



DRY AGER & THAWING REFRIGERATORS

7 DAYS TO PERFECTLY AGED MEAT





WHAT IS **DRY AGING**?

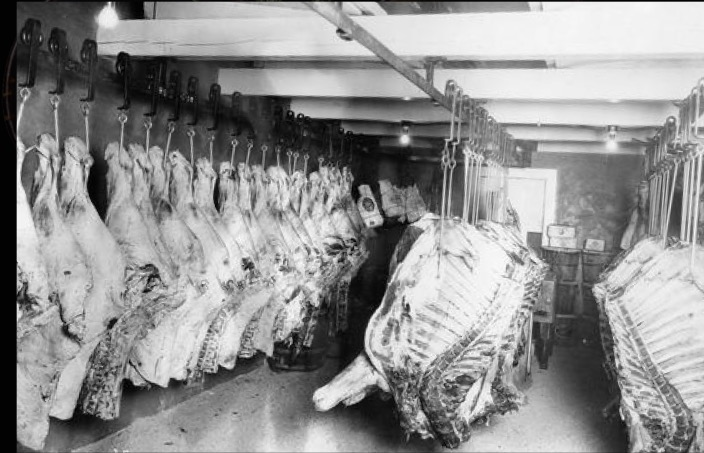
Dry Aging is the art of taking fresh meat and maturing it in a controlled environment, resulting in a noticeably richer, more intense flavor, texture and aroma.

A MASTER CRAFT

Dry Aging is a meticulous, centuries-old craft that requires:

- strict meat selection
- expert cutting
- perfect temperature
- perfect humidity
- sterile environment
- time and attention

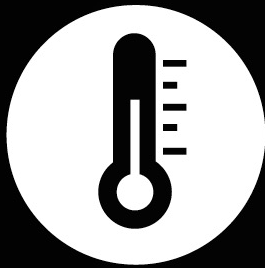
In the modern kitchen, this is not always possible.



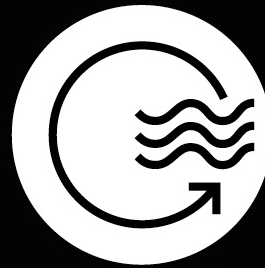
DRY AGING **THE EVEREST WAY**



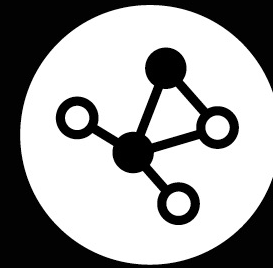
The Everest Dry Ager marries tradition with technology to create masterfully dry-aged meat in a fraction of the time, energy and cost that the original process requires. It's made possible by three synchronized systems:



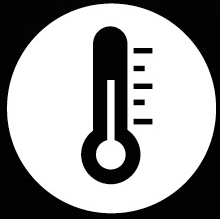
**TEMPERATURE
REGULATION**



**CROSS AIR
CIRCULATION**



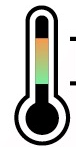
**ANION CERAMIC
FINISH**



TEMPERATURE REGULATION



The accurately tuned digital controller and thermal probe keep the cabinet temperature between 33° to 39° Fahrenheit, the perfect range to age meat without letting it spoil.



Temperature

33° to 39°



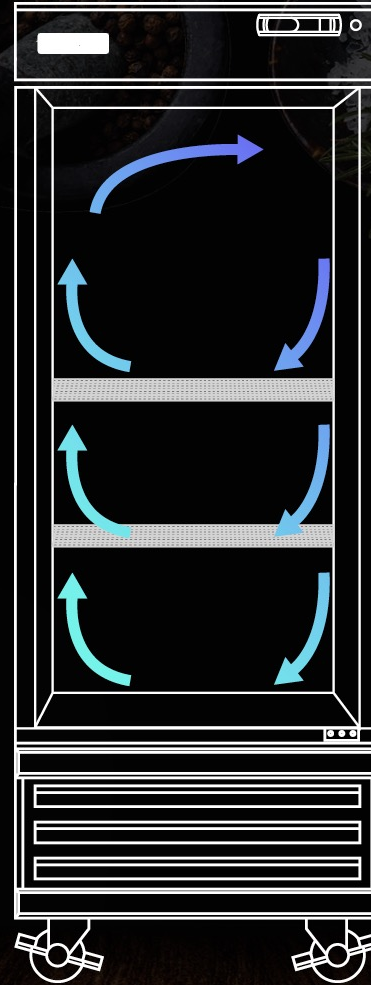
Humidity

40% to 45%

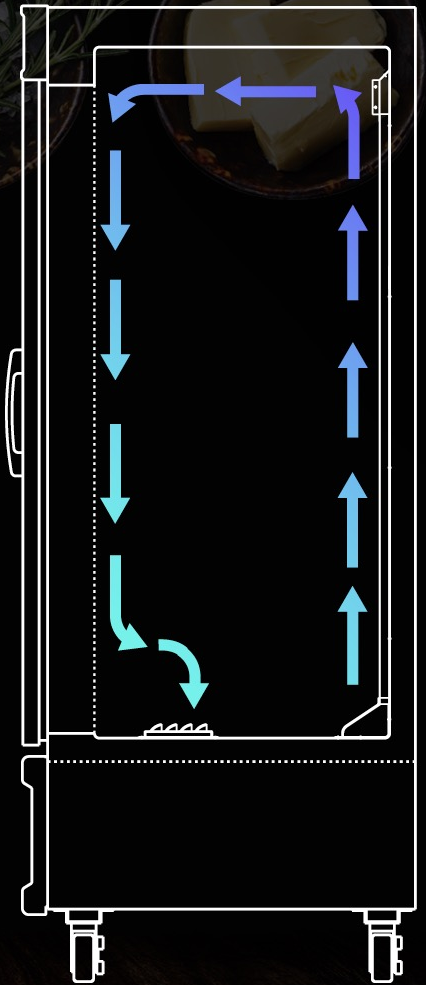


CROSS AIR CIRCULATION

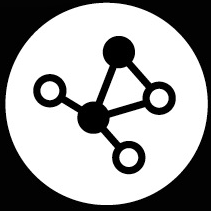
Two sets of **cross-current fans** create the perfect airflow. They balance the cabinet's temperature-humidity ratio and speeds up the formation of the meat's outer crust which is essential for retaining moisture and natural juices.



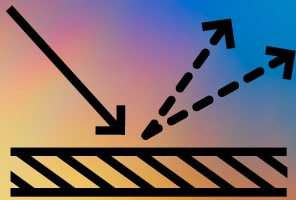
LEFT TO RIGHT



BACK TO FRONT



ANION-CERAMIC TECHNOLOGY



Interior anion-ceramic coating diffuses infrared rays.



Anions aerates meat tissue and speed maturation.



Infrared keep the cabinet sterilized and odor-free.



7 DAYS IS ALL IT TAKES



Other Dry Agers —————> **20-30 days**

EVEREST Dry Agers —————> **2-7 days**

DAY 2



DAY 3



DAY 5



DAY 7



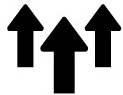
THE EVEREST DRY AGER ADVANTAGE



Certified safe



Better meat quality



Less meat loss



Fast aging process



Increased ROI



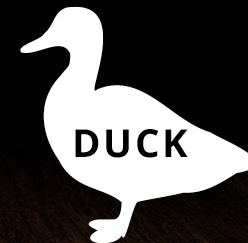
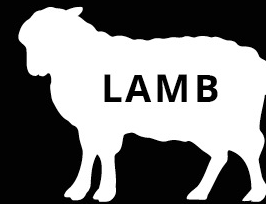
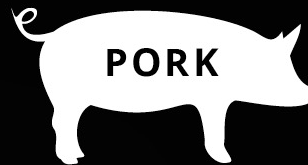
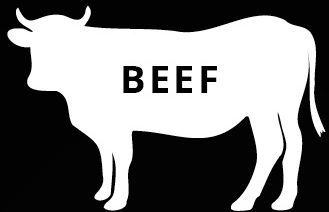
Thawing feature



BEST MEATS TO USE

THAWING

DRY AGING



HOW TO COOK DRY AGED MEAT



This is the fun part! You can prepare and cook Dry Aged meat the way you would any regular meat. Grill it, roast it, broil it, fry it — anything goes! A little bit of salt and pepper is all it takes to bring out the extra in this already extraordinary piece of perfection.



DRY AGING FAQS



WHERE CAN I GET MEAT FOR DRY AGING?

Any butcher shop or grocery store. A large prime-cut piece is recommended. As with any meat purchase, make sure it is fresh and clean.



HOW SHOULD I PLACE MEAT IN THE DRY AGER?

Put it directly on a shelf or hang it from a meat hook. Shelves come standard with an Everest Dry Ager. Meat hooks are optional accessories.



HOW LONG SHOULD I DRY AGE MEAT?

You will get results in as short as 7 days. To obtain the best taste, texture and moisture-balance, we recommend Dry Aging for 10 days.

★ ★ ★

DRY AGER & THAWING REFRIGERATORS

Visit EVERESTref.com for more information!



EVEREST REFRIGERATION