



DRY AGER

BUILT FOR BEEF

ENGLISH



Now we
have more
than just
beef on
the menu.



Dry Aging

A taste experience worth waiting for.

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.

Meat is hung up on the bone for a certain period of 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: breathe. The Dry Aged meat expresses its gratitude, by

presenting us with 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.

Is beef the best for Dry Aging?

Thanks to the newly developed SmartAging® Technology from DRY AGER®, a wide variety of foods can be refined. Beef, pork, game, poultry, ham, sausage, fish, cheese, wine, and even herbs and pasta. The possibilities are almost endless.



Dry Aging has never been easier: With SmartAging®.

Perfect results at the touch of a button.

Because you don't want the meat to shiver, but instead to age, the new generation of DRY AGER® Dry Aging Fridges, promises success – plain and simple. Now we have more than just beef on the menu: SmartAging® can be used to Dry Age a wide variety of foods. And because you certainly don't want to make any mistakes, now your worries are over. Because now you can be sure that you have the right parameters at hand for the aging process of any food: at the push of a button. You just select the appropriate Dry Aging program via the new control system directly on the DRY AGER® Dry Aging Fridge, and off you go.

The Dry Aging Bible provides you with over 80 aging recipes that are based on the aging programs of the DRY AGER. In addition to meat, fish and many other delicacies, ham and sausage can also be refined in the DRY AGER®. The new DRY AGER® spice mixtures for ham and sausage provide the perfect taste.

In 6 steps to the perfect result

1 What would you like to age?

Thanks to SmartAging® Technology, a wide variety of foods can be produced or refined. Beef, pork, game, poultry, ham, sausage, fish, cheese, wine, and even herbs and pasta. The possibilities are almost endless. Get inspired by The Dry Aging Bible, with countless aging recipes or simply choose your favourite cut.

2 Step by step to your delicacy

In order to age sausages and hams, they first have to be produced. With the practical step-by-step instructions in The Dry Aging Bible, this is no problem at all. Ingredient lists, precise quantities, and easy-to-understand steps get you to the finished raw product with ease. Ready for the DRY AGER® Dry Aging Cabinet?

3 How flavorful do you want your result to be?

Time, temperature, and humidity parameters, in addition to the correct airflow, determine the intensity of flavor of the aging result. It's up to you. Thanks to DX TasteReg® technology, choose between the three flavor categories of "basic," "intense," and "intense +" to perfectly match your taste preferences.

4 Choose the aging program that works for you.

Based on the previous decisions, you start the appropriate aging program on the DRY AGER® Dry Aging Cabinet. Even for special applications and complex aging processes with different, varying aging phases and temperatures, a suitable program is always available. For the perfect result – always on point.

5 All you have to do is wait.

The hardest part. Since waiting is so hard, we've taken guesswork out of the equation. With the help of Smart-Aging® Technology, now everything works on its own. Thanks to sophisticated programs developed by pros, you don't have to constantly worry about the current aging level and its parameters. Pretty smart!

6 The perfect result guaranteed.

Worry less. Enjoy more. The outstanding results feature an intense aroma that cannot be imitated and a consistency that will surprise even the most sophisticated of palates. It has never been easier to age food. Just one push of a button is all it takes to get the best aging result.

All benefits at a glance – SmartAging®



Totally easy

The perfect result with the touch of a button. Even products that you have never aged before are no longer a problem. Thanks to The Dry Aging Bible and SmartAging®, it's culinary child's play.



Unbelievably flexible

We thought of everything: The right program for every type of food at the touch of a button. Thanks to fabulous parameter ranges and SmartAging®, the spectrum of tantalizing delicacies you can age has never been wider. Are you ready for it?



Reliably smart

Because you don't want the meat to shrink, but instead to age, the new generation of DRY AGER® Dry Aging Fridges promises success – plain and simple. Thanks to sophisticated technology developed by professionals, you can always be sure.

Countless possibilities



Meat

The DRY AGER® Dry Aging Fridge can do many things, but the refinement of meat is its essence. When Dry Aging, you end up having to deal with each piece of meat individually. Fortunately, we have a simple solution: our Smart-Aging® Technology. With sophisticated programs, you'll easily handle beef, pork, venison, lamb, or kid goat at the touch of a button – depending on the cut and the desired flavor intensity. Choose your aging program and from then on it's all about: Keep calm and wait patiently!

Sausage

When it comes to sausage, you can rely on our DRY AGER® Dry Aging Cabinet. Because it's up to the task. From salsiccia to Milanese salami – it can do it all. Sure, you'll still need a meat grinder and sausage filler to make sausage, but the rest is a breeze with our Dry Aging Bible and SmartAging®. Step-by-step instructions and recipes explain everything you need to know about preparation and seasoning. And the DRY AGER® Dry Aging Cabinet does the rest. Once again, all that's left for you to do is wait.

Ham

Time, seasoning, and the right aging parameters turn a piece of meat into a sought-after ham specialty. But dried meat is also more in demand than ever. You can find the perfectly coordinated spice mixtures at DRY AGER® and the SmartAging® Technology takes care of the right parameters for you at the touch of a button. From spicy Black Forest ham to hearty lardons. This turns the production of ham from a nail-biter into a test of patience.

Poultry

Definitely the best way to help your poultry reach true heights in taste. The germ-sensitive meat is in good hands in the DRY AGER® Premium S. Thanks to the multi-stage sterilization system, you can experience the transformation into an absolute delicacy with a clear conscience. Whether you have chicken, duck, or pheasant, in The Dry Aging Bible, you will find all the information you need for ideal preparation and suitable SmartAging® aging programs. It's that simple!

At the touch of a button ready for anything



Fish

Dry aging fish is considered the supreme discipline because there is a fine line between a perfect result or an inedible product. The result is unexpected flavors ranging from marzipan to butter. Another plus: The shelf life of whole fish is extended to up to 10 days, which saves money. Feeling like a fish out of water so far when it comes to dry aging fish? That's nothing to worry about. With Smart-Aging®, the right aging conditions are guaranteed in the unit. You hook your fish, choose one of the appropriate aging programs, and wait – et voilà!

Cheese

It's about your cheese. Because extraordinary taste takes time. To create ideal conditions for an aging cheese, humidity, temperature, and air flow must be controlled. Sounds like a job for DRY AGER®'s Dry Aging Fridge. So buy a young round of cheese, choose the aging program and, let it refine perfectly over a period of 3-4 weeks. You just need to turn it and brush it off every now and then. Or you can use the DRY AGER® Dry Aging Fridge as a "cheese cover" for soft and semi-hard cheese!

Wine

When you give up meat, fish, and the like, are your plant-based alternatives wine and cigars? It's a perfect match. Your DRY AGER® Dry Aging Cabinet is also wonderfully suitable as a wine cabinet and/or humidor during these phases. Because wine loves constant temperatures and cigars need humid air – you can easily regulate both with the DRY AGER® Dry Aging Fridge at the touch of a button! And once you've made it through the period of time when you're abstaining, you can get right back to Dry Aging meat, thanks to its easy cleaning!

Special programs

Pasta fits right in! But fruits, vegetables, herbs, or mushrooms can now also be dried very easily with special SmartAging® programs. The big advantage over an automatic dehydrator: In the DRY AGER® Climate Cabinet, even large quantities are dried extremely gently at lower temperatures than would otherwise be the case. This process is germ-free as well, which ensures a significantly longer shelf life. The right program can also be a tremendous benefit for storing fresh fruits and vegetables.



DRY AGER® Premium S Dry Aging Fridges – with SmartAging® Technology.

The new DRY AGER® Premium S models are a masterpiece of engineering and let you be more creative than ever before. Timeless modern design on the outside, high-precision, sophisticated technology on the inside. Quality, made in Germany. Craftsmanship meets high-tech.

The ultimate solution from DRY AGER®, the world's leading brand of aging fridges to age meat, ham, sausage, fish, or cheese or to showcase wine.

With the combination of SmartAging - successful aging at the touch of a button - the Dry Aging Bible and the DRY AGER® spice mixtures, countless ham and salami specialties from all over the world can now be easily made at home. This is Dry Aging in perfection with a guarantee of success!

So you have everything you need for an incredible taste experience. The possibilities are almost endless thanks to SmartAging®.



DX 500 Premium S

So compact.
**Just as capable
as the big one.**

The little one from DRY AGER® goes big with the new Smart-Aging® Technology. It integrates perfectly into your kitchen or sales area, and wets the appetite of guests and customers for perfectly aged food. The compact unit can be freestanding or integrated into the wall, both at home or at work.

Tremendous flexibility. For example, up to 20 kg of meat can be aged in the device at once. With the standard shelves, as well as the optionally available stainless-steel hanger, or even the practical charcuterie shelves, the DRY AGER® DX 500 Premium S is ready for the whole spectrum of food products.



DX 1000 Premium S

*More room
for good taste.
With the
best quality.*

So big you can get creative. Whether with sausage, meat, cheese, ham, or more: Now you can age like a pro thanks to SmartAging®. Freestanding or integrated into the wall, it's a real eye-catcher in any salesroom, restaurant, butcher shop, hotel, or hobby space, with absolute added value.

Maximum flexibility. The included stainless-steel hanger and optional shelves for meat and charcuterie, allow you to dry age up to 100 kg of food at a time. With the DRY AGER® DX 1000 Premium S, however, an aging cycle really pays off. The DRY AGER® DX 1000 Premium S requires only 2 months of use to pay for itself completely with a full load (of meat) and 4 weeks of aging.

Sophisticated technology, modern design, Quality that convinces.

→ Smart technology

The new DRY AGER® Aging Cabinet generation guarantees you unique aging results, simply and easily with SmartAging®. Food that is aged is particularly valuable and delicate. So, of course, you don't want to make any mistakes. These worries are now over. Thanks to integrated SmartAging® Technology, Dry Aging is now easier and safer than ever before! Because now you can be sure that you have the right parameters at hand for the dry-aging process of any food: at the push of a button. From beef, pork, game, poultry, ham, sausage, fish, cheese, and wine to pasta and herbs.

→ Precise parameters

As precise as Swiss clockwork – only from Germany. The intelligent control of the Premium S models allows temperatures from 0 to +30 °C as well as humidity values between 40 and 90% to be controlled electronically at all times. And all this without a water connection or tank, thanks to HumiControl®. Either fully automatic with the SmartAging® programs or self-adjusted in manual mode. You decide.

→ Sophisticated optics

All the components of the DRY AGER® Premium S series not only look good, but were also carefully considered down to the smallest detail. The inner container features a sophisticated design, which facilitates cleaning and prevents the formation of dirt in corners. The bottom surface slopes backwards to reliably collect liquids. And integrated slats allow the salt tray to sit securely and slightly elevated. The contents of the DRY AGER® Dry Aging Fridge are perfectly highlighted by three DX LED premium light strips integrated into the walls on both sides, as well as in the head area of the DX 1000 model. With the DX 1000 Premium S, the light intensity is even continuously dimmable.

→ Absolute cleanliness

No opportunity for dangerous bacteria and germs. The DRY AGER® Premium S line is the world's only aging refrigerator series with an active UVC sterilization box that completely sterilizes the entire air mass in the Aging Cabinet once per minute, combined with an activated carbon filter that purifies the incoming air. In addition, the integrated SmartAging® pre-cleaning program ensures perfect initial hygienic conditions after each aging cycle. With that, you'll definitely be ready for the next batch.

→ Minimal weight loss

How about a little more? Sure we can, and we do it with the new DRY AGER® Premium S series. Beef is at just about 7-8% weight loss after 4 weeks of aging on the bone and about 12% after 6 weeks. These values are second to none and save you money.

→ Light and emotion

The optional DX-LED Salt Wall System makes your DRY AGER® Dry Aging Cabinet shine even more colorfully and puts your goods in an even better light. Featuring a deceptively real salt look, the LED wall can be set to ten different colors and also allows color concepts to be included in the aging cabinet. The system can be ordered pre-installed or as a retrofit kit.



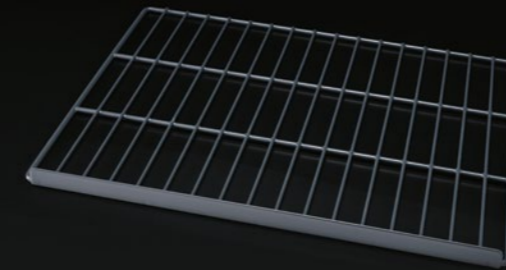
Technical data in comparison

	DX 500 Premium S	DX 1000 Premium S
ARTICLE NUMBER	DX0500PS	DX1000PS
MAXIMUM LOAD	for up to 20 kg of meat	for up to 100 kg of meat
HOUSING	matt black, powder-coated	Stainless steel
DOOR	Stainless steel	Stainless steel
INTERNAL DIMENSIONS	71,2 x 49,0 x 43,7 cm	137,1 x 57,8 x 58,7 cm
EXTERNAL DIMENSIONS	90,5 x 60,0 x 61,0 cm	165,0 x 70,0 x 74,2 cm
GROSS-/ NET CONTENT	155 / 134 l	495 / 435 l
EMPTY WEIGHT	approx. 48 kg	approx. 88 kg
SMARTAGING®	Yes	Yes
ELECTRONIC TEMPERATURE RANGE	from 0°C to +30°C	from 0°C to +30°C
HUMICONTROL®	from 40% to 90%	from 40% to 90%
DX AIRREG®	Yes	Yes
INTERIOR LIGHTING	DX LED Premium light bar	DX LED Premium light bar – continuously dimmable
POWER CONSUMPTION	~1,0 kWh / 24 h	~1,8 kWh / 24 h
MAINS CONNECTION	220–240 V / 2 A / 50 Hz For the USA our devices are also available in 115 V / 60 Hz	220–240 V / 2 A / 50 Hz For the USA our devices are also available in 115 V / 60 Hz



The DRY AGER® DX 1000 Premium S requires only 2 months of use to pay for itself completely with a full load (of meat) and 4 weeks of aging.

Useful accessories for your *Dry Aging* Cabinet



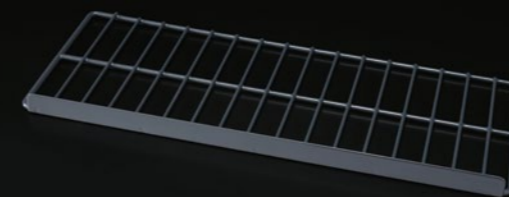
Full Shelf

Up to five of these Shelves can be inserted into a large DRY AGER® Dry Aging Cabinet. They are used for horizontal aging or storage of cuts and sausages.



Hanger

Solid stainless steel hanger, for hanging equipment in the unit. Up to two hangers are possible per insertion height.



Half Shelf

The clever solution to load the DRY AGER® Dry Aging Cabinet combined the positions of hanging and lying flat. For example, behind this half grate still fits a whole saddle of beef suspended on the S-hook.



Charcuterie Shelf

For optimal hanging and aging of sausages and hams. Can be used on both sides: For attaching the sausage loops or hanging the pairs of sausages.



Salt tray and salt block set

For a more intense flavour during the aging process and optimal support of humidity regulation in your DRY AGER®. Natural Saltair® salt blocks + salt tray made of high-quality stainless steel.



Special Cleaner

Cleanliness and hygiene are the most important prerequisites for successful Dry Aging. This ecological cleaning concentrate removes dirt and odours and disinfects at the same time.



Tags for meat labeling

These practical, reusable labels are not only useful for the professional presentation of cuts of meat; indeed, they also help organize a mixed stock in your device at home.



Base cabinet

For a perfect placement of the DRY AGER® DX 500 at eye level. Drawer with soft close and intermediate shelf as well as height-adjustable feet.



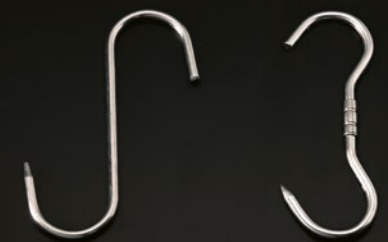
DX-LED Salt Wall System

Party on! With this unique accessory, you can set the stage for your device even more individually. The back panel imitates the look of a real salt wall. More than 10 different light colors can be set via remote control.



Display Podium

Look me in the eye little one. The perfect solution for Dry Aging at eye level, with the DX 1000 Premium S. A chic base cabinet with drawer is now also available for the smaller DX 500 Premium S.



S-Hooks and Swivel Hooks

Solid, made of stainless steel. The swivel action simplifies the need for hooks.



Application area
Restaurant / Hotel

So good that pros are eager to become amateurs again.

Save time and look good doing it – that's what the DRY AGER® Dry Aging Cabinet can do for you in your restaurant. Since the machine works on its own and the aging processes run continuously and optimally, you and your employees can devote your full attention to your guests.

With the DRY AGER® Dry Aging Cabinet, you offer your customers not only a culinary delicacy, but also a visual highlight in a class of its own. Age and store meat, ham, cheese, or wine specialties right in front of your guests. That makes for increased sales and is sure to be a conversation starter. Where else can guests choose their favorite piece of meat in such an attractive way?



DRY AGED BEEF



Application area
Butchery / Retail

Offer your customers something new that has aged for quite a long time.

Expand your product portfolio with foods aged in house. It doesn't matter whether you, as a butcher, want to offer discerning customers dry-aged beef or homemade salami and ham specialties. Or maybe you'd like to add a new touch to your cheese assortment – with the DRY AGER® Dry Aging Unit, you have the right tool for it.

You save time and nerves because the expensive goods are really worth it. This is because you will always get the best possible results with consistently high quality and can also present the DRY AGER® Dry Aging Fridge in a uniquely appealing way. With the refined products, you offer your customers an attractive addition to your product range, which opens up new sales potential for you.



Application area
At home

At home all good things are dry.

Because you care about what you eat: With the new generation of DRY AGER® Dry Aging Cabinets, you can easily refine your food. With results that impress even the pros. No more risk of destroying valuable pieces of meat due to operating errors — thanks to the perfectly coordinated aging programs, meat, sausage, cheese, and more will always turn out absolutely perfect.

Using a DRY AGER® Dry Aging Fridge also means living sustainably. Because that's how you can always get the best out of valuable food, in your own home. Without long supply chains, but with transparent origins.





Application area
Outdoor

Pleasure under the open sky.

Taking full advantage of the beautiful weather, sitting together with friends and family, toasting with cool drinks while enjoying a perfectly grilled steak from the grill – like a little piece of vacation at home in your own garden. It's even more enjoyable when food preparation takes place in the fresh air in great weather. The DRY AGER® Dry Aging Cabinet is the perfect addition to your outdoor kitchen. This way, the complete barbecue preparations can be moved outside. You offer your guests not only a visual highlight on your terrace, but also the possibility to choose your piece of meat directly at the Dry Aging Cabinet.





**”The DRY AGER®
Dry Aging Fridge
is the only way
to make our meat
even better.“**

Ludwig Maurer
Meat & Dry Aging expert

**”I only use devices that
I am fully convinced
of and that is 100%
the case with the
DRY AGER® Aging
Cabinet.“**

Tim Mälzer
Famous TV chef & author

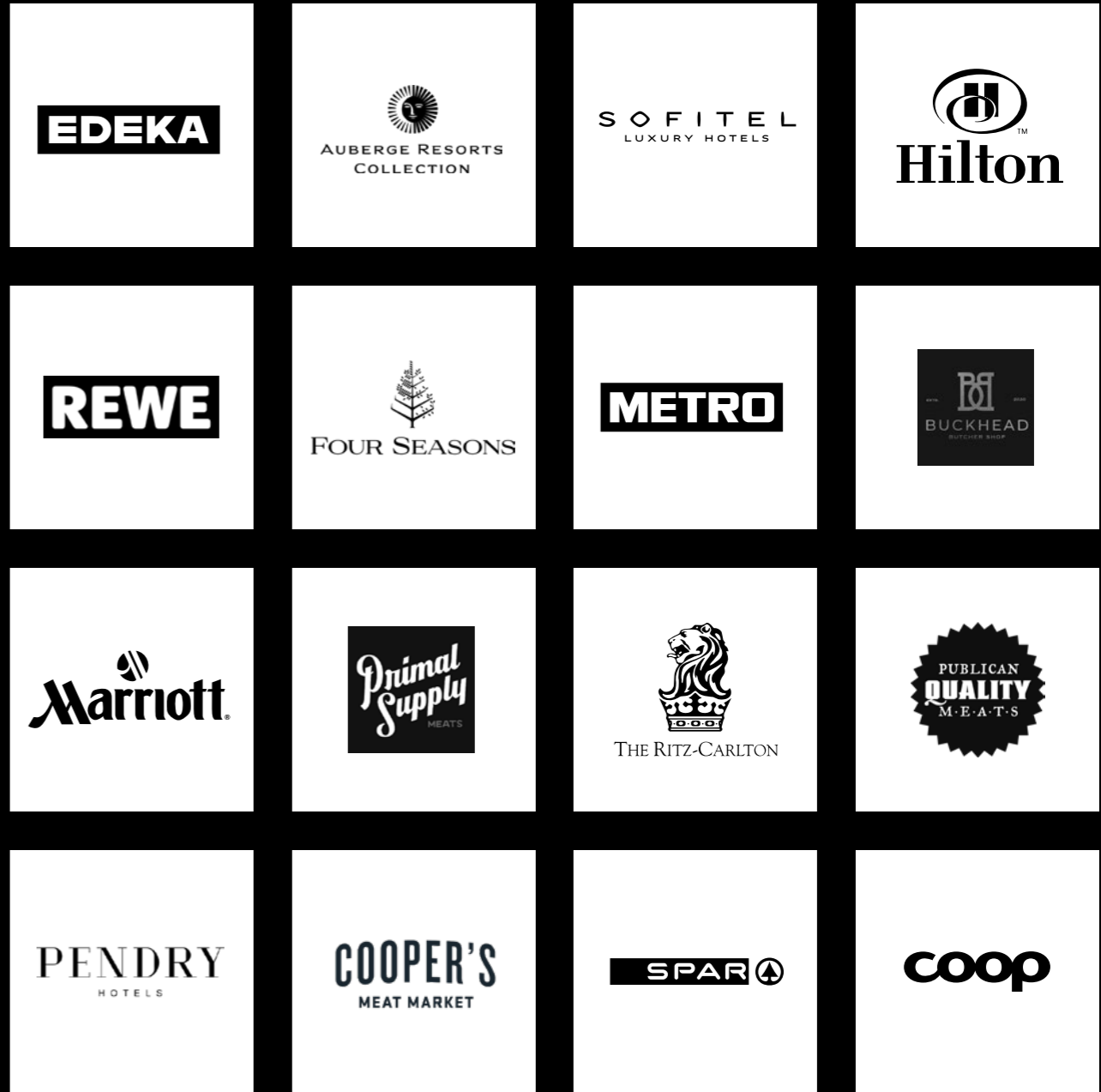


*”There can only
be one meat:
Beef, Dry-Aged.
Therefore, there can
only be one refrigerator:
Our DRY AGER®.
For home,
forever, for you!“*

BEEF! Magazine
No. 1 Meat Magazine in Germany



A small selection of our valued customers



DRY AGER® Walk-in Chambers

Think big! Dry Aging Walk-in Chambers with a unique design

Exactly as big as you need. The Dry Aging Walk-in Chambers turn your sales area into a Dry Aging experience room. In order to achieve this goal, your Dry Aging chamber is planned step by step together with an expert from DRY AGER® and adapted to meet your needs. Each Dry Aging Walk-in Chamber is equipped with the proprietary Dry Aging technologies, such as HumiControl®, DX AirReg®, and the UVC sterilization unit comes standard. The size, shape, material build, color, interior design, distribution cooling system, lighting, and much more. This is how you create the ultimate shopping experience for your customers.

The Dry Aging Walk-in Chambers adapt flexibly to your on-site conditions. The flexible design of the surfaces ensures that the Dry Aging Walk-in Chambers also fits into your color concept. Glass windows can be freely placed and individual floor coverings can be used. Three different storage systems guarantee ideal air flow and ensure optimal Dry Aging results. In addition, you can adjust the lighting in your aging chamber to suit your products perfectly.

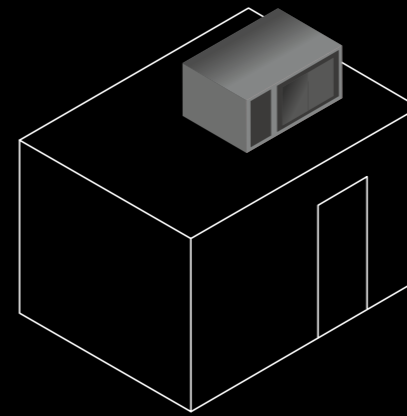


Dry Aging on a large scale – easy to retrofit



A technically fully equipped Dry Aging chamber, in just a few simple steps. Especially handy if you want to retrofit your existing cell. The DRY AGER® Dry Aging Production Units are placed on top of your cold room as a plug-in ready ceiling solution or integrated into your cooling infrastructure as a Split-Unit. For you, this means absolute flexibility with full Dry Aging functionality. HumiControl®, DX AirReg®, and the integrated UVC sterilization system ensure an optimal

microclimate for aging meat, sausage, ham, cheese, or fish. All other foods or products that require a special climate can also be stored professionally thanks to this technology. For those who want to physically separate the exterior unit from the evaporator in the cell due to lack of space, wasted heat, or noise, the Split-System or the evaporator system have all the options. The systems are individually tailored to your needs and for almost all performance sizes.



ALL-IN-ONE System

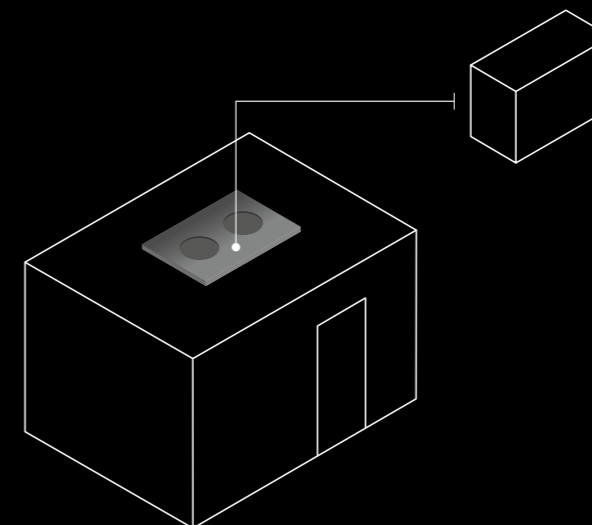
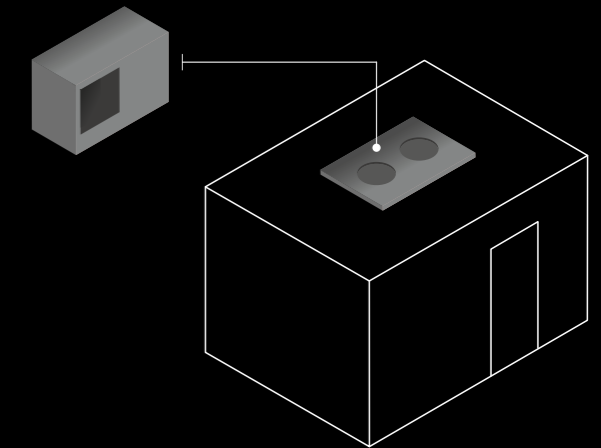
Compressor, condenser, evaporator, and Dry Aging technology in one unit as a compact, plug-in ceiling solution. The Dry Aging Production Unit is placed on a ceiling cutout in your chamber and is ready to go! Plug it in and your chamber is a full-fledged Dry Aging Walk-in Chamber.

Three performance classes for different room volumes are currently available:

- » **DX 6000 Premium** – up to 10 m³
- » **DX 7000 Premium** – up to 16 m³
- » **DX 8000 Premium** – up to 24 m³

SPLIT System

Exterior unit and evaporator unit are physically separated. The Split-System is used when the space above your refrigeration cell is limited. But also when you want to avoid too much wasted heat or noise in the room. The compressor and condenser are integrated in an outdoor unit that can be flexibly positioned away from the refrigeration cell in your infrastructure. The whole system is connected to the evaporator unit, which sits in your existing refrigeration cell and contains all the Dry Aging technologies.



EVAPORATOR System

The evaporator system makes sense for you if you want to retrofit your existing refrigeration system and refrigeration cell with Dry Aging technology. The DRY AGER® evaporator unit is mounted in your refrigeration cell and directly connected to your existing exterior unit or refrigeration system. The entire system is controlled via an independent control unit.





We believe in: *The Dry Aging Bible.*

The Dry Aging Bible will make you a pro – and meat pros even more creative. On 336 pages, bound in fine linen, you will learn everything about the refinement of meat, poultry, ham, sausage, cheese, and even fish from food to supreme delicacy in the DRY AGER® Dry Aging Fridge.

You will learn everything you need to know regarding Dry Aging and refining. This book explains the history and present-day practice of Dry Aging down to the last detail, including scientific ones. With stunning photographs, it shows hundreds of examples of meat refining, the production of world-famous hams and salamis, the aging of cheese, and the refinement of fish. With detailed information and concrete recommendations, you can turn your Dry Aging successes into culinary highlights with numerous recipes from famous chefs.



336 pages endless inspiration

For the first time worldwide, all the important aspects of this topic have been summarized in incredible detail. In the book *The Dry Aging Bible*, you will find comprehensive information, concentrated refinement expertise, instructions, and surprising inspirations. The book guides you step-by-step through the entire Dry Aging process in theory and practice.

From choosing the right meat or other food, to the perfect preparation of the raw product, the use of the appropriate tools, the selection of the right Dry Aging program, to the preparation of the refined product with delicious cooking recipes. A must-have for every Dry Aging friend: The entire world of delicacies, made@home.

A brief overview of the book's contents

Become a Dry Aging pro with the Dry Aging Bible



Product knowledge

Dry Aging makes good meat better and transforms very good meat into a supreme delicacy. The quality of the raw material depends on breed, sex, husbandry, feed, slaughter age and conditions. The Dry Aging Bible's great buyer's guide will direct you to the best raw meat for the DRY AGER® Dry Aging Fridge: Where can you get the ideal meat, which cuts are best, what questions should your butcher be able to answer?

Science

Anyone who has ever eaten a dry-aged steak knows what this perfect result of refinement tastes like. This impression even stands up to scientific scrutiny. Two of Europe's most renowned meat researchers have studied the subject of Dry Aging. Their conclusion: From a scientific point of view, too, Dry Aging is by far the best method for refining meat to absolute perfection. Read more in the science chapter.

DRY AGER® Practice

The Dry Aging Bible shows step-by-step how uncomplicated meat from beef, lamb and pork or even whole fish can be refined, ham and salami can be made, and cheese can be fermented. This is child's play with Smart Aging® and DX TasteReg®!

Dry Aging recipes

In the main chapter of The Dry Aging Bible, you will not only learn how meat is aged to perfection, you will also learn how to make high-quality ham, sausage, and even fish specialties. Each Dry Aging recipe features specific recommended actions, Dry Aging times, SmartAging® Dry Aging programs, and valuable insider tips. Accompanied by impressive food photographs.

Cooking recipes

30 ingenious chef recipes – specially developed for the Dry Aging Bible: Meat pope Ludwig "Lucki" Maurer, Michelin-starred friend of classic French haute cuisine Harald Derfuss, and Berlin avant-garde chef Christoph Hauser show what's possible with beef, pork, lamb, game, and even offal from the DRY AGER® Dry Aging Fridge. Illustrated with spectacular, appetizing food photos like you've never seen before.

Processes & expertise

The Dry Aging Bible answers all the important questions about Dry Aging in the DRY AGER® Dry Aging Cabinet: What exactly happens in the depths of the meat fibres during Dry Aging? Why do steaks, etc. become so much better in every respect during Dry Aging? What do I need to consider to get the best meat in the world?

Step-by-step directions

Ever prepared a side of beef for Dry Aging and, after the aging period, expertly portioned it into manageable steaks with a bone saw and meat knife? Ever made an original Italian pancetta or aged a perfect Hungarian salami on your own? It's no problem at all with The Dry Aging Bible. Countless step-by-step photos explain the most important tricks in handling refined foods and operating the DRY AGER® Cabinet.





The DRY AGER[®] Meat Seminar with Lucki Maurer

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 sirloin

The perfect dry aged beef sirloin will be cut as German cut and American cut. What exactly is porterhouse, T-bone, and côte de bœuf?

Crossing different Dry Aging levels & 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

DRY AGER Kitchen- accessories



Steak Pan

The guaranteed best steak pan in your kitchen. Use it for cooking meat and other foods, even at very high temperatures on all types of stoves and even in the oven. And the crowning glory: the unique DRY AGER® branding on the bottom of the pan.



Pepper Mill

Design and quality meet here. Canadian black walnut wood paired with a continuously adjustable ceramic grinder. You probably cannot find a better or more stylish solution for grinding pepper.



BBQ & Kitchen Apron

Aprons are a dime a dozen, fortunately none of them come close to this stylish and high quality specimen. 100% cotton and natural leather combined with practical applications.



Cleaver

With this, you are guaranteed to be the boss in business. Indestructible thanks to 5 mm thick blade, this cleaver with a riveted olive wood handle leaves a lasting impression.



Carving Knife Set

Riveted olive wood handles and the best steel is used here. Treat your visitors not only to the best meat in the world, but also serve it with style and class.



Steak Knife Set

True to the motto "for my good friends" you'll always celebrate this 4-piece steak knife set on special occasions. That's how it should be.



Magnetic Knife Holder

This handmade design masterpiece made of walnut wood looks really good even without knives. But then it makes more sense with knives or hatchets and they are definitely tidy afterwards.

Perfect seasoned.

The DRY AGER® spice mixtures, ideally adapted to the recipes from the Dry Aging Bible, make the production of countless ham and salami specialties from all over the world easier than ever.





DRY AGER® – a company *with a family tradition*

Every idea, every future step begins with a vision.

Even as a journeyman, family man Manfred Landig was known for often not being satisfied with the way things are. An avid hunter and refrigeration technician, he worked diligently on refrigeration and packaging solutions for food in his early years. His focus was particularly on meat, in all its aspects. This specialization paid off later when it came to using the experience he gained to revolutionize the dry aging of food.

Manfred Landig's sons, Christian and Aaron, have been involved in the construction of refrigeration equipment at their parents' business since they were children. After college,

master school, and gaining professional experiences elsewhere, the brothers finally returned in 2012, with one goal in mind: To revolutionize the process of Dry Aging. From now on, they are unstoppable.

Christian and Aaron had to start from scratch. There are no reliable sources on what Dry Aging is or what it entails. After several years of research and development, the brothers finally succeed in completing their Dry Aging Fridge and presenting it to the world – 100% Made in Germany. The response is phenomenal!

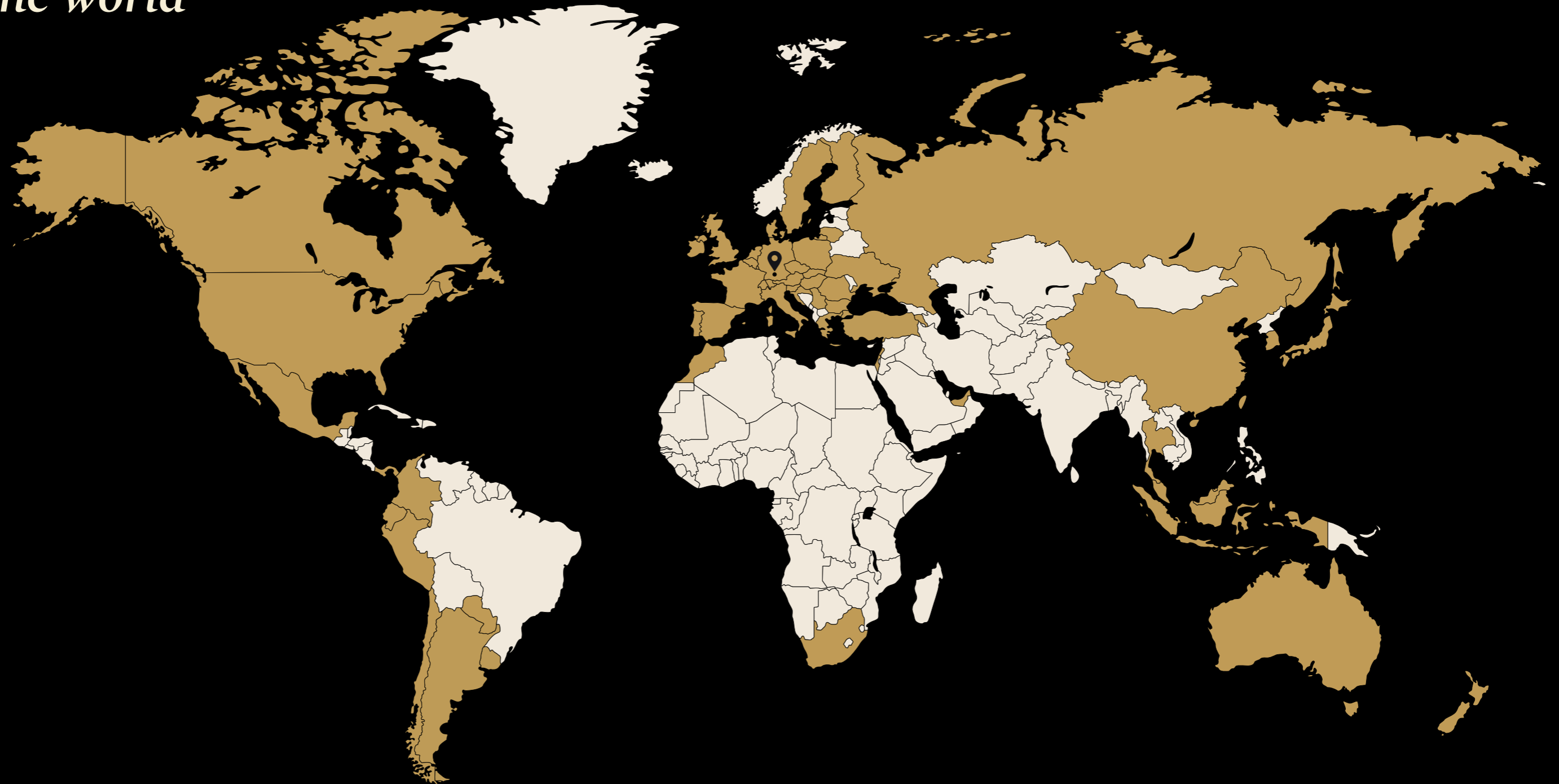
No good
story ever
started
with salad.



The Landig Brothers' products and solutions are now available in more than 60 countries with a local sales and service network. Thus, with a lot of hard work, courage, and heart and soul, the DRY AGER® brand managed to become the undisputed number 1 in the field of professional solutions for Dry Aging within a few years. Rightly so, and they are particularly proud of it.

The course for the future has been set. Today, Christian and Aaron run the company together with their younger brother Dr. Andreas Landig. Incidentally, work is already once again underway on new forward-looking projects. The company with a family tradition, located in the south of Germany, still has the manufacturing character of the past. People who work hard for their customers and give their best – every day.

From Germany *into the world*



No.1 Worldwide
technology leader

60 Countries are
supplied worldwide

100% Quality
Made in Germany

40 Years of
experience

You have a concern or a question?

We're here for you.

Landig + Lava GmbH & Co. KG

DRY AGER Manufacture

Mackstraße 90

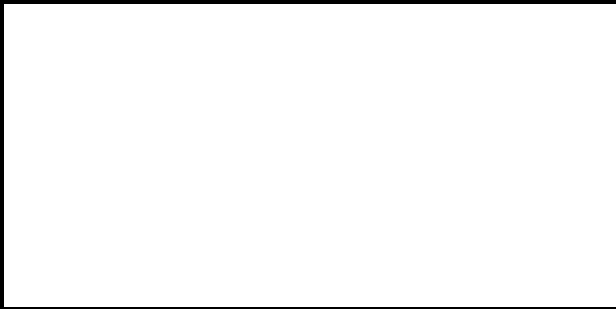
88348 Bad Saulgau

Germany

☎ +49 (0) 7581 90430

✉ verkauf@dry-ager.com

🌐 www.dry-ager.com



www.dry-ager.com

Art. Nr. WD0090

