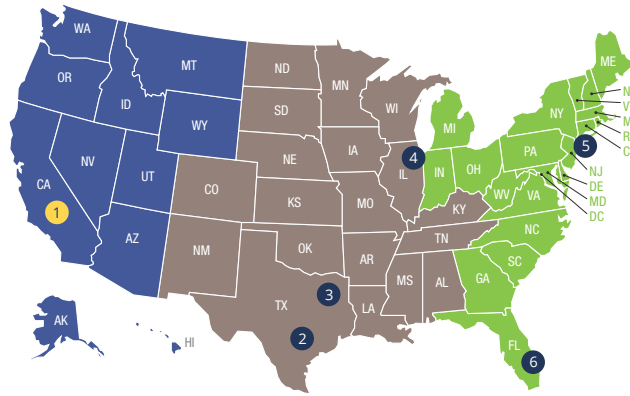


# What is Dry Aging?

Dry Aging is the age-old art of meat maturation that transforms ordinary meat into high-grade perfection. Meat is allowed to age so that naturally occurring enzymes can break down muscle tissue resulting in extraordinary taste, texture, and aroma. The traditional method of Dry Aging requires plenty of time, patience, and technique. In the modern kitchen, that is not always possible. Everest Dry Agers marries tradition with technology to give you dry-aged meat in less time and at a fraction of the cost.

**7 days is all it takes.**



## Sales Network

### 1. LOS ANGELES, CA (Headquarters)

Address 201 W. Artesia Blvd.  
Compton, CA 90220  
Phone 310-323-6586  
Fax 310-323-7524  
Email sales.west@EVERESTref.com  
po.ca@EVERESTref.com

### 2. HOUSTON, TX

Address 1217 N. Post Oak Rd.  
Houston, TX 77055  
Phone 310-323-6586  
Fax 310-323-7524  
Email sales.central@EVERESTref.com  
com po.tx@EVERESTref.com

### 3. DALLAS, TX

Address 1950 Hurd Dr.  
Irving, TX 75038  
Phone 214-792-9133  
Fax 469-458-6326  
Email sales.central@EVERESTref.com  
com po.tx@EVERESTref.com

### 4. CHICAGO, IL

Address 2475 W. Touhy Ave.  
Elk Grove Village, IL 60007  
Phone 310-323-6586  
Fax 310-323-7524  
Email sales.central@EVERESTref.com  
po.central@EVERESTref.com

### 5. FAIRFIELD, NJ

Address 30 Plymouth Street  
Fairfield, NJ 07004  
Phone 310-323-6586  
Fax 310-323-7524  
Email sales.east@EVERESTref.com  
po.nj@EVERESTref.com

### 6. MIAMI, FL

Address 221 W. Hallandale Beach Blvd.,  
#207 Hallandale, FL 33009  
Phone 310-323-6586  
Fax 310-323-7524  
Email sales.east@EVERESTref.com  
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Contact Everest Refrigeration for more information.  
tel: 310.323.6586 | www.EVERESTref.com



**EVEREST**  
REFRIGERATION

# DRY AGER & THAWING REFRIGERATORS



# Advantages of Everest Dry Agers

Like wine, meat gets better with age. The finely tuned temperature and humidity inside an Everest Dry Ager is the perfect environment to age meat. Meat with concentrated flavors, succulent tenderness, and a richer aroma. You get much more than what you paid for.

- Improved meat quality
- Faster Dry Aging process
- Higher yields, less meat loss
- Lab certified for safety
- Increased return on investment

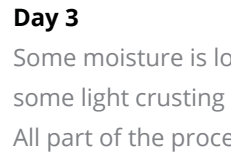


# Dry Age Meat In 7 Days

Other Dry Agers need 21-30 days to age meat. Everest Dry Agers get the job done in only 2-7 days.



**Day 2**  
The meat's outer layer turns a deeper color, natural enzymes are hard at work.



**Day 3**  
Some moisture is lost and some light crusting is gained. All part of the process.



**Day 5**  
The crust covers a larger area, darkening in color. Enzymatic magic is in progress.

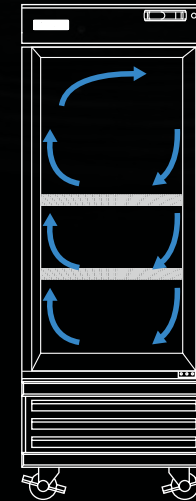


**Day 7**  
Shaving off and cutting into the crust reveals moist, tender, and succulent meat inside.

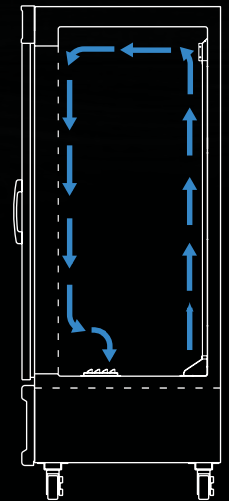


# Dual Air Circulation

Everest Dry Agers are equipped with high-velocity, low-noise fans which cycle air in two directions. This cross-current airflow creates a stable microclimate that controls moisture and promotes active sterilization resulting in a faster and safer Dry Aging process.



Left to Right



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