

EST.



2014

# DRY AGER

BUILT FOR BEEF



**THE ORIGINAL**  
MADE IN GERMANY



**THIS IS THE RESULT WHEN  
A COMPANY DEDICATED TO  
INNOVATION, RE-INVENTS OLD  
TRADITIONAL BUTCHERING  
PRACTICES INTO A NEW,  
EXCITING MODERN WAY.**

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**THE ORIGINAL**  
—  
**THE ONE AND  
ONLY DRY AGER™**





## WHAT IS DRY AGING?

### DRY AGING – THE CONCEPT OF MEAT MATURING

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To achieve the best result from any beef, pork, game or lamb it needs aging, and aging needs time. Dry Aging is a traditional way of aging meat to produce an extraordinary tender and intensive flavour. A method used for many years, through which beef reaches the highest possible grade.

To obtain the perfect steak, you need do no more than use this tried and tested method, but now in a high tech controlled environment.

For best results, meat should be hung on the bone for a specific time in a microclimate of controlled temperature, humidity and air quality. In this way it can age naturally.

The pleasure when eating dry-aged meat is like nothing you've ever tasted before. The texture cannot be compared to an "ordinary piece of meat". So no wonder dry-aged beef is recognised by foodies as the "king of meats" on the steak menu.





## TASTE DELICIOUS

### THE PERFECT STEAK – A QUESTION OF PERFECT TIMING.

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The best meat recognised for Dry Aging is beef, especially the sirloins from a young animal. The meat becomes extremely tender, especially if it has a good fat content and high rate of internal marbling.

The longer the beef is hung in the **DRY AGER™**, the more intensive the flavour becomes. Over this period an unusual aroma is apparent. A similar smell to cured ham or musk, freshly baked bread or hoar frost.

Over time, the beef acquires a dark colour and thin crust on the exposed surface. When the process is complete, this thin crust is trimmed off and the dry aged meat is de-boned or cut into steaks ready for the pan or grill.

The result is unlike a normal steak. The texture is softer, the flavour is more intense - it just melts in your mouth. The secret is oxygen, which titillates the natural enzymes of the meat over time.

Time, balances the meat to produce an exceptional result.

# THE NO.1 AWARD-WINNING DRY-AGING FRIDGE

THE PERFECT PARTNER FOR USE BY RESTAURANTS, ARTISAN MEAT SUPPLIERS AND THE ENTHUSIASTIC HOME „FOODIE“

Our ambition was to develop a dry aging fridge, which looks as good as it works. We succeeded and the result is the unique **DRY AGER™** - protected worldwide with several patents. A timeless modern design, bristling with modern technology. Old techniques meet modern technology.

Inside the fridge, the meat ages on the bone at a constant humidity of around 85 % and a temperature of 1,7 °C. The precise electronic control system of the **DRY AGER™** ensures the accurate regulation of temperature, which can be set in precise 0.1 °C increments.

The humidity is also controlled accurately through the integrated HumiControl system, which can be set between 60% and 90%. This guarantees, together with the DX AirReg system, a perfect micro-climate, an ideal air-flow and continuous sterilization inside the **DRY AGER™** - even when the outside temperature fluctuates.

To protect the contents inside the fridge from harmful UV-light, the stylish insulated stainless door incorporates a metallic tinted glass.

The **DRY AGER™** is not only restricted to dry aging beef, pork, game and lamb, but can also be used for the production of charcuterie, air drying cured ham and many other applications as well as maturing cheese.







**HUMICONTROL™** STEADY HUMIDITY  
WITHOUT EXTERNAL WATER SUPPLY



**DX AIRREG™** OPTIMAL AIR QUALITY  
THROUGH OPTIMAL AIRFLOW,  
ACTIVATED CARBON FILTER &  
STERILIZATION WITH UVC SYSTEM



**SALTAIR SYSTEM** MORE TASTE  
WITH SALTAIR™ SALT BLOCKS\*

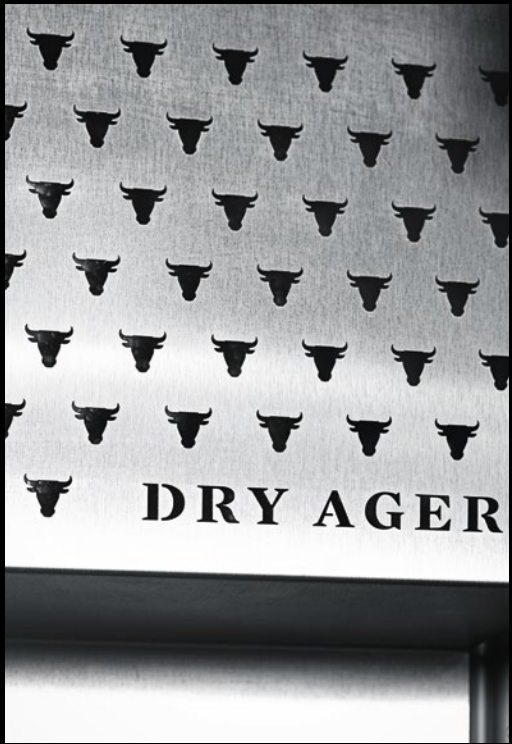


**ABSOLUTE HYGIENE** WITH OUR  
ANTIBACTERIAL INNER CONTAINER  
& THE ORGANIC **DRY AGER SPECIAL  
CLEANER** FOR THE CABINET, HANGERS,  
SHELVES & HOOKS

(\*OPTIONAL ACCESSORIES)



UVC STERILISATION SYSTEM  
(LEGALLY PROTECTED PATENT)





THERE CAN ONLY BE ONE MEAT:  
BEEF, DRY-AGED.  
AND THERE CAN BE ONLY ONE  
REFRIGERATOR: THE **DRY AGER**™.  
FOR HOME, FOREVER, FOR YOU!

\* \* \*

**BEEF! MAGAZINE**  
NO.1 MEAT MAGAZINE IN GERMANY







„I ONLY USE PRODUCTS IN MY KITCHEN WHICH I AM TOTALLY HAPPY WITH AND THIS IS 100 % FACT WITH THE **DRY AGER**: HIGH-QUALITY WORKMANSHIP, A CLASSY DESIGN, FANTASTIC DRY-AGING RESULTS EVERY TIME AND ENTHUSIASTIC CUSTOMER FEEDBACK IN MY BRAND NEW RESTAURANT “DIE GUTE BOTSCHAFT” IN HAMBURG.“

\* \* \*

**TIM MÄLZER**

FAMOUS TV CHEF & AUTHOR



„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**

DRY-AGING EXPERT & TV CHEF



# HOME IS WHERE THE BEEF IS®



# CUSTOMERS MATTER

AN INSIGHT OF THE RETAILERS  
AND HOTEL CHAINS THAT TRUST IN US.

## RETAILERS

EDEKA

coop

E.Leclerc

AEON

SPAR

CONAD

COSTCO  
WHOLESALE

METRO

## HOTELS

Sheraton  
HOTELS & RESORTS

Hilton

THE RITZ-CARLTON

Jumeirah  
STAY DIFFERENT™

Marriott

SOFITEL  
LUXURY HOTELS

SHANGRI-LA  
HOTELS and RESORTS

WYNN RESORTS













THE HOME  
OF BEEF

## DRY AGER DX 1000™

ART. NO. DX1001 – FOR UP TO 100 KG

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 – *230 V – 16 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 ACOUSTIC ALARM ALERT, LOCKABLE DOOR, REVERSIBLE DOOR

CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *2-3 beef saddles or several cuts (total 100 kg)*

MAXIMUM LOADING CAPACITY PER HANGER – *80 kg*

*(per hanger up to 2 saddles possible)*

MAXIMUM QUANTITY OF SHELVES – *5 pieces*

MAXIMUM LOAD CAPACITY PER SHELF – *40 kg*

### AWARDS



# ENJOY THE LITTLE THINGS



## DRY AGER DX 500™

ART. NO. DX0500 – FOR UP TO 20 KG

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 – 230 V – 16 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 ACOUSTIC ALARM ALERT, LOCKABLE DOOR, REVERSIBLE DOOR

CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *up to 20 kg*

MAXIMUM LOADING CAPACITY PER HANGER – 20 kg

MAXIMUM LOAD CAPACITY PER SHELF – 20 kg

### AWARDS





# THOUGHT OUT TO THE END

## OUR ACCESSORIES

### FOR DX1000

- DX0010 Stainless Steel Hanger – Loadable up to 80 kg
- DX0015 Half Shelves for individual joints – Loadable up to 40 kg
- DX0020 Shelves for individual joints – Loadable up to 40 kg
- DX0055 Saltair™ Salt-Blocks – 4 pieces
- DX0070 Saltair™ Stainless Steel Tray – Will hold salt block set (DX0055)
- DX0080 Display Podium – Made of sturdy metal, powder-coated
- DX0060 DX LED Saltwall System – Ready installed, more than 10 colours

### FOR DX500

- DX0012 Stainless Steel hanger – Loadable up to 20 kg
- DX0025 Shelves for individual joints – Loadable up to 20 kg
- DX0028 Bottom Shelf to maximise space – Loadable up to 20 kg
- DX0058 Saltair™ Salt-Blocks – 2 pieces
- DX0075 Saltair™ Stainless Steel Tray – Will hold salt block set (DX0058)
- DX0078 Wall Holder – For easy mounting on a load-bearing wall

### FOR DX500 & DX1000

- DX0040 Labels for meat – (Set of 20) with nylon tie
- DX0090 S-Hook Stainless Steel – Load capacity up to 100 kg (160 x 8 mm)
- DX0095 Swivel Hook Stainless Steel – Load capacity up to 100 kg (180 x 8 mm)
- DX0100 UVC Bulb – Recommended to replace once a year
- DX0110 Carbon Filter – Recommended to replace once a year

MORE ACCESSORIES: [WWW.DRY-AGER.COM](http://WWW.DRY-AGER.COM)





## THE VITRINE

## THE FULL GLASS DRY AGING CABINET

**MAXIMUM PRESENTATION PERFORMANCE  
– AVAILABLE IN 2 SIZES.**

With the new **VITRINE** Dry-Aging cabinets, **DRY AGER™** offers handmade full glass cabinets in an elegant and straight design filled with smart and modern technologies in a plug & go solution.

Available as a 1-door or 2-door solution, this solutions offers the best possible view (270° and 360° available) on all kinds of meat, sausages as well as charcuterie and cheese.

Use it as a display case or fully equipped Dry-Aging cabinet, which produces an exceptional flavoured Dry-Aged product with a minimal weight-loss of max. 10 % after 4 weeks aging on the bone. Like in all other **DRY AGER™** units, there is no water-connection mandatory.

Besides the exact temperature control from 0 to +25 °C, the humidity is also controlled accurately through the integrated HumiControl™ system, which can be set electronically between 60 and 90 %. This guarantees, together with the DX AirReg™ system, a perfect micro-climate, an ideal air-flow and continuous sterilization.

Expect the best product, 100 % handmade in Germany.





## DRY AGER DX 2500™

ART. NO. DX2500 – **FOR UP TO 140 KG**

EXTERNAL BODY – *Thermal glass (metallic tint), machinery part: black metal*  
 AS STANDARD WITH SOLID REAR DOOR – *lockable*

INTERNAL DIMENSIONS – *151 x 62 x 65 cm (H x W x D)*

EXTERNAL DIMENSIONS – *201 x 70 x 75 cm (H x W x D)*

INTERNAL CAPACITY – *556 Litre*

VOLTAGE – *230 V – 16 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 ACOUSTIC ALERT, LOCKABLE DOOR, REVERSIBLE DOOR, CAN BE INTEGRATED, MAGNETIC DOOR SEAL, CASTORS INCLUDED

MAXIMUM LOAD – *up to 6 beef saddles (in total 140 kg)*

MAXIMUM LOADING CAPACITY PER HANGER – *140 kg*

*(flexible ceiling hanging system included)*

MAXIMUM QUANTITY OF SHELVES – *5 pieces*

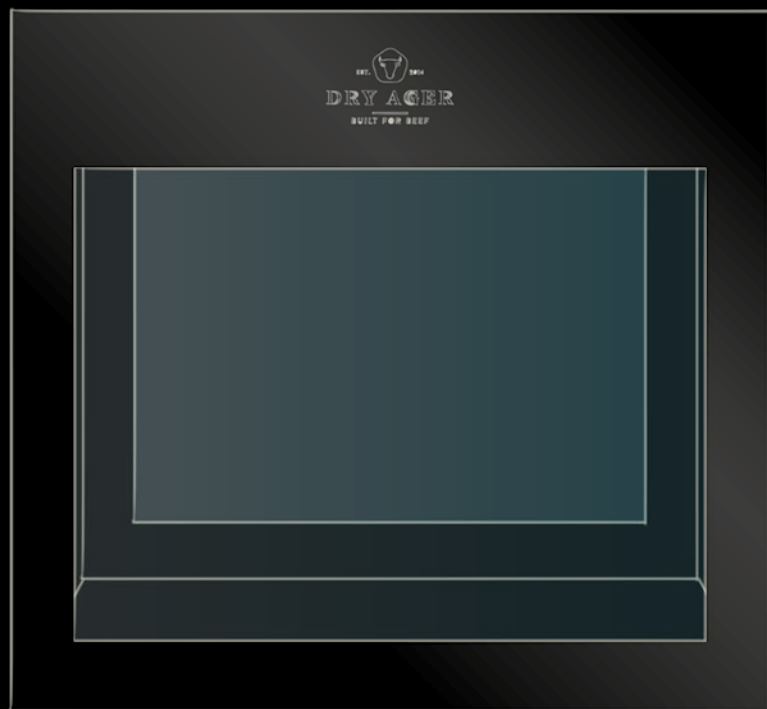
MAXIMUM LOAD CAPACITY PER SHELF – *40 kg*

### OPTIONAL

Art. No. DX2505 – *additional glass-door in front*

Art. No. DX2510 – *all 4 sides glass, with glass door in back*

Art. No. DX2515 – *all 4 sides glass, with glass door in front and back*



## DRY AGER DX 2000™

ART.NO. DX2000 – **FOR UP TO 120 KG**

EXTERNAL BODY – *Thermal glass (metallic tint), machinery part: black metal*  
AS STANDARD WITH SOLID REAR DOORS – *lockable*

INTERNAL DIMENSIONS – *78 x 112 x 61 cm (H x W x D)*

EXTERNAL DIMENSIONS – *115 x 120 x 70 cm (H x W x D)*

INTERNAL CAPACITY – *536 Litre*

VOLTAGE – *230 V – 16 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 ACOUSTIC ALERT, LOCKABLE DOOR, REVERSIBLE DOOR, CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *up to 10 small beef saddles (in total 120 kg)*

MAXIMUM LOADING CAPACITY PER HANGER – *120 kg*

*(flexible ceiling hanging system included)*

MAXIMUM QUANTITY OF SHELVES – *3 pieces*

MAXIMUM LOAD CAPACITY PER SHELF – *40 kg*

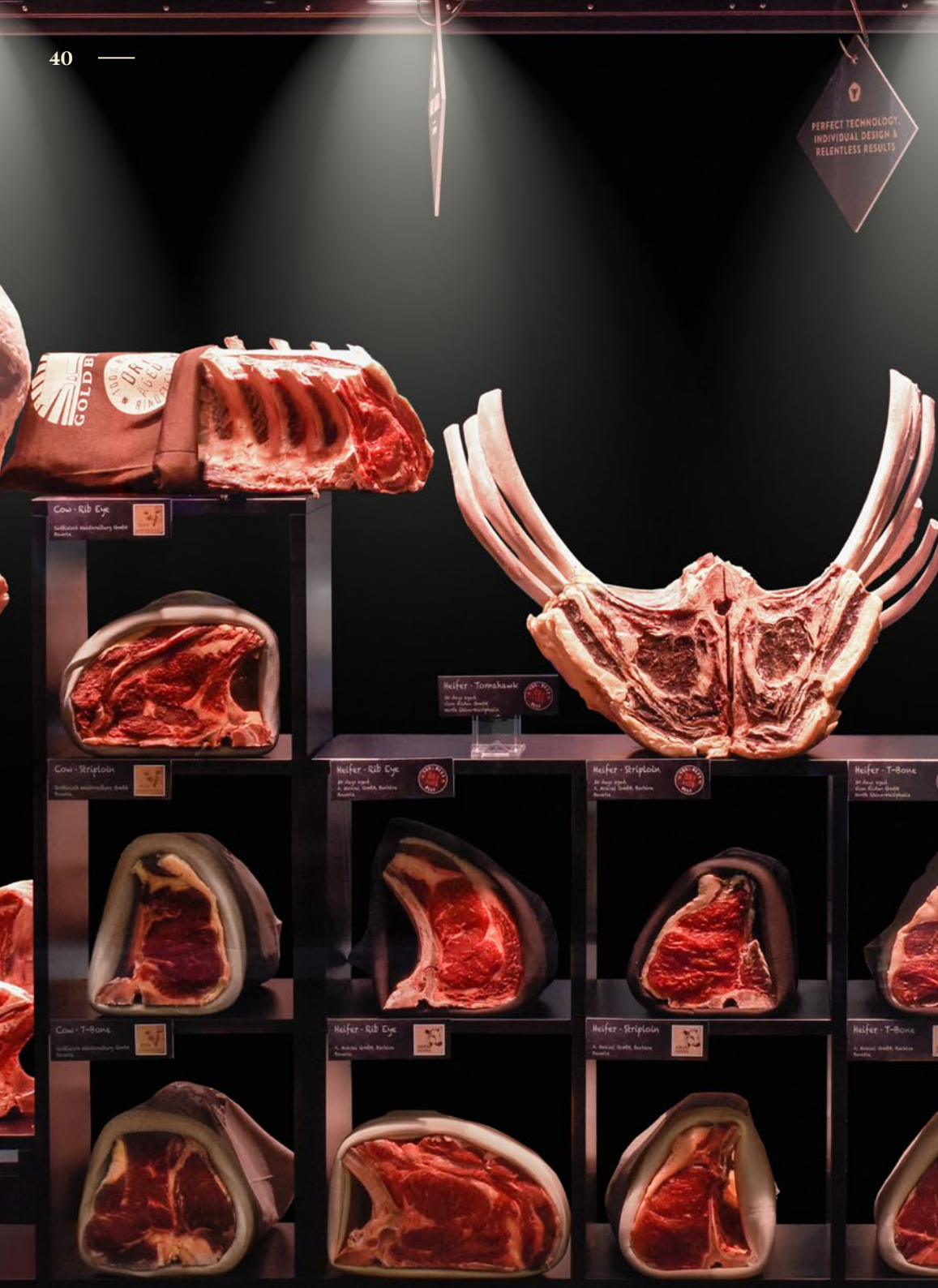
### OPTIONAL

Art. No. DX2005 – *additional glass-door in front*

Art. No. DX2010 – *all 4 sides glass, with glass door in back*

Art. No. DX2015 – *all 4 sides glass, with glass door in front and back*





## DRY AGER SOLUTIONS

### WALK-IN CHAMBERS AND PLUG & PLAY UNITS

Think big! It has never been so easy, producing larger quantities of meat, charcuterie or sausages in front of your customers. You have the choice: Use it as a display cabinet, or fully equipped aging chamber.

With the new Dry-Aging **Chamber** series, **DRY AGER™** offers custom-made Walk-In solutions, available in 10 cm steps from 100 x 100 cm up to 600 x 600 cm (W x D) in different heights.

Choose between several external and internal technology and design concepts as well as different solutions for the dry-aging cooling unit.

You need our technology if you own a cold room already? Perfect!

**DRY AGER™** offers super efficient plug & play **Cooling Units**, which can be retrofitted to any existing walk-in larder or cold room. No water connection necessary and also here, a minimal weight-loss of max. 10 % after 4 weeks aging on the bone.

**DRY AGER™ SOLUTIONS** – as individual as your requirements.

## WALK-IN CHAMBERS FOR BIG CAPACITIES OF MEAT

EXTERNAL BODY – *thermally insulated tinted glass and metal powder coated foam panel as standard with solid panel door – lockable*

FLOOR – *stainless-steel anti-slip or any other surface*

DIMENSIONS – *from 100 x 100 cm up to 600 x 600 cm in 10 cm steps*

AVAILABLE HEIGHTS – *211, 226, 241 or 271 cm*

VOLTAGE – *230 V – 16 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 & 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 ACOUSTIC ALERT, LOCKABLE DOOR, MAGNETIC DOOR SEAL

AVAILABLE COOLING UNITS

A-UNIT – *Plug & play ceiling unit, see next page*

B-UNIT – *Split-system, for installation by cooling engineer*



**PERFECT TECHNOLOGY,  
INDIVIDUAL DESIGN**



## FULFILLS HIGHEST EXPECTATIONS



## PLUG & PLAY UNITS FOR BIG CAPACITIES OF MEAT

EXTERNAL BODY – grey powdercoated

VOLTAGE – 230 V – 16 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 & UVC sterilization system

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION,  
OPTIC AND ACOUSTIC ALERT

### AVAILABLE SIZES

**DX 6000™** – for up to **10 m³** capacity, Art. No. DX6000

COOLING POWER APPROX. – 1000 W

NOMINAL CONSUMPTION – 680 W / 16 A

DIMENSIONS APPROX. – 400 x 700 x 900 mm (HxDxL)

**DX 7000™** – for up to **16 m³** capacity, Art. No. DX7000

COOLING POWER APPROX. – 1800 W

NOMINAL CONSUMPTION – 1260 W / 16 A

DIMENSIONS APPROX. – 500 x 860 x 1000 mm (HxDxL)

**DX 8000™** – for up to **24 m³** capacity, Art. No. DX8000

COOLING POWER APPROX. – 2300 W

NOMINAL CONSUMPTION – 1800 W / 16 A

DIMENSIONS APPROX. – 500 x 860 x 1000 mm (HxDxL)

FOR BIGGER  
CAPACITY THAN 24 m³  
JUST TAKE SOME  
MORE UNITS

# THE DRY AGER™ SEMINAR

## WITH LUCKY MAURER AND MANY OTHER PARTNERS

### DRY AGED BEEF

Learn about the manufacturing and refinement of the Dry Aging method. The interplay of temperature, humidity and technology.

### B & C CUTS

A beef cut is made up of more than three grades. We go in search of the so-called B & C cuts and also the premium cuts off the fillet.

### BUTCHERING OF A COMPLETE BACK SECTION

A perfect back portion is dissected, as a German cut and as an Amateur Cut. What exactly is Porterhouse, T-Bone and Cotes de Boeuf - all is explained.

### CROSSING DIFFERENT BREEDS AND COOKING TECHNIQUES

Wagyu, Hereford, Angus, Chianina, etc. How do the different cattle breeds taste In various degrees of maturity and preparation from Sous Vide to the 800° degree infra-red grill.

### THE PERFECT GUIDE TO DRY AGED BEEF

A small selection of recipes to accompany the perfect steak, barbecue, Chimichurri, salsa, mojo, BBQ sauces and more.

### USEFUL INFORMATION OF EXOTIC BREEDS

Get an insight into the breeding of the most exclusive cattle breed in the world and learn more about the breed, genetics, breeding, crossings and the owners of Wagyu & Black Angus.

### RETAIL TECHNOLOGY IN FOCUS

The Dry-Aging experts from Landig & Lava are always on hand to answer all your questions about the **DRY AGER™**.

ALL DATES ONLINE  
[WWW.DRY-AGER.COM/EN](http://WWW.DRY-AGER.COM/EN)



„THE DRY AGER IS AWESOME,  
 THEY KNOW WHAT THEY'RE  
 TALKING ABOUT, REALLY  
 GREAT TO LOOK BEHIND  
 THE SCENES.“







„THE MEAT SEMINAR WAS  
GREAT! THE PEOPLE AND THE  
AMBIENCE WERE JUST GREAT!  
FOOD WAS DELICIOUS AND  
LUCKY JUST KNOWS WHAT HE  
IS TALKING ABOUT!



„THAT WAS SO GOOD,  
I COULD IMAGINE DOING  
IT A SECOND TIME.“







DEDICATE THE TIME AND  
ATTENTION TO FOLLOW  
THE COURSE OF NATURE

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# DRY AGER

BUILT FOR BEEF

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**30 years of experience**  
**worldwide sales- & service net**

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DRY AGER Logo, DryAger, DX 500, DX 1000, HumiControl, DX AirReg, SaltAir, Home Is Where The Beef is,  
design of all units, another 9 legally protected patents on technology.  
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