



DRY AGER

BUILT FOR BEEF



THE ORIGINAL
MADE IN GERMANY



**THIS IS THE RESULT WHEN
A COMPANY DEDICATED TO
INNOVATION, RE-INVENTS OLD
TRADITIONAL BUTCHERING
PRACTICES INTO A NEW,
EXCITING MODERN WAY.**



THE ORIGINAL
—
THE ONE AND ONLY BY DRYAGER™





WHAT IS DRY AGING?

DRY AGING – THE CONCEPT OF MEAT MATURING

To achieve the best result from any beef, pork, game or lamb it needs aging, and aging needs time. Dry Aging is a traditional way of aging meat to produce an extraordinary tender and intensive flavour. A method used for many years, through which beef reaches the highest possible grade.

To obtain the perfect steak, you need to do no more than using this tried and tested method, but now in a high-tech controlled environment.

For best results, meat should be hung on the bone for a specific time in a microclimate of controlled temperature, humidity and air quality. This way it can age naturally.

The pleasure when eating dry-aged meat is like nothing you've ever tasted before. The texture cannot be compared to an "ordinary piece of meat". So no wonder dry-aged beef is recognised by foodies as the "king of meats" on the steak menu.



TASTE DELICIOUS

THE PERFECT STEAK – A QUESTION OF PERFECT TIMING.

The best meat recognised for Dry Aging is beef, especially the sirloins from a young animal. The meat becomes extremely tender, especially if it has a good fat content and high rate of internal marbling.

The longer the beef is hung in the **DRYAGER™ Dry Aging Cabinet**, the more intensive the flavour becomes. Over this period an unusual aroma is apparent: a similar smell to cured ham or musk, freshly baked bread or hoar frost.

Over time, the beef acquires a dark colour and thin crust on the exposed surface. When the process is complete, this thin crust is trimmed off and the dry aged meat is de-boned or cut into steaks ready for the pan or grill.

The result is unlike a normal steak. The texture is softer, the flavour is more intense - it just melts in your mouth. The secret is oxygen, which titillates the natural enzymes of the meat over time.

Time balances the meat to produce an exceptional result.

DRYAGER™ THE NO.1 AWARD-WINNING DRY AGING CABINET

THE PERFECT PRODUCT FOR USE BY RESTAURANTS,
ARTISAN MEAT SUPPLIERS AND THE ENTHUSIASTIC
HOME „FOODIE“

Our ambition was to develop a dry aging fridge, which looks as good as it works. We succeeded and the result is the unique **DRYAGER™** cabinet - protected worldwide with several patents. A timeless modern design, bristling with modern technology. Old techniques meet modern technology.

The precise electronic control system of the **DRYAGER™** cabinet ensures the accurate regulation of temperature and humidity, which can be set in precise increments.

The humidity is also controlled accurately through the integrated **Humi-Control™** system, which can be set between 60 % and 90 %. This guarantees, together with the **UX AirReg™** system, a perfect micro-climate, an ideal air-flow and continuous sterilization inside the **DRYAGER™** cabinet - even when the outside temperature fluctuates.

To protect the contents inside the fridge from harmful UV-light, the stylish insulated stainless door incorporates a metallic tinted glass.

The **DRYAGER™** cabinet is not only restricted to dry aging beef, pork, game and lamb, but can also be used for the production of charcuterie, air drying cured ham and many other applications as well as maturing cheese.



SIDE BY SIDE INTEGRATION



HUMICONTROL™
STEADY HUMIDITY
WITHOUT EXTERNAL
WATER SUPPLY



SALTAIR SYSTEM
MORE TASTE WITH
SALTAIR™ SALT
BLOCKS*



UX AIRREG™
OPTIMAL AIR QUALITY
THROUGH OPTIMAL AIR-
FLOW & STERILIZATION
WITH UVC-SYSTEM



ABSOLUTE HYGIENE
INSIDE ROUND EDGES FOR
AN EASY CLEANING & THE
ORGANIC DRYAGER™
SPECIAL CLEANER



MULTI USAGE
MEAT, HAM, SALAMI,
CHARCUTERIE – PRODUCE
IT FROM RAW TO READY



UNIQUE TECHNOLOGY
ANTIBACTERIAL SURFACE
INSIDE, KILLS BACTERIAS
& GERMS IMMEDIATELY

(*OPTIONAL ACCESSORIES)



UVC STERILISATION SYSTEM
(LEGALLY PROTECTED PATENT)



THERE CAN ONLY BE ONE MEAT:
 BEEF, DRY-AGED.
 AND THERE CAN BE ONLY ONE
 REFRIGERATOR: THE **DRYAGER™** Cabinet.
 FOR HOME, FOREVER, FOR YOU!

BEEF! MAGAZINE
 NO. 1 MEAT MAGAZINE IN GERMANY



“AT PUBLICAN QUALITY MEATS, WE TAKE GREAT CARE TO SOURCE THE BEST LOCAL MEATS AVAILABLE TO US. WORKING WITH THE **DRYAGER™** GIVES ME THE PIECE OF MIND THAT OUR MEATS ARE BEING DRY AGED PROPERLY. IT’S FUN TO SEE THE AGING PROCESS AND THE STUNNING LOOK OF THE CABINETS HAS BECOME A FOCAL POINT OF OUR BUTCHER COUNTER.”

* * *

ROB LEVITT

HEAD BUTCHER PUBLICAN QUALITY MEATS
CHICAGO, USA





„THE **DRYAGER**™ CABINET IS THE SINGLE MOST COST EFFECTIVE AND ACCURATE TECHNICAL SOLUTION TO IN-HOUSE DRY AGING IN SMALL RESTAURANTS, BUTCHER SHOPS AND OTHER NON INDUSTRIAL PRODUCTION DRY AGING OPERATIONS. FROM AN INDEPENDENT OPERATOR'S PERSPECTIVE, THE BENEFITS ARE COMPLETE CONTROL OF YOUR AGING AND CURING PROCESSES ALONG WITH A COMPLETELY JUSTIFIED RETURN ON INVESTMENT IN COMPARISON TO THE COST OF SOURCING DRY AGED MEATS.

CLEVER CHEFS ALSO HAVE THE OPPORTUNITY OF USING THE **DRYAGER**™ CABINET'S PRECISE MOISTURE REMOVAL FUNCTION AS AN APPLICATION FOR VARIOUS ITEMS IN MODERN CULINARY PROCESSES.“

* * *

SHOLA OLUNYOLO

CHEF, STUDIO KITCHEN
PHILADELPHIA, USA

„THE **DRYAGER™** CABINET IS THE ONLY POSSIBILITY TO MAKE OUR MEAT EVEN BETTER. WE MATURE OUR WAGYU FROM SCHERGENG-RUB IN THESE TOP DEVICES AND WE HAVE NOTICED: THERE IS NO ALTERNATIVE! WE ARE HAPPY TO HAVE FOUND A PARTNER IN LANDIG, WHO SHARES OUR QUALITY EXPECTATIONS AND IMPLEMENTS IT EXACTLY AS WE HAVE ALWAYS DESIRED.“

* * *

LUDWIG MAURER

DRY AGING EXPERT & TV CHEF
BAVARIA, GERMANY



HOME IS WHERE THE BEEF IS™



CUSTOMERS MATTER

AN INSIGHT OF THE RETAILERS AND HOTEL CHAINS THAT TRUST IN US.

RETAILERS



AND MANY MORE

HOTELS



AND MANY MORE





DRY AGER
SUPERIOR BEEF

DRY AGER

DRY AGER

DRY AGER

DRY AGER

40.0

40.0

40.0

40.0

40.0

DRY AGER

5 lbs

4 lbs

4 lbs

4 lbs

4 lbs

4 lbs

4 lbs

4 lbs

4 lbs

4 lbs

4 lbs



THE HOME
OF BEEF

DRYAGER™ UX 1500™ PRO

FOR UP TO 220 lbs

EXTERNAL BODY – *Stainless Steel*

INSULATED GLASS DOOR – *UV Protection (metallic tint)*

INTERNAL DIMENSIONS – *54.3 x 21.3 x 22.0 in (H x W x D)*

EXTERNAL DIMENSIONS – *65.0 x 27.6 x 29.6 in (H x W x D)*

INTERNAL CAPACITY / NET – *478 / 435 liters, 17 / 15 cu. ft.*

VOLTAGE – *115 V – 60 Hz – 2 amp Domestic Supply*

TEMPERATURE RANGE – *electronically controlled 32 °F to 77 °F (0 °C to +25 °C)*

HUMICONTROL™ – *electronic humidity controller from 60 % to 90 %*

(no external water supply or drain necessary)

UX AIRREG™ – *optimal airflow & UVC sterilization system*

LED LIGHTING UX™ – *the light spectrum does not contain ultra violet radiation, the result is a minimum of heat generated and no effect on the core meat temperature*

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION,
OPTIC AND ACOUSTIC ALARM ALERT, LOCKABLE DOOR, REVERSIBLE DOOR,
CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *2–3 beef saddles or several cuts (total 220 lbs)*

MAXIMUM LOADING CAPACITY PER HANGER – *176 lbs*

(per hanger up to 2 saddles possible)

MAXIMUM QUANTITY OF SHELVES – *5 pieces*

MAXIMUM LOAD CAPACITY PER SHELF – *88 lbs*

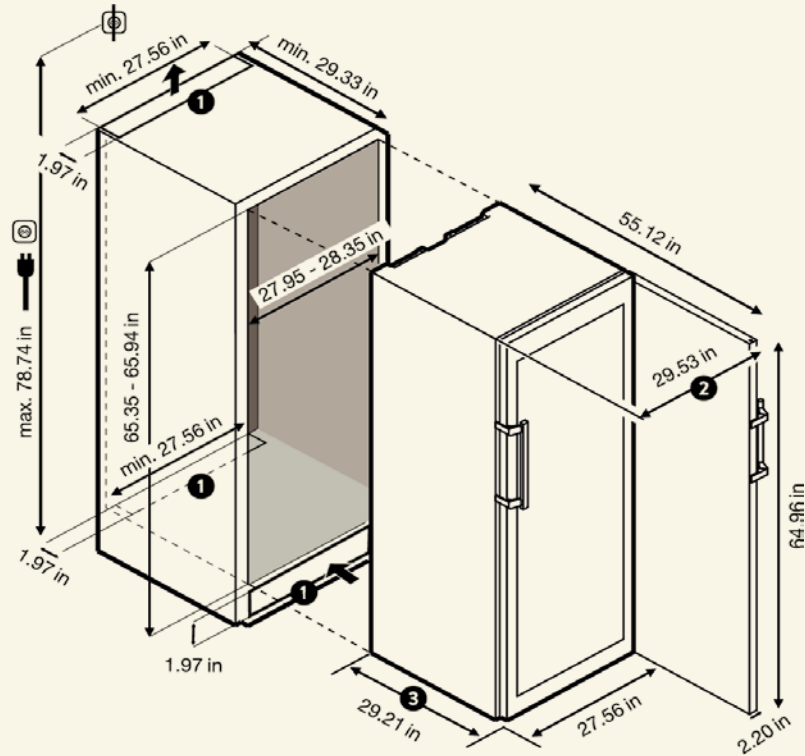


AWARDS



SINGLE UNIT

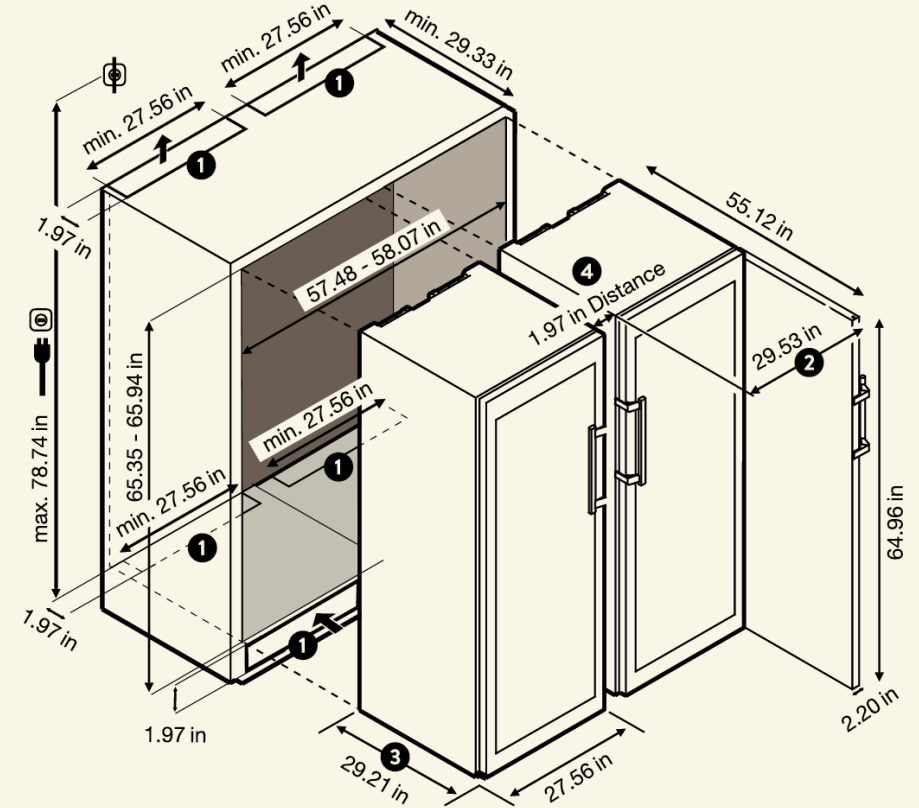
DRYAGER™ UX1500™ PRO



- ❶ It is absolutely essential to have good air circulation around the unit. The width of the ventilation shafts needs to be at least the width of the appliance. The minimum required depth of the shafts is 1.97 in. Also ensure that the back of the appliance is positioned at a distance of at least 1.97 in from the wall.
- ❷ Overall dimension with opened door: 29.53 in.

SIDE BY SIDE UNIT

DRYAGER™ UX1500™ PRO



- ❸ Overall dimension body + door (protruding): 29.21 in.
- ❹ Covering of distance possible by DRYAGER™ moulding, available as an accessory at: www.dry-ager-usa.com.

ENJOY THE LITTLE THINGS



DRYAGER™ UX 750™ PRO FOR UP TO 44 lbs

EXTERNAL BODY – *Stainless Steel*

INSULATED GLASS DOOR – *UV Protection (metallic tint)*

INTERNAL DIMENSIONS – *28.0 x 19.7 x 16.9 in (H x W x D)*

EXTERNAL DIMENSIONS – *35.6 x 23.6 x 24.0 in (H x W x D)*

INTERNAL CAPACITY / NET – *156 / 134 liters, 5.5 / 4.7 cu. ft.*

VOLTAGE – *115 V – 60 Hz – 2 amp Domestic Supply*

TEMPERATURE RANGE – *electronically controlled 32 °F to 77 °F (0 °C to +25 °C)*

HUMICONTROL™ – *electronic humidity controller from 60 % to 90 %*

(no external water supply or drain necessary)

UX AIRREG™ – *optimal airflow & UVC sterilization system*

LED LIGHTING UX™ – *the light spectrum does not contain ultra violet radiation, the result is a minimum of heat generated and no effect on the core meat temperature*

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION,

OPTIC AND ACOUSTIC ALARM ALERT, LOCKABLE DOOR, REVERSIBLE DOOR

CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *up to 44 lbs*

MAXIMUM LOADING CAPACITY PER HANGER – *44 lbs*

MAXIMUM LOAD CAPACITY PER SHELF – *44 lbs*

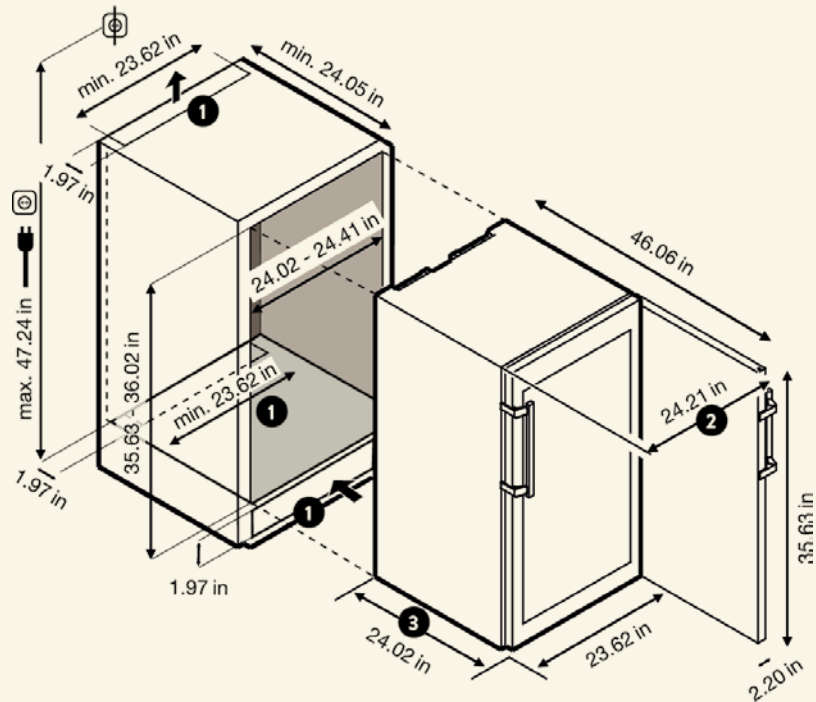


AWARDS



SINGLE UNIT

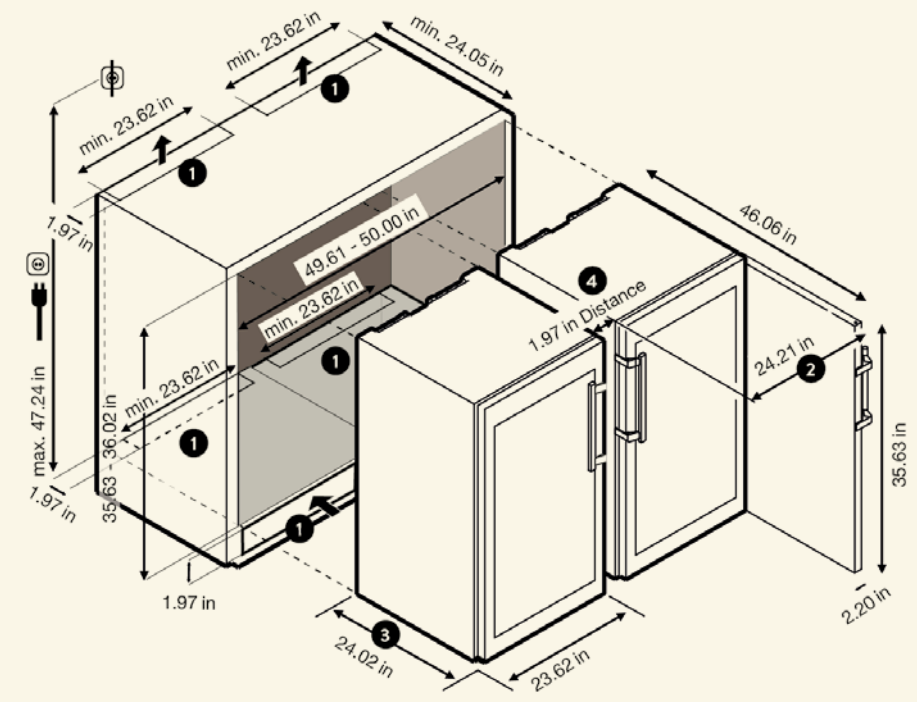
DRYAGER™ UX750™ PRO



- ❶ It is absolutely essential to have good air circulation around the unit. The width of the ventilation shafts needs to be at least the width of the appliance. The minimum required depth of the shafts is **1.97 in**. Also ensure that the back of the appliance is positioned at a distance of at least 1.97in from the wall.
- ❷ Overall dimension with opened door: **24.21 in**.

SIDE BY SIDE UNIT

DRYAGER™ UX750™ PRO



- ❸ Overall dimension body + door (protruding): **24.21 in**.
- ❹ Covering of distance possible by **DRYAGER™** moulding, available as an accessory at: www.dry-ager-usa.com.

DIRECT COMPARISON

OF OUR DRY AGING CABINETS

GENERAL



DESCRIPTION	UX 750 PRO	UX 1500 PRO
Capacity	44 lbs (20 kg)	220 lbs (100 kg)
Internal Dimensions (HxWxD)	28.0 x 19.7 x 16.9 in	54.3 x 21.3 x 22.0 in
External Dimensions (HxWxD)	35.6 x 23.6 x 24.0 in	65.0 x 27.6 x 29.6 in
Internal capacity / net	156 / 134 liters / 5.5 / 4.7 cu. ft.	478 / 435 liters / 17 / 15 cu. ft.
Housing & door	stainless steel	stainless steel
Glass door	UV protect	UV protect
Door reversible & lockable	Yes	Yes
Handle	Robust	Robust
Voltage	115 V / 2 A / 60 Hz	115 V / 2 A / 60 Hz
Power	Turbo	Turbo
Integration & free standing	Yes	Yes
Empty weight	120 lbs	210 lbs

SYSTEM



DESCRIPTION	UX 750 PRO	UX 1500 PRO
Temperature range	0 to +25 °C (32 to 77 °F)	0 to +25 °C (32 to 77 °F)
HUMICONTROL™	60 % to 90 %	60 % to 90 %
Usage for display & professional dry aging	Yes	Yes
UX AIRREG™	Yes	Yes
UVC sterilisation system	Yes	Yes
Defrost automatic	Yes	Yes
Optic and acoustic alarm alert	Yes	Yes
Magnetic door seal, exchangeable	Yes	Yes
Refrigerant gas	Isobutane R 600 a	Isobutane R 600 a
Energy consumption in 24 h	1.0 KW	1.7 KW
System works without Water Supply or Drain	Yes	Yes
UL, CSA, NSF certification	Yes	Yes

WARRANTY

DESCRIPTION	UX 750 PRO	UX 1500 PRO
Compressor	5 year	5 year
Parts & Labor	2 year	2 year

THOUGHT OUT TO THE END

OUR ACCESSORIES

FOR UX 1500 PRO

- DU0010 **Stainless Steel Hanger** – Loadable up to 176 lbs
- DUS015 **Half Shelves for individual joints** – Loadable up to 88 lbs
- DUS020 **Full Shelves for individual joints** – Loadable up to 88 lbs
- DUS022 **Charcuterie Shelves for individual joints** – Loadable up to 88 lbs
- DU0055 **SALTAIR™ Salt-Blocks** – 4 pieces
- DU0070 **SALTAIR™ Stainless Steel Tray** – Will hold salt block set (DU0055)
- DU0080 **Podium metallic black** – Made of sturdy metal, powder-coated
- DU0082 **Podium metallic black with wheels** – Made of sturdy metal, powder-coated

FOR UX 750 PRO

- DU0012 **Stainless Steel hanger** – Loadable up to 88 lbs
- DUS025 **Full Shelves for individual joints** – Loadable up to 44 lbs
- DUS027 **Charcuterie Shelves for individual joints** – Loadable up to 44 lbs
- DU0058 **SALTAIR™ Salt-Blocks** – 2 pieces
- DU0075 **SALTAIR™ Stainless Steel Tray** – Will hold salt block set (DU0058)

FOR UX 750 PRO & UX 1500 PRO

- DU0040 **Labels for meat** – (Set of 20) with nylon tie
- DU0090 **S-Hook Stainless Steel** – Load capacity up to 220 lbs (6.2 x 0.3 in)
- DU0095 **Swivel Hook Stainless Steel** – Load capacity up to 220 lbs (7.1 x 0.3 in)
- DU0115 **UVC Bulb** – Recommended to replace once a year

MORE ACCESSORIES: WWW.DRY-AGER-USA.COM



DU0010 & DU0012



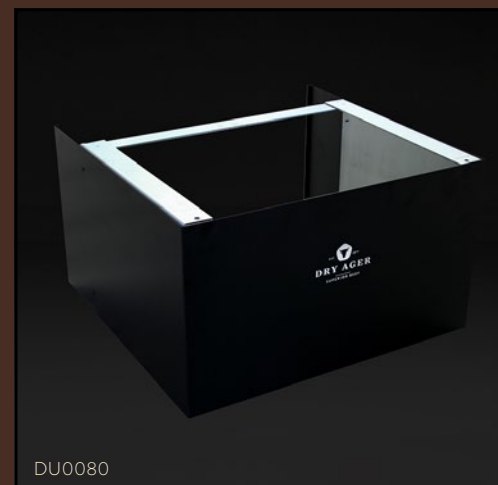
DU0095



DU0040



DUS020 & DUS025



DU0080



DU0055 + DU0070



**PERFECT TECHNOLOGY,
INDIVIDUAL DESIGN**

DRYAGER™ SOLUTIONS

WALK-IN CHAMBERS AND PLUG & PLAY UNITS

Think big! It has never been so easy to produce larger quantities of meat, charcuterie or sausages in front of your customers. You have the choice: Use it as a display cabinet, or fully equipped aging chamber.

With the new Dry Aging **Chamber** series, **DRYAGER™** offers custom-made Walk-In solutions, available in 4 inch increments from 40 x 40 in up to 236 x 236 in (W x D) in different heights.

Choose between several external and internal technology and design concepts as well as different solutions for the dry aging cooling unit.

You need our technology if you own a cold room already? Perfect!

DRYAGER™ offers super efficient plug & play **Cooling Units**, which can be retrofitted to any existing walk-in larder or cold room. No water connection necessary and also here, a minimal weight-loss of max. 10 % after 4 weeks aging on the bone.

DRYAGER™ SOLUTIONS – as individual as your requirements.



WALK-IN CHAMBERS FOR BIG CAPACITIES OF MEAT

EXTERNAL BODY – *thermally insulated tinted glass and metal powder coated foam panel as standard with solid panel door – lockable*

FLOOR – *stainless-steel anti-slip or any other surface*

DIMENSIONS – *from 40 x 40 in up to 236 x 236 in in 4 in steps*

AVAILABLE HEIGHTS – *83, 89, 95 or 107 in*

VOLTAGE – *115 V – 16 amp Domestic Supply*

TEMPERATURE RANGE – *electronically controlled 32 °F to 77 °F (0 °C to +25 °C)*

HUMICONTROL™ – *electronic humidity controller from 60% to 90%
(no external water supply necessary)*

UX AIRREG™ – *optimal airflow & UVC sterilization system*

LED LIGHTING UX™ – *the light spectrum does not contain any ultra violet radiation, the result is a minimum of heat generated and will no effect on the core meat temperature*

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION,
OPTIC AND ACOUSTIC ALERT, LOCKABLE DOOR, MAGNETIC DOOR SEAL

AVAILABLE COOLING UNITS

A-UNIT – *Plug & play ceiling unit, see next page*

B-UNIT – *Split-system, for installation by cooling engineer*





PLUG & PLAY UNITS FOR BIG CAPACITIES OF MEAT

EXTERNAL BODY – grey powdercoated

VOLTAGE – 115 V – 16 amp Domestic Supply

TEMPERATURE RANGE – electronically controlled 32 °F to 77 °F (0 °C to +25 °C)

HUMICONTROL™ – electronic humidity controller from 60% to 90%

(no external water supply necessary)

UX AIRREG™ – optimal airflow & UVC sterilization system for production of dry aged meat, charcuterie, salami & cheese

DEFROST AUTOMATIC (HOT GAS),

AUTOMATIC CONDENSATION EVAPORATION,

OPTIC AND ACOUSTIC ALERT

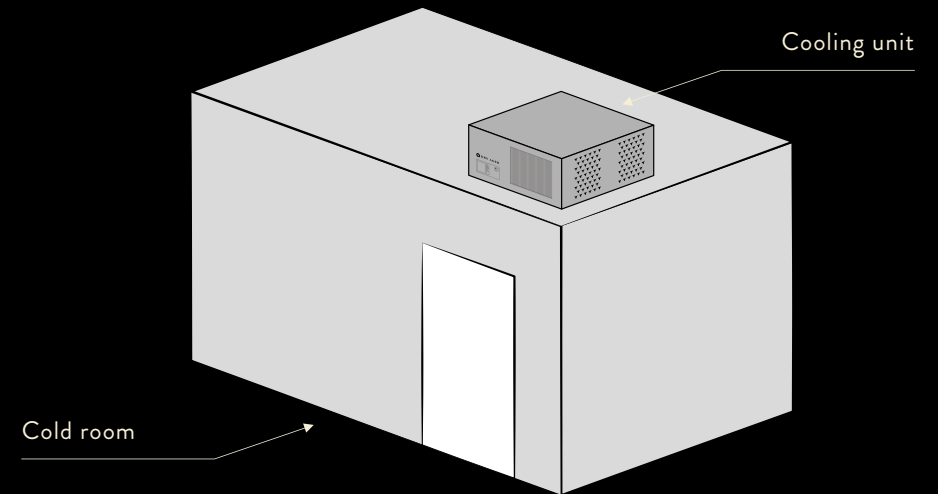
SOON! AVAILABLE IN THREE SIZES

MADE IN GERMANY

SUPER EASY INSTALLATION FOR EXISTING COLD ROOMS

» This high quality, super efficient cooling unit can be retro-fitted to any existing walk-in cooler or cold room that is fully insulated, with a minimum of 2.8 in insulation

» For installation just cut a hole in the ceiling and put the unit on top



THE DRYAGER™ SEMINAR

WITH THE BEST BUTCHERS & CHEFS IN THE COUNTRY

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 go in search of the so-called B & C cuts and also the premium cuts off the fillet.

BUTCHERING OF A COMPLETE SIRLOIN BACK SECTION

A perfect back portion is dissected, as a German cut and as an Amateur Cut. What exactly is Porterhouse, T-Bone and Cotes de Boeuf - all is explained.

CROSSING DIFFERENT BREEDS AND COOKING TECHNIQUES

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

THE PERFECT GRILLING GUIDE FOR BEEF

A small selection of recipes to accompany the perfect steak, barbecue, Chimichurri, 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 Wagyu & Black Angus.

RETAIL TECHNOLOGY IN FOCUS

The Dry Aging experts from **DRYAGER™** are always on hand to answer all your questions about the **DRYAGER™** Cabinet.

MORE DETAILS ONLINE: WWW.DRY-AGER-USA.COM



**„DRYAGER™ IS AWESOME,
THEY KNOW WHAT THEY'RE
TALKING ABOUT, REALLY
GREAT TO LOOK BEHIND
THE SCENES.“**





**DEDICATE THE TIME AND
ATTENTION TO FOLLOW
THE COURSE OF NATURE**





DRY AGER

BUILT FOR BEEF



**THE NO. 1 WORLDWIDE
FOR DRY AGING FRIDGES**



**HIGHEST QUALITY
100 % MADE IN GERMANY**



**35 YEARS OF EXPERIENCE
IN THE REFRIGERATION SECTOR**



**IN MORE THAN 60 COUNTRIES
WITH SALES & SERVICE NETWORK**

FOR SALES OR SERVICE CONTACT

DRY AGER GmbH & Co. KG – Mackstraße 90
88348 Bad Saulgau, Germany — TEL +49 7581 90 430

US SALES OFFICE

437 University Ave. Los Gatos, CA 95032
MAIL usa@dry-ager.com – WEB www.dry-ager-usa.com

Jorge Bianchi – Director of Sales USA & Canada
CELL 408.348.7607 — OFFICE 408.656.9069

Amy Warthen – Chef & Customer Service
CELL 408.315.2175 — OFFICE 408.656.9069