



DRY AGER

SUPERIOR BEEF

DRY AGING IS COMING HOME



WHAT IS DRY AGING?

Dry Aging – the concept of meat maturing

The perfectly controlled environment ensures exceptionally tender meat which guarantees incredible results every time.

Produce dry aged beef, pork, ham, salami and other meats.



CONSTANT HUMIDITY

THANKS TO **HUMICONTROL®** SYSTEM
WITHOUT ANY WATER CONNECTION



MINIMAL WEIGHT LOSS ONLY A MAX.
OF 7 - 8 % UPTO 4 WEEKS MATURING
THROUGH PERFECTLY CONTROLLED
MICROCLIMATE



OPTIMAL AIR QUALITY USING
DX AIRREG®: OPTIMAL AIR DIFFUSION,
ACTIVE CHARCOAL FILTER & UVC
STERILISATION SYSTEM



ABSOLUTE HYGIENE WITH THE
DRY AGER SPECIAL CLEANER FOR THE
CABINET, HANGERS, SHELVES, HOOKS ETC.



MADE IN GERMANY

State-of-the-Art in Design and Technic.

DRY AGER DX 1000®

EXTERNAL BODY – *Stainless Steel*

INTERNAL DIMENSIONS – *138 x 54 x 56 cm (HxWxD)*

EXTERNAL DIMENSIONS – *165 x 70 x 75 cm (HxWxD)*

VOLTAGE – *230 V*

TEMPERATURE RANGE – *electronic controller in 0.1 °C increments from: 0 °C to +25 °C*

HUMICONTROL – *electronic humidity controller from 60% to 90%*

(no external water supply necessary)

DX AIRREG – *optimal airflow, activated carbon filter & UVC sterilization system*

LED LIGHTING DX – *the light spectrum does not contain any ultra violet radiation, the result is a minimum of heat generated and will not affect the core meat temperature*

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION

OPTIC AND ACUSTIC ALARM ALERT, LOCKABLE DOOR, REVERSIBLE DOOR CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *2-3 beef saddles, up to 1.2m in length*

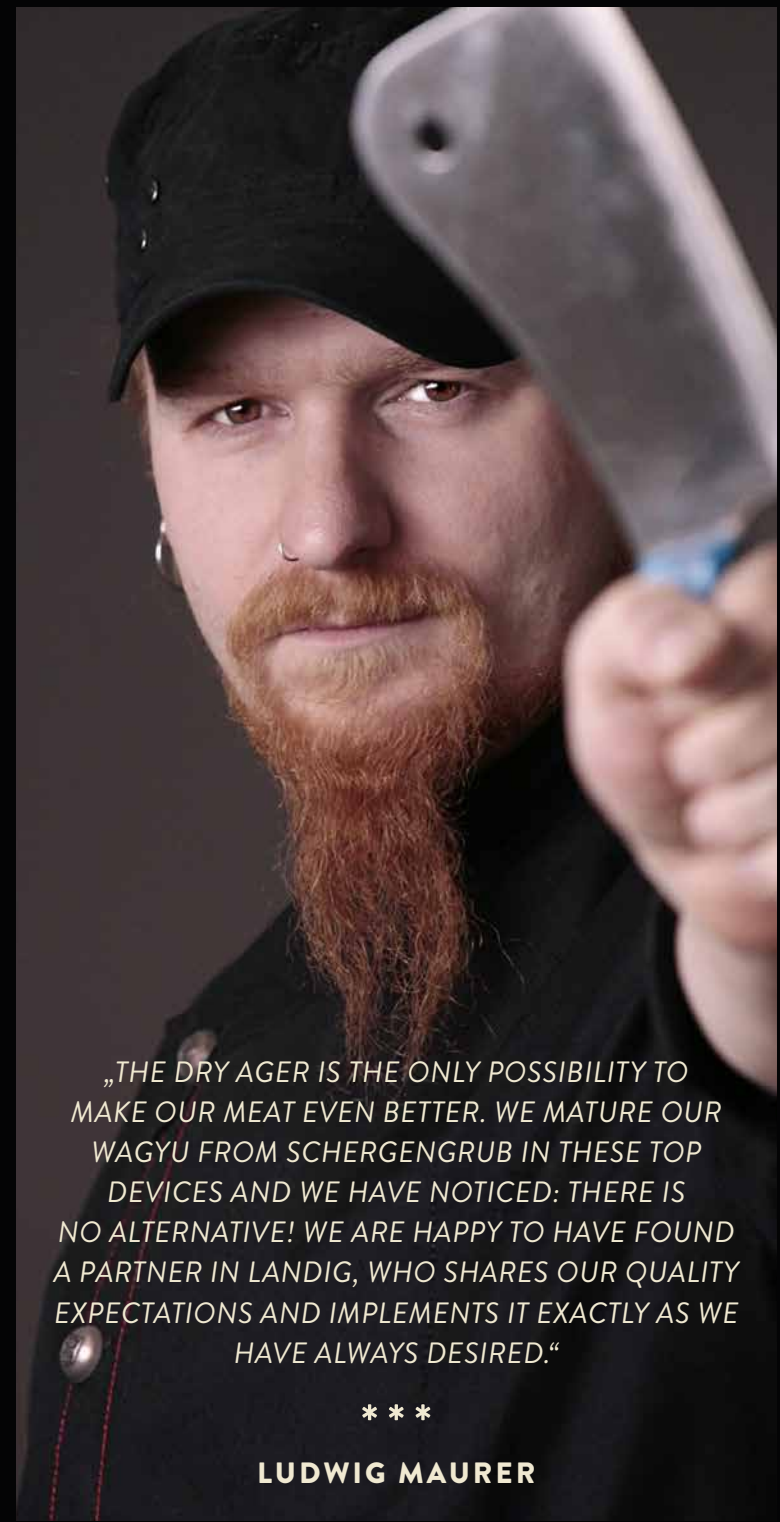
MAXIMUM LOADING CAPACITY PER HANGER – *80 kg*

MAXIMUM LOAD CAPACITY PER SHELF – *40 kg*



„THE SCENT OF FRAGRANT JUICY STEAKS ON THE GRILL IS FOR MANY PEOPLE PROBABLY ONE OF THE FINEST IN THE WORLD. DRY AGED BEEF TASTES INTENSE AND ORIGINAL. THE DRY AGING BEEF IS A LABORIOUS PROCESS. IT TAKES A LOT OF EFFORT, A LOT OF TIME AND A LOT OF KNOWLEDGE TO MAKE A REALLY GOOD STEAK. THE DRY AGER MAKES THIS TRADITIONAL PRODUCTION PROCESS POSSIBLE FOR EACH END USER.“

DER LUDWIG



„THE DRY AGER IS THE ONLY POSSIBILITY TO MAKE OUR MEAT EVEN BETTER. WE MATURE OUR WAGYU FROM SCHERGENGRUB IN THESE TOP DEVICES AND WE HAVE NOTICED: THERE IS NO ALTERNATIVE! WE ARE HAPPY TO HAVE FOUND A PARTNER IN LANDIG, WHO SHARES OUR QUALITY EXPECTATIONS AND IMPLEMENTS IT EXACTLY AS WE HAVE ALWAYS DESIRED.“

LUDWIG MAURER



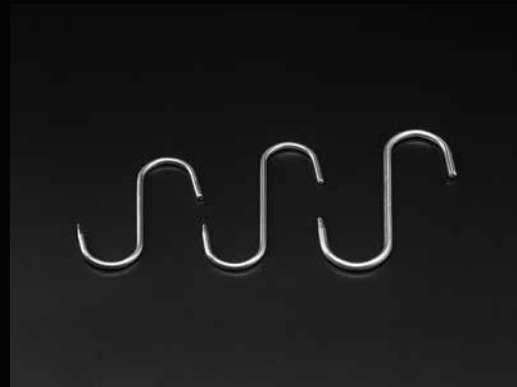
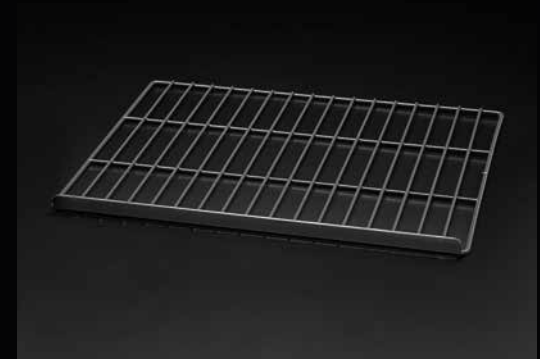
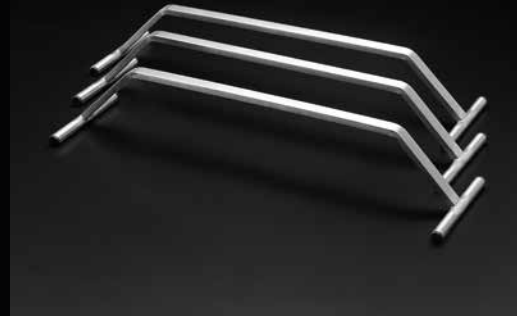
„THERE CAN ONLY BE ONE MEAT: BEEF, DRY-AGED. AND THERE CAN BE ONLY ONE REFRIGERATOR: OUR “DRY AGER”. FOR HOME, FOREVER, FOR YOU!“

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THE PERFECT PARTNER FOR DRY-AGING

The DRY AGER Meat Maturing Fridge - for use by restaurants, artisan meat suppliers and the enthusiastic home "foodie"





DRY AGER

SUPERIOR BEEF

SHOW TASTE