

DRY AGER® – The leading brand for professional, plug-in Dry Aging cabinets, for the production and storage of **beef, pork, ham, salami, fish, cheese, and much more.** The DX1000 Premium S (220 - 240 V, 2 A) is suitable for use in both the commercial and private sectors. Thanks to innovative systems such as SmartAging technology, perfect aging results for a wide variety of foods can be achieved at the push of a button. The temperature can be electronically controlled within a range of 0 to +30 °C, and thanks to the standard integrated HumiControl system, humidity can also be regulated within a range of 40 to 90%. The device does not need a water connection or a water tank, which are just two of the many unique selling points. The **DX AirReg®** system also ensures an optimum air flow.

The built-in **activated carbon filter**, the unique **UVC sterilisation box** and **antibacterial inner container** give bacteria and germs no chance. Professional Dry Aging at the highest level, even with large fluctuations in ambient temperatures. The outside of the device is made of high-quality, rust-free stainless steel, while the polished black stainless steel rear wall on the inside also underlines the premium character. Contemporary, modern design on the outside – high-precision, sophisticated technology on the inside. The DRY AGER® Dry Aging cabinet can be set up free-standing as a single device or double device (side by side) or integrated in a wall. 10-year compressor warranty included as standard. Quality made in Germany!

 **SMARTAGING™**
 No. 1 BRAND WORLDWIDE™ Quality from Germany



Technology & equipment

Aging programme

- SmartAging® technology – smart program control in combination with the Dry Aging Bible. Choose from a wide variety of recipes.
- Optimum parameter settings are carried out automatically by the SmartAging® processor and guarantee ideal results at the push of a button.

Temperature & humidity

- HumiControl® – constant humidity, electronically adjustable from 40 to 90 % (no water connection or tank required).
- Electronically controlled temperature from 0 to +30 °C.
- Professional dry aging with minimum weight loss.
- Automatic defrosting and automatic condensate evaporation.

Hygiene

- UVC sterilisation system, DX AirReg® system and activated carbon filter – optimum air flow and air quality without UV exposure of the products.
- Antibacterial inner container – the shape of the side shelf supports and rounded corners make cleaning easier.

Visual design

- Housing & door frame made of stainless steel OR black, powder-coated
- Black steel rear panel, brushed black stainless steel.
- Dimmable DX-LED side and ceiling lighting – optimum illumination of the presented products.
- A striking design that boosts sales appeal.

Modularity

- Built-in or free-standing – enables the integration of single or multiple units next to each other.
- Door hinge possible on both sides.

Accessories supplied

- 1x hanger (DX0011) – made of stainless steel, max. load capacity 80 kg (the picture shows 2x hangers).
- Optional: Accessory bundles S, M, and L

Guarantee

- 2 year full guarantee for private and commercial customers.
- NEW: 10-year warranty on the compressor

Technical specifications

Gross net content	495 / 435 l
Maximum load	100 kg
Inner dimensions	137.1 × 57.8 × 58.7 cm (H x W x D)
External dimensions	165.0 × 70.0 × 74.2 cm (H x W x D)
Temperature range	0 °C to +30 °C, electronically adjustable in increments of 0.1 °C
HumiControl®	40 % to 90 %
Mains connection	220-240 V / 2 A / 50 Hz
Power consumption	~1.8 kWh / 24 h
UVC sterilisation and activated carbon filter	Yes

DRY AGER®

DX 1000® PREMIUM S

SmartAging® control	Yes
Water connection or tank necessary	No
Automatic defrost	Yes
Automatic condensate evaporation	Yes
Inner container	Antibacterial polystyrene plastic
Rear wall inside	brushed black stainless steel
Visual & acoustic alarm	Yes
Installation of one or more devices in the wall or as a free-standing device possible	Yes
Refrigerant	R600a
Unladen weight	88 kg
Shipping weight (on pallet)	104 kg
Shipping dimensions (on pallet)	185 × 80 × 120 cm (HxWxD)

Application: filled with meat



Beef on slide-in shelves



Two loins of beef hanging



Saddle of pork and beef hanging



Beef on slide-in shelves and pork hanging underneath

DRY AGER® DX 1000® PREMIUM S

Further applications: one DRY AGER Dry Aging cabinet – many possible uses



Dry Aging of meat



Production of sausage and salami



Production of ham



Dry Aging of poultry



Dry Aging of fish and seafood



Production and storage of cheese | Tempering of champagne and wine
NEW: Special wooden slide-in shelves are available for this application.



DRY AGER® DX 1000® PREMIUM S

Outer housing: Color options



**DX 1000 Premium S
Stainless steel**

Item no. DX1000PS

Housing Stainless steel

Door lock yes, lockable



**DX 1000 Premium S
Black**

DX1000BPS

Black, powder-coated

yes, lockable



**DX 1000 Premium S
Custom color**

DX1000CNPS

Cabinet in custom color,
vailable with a silk-matte or
high-gloss finish

yes, lockable

All RAL
and Pantone
colors
available



**DX 1000 Premium S
with Salt wall System
Standard**

Item no. DX1050PS

Housing Stainless steel

Door lock yes, lockable



**DX 1000 Premium S
with Salt wall System
Black**

DX1050BPS

Black, powder-coated

yes, lockable



**DX 1000 Premium S
with Salt wall System
Custom color**

DX1050CNPS

Cabinet in custom color,
vailable with a silk-matte or
high-gloss finish

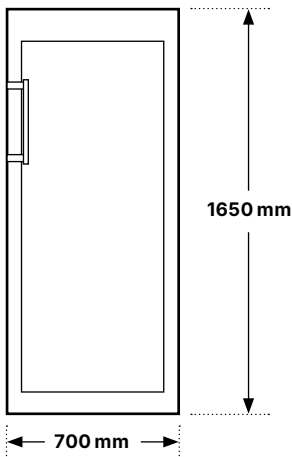
yes, lockable

All RAL
and Pantone
colors
available

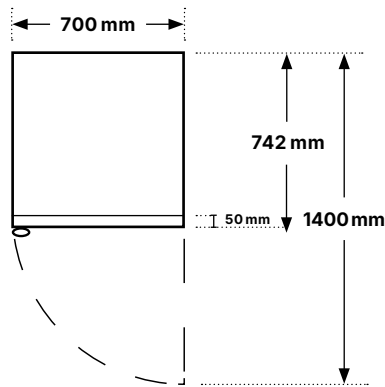
DRY AGER® DX 1000® PREMIUM S

Drawings

Front view

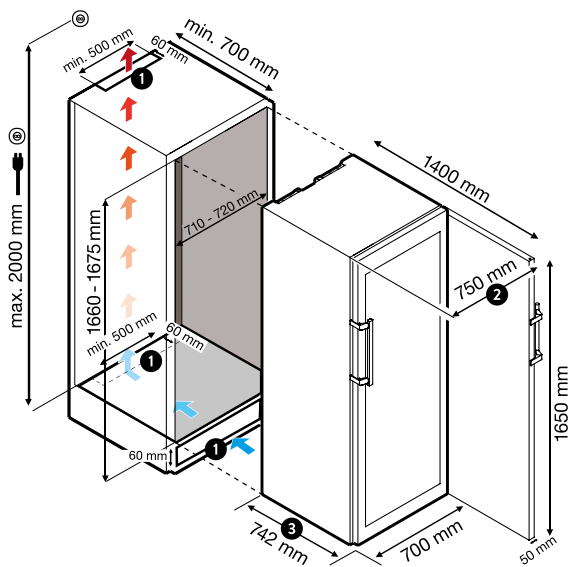


Top view

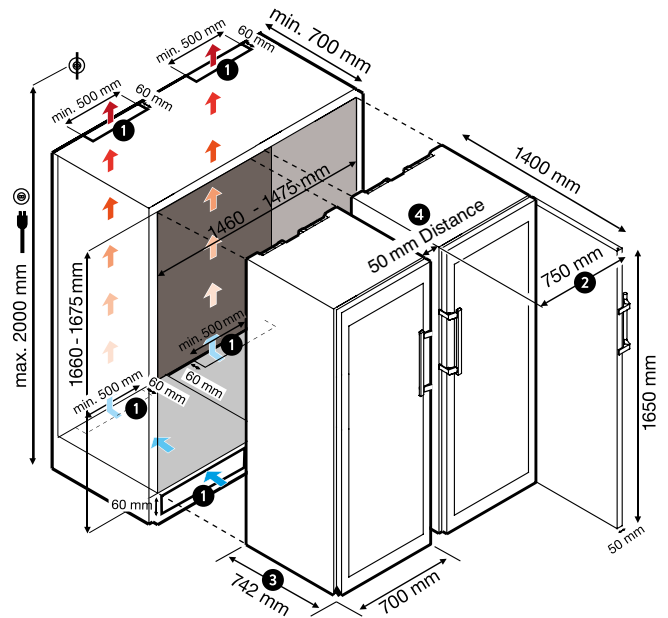


Integration drawings

Installation of one device



Installation of several devices (side by side)



- ❶ Ventilation shaft is mandatory. Minimum size: **300 cm²**. Also possible on the side or on the back wall.
- ❷ Overall dimensions (width) with the door open including handle: **750 mm**
- ❸ Overall dimensions (depth) body + closed door (protruding): **742 mm**
- ❹ Panelling of the intermediate gap with DRY AGER® stainless steel cover possible (DX0030).

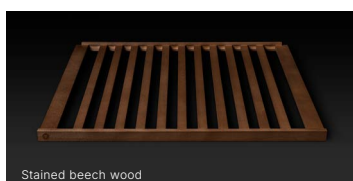
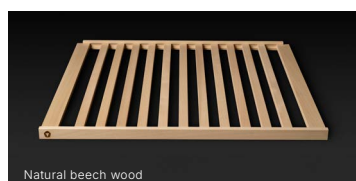
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DX1000® PREMIUM S

Optional accessories

Device-accessories DX1000

- DX0011 Hanger**
allows for hanging larger pieces using stainless steel hooks, load capacity up to 80 kg
- DX0015 Half Shelf**
half the cabinet depth,
load capacity up to 25 kg
- DX0020 Shelf**
horizontal aging / storage of food,
load capacity up to 40 kg
- DX0021 Bottom Shelf**
additional storage level on unit floor,
load capacity up to 40 kg
- DX0022 Shelf for sausage and ham**
For aging sausages / ham, load capacity up to 20 kg
- Wooden Shelf Set**
1x Half Shelf, 4x Shelves,
each with a load capacity up to 20 kg
- Natural beech wood: Ideal for cheese & wine
- Stained beech wood: Perfect for wine
- DX0024 DX0224**



- DX0055 Saltair Salt Block Set (4 blocks per set)**
menuine salt for an even more intense aging aroma
- DX0070 Saltair Salt Tray**
made of stainless steel, precisely designed for the Saltair Salt Block Set (DX0055)
- Display Podium DX1000**
Matt black, powder-coated metal design
- without steering roller (total height: 40 cm)
- with steering roller (total height: 50 cm)
- DX0080 DX0082**
- DX0063 DX-LED Salt Wall System Add-on Kit**
salt-look design, adjustable to over 10 light colors,
includes remote control
- DX0030 Stainless Steel Cover**
spacer & cover panel for side-by-side installation

Other accessories

- DX4044 S-Hook**
made of stainless steel, size 160 × 8 mm,
load capacity up to 100 kg
- DX4055 Swivel Hook**
made of stainless steel, size 180 × 8 mm,
load capacity up to 100 kg
- DX0040 Tags for meat labeling**
set of 20, incl. stainless steel skewers for attachment, food-safe and reusable

The Dry Aging Bible

multiple award-winning – the standard reference on dry aging, with 336 pages of inspiration and expert knowledge

- DX2040** - German
DX2041 - English
DX2042 - Spanish

- Z33145 DRY AGER Special Cleaner**
cleaning concentrate in a 500 ml spray bottle

Accessory-bundles

- DX1000SE DRY AGER DX1000 – Bundle S**
– English
- Book „The Dry Aging Bible“
- Tags for meat labeling (20 pieces) with Skewers DX0040
- Special Cleaner Z33145
- 2x Swivel Hooks DX4055

- DX1000ME DRY AGER DX1000 – Bundle M**
– English
- Book „The Dry Aging Bible“
- Tags for meat labeling (20 pieces) with Skewers DX0040
- Special Cleaner Z33145
- 2x Swivel Hooks DX4055
- Saltair Salt Block Set DX0055
- Saltair Salt Tray DX0070

- DX1000LE DRY AGER DX1000 – Bundle L**
– English
- Book „The Dry Aging Bible“
- Tags for meat labeling (20 pieces) with Skewers DX0040
- Special Cleaner Z33145
- 2x Swivel Hooks DX4055
- Saltair Salt Block Set DX0055
- Saltair Salt Tray DX0070
- 2x Full Shelf DX0020
- 2x Shelf for sausage and ham DX0022

For Maintenance

- DX0009S Service Kit S**
consists of Active Carbon Filter (DX0110) and UVC Replacement Bulb (DX0100)
- DX0009M Service Kit M**
consists of Active Carbon Filter (DX0110), UVC Replacement Bulb (DX0100) and Special Cleaner (Z33145)
- DX0009PS Premium Service Kit S**
consists of Active Carbon Filter (DX0110) and UVC Replacement Bulb (DX0101), for Premium / Premium S models
- DX0009PM Premium Service Kit M**
consists of Active Carbon Filter (DX0110), UVC Replacement Bulb (DX0101) and Special Cleaner (Z33145), for Premium / Premium S models
- DX0100 UVC Replacement Bulb**
for annual maintenance
- DX0101 UVC Replacement Bulb, compatible with Premium / Premium S models**
for annual maintenance
- DX0110 Active Carbon Filter, compatible with Premium / Premium models**
for annual maintenance

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