

DRY AGER® DX 1000® PREMIUM S FOR UP TO 100 KG LOAD

DRY AGER® – The leading brand for professional, plug-in Dry Aging Cabinets for the production and storage of **Dry Aged Beef, Dry Aged Pork, ham, salami, fish, cheese and much more.** The DX 1000 Premium S (220 - 240 V, 2 A) is suitable for use in both the commercial and private sectors. Thanks to innovative systems like SmartAging® technology, perfect aging results for a wide variety of foods can be achieved at the push of a button. The temperature can be electronically regulated in the range from 0 to +30 °C, as can the humidity, in the range from 40 to 90 %, thanks to the built-in standard HumiControl® system. The device does not need a water connection or a water tank, which are just two of the many unique selling points. The **DX AirReg® system** also ensures an optimum air flow.

The built-in **Activated Carbon Filter**, the unique **UVC sterilization box** and **antibacterial inner container** give bacteria and germs no chance. Professional Dry Aging at the highest level, even with large fluctuations in ambient temperatures. The outside of the device is made of high-quality, rust-free stainless steel, while the polished black stainless steel rear wall on the inside also underlines the premium character. Contemporary, modern design on the outside – high-precision, sophisticated technology on the inside. The DRY AGER® Dry Aging Cabinet can be set up free-standing as a single device or double device (side by side) or integrated in a wall. Commercial and private customers receive a 2-year full guarantee from the date of purchase. Quality made in Germany!



Nº 1 | WORLDWIDE



Technology & equipment

Aging program

- SmartAging® technology – smart program control enables Dry Aging with the help of product-specific aging programs.
- Optimum parameter settings are carried out automatically by the SmartAging® processor and guarantee ideal results at the push of a button.

Temperature & humidity

- HumiControl® – constant humidity, electronically adjustable from 40 to 90 % (no water connection or tank required).
- Electronically controlled temperature from 0 to +30 °C.
- Professional Dry Aging with minimum weight loss.
- Automatic defrost and automatic condensation evaporation.

Hygiene

- UVC sterilization system, DX AirReg® system and Activated Carbon Filter – optimum air flow and air quality without UV exposure of the products.
- Antibacterial inner container – the shape of the side shelf supports and rounded corners make cleaning easier.

Visual design

- Housing & door frame made of stainless steel.
- Black steel rear panel brushed black stainless steel.
- Dimmable DX-LED side and ceiling lighting – optimum illumination of the presented products.
- Attractive aesthetics with sales promotion potential.

Modularity

- Built-in or free-standing – enables the integration of single or multiple units next to each other.
- Door hinge possible on both sides.

Accessories included

- 1 x Hanger (DX0011) – made of stainless steel, max. load capacity 80 kg (the picture shows 2 x Hangers).

Warranty

- 1 year warranty against delivery date.



DRY AGER® DX 1000 PREMIUM S

for up to 100 kg load

Technical specifications

Total gross / net capacity	495 / 435 l	External cabinet finish	Stainless steel
Maximum load	100 kg of meat	Door material	Stainless steel, metallized glass (UV protection), robust door handle
Interior dimensions	137.1 x 57.8 x 58.7 cm (H x W x D)	Inner liner material	Antibacterial polystyrene plastic, brushed black stainless steel back wall
Exterior dimensions	165.0 x 70.0 x 74.2 cm (H x W x D)	Visual and audible alarm	Yes
Temperature range	0 °C to +30 °C, electronically adjustable in increments of 0.1 °C	Installation of one or more devices in the wall or as a free-standing device possible	Yes
HumiControl®	40 % to 90 %	Refrigerant	R600a
Connection rating	220-240 V / 2 A / 50 Hz	Net weight	88 kg
Energy consumption	~1.8 kWh / 24 h	Shipping weight (on pallet)	104 kg
UVC sterilization and activated carbon filter	Yes	Shipping dimensions (on pallet)	185.0 x 80.0 x 120.0 cm (H x W x D)
SmartAging® control	Yes	Device item number	DX1000PS
Water connection or tank necessary	No		
Automatic defrost	Yes		
Automatic evaporation of condensation water	Yes		

Application: filled with meat



Beef on Shelves



Two saddles of beef hanging



Saddle of pork and beef hanging



Beef on Shelves and pork hanging underneath

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Further applications: one DRY AGER Dry Aging Cabinet – many possible uses



Dry Aging of meat



Production of sausage and salami



Production of ham



Dry Aging of poultry



Dry Aging of fish and seafood



Production and storage of cheese | Tempering of champagne and wine
NEW: Special Wooden Shelf Set is available for this application.

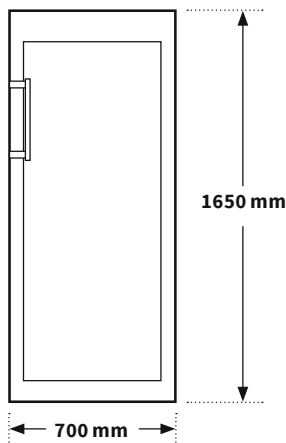


DRY AGER® DX 1000 PREMIUM S

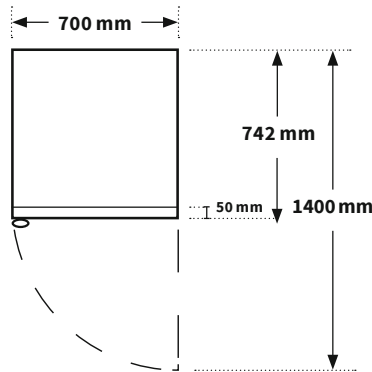
for up to 100 kg load

Drawings

Front view

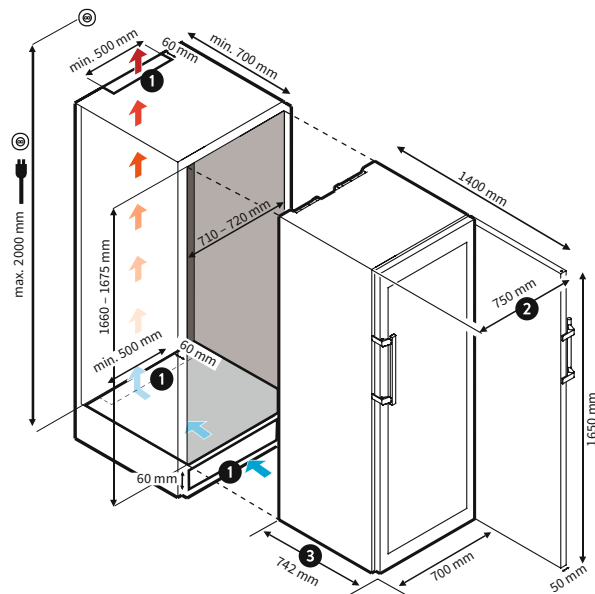


Top view

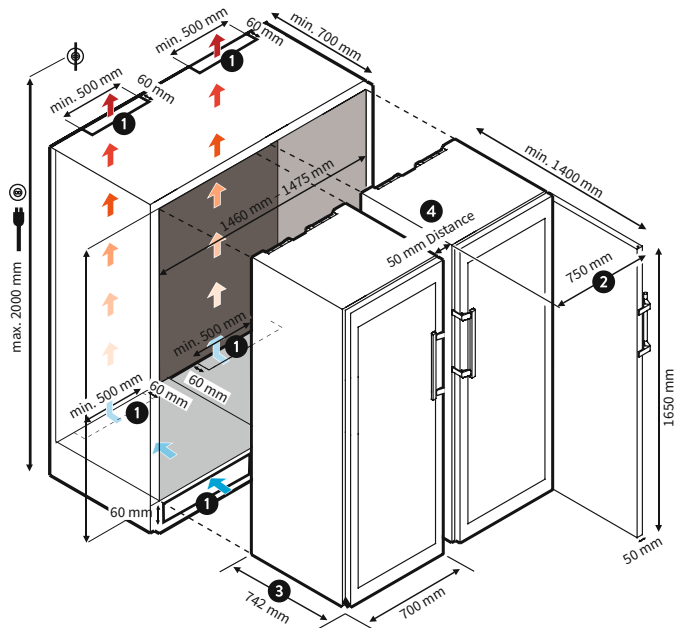


Integration drawings

Installation of one device



Installation of several devices (side by side)



- ❶ Ventilation shaft is mandatory. Minimum size: **300 cm²**. Also possible on the side or on the back wall.
- ❷ Overall dimensions (width) with the door open including handle: **750 mm**
- ❸ Overall dimensions (depth) body + closed door (protruding): **742 mm**
- ❹ Panelling of the intermediate gap with DRY AGER® Stainless Steel Cover possible (DX0030).




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Optional accessories for DX 1000 Premium S

Device accessories

- DX0011 Hanger**
enables the hanging of larger parts by using S-hooks,
made of stainless steel, can be loaded up to 80 kg
- DX0015 Half Shelf**
takes up only half of the DRY AGER depth,
can be loaded up to 25 kg
- DX0020 Full Shelf**
allows food to be aged and stored horizontally,
with a load capacity of up to 40 kg
- DX0022 Shelf for sausages and ham**
for hanging and aging sausages and hams,
can be loaded up to 20 kg
- DX0024 Wooden Shelf Set for cheese and wine** 
ideal for aging and storing cheese and wine,
made of wood, 5 pieces (1 x Half Shelf + 4 x Full Shelves),
each with a load capacity of 40 kg
- DX0055 Saltair Salt Block Set**
real salt for an even more intense aging aroma,
4 blocks in a set
- DX0070 Saltair Salt Tray**
made of stainless steel, perfect fit for Saltair Salt Block Set
(DX0055)
- DX0030 Stainless Steel Cover**
as spacer and facing for installation of a Side-by-Side Version
- DX0080 Display Podium**
matt black powder-coated, 40 cm height, metal version
without swivel castors
- DX0082 Display Podium with swivel castors**
matt black powder-coated, 40 cm height, metal version
with swivel castors (50 cm total height)
- DX0063 DX-LED Salt Wall System Add-on Kit**
in salt look, over 10 adjustable light colors,
with remote control



Further accessories, knives, saws, machines for
meat processing and much more can be found online:
www.dry-ager.com

Accessories

- Z44044 S-Hook**
made of stainless steel, size 160 x 8 mm,
loadable up to 100 kg
- Z44055 Swivel Hook**
made of stainless steel, size 180 x 8 mm,
loadable up to 100 kg
- DX0040 Tags for meat labeling**
20 pieces, including stainless steel skewers for fastening,
food-safe and reusable
- Z33145 DRY AGER Special Cleaner**
Cleaning concentrate in 500 ml spray bottle

Maintenance

- DX0101 UVC Replacement Bulb (UVC2)**
for the annual maintenance of the unit
- DX0110 Active Carbon Filter**
for annual change

Awards



Information Print Product:
Item no.: WD0084



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Landig + Lava GmbH & Co. KG – We will be happy to provide you with further information on request.
Subject to technical modifications and printing errors. Last updated: 02/2022



DRY AGER MANUFACTORY – LANDIG + LAVA GMBH & CO. KG – Mackstrasse 90 – 88348 Bad Saulgau
Phone: +49 7581 90 43 0 – Email: info@dry-ager.com – Website: www.dry-ager.com

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