

# Everest Refrigeration Unveils Revolutionary Innovations to Dominate the Refrigeration Industry

*Everest Refrigeration reveals game-changing advancements set to redefine the refrigeration industry, promising efficiency and unmatched performance.*

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/EINPresswire.com/ -- Amidst a world grappling with unparalleled challenges like climate change and surging global population, it is the restaurant industry that pioneers sustainable and efficient solutions. [Everest Refrigeration](#), a trailblazing provider of state-of-the-art refrigeration systems, has now unleashed two groundbreaking technologies that promise to revolutionize the way food is stored and preserved in restaurants.

In an era where every action resonates with consequences on crucial global issues, Everest Refrigeration's commitment to sustainable innovation seamlessly aligns with the necessary paradigm shift. With these innovative advancements, not only is the culinary world set to be transformed, but technology transcends various industries worldwide.

"These technological advancements mark a significant milestone in Everest Refrigeration's commitment to providing the restaurant industry with sustainable, efficient, and reliable refrigeration solutions," stated Chloe Lee, CEO of Everest Refrigeration. "Our team's relentless dedication and cutting-edge innovations have paved the way for a new era of refrigeration



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### FAST 7 DAY DRY AGING

Dry Ager



- Fast Dry Aging**  
Matures meat in only 7 days vs. 20-30 days with other brands.  
DAY 2 DAY 3 DAY 5 DAY 7
- 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.

dry aging refrigerator

technology, transforming how restaurants operate. Prepare to be astounded as we redefine what's possible in the culinary world."

## Dry Aging Refrigeration Innovations

Everest Refrigeration is at the forefront of revolutionizing food preservation with its groundbreaking dry-aging refrigeration innovations. Traditional methods that relied on excessive energy consumption and generated unnecessary waste are rapidly being replaced. The company's advanced technology implements precise temperature and humidity control, enabling restaurants to achieve exceptional flavors while minimizing environmental impact.

Setting a new industry standard, Everest Refrigeration's dry aging refrigeration innovations dramatically accelerate the process, achieving remarkable results in just 7 days compared to conventional methods that could take weeks. This unprecedented efficiency and speed establish Everest as an industry leader.

With Everest's dry aging refrigeration innovations, businesses can embrace sustainability goals without compromising on flavor or quality. The energy-efficient cooling systems not only sustainably preserve meat but also reduce overall energy consumption, benefiting both the environment and operational costs.

Everest Refrigeration's unwavering commitment to pushing boundaries and creating a more sustainable future is evident in its visionary approach. By optimizing the balance between efficiency and flavor, Everest redefines food preservation in a way that aligns harmoniously with the preservation of the environment. Prepare for a transformative culinary experience as Everest's dry-aging refrigeration innovations reshape the landscape of food preservation.

Learn more about the [dry age refrigerator](#)

Read the full article about Dry Aging Innovations: <https://www.restaurantsupply.com/blog/dry-aging-refrigeration-innovations-sustainability>



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## A Patented Anti-Warp System- Fewer Repairs and More Consistent Temperatures Increasing Food Safety

Everest Refrigeration continues to push the boundaries of innovation with its patented anti-warp system for chef base refrigerators. Designed with the needs of professional chefs in mind, this technology ensures durability and longevity, providing the ultimate solution for restaurants that require superior cooling performance beneath cooking equipment.

Gone are the days of worrying about warping or damage caused by intense heat or excessive weight. Everest's chef base refrigerators with the patented anti-warp system are built to withstand the harshest of conditions, guaranteeing reliable functionality and extended product lifespan.

The anti-warp system not only saves restaurants on costly repairs and replacements but also enhances food safety and quality. By maintaining consistent and uniform temperatures throughout, chefs can be confident in the integrity of the ingredients stored, resulting in culinary creations that are both delicious and safe for consumption.

As a leading innovator in the refrigeration industry, Everest Refrigeration remains committed to staying at the forefront of technological advancements

With a focus on sustainability, efficiency, and meeting the evolving needs of the restaurant industry, Everest continues to provide cutting-edge solutions that optimize operations and enhance the culinary experience.

These latest innovations from Everest Refrigeration have already garnered significant attention, and industry insiders are eagerly awaiting availability. With the dry aging refrigeration innovations and patented anti-warp systems for chef-base refrigerators, Everest is paving the way for a new era of sustainable and efficient refrigeration in the restaurant industry.

Learn more about the [chef base refrigerator](#)

Read the full article about Anti Warp System - Chef Base:

<https://www.restaurantsupply.com/blog/chef-base-refrigerator-technology-patented-anti-warp-system>

About Everest Refrigeration:

Everest Refrigeration is a renowned provider of commercial refrigeration solutions, specializing

in innovative technologies that elevate the performance and efficiency of commercial kitchens. With an unwavering commitment to sustainability and culinary excellence, Everest Refrigeration continues to pioneer advancements that shape the future of the restaurant industry.

Learn more about Everest Refrigeration (<https://www.restaurantsupply.com/everest-refrigeration>)

For more information about Everest Refrigeration and its groundbreaking technologies, please visit <https://www.everestrefrigeration.com>

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