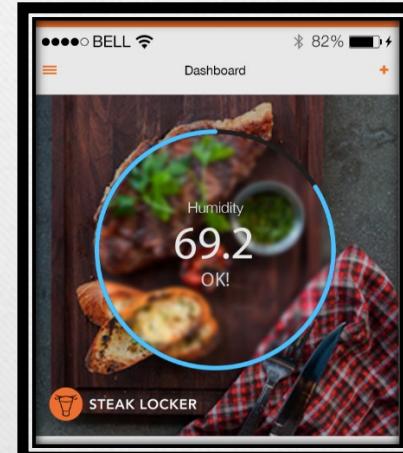




STEAK LOCKER

The art of dry-aging steak



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
- Steak Locker Atomizer that will add moisture when required



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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.

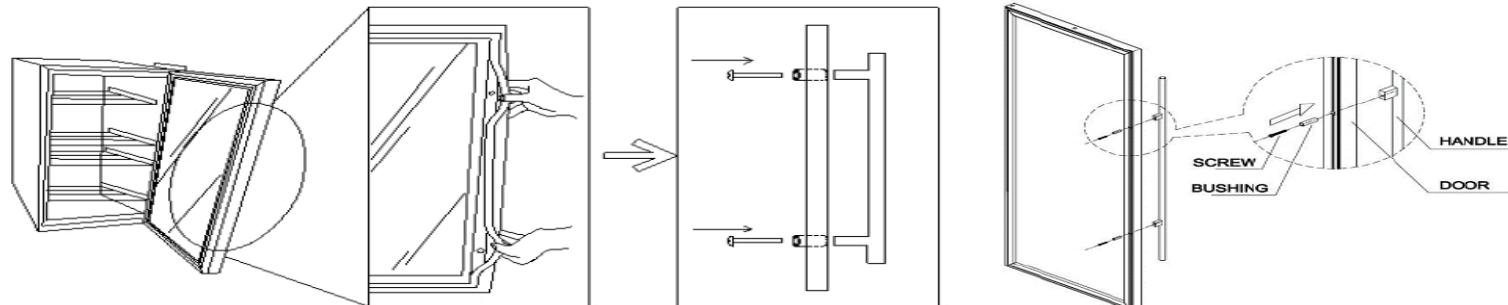


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Step 2- Handle Bar

Please follow these instructions exactly when installing Steak Locker



- 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.**



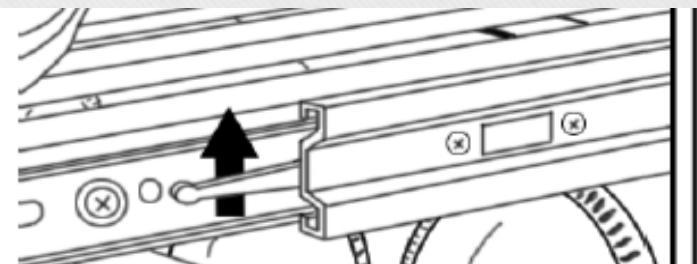
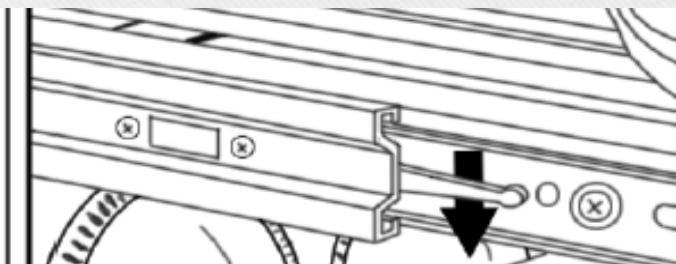
STEAK LOCKER

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Step 2 Continued

How to re-position Steak Locker shelves

- 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.



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Step 3 - Controller & Atomizer

Please follow these instructions exactly when installing Steak Locker

- Your Steak Locker is controlled by the Black Box Controller (BBC). The Atomizer will not blink and is responding only to the BBC
- Connect the BBC to the 6 V connector in the bottom left inside the Steak Locker. Ensure the power cord is connected through the small clip on cable leading into the housing of the Steak Locker.
- Once connected, the BBC top LED should light up in an amber color.
- Unpack the Atomizer from its box and follow its assembly instruction.
- 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.
- Use the provided USB cable to connect the atomizer with the small end and into the BBC with the larger end..



STEAK LOCKER

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Step 3 - Continued

The Atomizer Explained

- The Atomizer is controlled entirely by the BBC.
- To test its operating ability, just plug the USB plug into your computer (after filling it with 200ml distilled water) and it will run uninterrupted.
- We have designed the Atomizer to only receive commands from the BBC.
- 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.
- 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.



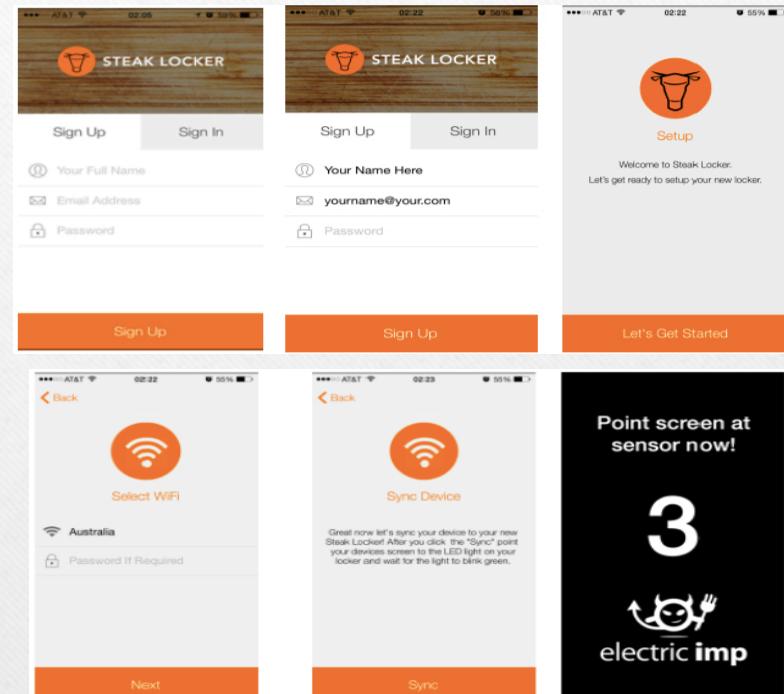
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Step 4 – Blink Up - Sync

Please follow these instructions exactly when installing Steak Locker

- Download the Steak Locker App from Apple or Google Play
- Follow the instructions on the APP
- Select the network your BBC 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 BBC 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 BBC is receiving the firm ware. When GREEN turns off, the BBC is running normally and will upload temperature and humidity measurements to the Steak Locker Cloud service on a regular basis.
- The first measurements should now appear on your Steak Locker APP



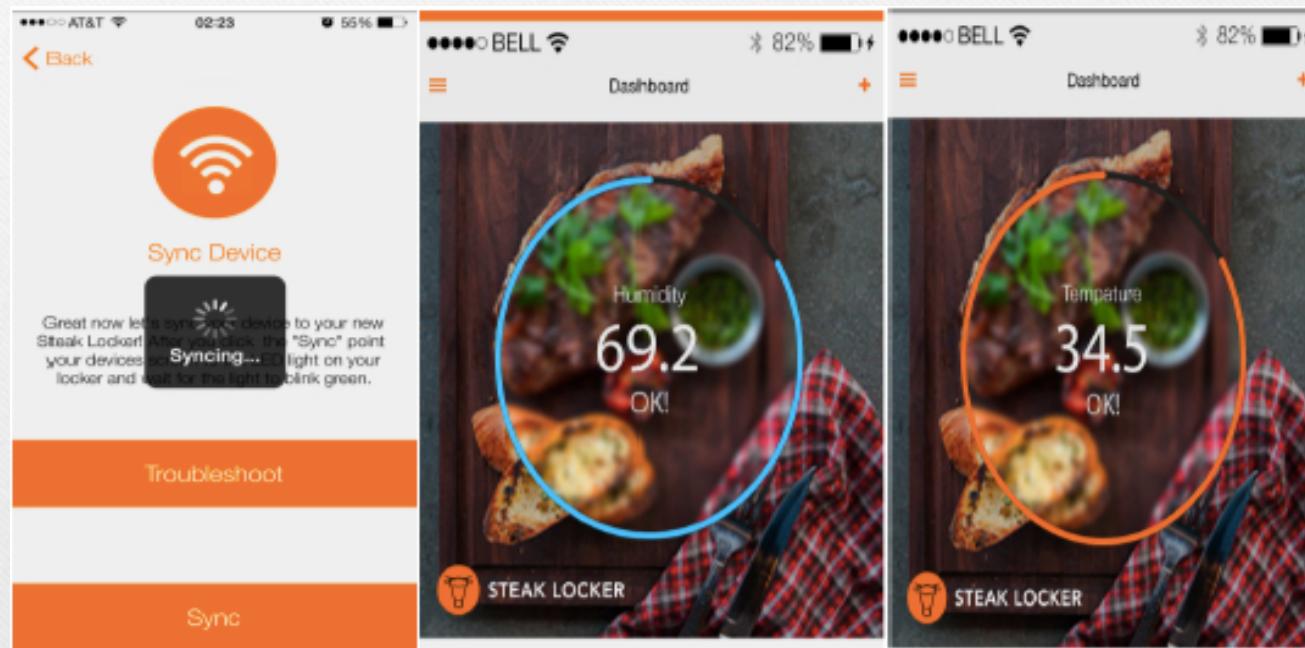
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Step 4 – Continued

Please follow these instructions exactly when installing Steak Locker

- 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.



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Step 5 Troubleshooting

Please follow these instructions exactly when installing Steak Locker

Troubleshooting for the Steak Locker Smart Phone Application

IF:

- a) 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
- b) 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 supported)
- c) If you have previously set up the BBC 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 BBC, but you are not getting temperature and humidity to your phone application
Correction: The BBC Sync was too fast and sent measurements to the old ID. Unplug power to your wifi router. Leave unpowered. Now try to send the Blink to the datalogger. Then plug the wifi router back in, power cycle the BBC and the LED should turn green and data should show up in the application.
- d) Mister is connected to the BBC, the LED in the bottom of the mister turns on, but mist is not present in the top
Correction: The mister is missing the white foam straw that brings water to the top or the top is not seated correctly. Rotate the top until it fits correctly on the water reservoir.

If you have any issues with the BBC or the procedures for this application please email us with your questions – info@steaklocker.com.

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



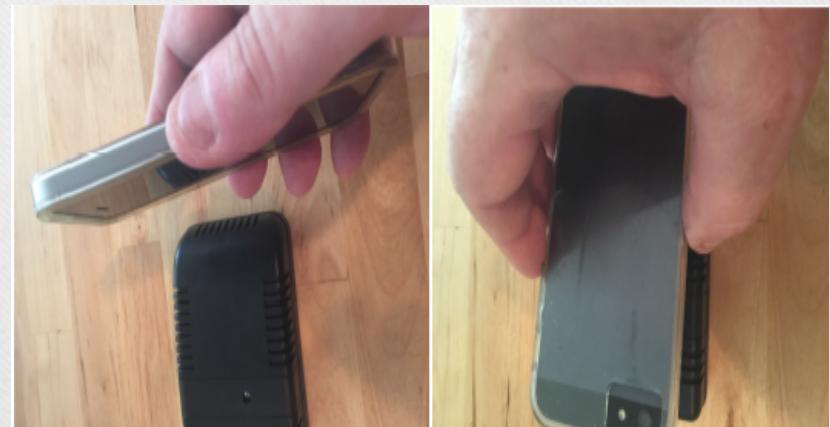
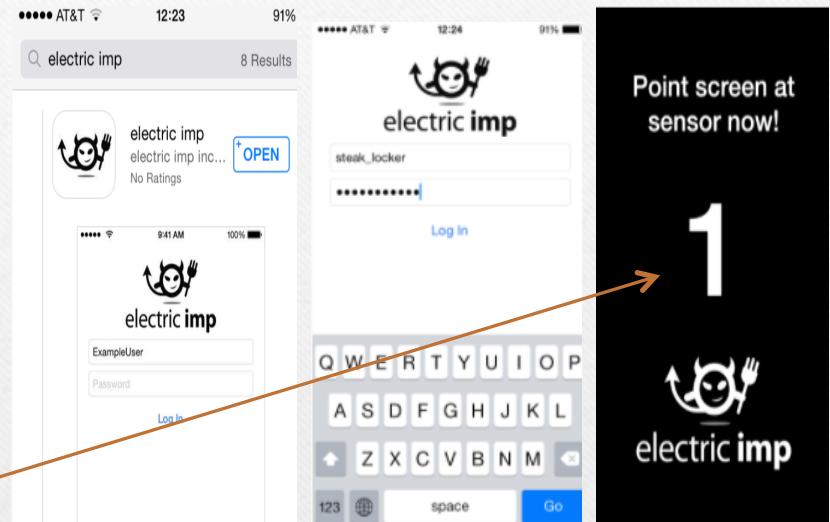
STEAK LOCKER

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Step 5 Continued

Non-Sync Issue

- 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 BBC for 15 sec. and reconnect the 12V power cord.
- Press clear wireless configuration on the Electric Imp app, the screen will turn black.
- Turn the face of your phone over the face of the (LED sensor area) of your BBC.
- It will bleep for 3 seconds and then blink over the BBC (this clears the current configuration). After the process finishes, unplug your BBC for 15 sec. and re connect. Your BBC should blink AMBER.
- Now re-sync the BBC with the Steak Locker app as before. Try a couple of times if not successful.

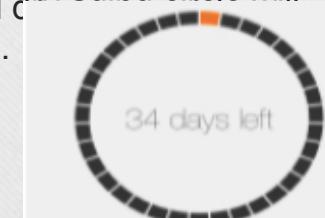


Step 6 - Smart APP

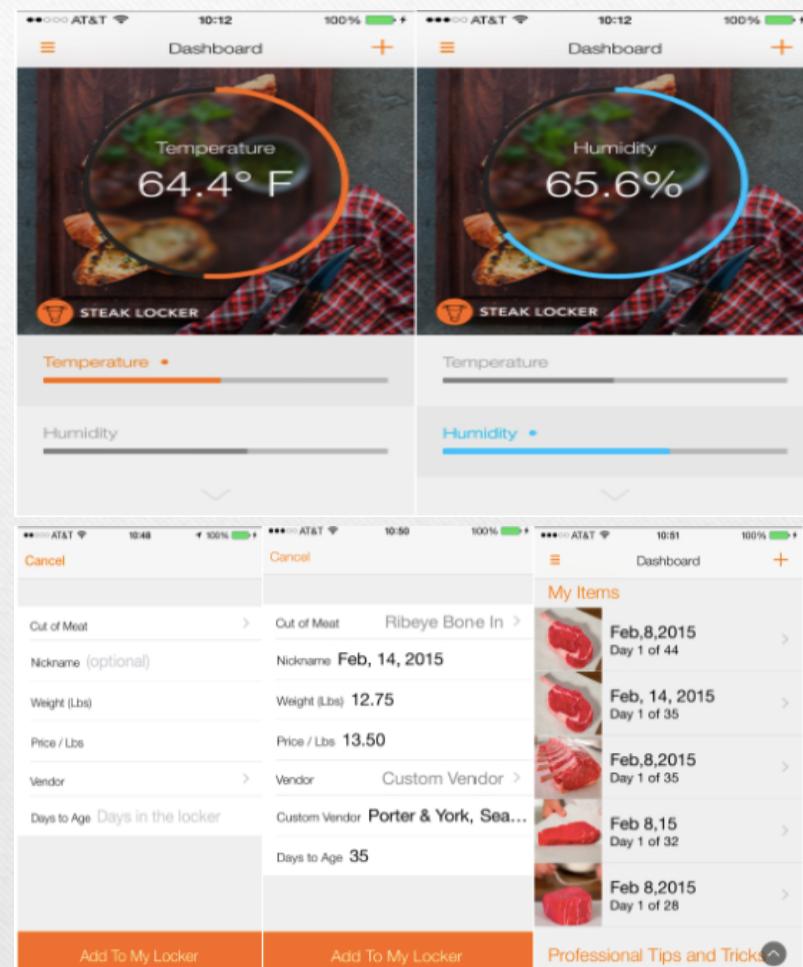
- Once your SYNC or Blink Up has been successful, the following screen will appear.
- You are now able to toggle (touch) the bar identified by Temperature and Humidity.
- Do not be alarmed by the higher temperatures initially, your Steak Locker is designed to calibrate itself . This can take up to 6 hours dependant on your location, latent humidity and elevation.
- Once you're 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 clock will complete its time allocation.



STEAK LOCKER



Smart Application Operating Instructions

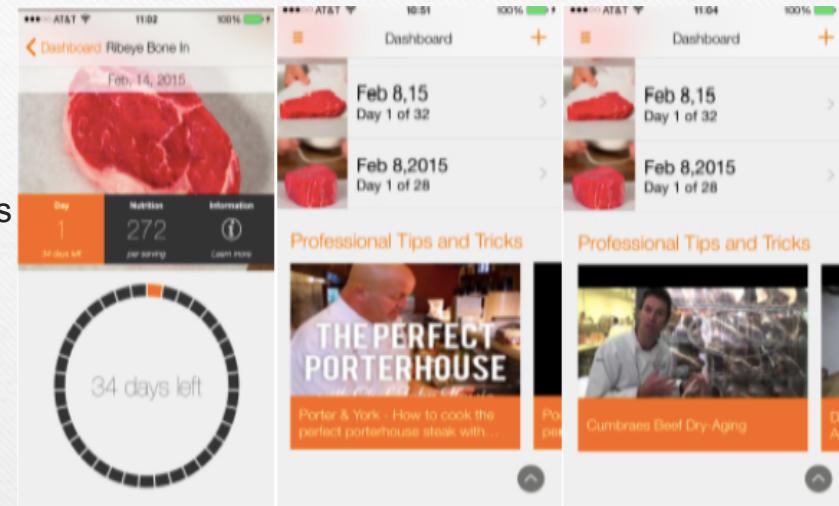


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Step 6 Continued

Smart Application Operating Instructions

- 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.



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