

# Steak Locker Home Edition

World's First Home Smart Dry Ager





# 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.



## Investment Payback SL150 Home Series

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	\$45.75 per LBS
Average Sub Primal 25 LBS	Meat Purveyors; \$1149
Average Sub Primal 25 LBS	Steak Locker; \$295
Steak Locker Payback	42 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.

\*Can also be used for select Charcuterie, Curing, Cheese Aging and many other uses.

### 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.

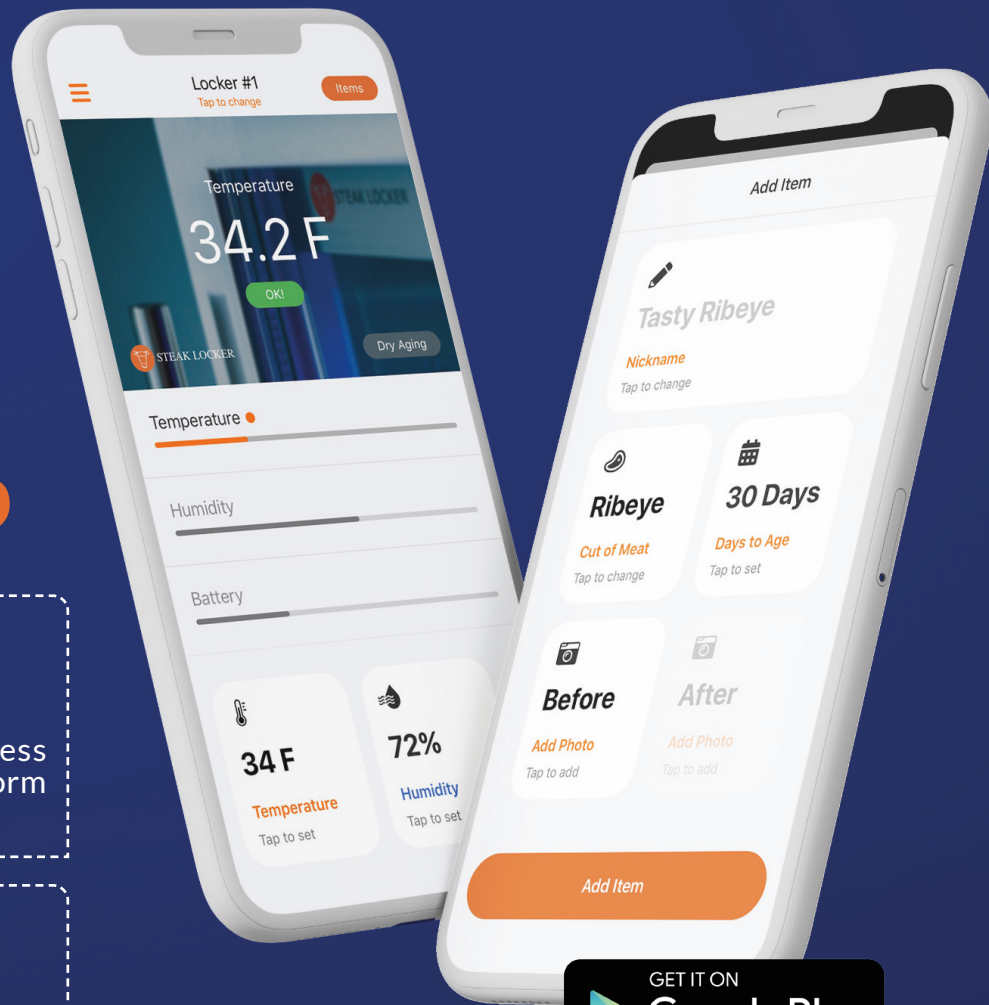
# The Steak Locker app

### 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.







## Features and Specs.

**Useable Volume** - Up to 150 (L) 5.23 CF

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

**Temperature Zones** - One

**Capacity** - 65lbs - 29kg

**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

**Warranty** - 1 year on Parts & Labor including the compressor

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

**Control** - Digital Control Panel

**Hygrometer** - Digital Hygrometer controller powered by SL Smart App

**Germicidal Light** - Iridium Bacterial Growth and UV Prevention Light

**Glass Door** - UV Tinted, Dual Pane

**Reversible Door Swing Choice** - No

**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 they 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*



**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 42lbs.



**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 Application.



**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!

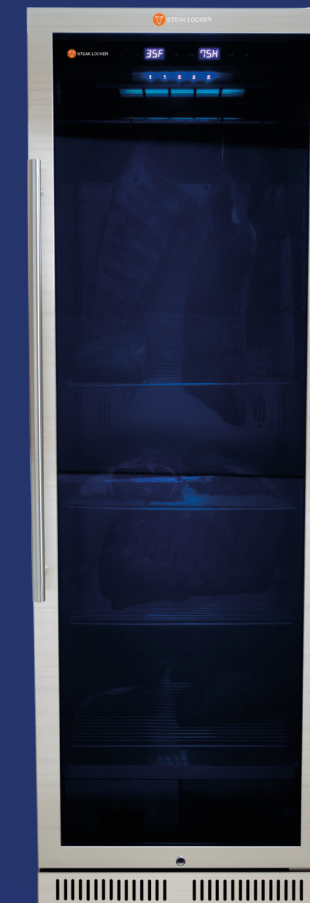




## Our Products.



**Steak Locker  
Home Edition**



**Steak Locker  
Professional**



**Steak Locker  
Studio**

Warranty - 1 Year Full Warranty with optional lifetime warranty



# Steaklocker Home Edition

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