The motivation

This is the result when a company dedicated to innovation, re-invents old traditional butchering practices into a new, exciting modern way.
THE MASTER OF DRY AGING MEAT
WHAT IS DRY AGING?
Dry Aging – the concept of meat maturing

To achieve the best result from any Beef 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 micro-climate 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.
THE PERFECT PARTNER
FOR DRY-AGING

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

Our ambition was to develop and produce an affordable dry aging fridge, which looks as good as it works. We succeeded and the result is the DRY AGER. 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 2 °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, but can also be used for the production of charcuterie, air drying cured ham and many other applications as well as maturing cheese.
The perfect steak – a question of perfect timing.

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.
**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 HIMALAYAN SALT BLOCKS*
THERE CAN ONLY BE ONE MEAT: BEEF, DRY-AGED.
AND THERE CAN BE ONLY ONE REFRIGERATOR: OUR DRY AGER.

FOR HOME, FOREVER, FOR YOU!

***

BEEF! MAGAZINE
THE DRY AGER IS THE ONLY POSSIBILITY TO MAKE OUR MEAT EVEN BETTER. WE MATURE OUR WAGYU FROM SCHERGENGURUB 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 AGER DX 1000 – for up to 100 kg of meat

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 – 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 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 – for up to 20 kg of meat

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 – 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 air flow, 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
MAXIMUM LOADING CAPACITY PER HANGER – 40 kg
MAXIMUM LOAD CAPACITY PER SHELF – 40 kg

AWARDS

GERMAN DESIGN AWARD NOMINEE 2017
THOUGHT OUT TO THE END

Our accessories.

ACCESSORIES DX 1000

DX0010  STAINLESS STEEL HANGER
Loadable up to 80 kg. Pro suspension possible up to 2 strip loins

DX0015  HALF SHELF

DX0020  SHELVES FOR INDIVIDUAL JOINTS – Loadable up to 40 kg

DX0055  SALTAIR HIMALAYA SALTBLOCK SET (QTY 4)

DX0070  SALTAIR STAINLESS STEEL TRAY FOR BOTTOM
Will hold salt block set (DX0055)

DX0080  DISPLAY PODIUM
Made of sturdy metal, powder-coated, height-adjustable

ACCESSORIES DX 500

DX0012  STAINLESS STEEL HANGER
Loadable up to 15 kg, max. 2 hangers per unit

DX0025  SHELVES FOR INDIVIDUAL JOINTS – Loadable up to 20 kg

DX0028  BOTTOM SHELF TO MAXIMISE SPACE – Loadable up to 20 kg

DX0058  SALTAIR HIMALAYA SALTBLOCK SET (QTY 2)

DX0075  SALTAIR STAINLESS STEEL TRAY FOR BOTTOM
Will hold salt block set (DX0058)

DX0078  WALL HOLDER – For easy mounting on a load-bearing wall

ACCESSORIES DX 500 & DX 1000

DX0040  LABELS FOR THE 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
THE DRY AGER MEAT SEMINARS
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 filet.

BUTCHERING OF A COMPLETE BACK SECTION
A perfect back PORTION is dissected, as a German cut and as an Amicuit. What exactly is Porterhouse, T-Bone and Cotes de Beauf - 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 (SUPPLIES, TIPS & TRICKS)
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
DEDICATE THE TIME AND ATTENTION TO FOLLOW THE COURSE OF NATURE ***