

EST.



2014

DRY AGER

BUILT FOR BEEF





01

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.



TASTE DELICIOUS

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*

(*OPTIONAL ACCESSORIES)





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 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





THE
HOME OF
BEEF

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Technical info

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 upto 2 saddles possible)

MAXIMUM QUANTITY OF SHELVES – *5 pieces*

MAXIMUM LOAD CAPACITY PER SHELF – *40 kg*

AWARDS



GERMAN
DESIGN
AWARD
NOMINEE
2017

ENJOY THE LITTLE THINGS



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Technical info

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 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*

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

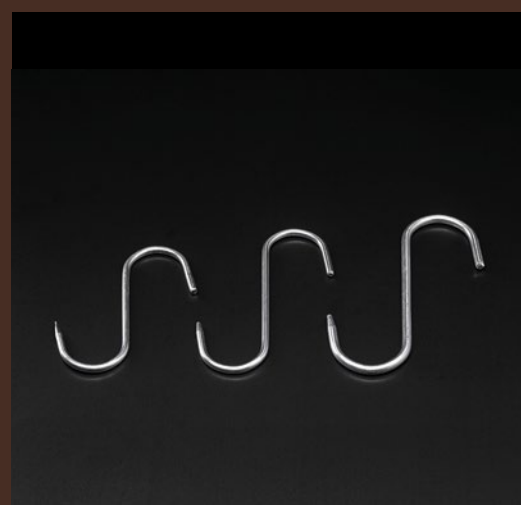
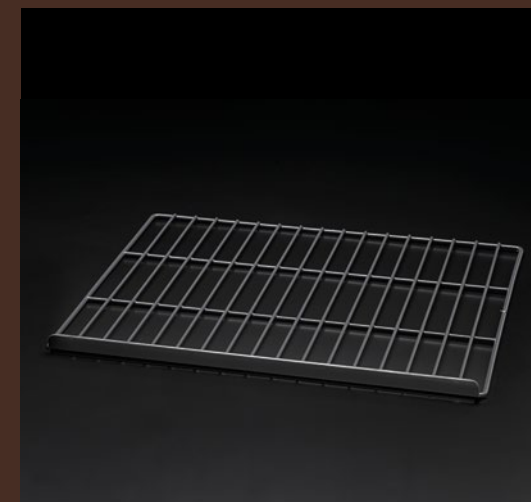
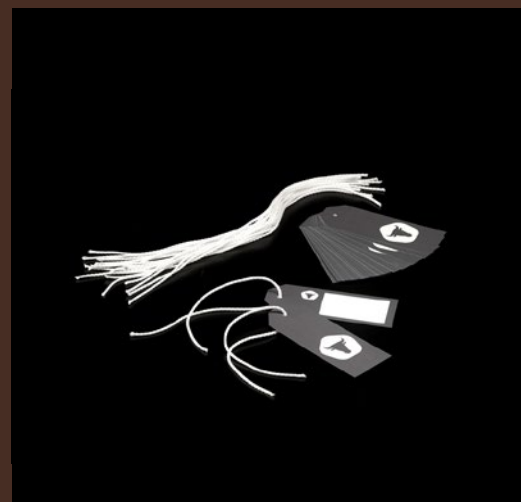
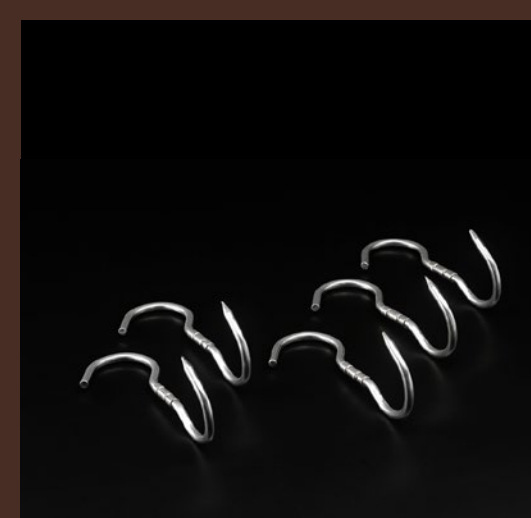
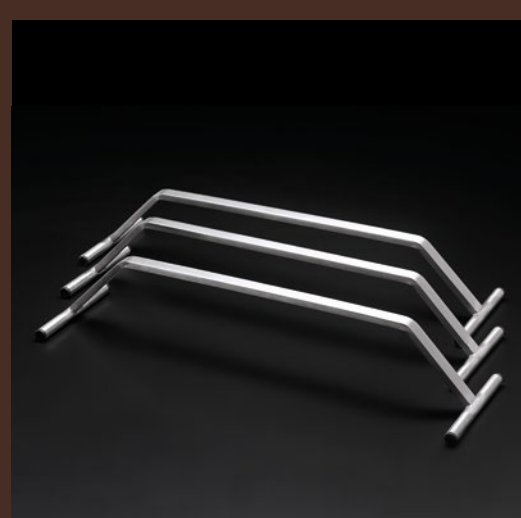
- DX0010 STAINLESS STEEL HANGER**
Loadable up to 80 kg. Pro suspension possible up to 2 strip loins
- DX0015 HALF SHELF**
- DX0020 SHELVES FOR INDIVIDUAL JOINTS** – *Loadable up to 40 kg*
- DX0055 SALTAIR HIMALAYA SALTBLOCK SET (QTY 4)**
- DX0070 SALTAIR STAINLESS STEEL TRAY FOR BOTTOM**
Will hold salt 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 Amicut.
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**





DRY AGER

BUILT FOR BEEF

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DRY AGER Logo, DryAger, DX 500, DX 1000, HumiControl, DX AirReg, SaltAir, Home Is Where The Beef Is
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