Specifications

Max. enclosure volume:	500 cu. ft.
Materials:	PVC, polypropylene, cellulose wick
Power supply:	12vdc, 1 amp switching power supply
Fan:	80 CFM, blue LED case fan
Cube Dimensions:	5” wide x 5” deep x 6.5” tall

Replacement wicks can be ordered from our website www.perfect-cheese.com. For questions and support email info@perfect-cheese.com

Perfect Cheese LLC
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CAVE CUBE

Humidification and air circulation for Cheese Aging Enclosures

Important Safety Instructions:

The Cave Cube is designed to operate with low voltage (12 vdc) and low power (1 amp) isolated power supply to reduce any chance of electric shock. However it is important to follow “safe operation rules” when using these humidifiers to insure safety and prevent damage to the unit.

1. **Use only the power supply supplied with the unit and standard US (110 vac) wall socket. If power supply fails replace with one recommended in specifications.**
2. **Wicks are “customer replicable”; all other internal parts are not user serviceable and any attempt to access internal parts will void warranty.**
3. **Keep water level below max. fill line**

“Cave Cube” is a compact humidifier / air circulator designed especially for cheese aging enclosures and refrigerators. The Cube come with a two spare humidification wicks.

What ships:

- Humidification cube module
- 80 cfm fan with blue LEDs
- 12 vdc plug-in power supply
- 3 absorbent wicks
- Manual and instructions
- Acu-Rite humidity and temperature sensor (optional)

Installation

1. Unpack and inspect for any shipping damage.
2. Check that a single absorbent wick is in place.
3. Check operation: Set Cube vertical into empty tray or glass baking dish. Plug 12 volt power supply into wall socket and connect male/female mini-plugs. Blue LED should come on and circulating fan should run continuously.
4. Unplug Cube and place dish and Cube in fridge. Fill tray with water and plug in power supply.
5. A small piece of duct tape can be used to tape the power cord to the door opening. If you're using a dedicated refrigerator or freezer you can opt to drill a hole in the sidewall large enough to pass the 2.1mm plug through and apply silicone to seal the hole.

Operation

A. Fill tray or baking dish with tap water*. Do not exceed "Max Fill" line.

B. Check water level periodically and refill as needed.

Tips and Troubleshooting

- Water tray should be cleaned and wicks / filters replaced every 1 – 3 months or as needed.
- To maintain your target humidity level a digital humidity sensor similar to an AcuRite 613 is strongly recommended.
- The Cube should maintain humidity in a range of 80 to 90% RH. If the humidity is too high, you can remove the wick and trim a bit from the top to create a "bypass" around the wick.
- *A small amount of chlorine bleach can be added to the tap water (1 tsp per gal tap water) to prevent mold from forming in the pan or on the wick. Do not dissolve baking soda in the water tray – it will dry in the wick and make it less absorbent.