PRODUCT SPECIFICATIONS

GENERAL

Model	PA-400 (Opaque Door)
	PAG-400 (Heated Tempered Glass Door)
Ext. Dimension	H 43.3" (110 cm) x W 21.2" (54 cm) x D 23.6" (60 cm)
Volume Capacity	5.3 cu ft (150 litres)
Net Weight	Approx. 202 lbs (92 kgs)

BODY CONSTRUCTION

• 304 Black Coated Stainless-Steel external body with high density heat insulating material
• Commercial grade HIPS internal body
• Tempered glass front surface with black/grey honeycomb pattern
• Temperature / Humidity touch sensitive display panel
• Dimmable Low Energy Interior LED Lighting (Warm white)
• Heated tempered glass door (Optional)
• Pre-assembled hinged door (Default on RHS; order upon requested)

MECHANICAL INFORMATION

• Multi-usage: Beef / Charcuterie / Cheese / Wine
• Temperature range: +33.8°F to 60.8°F (+1°C to +16°C)
• Humidity range 60% to 85%
• PRIMO smart Evaporative & Humidify system (no external water supply required)
• Evaporative coil cooling
• Air Jet Booster Fan motor for quick cooling air distribution
• Ultra-violet light air sterilization
• Active carbon filter
• Temperature / humidity sensor: 1.8°F (1°C)
• Defrost sensor: 1.8°F (1°C)
• Refrigerant: R290
• Operation Noise Level: Idling 43 dB; Max 59 dB
• Voltage 110V / 60 Hz or 220V / 50 Hz

SMART FEATURES

• Smart 2.4G IEEE 802.11b/g/n WiFi connection works with "Google assistant" and "Alexa"
• Touch sensitive digital temperature/humidity control panel

LOADING INFORMATION

• Maximum load on hanger rod – up to 132 lb (60 kg), up to 2 full subprimal cuts of length up to 2.13 ft (65 cm)
• Maximum load on shelves – up to 110 lb (50 kg) per wire shelf

ACCESSORIES

• Included Stainless Steel Hanger Rod x 1 pc.
• Included Stainless Steel S-Hook x 2 pcs.
• Included Stainless Steel Wire Shelves x 2 pcs. (adjustable slot-in for different cuts)
• PRIMO Unique Partition Meat Rack (sold separately)

PRIMO AGER USER MANUAL

PRIMO AGER
DRY AGING made EASY
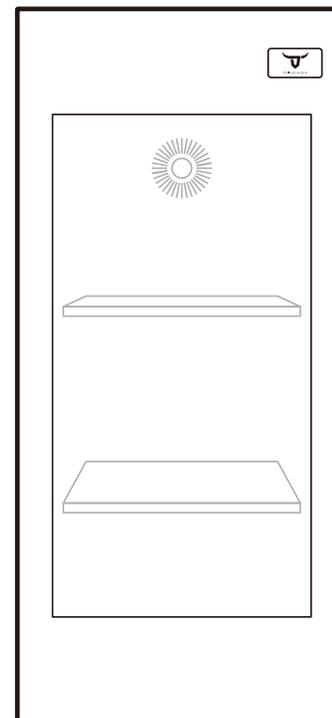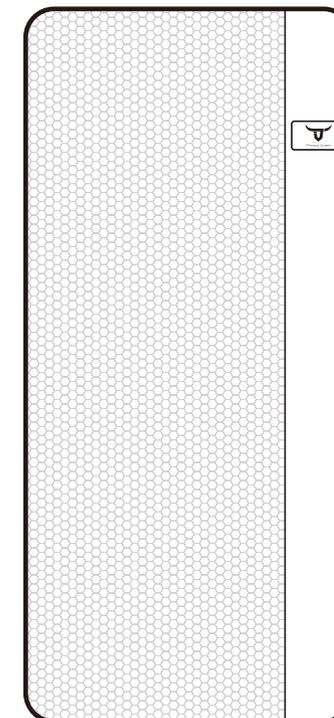
Model: PAG-400   Model: PA-400

PRODUCT INFORMATION

Product	Primo Ager Professional Dry Aging Unit
Serial No.	Please refer to unit's LCD setting

PLEASE READ THIS MANUAL CAREFULLY BEFORE STARTING YOUR PRIMO AGER.

CONTENTS

GETTING STARTED

1 Clean the interior of the cabinet, gently wipe with a soft cloth.

2 Make sure the voltage is as specified on.

3 The compressor will start working after about 30 seconds.

4 Allow your Primo Ager to reach to the ideal temperature and humidity before storing your meat.

TECHNIAL SUPPORT

Official Website	www.primoager.com
Facebook	Primo Ager
Instagram	SmartPrimoAger
Emai	info@primoager.com (General enquiry)
	cs@primoager.com (Technical)

GETTING TO KNOW YOUR PRIMO AGER

21.3" / 54 cm

43.3" / 110 cm

Touch Sensitive Temp / Humid. Screen

Opaque Door

PA-400 (Opague Door)

21.3" / 54 cm

43.3" / 110 cm

Touch Sensitive Temp / Humid. Screen

Glass Door

PAG-400 (Glass Door)

Door Grasp

Control Box

UV-C Light Unit

S / S Hanger Rod

Slot

Active Carbon Filter

Adjustable Feet (front) / Wheels (rear)
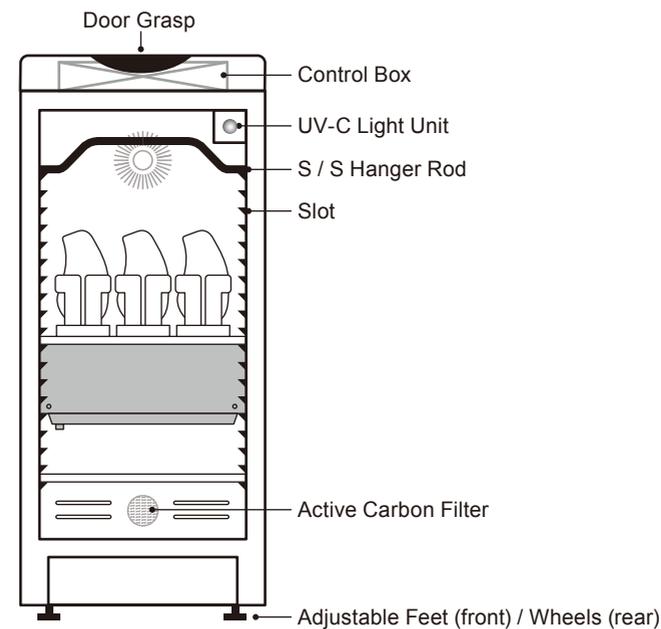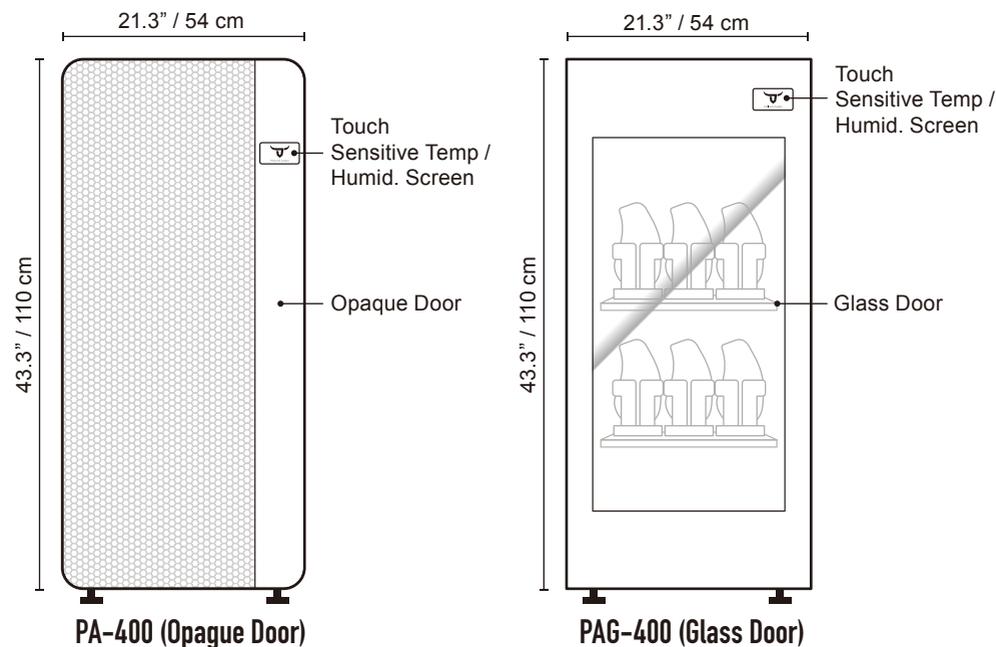
STANDARD ACCESSORIES
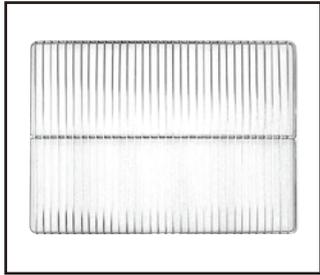
Wire Shelf x 2"

S/S S-Hook x 2
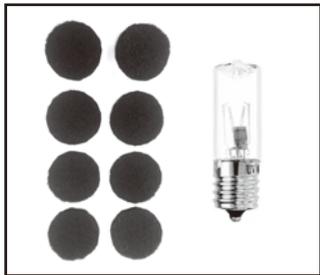
Active Carbon Filter / UV-C Light x 1
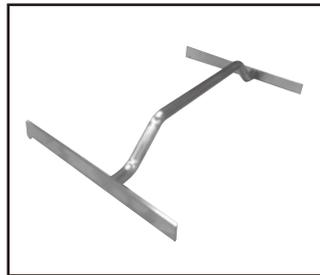
Hanger Rod

OPTIONAL ACCESSORIES (PURCHASE SEPARATELY)

PRIMO Rack

PRIMO Stainless Steel Shelf+

STANDARD INSTALLATION OF PRIMO AGER

- Please install the unit in a place with good ventilation where the temperature is between 50°F (10°C) and 100°F (37°C). Too high or low temperatures may reduce the efficiency of the unit.

- Primo Ager is designed for indoor use. Avoid direct sunlight or other heat sources.

- Adjusting the front stands to level the unit by rotating downward until both are firmly touching the floor. If the unit is not adjusted, it may not be level and vibration may occur.

Minimum 2" / 5 cm

Top view

Minimum 0.5 " / 1 cm

Minimum 10" / 25 cm

Electric plug

Components at the back will get hot as a result of heat ventilation from the evaporator Do not touch to prevent possible hazards

Front View

Adjustable Leveling feet

Wheels

Rear View
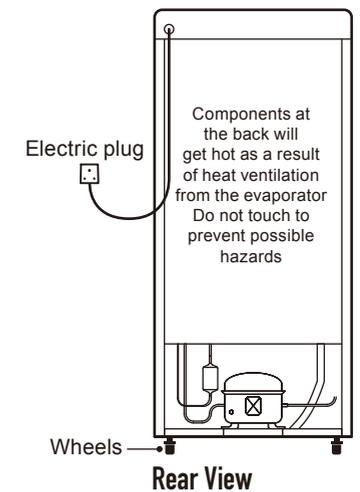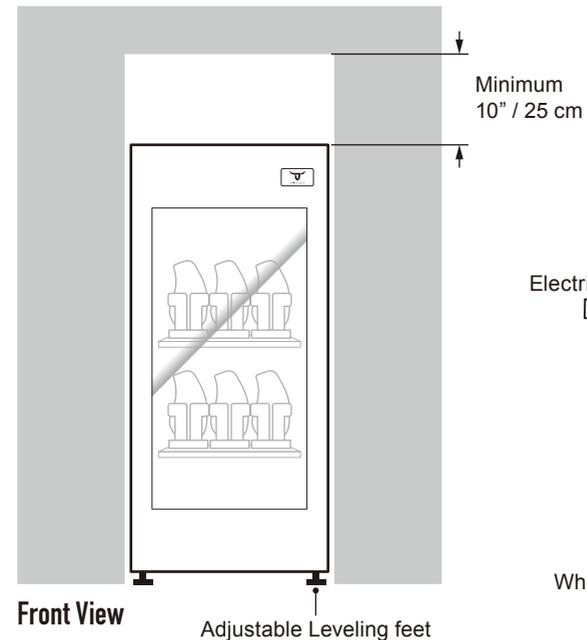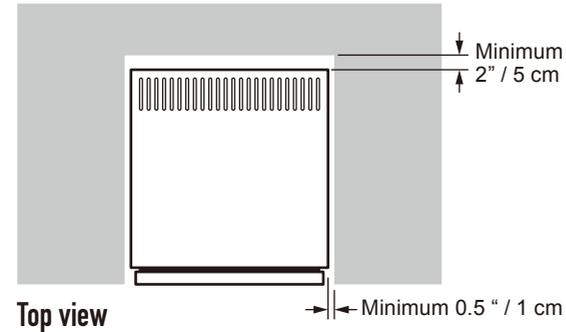
BUILT-IN INSTALLATION OF PRIMO AGER

Minimum
3.9 " / 10 cm

Top view

Minimum 0.5 " / 1 cm

Minimum
1 " / 3 cm

Front View

Heat Dissipation

Side View

Minimum
3.9 " / 10 cm
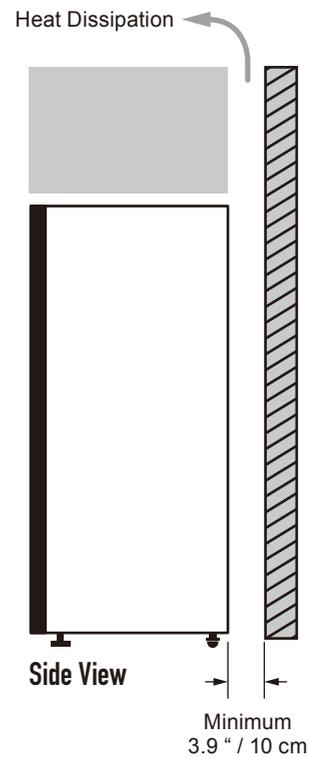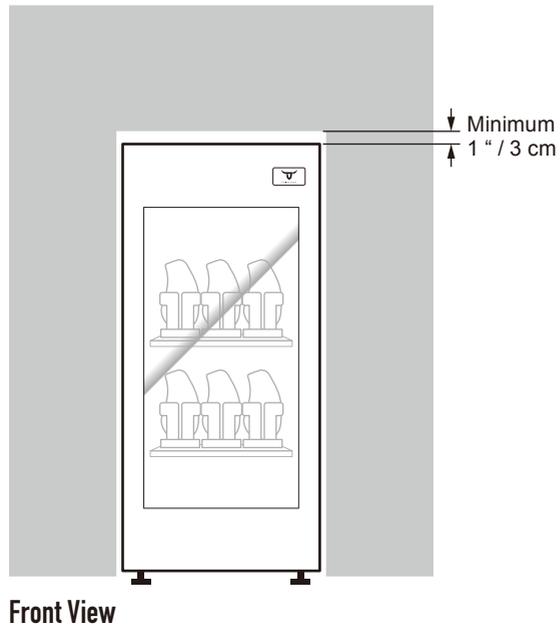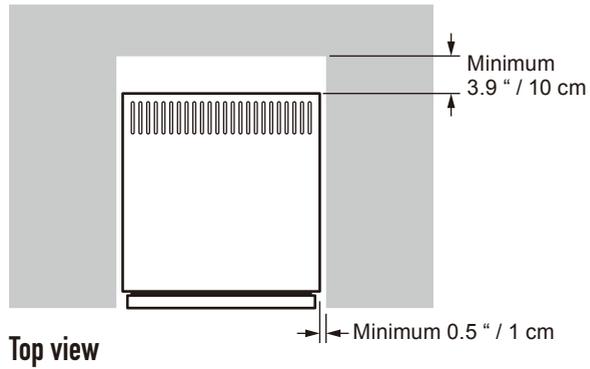
PLACEMENT OF PRIMO SHELVES

Wide opening design for ease on slotting in

Slide into the slot

Wide opening design for ease on slotting in

Slide into the slot
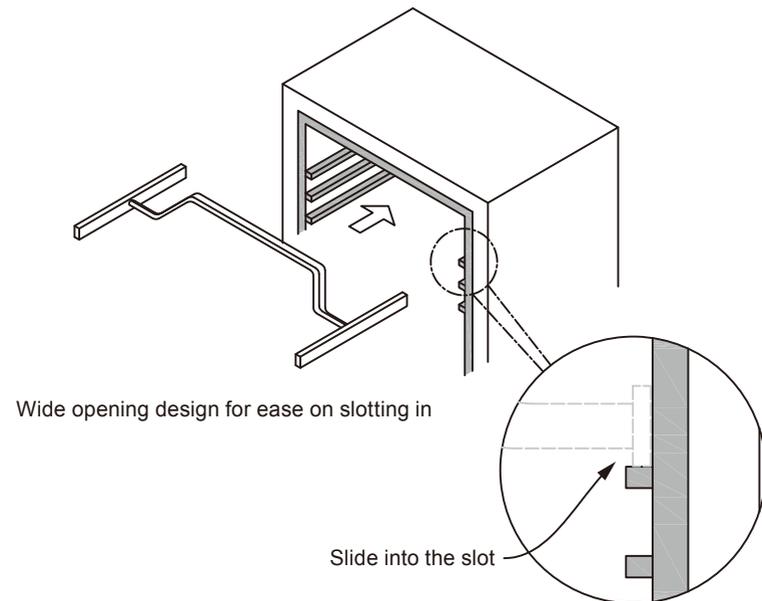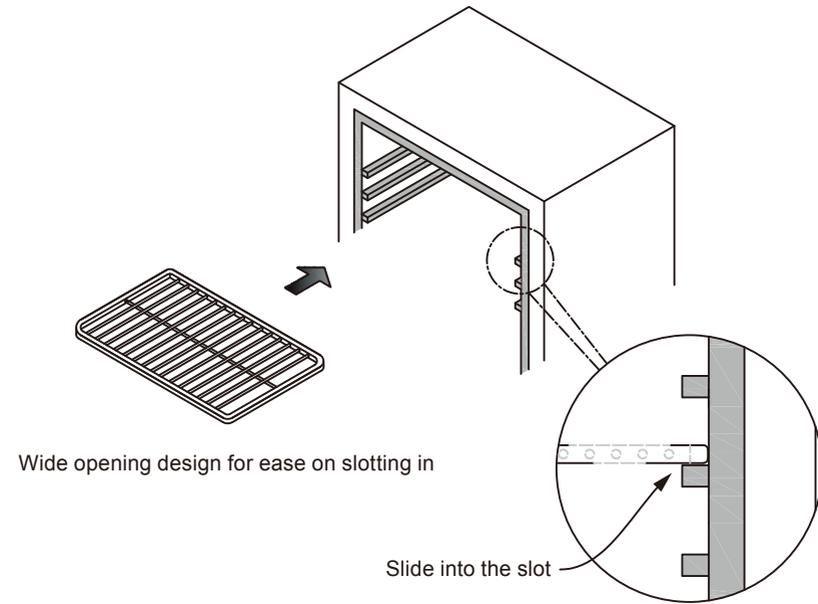
TOUCH-SENSITIVE SCREEN OPERATION
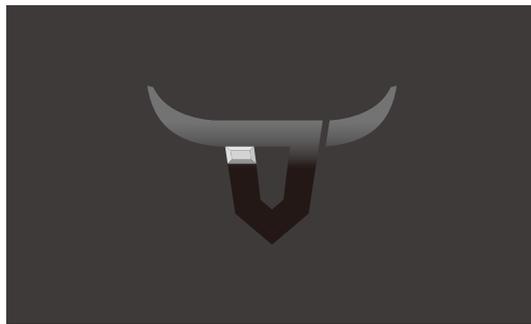
Idle Mode
• Logo will appear if no button is pressed for 3 minutes
• Touch Primo Ager Logo for Home Screen

WIFI connection status

UV-C light status

Compressor operation status

Defrost Status

Temperature
°C / °F
°F

3

R.H.%

85

Home button

PRIMO-AGER information

Temp / Humid / Lighting / WIFI Setting

PRIMO-AGER engineering configuratons
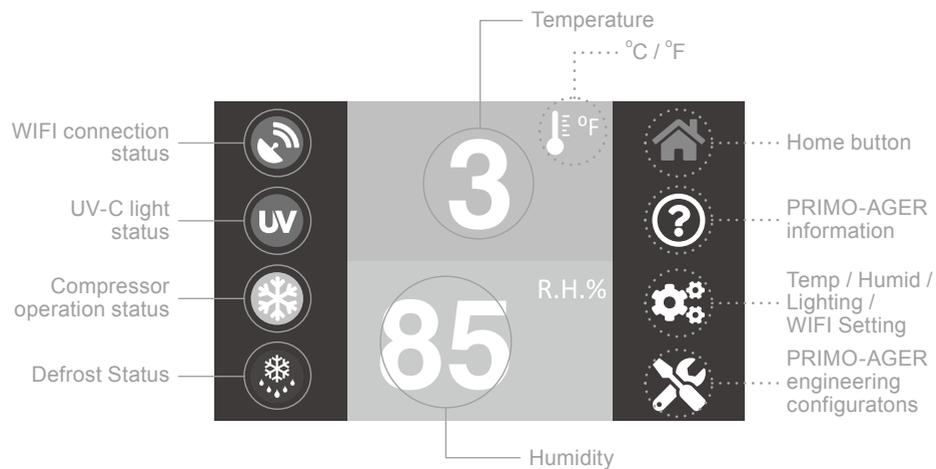
Humidity

Home Screen
Temperature / Humidity / Lighting / WIFI Setting

✔ Clickable

X Non - clickable

TEMPERATURE SETTINGS

Your PRIMO AGER product is equipped with an electronic thermostat with off cycle designed for refrigeration applications at normal temperature. It provides a relay output to drive the condensing unit. An internal timer manages the off cycle defrost.

Tips: Recommended temperature and humidity for **Various Applications**:

DRY AGE
PRIMO PRE-SET AT 35ºF (2ºC) AT RH 80%

Temperature range between
35ºF – 41ºF (2ºC–5ºC)

Relative humidity range between
70%–85%

CHARCUTERIE
PRIMO PRE-SET AT 54ºF (13ºC) AT RH 75%.

Temperature range between
55ºF – 65ºF (10ºC–18ºC)

Relative humidity range between
70%–85%

CHEESE
PRIMO PRE-SET AT 50ºF (10ºC) AT RH 75%.

Temperature range between
50ºF – 60ºF (8ºC–12ºC)

Relative humidity range between
65%–80%

WINE FRIDGE
PRIMO PRE-SET AT 55ºF (13ºC) AT RH 70%.

Temperature range between
43ºF – 59ºF (6ºC–15ºC)

Relative humidity range between
55%–80%

1. Your PRIMO AGER currently has a default temperature of 35.6ºF (2ºC) (Dry Aging).

2. When the temperature is set at 57ºF (14ºC), the refrigeration system will be operating between 57ºF (14ºC) - 61ºF (16ºC)

3. When you are managing your foods/wine for an extended period of time, please keep the door closed. Otherwise, the temperature will increase, which could trigger the high temperature alarm (warning signal). In this case, you can simply close the door, and wait until the signal vanishes.

PRIMO AGER INFORMATION

Primo Ager Information

Serial:
    007K04NTWFQW5

Model:
    PA-400

Version:
    1.0.0
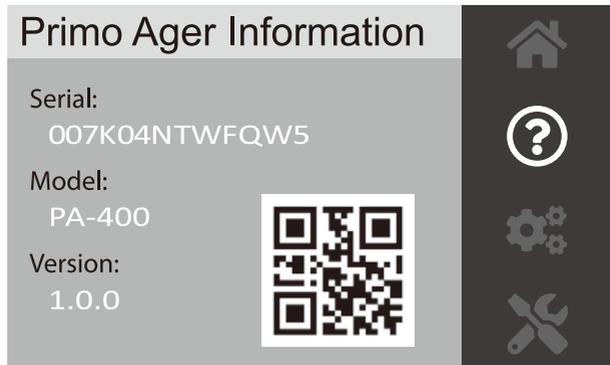
This page displays your Primo Ager information.

You can simply scan the QR code to register your product from the "Primo Ager" APP.

Please refer to our SMART INSTALLATION GUIDE for product registration.

TEMPERATURE / HUMIDITY / WIFI SETTINGS

Machine Setup...

°C %

Mode, Temp, Humidity

Temperature

Humidity

Save

Brightness Setting

5   +   −

Save

WiFi Setup

Setup
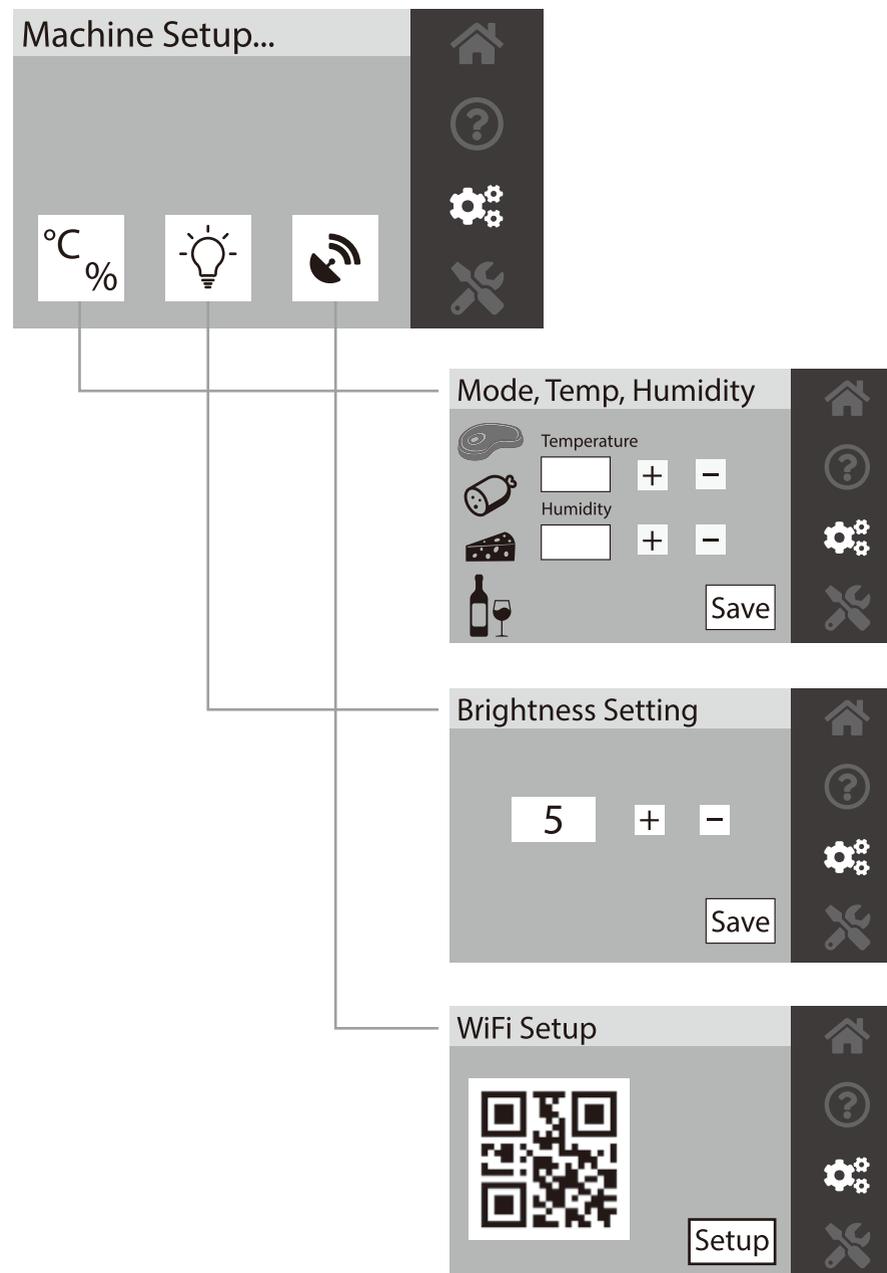
TEMPERATURE / HUMIDITY SETTINGS

Mode, Temp, Humidity		🥩 **Dry Age**
Temperature [ ] + −		🥓 **Charcuterie**
Humidity [ ] + −		🧀 **Cheese**
Save		🍷 **Wine**
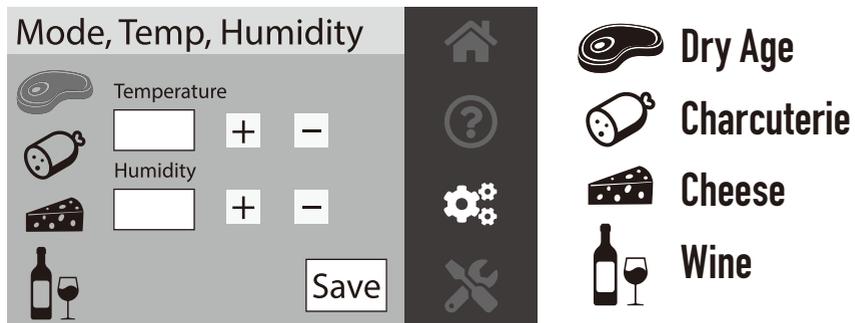
1. 4 selectable modes (Dry aged meat / Charcuterie / Cheese / Wine)
2. Simply press on the required mode
3. Adjust your desired temperature or humidity by pressing + or -
4. Press "Save"

- **DRY AGED MODE IS PRE-SET WHEN FIRST STARTING YOUR PRIMO AGER**
- **4 SELECTABLE MODES ARE ALL OPTIMIZED IN THE FACTORY. ADJUSTMENT IS NOT RECOMMENDED.**
- **MAXIMUM SELECTABLE TEMPERATURE RANGE 2°C~16°C**
- **MAXIMUM SELECTABLE HUMIDITY RANGE 60%~85%**

LED BRIGHTNESS SETTINGS

Brightness Setting
5 + −
Save
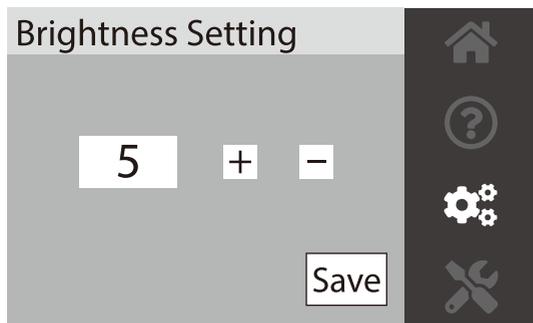
1. Adjust the brightness by pressing + (Brighter) or – (Darker)
2. 0 = Lighting OFF, 1 ~ 10 = Lighting Darkest to Brightest
3. Press <Save>

WIFI SETTINGS

WiFi Setup
[QR code]
Setup
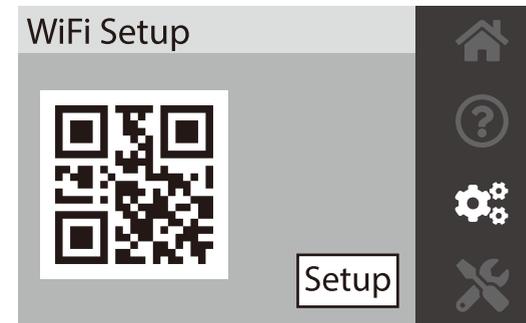
1. Download "Primo Ager" APP in App Store (iOS) or Google Play Store (Android)
2. Use your mobile phone to scan the QR code within 30 minutes after starting your Primo Ager
3. You will then be directed to "PRIMO AGER" app to set up WIFI connection for your Primo Ager

* IN CASE WIFI SSID HAS CHANGED, SIMPLY PRESS "SETUP (RESET)" AND RE-SCAN THE WIFI QR CODE TO SETUP WIFI AGAIN.

For a complete setup, please refer to Primo Ager Smart Installation Guide.

MACHINE CONFIGURATION

Machine Configuration...
[key icon]
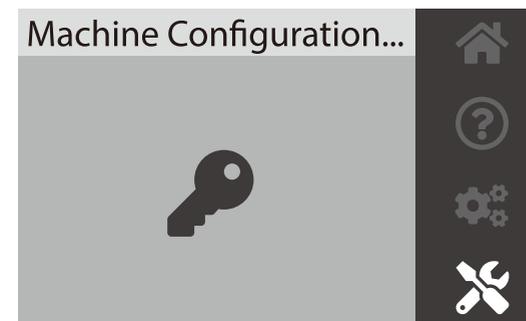
1. Machine configuration is protected with factory password.
2. To ensure your PRIMO AGER operates at its optimum status all the time, our standard configuration should NOT be altered unless we have big updates in the future.

ONLY AUTHORIZED TECHNICIANS CAN ALTER THE CONFIGURATIONS. PLEASE CONSULT PRIMO AGER FOR MORE INFORMATION.

ALARMS

When alarm signal appears on screen, please find the corresponding solution(s) below.

Display	Problem	Trouble-shooting
🔔 DOOR	Door is opened for more than 2 minutes	Keep the door closed, wait until the alarm signal disappears.
🔔 High Temp	Temperature is too high	• Keep the door closed, wait for the temperature to drop to the desired temperature range until the alarm signal disappears. • If alarm signal persists for more than 45 minutes, please contact us or our local agent for further follow-up and assistance.
🔔 Sensor	Temperature Sensor non-detectable	Appoint qualified technician to replace the sensor.

ACTIVE CARBON FILTER REPLACEMENT
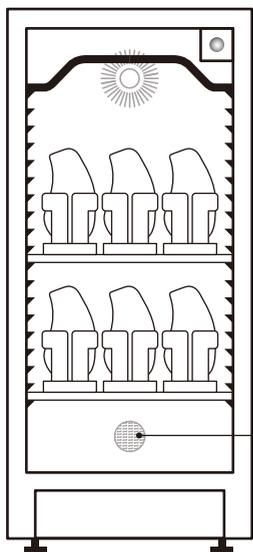
1. Loosen the screw and take out the stainless steel cover.
2. Pull out old active carbon cloth.
3. Replace with new active carbon cloth.
4. Ensure the filter cloth is pushed to the end.
5. Put back the stainless steel cover and secure with screws
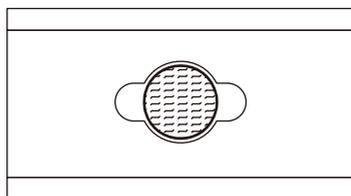
Carbon Filter

REPLACE ACTIVE CARBON CLOTH ONCE A YEAR!

UV-C LIGHT UNIT

UV-C Light Bulb

Fan
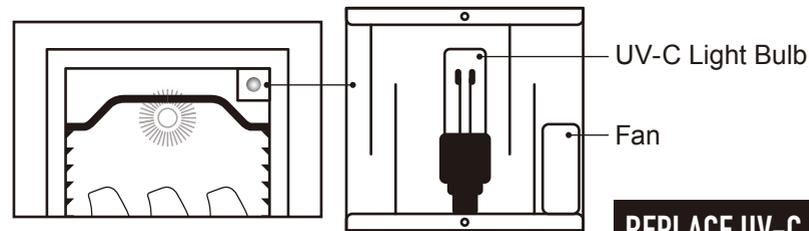
REPLACE UV-C LIGHT BULB ONCE A YEAR!

Replacing the UV-C light bulb
1. Unscrew both screws on the top and bottom
2. Remove casing cover
3. Gentle unscrew the light bulb from the socket and pull it out
4. Replace with genuine UV-C bulb by screwing clockwise into the socket (parts available on Primo Ager website)
5. Put back the casing cover and secure both screws.

IMPORTANT
PLEASE MAKE SURE THE UV-C LIGHT IS OFF BY UNPLUGGING THE POWER CORD.
NEVER LOOK DIRECTLY TO THE UV-C LIGHT WHEN IT IS ON.

CLEANING METHODS

Stainless Steel
• Daily Cleaning – Use a fine cotton cloth soaked with either soapy water or natural detergent (diluted to 30-40%) to gently wipe the surface of the stainless steel. Rinse with clean water and use a fine cotton cloth to absorb excessive water and let dry.
• Fingerprint Cleaning – Daily cleaning method or it can be applied or can be substituted by organic solvent such as acetone or alcohol. Rinse with clean water and use a fine cotton cloth to absorb excessive water.
• Heavily Stain Cleaning – Surface with grease or oil marks can be removed by organic solvent such as acetone or alcohol. Rinse with clean water and use a fine cotton cloth to absorb excessive water and let dry.
**Remark: Never use bleaching agents, abrasive cleaners or chlorinated chemicals as cleaning agents.

Stainless Steel Wire Shelves
• Remove and hand wash S/S wire shelves in hot water and mild dish soap.
• Remove food spills with wet microfiber cloth

Ager Interior
• Prepare baking soda and water
• Mix 1 part of baking soda and 7 part of water
• Clean the ager interior from top to bottom
• Wipe with a clean towel until dry

Glass
• Spray cleaning solutions (water & detergent) to surface of window. Use squeegee to wipe the mixture away; ensure squeegee is wiped with lint-free cloth after each wipe. Repeat until clean.

→ 1st Swipe
→ 2nd Swipe
→ 3rd Swipe
→ 4th Swipe
→ 5th Swipe

Glass

1st >>>>
2nd >>>>
3rd >>>>
4th >>>>
5th >>>>