



Old World Techniques  
Paired with New World Technology



# Steak Locker Professional Edition



STEAK LOCKER

## 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**.







# Investment **Payback** SL520

***Prime Bone In Ribeye***

\$10 per lb

**Dry Aging Loss**

approximately 18%

**Final Dry Aged Cost per**

\$11.80 w/Steak Locker

**LaFrieda Prime Bone in Ribeye**

\$49 per lb

**Average Subprimal 25**

Pat La Frida; \$630

**Average Subprimal 25**

Steak Locker; \$295

**Steak Locker Payback**

121 lb of Dry Age Product





**STEAK LOCKER**

# Chefs who use our products.

## **Bill Scatana**

Executive Sous Chef - Prime109  
Steakhouse, Charlottesville, VA.  
952-210-5762

This award winning steakhouse installed a wall of Steak Locker Professional units to showcase their dry aging program.

## **Benjamin Lester**

Executive Chef at  
US FOODS, St Louis

Chef Lester is one of the Corporate Chefs at this leading major national food service company. He has introduced Steak Locker to many food service outlets in the Midwest.

## **Gerard Craft**

James Beard Winner -  
Best Chef 2014, St Louis.

Chef Craft uses the Steak Locker Professional Edition at his multiple outlets and develops modern advanced aging and curing menu items.

## **Ian Redshaw**

Executive Chef & Partner  
Charlottesville, VA.

Award winning Chef Redshaw uses a bank of 8 Professional Editions for the entire group's dry aging and charcuterie program. It was installed as a major customer visual display. Ian Redshaw was featured on the show "Beat Bobby Flay".

## **Rick Gresh**

Executive Consulting  
Chef for International  
Group.Chicago, IL.  
(Former Executive Chef  
for David Burke),

Rick Gresh is collaborating with David Burke's Primehouse at The James Chicago for a food festival in 2021. He earned "Best Steakhouse in Chicago" by Chicago Magazine in 2013 while at David Burke's.

He is currently the Director of U.S. Culinary Operations for AceBounce. He was named "Rising Star of American Cuisine" by the James Beard Foundation. AceBounce is a ping pong playground with award winning chefs.

## **Joshua Whigham**

Executive  
Development Chef for  
THINKFOODGROUP

Chef Whigham has introduced Steak Lockers in the group's SLS Hotels nationally and develop their in house aging program as well as some innovative charcuterie development (spanish fish sausages etc).

Joshua Whigham is with ThinkFoodGroup and He is the Founder and Executive Chef of The Lumen Group LLC in Los Angeles.

## **Matt Lett**

Executive Chef at  
Troegs Brewery,

## **Michael Fricker**

Executive Chef,  
Cinder House at Four







# Features and Specs.

**Useable Volume** - 520 (L) 18.36 ft<sup>3</sup>

**Installation Type** - Free Standing /  
Built In

**Temperature Zones** - One

**Capacity** - 350lb - 150kg

**Shelves** - 6 Chrome Food Grade/2  
Adjustable Shelves

**Temperature Range** - 33°F - 74°F

**Ambient Temperature** - 28°F -108.4°F

**Warranty** - 1 year on Parts & Labor -  
Ext Warranty 3 Years

**Control** - Digital Touch Control Panel

**Hygrometer** - Digitally-Controlled  
Hygrometer (Smart App)

**Germicidal Lamp** - Iridium  
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 kW-h/year

**Electrical Requirements** - Plugs Directly  
into US 110 Volt outlet on a Dedicated  
15 AMP line.

**Decibel Rating** - 41 dB(A)







**STEAK LOCKER**

# The Steak Locker app.

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

*Requires premium connectivity sold separately*



- ✓ **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.
- ✓ **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.

THE WALL STREET JOURNAL.

GIZMODO

The New York Times



Los Angeles Times

EATER

The San Diego Union-Tribune





# Steak Locker Pro

*Can also be used for select Charcuterie,  
Curing Fish, Cheese Aging and many other uses,  
visit our Blog on our website.*

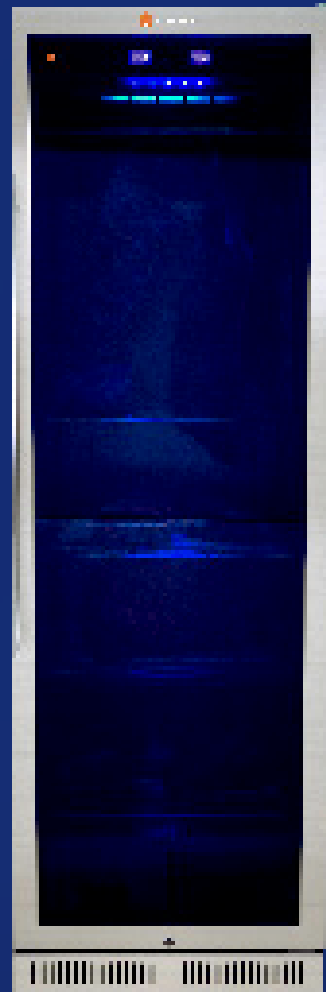




# Our Products.



**Steak Locker**  
**Home**  
**Edition**



**Steak Locker**  
**Professional**  
**Edition**



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



# Steak Locker Professional Edition SL 520

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[www.steaklocker.com](http://www.steaklocker.com)

