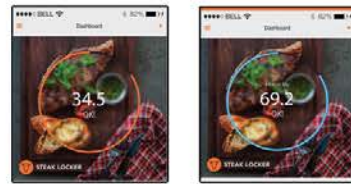


DRY AGE SIMPLIFIED



What is Dry Age?

This environment will allow the natural enzymes to work on the muscle tissues and permits the cuts to slowly dehydrate. This concentrates the meat flavor and changes the texture, flavor and tenderness.

Flavor Development:



For subtle hints of nuttiness:
dry age between 14 - 21 days



For slight mushroom & umami flavors:
dry age between 28 - 35 days



For bold blue cheese notes:
dry age between 45 - 75 days

Four Steps to Amazing Steaks

1

PLACE PRIMAL

Simply place your favorite sub-primal cut of beef into your Steak Locker.

3

SEAR

Once the desired flavors have developed. Remove the aged outer layer, portion into steaks and grill.

2

MONITOR

With our Smart App, just set the number of days and it will monitor temperature and humidity.

4

SERVE

Plate these melt in your mouth steaks with favorite sides and enjoy.

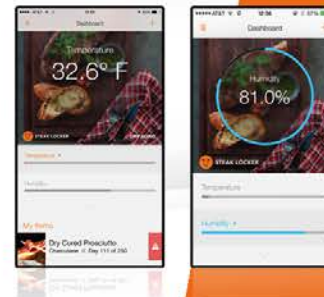


STEAK LOCKER

The Art of Dry Aged Steak



USER MANUAL

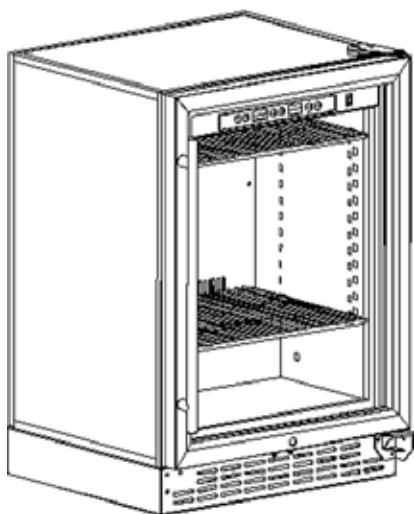


- Enhanced Flavor
- Tenderized Meat
- Charcuterie Functionality
- Fan Forced Air-Flow
- Germicidal UV Light
- Smart App Controlled
- Temperature & Humidity
- Patented Technology

www.steaklocker.com



INSTRUCTION MANUAL FOR STEAK LOCKER



Foreword

This Instruction Manual is the universal-purpose version for the models of steak locker manufactured by our company. The appearance of the units that you purchase might be slightly different from the Manual, but it does not affect your proper operations and usage.

Please read carefully the sections corresponding to the specific model you choose, and keep the manual properly so as to facilitate your reference at later time.



MODEL
SL-103

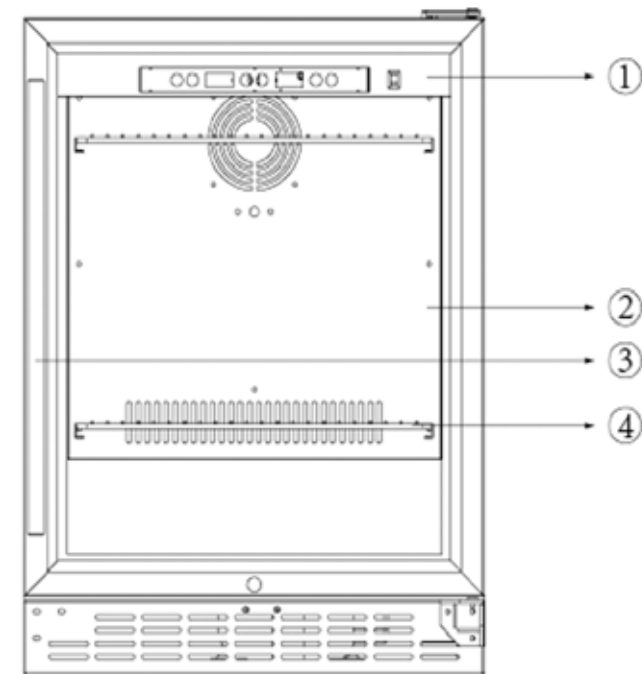




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CONSTRUCTION OF STEAK LOCKER

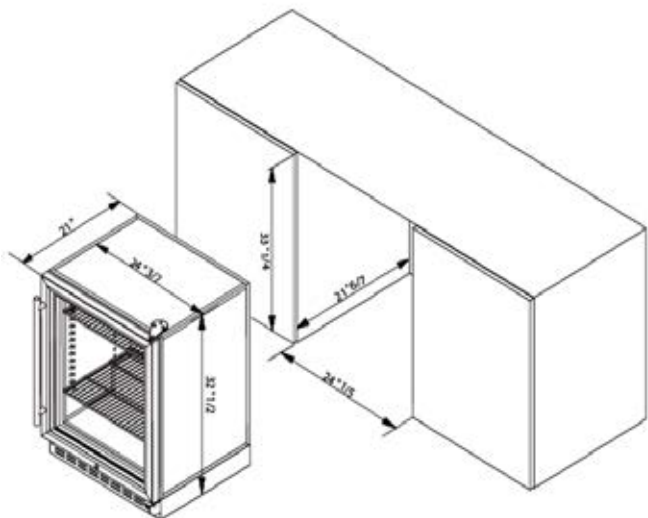


- (1) Control Panel and Temperature Setting
- (2) Glass Door
- (3) Door Handle
- (4) Storage Shelf





(595mm Width Installation Drawing)



IMPORANT SAFETY INSRUCTION

You must always observe basic precautions when using the unit, including:

- (1) Only use your machine for intended purposes, as described in this guide.
- (2) Never unplug it by pulling out the power cord, grip the plug firmly and pull straight out to remove from wall socket.
- (3) Immediately repair or replace any worn or damaged cord, never use a cord that is split or which shows signs of wear along its length or on its ends.
- (4) Do not allow children to climb on, sit on or stand on it, nor hang from its shelves. They could damage the cabinet.
- (5) Do not use an extension cord.

(6) This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

(7) Children should be supervised to ensure that they do not play with the appliance.

(8) **Warning:** Before you throw away your used refrigerator or freezer:

A. Take off the doors

B. Leave the shelves in place so that children may not easily climb inside.

(9) **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

(10) **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

(11) **WARNING:** Do not damage the refrigerant circuit.

(12) **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended.

POWER SUPPLY CONNECTION

(1) This Steak locker requires a standard 115VAC, 60HZ electrical outlet.

(2) Standard socket with earth connection (12~16A, 115V~)

(3) The appliance should always be plugged into its own individual electrical outlet which has a voltage rating that matches the rating label on the appliance. This provides the best performance and also prevent overloading house wiring circuit that could cause a fire hazard from overheated. Never unplug the appliance by pulling the power the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.

INSTALLATION

(1) Make sure when you unpack it there is no defect in its external appearance when you receive the wine cabinet.

(2) Open the door and check to see that the inside is complete(walls, shelves, hinges, control panel, etc.)





(3) Move your unit to the final place if there is no problem with it after checking. Observe the following when placed:

A. Allow at least 5 cm between the back and sides of the machine; and leave a minimum space of 8cm between the back cabinet and the wall.

B. Place your machine on a floor that is strong enough to support it when it is fully loaded. Adjust the four underneath the cabinet so that your cabinet is level..

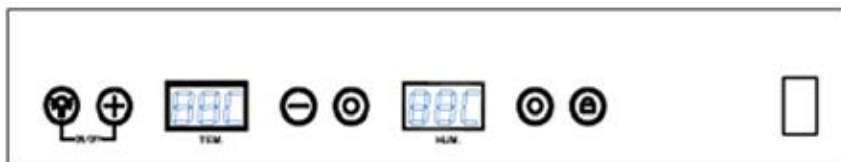
(4) Locate the steak locker away from direct sunlight and sources of heat and high humidity areas, such as laundry room and bathroom, etc.

(5) Do not tilt the cabinet at an angle of more than 45° when moving it. Allow a minimum 10 minutes' interval between transit and re-starting.

(6) Make sure the ventilation is free if you wish to install your cabinet into a workable, otherwise, it will reduce the effect of usage.

Temperature Setting

The temperature setting



5.1. The display on the left is for temperature, right display is for humidity.

5.2. The temperature setting is from 1 ~18 .

Customers can set the temperature according to own requirement.

5.3. Control panel introduction

Press this can change between Fahrenheit and celsius.

TEM. Temperature display

This is for germicidal light control button.

HUM. Humidity display

Press one time, the temperature increase 1 degree.

Control the ON/OFF of LED light

Press one time, the temperature decrease 1 degree.

Press this can unlock the panel.

5.4. Tips of temperature display malfunction:

In order to prevent the machine from abnormality, following are some tips for you to maintain:

E1: upper sensor short circuit

E2: upper sensor open circuit

5.5. The control of cooling system

The compressor will stop working when the cooling system in the cabinet reaches the presetting temperature, and re-start working until the desired temperature is achieved. Allow a minimum 5 minutes' interval before re-starting.

CHANGE THE POSITION OF THE SHELF

Read the following carefully if change the position of shelf: To move a sliding shelf, first remove all bottles, then move the sliding shelf by sliding guides from walls, while making sure not to mix up the right and left guides. Installation diagram of sliding shelf:

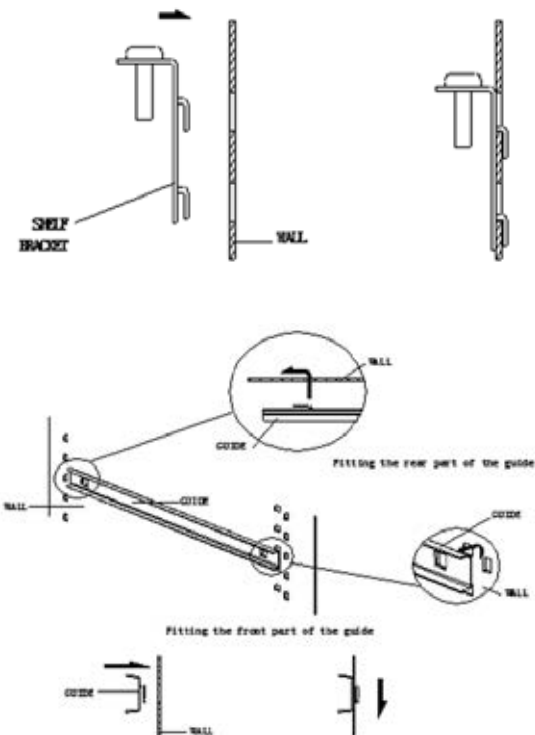
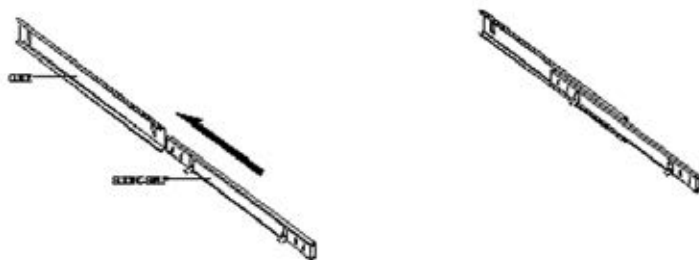


Diagram of fixed and sliding shelf:





Refit the sliding shelf as shown below:



ROUTINE MAINTINENCE

Your cabinet is easy to operate and has proven its reliability; it will provide long-lasting satisfaction if you follow the simple maintenance and cleaning operations listed below:

- Replace the activated charcoal filter in the upper ventilation hole of the cabinet half a year (Your dealer keeps this accessory in stock).
- Remove the dust from the condenser (metal screen on the back of the cabinet) twice a year.
- Make sure the power cord is unplugged before cleaning the back of your cabinet or before moving it.
- Clean the inside of your cabinet thoroughly once a year, after unplugging and unloading it (use water and a mild cleaning product, then rinse carefully).

To assure that your cabinet provides long-lasting service, you should check it regularly and inform your dealer if you note anything unusual.

OPERATING PROBLEMS

8.1 Start-Up:

Compressor does not start even though the desired temperature is lower than the temperature in the room, do the following steps:

1. Check the wall socket by plugging in any type of electrical device,
2. Unplug the socket and contact your dealer if the compressor still not starts.

8.2 Dew on the surface of cabinet

The surface of cabinet especially the glass door will appear some frost if the cabinet is installed in a damp room. This is due to the moisture in the air coming into contact with the cabinet. Please wipe it away with dry cloth.

8.3 Liquid sound

1. The sound of compressor when starts or stops working.
2. The rattling noise may come from the flow of the refrigerant, which is normal.
3. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your machine.

8.4 Condensation formed inside the cabinet

If the machine is in the environment with high level of humidity or the door of your cabinet has been left open for a long period or opened frequently, wipe off the door and the cabinet walls and leave the door closed as long as possible.

User Name		Tel		Post Code	
Address					
Product Model		NO.			
Purchasing Date		Purchasing Store			
Maintenance Point		Seller Sealed			



Dry Age Historically

Dry Aging Meat is an old artesian process that dates back to the middle ages. It used to be the only way to preserve meat longer than a few days, was to cellar it, before it would spoil. Before refrigeration was introduced in the mid 1940 almost all meat was dry aged. Cellars and caves were popular choices as they generally were cool and kept a relatively steady humidity. Very similar to historic (and in some places still today) cheese making and charcuterie production.

For dry-aging, whole sides of beef or primal cuts are hung in constant airflow and kept at a temperature just above freezing and left to age for several weeks or even several months. Those cuts are usually the larger muscle cuts that should be on the bone and still have their natural fat cap intact. This environment will allow the natural enzymes working on the muscle tissues and permits the cuts to slowly dehydrate. This concentrates the meat flavor and changes the texture, flavor and tenderness. The benefit of this process is very tender meat with an intense flavor. The downside is that a certain weight loss occurs due to moisture loss, which decreases the yield and increases the cost per pound. Also, the surface of the meat usually needs to be trimmed away before the beef is portioned and sold, resulting in further loss of volume.

Dry-Aged Beef



**Wet Age
Beef**

v/s

**Dry Age
Beef**



Whether dry-aged or wet-aged beef is better has actually become quite a debate in certain foodie circles. Dry-aging has centuries of tradition on its side, while wet-aging has really only been viable since refrigeration became widespread in the 1950's. In general, all meat benefits from some amount of aging before being sold and consumed. In the days after harvesting, enzymes go to work on the muscle tissue, breaking it down and making it tender. The biggest difference between the two kinds of meat is in the flavor and tenderness. Dry-aged beef can be described as having a roasted, nutty flavor, while wet-aged beef can taste slightly metallic and lacks the same depth of flavor. Wet-aged meat is overwhelmingly used for general consumer consumption and generally not the highest grade. Whereas dry-age meat, is generally the highest grade as this process will make the higher grades of beef even much better. Naturally, the provenance, age, breed, grazing environment and other issues are also most important.

21 days

Subtle nuttiness

28 - 35 days

slight mushroom
& umami flavors

45 + days

bold blue
cheese notes

As beef ages, the enzymes present in the meat begin to break down the proteins into amino acids and fats, yielding a rich and savory flavor. The longer it ages, the more intense and complex the flavors become, ranging from a subtle nuttiness to bold blue cheese notes.

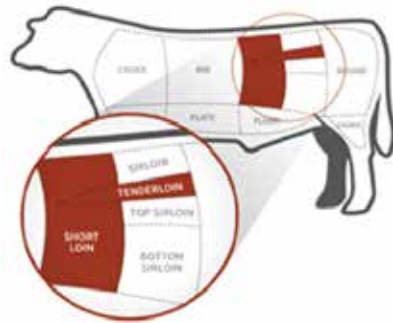




Flavor & Texture of Dry Aged Beef

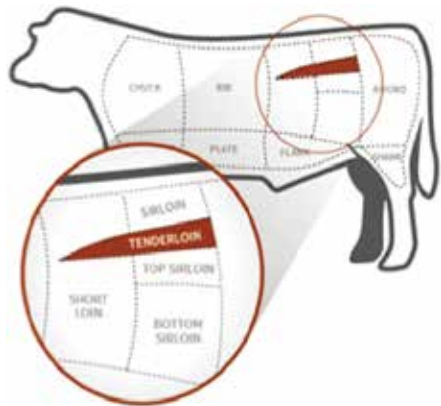
Beef Porterhouse is cut from a primal cut called the short loin. This primal cut is located just after the rib primal and is one of the most well known parts of the animal. The porterhouse steak is from the portion of the short loin that is closest to the sirloin section. The North American Meat Processors (NAMP) Meat Buyers Guide defines the porterhouse as having a tenderloin that measures at least 1.25 inches in width parallel to the backbone of the steak (the "T" portion of the bone). The T-bone steak is what the rest of the steaks from the short loin are called. This name comes from the bone resembling a capital "T". This steak is highly prized in leading steakhouses because this porterhouse cut is comprised of the largest portions of a tenderloin and New York steak. There are many different stories of how this beautiful cut came to be named the Porterhouse. One story is that roadhouses in the early 1800's would advertise beef steaks served with a pint of porter. Another is that an establishment in Manhattan named "Porterhouse" started to serve large T-bone steaks. As they grew in popularity, the cut they served picked up the name Porterhouse. Regardless of the name's origin, everyone agrees that the porterhouse steak is one of a kind and great for grilling or broiling.

Beef Porterhouse - NAMP # 174



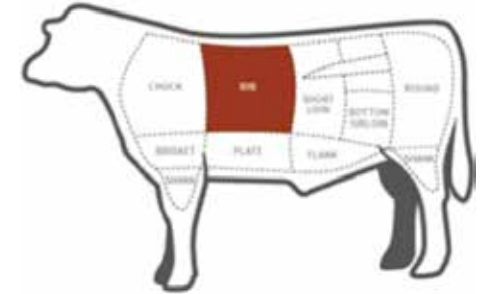
Beef Tenderloin - NAMP # 189

Beef Filet, or Tenderloin. This is a muscle in the loin primal and is in two different sub-primals, the short loin and sirloin, creating its unique oblong shape. This muscle is not used by the animal much thus resulting in the tenderloin being the most tender cut in the animal. Flavor in beef is derived from how much a muscle is used and because of the lack of use, the tenderloin has a very subtle beef flavor. Because it is such a lean steak, the tenderloin is best cooked no more than medium-rare. You should use this cut in its "full" format. It should have a fat layer around most of the loin lessening toward the tip end of the loin. Do not cut away the fat as it protects the tenderloin. This cut does not have a bone attached to it so it will shrink a little more intensively than a sub primal cut which contains a bone.



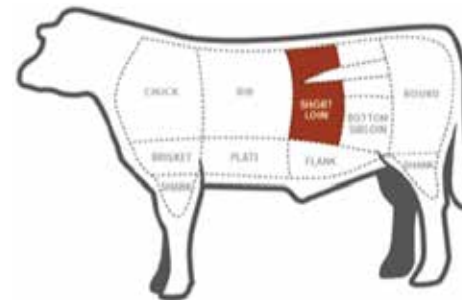
Beef Rib, Oven Prepared Bone In - NAMP # 107

This cut, Bone-in Ribeye is found in the primal section known as the rib. The rib primal is located from rib six through twelve right behind the chuck section. Frenching is a technique where the butcher trims the meat to expose the rib bone, showing off its unique cut. This cut is one of the most well known cuts, primarily from the popularity of the bone-in rib roast, also known as prime rib. This section of the animal is known for its marbling, flavor and tenderness. This primal section has an abundance of all three of these characteristics. The bone-in ribeye steak is also referred to as, Ribeye steak, Cowboy steak, Spencer steak, Prime Rib steak or Saratoga Steak. The Cowboy steak is generally used to describe the Bone-in Rib Steak where the rib bone has been frenched down to the eye of the steak. At least once in your life you should have a bone-in rib steak grilled to medium-rare, lightly seasoned and savor the juicy, melt-in-your mouth, true beef flavor of this gorgeous steak imparts.



Beef Loin, Strip Loin Bone In - NAMP # 175

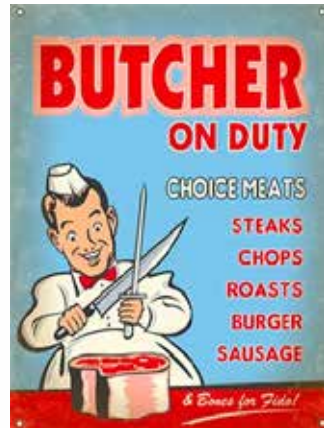
We suggest Natural Angus or Prime for this sub primal. Choice is also a good alternative but slightly less marbled than Prime. The strip loin comes from the loin primal in the animal. It is the long narrow piece on a T-bone or porterhouse steak. This cut has many aliases, New York steak, Kansas City steak, Boneless Club steak or Ambassador steak to name a few. This steak generally has a fair amount of marbling (tiny flecks of fat interlaced in the muscle) which gives the cut a good flavor profile and tenderness. In the 1800's the famed Delmonico's Restaurant in New York City featured a steak that is thought to be the precursor to the boneless strip loin steak and it picked up the name of Delmonico. This cut has also been linked to a boneless rib-eye steak so it is believed that the original Delmonico was cut from the portion of the strip loin closest to the rib. Because the restaurant was located in New York City it is thought that this is how the cut picked up the name of New York steak.





Where to buy sub primal cuts: USA ONLY

<http://lindyandgrundy.com>
<http://thelocalbutchershop.com>
www.avedanos.com
www.harveysgussmeat.com
www.oliviersbutchery.com
www.huntingtonmeats.com
<http://www.oliviersbutchery.com>
<http://www.nimanranch.com>
<http://www.belcampomeatco.com>
<http://www.estanciabeef.com>
<http://www.crystalrivermeats.com>
<https://craftbutchery.com>
<http://www.pinestreetmarket.com>
<http://thebutcherandlarder.com>
www.publicanqualitymeats.com
www.gepperthsmarket.webs.com
<http://www.allenbrothers.com>
www.smokinggoose.com
www.porterandnyork.com
<http://www.goosethemarket.com>
<http://www.kansascitysteaks.com>
<http://www.creekstonefarms.com>
<http://www.dartagnan.com>
<http://the-meathook.com>
<http://www.ishers.com>
www.dicksonsfarmstand.com
www.espositomeatmarket.com
<http://www.nycotto.com>
www.japanpremiambeef.jimdo.com
www.schallerweber.com
www.vincentmeatmarket.com
<http://www.thecannibalnyc.com>
<http://www.heritagefoodsusa.com>
www.savenorsmarket.com/web
<http://www.lacensebeef.com>
<http://www.lafrieda.com>



<http://www.greensburymarket.com>
<http://www.lobels.com>
www.gartnersmeats.com
<http://chopbutchery.com>
<http://www.olympicprovisions.com>
<http://martysmarket.com>
www.prbutcher.com
www.revivalmarket.com
www.saltandtime.com
www.caputosdeli.com
www.theorganicbutcher.com
<http://belmontbutchery.com>
<http://www.blackrivermeat.com>
www.swinerymeats.com
www.billthebutcher.com
<http://www.debragga.com>
<https://www.aglocal.com>
<http://www.grassfedbeef.org>
<http://www.eabradys.com>

Preparation to dry age sub primals:

- 1 First: Make friends with your best butcher or meat source and order a cut as described earlier. Ensure it is "Bone In" and a Prime or Choice sub primal.
- 2 Second: Unpack the beef and pat it dry with paper towels. Do not trim. (You may wrap the cut loosely in a triple layer of cheesecloth – it is a little cleaner but a lot more labor intensive as you have to change the cloth every week). Set it on the Steak Locker rack with all sides exposed to the forced air flow. Ensure the UV (Germicidal Light) is always on while the meat is in the Steak Locker.
- 3 Third: Let the cut rest for at least 28 days or up to 75 day; the longer the beef ages, the tastier it gets.
- 4 Fourth: When ready to portion out a steak and not the entire cut, use a sharp knife and cut off a 2.5 inch steak along the bone. Shave off and discard the hard, dried outer layer of the meat. Cut away any dried areas of fat, but leave behind as much of the good fat as possible. You are now ready to grill (cook) your dry aged steak. You can place the remainder of the primal cut back into the Steak Locker for additional dry aging time. Alternatively, if you do not desire additional dry aging time, cut the entire sub primal into steaks and freeze them individually. We recommend using vacuum sealed machine and bags to prevent freezer burn.

Loss due to the dry aged process: As your sub primal cut is dry aging, slowly dehydrating and losing water, it concentrates the flavor but also loses about 15-25% of its starting weight. This is predominantly the reason that this type of high quality product costs at least 70% more than the non-dry aged product. However, it will reward you with the most tender and truly naturally flavorful beef.

Preparation to cook dry aged steaks:

Depending on your choice of cut and due to the nature of the dry aging process, it is almost always preferred to cut at least 1.5 inch thick steaks.

How to cook the best steak Once you are ready to cook your steak, ensure that the meat is dry and fully trimmed of all hard dried out layers as well as any dark areas from the dry aging process. Your dry aged steak will cook in about half the time compared to a non-dry aged steak, mainly due to the reduced moisture within the muscle of the steak. Also, we have found that electronic and analog thermometers can be unreliable. As most things delicate, one gets better with practice. It is best to always undercook dry aged steaks and then, if desired, have additional cooking time. You can never un-cook a steak but always have the opportunity to add more cooking time.

ENJOY!





Steak Locker – Quick Setup Guide SL103US/EU Systems

TERMINOLOGY

Please read these instructions before starting installation

Steak Locker Control Panel, your fridge digital front panel used for setting temperature and light controls
Germicidal UV Light, the UV bacterial light

Steak Locker Handle Bar, the brushed aluminum handle bar for your Steak Locker

WIFI, your home internet WIFI connection which has to be using a 2.4 GHz frequency (not 5 GHz) and your wireless router is 802.11n standard or 802.11b/g.

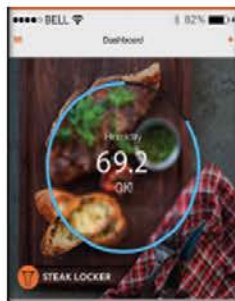
Blink Up, we use this to describe the process of connecting your Steak Locker controller to your home WIFI
Smartphone, describes either your Android or Apple iPhone

Cloud Server, describes the service used to connect between your phone and our server in the cloud

Electric Imp, describes the WIFI chip technology used to facilitate the Blink Up

Smart App, the Steak Locker App – both Android and iPhone

Controller/Atomizer that will add moisture when required



STEP -1 FRONT PANEL

Please follow these instructions exactly when installing Steak Locker

Please ensure that your Steak Locker is plugged into a dedicated 15 amp circuit.

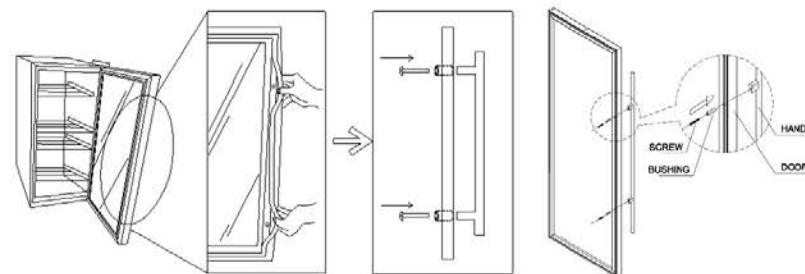
After unpacking and plugging in your Steak Locker, leave it running for at least 4-6 hours to ensure the Freon will distribute evenly

Steak Locker Control Panel, your fridge digital front panel used for setting temperature and light controls. Steak Locker will show the standard setting (EU Celsius). Use the toggle function to change the setting to Fahrenheit

Toggle function - Fahrenheit to Celsius. To change the temperature from Celsius to Fahrenheit, press the Lock sign (the button with a lock on it - the furthest right) for 5 seconds until you hear it beep. Then press both the Lock and O button next to it simultaneously for 5 seconds. This will change the setting. The lock functions lock the fridges setting in place until you un-lock it again by pressing the lock for 5 seconds.

The germicidal light is operated with the toggle switch at the far right of the panel. The blue UV light is operated with the bulb button furthest to the left on the panel. Please ensure the germicidal light is always on when dry aging steaks inside the Steak Locker.

STEP-2 HANDLE BAR





How to re-position Steak Locker shelves

Handle Bar Installation. The handle bar is attached by wire to the second shelf

Remove the handle bar from the shelf and unpack

Peel back gently the black rubber gasket on the top and bottom where the screw is located. Please peel gently as the gasket may come out of the groove when pulled to firmly.

Place the handle bar over the top screw emerging on the front of the door and tighten it gently with a phillips head screw driver.

Repeat the procedure for the bottom screw location

DO NOT OVER TIGHTEN THE SCREWS.

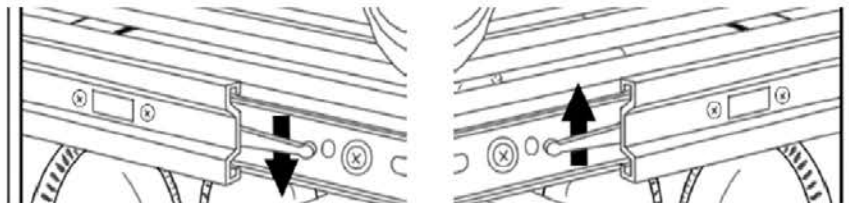
Steak Locker's food grade chrome shelves can be re-positioned by following the steps below.

On the illustration below, find the small thin release levers inside the runners that are on the inside of the roller bracket. You can push the levers up and take the shelf brackets off one at a time. They will slide right off the chrome runners when you hold the release levers continuously.

At the front of the shelf push up to release the front hooks about an inch then just pull towards you to release the back hooks.

Slide shelf and side brackets all out together

Reverse the process for inserting in new position. Please be careful not to scratch the embossed aluminum envelope.



STEP -3 ATOMIZER/CONTROLLER

Your Steak Locker is controlled by the included Atomizer/Controller.

Note: You will see a blinking amber light only the first time you connect your Atomizer/Controller.

1. Plug the Atomizer/Controller into your Steak using the 6V cable located on the bottom right of your Steak Locker.
2. Once connected you will see a blinking amber light indicating the unit is ready to be synced.
3. Follow the on screen instructions on the Steak Locker mobile application to sync your Steak Locker to the Atomizer/Controller.

Note: When the Atomizer/Controller has been synced it will blink green and then no longer blink.

Open up the top of the atomizer and fill no more than 200 ml of **DISTILLED WATER ONLY** into it. Then place it on the bottom of the Steak Locker.

Note: The Atomizer is controlled entirely by the Controller.

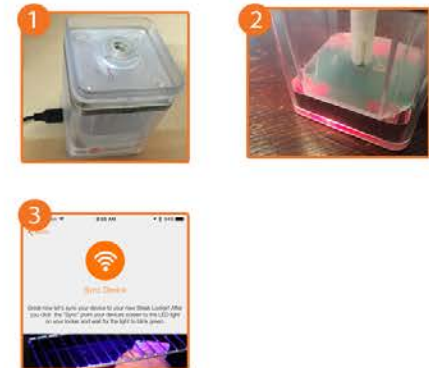
To test its operating ability, just plug the USB plug into your computer (after filling it with 200ml distilled water) and it will run once.

We have designed the Atomizer to only receive commands from the Controller.

When the humidity level in the Steak Locker falls below 55%, the atomizer will then activate and add moisture to the envelope for 10 seconds and you may notice some blinking lights.

It will recalculate the humidity levels every minute and the algorithm will decide on the trend in dew levels to add further moisture or remain off if enough moisture has been added.

We also programmed the controller to check on water levels and diagnostics once every 24 hours to ensure proper working conditions are present.





STEP-4 BLINK UP - SYNC

Download the Steak Locker App from Apple or Google Play

Follow the instructions on the APP

Select the network your Atomizer/Controller should communicate with. Enter the password and press NEXT

If everything is correct, press SYNC on the device screen, move the screen of your phone over the LED-Open sensor light that is exposed on the top of the BBC. The SYNC screen will turn black and automatically should sync the Atomizer/Controller through your WIFI to the Steak Locker Cloud Services.

Syncing takes about 15 seconds to finish

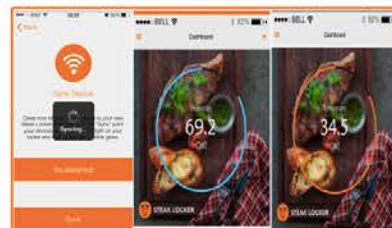
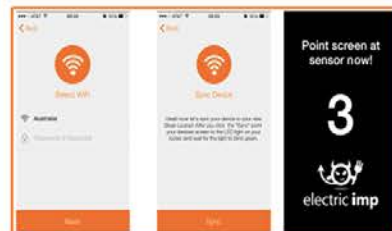
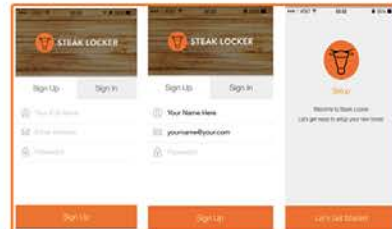
LED should now turn GREEN

Solid green means that your Atomizer/Controller is receiving the firmware. When GREEN turns off, the Atomizer/Controller is running normally and will upload temperature and humidity measurements to the Steak Locker vCloud service on a regular basis.

The first measurements should now appear on your Steak Locker APP

You should now have your measurement on your Steak Locker APP similar to the picture adjacent.

Please be aware that it will take the sensor at least 4-6 hours to calibrate itself and therefore the data on your Steak Locker APP will vary and at times appear irrational. Be patient as this is a very important validation and calibration period to be as accurate as possible.



STEP -5 TROUBLESHOOTING

Troubleshooting for the Steak Locker Smart Phone Application

IF:

- The LED does not issue any blinks of any color when plugged in — even for very short amount of time.
Correction: Make sure that the refrigerator is plugged in
- The LED blinks amber, receives the complete Sync from the phone but the LED continues to blink red afterwards.
Correction; Make sure that you have the correct password and make sure that you are on a 2.4 GHZ wifi (5 GHZ wifi not supportef)
- If you have previously set up the Atomizer/Controller on the same wifi but need to change to a new Steak Locker account, configure the Steak Locker app with the new ID, pull the power on the datalogger and plug back in, send the Sync to the Atomizer/Controller, but you are not getting temperature and humidity to your phone application
Correction: The Atomizer/Controller Sync was too fast and sent measurements to the old ID. Unplug Power to your will router. Leave unpowered. Now try to send the Mink to the datalogger. Then plug the wifi router back in, power cycle the Atomizer/Controller, and the LED should turn green and data should show up in the application.
- Mist is not present in the top of the Atomizer/Controller
Correction: The mister is missing the white foam straw that brings water to the top or the top is not seated correctly. Rotate the too until it fits correctly on the water reservoir.

If you have any issues with the Atomizer/Controller or the procedures for this application please email us with your questions

— support@steaklocker.com.

Non-Sync Issue

You are welcome to call us also at 619-363-2830

Sometimes the controller does not blink amber. In this case, residual memory is blocking the wifi. Please follow these steps.

Go to Apple and download the ELECTRIC IMP app, same for Google Play

log in – steak_locker, Password – steaklocker

Once logged in, unplug your Atomizer/Controller for 15 sec. and reconnect the 12V power cord.

Press clear wireless configuration





STEP-6 SMART APP

Smart Application Operating Instructions

Once your SYNC or Blink Up has been successful, the following screen will appear.

You are now able to toggle (touch) the bar identified by Temperature and Humidity.

Do not be alarmed by the higher temperatures initially, your Steak Locker is designed to calibrate itself. This can take up to 6 hours dependant on your location, latent humidity and elevation.

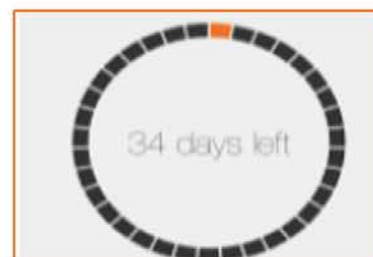
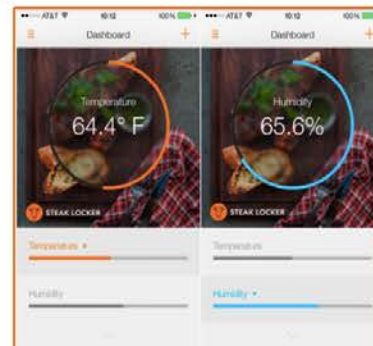
Once your ready to dry age, simply touch the ADD TO MY LOCKER or the PLUS + symbol on the top right of the dashboard. To delete an item, just move the item left and delete.

This app is very intuitive and self explanatory. Just follow the instructions on the app. We suggest, when asked for a "nickname", to use the date when first you put the meat inside the Steak Locker. This will always give you an accurate start date. It never expires, whereas the visual dry aging circle will complete its time allocation.

Your Steak Locker APP also includes a series of instructional and informative videos that will highlight the process, safety, butchery and overall culinary skills around the dry age steak environment.

In many cases, it will show you butchers and markets where you may purchase the sub primal cuts of beef and will help with simple tutorials.

We are updating informative videos from Steak Locker and elsewhere on a weekly basis. The one below is from Cumbreas Butcher Markets.



Smart Application Operating Instructions

