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› RACHING MON1800 Cigar Humidor Cabinet Instruction Manual

RACHING MON1800

RACHING MON1800 Cigar Humidor Cabinet

Instruction Manual

1. INTRODUCTION

The RACHING MON1800 Cigar Humidor Cabinet is designed to provide an optimal environment for storing and aging cigars. This climate-controlled cabinet features advanced humidity, temperature, and ammonia removal systems to ensure your cigars maintain their best status, preventing issues like dampness, cracking, and loss of fragrance. This manual provides essential information for the proper setup, operation, and maintenance of your humidor.

2. SAFETY INFORMATION

- Ensure the unit is placed on a stable, level surface to prevent tipping and ensure proper operation of the cooling system.
- Do not operate the humidor if the power cord is damaged. Contact qualified personnel for repair.
- Use only distilled water for the humidification system to prevent mineral buildup and ensure longevity.
- Keep the humidor away from direct sunlight and heat sources.
- Allow the unit to stand upright for at least 8 hours after transport before plugging it in to allow compressor fluids to settle.

3. PRODUCT OVERVIEW

3.1. Exquisite Workmanship

The MON1800 features a 100% wood frame with an upscale piano paint finish, complemented by premium Spanish cedar wood trays. This design not only ensures optimal cigar preservation but also serves as an elegant piece of furniture.

3.2. Advanced Climate Control System

The cabinet integrates a sophisticated system for precise climate management:

- **Wet Film Humidifier:** Draws and vaporizes water into the air to maintain desired humidity levels.
- **Compressor Dehumidifier:** Actively removes excess moisture when humidity levels are too high.
- **PTC Heating System:** Heats the cabinet in colder environments to maintain stable temperatures.
- **Evaporative Cooling System:** Utilizes fan-forced cooling to keep the internal temperature within the optimal range.



Figure 1: Internal components of the climate control system.

3.3. Ammonia Removal System

Cigars naturally produce ammonia during their production and aging process. The MON1800 features an ammonia removal system capable of eliminating 93.7% of ammonia odor, preserving the cigar's natural fragrance and enhancing its aging process.

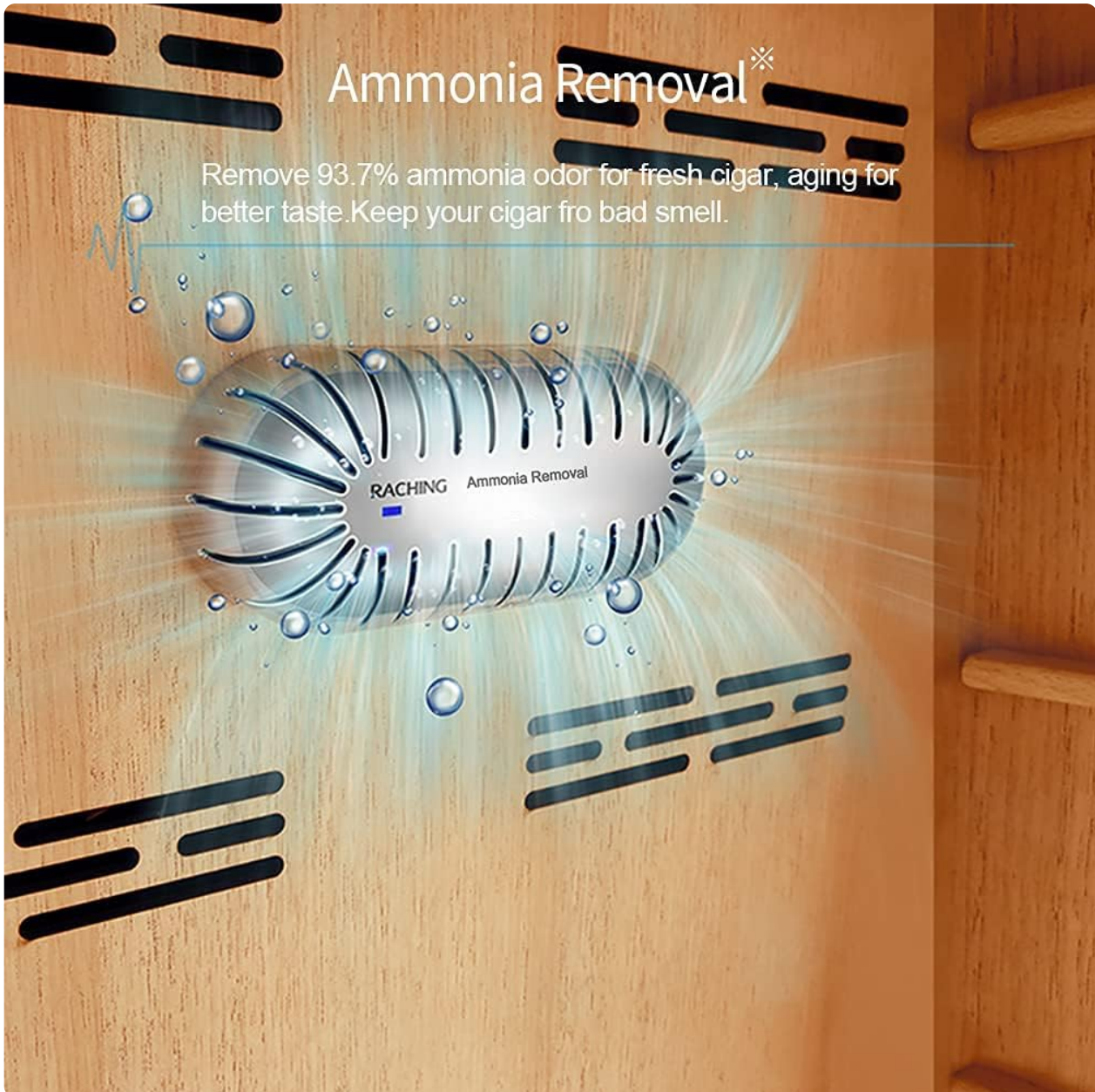


Figure 2: Ammonia removal system.

3.4. Easy Control Panel

The intuitive control panel allows you to easily set and monitor the internal temperature and humidity. The system dynamically adjusts to maintain your desired environment. Recommended settings are a temperature range of 60-71°F (16-22°C) and humidity between 60-75%.

3.5. Optimized Storage Areas

The interior is thoughtfully designed with distinct zones for various storage needs:

- **Loose Cigar Area:** Suitable for medium-term storage of individual cigars.
- **Cigar Box Area:** Ideal for long-term aging and storage of cigar boxes.
- **Dehumidification Area:** A dedicated zone for quick tasting, allowing for rapid adjustment of cigar humidity.

Hold the temperature and humidity, keep you cigar at the best status.

Temperature Range: 60-71°F (16-22°C) Humidity Range: 60-75%



Figure 3: Internal storage zones.

4. SETUP

4.1. Unpacking and Placement

- Carefully unpack the humidor and remove all packaging materials.
- Place the humidor in your desired location, ensuring it is on a stable and level surface.
- Allow the unit to stand upright for at least 8 hours before plugging it in. This allows the compressor fluids to settle, preventing potential damage.

4.2. Initial Seasoning

Before placing cigars inside, the humidor must be seasoned to allow the Spanish cedar wood to absorb moisture and stabilize the internal environment. This process can be done in two ways:

- **Automatic Seasoning:** Plug in the unit and fill the water reservoir with distilled water. The humidor will gradually season itself over several days or up to a week.
- **Accelerated Seasoning:** Place several bowls of distilled water inside the humidor, ensuring they are stable and won't spill. The increased surface area of water will accelerate the seasoning process. This method can reduce seasoning time significantly.

Your browser does not support the video tag. Please update your browser.

Video 1: Detailed setup and seasoning guide for the MON1800 humidor.

5. OPERATING INSTRUCTIONS

5.1. Control Panel Functions

The touch-sensitive control panel allows for easy adjustment and monitoring:

- **Temperature/Humidity Display:** Shows current internal temperature (in °F or °C) and relative humidity (%).
- **Setup Button:** Accesses settings for temperature and humidity adjustment.
- **Add Water Indicator:** An icon (often resembling an oil can) will illuminate or blink when the water reservoir needs refilling.
- **Lighting Button:** Controls the internal LED lighting. Press once for continuous on, press again for 30-minute timer, press a third time to turn off.

5.2. Setting Temperature and Humidity

- Press the 'Setup' button to enter adjustment mode.
- Use the '+' and '-' buttons to set your desired temperature and humidity.
- The recommended temperature range is 60-71°F (16-22°C) and humidity is 60-75%.

5.3. Adding Water to the Reservoir

The humidor features a large water reservoir located at the bottom. Use only distilled water.

- Open the humidor door.
- Locate the water fill port (a small hole with a rubber stopper) on the bottom shelf.
- Carefully remove the stopper.
- Use the provided funnel to pour distilled water into the reservoir until the 'Add Water' indicator on the control panel turns off. The maximum water capacity is 7.2L.
- Replace the stopper securely.

5.4. Specialized Modes

- **Bare Mode:** This is the standard operating mode for general cigar storage, maintaining stable temperature and humidity. It is suitable for storing cigars in boxes or as singles.
- **H-Sommelier Mode:** This mode is designed for rapid dehumidification, ideal for preparing cigars for immediate smoking. Place cigars in the dedicated dehumidification drawer and activate this mode for a quick adjustment of humidity.

6. MAINTENANCE

6.1. Cleaning

- Regularly wipe the interior and exterior surfaces with a soft, damp cloth. Avoid abrasive cleaners.
- Clean the Spanish cedar trays periodically to remove any dust or debris.

6.2. Water Reservoir Maintenance

- Periodically drain and clean the water reservoir to prevent mold or algae growth. Use the provided siphon pump for easy draining.
- Refill with fresh distilled water after cleaning.

7. TROUBLESHOOTING

- **Humidor Not Operating:** Check power connection, ensure the unit is plugged into a functional outlet.
- **Temperature/Humidity Not Reaching Set Point:** Ensure the door is properly closed and sealed. Verify the water reservoir is filled. Avoid placing the humidor in direct sunlight or near heat sources.
- **Excessive Noise/Vibration:** Ensure the unit is level and not touching any walls or furniture. Check for any loose items inside the humidor.
- **Water Leakage:** Ensure the water reservoir stopper is securely in place. Check for any cracks or damage to the reservoir.

8. SPECIFICATIONS

- **Model:** MON1800
- **Dimensions (L x W x H):** 23.62 x 24.02 x 48.03 inches
- **Weight:** 187.39 Pounds
- **Capacity:** 220L (approx. 900+ cigars)
- **Recommended Temperature:** 60-71°F (16-22°C)
- **Recommended Humidity:** 60-75%
- **Water Reservoir Capacity:** 7.2L

9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the contact details provided with your purchase documentation or visit the official RACHING website.

