

EST.



2014

DRY AGER

SUPERIOR BEEF





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

THE MASTER OF DRY AGING MEAT





WHAT IS DRY AGING?

Dry Aging – the concept of meat maturing

To achieve the best result from any Beef 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 do no more than use 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 micro-climate of controlled temperature, humidity and air quality. In 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.

THE PERFECT PARTNER FOR DRY-AGING

The DRY AGER Meat Maturing Fridge - for use by restaurants, artisan meat suppliers and the enthusiastic home "foodie"

Our ambition was to develop and produce an affordable dry aging fridge, which looks as good as it works. We succeeded and the result is the DRY AGER DX 1000. A timeless modern design, bristling with modern technology. Old techniques meet modern technology.

Inside the fridge, the meat ages on the bone at a constant humidity of around 85% and a temperature of 2 °C. The precise electronic control system of the **DRY AGER DX 1000** ensures the accurate regulation of temperature, which can be set in precise 0.1 °C increments.

The humidity is also controlled accurately through the integrated HumiControl system, which can be set between 60% and 90%. This guarantees, together with the DX AirReg system, a perfect micro-climate, an ideal air-flow and continuous sterilization inside the DRY AGER - 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 **DRY AGER** is not only restricted to dry aging beef, but can also be used for the production of charcuterie, air drying cured ham and many other applications as well as maturing cheese.





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 **DRY AGER**, 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 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.

DX AIRREG OPTIMAL AIR QUALITY
THROUGH OPTIMAL AIRFLOW,
ACTIVATED CARBON FILTER & STERI-
LIZATION WITH UVC SYSTEM

HUMICONTROL STEADY HUMIDITY
WITHOUT EXTERNAL WATER SUPPLY

SALTAIR SYSTEM MORE TASTE WITH
HIMALAYAN SALT BLOCKS*





**THE
HOME OF
BEEF**

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Technical info

DRY AGER DX 1000

EXTERNAL BODY – *Stainless Steel*

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

INTERNAL DIMENSIONS – *138 x 54 x 56 cm (H x W x D)*

EXTERNAL DIMENSIONS – *165 x 70 x 75 cm (H x W x D)*

INTERNAL CAPACITY / NET – *478 / 435 Liter*

VOLTAGE – *230 V*

TEMPERATURE RANGE – *electronic controller in 0.1 °C increments from: 0 °C to +25 °C*

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

(no external water supply necessary)

DX AIRREG – *optimal airflow, activated carbon filter & UVC sterilization system*

LED LIGHTING DX – *the light spectrum does not contain any ultra violet radiation, the result is a minimum of heat generated and will not affect the core meat temperature*

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION

OPTIC AND ACUSTIC ALARM ALERT, LOCKABLE DOOR, REVERSIBLE DOOR

CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *2-3 beef saddles, up to 1.2m in length*

MAXIMUM LOADING CAPACITY PER HANGER – *80 kg*

(per hanger upto 2 saddles possible)

MAXIMUM QUANTITY OF SHELVES – *5 pieces*

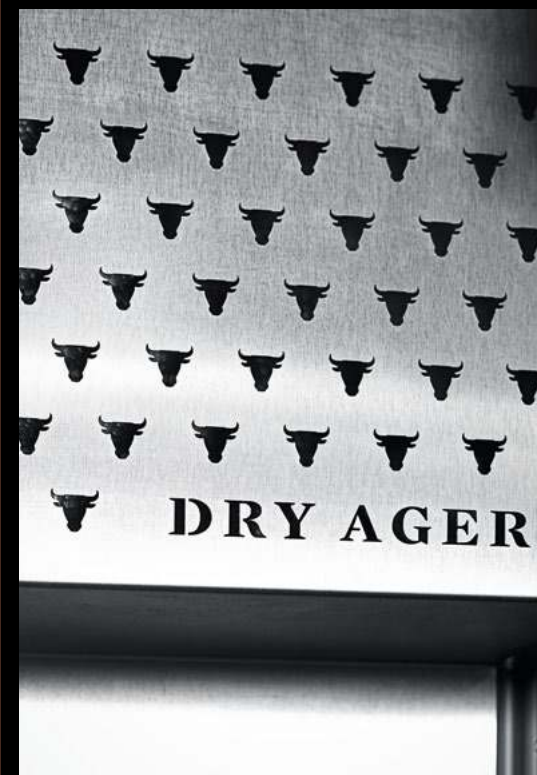
MAXIMUM LOAD CAPACITY PER SHELF – *40 kg*

THOUGHT OUT TO THE END

Our accessories for dry aging complete beef saddles or joints.

	Article Number
<p>STAINLESS STEEL HANGER (for up to 80kg) Per hanger up to 2 saddles possible Can be adjusted in height and position in the refrigerator Per height position upto 2 hangers possible</p>	DX0010
<p>SHELVES FOR INDIVIDUAL JOINTS (max. weight 40kg) Max. 5 shelves possible in the refrigerator</p>	DX0020
<p>LABELS FOR THE MEAT (Set of 20 pieces) Including a nylon tie</p>	DX0040
<p>SALTAIR HIMALAYAN SALT BLOCK For a more intensive flavour</p>	DX0050
<p>SALTAIR TRAY (STAINLESS STEEL) FOR THE BOTTOM For max. 4 salt blocks</p>	DX0070
<p>S-HOOK STAINLESS STEEL Holds upto 100kg (160 x 8 mm)</p>	DX0090
<p>SWIVEL HOOK STAINLESS STEEL Holds upto 100kg (180 x 8 mm)</p>	DX0095

More accessories, machines and devices for meat processing and vacuum packing visit: www.dry-ager.co.uk





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



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SUPERIOR BEEF

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