

What is *Dry Aging*?

Dry Aging is the age-old art of taking fresh meat and maturing it in a controlled environment. As meat ages, crust forms on the outside trapping natural juices inside while naturally occurring enzymes break down muscle tissue resulting in richer flavor, texture and aroma. A meticulous master craft, Dry Aging requires strict meat selection, expert cutting, the perfect temperature and humidity, a consistently sterile environment and lots of time. In the modern kitchen, this is not always possible.



WARRANTY

The Industry's **Longest** Warranty Coverage



Contact us for more information.

☎ 310.323.6586 ✉ sales@everestref.com

🌐 www.EVERESTref.com



DRY AGER & THAWING REFRIGERATORS

7 DAYS TO PERFECTLY AGED MEAT



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 thanks to three synchronized systems:



Temperature Regulation: The cabinet is controlled between 33° and 39° Fahrenheit, the perfect temperature to age meat without spoilage.



Cross Air Circulation: Cross-current fans create the perfect airflow in the cabinet, balancing temperature and humidity, and speeding up crust formation.



Anion Ceramic Finish: Coating diffuses infrared rays keeping the cabinet sterilized and odor free, while anions aerate meat tissue, speeding up maturation.

Dry Aging FAQs



Is Dry Aging safe?

As with any food preparation, as long as the meat is fresh and tools/hands are kept clean, then you're good!



What type of meat can I Dry Age?

Everest Dry Agers are currently lab-tested safe for **beef**. Stay tuned as we certify safety for other meats!



Where can I get meat for Dry Aging?

Any **butcher shop or grocery store**. A large prime-cut piece is best, making sure it's free of contamination.

Can I Dry Age meat that has been Wet Aged?

Yes! Most grocery store meats are wet-aged. Simply remove the packaging before placing it in the Dry Ager.

How should I place meat in the Dry Ager?

Place it on a shelf or hang it from a **meat hook**. Insert a sheet pan under the shelf to catch drippings as needed.

How long should I Dry Age meat?

You will get results in **7 days**. For best taste, texture and moisture-balance, a period of **10 days** is recommended.

What accessories come with a Dry Ager?

Shelves and **pans** are standard accessories, **meat hangers** and **hooks** are optional add-on purchases.

7 Days is All it Takes

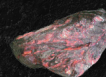
Other Dry Agers —————> 20-30 days

Everest Dry Agers —————> 2-7 Days

DAY 2



DAY 3



DAY 5



DAY 7



Dry Ager *Advantages*



Laboratory-Certified Safe



Less Crust, Less Meat Loss



Improves Meat Quality



Additional Thawing Function



Fastest Aging Process



Longest Industry Warranty