

EST.



2014

DRY AGER

BUILT FOR BEEF

PRICE LIST

01 | 2019



THE ORIGINAL
—
THE ONE AND ONLY DRY AGER™



DRY AGER™ DX 500™

FOR UP TO 20 KG

ART. NO.	ARTICLE AND DESCRIPTION	EXW. PRICE EXKL. VAT
DX0500	DRY AGER MEAT MATURING FRIDGE DX 500™ <i>compact device for production of dry-aged beef, pork, ham & salami including 1 x shelf (DX0025) + 1 x bottom shelf (DX0028)</i>	2.695,00
DX0012	HANGER (STAINLESS STEEL) <i>for up to 20 kg, max. 2 hanger per section possible</i>	75,00
DX0025	SHELVES FOR INDIVIDUAL JOINTS <i>max. weight 20 kg, 1 piece included in delivery</i>	41,50
DX0027	SHELF FOR SALAMI & CHARCUTERIE <i>max. weight 20 kg, ideal to hang & to age sausage & ham in strings or by the pair</i>	57,90
DX0058	SALTAIR SALT BLOCK SET <i>(2 block in a set), for more intensive flavour</i>	52,90
DX0075	SALTAIR TRAY (STAINLESS STEEL) FOR BOTTOM <i>perfect for set of 2 salt blocks (DX0058)</i>	55,00
DX0078	WALL HOLDER <i>for easy installation on a load-bearing wall</i>	189,00
DX1071	ADDITIONAL LIGHTING <i>mounted version, for a better presentation in brighter surroundings</i>	395,00

ACCESSORIES – FOR BOTH DEVICES

DX0040	LABELS FOR THE MEAT <i>(set of 20 pieces) reusable, including a nylon tie</i>	20,50
DX0090	S-HOOK STAINLESS STEEL <i>holds up to 100 kg (160 x 8 mm)</i>	3,90
DX0095	TURNING HOOK STAINLESS STEEL <i>holds up to 100 kg (180 x 8 mm)</i>	8,50

DRY AGER™ DX 1000™

FOR UP TO 100 KG

ART. NO.	ARTICLE AND DESCRIPTION	EXW. PRICE EXKL. VAT
DX1001	DRY AGER MEAT MATURING FRIDGE DX 1000™ <i>2. Generation (New 2019 series) for production of dry aged beef, pork, ham & salami including 1 x hanger (DX0010)</i>	3.995,00
DX0010	HANGER (STAINLESS STEEL) <i>for up to 80 kg</i>	79,90
DX0015	HALF DEPTH SHELVES FOR INDIVIDUAL JOINTS <i>for hanging meat behind the shelves, max. weight 25 kg</i>	39,50
DX0020	SHELVES FOR INDIVIDUAL JOINTS <i>max. weight 40 kg</i>	45,90
DX0022	SHELF FOR SALAMI & CHARCUTERIE <i>max. weight 20 kg, ideal to hang & to age sausage & ham in strings or by the pair</i>	65,90
DX0055	SALTAIR SALT BLOCK-SET <i>(4 blocks in a set), for more intensive flavour</i>	99,90
DX0070	SALTAIR TRAY (STAINLESS STEEL) FOR BOTTOM <i>perfect for set of 4 salt blocks (DX0055)</i>	69,50
DX0080	DISPLAY PODIUM <i>height: 40 cm, made of metal, with height adjustment</i>	459,00
DX0060	DX-LED BACKPANEL SYSTEM - CRYSTAL SALT <i>ready installed, more than 10 colours, incl. remote control</i>	499,00
DX1070	ADDITIONAL LIGHTING <i>mounted version, for a better presentation in brighter surroundings</i>	565,00

ACCESSORIES – FOR BOTH DEVICES

Z33145	DRY AGER SPECIAL CLEANER <i>cleaning concentrate in a 500ml spray bottle</i>	15,90
DX0100	UVC-BULB <i>recommended to replace once a year</i>	24,90
DX0110	CARBON FILTER <i>recommended to replace once a year</i>	25,90



VITRINE DX 2000™

FOR UP TO 120 KG

ART. NO.	ARTICLE AND DESCRIPTION	EXW. PRICE EXKL. VAT
DX2000	DRY AGER GLASS VITRINE DX 2000™ 3 sides glass with 1 door: solid rear door Produces Dry-Aged beef, pork, ham and charcuterie. Stainless-steel ceiling hanging-system included. * Additional info below	8.995,00
DX2005	DRY AGER GLASS VITRINE 2000™ 3 sides glass with 2 doors: front glass + rear solid Produces Dry-Aged beef, pork, ham and charcuterie. Stainless-steel ceiling hanging-system included. * Additional info below	Price on request
DX2010	DRY AGER GLASS VITRINE 2000™ 4 sides glass with 1 door: rear door glass Produces Dry-Aged beef, pork, ham and charcuterie. Stainless-steel ceiling hanging-system included. * Additional info below	Price on request
DX2015	DRY AGER GLASS VITRINE 2000™ 3 sides glass with 2 doors: front + rear door glass Produces Dry-Aged beef, pork, ham and charcuterie. Stainless-steel ceiling hanging-system included. * Additional info below	Price on request

VITRINE DX 2500™

FOR UP TO 140 KG

ART. NO.	ARTICLE AND DESCRIPTION	EXW. PRICE EXKL. VAT
DX2500	DRY AGER GLASS VITRINE DX 2500™ 3 sides glass with 1 door: solid rear door Produces Dry-Aged beef, pork, ham and charcuterie. Stainless-steel ceiling hanging-system included. * Additional info below	9.495,00
DX2505	DRY AGER GLASS VITRINE DX 2500™ 3 sides glass with 2 doors: front glass + rear solid Produces Dry-Aged beef, pork, ham and charcuterie. Stainless-steel ceiling hanging-system included. * Additional info below	Price on request
DX2510	DRY AGER GLASS VITRINE DX 2500™ 4 sides glass with 1 door: rear door glass Produces Dry-Aged beef, pork, ham and charcuterie. Stainless-steel ceiling hanging-system included. * Additional info below	Price on request
DX2515	DRY AGER GLASS VITRINE DX 2500™ 3 sides glass with 2 doors: front + rear door glass Produces Dry-Aged beef, pork, ham and charcuterie. Stainless-steel ceiling hanging-system included. * Additional info below	Price on request

* Stainless-steel „hovering shelving system“ for all Vitrine types available on request.

PLUG & PLAY UNITS

FOR BIG CAPACITIES OF MEAT

ART. NO.	ARTICLE AND DESCRIPTION	EXW. PRICE EXKL. VAT
DX6000	COOLING-UNIT TOP-MOUNTED DX 6000™ PREMIUM for up to 10 m ³ fully insulated chambers, Cooling power approx. 1000 W, Nominal consumption: 680 W/16A, Dimensions: 400 x 700 x 900 mm (HxWxD)	9.995,00
DX7000	COOLING-UNIT TOP-MOUNTED DX 7000™ PREMIUM for up to 16 m ³ fully insulated chambers, Cooling power approx. 1800 W, Nominal consumption: 1260 W/16A, Dimensions: 500 x 800 x 1000 mm (HxWxD)	10.495,00
DX8000	COOLING-UNIT TOP-MOUNTED DX 8000™ PREMIUM for up to 24 m ³ fully insulated chambers, Cooling power approx. 2300 W, Nominal consumption: 1800 W/16A, Dimensions: 500 x 800 x 1000 mm (HxWxD)	10.995,00

WALK-IN CHAMBERS

INDIVIDUAL SIZE & DESIGN

Prices on request. Contact-mail: info@dry-ager.com

For a first price-indication, please answer these questions:

- » Send a hand-sketch if possible
- » Preferred outside-dimensions (LxWxH)
- » Where to place the door(s) for the chamber
- » On which side glass and in door as well?
- » How much meat as max. load per aging process?
- » Outside temperatures min and max at chamber area?
- » Plug & go machine on top or split-system with separate components?
- » Inside in the chamber a rack-system or only a hanging-system or both?
- » Do you prefer a mounting service?



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For more accessories, machines for meat processing and vacuum packing check: www.dry-ager.com/en
Worldwide shipping-costs for the DRY AGER on request. All prices EXW, in Euros, only valid when confirmed.
All articles without decoration. Technical information and features are subject to change any time.
We only deliver based on our general terms and conditions, which are available at: www.dry-ager.com/en/terms-conditions