

Dry Ager & Thawing Refrigerators

Refrigerators

Bottom Mounted Condensing Unit

ED Series



Improves Meat Quality

Ages fresh meat in a controlled environment, giving it richer flavor, texture and aroma.



Lab Certified Safe

Tested and certified safe by Certified Laboratories Inc.



Temperature Regulation

Pre-set to the perfect Dry Aging temperature allowing meat to mature without spoilage.



Cross Air Circulation

Maintains proper airflow and temperature-humidity ratio to speed up aging process.



Anion-Ceramic Coating

Diffuses infrared rays for proper maturation and keeps interior sterilized and odor-free.



Fast Dry Aging

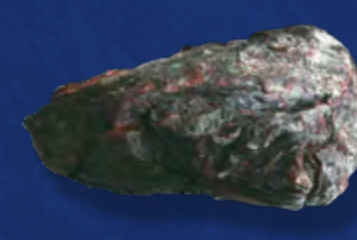
Matures meat in only 7 days vs. 20-30 days with other brands.



DAY 2



DAY 3



DAY 5



DAY 7