)
  1. Unscrew the protective grill at the rear of the cabinet.
  2. Remove the existing drainage pipe.
  3. Feed new drainage pipe through large hole in the grill.
  4. Fix pipe onto the drainage point with cable tie.
  5. Re-attach protective grill.
  6. Run pipe into drain or waste point no higher than 15cm off ground level. Cut pipe to remove unused length.

## Before Using Your CLEAVER Salumi Cabinet

- Before connecting to the power source, let the cabinet stand upright for at least 3 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water and a soft cloth.

## 5. Cabinet Control Panel

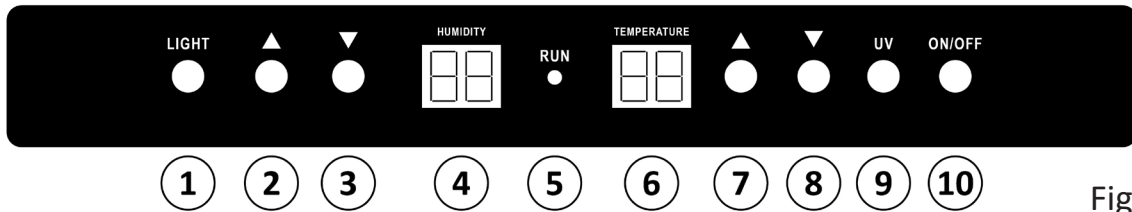


Fig. 2

- ① **LIGHT Button:** Cabinet LED light control button - on/off.
- ② **Humidity Control UP:** Increase humidity setting, max. 90%
- ③ **Humidity Control DOWN:** Decrease humidity setting, min. 60%
- ④ **Humidity Display:** Displays actual humidity level (at rest) and your humidity setting (when flashing). The range of humidity is 60% to 90%.
- ⑤ **RUN light:** Indicator light of compressor working. While the compressor operating, the red light is on.
- ⑥ **Temperature Display:** Displays actual temperature (at rest) and your temperature setting (when flashing). The range of temperature is 0°C to 25°C.
- ⑦ **Temperature Control UP:** Increase temperature setting, max. 25°C
- ⑧ **Temperature Control DOWN:** Decrease temperature setting, min. 0°C
- ⑨ **UV Button:** Cabinet UV Light control button - on/off.
- ⑩ **ON/OFF button:** Power on and off button.

## 6. Recommended Settings

The Bullock will provide you with the flexibility of different settings for different functions.

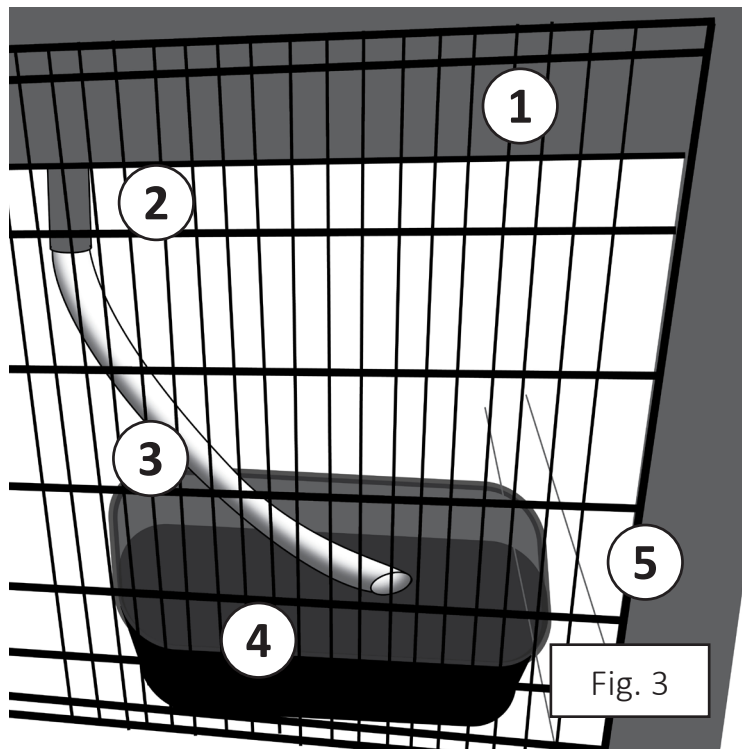
Process/Function	Temperature	Humidity	Water	UV Light
Dry Ageing	1°C to 2°C	80% to 85%	Yes	Yes
Cheese Maturation (Hard)	8°C to 14°C	75% to 85%	Yes	No
Fruit/Vegetable Storage	1°C to 10°C	80% to 90%	Yes	Yes/No
Wine Storage	12°C to 15°C	60% to 70%	No	No

## 7. Waste Water

Larger batches of meat or high environmental humidity may cause the humidity discharge tray (Figure 3, ④) to fill faster than it can evaporate. We recommend monitoring (and emptying, if necessary) the discharge tray - accessible from the rear of the cabinet.

The discharge pipe can be extended to a drainage or waste point:

1. Unscrew the protective grill ① at the rear of the cabinet.
2. Remove the existing drainage pipe ③.
3. Feed new drainage pipe through large hole in the grill ⑤.
4. Fix pipe onto the drainage point ② with cable tie.
5. Re-attach protective grill.
6. Run pipe into drain or waste point no higher than 15cm off ground level. Cut pipe to remove unused length.



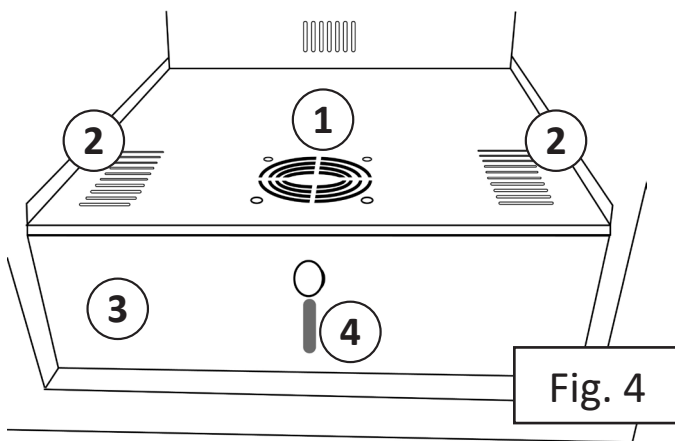
# 8. Humidity in Your Cabinet

## Adding Humidity

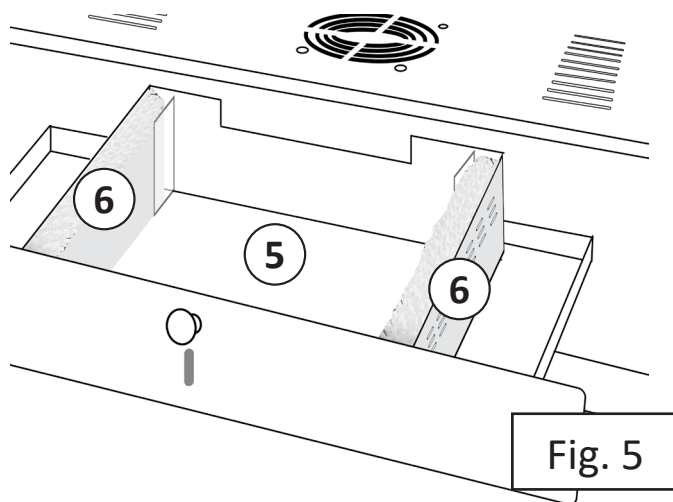
Water will needed to ensure that the correct humidity is maintained in your cabint while dry ageing.

Additional humidity can be provided to the cabinet by adding water to the humidifier reservoir on the base of the cabinet.

*Please note: the fan on the humidifier will only turn on when the cabinet deems additional humidity is required. If you have recently added fresh meat to the cabinet, this fan will not operate.*



- ① Humidity Fan
- ② Humidifier Vents
- ③ Water Reservoir Drawer
- ④ Water Level Indicator
- ⑤ Water Reservoir/Tank
- ⑥ Humidifier Filter Pads





# 9. Dry Ageing

## What is dry ageing?

Dry ageing is a process of resting or storing whole cuts of meat, primarily beef and venison in a controlled environment, designed to intensify flavour and promote tenderness.

When you age meat, the enzymes that are present in the meat will start to break down the tough muscle fibres that are present in the meat.

In addition, if you are dry ageing your steak the flavour will improve over time thanks to enzymatic and bacterial actions, as well as oxidization of the fat on the steak. As time goes on your steak will develop a deeper, beefier taste. Eventually, the steak will begin to take on a pungent, cheese-like aroma as well.

The Bullock is designed to provide the ideal environment for getting the most out of your aged meats.

## What cuts can you dry age?

The best meat for dry ageing beef and venison are large muscle or sub-primal cuts on the bone like a striploin, ribeye or sirloin. Bones and fat layers are the best way to protect the meat from drying out too much.

It's not advisable to try dry-aging single steaks because you will lose too much volume when cutting off the outer, dried layer that you won't be left with much.

The meat should be as freshly slaughtered as much as possible. We recommend telling your butcher that you're going to dry age so they can provide you with the perfect cut.

Do not dry age meat which has been in stored in cryovac or frozen.

## What is the ideal environment?

Process/Function	Temperature	Humidity	Water	UV Light
Dry Ageing	1°C to 2°C	80% to 85%	Yes	Yes

## Do you need to add a salt block to the cabinet?

While the addition of salt blocks or rock salt to the dry ageing environment can help with bacterial control and flavour profile, they are not necessary in The Bullock.

The Bullock cabinet is fitted with an automatic air purification system and UV light for bacterial control.

# 9. Dry Ageing

## How long should you dry age for?

There is no exact age you should aim for - when it comes to dry ageing meat, the length of time comes down to a personal preference. However, the length you age your meat will determine the outcome of your final cooked steak in relation to changes in tenderness and flavour profile.

Age your meat for at least 14 days in order to notice any real changes. Anything less is not long enough to allow the tougher tissues to break down or for the flavour to change.

Between 14 to 28 days you will start to notice a difference in texture and tenderness.

Past 28 days the flavour will start to dramatically improve. As you approach 45 days of ageing you will begin to notice an intensity of the beefy flavours and nuttiness to the meat.

After 45 days your meat will begin to develop more pronounced funky smells and flavours, kind of like a mild stinky cheese. At this age it starts to become a personal preference. We recommend not ageing longer than 120 days.

## Preparing and cooking the final product

You have aged your meat to your desired level, now what?

Firstly, prepare the meat for cooking by removing the rind - the dark hard outer shell that forms during ageing, the cap of fat and the bone.

It is important to remove all the rind at this stage as it will not soften during the cooking process and will reduce your dining pleasure. Removing the bone is also important as it is difficult to increase the temperature at the centre of the bone to a food safe level. Carefully remove any areas on the surface or internal air pockets which have grown any mould.

When you sear a steak, the surface area comes into contact with high heat which kills off any bacteria. The middle of the steak is safe to keep rare, as it's sterile, and has never been exposed to bacteria.

# 10. Changing Door Hinge

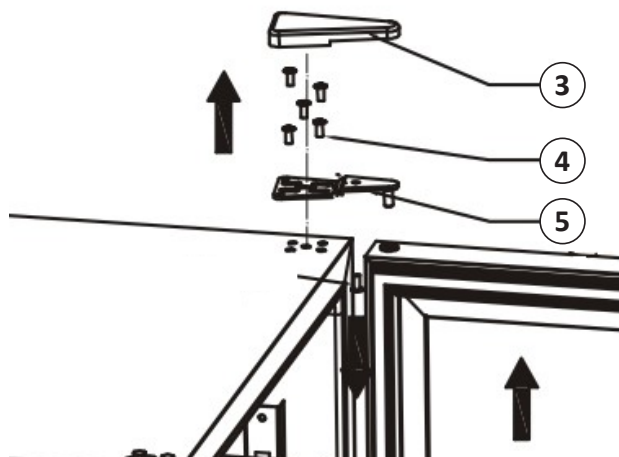
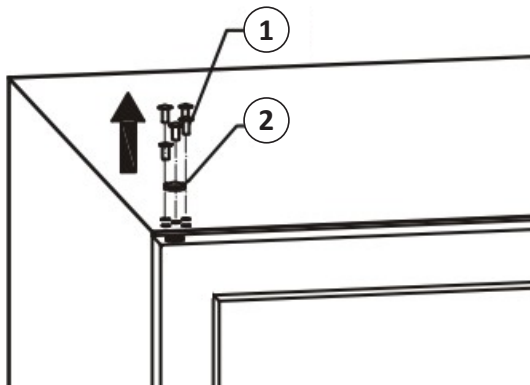
You can reverse the door swing on your cabinet to a left-hand hinge configuration by following the steps.

## STEP 1:

Using a thin spatula or butter knife, carefully remove the 5 plastic screw hole caps (1) and the cap of the door spindle (2) on the top left hand corner of the cabinet.

## STEP 2:

Open the door to an angle and unscrew the hinge cover (3) from underneath and remove. Carefully holding the door up, unscrew hinge screws (4) until upper hinge (5) is loose enough to lift spindle from the door. Lift door to remove from the lower hinge. Remove hinge screws and upper hinge completely. Place screw caps (1) into screwholes.

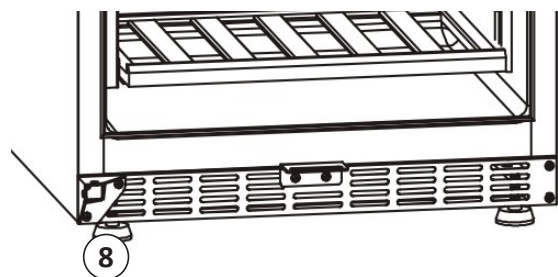
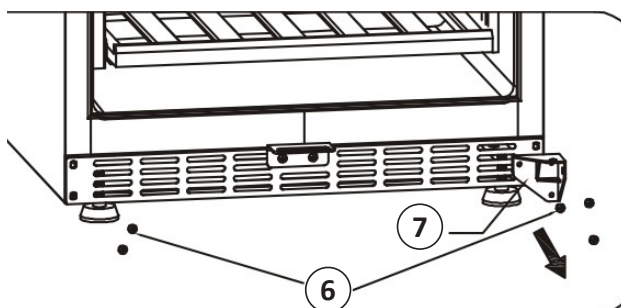


## STEP 3:

Remove screws (6) on the lower hinge (7) and front vent cover.

## STEP 4:

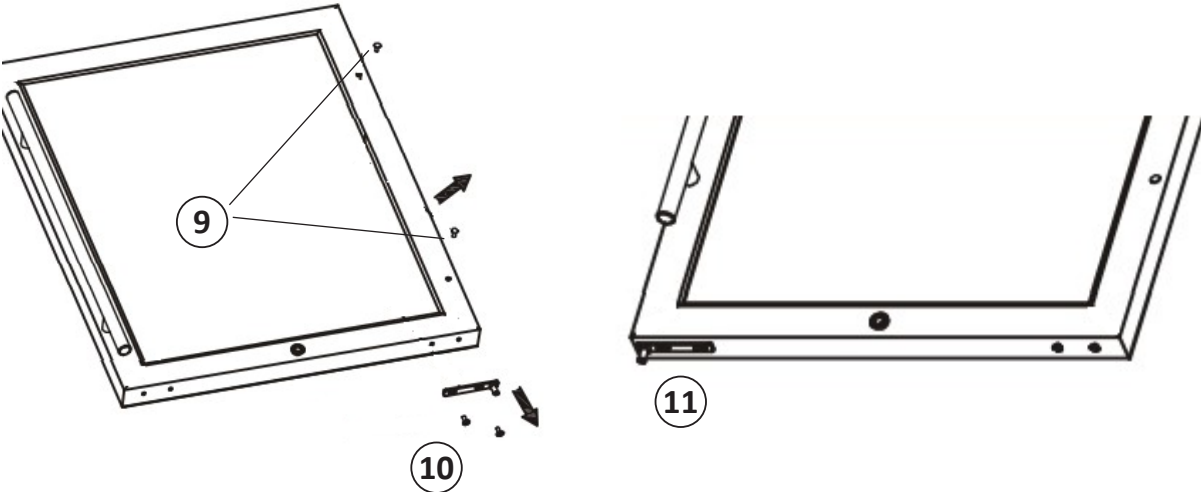
Install lower hinge on the opposite side (8) and refit screws into vent cover.



# 10. Changing Door Hinge

## STEP 5:

Gently pry the 2 screw caps from the door frame (9). Remove the lower door support (10). Fix door support on opposite side of door frame (11).

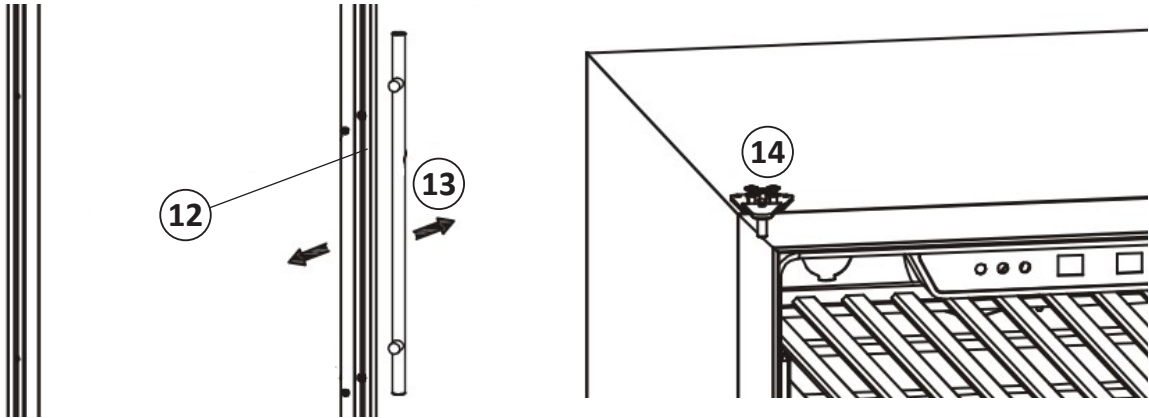


## STEP 6:

Lift the door gasket/seal to reveal the door handle screws (12). Remove screws and handle and fix onto opposite side.

## STEP 7:

Loosely fix upper hinge onto opposite side of the cabinet (14).



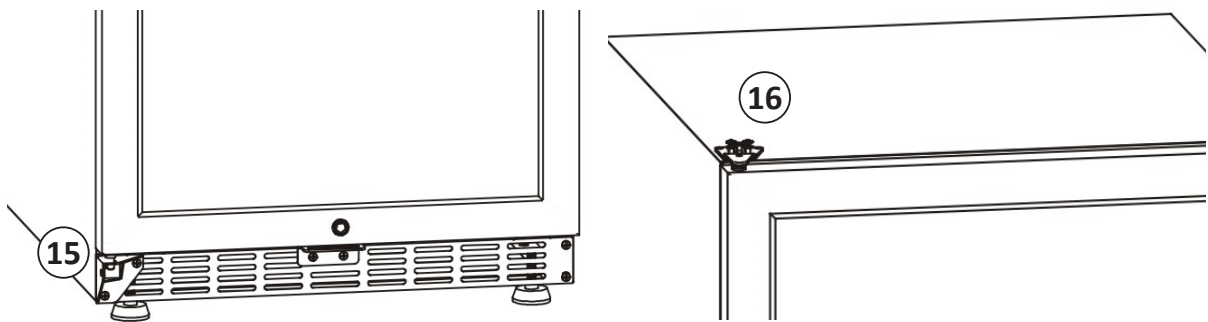
# 10. Changing Door Hinge

## STEP 8:

Reposition the nut onto the lower door hinge and slot the door support spindle into the nut (15).

## STEP 9:

Slot upper hinge into door (16), line up door and tighten hinge screws. Re-fix hinge cover.



# 11. Care and Maintenance

## Cleaning Your Cabinet

- Your cabinet should be clean regularly and maintained to prevent possible corrosion and any build up of mould and bacteria.
- Turn off the power, unplug the appliance, and remove all items including shelves and rack.
- Wash the inside surfaces with warm water and a mild detergent.
- Wash the shelves with a mild detergent solution.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Every 3 months, clean the humidity discharge tray (page 7). *This is not necessary if you have installed the additional drainage pipe to an external drain or waste point.*
  - Remove power lead from power point.
  - Pull cabinet forward to access rear of the cabinet.
  - Remove the protective grill.
  - Empty discharge tray using a cloth and bucket.
  - Thoroughly wipe clean tray and evaporation element.

## Power Failure

- Most power failures are corrected within a few hours and will not affect the temperature of your cabinet if you minimise the number of times the door is opened. If the power is going to be off for a longer period of time, you need to take the proper steps to protect your contents.

## Empty time

- For longevity of your cabinet, ideally you should keep your cabinet running at all times. If running it empty, adjust settings to 13°C and 80% humidity for maximum efficiency and minimum power usage.
- If the cabinet will not be used for several months, remove all items and turn off the appliance. Clean and dry the interior thoroughly so as to reduce odours and mould. Leave the door open slightly all the time if necessary. Check for any rodent damage to the wiring at the back of the cabinet before turning back on.

# 12. Troubleshooting

PROBLEM	POSSIBLE CAUSE
The red “Run” light remains constantly on.	<ul style="list-style-type: none"> <li>• Please call service immediately.</li> </ul>
Cabinet is not cold enough.	<ul style="list-style-type: none"> <li>• Check the temperature control setting.</li> <li>• External environment may require a higher setting.</li> <li>• The door is opened too often.</li> <li>• The door is not closed completely.</li> <li>• The door gasket does not seal properly.</li> <li>• Turn unit off at the powerpoint for 20 minutes to reset. Turn on and set temperature.</li> <li>• Sensor or condensor failure. Please call service immediately.</li> </ul>
Turns on and off frequently.	<ul style="list-style-type: none"> <li>• The room temperature is hotter than normal.</li> <li>• A large amount of contents has been added to the cabinet.</li> <li>• The door is opened too often.</li> <li>• The door is not closed completely.</li> <li>• The temperature control is not set correctly.</li> <li>• The door gasket does not seal properly.</li> </ul>
Vibrations.	<ul style="list-style-type: none"> <li>• Check to assure that the cabinet is on level</li> </ul>
The cabinet seems to make too much noise.	<ul style="list-style-type: none"> <li>• The rattling noise may come from the flow of the refrigerator, which is normal.</li> <li>• As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerator in your cabinet.</li> <li>• Contraction and expansion of the inside walls may cause popping and crackling noises.</li> <li>• The cabinet is not level.</li> </ul>
Water leaking out from under the cabinet.	<ul style="list-style-type: none"> <li>• Humidity discharge tray is overflowing (page 10).</li> <li>• A large amount of contents has been added to the cabinet.</li> <li>• Humidity level is set too low.</li> <li>• Excess humidity in cabinet. Empty water from humidifier reservoir.</li> <li>• Install additional drainage pipe to an external waste or drain point.</li> </ul>
Excessive mould growth or sticky surface on meat.	<ul style="list-style-type: none"> <li>• Humidity level is set too high.</li> <li>• Excess humidity in cabinet. Empty water from humidifier reservoir.</li> </ul>

If you have any questions or have an error not outlined above, please call our service team on 0418 139 409 immediately to discuss.

## 13. Technical Specifications

	The Bullock
Height (mm)	845
Width (mm)	600
Depth (mm)	595
Net Weight (kg)	55
Volume (L)	154
Temp Range (°C)	0 to 25°C
Wine Bottle Capacity	-
Rated Current (A)	0.5A
Rated Power (V)	70W
Sound (db)	43