



www.steaklocker.com

619-363-2830
info@steaklocker.com



STEAK LOCKER

Home Series

Design.

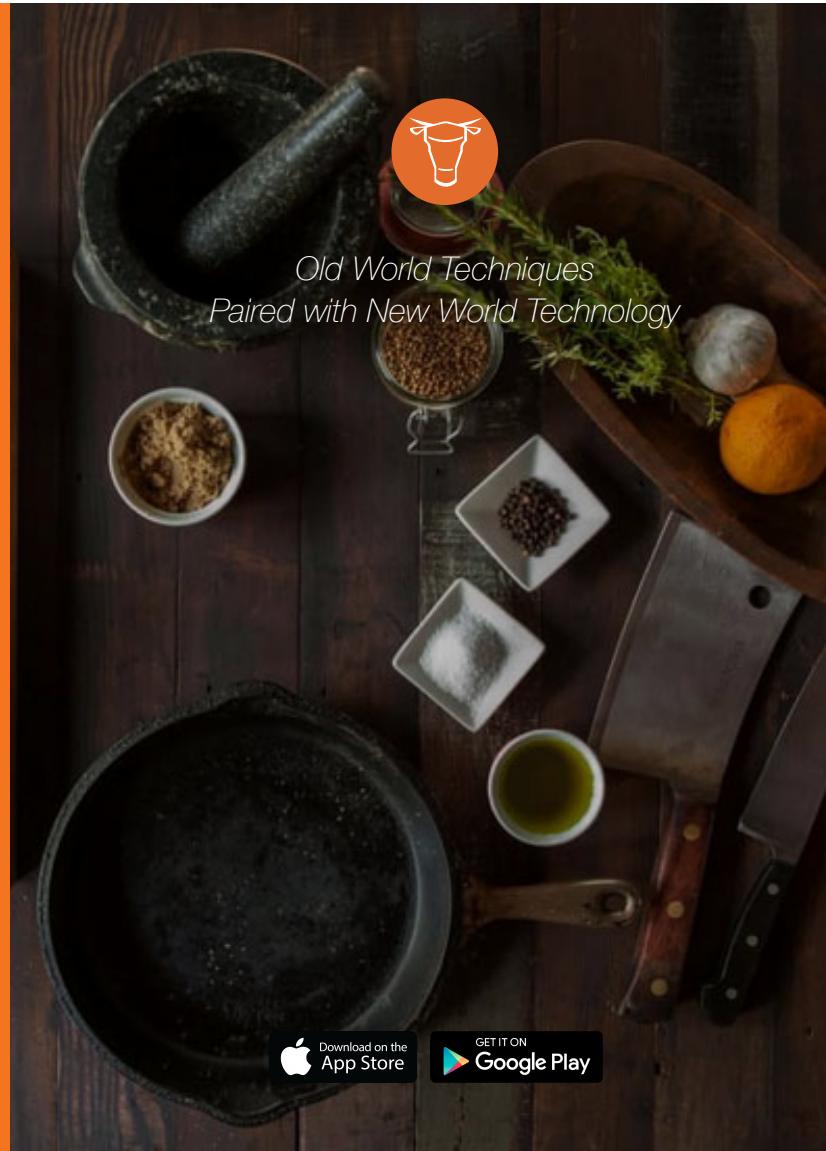
Steak Locker introduces the SL150, the world's first smart commercial Dry Aging Fridge developed for the professional Chef, Restaurateur, Butcher, Farmer, Artisan food supplier and the passionate Enthusiast. It will be the centre piece of your new profitable dry age steak program.

Smart Application

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 SL150

Prime Bone In Ribeye	\$10 per LBS
Dry Aging Loss	approx. 18%
Final Dry Aged Cost per LBS	\$12.80 w/Steak Locker
La Frida Prime Bone in Ribeye	\$47.55 per LBS
Average Sub Primal 20 LBS	Pat La Frida; \$998.55
Average Sub Primal 25 LBS	Steak Locker; \$256
Steak Locker Payback	<40lbs - less than one capacity cycle





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)



There are limited options for safe dry aging steak...the other option is Steak Locker, and this one is for serious dry-aged steak lovers only.

A monitor in the fridge pairs with your smartphone and gives you alerts any time the temperature or humidity reaches dangerous levels. This is a feature that would have saved me several hundred dollars' worth of prime rib a couple of years ago when my aging fridge shut off over the weekend during a power outage.....

Kenji López-Alt
Managing Culinary Director, SeriousEats.com



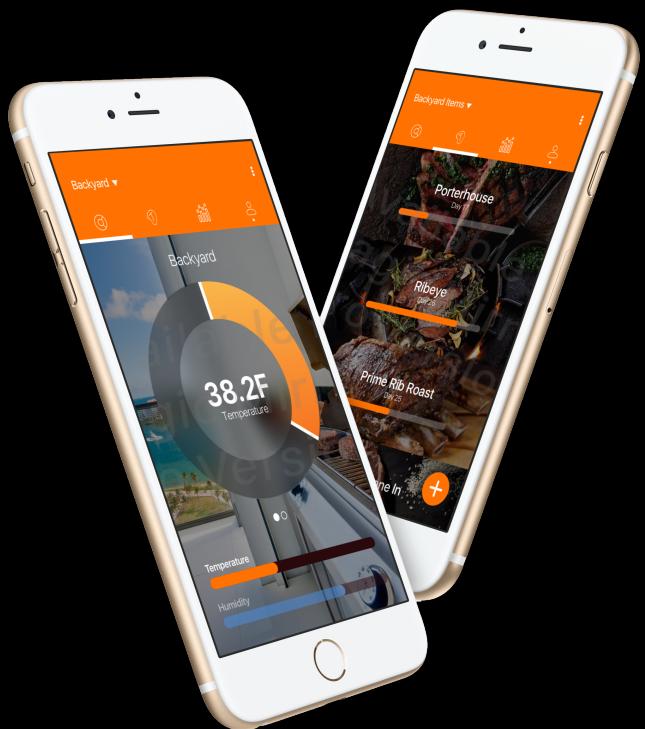


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GIZMODO Los Angeles Times YAHOO!

EATER  DIGITAL TRENDS The San Diego Union-Tribune

THE WALL STREET JOURNAL The New York Times



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STEAK LOCKER



SL150



SL520