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DRY AGER

THE ORIGINAL



DRY AGED IS THE NEW FRESH.



Fresh
is boring!

For centuries, we believed that fish tastes best when it is as fresh as possible on the plate. The visionaries among fish enthusiasts initially tried to mature their fish in conventional cold storage cells. This can be very dangerous, especially for fish with its sensitive proteins. With the DRY AGER® Cabinet and integrated SmartAging® Technology, dry aging fish has never been safer. Renowned fish aging experts such

as Josh Niland, Liwei Liao, Dominique Crenn and Michael Cimarusti also rely on the DRY AGER® Fish Aging Cabinet. They show what happens when you don't prepare the catch immediately, but allow the fish to mature in the DRY AGER® Cabinet through rest and time. This is nothing short of a revolution: only through dry aging does it become clear how complex and different fish species can taste.

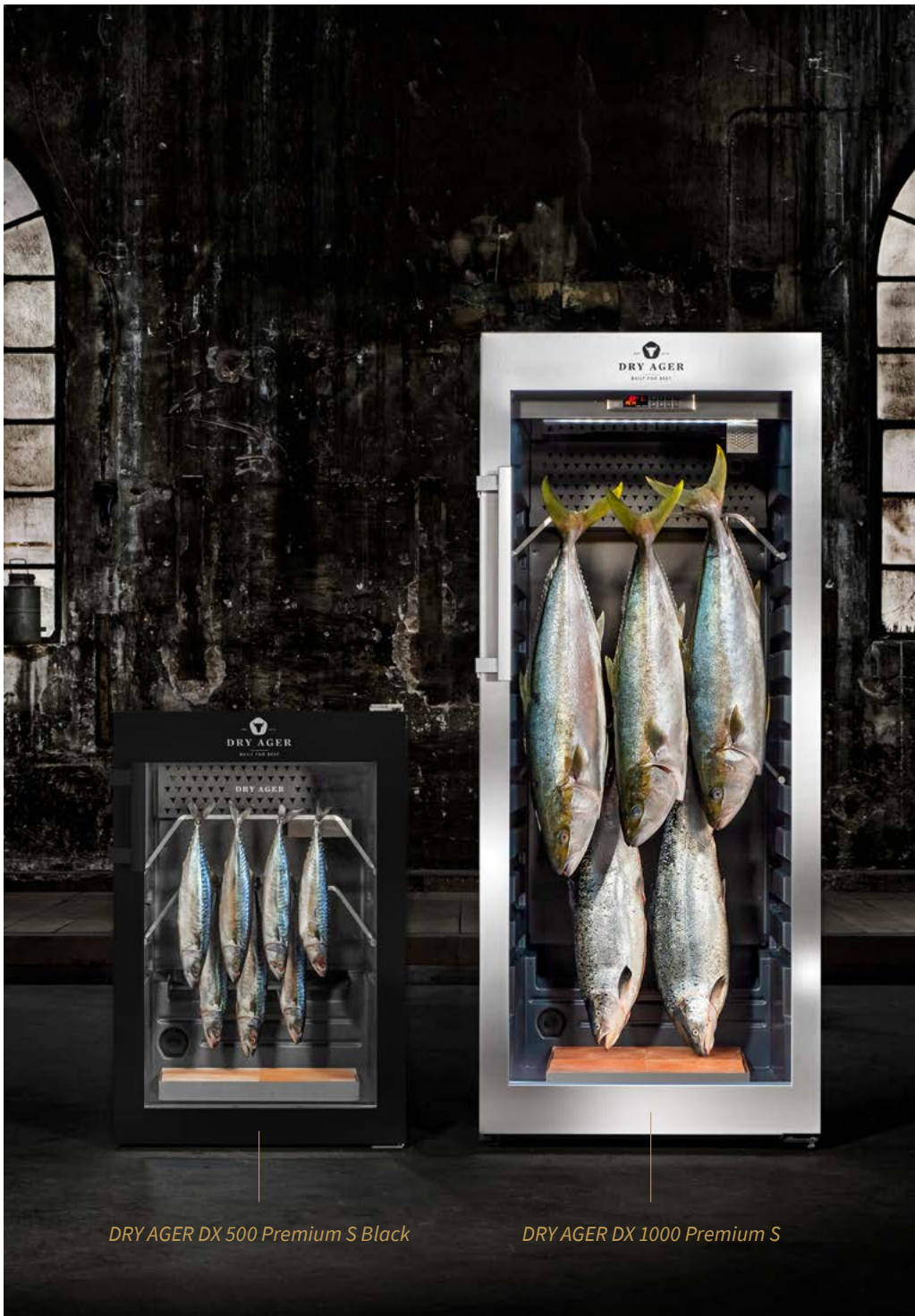


Dry aging
revolutionizes the
fish enjoyment

Dry aged fish brings heavenly tender textures and intense umami flavors to the palate. Creative chefs are using this to blur the boundary between fish and meat.

Every fish becomes a delicacy in the DRY AGER Cabinet

**The perfect finish for high-quality
fish and incomparable enjoyment.**



DRY AGER DX 500 Premium S Black

DRY AGER DX 1000 Premium S

The DRY AGER® Cabinet comes into its own with the SmartAging® Technology. With its stylish design, the fish maturing cabinet provides the perfect environment for dry aging fish – a masterpiece for gourmets and connoisseurs.

The compact dry aging cabinet, DX 500 Premium S, offers the option of maturing or storing up to 10 kg of fish at a time. The large appliance can even mature up to 50 kg of fish at a time – thanks to SmartAging® at the touch of a button.



When dry aging fish, *safety is essential.*

The DRY AGER® Cabinet ensures
a steril environment

The DRY AGER® Cabinet creates optimum conditions for dry aged fish. It precisely controls all parameters such as temperature, humidity and air circulation, which are crucial when it comes to maturing fish. With DX AirReg®, it ensures a perfect microclimate, optimum air flow and conti-

nuous sterilization. These parameters are crucial when it comes to dry aging fish, as there are only slight nuances of these parameters between perfection and spoilage. The DRY AGER® fish maturing cabinet ensures unique taste experiences and is an investment in quality and perfection.



The DRY AGER[®] Cabinet – your *fish insurance*

The sensitive proteins in fish are even more susceptible than steaks & co.
No problem for the DRY AGER[®] Cabinet! The integrated SmartAging[®] Technology makes
fish refinement an uncomplicated and absolutely safe process!



SmartAging[®] Technology

Dry Aging at the touch of a button.
SmartAging[®] guarantees ideal
parameters and perfect results.



Quality and design

Timeless modern design;
sophisticated look down to the last
detail. Quality, made in Germany.



Absolute purity

Thanks to the globally unique
UV disinfection technology
combined with an activated
carbon air filter.



Precise parameters

Precise regulation of
temperature, humidity,
and airflow ensures no
fish goes bad.



Versatility

The wide range of accessories
of hangers and slide-in racks
offers the possibility of aging
different types of fish.



For every need

From our small and large maturing
cabinets to maturing units and
individual walk-in maturing cells – we offer
dry aging solutions for every need.



Sensationally *complex flavors*

Umami, texture, intensity, aroma



The maturing process creates an impressive umami aroma that was previously unknown from fish. The taste becomes more complex and intense, pleasantly „seafoody“, but never fishy. Dry aged fish gains clarity of flavor and the structure becomes

more delicate. The matured fish delicacies from the DRY AGER® Cabinet can be prepared in as many ways as fresh fish after the maturing period, which can range from a few days to several weeks, but the strength lies in the raw consumption.

Fish experts worldwide trust DRY AGER®



„The control of the DRY AGER® Cabinet allows us to have great success conditioning the texture internally whilst improving the skin as well. The results are extraordinary.“

JOSH NILAND
Australia

„The DRY AGER® Cabinets are very precise and reliable, which is why I use them even for my most expensive fish.“

LIWEI LIAO
Los Angeles



© Joseph Weaver – Ray Lee, Akikos Restaurant



© The finest cut





© Hari Cameron



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© La Goonery

**Would you like to learn more
about dry aging of fish?
*Take a look at our landing page!***



Landig + Lava GmbH & Co. KG

DRY AGER Manufacture

Mackstraße 90

88348 Bad Saulgau

Germany

☎ +49 (0) 7581 90430

✉ contact@dry-ager.com

🌐 www.dry-ager.com/en

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