



Steak Locker Studio

Old World Techniques
Paired with New World Technology

Our Ambition.

We are dedicated to making brilliantly innovative and useful products for both, the residential cook and the professional chef. Steak Locker, a series of Smart Dry Aging refrigerators with their companion smart app's are designed to inspire creativity and encourage experimentation through high-quality interactive content, techniques, tools, and resources.

Experience the world's first professional smart fridges that combine traditional craft & skills with modern connectivity. Intelligent connected appliances that will allow you to produce profitable, professional and high quality Dry Aging Programs.



Cloud Server

Robust, secure cloud-based server ensures you always have access to reliable data.



Visual Reports

See the progress of the dry-aging process with simple, visual reports that include yield management, inventory, nutritional info and HACCP plan features designed by professional chefs.



Intelligent Sensors

Designed with independent smart sensors that provide immediate feedback and safety notifications.



Investment Payback SL100

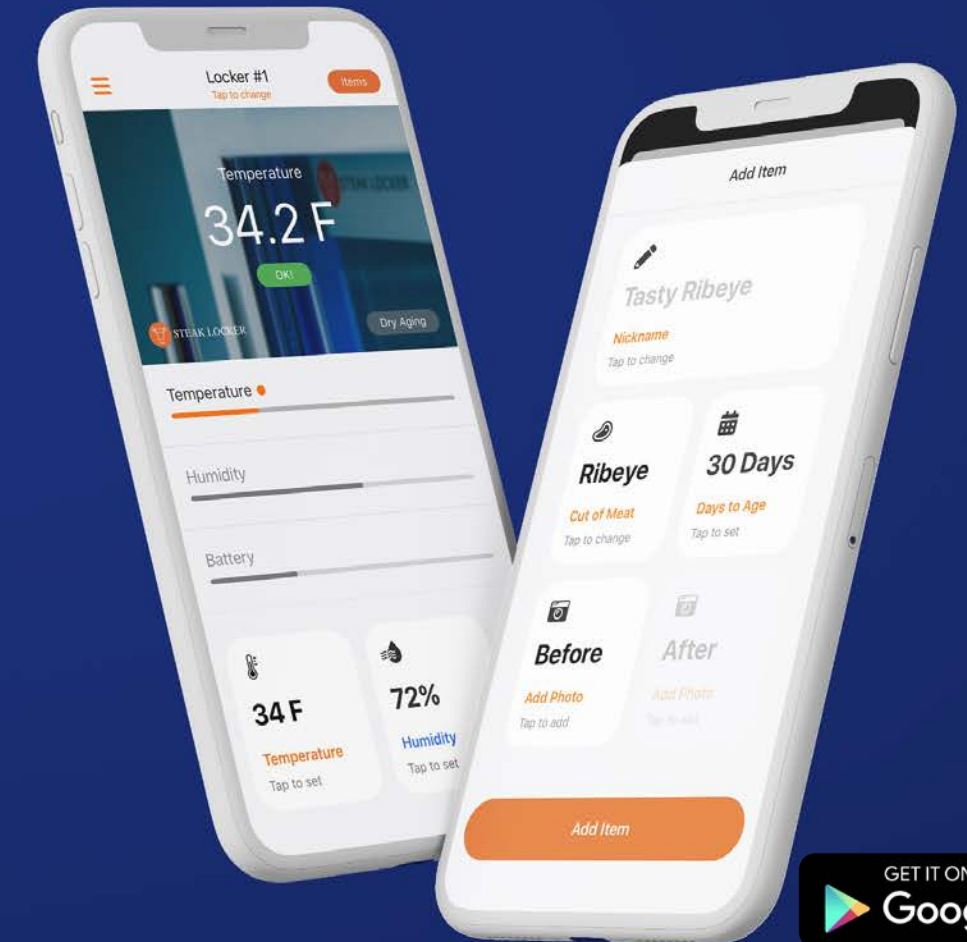
Prime Bone In Ribeye	\$10 per LBS
Dry Aging Loss	approx. 18%
Final Dry Aged Cost per LBS	\$11.80 w/Steak Locker
La Frida Prime Bone in Ribeye	\$24 per LBS
Average Sub Primal 25 LBS	Pat La Frida; \$630
Average Sub Primal 25 LBS	Steak Locker; \$295
Steak Locker Payback	298 LBS off Dry Age Product

Design.

Steak Locker introduces the **Steak Locker Professional**, the world's first smart commercial Dry Aging Fridge developed for the professional **Chef, Restaurateur, Butcher, Farmer, Artisan food supplier and the passionate Enthusiast**. It will be the centre piece of your new profitable dry age steak program.

Steak Locker App.

Steak Locker's smart mobile application allows you to **track, monitor** and **control** your valuable inventory in real time from anywhere. It provides extensive product information and will allow you to have full yield control with lower aging loss, ensuring maximum profitability.



Features and Specs.

Useable Volume - 520 (L) 18.36 cu.ft
Installation Type - Free Standing / Built In
Temperature Zones - One
Capacity - 350lbs - 150kg
Shelves/Hangers - 6 Chrome Food Grade/2 Adjustable Hangers
Temperature Range - 33°F - 74°F
Ambient Temperature - 28°F - 108.4°F
Warranty - 1 year on Parts & Labor - Ext Warranty 3 Years

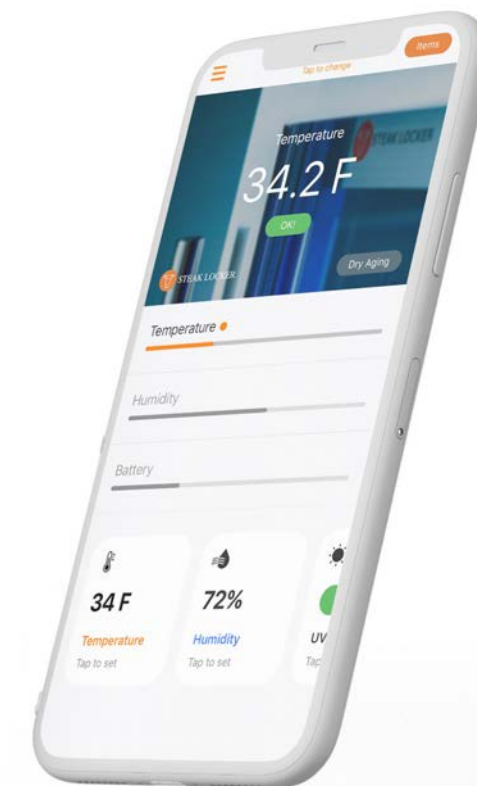
Shelves - 6 Chrome Shelving (food grade)
Control - Digital Touch Control Panel
Hygrometer - Controller Digital Hygrometer (Smart App)
Germicidal Light - Irridium Bacterial Growth and UV Prevention Light
Glass Door - UV Tinted, Double Pane, Low E - Demist
Reversible Door Swing Choice - Left or Right
Lock - Yes

Rated Voltage - 110V-120V US Standard / 220V-240V EU Standard
Frequency - 60HZ US Standard - 50HZ EU Standard
Rated Power Input - 150 Watts
Rated Current - 2.5 amp
Light Power - Max 0.5 Watts
Refrigerant - R600A (83 g)
Energy Consumption - 1301 kwh/year
Electrical Requirements - Plugs Directly into US 110 Volt outlet on a Dedicated 15 AMP line.
Decible Rating - 41 dB(A)



The Steak Locker app

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- ✓ **Real-Time Monitoring**
- ✓ **Inventory Tracking**
- ✓ **Advanced Inventory Tracking (Steak Locker Plus)**
- ✓ **Sous chef Mode (Steak Locker Plus)**
- ✓ **Locations**

THE WALL STREET JOURNAL

GIZMODO

The New York Times

DIGITAL TRENDS

Los Angeles Times

EATER

The San Diego Union-Tribune





Our Products.



**Steak Locker
Home Edition**



**Steak Locker
Professional**



**Steak Locker
Studio**

Steak Locker **Studio Edition** **SL100**

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