

# 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, sa-lami, fish, cheese and much more**. The DX 1000 Premium S (220 - 240V, 2A) 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

Made in Germany



SMARTAGING®



### 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

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

#### Warranty

- 1 year warranty against delivery date.



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for up to 100 kg load

## Technical specifications

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



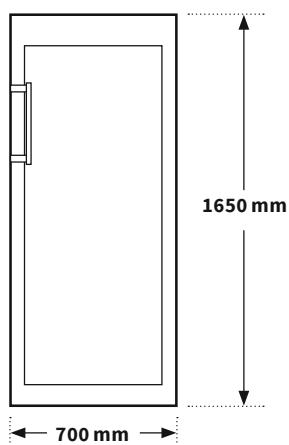
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# DRY AGER® DX 1000 PREMIUM S

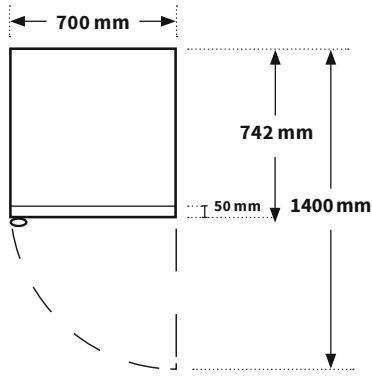
for up to 100 kg load

## Drawings

Front view

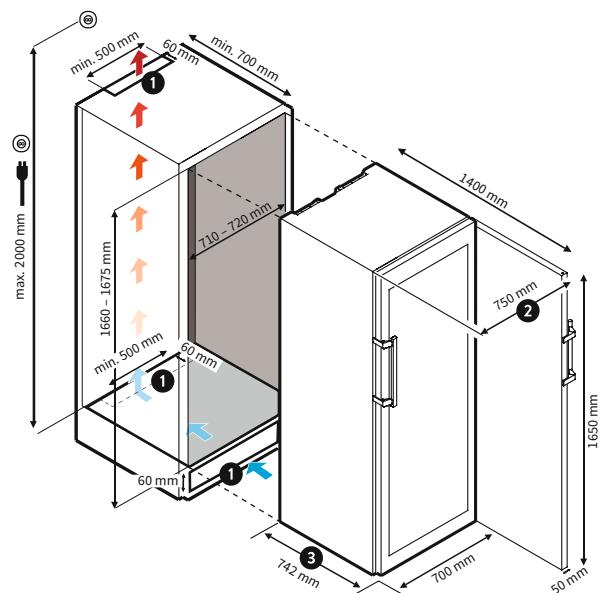


Top view

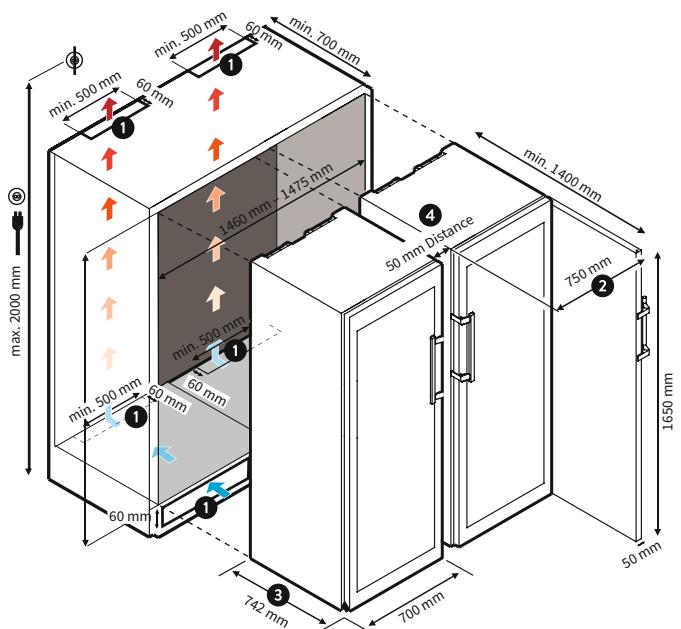


## Integration drawings

Installation of one device



Installation of several devices (side by side)



① Ventilation shaft is mandatory. Minimum size: **300 cm<sup>2</sup>**. Also possible on the side or on the back wall.

② Overall dimensions (width) with the door open including handle: **750 mm**

③ Overall dimensions (depth) body + closed door (protruding): **742 mm**

④ 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 NEW

**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](http://www.dry-ager.com)

#### 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.  
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