



# DRY AGER

SUPERIOR BEEF



EXPORT-PRICELIST 01 | 2017

**DX 500®** – FOR UP TO 20 KG

ART. NO.	ARTICLE	EXW-PRICE EXKL. VAT
DX0500	DRY AGER MEAT MATURING FRIDGE <b>DX 500®</b> <i>compact device for low demand for production of dry-aged beef, pork, ham &amp; salami including 1 x shelf (DX0025) + 1 x bottom shelf (DX0028)</i>	2.695,-
DX0012	HANGER (STAINLESS STEEL) <i>for up to 15 kg, max. 2 hanger per section possible</i>	75,00
DX0025	SHELVES FOR INDIVIDUAL JOINTS <i>max. weight 20 kg, 1 piece included in delivery</i>	41,50
DX0028	BOTTOM SHELF FOR MAXIMISE SPACE <i>max. weight 20 kg, 1 piece included in delivery</i>	52,90
DX0058	SALTAIR HIMALAYA SALT BLOCK SET <i>(2 block in a set), for more intensive flavour</i>	52,90
DX0075	SALTAIR TRAY (STAINLESS STEEL) FOR BOTTOM <i>perfect for set of 2 salt blocks (DX0058)</i>	55,00
DX0078	WALL HOLDER <i>for easy installation on a load-bearing wall</i>	189,-
DX0065	DX-LED BACKPANEL SYSTEM - HIMALAYA SALT <i>ready installed, more than 10 colours, incl. remote control</i>	299,-

**DX 1000®** – FOR UP TO 100 KG

ART. NO.	ARTICLE	EXW-PRICE EXKL. VAT
DX1001	DRY AGER MEAT MATURING FRIDGE <b>DX 1000®</b> <i>2. Generation (New 2016 series) for production of dry aged beef, pork, ham &amp; salami including 1 x hanger (DX0010)</i>	3.995,-
DX0010	HANGER (STAINLESS STEEL) <i>for up to 80 kg</i>	79,90
DX0015	HALF DEPTH SHELVES FOR INDIVIDUAL JOINTS <i>for hanging meat behind the shelves, max. weight 25 kg</i>	39,50
DX0020	SHELVES FOR INDIVIDUAL JOINTS <i>max. weight 40 kg</i>	45,90
DX0055	SALTAIR HIMALAYA SALT BLOCK SET <i>(4 blocks in a set), for more intensive flavour</i>	99,90
DX0070	SALTAIR TRAY (STAINLESS STEEL) FOR THE BOTTOM <i>perfect for set of 4 salt blocks (DX0055)</i>	69,50
DX0080	DISPLAY PODIUM <i>height: 40 cm, made of metal, with height adjustment</i>	459,-
DX0060	DX-LED BACKPANEL SYSTEM - HIMALAYA SALT <i>ready installed, more than 10 colours, incl. remote control</i>	499,-

**ACCESSORIES** – FOR BOTH DEVICES

DX0040	LABELS FOR THE MEAT <i>(set of 20 pieces) reusable, including a nylon tie</i>	20,50	Z33145	DRY AGER SPECIAL CLEANER <i>cleaning concentrate in a 500ml spray bottle</i>	15,90
DX0090	S-HOOK STAINLESS STEEL <i>holds up to 100 kg (160 x 8 mm)</i>	3,90	DX0100	UVC-BULB <i>recommended to replace once a year</i>	24,90
DX0095	TURNING HOOK STAINLESS STEEL <i>holds up to 100 kg (180 x 8 mm)</i>	8,50	DX0110	CARBON FILTER <i>recommended to replace once a year</i>	25,90

*More accessories, machines for meat processing and vacuum packing can be found at: [www.dry-ager.com](http://www.dry-ager.com)  
Worldwide shipping-costs for the DRY AGER on request. All prices EXW, in Euros, only valid when confirmed. All articles without decoration. Technical information and features are subject to change any time.  
We only deliver based on our general terms and conditions, which are available at: [www.dry-ager.com/en/terms-conditions](http://www.dry-ager.com/en/terms-conditions)*

Landig + Lava GmbH & Co. KG – DRY AGER Manufaktur – Valentinstraße 35-1 – 88348 Bad Saulgau – Germany – Fon +49 7581 489 59-0 – [info@dry-ager.com](mailto:info@dry-ager.com) – [www.dry-ager.com](http://www.dry-ager.com)

\*\*\*