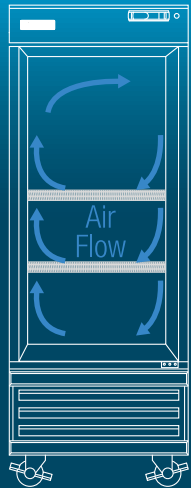


# Full Air Circulation

Everest Dry Agers are equipped with high velocity, low-noise evaporator fans which cycle air in dual directions for a faster Dry Aging process.

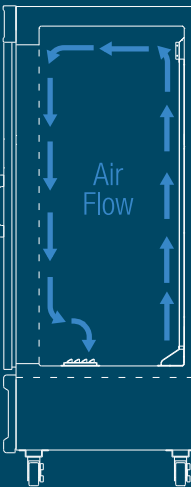


< FRONT VIEW >

Air Circulation  
Direction #1



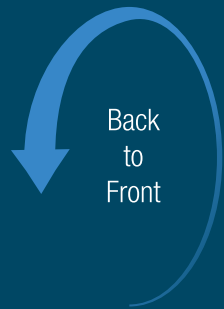
Clockwise



FRONT

BACK

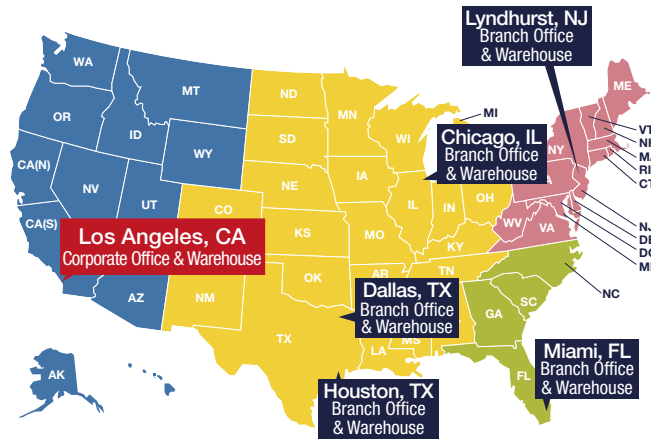
Air Circulation  
Direction #2



Back  
to  
Front

< SIDE VIEW >

# Sales Network



## Los Angeles, California

201 W. Artesia Blvd  
Compton, CA 90220  
Phone : 310.323.6586  
Fax : 310.323.7524  
310.761.1127  
sales.west@EVERESTref.com  
po.ca@EVERESTref.com

## Miami, Florida

221 W. Hallandale Beach Blvd., #207  
Hallandale, FL 33009  
Phone : 786.409.3540  
Fax : 786.409.3735  
Email:  
sales.east@EVERESTref.com  
po.fl@EVERESTref.com

## Lyndhurst, New Jersey

1270 Valley Brook Ave., Ste. 100C  
Lyndhurst, NJ 07071  
Phone : 201.302.0217  
Fax : 201.302.0218  
Email:  
sales.east@EVERESTref.com  
po.nj@EVERESTref.com

## Chicago, Illinois

2475 West Touhy Ave  
Elk Grove Village, IL 60007  
Phone : 310.323.6586  
Fax : 310.323.7524  
Email:  
sales.central@EVERESTref.com  
po.central@EVERESTref.com

## Dallas, Texas

1950 Hurd Dr.  
Irving, TX 75038  
Phone : 214.792.9133  
Fax : 469.458.6326  
Email:  
sales.central@EVERESTref.com  
po.tx@EVERESTref.com

## Houston, Texas

1217 N. Post Oak Rd.  
Houston, TX 77055  
Phone : 214.792.9133  
Fax : 469.458.6326  
Email:  
sales.central@EVERESTref.com  
po.tx@EVERESTref.com



REFRIGERATION  
**EVEREST**  
www.EVERESTref.com

# Dry Ager & Thawing Refrigerators

Bringing the Age-Old Art of Meat Maturation to the Modern Kitchen



EDA1



EDA2



vendor here 071919

EPA / DOE Compliant

# What is Dry Aging?

Dry Aging is the controlled maturation of meat by regulating its temperature & humidity. Naturally occurring enzymes down muscle tissue resulting in:

- Intense and concentrated flavors
- Refined texture and tenderness
- More savory aroma



# What Products can be Dry Aged?



## Dry Aging:

- Beef
- Pork



## Thawing:

- Beef
- Pork
- Chicken
- Tuna

# What are Some Advantages to Dry Agers?

- Quicker Dry Aging process
- Greater control over quality
- Better quality equals repeat business
- Cost savings on products aged in-house
- Improved Return on Investment



## Time Saved

With Everest Dry Agers, the aging process only takes 2-7 days.

VS.

The traditional method takes 21 - 30 days.