



DRY AGER[®]

BUILT FOR BEEF

HOME IS WHERE THE BEEF IS[®]



WHAT TAKES TIME TO MATURE ...

Dry Aging – the art of meat maturing

Our ambition was to develop and produce a professional dry aging fridge, which doesn't depend on a water supply, and looks as great as it works. The exterior has a timeless, modern design – the interior bristles with modern technology. Craftsmanship meets high tech, protected with 5 patents.

The DRY AGER produces dry aged beef & pork, ham, salami and other types of meat.

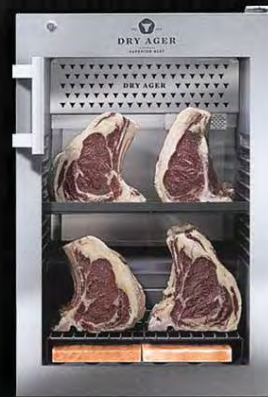
Beef needs aging and aging needs time. Dry aging – translated “to mature dry” – is the traditional way of aging meat to produce an extraordinary tender and intense flavour. A technique, many decades old, through which beef reaches the highest possible grade. For in order to obtain the perfect steak, not another method of preparation is needed, rather an old turned new maturing process.



DX 1000®

—
for up to 100 kg

QUALITY
—
MADE IN GERMANY



DX 500®

—
for up to 20 kg

04

The unique features



ACCURATE HUMIDITY CONTROL
THANKS TO **HUMICONTROL®** SYSTEM
WITHOUT ANY WATER CONNECTION



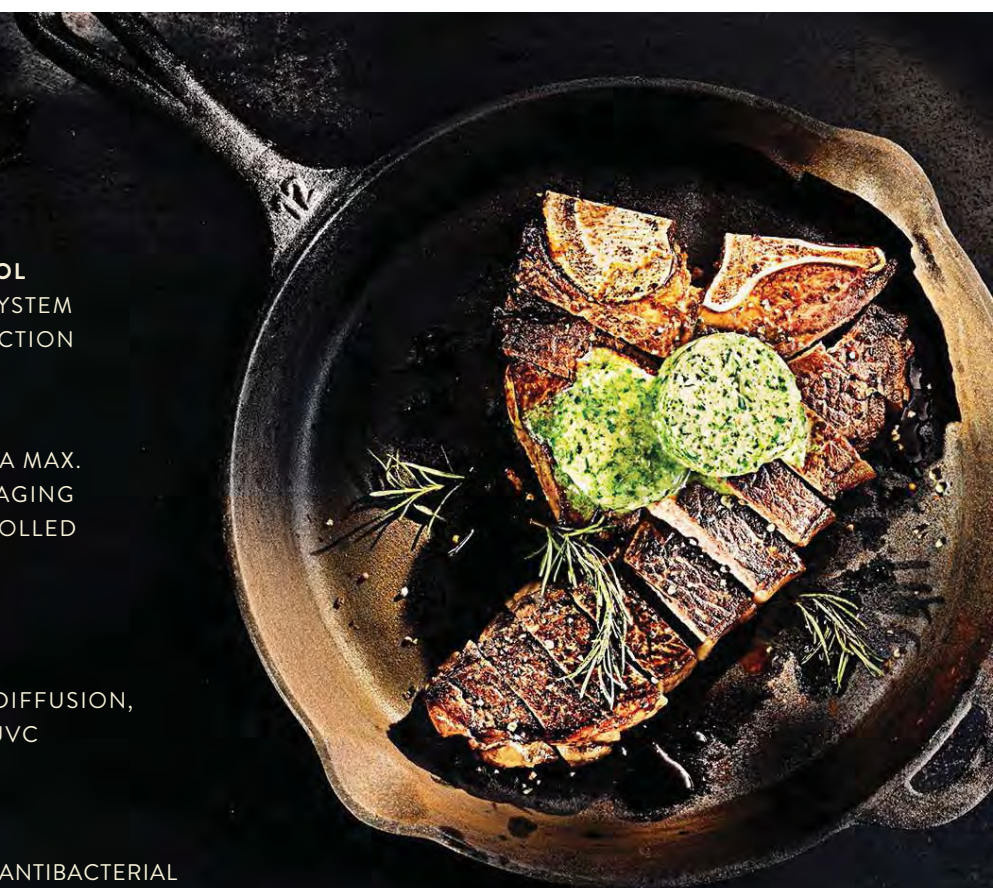
MINIMAL WEIGHT LOSS ONLY A MAX.
OF 7 - 8 % AFTER 4 WEEKS OF AGING
THROUGH PERFECTLY CONTROLLED
MICROCLIMATE



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



ABSOLUTE HYGIENE WITH OUR ANTIBACTERIAL
INNER CONTAINER AND THE ORGANIC
DRY AGER SPECIAL CLEANER FOR THE CABINET,
HANGERS, SHELVES, HOOKS ETC.



05

Technical info DX 1000



—
for up to 100 kg

DRY AGER® DX 1000®

EXTERNAL BODY – *Stainless Steel*

INSULATED GLASS DOOR – *UV Protection (metallic tint)*

INTERNAL DIMENSIONS – *138 x 54 x 56 cm (H x W x D)*

EXTERNAL DIMENSIONS – *165 x 70 x 75 cm (H x W x D)*

INTERNAL CAPACITY / NET – *478 / 435 Litre*

VOLTAGE – *220 - 240 VV – 13 amp Domestic Supply*

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 1.2 m in length*

MAXIMUM LOADING CAPACITY PER HANGER – *80 kg (per hanger upto 2 saddles possible)*

AWARDS



06

Technical info DX 500



—
for up to 20 kg

DRY AGER® DX 500®

DOOR – *Stainless Steel*

EXTERNAL HOUSING – *Satin Black*

INSULATED GLASS DOOR – *UV Protection (metallic tint)*

INTERNAL DIMENSIONS – *71 x 50 x 43 cm (H x W x D)*

EXTERNAL DIMENSIONS – *90 x 60 x 61 cm (H x W x D)*

INTERNAL CAPACITY / NET – *147 / 132 Litre*

VOLTAGE – *220 - 240 V – 13 amp Domestic Supply*

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 – *up to 20 kg*

AWARDS



QUALITY - MADE IN GERMANY
30 YEARS OF EXPERIENCE IN MEAT-COOLING

—
THE HOME OF BEEF



2017 Achieved for
High Quality
Design
Ease of Use
Functionality



GERMAN
DESIGN
AWARD
WINNER
2018

08

DX-LED Saltwall System



LIGHT & EMOTION

DX-LED® Saltwall-System, ART. No. DX0060

Experience this optional and innovative System

– only in your DRY AGER® DX 1000

This patented new lightning concept combines a unique salt look with state-of-the-art LED technology.

Depending on your personal mood, adjust the light colour comfortably by remote-control. More than 10 colour options available.





GORDON RAMSAY – WWW.GORDONRAMSAY.COM
CELEBRITY CHEF, RESTAURATEUR & TELEVISION PERSONALITY

His restaurants have been awarded 16 Michelin stars in total. His signature restaurant, Restaurant Gordon Ramsay in Chelsea, London, has held 3 Michelin stars since 2001. First appearing on television in the UK in the late 1990s, by 2004 Ramsay had become one of the best known celebrity chefs in British popular culture.

Gordon Ramsay uses our **DRY AGER** at MAZE GRILL & SAVOY GRILL in London.

SOME OF OUR CUSTOMERS



Pullman
Bangkok



St. Regis
Bangkok



Shangri La
Manila



The Ritz Carlton
Shanghai



The Park Lane
Jakarta



Sheraton
Frankfurt



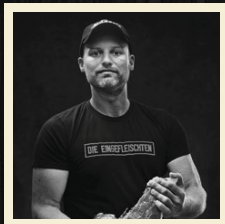
LUDWIG MAURER – WWW.LUDWIGMAURER.COM
BIO WAGYU BREEDER & DRY AGING EXPERT

„The Dry Ager is the only possibility to make our meat even better. We mature our Wagyu from Schergengrub in these top machines 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.“



DIRK LUDWIG – WWW.DER-LUDWIG.DE
BUTCHER & GERMAN DRY AGING EXPERT

„The scent of fragrant juicy steaks on the grill is for many people, especially in the summer, probably one of the finest in the world. Dry Aged Beef tastes intense and original. The Dry Ager makes this traditional production process possible for each end user. Best with German Simmental cattle saddle back from our online butchers.“



METZGEREI MOSER – WWW.LANDSBERGER-SCHMANKERL.DE
BAVARIANS BEST BUTCHER, FEINSCHMECKER 2014, BEEF! 2016

„Dry aging, or traditional “hanged well”, has been celebrated by my father and grandfather. The Dry Ager has made our Landsberger meat delicacies even better. The result is so convincing that we have already ordered the third Dry Ager within three months! ““



TIM MÄLZER – WWW.TIM-MAELZER.DE
TV CHEF, EMPLOYER UND AUTHOR

„I only used machines that I am fully convinced with and that is the case with the Dry Ager: high-quality, workmanship, a classy design, top maturity results and enthusiastic customer feedback at the site “Die gute Botschaft” in Hamburg.“



CHRISTOPH GRABOWSKI – WWW.NIGGEMANN-FOOD-FRISCHEMARKT.DE
MASTER BUTCHER UND QUALIFIED MEAT SOMMELIER

„The Dry Ager meets the requirements of the method of dry aging, to process meat in its highest level to the point. Me as meat expert convinced the result and functioning of the Dry Ager team absolutely.“



BEEF! – WWW.BEEF.DE
ISSUE 05/2015 & 06/2015

„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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BUILT FOR BEEF

WWW.DRY-AGER.COM