



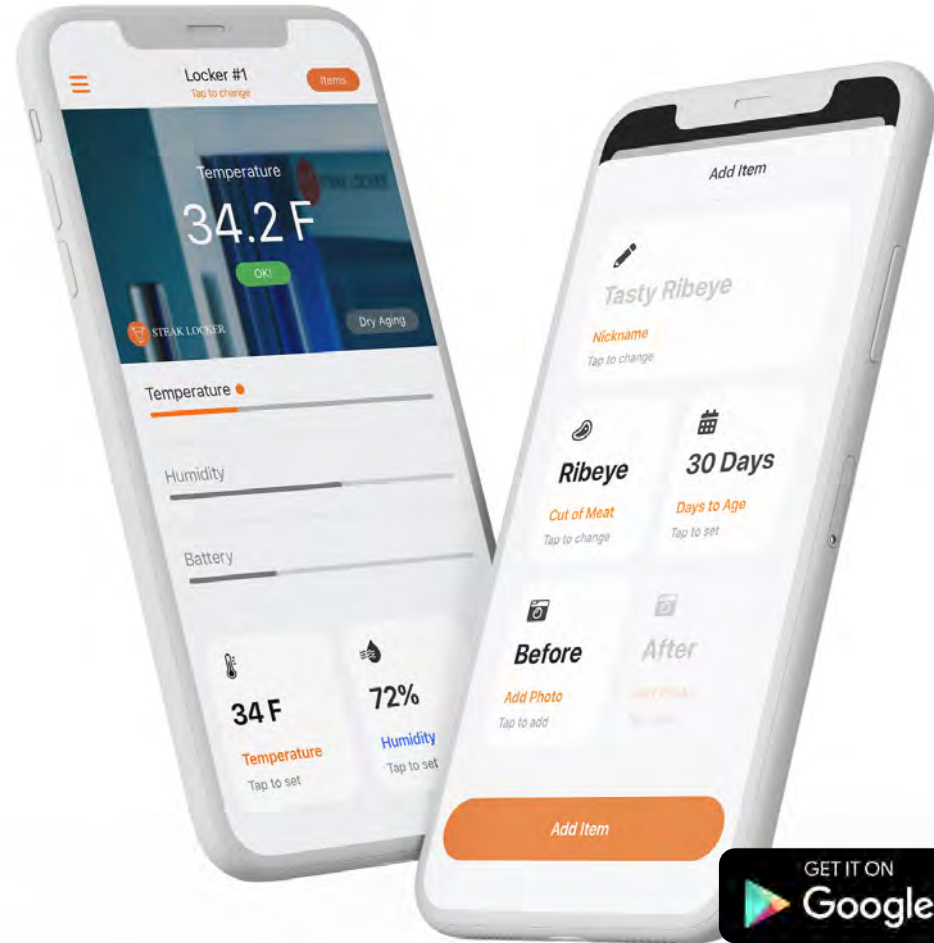
**Steak Locker SL520**  
**Professional Edition**

# 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**

approx. 18%

**Final Dry Aged Cost per lb**

\$11.80 w/Steak Locker

**LaFrieda Prime Bone in Ribeye**

\$24 per lb

**Average Subprimal 25 lb**

Pat La Frida; \$630

**Average Subprimal 25 lb**

Steak Locker; \$295

**Steak Locker Payback**

298 lb of Dry Age Product



# People who use our products.

Here are some people who use our  
Steak Locker.

**Benjamin Lester**  
Executive Chef at US FOODS,  
St Louis Region.

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, Hershey PA.

**Michael Fricker**  
Executive Chef, Cinder House  
at Four Seasons St Louis.



# 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

**Shelves** - 6 Chrome Shelving (food grade)

**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

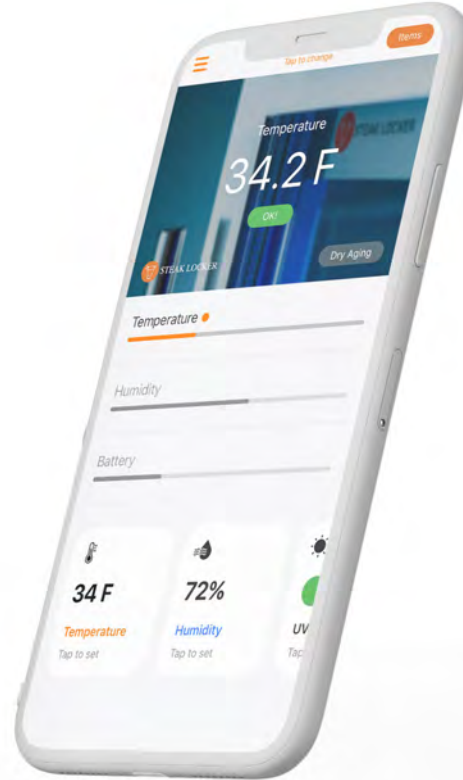
**Electrical Requirements** - Plugs Directly  
into US 110 Volt outlet on a Dedicated 15  
AMP line.

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



# 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.



- ✓ **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** **Professional** **Edition SL 520**

**(619)-736-0542**

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

