

EST.



2014

DRY AGER

BUILT FOR BEEF



THE ORIGINAL
MADE IN GERMANY





**THIS IS WHAT HAPPENS,
WHEN A FATHER, HIS TWO SONS
AND THEIR DEDICATED STAFF
RE-INTERPRET TRADITIONAL
BUTCHERING TECHNIQUES
IN A MODERN WAY.**



AN OUTCOME WORTH WAITING FOR ...

DRY AGING – THE ART OF MEAT MATURING

Meat needs aging. And aging needs time. Dry Aging is the traditional way of aging meat to produce an extraordinary tender and intense flavor. A technique, many decades old, through which beef and other meats reach the highest possible refinement stage.

It does not need another method of preparation in order to obtain the perfect steak, but only an old turned into new maturing process. The Dry Aging of meat, is one of the oldest techniques when it comes to meat processing. Meat on the bone is hung up for a certain time and at a controlled temperature, humidity and air quality. It is allowed to dry age gradually and instead of lying in an airtight plastic bag, it can do, what meat loves to do most, it can breathe.

The dry aged meat expresses its gratitude, by presenting us a refined, unique and intense aroma. The texture cannot be compared to an “ordinary piece of meat”. So no wonder that dry aged beef is renowned by foodies as the “king of meats” on the steak menu.



DINE EXQUISITELY

THE PERFECT STEAK - A MATTER OF PERFECT DRY AGING

Beef is best suited for dry aging, especially strip loins of freshly slaughtered heifer, female young cattle.

The meat becomes extremely tender, due to the fact that it has a considerable fat covering and extremely high intravascular fat content. But also other types of meat, such as pork, game, poultry and fish can produce sensational results.

The more time a piece of meat spends in the **DRY AGER**®, the more its flavor intensifies. During this time the fridge smells of ham, musk, fresh-baked bread, hoar frost and a tiny bit like wool socks.

The dry aged meat darkens on the outside to the color of blood sausage and a crust is formed, similar to that of bread. In the end of this process, this crust is trimmed away and the meat is separated from the bone, or cut into steaks, and the dry aged meat can be prepared on the grill or in a frying-pan – just as a normal steak would.

The only difference being is that it has nothing in common with a normal steak: the texture is softer, its smell and taste reminds one of nuts and butter. The secret is oxygen, that teases the natural enzymes of the meat - and time.

Time, that transforms the meat into an amazing aroma-powerhouse, without it acquiring even a hint of a metallic flavour.

DRY AGING FRIDGES

THE ORIGINAL FOR PRIVATE USE, COMMERCIAL USE AND GASTRONOMY

Our ambition was to develop an affordable dry aging fridge that looks as good as it works.

We succeeded in doing so with the **DRY AGER**®. The exterior has a timeless, modern design – the interior bristles with modern technology. Craftsmanship meets high tech.

The meat on the bone ages in our dry aging fridge at approx. 82 % humidity and a temperature of 1.5 °C. The precise electronic control of the **DRY AGER**® guarantees constant maintenance of the temperature, that can be set in exact 0.1 °C increments.

Furthermore, thanks to the integrated HumiControl® system the humidity can be regulated with high precision between 60 % and 90 %. Together with the DX AirReg® system, this guarantees a perfect microclimate, an ideal airflow and continuous sterilization inside – even if the outside temperature fluctuates.

In order to protect the valuable contents from harmful UV light, the insulating glass door of the **DRY AGER**®, which is held by an elegant stainless steel frame, is tinted (metal vapor).

The weight loss of beef on the bone when using the **DRY AGER**® is only approx. 7-8 % and after 6 weeks approx. 12%.

The **DRY AGER**® is not only limited to dry aging beef. It can also be used for for maturing, post-maturing and storage of sausages, ham and other types of meat. It can also be used for for maturing, post-maturing and storage of an incredible number of products. Poultry, pork, game, products of sausages, ham as well as fish, cheese, wine, champagne and much more benefit of the **DRY AGER**®.



Optical highlight:

two DX1000 Premium, installed side by side in wall



MADE IN GERMANY

DRY AGER DX 500® Premium

ART. NO. DX0500P – **FOR UP TO 20 KG MEAT**

HOUSING	<i>black powder-coated & stainless steel door</i>
INNER CONTAINER	<i>antibacterial polyurethane resin</i>
INNER BACK WALL	<i>black steel, brushed black stainless steel</i>
INSULATING GLASS DOOR	<i>UV protection, tinted (metal vapor)</i>
INTERNAL DIMENSIONS	71.2 x 49.0 x 43.7 cm (H x W x D)
EXTERNAL DIMENSIONS	90.5 x 60.0 x 61.0 cm (H x W x D)
INTERNAL CAPACITY / NET	155 / 134 l
CONNECTION RATING	220-240 V / 50 Hz
ENERGY CONSUMPTION	<i>even with glass door only 1.0 kWh / 24 hours</i>
TEMPERATURE RANGE	0 °C to +25 °C, electronically adjustable in increments of 0.1 °C
HUMIDITY	<i>HUMICONTROL® - electronic humidity controller, adjustable from 60 % to 90 % (no external water supply or water container required)</i>
AIR FLOW & HYGIENE	<i>DX AirReg® provides perfect air flow, fresh air activated carbon filter and UVC sterilization</i>
INTERIOR LIGHTING	<i>DX LED Premium lighting, integrated in side walls for the best possible illumination of displayed products. No ultraviolet radiation light spectrum. Minimal heat development, no direct heating of the meat.</i>
MAXIMUM LOAD	20 kg
AUTOMATIC DEFROST, VISUAL AND AUDIBLE ALARM SIGNALS, LOCKABLE DOOR, DOOR HINGES CAN BE CHANGED, FOR WALL INTEGRATION OR AS A STANDALONE DEVICE	

AWARDS





MADE IN GERMANY

DRY AGER DX 1000® Premium

ART. NO. DX1000P – **FOR UP TO 100 KG MEAT**

HOUSING	<i>stainless steel</i>
INNER CONTAINER	<i>antibacterial polyurethane resin</i>
INNER BACK WALL	<i>black steel, brushed black stainless steel</i>
INSULATING GLASS DOOR	<i>UV protection, tinted (metal vapor)</i>
INTERNAL DIMENSIONS	<i>137.1 x 57.8 x 58.7 cm (H x W x D)</i>
EXTERNAL DIMENSIONS	<i>165.0 x 70.0 x 74.2 cm (H x W x D)</i>
INTERNAL CAPACITY / NET	<i>495 / 435 l</i>
CONNECTION RATING	<i>220-240 V / 50 Hz</i>
ENERGY CONSUMPTION	<i>even with glass door only 1.8 kWh / 24 hours</i>
TEMPERATURE RANGE	<i>0 °C to +25 °C, electronically adjustable in increments of 0.1 °C</i>
HUMIDITY	<i>HUMICONTROL® - electronic humidity controller, adjustable from 60 % to 90 % (no external water supply or water container required)</i>
AIR FLOW & HYGIENE	<i>DX AirReg® provides perfect air flow, fresh air activated carbon filter and UVC sterilization</i>
INTERIOR LIGHTING	<i>DX LED Premium lighting, dimmable, integrated in side walls for the best possible illumination of displayed products. No ultraviolet radiation light spectrum. Minimal heat development, no direct heating of the meat.</i>
MAXIMUM LOAD	<i>up to 100 kg of cuts on shelves or 2-3 strip loins with a length of approx. 1.2 m</i>
AUTOMATIC DEFROST, VISUAL AND AUDIBLE ALARM SIGNALS, LOCKABLE DOOR, DOOR HINGES CAN BE CHANGED, FOR WALL INTEGRATION OR AS A STANDALONE DEVICE	

AWARDS



**ABSOLUTE HYGIENE**

WITH OUR ANTIBACTERIAL INNER CONTAINER, ACTIVATED CARBON FILTER & UVC STERILIZATION.

**MINIMAL WEIGHT LOSS**

MAX. 7-8 % AFTER 4 WEEK DRY AGING* DUE TO PERFECT TUNED MICROCLIMATE.

**PRECISE PARAMETER**

CONSTANT HUMIDITY AND TEMPERATURE DUE TO HUMICONTROL® AND DX AIRREG® - NO EXTERNAL WATER SUPPLY REQUIRED.

**REAL TASTE**

THE REFINING PROCESSES IN THE DRY AGER® CREATES AN INCOMPARABLE FLAVOR.

**ALL-ROUNDER**

DRY AGED MEAT, HAM, SALAMI, SAUSAGES, CHEESE, FISH AND MUCH MORE.

**PLUG AND PLAY**

DRY AGING HAS NEVER BEEN THAT EASY- JUST PLUG-IN AND GET STARTED.



1 With the wall-integrated **DX LED Premium lighting** the displayed products in your DRY AGER are perfectly presented. The light intensity of the DX1000 Premium is infinitely dimmable.

2 There is no opportunity for germs and bacteria due to the **antibacterial inner container**. The sophisticated shape makes cleaning easier and prevents the formation of dirt in the corners.



3 Due to the the integrated systems **HumiControl®** and **DX AirReg®** the humidity and temperature can be regulated precisely.



4 The **activated carbon filter** purifies the incoming air and ensures a sterile internal climate.

5 The **bottom falls away at the back** and liquid is collected safely. Because of integrated slats the salt tray sits safely and slightly raised.



6 **Black Steel back wall** out of brushed black stainless steel. The dark material creates a better look for meat and other content displayed.



"I ONLY USE DEVICES IN MY KITCHEN
OF WHICH I AM CONVINCED 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."

* * *

TIM MÄLZER

FAMOUS TV CHEF & AUTHOR

“THE **DRY AGER** IS THE ONLY POSSIBILITY TO MAKE OUR MEAT EVEN BETTER ... THERE IS NO ALTERNATIVE! WE ARE HAPPY TO HAVE FOUND A PARTNER IN DRY AGER, WHO SHARES OUR QUALITY EXPECTATIONS AND IMPLEMENTS IT EXACTLY AS WE HAVE ALWAYS DESIRED.”

* * *

LUDWIG MAURER

MEAT & DRY-AGING EXPERT





THE DRY AGING SPECTRUM

UNLIMITED OPTIONS IN THE DRY AGER



MEAT

Due to the refining process in the **DRY AGER®** the dry aged meat develops an incomparable, intensive flavor. The texture cannot be compared to an “ordinary piece of meat”.



POULTRY

From duck to chicken. The Dry Aging of poultry is something very special. The meat is extraordinarily sensitive to germs, which is no problem for the technology of the **DRY AGER®**.



CHEESE

Refining cheese in the **DRY AGER®** works best when you have the rounds refined as a whole. The soul of the cheese approaches culinary heights. For this application there are special wooden shelves available for both models.



WINE

Ideal temperature and humidity is very important for correct wine storage. Due to the adjustable humidity there is no shrinking or risk of mould to the natural cork. The wine can mature properly and even looks good.





HAM

Make your own ham delicacies quite simply and cost-efficiently. Black Forest ham, Serrano ham and ham from game meats. Pancetta, Lardo, Viande des Grisons. No problem for the **DRY AGER**®.

SAUSAGES & SALAMI

The aging of sausages requires various and very demanding climatic conditions in the aging fridge which can be adjusted in the **DRY AGER**® conveniently.



FISH

The Dry Aging of a perfect fish is considered the supreme discipline because there is a fine line between a perfect result and or an inedible product. With the **DRY AGER**® you have a reliable partner who will not let you down.

Depending on the type of fish and fat content the aging time varies from a few days up to a few weeks. The result is a texture and aroma which is unimaginable.



THOUGHT THROUGH TO THE END

OUR MUST-HAVE ACCESSORIES

HANGER

Strip loins, ham and other products can be hung on the hanger with a S-hook. Through rack locators, which are integrated in the device, the hangers can be positioned at various heights. The aging product hangs freely in the **DRY AGER®** and provides perfect air flow.

SHELF

Meat cuts and smaller products can be aged and stored horizontally on a shelf. Additionally, there are half shelves that only require half of the depth. Perfect to hang full strip loins to the rear and place smaller pieces on the shelf.

SHELF FOR SAUSAGE & HAM

Practical shelf for sausages, salami and ham. The sophisticated 2-in-1 grate shape is perfect for attaching the string of sausages or hanging sausages in pairs.

S-HOOK / SWIVEL HOOK

Perfect for professional hanging of large and small pieces of meat into the **DRY AGER®**.

SALTAIR SALT BLOCK SET

Real salt for a more intense aging flavor and optimal support of humidity regulation in your **DRY AGER®**. Because of the fantastic look of the salt, the Saltair Salt Block Set is a must-have for the Dry Aging fridge.

SALTAIR SALT TRAY

Stainless steel tray to accommodate the Saltair Salt Blocks in order to gather the salt liquid and to enable a clean workspace.

DX-LED SALT WALL SYSTEM

The LED panel is installed on the back wall of the **DRY AGER®** and imitates the look of a salt wall. The lighting color can be easily changed with a remote control.

DISPLAY PODIUM

Metal podium for a perfect product presentation. Through the base the **DRY AGER®** is at eye level and precious meat displayed, comes into focus.

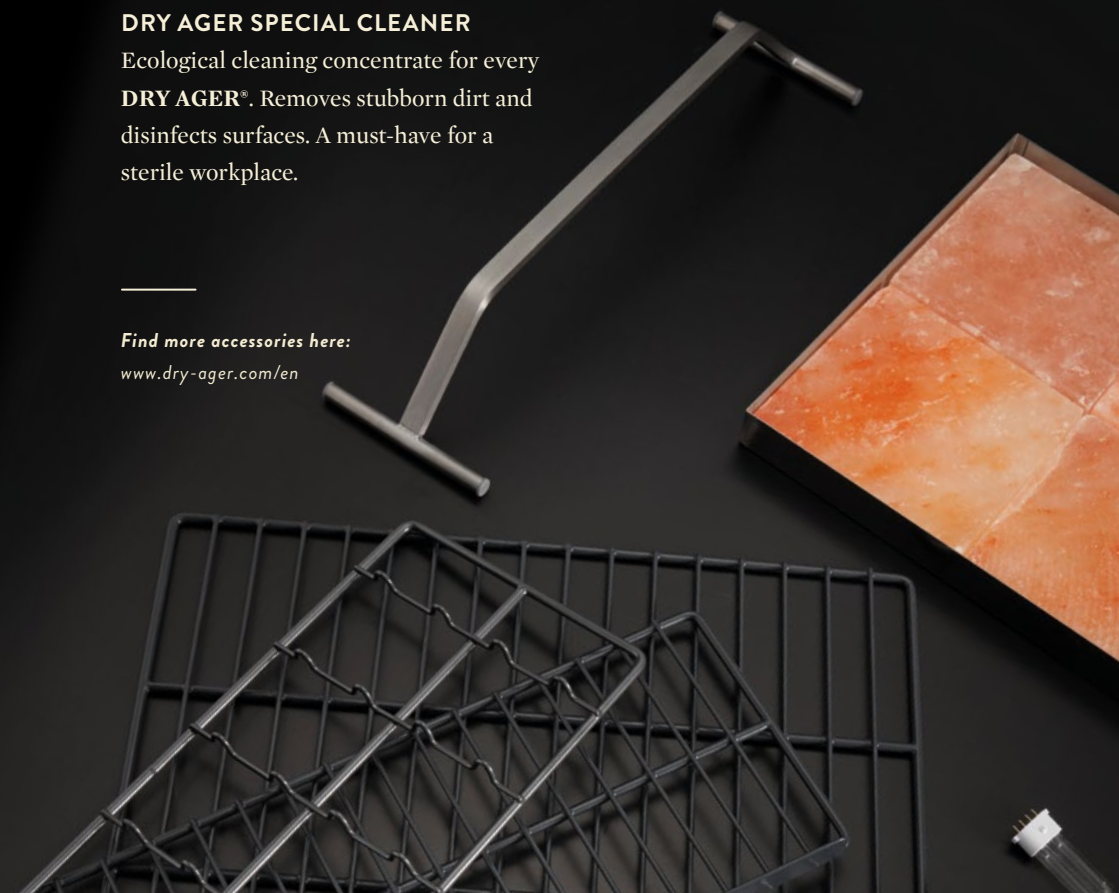
DRY AGER SPECIAL CLEANER

Ecological cleaning concentrate for every **DRY AGER®**. Removes stubborn dirt and disinfects surfaces. A must-have for a sterile workplace.

TAGS FOR MEAT LABELLING

Reusable plastic tags for professional meat labelling. The labels can be inserted directly into the meat using the included skewers.

Find more accessories here:
www.dry-ager.com/en



DRY AGING CHAMBERS AND PRODUCTION UNITS

THE CUSTOMIZED AGING CHAMBERS WITH DRY AGING PRODUCTION UNITS

Think big! It has never been easier to produce a large amount of meat, ham or salami in front of your customers.

With the Dry Aging chamber series, **DRY AGER®** offers customer specific solutions that are available in 10 cm steps from 100 x 100 cm to 600 x 600 cm (W x D) as well as in different heights.

Made for you! Choose from several design concepts and surfaces, colors and interior equipment as well as the desired Dry Aging techniques and controller. Our experts support the creation of your individual Dry Aging solution.

You already have a cold room or refrigeration cell and are interested in our **DRY AGER®** production units? Perfect!

DRY AGER® offers highly efficient plug & play Dry Aging production units, which can be added to any existing cold room. Depending on the structural environment there are ceiling and split solutions available.

As usual, no water connection is necessary and a minimal weight-loss of max. 10 % after 4 weeks aging on the bone.

DRY AGER® - as individual as your requirements.



WALK-IN DRY AGING CHAMBER

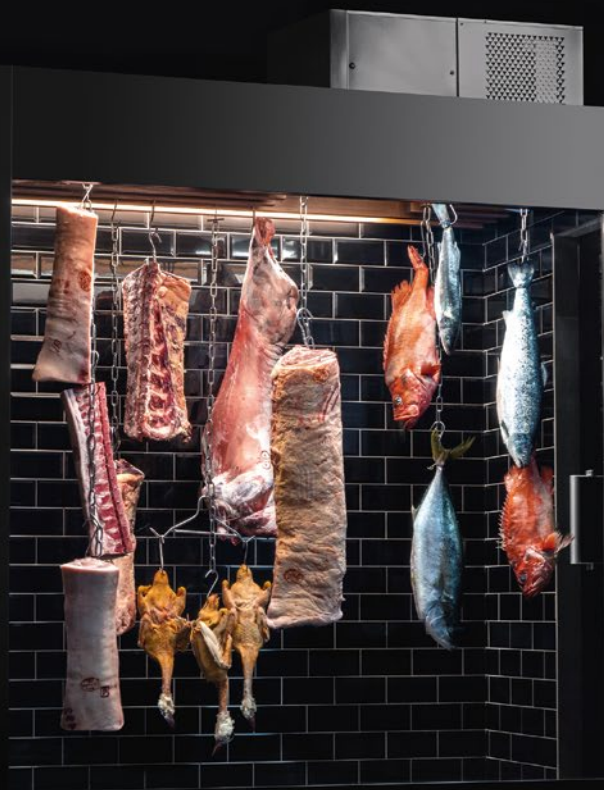
AS INDIVIDUAL AS YOUR REQUIREMENTS

HOUSING	<i>Thermal glass and metal powder-coated cell elements, closed and lockable panel door as standard</i>
FLOOR	<i>non-slip stainless steel and other surfaces available</i>
DIMENSIONS	<i>from 100 x 100 cm to 600 x 600 cm in 10 cm steps</i>
AVAILABLE HEIGHTS	<i>211, 226, 241 or 271 cm</i>
VOLTAGE	<i>220-240 V</i>
TEMPERATURE RANGE	<i>electronically adjustable in 0.1 °C increments: 0 °C to +25 °C</i>
HUMIDITY	<i>HUMICONTROL® - electronic humidity controller, adjustable from 60 % to 90 % (no external water supply or water container required)</i>
AIRFLOW & HYGIENE	<i>DX AirReg® provides perfect air flow, air speed & UVC sterilization</i>
MINIMAL WEIGHT LOSS	<i>whole strip loins on the bone after 4 weeks only approx. 10 %</i>
INTERIOR LIGHTING	<i>DX LED Premium lighting, integrated in side walls for the best possible illumination of displayed products. No ultra-violet radiation light spectrum. Minimal heat development, no direct heating of the meat.</i>

AUTOMATIC DEFROST, VISUAL AND AUDIBLE ALARM SIGNALS, LOCKABLE DOOR, DOOR HINGES CAN BE REVERSED, FOR WALL INSTALLATION OR FREE STANDING DEVICE

AVAILABLE TECHNIQUES FOR DRY AGING CHAMBERS

A-AGGREGAT	<i>Plug & play ceiling unit, see next page</i>
B-AGGREGAT	<i>Split system, ready made for installation by a refrigeration engineer</i>





DRY AGING PRODUCTION UNITS

FOR EXISTING COLD ROOMS

HOUSING	<i>grey, powder-coated</i>
VOLTAGE	<i>220-240 V</i>
TEMPERATURE RANGE	<i>electronically adjustable in 0.1 °C increments: 0 °C to +25 °C</i>
HUMIDITY	<i>HUMICONTROL® - electronic humidity controller, adjustable from 60 % to 90 % (no external water supply or water container required)</i>
AIRFLOW & HYGIENE	<i>DX AirReg® provides perfect air flow, air speed & UVC sterilization</i>
MINIMAL WEIGHT LOSS	<i>whole strip loins on the bone after 4 weeks only approx. 10 %</i>

**AUTOMATIC DEFROST, AUTOMATIC CONDENSATION EVAPORATION,
VISUAL AND AUDIBLE ALARM SIGNALS**

AVAILABLE TYPES

DRY AGING PRODUCTION UNIT DX 6000 PREMIUM

Art. No. DX6000 for up to 10 m³ capacity.

Cooling power 1000 W, nominal consumption 680 W / 16 A, dimensions 400 x 700 x 900 mm

DRY AGING PRODUCTION UNIT DX 7000 PREMIUM

DX7000 for up to 16 m³ capacity.

Cooling power 1800 W, nominal consumption 1260 W / 16 A, dimensions 500 x 860 x 1000 mm

DRY AGING PRODUCTION UNIT DX 8000 PREMIUM

DX8000 for up to 24 m³ capacity.

Cooling power 2300 W, nominal consumption 1800 W / 16 A, dimensions 500 x 860 x 1000 mm

FAQ

FREQUENTLY ASKED QUESTIONS

DRY AGING

WHAT CAN BE AGED WITH THE DRY AGER?

The so-called red meats are best suited, i.e. beef, pork, lamb and game. But also poultry, fish or cheese can be refined. You can also make your own ham or sausages and refine them in the **DRY AGER**®.

HOW HIGH IS THE LOSS INCURRED DURING DRYING?

The sophisticated technology of the **DRY AGER**® ensures that loss is very small: a whole beef strip loin loses 7 - 8 % after 4 weeks and approx. 12 % after 6 weeks. Pork only approx. 9 - 10 % after 3 weeks. This is remarkably low compared to other products and techniques available, where there is a triple amount of weight loss.

WHERE CAN I GET FRESH MEAT FOR THE DRY AGER?

Meat that is not matured can be bought from a slaughterhouse or a trusted butcher. Alternatively, use our convenient online shop (for Germany only!) www.dry-ager.com where top quality is guaranteed.

WHAT DO I NEED TO KNOW WHEN SHOPPING FOR MEAT?

The meat should be absolutely fresh and, on the day you are buying it, not have been hung for more than five days after slaughter. In general it is important to choose meat from animals that have been appropriately raised: we suggest animals that were able to move sufficiently and if possible received no silage feed. Marbled meat from heifers (a female cow that has not calved) give the best result. But an older oxen or a really old cow (12 – 15 years) are also an excellent choice.

WHY IS MOST MEAT SHOWN IN THE DRY AGER A HALF OR WHOLE BACK OF BEEF?

Of all parts from a beef carcass, it is the back muscles that benefit most from Dry Aging. The larger the hanging piece, the less wastage needs to be cut off. Also, the back loin is protected against drying out on two sides by the bone and on the third side by the fat layer.

DRY AGING FRIDGE

CAN THE QUALITY OF ANY TYPE OF MEAT BE IMPROVED BY THE DRY AGER?

No. The **DRY AGER**® improves good meat and turns very good meat into something excellent. You simply can't get something for nothing.

WHY DOES DRY AGING TAKE SO LONG?

Dry Aging is a natural, oxidative, and enzymatic process. It works best if left undisturbed for several weeks at a temperature of +1,5°C. Tests with higher temperatures and very strong air circulation have shown that the process does indeed speed up but that the taste was disappointing.

HOW SAFE IS AGING MEAT IN THE DRY AGER FOR WEEKS?

In a professional meat aging fridge like the **DRY AGER**® it is absolutely harmless. Lab samples taken during the development of the **DRY AGER**® have confirmed sensory innocuousness and the meat was deemed safe for distribution and consumption after 10 weeks of maturation. The meat fulfilled all criteria even after 25 weeks.

CAN YOU KEEP ADDING STUFF TO THE DRY AGER?

Yes, no problem. Theoretically, you can Dry Age 4 loins at different stages of aging in one device. But also a mix of different meat, such as pork, lamb or game. Please be aware, though, that mixing poultry, fish, or cheese is not recommended.

CAN YOU USE THE DRY AGER AS A REFRIDGERATOR?

The **DRY AGER**® is a professional Dry Aging unit for aging and refining meats and producing perfect ham and sausages. But its technology for cooling and storing foods is far superior to that of most conventional refrigerators when it comes to sterility and storage climate, which is also why vegetables and herbs, for example, stay fresh in the **DRY AGER**® for a particularly long time.

THE DRY AGER SEMINAR

WITH LUCKY MAURER AND MANY OTHER PARTNERS

OUR COURSE CONTENT

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 are searching the so-called B & C cuts, the premium cuts beyond the fillet.

BUTCHERING OF A COMPLETE BEEF SIRLIONS

The perfect Dry Aged beef sirloin will be cut as German cut and American cut. What exactly is Porterhouse, T-Bone and Cotes de Boeuf?

CROSSING DIFFERENT DRY AGING LEVELS AND BREEDS

Wagyu, Hereford, Angus, Chianina, etc. How do the different cattle breeds taste in various degrees of aging and preparation from Sous Vide to the 800° degree infrared grill.

THE PERFECT GARNISH FOR DRY AGED BEEF

A small selection of recipes to garnish the perfect steak. Herb butter, chimichurris, 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 these Wagyu & Black Angus.

AGING 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 at: www.dry-ager.com

The course content mentioned here can differ slightly from each seminar.



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





Strong Dry Aging competence
All questions will be answered here.

THE DRY AGING EXPERTS

PROFESSIONALS FOR ALL QUESTIONS ON MEAT AND AGING

For us, Dry Aging is pure fascination! The **DRY AGER®** enables us to create culinary specialties out of good raw materials. We take pride in this every day.

This is why we want to share this enthusiasm and expert knowledge with our customers. Our service employees are skilled butchers, food technicians and meat-loving whole blood BBQ masters. In short: Dry Aging experts. We take it seriously, when we say we're service-minded. We are there to help with all problems and questions related to **DRY AGER®** and Dry Aging. We look forward to the conversations.

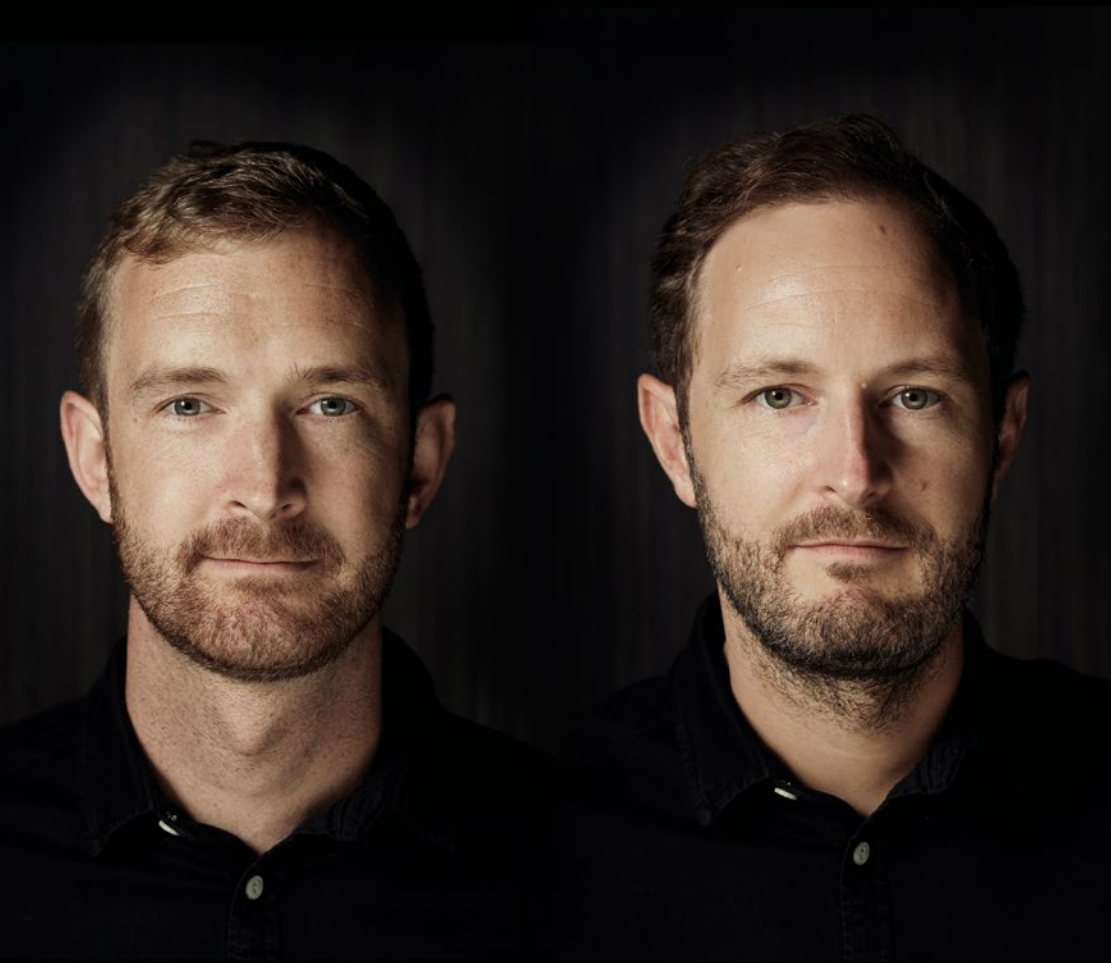
„**THERE CAN ONLY BE ONE MEAT:**
BEEF, DRY-AGED.
THEREFORE, THERE CAN ONLY BE ONE
REFRIGERATOR: OUR DRY AGER.
FOR HOME, FOREVER, FOR YOU!“

* * *

BEEF! MAGAZINE

NO.1 MEAT MAGAZINE
IN GERMANY





Inventor & CEOs

Aaron & Christian Landig

THE DRY AGER STORY

COMPANY WITH FAMILY TRADITION

Every idea, every future step begins with a vision.

Even as a fellow, Manfred Landig was known for not to just be satisfied with the state of affairs. As a passionate hunter and refrigeration technician he worked on new cooling and packaging solutions and developed unique cooling solutions for this. The cornerstone of a rapidly developing company in Germany was laid.

Manfred Landig's sons, Christian and Aaron have been building refrigerators in their parents' business ever since they were little. After studying, master school and professional experiences both of the brothers came back. One goal in mind: to revolutionize Dry Aging and meat maturation. From now on they are unstoppable.

Christian and Aaron have to start from scratch. There are no reliable sources of what Dry Aging is or what it does. After several years of research and development the brothers finally succeed in completing their **DRY AGER**® meat aging fridge and present it to the rest of the world. The response is phenomenal!

The **DRY AGER**® is unstoppable and meanwhile available in the whole world. Now even with sales partners in more than 60 countries.

The course for the future has been set. Today, Christian and Aaron Landig lead the company together with their younger brother Andreas. By the way, they do work on new products continuously. The company with family traditions, located in the south of Germany, still has its manufacturing character of the past.

People who lend a hand for their customers and give their best.



DEDICATE THE TIME AND
ATTENTION TO FOLLOW
THE COURSE OF NATURE

* * *





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