

Steak Locker Home Edition

World's First Home Smart Dry Age Fridge





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 are designed to inspire creativity and encourage experimentation through high-quality interactive content, techniques, tools, and resources.

Experience the world's first smart fridges that combine traditional craft and skills with modern connectivity.

Intelligently connected appliances that will allow you to produce cost effective, professional and high quality Dry Aging Programs.

Investment **Payback** SL150

Prime Bone In Ribeye \$10 per LBS

Dry Aging Loss approximately 18%

Final Dry Aged Cost per \$11.80 w/Steak Locker

La Frida Prime Bone in Ribeye \$45.75 per LBS

Average Sub Primal 25 Meat Purveyors; \$1149

Average Sub Primal 25 LBS Steak Locker; \$295

Steak Locker Payback 53 LBS of Dry Age Product



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.



Chef Designed

Designed by professional chefs to provide you maximum control of your Dry Aging Program.



Multiple Lockers & Security

Our application allows multiple Steak lockers with unlimited accounts providing intelligent alerts should problems arise. Fully NSF approved and carries the highest UL & ETL rating.



Modify Temperature & Humidity

Select Charcuterie, Curing Fish and Cheese Aging compatibilities

Real-Time Monitoring

Monitor your Steak Lockers temperature and humidity in real time to know your investments are safe and secure.

Inventory Tracking

Track your items throughout the entire aging process with automatic reminders for when your aging cycle is due on that cut.

Advanced Inventory Tracking (Steak Locker Plus)

Track detailed information about your cuts and see true yield loss information.

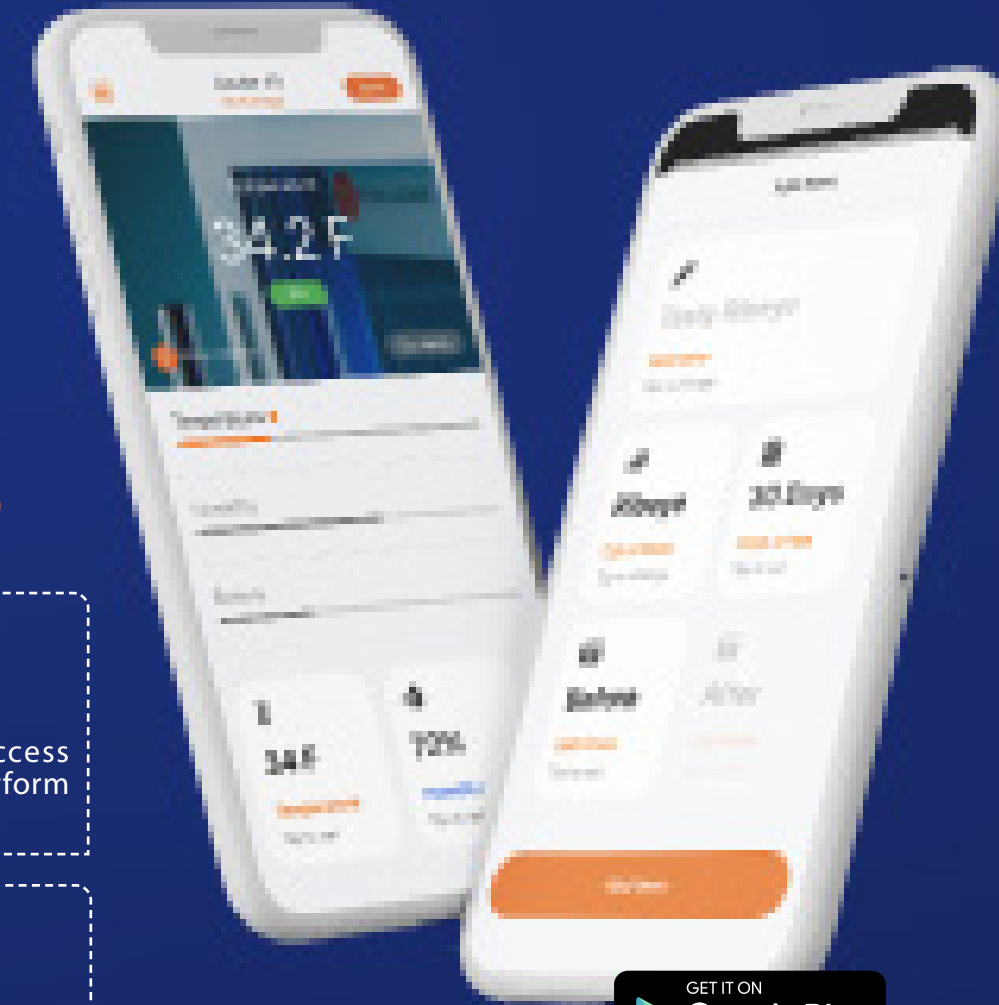
The Steak Locker app

Sous chef Mode (Steak Locker Plus)

Invite other users to have access to monitor, add items and perform daily tasks.

Locations

Create multiple locations and manage lockers within each location.



Requires premium connectivity sold separately





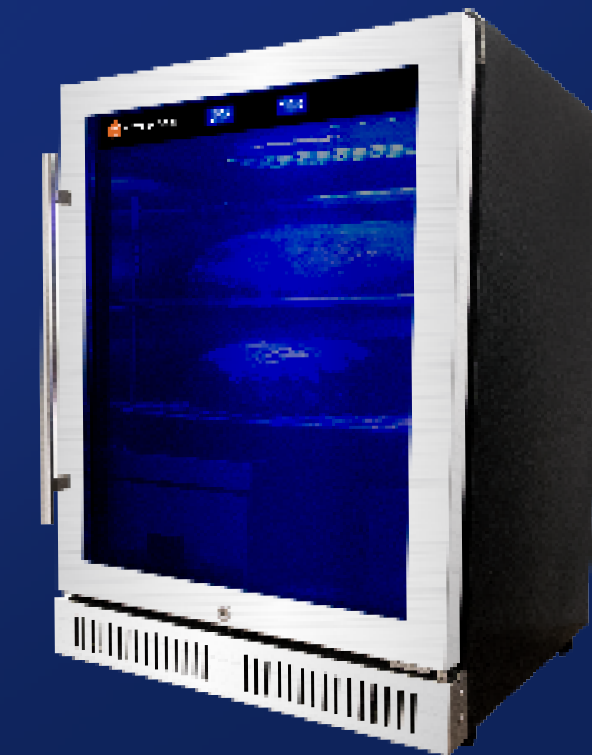
Features and Specs.

Useable Volume - Up to 150 (L) 5.23 CF
Installation Type - Free Standing / Built In
Temperature Zones - One
Capacity - 65lbs - 30kg
Dimensions: 32.28" H x 23.43" W x 22.56"D
Temperature Range - 32°F - 72°F
Ambient Temperature - 28°F - 100.4°F
Shelves - Chrome Shelving (food grade) adjustable, 2 & 2 meat hangers.
Control - Digital Control Panel
Hygrometer - Digital Hygrometer controller powered by SL Smart App
Germicidal Light - Irridium Bacterial Growth and UV Prevention Light

Warranty - 1 year on Parts & Labor including the compressor

Glass Door - UV Tinted, Dual Pane
Reversible Door Swing Choice - Right
Lock - Yes
Rated Voltage - 110V-120V US Standard / 220V-240V EU Standard
Frequency - 60HZ US Standard – 50HZ EU Standard

Rated Power Input - 100 Watts
Rated Current - 1.6 amp
Light Power - Max 0.5 Watts
Refrigerant - R600A (43 g)
Energy Consumption - 701 kwh/year
Electrical Requirements - Plugs Directly into US 110 Volt outlet on a Dedicated 15 AMP line.
Decible Rating - 38 dB(A)



What customers say about us.

★★★★★
“ (...) ever since we opened our new modern Butcher Shop T&H Meats in San Marcos, dry aging beef and house made charcuterie is something I've wanted to offer our customers. Our Steaklocker equipment works wonderfully and we have had nothing but positive feedback on our dry aged program(...)"

Dave Krohn
Owner/CEO Chef DK Catering, Inc.

★★★★★
“ We have six Steaklockers in our restaurants now. Great help with the Dry Age Steak Program(...)"

Marc Moulinet
Asst. General Manager/Director of Food and Beverage Dallas Country Club

★★★★★
“ Your customer service is second to none, you have answered all of my questions and most of all, you listened to me. Again Thank you for your super product and service (...)"

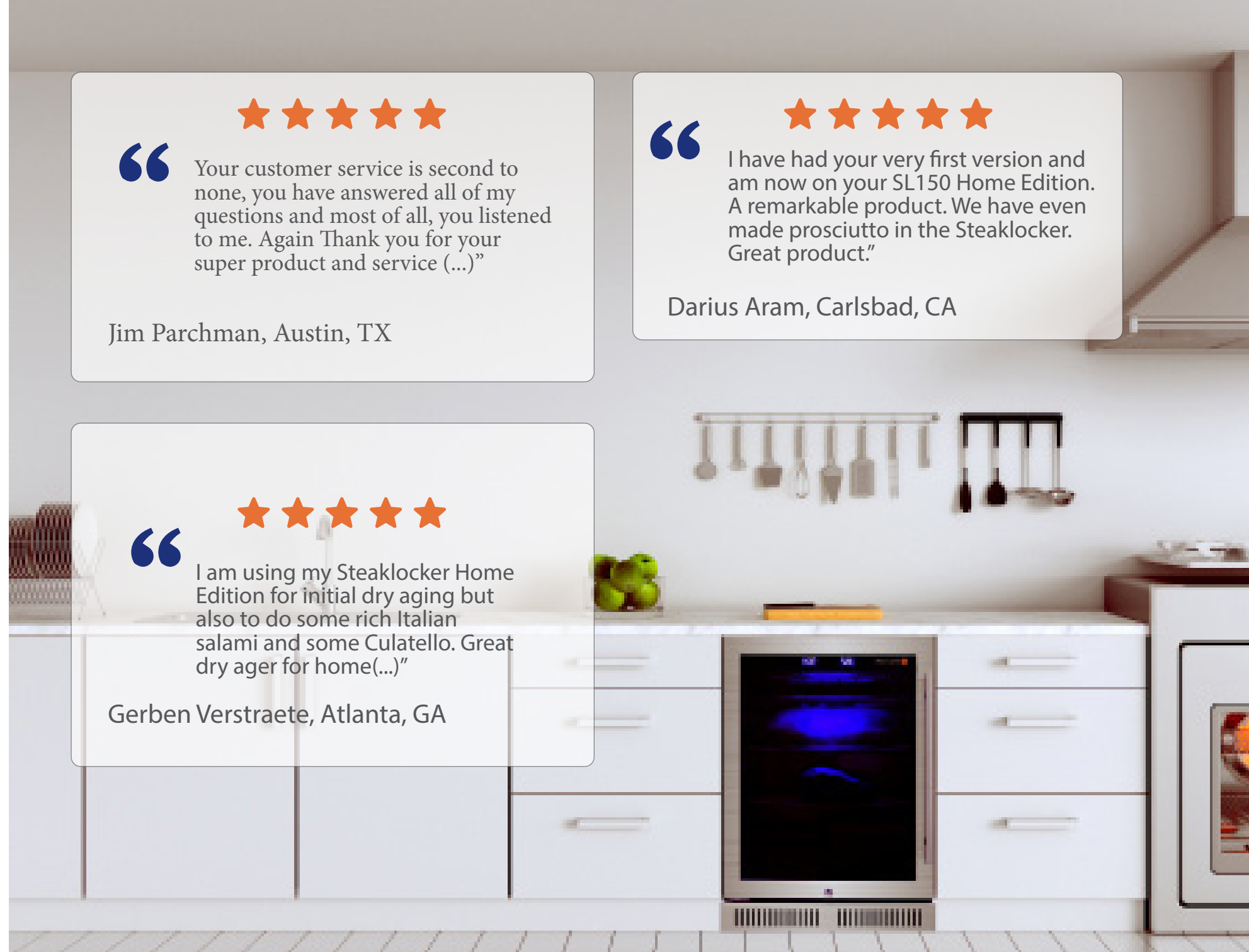
Jim Parchman, Austin, TX

★★★★★
“ I have had your very first version and am now on your SL150 Home Edition. A remarkable product. We have even made prosciutto in the Steaklocker. Great product."

Darius Aram, Carlsbad, CA

★★★★★
“ I am using my Steaklocker Home Edition for initial dry aging but also to do some rich Italian salami and some Culatello. Great dry ager for home(...)"

Gerben Verstraete, Atlanta, GA



Elegant Design

Sleek, 304 AISI stainless steel design to showcase your Dry Age Program.



Safe and Sound

Eliminate waste with alerts and payback investment under 53lbs.



Yield Management Control

You control your yield and profits via the Steak Locker Smart Application.



Multiple Locker Management Control

Control multiple Steak Locker's through your Steak Locker Smart



Best in Class Technology

High end Digital Inverted Compressors for safety and longevity.



Security Lock & Key

So you need to keep those pesky non-chef hands out!



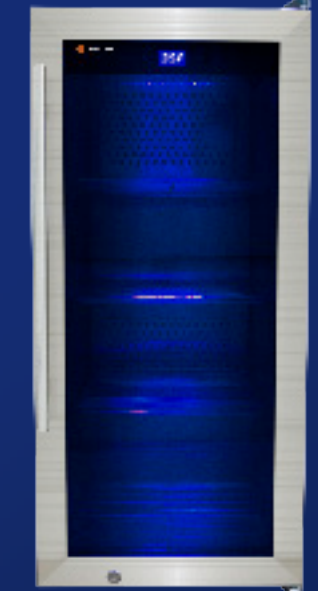
Our Products.



**Steak Locker
Home
Edition**



**Steak Locker
Professional
Edition**



**Steak Locker
Studio
Edition**

Steak Locker Home Edition SL150

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