TABLESMITH

CELR-12

OWNER'S MANUAL

Important Safety Information

Please read this safety information before operating your Tablesmith CELR-12.

- The CELR-12 Block is hot or cold when in use. Use caution to avoid burns and always allow the Block to return to ambient temperature before handling.
- Never use extension cords or a damaged cord or plug with your CELR-12. Use properly grounded electrical outlets and unplug the CELR-12 when not in use.
- Never disassemble your CELR-12 for cleaning beyond the steps explained in this manual.
- Never use deionized water (DI) water with your CELR-12.
- Never operate the CELR-12 when the Base Station reservoir is empty.
- Never fill the Base Station reservoir with anything other than water.
- Always supervise children when they are in the area where your CELR-12 is in use.
- Always make sure the cooler you are using your CELR-12 with is food safe.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

An intro to your new tool

This is the CELR-12 from Tablesmith, it is designed to unlock cooking styles that were previously reserved for the pros. This machine will turn a standard cooler into your most versatile and interesting cooking tool, while being easily stored when not in use. With temperature control between 28° F - 145° F, use it to dry age, cure meats and cheeses, make fermentations, or as an auxiliary warming oven or refrigerated space.

Understanding performance

The CELR-12 is a modular add on that is designed to be paired with a standard consumer cooler. All coolers are different, and because of this, it is impossible to predict the performance of a certain pairing exactly. Depending on variables regarding cooler choice (size, insulation, etc…) the lowest and highest reachable temperatures will vary. Your choice of cooler will also affect the speed at which you can reach temperature setpoints, and the stability of the temperature inside your cooler. In addition to cooler choice, ambient air temperature will affect performance in the same ways. For best performance, it is best to use the CELR-12 with the smallest and most well insulated cooler you can find, and in the lowest possible ambient air temperature.

What's in the box?

A.   Base Station
B.   Block
C.   Drip Tank
D.   Hanger Plate & fasteners
E.   Power Cord
F.   Hex Key (3/16")
G.   Fill Gauge (x2)
H.   Funnel
I.   Cleaning Brush
J.   Hose Clamps
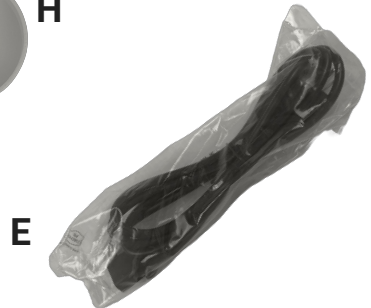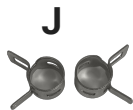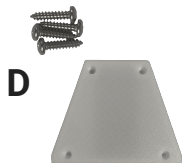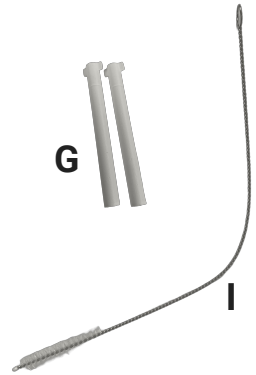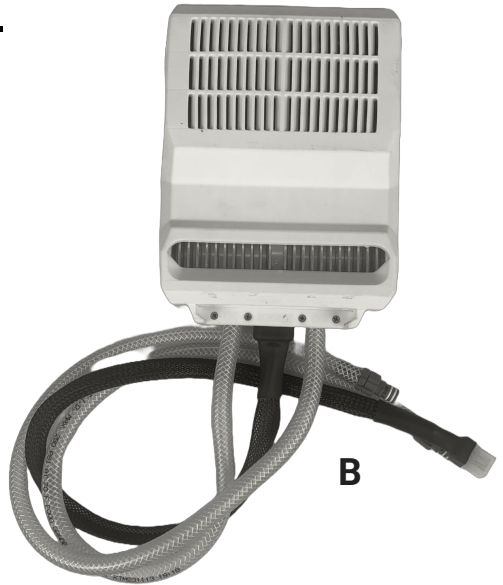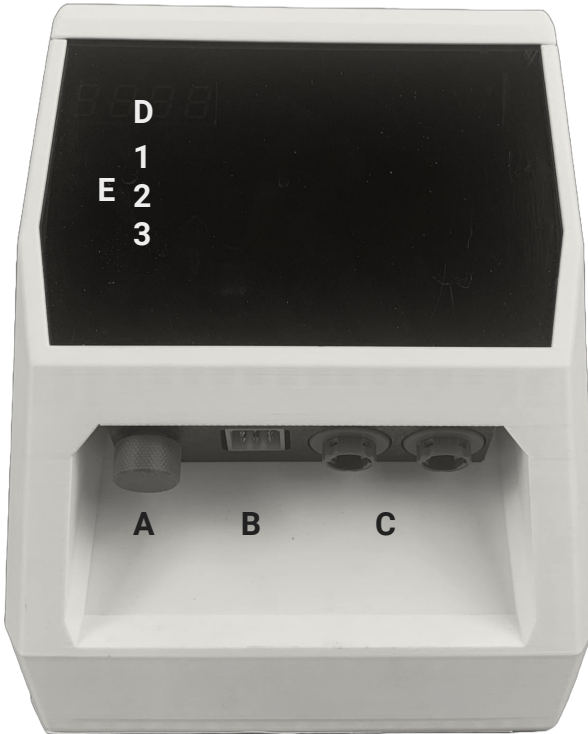
Features of the Base Station

Station Front

- A.   Knob
- B.   Cable port
- C.   Hose ports
- D.   Display
- E.   Status lights

Station Rear

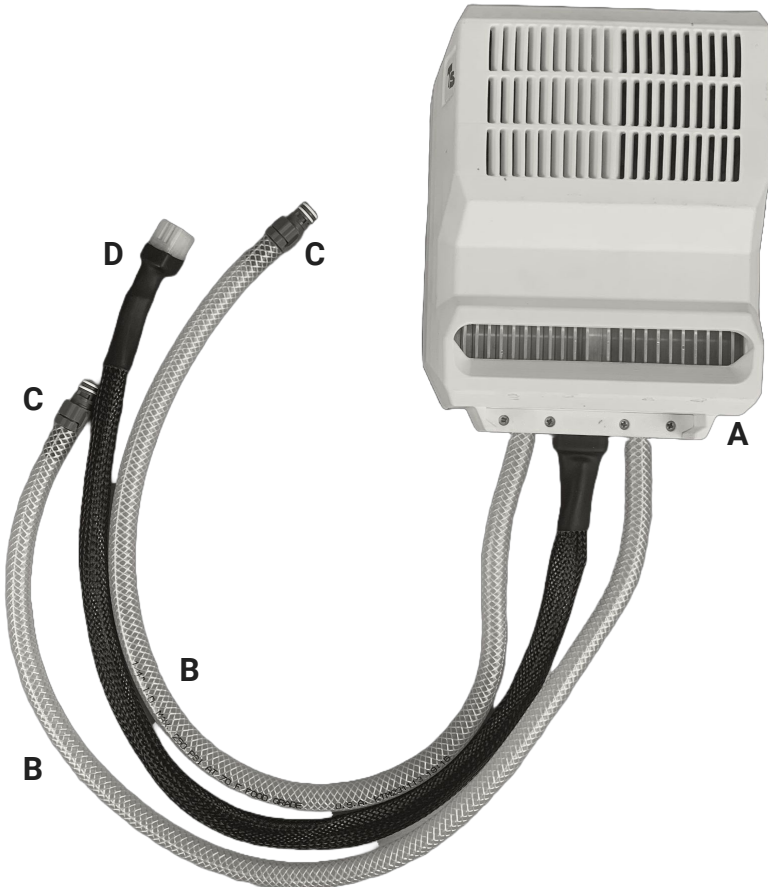- F.   Reservoir fill cap (1/4" ORB)
- G.   Power port

Features of the Block

Block Front

    A.   Drip Tank bracket
    B.   Hoses
    C.   Hose fittings
    D.   Cable

Block Rear

    E.   Hanger Plate dovetail

Mounting the Hanger Plate

1. The Hanger Plate has adhesive tape on it, remove the film from that tape.
2. Place the Hanger Plate into the dovetail on the Block, tape facing out.
   a. When pressed into the top of the dovetail, the Plate should stay in place on its own. However, if yours does not, you can use a small piece of household tape to secure it temporarily.
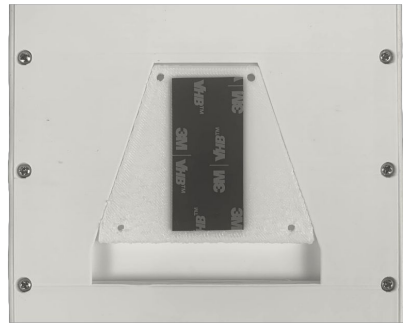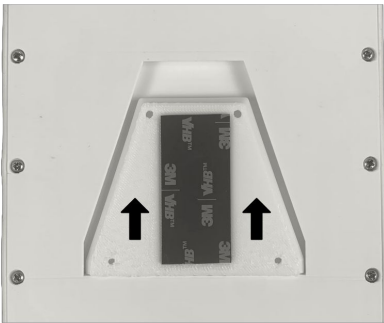
3. Orient the Block inside your cooler as desired and press the Plate against a surface of the cooler.
   a. The Block should hang vertically, ideally on the wall above the cooler's drain.
   b. Add screws if desired.

Normal Use

1.   Place the Block onto the mounted Hanger Plate.

2.   Route the cable and hoses through the drain hole of your cooler.

    a.   Try the cable first, then hoses, it's meant to be a tight fit.

3.   Mount the Drip Tank as desired.

    a.   Holes facing the Block - reduce humidity

    b.   Holes facing out - increase humidity

-H   +H

4.   Plug the hoses into the hose ports on the Base Station (orientation doesn't matter).

    a.   Check for full engagement:
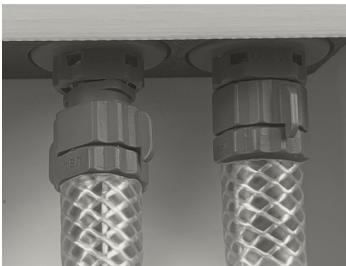
Incorrect   Correct

5.   Plug the cable into the cable port on the Base Station.

    a.   Make sure to align the grooves of the plug to the grooves of the port.

    b.   Make sure the plug is pressed all the way into the port.

Normal Use (continued)

1. Check the water level in the Base Station reservoir using the Fill Gauge.
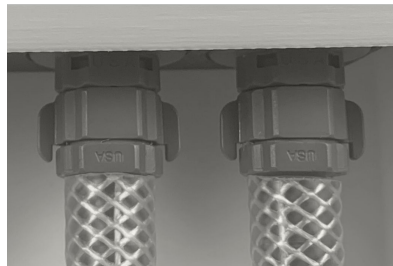   a. NEVER fill while the power cord is plugged in, if you spill any water during filling, let it dry COMPLETELY before plugging the power cord in.
    b. The fill gauge has a line on it, float the gauge in the Base Station reservoir, if the line is below the top of the Base Station, add water.
    c. Fill if necessary using the funnel - go slow and take care not to overfill.

Full   Water Low
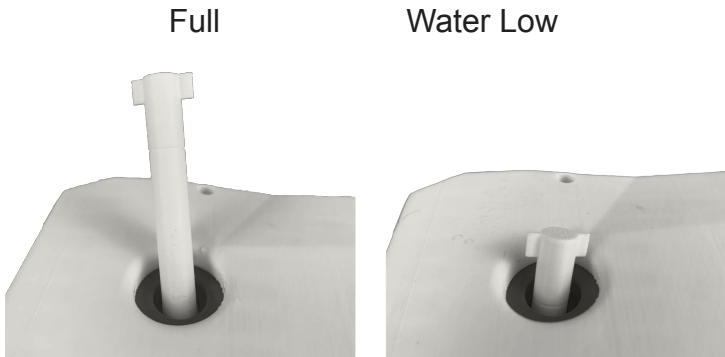
2. Plug the power cable into the Base Station power port.
    a. Make sure the plug is pressed all the way into the power port.
3. PRESS the knob for four seconds to power on.
    a. The same procedure is used to power off.
4. PRESS the knob quickly once to switch between Celsius and Fahrenheit.
5. TURN the knob to select temperature set point.

Full Cold Mode

This is the full power refrigeration mode. Use it when you want to use a cooler as an auxiliary refrigerator for mise en place or serving party beverages. Keep in mind that the temperature may fall below freezing and if you have wet items in the cooler, the Block may clog with ice.

1. Set point
    a. < 28° F
2. Display
    a. FULL
    b. Will not display current temperature or humidity in this mode.
3. Status Lights
    a. All three solid

WARNING This mode has no protection against ice. After extended use, the Block may clog with ice, which will cause the air temperature inside your cooler to rise.

WARNING Because each cooler and set point will cause differences in performance, you are responsible for maintaining food safe conditions.

De-ice Mode

This is the mode to use when you want to hold a cold temperature, but you need to protect against icing. This mode is primarily used for dry aging.

1. Set point
   a. 28° F - 45° F
2. Display
   a. Will rotate between current temperature and current humidity.
   b. **NOTE** This mode features an eight minute de-icing cycle which engages when the Block reaches the set point or bottoms out before reaching the set point. During that cycle, you will see the temperature reading spike. This spike does not reflect the actual temperature of the air in the cooler, so when selecting a cooler pairing, it is best practice to confirm air temperature during this cycle with a separate thermometer.
3. Status Lights
   a. Status light 3
   b. The light will remain on when within 5° F of your set point, otherwise, it will flash.

ATTENTION Not all cooler pairings and usage environment will allow the set points in this range to be reached.

WARNING Because each cooler and set point will cause differences in performance, you are responsible for maintaining food safe conditions.

Precision Cool Mode

This is the mode to use when you want to hold a cool temperature. This mode can be used for charcuterie, fromagerie, or serving beverages at specific temperatures.

1. Set point
    a. 46° F - 70° F
2. Display
    a. Will rotate between current temperature and current humidity.
3. Status Lights
    a. Status light 2
    b. The light will remain on when within 5° F of your set point, otherwise, it will flash.

WARNING Because each cooler and set point will cause differences in performance, you are responsible for maintaining food safe conditions.

Precision Heat Mode

This is the mode to use when you want to hold a warm temperature. You could use this mode for fermenting, proofing dough, drying herbs, or resting dishes.

1. Set point
    a. 71° F - 145° F
2. Display
    a. Will rotate between current temperature and current humidity.
3. Status Lights
    a. Status light 3
    b. The light will remain on when within 5° F of your set point, otherwise, it will flash.

WARNING Because each cooler and set point will cause differences in performance, you are responsible for maintaining food safe conditions.

WARNING The Block will be hot when used in this mode. Always allow it to cool before handling.

WARNING Depending on the set point and cooler you're using, this mode may cause warping to your cooler.

Cleaning

It is recommended to clean the Block after every use. Place or hold the Block in a vertical orientation. Dip the provided cleaning brush into a food-safe sanitation fluid solution and run it repeatedly through each channel of the Block. While doing this, make sure the brush is damp, but not dripping, it is important not to leave excess fluid inside the Block.

Wipe down all exposed surfaces of the Block, hoses, and cable with a rag soaked in the same solution. Never submerge any part of the CELR-12.

Error Messages

If the CELR-12 encounters an error, it will display one of the following messages and flash all three status lights.

1. HERR - Overheating error
   a. Low water in the Base Station
      i. Fill the reservoir
   b. Bad hose connections at the Base Station
      i. Make sure the fittings are fully seated into their ports and locked
   c. Latent Block heat
      i. Let the Block cool down

2. CERR - Communication error
   a. Bad cable connection at the Base Station
      i. Make sure plug is properly seated into its port
   b. Reboot the CELR-12 to clear the error

Troubleshooting

1. The cooler drain is too small.

    a. Detach <u>one fitting</u> from its hose, run that hose through the hole, reattach its fitting, then do the same with the second hose.

        i. This process can fatigue the ends of the hoses over time, which can cause a bad seal and leaking. You can fix this by using the included hose clamps to reinforce the seal.

2. The cooler is not reaching temperature set point.

    a. Ambient air temperature may be too high.

        i. Move to a lower temperature environment.

    b. Cooler may be too big.

        i. Use with a smaller cooler.

    c. Insufficiently insulated cooler.

        i. Use with a better insulated cooler.

    d. Base Station reservoir water level may be low.

        i. Fill the reservoir all the way up

    e. The system may need more time.

        i. It may be useful to let the cooler and CELR-12 stabilize overnight.

Still not working? Email <u>marshall@tablesmith.us</u> and we'll work with you to get up and running.

Tablesmith Limited Warranty

The following limited warranty and limitation of remedies and damages apply to all Tablesmith products. Purchase and use of the Tablesmith CELR-12 ("product") constitutes acceptance of this limited warranty and limitation of remedies and damages. The remedies provided under this limited warranty are exclusive and in lieu of all other remedies. Read carefully - the terms of this limited warranty affect your legal rights.

Limited Warranty

Tablesmith warrants to the buyer that the product is free from defects in material and workmanship for a period of one (1) year from the date the product is purchased.

RETURNS For return requests, please email marshall@tablesmith.us and reference your order confirmation.

SHIPPING Tablesmith will send to buyer a prepaid shipping label that will cover shipping and handling charges for the product to be returned to Tablesmith. After repair or replacement, Tablesmith will be responsible for shipping and handling for the return of the product to buyer.

CLAIM DEADLINE Buyer must return the product and record of purchase to Tablesmith within 10 business days of the expiration of this limited warranty in order to make a claim under this limited warranty.

EXCLUSIONS This limited warranty does not cover damage to the product resulting from accident, misuse, improper installation or operation, failure to provide proper maintenance, unreasonable use or abuse of the product, or failure to follow written installation or operating instructions. Water damage generally and damage from the use of deionized water is not covered. Use of the product in a commercial environment voids this limited warranty. Service, repair, or alteration of the product by buyer or any person or entity not authorized by Tablesmith voids this limited warranty.

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