



# DRY AGER

BUILT FOR BEEF



**PRO SERIES**  
MADE IN GERMANY



**ONE FAMILY BUSINESS  
LEADING THE MEAT  
REFRIGERATION INDUSTRY  
FOR 35 YEARS.  
TWO GENERATIONS  
IN THE MAKING.**

\* \* \*

Three Brothers reinterpreting a traditional butchering craft since 2014. One vision to change the way quality meat is sourced, treated, and consumed. One reality found in the best restaurants and butcher shops worldwide.

**Now available in Canada**





THE ORIGINAL

—

THE ONE AND ONLY

BY DRYAGER™



## AWARDS



## CERTIFICATIONS



NSF and UL certified by Intertek





## WHAT IS DRY AGING?

### DRY AGING – THE ART OF MEAT MATURING

It's luxurious, it can be expensive when sourcing from third parties, and for some first-timers, the intense and complex flavors can take them by surprise. But for the best chefs, artisan butchers and meat aficionados dry aged beef is one of the ultimate culinary experiences.

Dry Aging is a time-honored technique that when properly done maximizes the meat's flavor intensity and complexity, as well as tenderness. This process can range from 3 to 8 weeks depending on the desired flavor profile and tenderness.

In essence, Dry Aging is taking a piece of fresh meat and putting it in a controlled open-air environment, so it goes through an enzymatic and flavor transformation. By exposing the meat to air, moisture is pulled out while the natural enzymes in the beef break the muscles down slowly over time, making it more tender while intensifying the flavor.

This process goes back for centuries. Before the invention of refrigeration, Dry Aging was one of the only methods of keeping meat fresh (other than smoking, brining, or pickling) but this often came with inconsistent or less-than-optimal end results.

With the invention of the DRYAGER™ cabinet series in 2014, this old craft has been reinterpreted and perfected, ensuring maximum consistency in the outcome and minimum weight loss in the most sterile and safe conditions.

The DRYAGER™ PRO SERIES performs as beautifully as it looks

– 100 % Made in Germany.





## DINE EXQUISITELY

### THE PERFECT STEAK: QUALITY PRODUCT & PERFECT AGING

Beef is best suited for Dry Aging, especially strip loins of freshly slaughtered heifer, female young cattle. However, other types of protein such as pork, game, poultry, and fish can produce sensational results when dry aged in the right conditions and time periods. As a rule of thumb, the longer time a piece of meat spends in the DRYAGER™ unit, the more the flavor evolves and intensifies. Tenderness with beef peaks at around week 5 while other proteins typically require shorter cycles.

Fat is your friend when Dry Aging: Cuts with a good fat cap and high intravascular fat content (marbling) are the ones that produce better results in flavor, texture, and yield. During the aging period hints of ham, musk, fresh-baked bread, hoar frost, and wool aromas start developing inside the DRYAGER™ cabinet.

In this process, air circulation starts to gradually darken outside of the meat to match the color of blood sausage as it forms a thin outside layer crust, similar to that of bread. This crust will protect the treasure inside; keeping the right moisture inside to ensure a perfect enzymatic breakdown and flavor intensification. In the end of this process, crust is trimmed away, and the meat is separated from the bone, or cut into steaks, and the dry aged meat can be prepared on the grill or in a frying-pan – just as a normal steak would.

On the plate and in the mouth is where the real magic happens: A properly aged and cooked quality steak provides a softer texture, almost like butter; nutty aromas; robust meaty flavors, a sustained piquancy and high complexity. None of the sour-metallic notes so distinct to conventional wet aging using vacuum bags.



## THE NO.1 AWARD-WINNING DRY AGING CABINET

THE PERFECT PRODUCT FOR USE BY RESTAURANTS,  
ARTISAN MEAT SUPPLIERS AND RETAIL INDUSTRIES

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Our ambition was to develop a Dry Aging fridge, which looked as beautifully as it performed. We succeeded and the result is the unique DRYAGER™ cabinet – protected worldwide with several patents. A timeless modern design, bristling with modern technology. An ancient butchering craft meets modern technology.

### READY TO TAKE YOUR BUSINESS TO THE NEXT LEVEL?

The DRYAGER™ UX 1500 PRO complies with and is certified for the strictest safety, sanitation, and environmental codes for commercial use, in the United States and Canada. You can get started right away without any concerns, setbacks or hoops to jump through.





## VISUAL EXPERIENCE

### STUNNING PRESENTATION

The DRYAGER™ PRO SERIES is a beautiful showpiece ideal for any food retail counter, dining area or business entryway. It seamlessly integrates into and enhances any type of interior design concept from modern and minimalistic, to classic, vintage, rustic, and industrial.

The DRYAGER™ PRO SERIES can be placed as standalone unit, be built-in, or if you want to go big, create a line-up of multiple units for a visually stunning showcase. Be strategic about placement and it will become a statement showpiece for your business.



## TASTE AND STORY

IT'S ALL ABOUT YOU, YOUR FOOD PHILOSOPHY  
AND YOUR PERSONAL CRAFT.

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Display your own creations directly to your customers. Tell them the story behind the product and explain your craft. With the DRYAGER™ cabinet, both your story and your craftsmanship are on display.

Transform your carefully sourced fresh ingredients into the most exquisite, tender, and flavorful bite of dry aged goodness. Give the product your personal culinary touch or wrap it up for the customer and sell it over the counter. Your customers will be delighted, and they will keep coming back for more.





## CONSISTENCY AND SAFETY

### SET IT AND FORGET IT

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Dry Aging in house does no longer need to be a time consuming, laborious or unsafe process. State-of-the art UXAirReg technology allows for a perfectly stable microclimate even with fluctuations in ambient temperature or the rigors of a commercial environment. Climate stability is critical for Dry Aging perfection, consistency, and safety.

Ideal and constant relative humidity is achieved with no need for cumbersome water connections or drains. Proprietary technology takes care of all of that. It's so simple – just plug and play.

With DRYAGER™ units, germs, bacteria, and mold don't stand a chance. Every 60 seconds the air is re-circulated and pristinely sterilized. The antibacterial inner layer in the chamber does the rest.

Dry Aging has never been so safe, seamless or worry-free.



# ECONOMICS

## THE BOTTOM-LINE

Dry aged retail goods or menu offerings no longer have to be the result of paying your supplier a hefty premium for already-dry aged meat. Buy it fresh, keep your food costs down and boost your profit margins.

With the UX 1500 PRO, product yield is no longer an issue. With original DRYAGER™ Dry Aging cabinets, the products' percentage of weight loss from start to finish, is as low as it gets – in the single digits!

Proudly showcase your craft to your customers. They will notice. They will ask to learn more; they will order and they will come back for more. They will also tell their friends. High profits margins will multiply.



RETURN-ON-INVESTMENT  
CALCULATOR







# 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 19.3 x 17.2 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 – 151 / 133 liters, 5.3 / 4.7 cu. ft.

CONNECTION RATING – 115 V – 60 Hz – 2 A

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



## CERTIFICATIONS



NSF and UL certified by Intertek



# DRYAGER™ UX1500™ PRO

FOR UP TO 220 lbs

EXTERNAL BODY – *Stainless Steel*

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

INTERNAL DIMENSIONS – 54.0 x 22.8 x 23.1 in (H x W x D)

EXTERNAL DIMENSIONS – 65.0 x 27.6 x 29.2 in (H x W x D)

INTERNAL CAPACITY / NET – 482 / 432 liters, 17.0 / 15.3 cu. ft.

CONNECTION RATING – 115 V – 60 Hz – 2 A

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*

MAXIMUM QUANTITY OF SHELVES – *5 pieces*

MAXIMUM LOAD CAPACITY PER SHELF – *88 lbs*

## AWARDS



## CERTIFICATIONS



NSF and UL certified by Intertek



# DIRECT COMPARISON

## OF OUR DRY AGING CABINETS

### GENERAL



DESCRIPTION	UX750 PRO	UX1500 PRO
Capacity	44 lbs (20 kg)	220 lbs (100 kg)
Internal Dimensions (HxWxD)	28.0 x 19.3 x 17.2 in	54.0 x 22.8 x 23.1 in
External Dimensions (HxWxD)	35.6 x 23.6 x 24.0 in	65.0 x 27.6 x 29.2 in
Internal capacity / net	151 / 133 liters / 5.3 / 4.7 cu. ft.	482 / 435 liters / 17.0 / 15.3 cu. ft.
Housing & door	stainless steel	stainless steel
Glass door	UV protect	UV protect
Door reversible & lockable	Yes	Yes
Handle	Robust	Robust
Connection rating	115 V / 2 A / 60 Hz	115 V / 2 A / 60 Hz
Power	Turbo	Turbo
Integration & free standing	Yes	Yes
Empty weight	106 lbs	194 lbs

### SYSTEM



DESCRIPTION	UX750 PRO	UX1500 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	~1.7 kWh	~1.6 kWh
System works without Water Supply or Drain	Yes	Yes
UL, CSA, NSF certified by Intertek	Yes	Yes

### WARRANTY

DESCRIPTION	UX750 PRO	UX1500 PRO
Compressor	5 years	5 years
Parts & Labor	2 years	2 years



**ABSOLUTE HYGIENE**

WITH OUR ANTIBACTERIAL  
INNER CONTAINER & UNIQUE  
UVC STERILIZATION SYSTEM.

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**MINIMAL WEIGHT LOSS**

MAX. 7-8 % AFTER 4 WEEK  
DRY AGING\* DUE TO PERFECT  
TUNED MICROCLIMATE.

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**PRECISE PARAMETER**

CONSTANT HUMIDITY AND TEMPERATURE  
DUE TO HUMICONTROL AND UX AIRREG  
– NO EXTERNAL WATER SUPPLY REQUIRED.

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**REAL TASTE**

THE REFINING PROCESSES IN  
THE DRYAGER™ UNIT CREATES  
AN INCOMPARABLE FLAVOR.

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**ALL-ROUNDER**

DRY AGED MEAT, HAM,  
SALAMI, SAUSAGES, CHEESE,  
FISH AND MUCH MORE.

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**PLUG AND PLAY**

DRY AGING HAS NEVER  
BEEN THAT EASY – JUST  
PLUG-IN AND GET STARTED.

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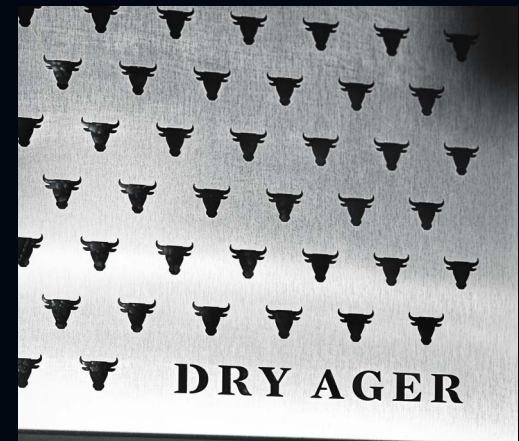
\* Beef on the bone

- 1** With the wall-integrated **UX LED Premium lighting** the displayed products in your DRYAGER™ unit are perfectly presented. The light intensity of the UX1500 PRO is infinitely dimmable.

- 3** Due to the integrated systems **Humi-Control** and **UX AirReg** the humidity and temperature can be regulated precisely.

- There is no opportunity for germs and bacteria due to the **antibacterial inner container**. The sophisticated shape makes cleaning easier and prevents the formation of dirt in the corners.

- The **bottom falls away at the back** and liquid is collected safely. Because of integrated slats the salt tray sits safely and slightly raised.







## THE DRY AGING SPECTRUM

UNLIMITED OPTIONS IN THE DRYAGER™

### MEAT

**DRYAGER™** elevates quality meat to the most exquisite bite of dry aged goodness. With time, meat develops a richer, nuttier and beefier flavor; as well as a more tender and buttery texture. Nothing compares to it!

### POULTRY

From chicken, to duck, to pheasant and guinea hens; dry aging poultry creates a tender, more succulent meat with a nice crispy skin. Forget about germ development on your birds with **DRYAGER™** technology.

### CHEESE

Refining cheese in the **DRYAGER™** unit works best when you have the rounds refined as a whole. The soul of the cheese approaches culinary heights. For this application there are special wooden shelves available for both models.

### WINE

Accurate temperature and relative humidity are crucial for proper wine storage. This ensures no mold development on the cork and proper maturation. Wine presentation at its finest.







### HAM

Make your own ham delicacies quite simply and cost-efficiently. Black Forest ham, Serrano ham and ham from game meats. Pancetta, Lardo, Viande des Grisons. No problem for the **DRYAGER™** cabinet.

### SAUSAGES & SALAMI

The aging of sausages requires various and very demanding climatic conditions in the aging fridge which can be adjusted in the **DRYAGER™** cabinet conveniently.



### FISH

The Dry Aging of a perfect fish is considered the supreme discipline because there is a fine line between a perfect result and an inedible product. With the **DRYAGER™** unit, you have a reliable partner who will not let you down.

Depending on the type of fish and fat content the aging time varies from a few days up to a few weeks. The result is a texture and aroma which is unimaginable.



# THOUGHT THROUGH TO THE END

## OUR MUST-HAVE ACCESSORIES

### HANGER

Strip loins, ham and other products can be hung on the hanger with a S-hook. Through rack locators, which are integrated in the device, the hangers can be positioned at various heights. The aging product hangs freely in the **DRYAGER™** cabinet and provides perfect air flow.

### SHELF

Meat cuts and smaller products can be aged and stored horizontally on a shelf. Additionally, there are half shelves that only require half of the depth. Perfect to hang full strip loins to the rear and place smaller pieces on the shelf.

### CHARCUTERIE SHELF

Practical shelf for sausages, salami and ham. The sophisticated 2-in-1 grate shape is perfect for attaching the string of sausages or hanging sausages in pairs.

### S-HOOK / SWIVEL HOOK

Perfect for professional hanging of large and small pieces of meat into the **DRYAGER™**.

### SALTAIR SALT BLOCK SET

Real salt for an optimal support of humidity regulation in your **DRY-AGER™** unit. Because of the fantastic look of the salt, the Saltair Salt Block Set is a must-have for the Dry Aging fridge.

### SALTAIR SALT TRAY

Stainless steel tray to accommodate the Saltair Salt Blocks in order to gather the salt liquid and to enable a clean workspace.

### DISPLAY PODIUM

Metal podium for a perfect product presentation. Through the base the **DRYAGER™** cabinet is at eye level and precious meat displayed, comes into focus.

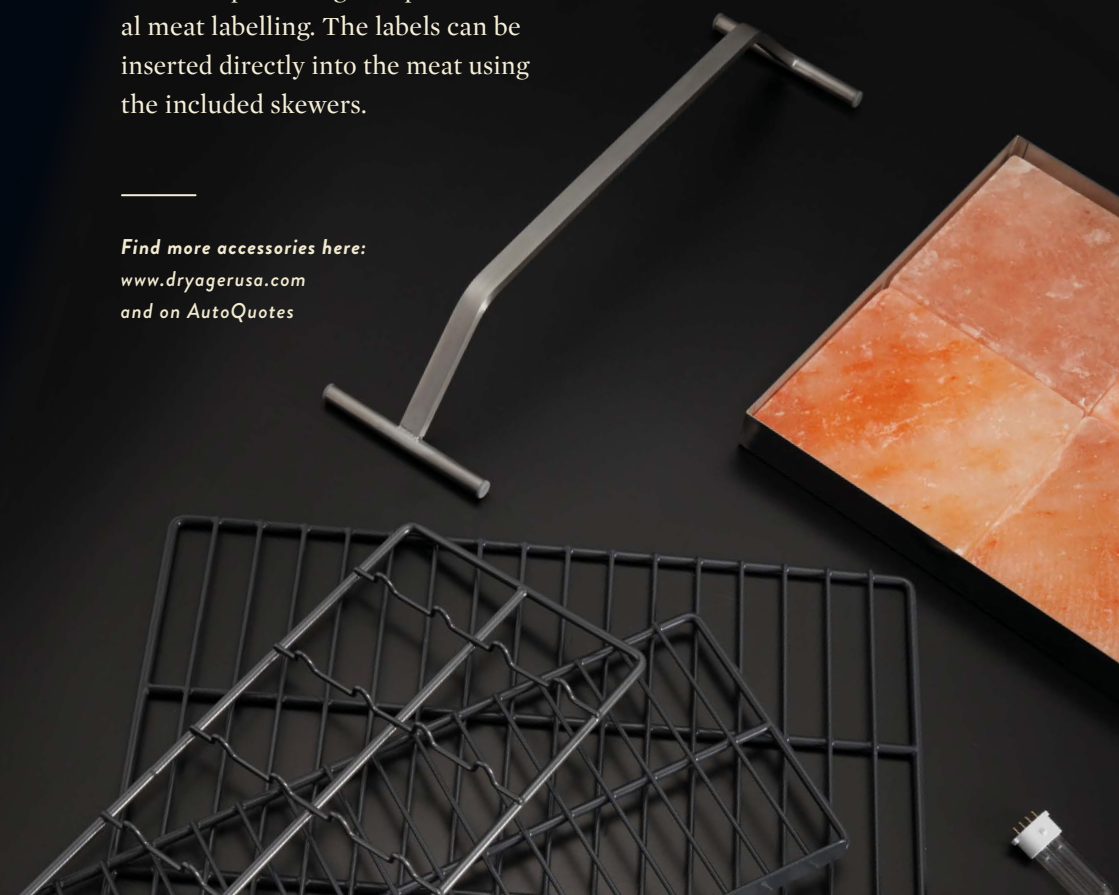
### DRY AGER SPECIAL CLEANER

Ecological cleaner for every **DRY-AGER™** unit. Removes stubborn dirt and disinfects surfaces. A must-have for a sterile workplace.

### TAGS FOR MEAT LABELLING

Reusable plastic tags for professional meat labelling. The labels can be inserted directly into the meat using the included skewers.

Find more accessories here:  
[www.dryagerusa.com](http://www.dryagerusa.com)  
and on AutoQuotes



*“The main things are the product ages more consistently, more evenly, there is less waste and it’s very clean.*

*I don’t have to worry about the condition that the product will be in when I pull it out because the unit itself is designed to take care of all of that for me; and that is such a great benefit of having this product.*

*The impact is huge. For the first time we are having people asking if we can tag a whole rib of beef or a whole rack of lamb and put them in the DRYAGER™ unit and save them specially for them and they are buying these whole pieces for their holiday table.*

*It’s changing the way we sell steaks here; it’s changing the way we are selling meat here. We are selling more than double the steaks we used to.”*

\* \* \*

## **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 restaurants, butcher shops and other non industrial production Dry Aging operations.

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.

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**SHOLA OLUNYOLO**  
CHEF, STUDIO KITCHEN  
PHILADELPHIA, USA



For the ultimate precision and elevated craftsmanship, you can't go wrong with a **DRYAGER™** unit. It is a staple at the Rosendale Collective Culinary Lab and Roots 657 for aging locally-sourced meats and this powerful technology has made all the difference. From a company also built on combining innovation and cutting-edge technology with classic techniques, we admire the art these machines have given to the world of dry aging.

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**RICH ROSENDALE**  
MASTER CHEF, THE ROSENDALE COLLECTIVE  
LEESBURG, USA





*“We’ve only been using DRYAGER™ units for a short time at my restaurants Charcoal and Mélisse and have already noticed the difference in aging our products. We experiment a lot with aging different kinds of meats and fish as well as the time being aged to see how texture and flavor are being changed – trying to find that sweet spot between the two. Using DRYAGER™ units gives me the confidence to age items like a ribeye for 280 days at Charcoal and know that it’s being aged properly.”*

\* \* \*

## **JOSIAH CITRIN**

CHEF (2 MICHELIN STARS),  
RESTAURANT CHARCOAL VENICE AND MÉLISSE  
LOS ANGELES, USA





“DRYAGER™ cabinets are perfect for Porto Chicago since at our restaurant we dry age seafood and fish that we bring directly from Galicia, Spain.

Especially when Dry Aging fish, it is really important how clean these machines are; as well and yield that you get compared to any other Dry Aging system.

The DRYAGER™ fridge is a beautiful piece that showcases what we do. Now people want to see the product inside, know the story behind it and understand how we work with it.



#### MARCOS CAMPOS

EXECUTIVE CHEF, RESTAURANT PORTO  
CHICAGO, USA



“I am very happy with the initial results of aging our beef in the DRYAGER™ cabinets.

The control and consistency is remarkable, and beyond the increased tenderness I expect to achieve in this process, I found the dry-aged beef fat to be clean, yet complex in flavor – some of the best I’ve ever tasted.



#### HEATHER THOMASON

BUTCHER & FOUNDER, PRIMAL MEAT SUPPLY  
PHILADELPHIA, USA

*“The **DRYAGER™** cabinet is the only possibility to make our meat even better. We mature our wagyu from Schergengrüb in these top devices and we have noticed: there is no alternative! We are happy to have found a partner in **DRYAGER™**, 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™



## SOME OF OUR VALUED CUSTOMERS

GREAT BUSINESSES THAT TRUST AND RELY ON DRYAGER™


BUTCHERS

FOOD RETAILERS

RESTAURANTS

HOTELS











# DRY AGING CHAMBERS AND PRODUCTION UNITS

## THE CUSTOMIZED AGING CHAMBERS WITH DRY AGING PRODUCTION UNITS

Think big! It has never been easier to produce a large amount of meat, ham or salami in front of your customers.

With the Dry Aging chamber series, **DRYAGER™** offers customer specific solutions that are available in 4 in increments from 40 x 40 in up to 236 x 236 in (W x D) as well as in different heights.

Made for you! Choose from several design concepts and surfaces, colors and interior equipment as well as the desired Dry Aging techniques and controller. Our experts support the creation of your individual Dry Aging solution.

You already have a cold room or refrigeration chamber and are interested in our **DRYAGER™** production units? Perfect!

**DRYAGER™** offers highly efficient plug & play Dry Aging production units, which can be added to any existing cold room. Depending on the structural environment there are ceiling and split solutions available.

As usual, no water connection is necessary and a minimal weight-loss of max. 10 % after 4 weeks aging on the bone.

**DRYAGER™** – As personalized as your own business needs.





# FAQ

## DRY AGING

### WHAT CAN BE AGED WITH THE DRYAGER™ UNITS?

The so-called red meats are best suited, i.e. beef, pork, lamb and game. But also poultry, fish or cheese can be refined. You can also make your own ham or sausages and refine them in the **DRYAGER™** cabinet.

### HOW HIGH IS THE LOSS INCURRED DURING DRYING?

The sophisticated technology of the **DRYAGER™** unit ensures that loss is very small: a whole beef strip loin loses 7 - 8 % after 4 weeks and approx. 12 % after 6 weeks. Pork only approx. 9 - 10 % after 3 weeks. This is remarkably low compared to other products and techniques available, where there is a triple amount of weight loss.

### WHERE CAN I GET FRESH MEAT FOR MY CABINET?

Meat that is not matured can be bought from a slaughterhouse or a trusted butcher.

### WHAT DO I NEED TO KNOW WHEN SHOPPING FOR MEAT?

The meat should be absolutely fresh and, on the day you are buying it, not have been hung for more than five days after slaughter. In general it is important to choose meat from animals that have been appropriately raised: we suggest animals that were able to move sufficiently and if possible received no silage feed. Marbled meat from heifers (a female cow that has not calved) give the best result. But an older oxen or a really old cow (12 – 15 years) are also an excellent choice.

### WHY IS MOST MEAT SHOWN IN THE DRYAGER™ UNIT A HALF OR WHOLE BACK OF BEEF?

Of all parts from a beef carcass, it is the back muscles that benefit most from Dry Aging. The larger the hanging piece, the less wastage needs to be cut off. Also, the back loin is protected against drying out on two sides by the bone and on the third side by the fat layer.

## DRY AGING FRIDGE

### CAN THE QUALITY OF ANY TYPE OF MEAT BE IMPROVED BY?

No. The **DRYAGER™** unit improves good meat and turns very good meat into something excellent.

### WHY DOES DRY AGING TAKE SO LONG?

Dry Aging is a natural, oxidative, and enzymatic process. It works best if left undisturbed for several weeks at a temperature of 34,7 °F. Tests with higher temperatures and very strong air circulation have shown that the process does indeed speed up but that the taste was disappointing.

### HOW SAFE IS AGING MEAT IN THE CABINET FOR WEEKS?

In a professional meat aging fridge like the **DRYAGER™** unit, it is absolutely harmless. Lab samples taken during the development of the **DRYAGER™** unit have confirmed sensory innocuousness and the meat was deemed safe for distribution and consumption after 10 weeks of maturation. The meat fulfilled all criteria **even after 25 weeks**.

### CAN YOU KEEP ADDING STUFF TO THE DRYAGER™ UNIT?

Yes, no problem. Theoretically, you can Dry Age 4 loins at different stages of aging in one device. But also a mix of different meat, such as pork, lamb or game. Please be aware, though, that mixing poultry, fish, or cheese is not recommended.

### CAN YOU USE THE DRYAGER™ UNIT AS A REFRIGERATOR?

The **DRYAGER™** cabinet is a professional Dry Aging unit for aging and refining meats and producing perfect ham and sausages. But its technology for cooling and storing foods is far superior to that of most conventional refrigerators when it comes to sterility and storage climate, which is also why vegetables and herbs, for example, stay fresh in the **DRYAGER™** unit for a particularly long time.

# 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.

All dates online at: [www.dryagerusa.com](http://www.dryagerusa.com)

The course content mentioned here can differ slightly from each seminar.



COMING SOON  
TO USA & CANADA!





**"THERE CAN ONLY BE ONE MEAT:  
BEEF, DRY-AGED.  
THEREFORE, THERE CAN ONLY BE ONE  
REFRIGERATOR: OUR DRYAGER™ UNIT.  
FOR HOME, FOREVER, FOR YOU!"**

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## **BEEF! MAGAZINE**

NO.1 MEAT MAGAZINE  
IN GERMANY







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**Inventor & CEOs**

Aaron & Christian Landig

## THE DRYAGER™ STORY

### COMPANY WITH FAMILY TRADITION

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Every idea, every future step begins with a vision.

Even as a fellow, Manfred Landig was known for not to just be satisfied with the state of affairs. As a passionate hunter and refrigeration technician he worked on new cooling and packaging solutions to help him perfect all the packaging and cooling processes that hunters go through after the prey is caught. The cornerstone of a rapidly developing company in Germany was laid.

Manfred Landig's sons, Christian and Aaron have been building refrigerators in their parents' business ever since they were little. After graduating from college, getting their master's degrees and obtaining professional experience, the two brothers came back. One goal in mind: to revolutionize Dry Aging and meat maturation.

Christian and Aaron had to start from scratch. There were no reliable sources on the science behind Dry Aging. After several years of research and development the brothers finally succeed in completing their DRYAGER™ meat aging fridge and present it to the rest of the world. The response was phenomenal!

Since then, the DRYAGER™ “fever” has spread around the world, thanks to a network of sales and distribution partners in more than 60 countries and the product is found in the finest butcher stores and restaurants worldwide. The momentum is unstoppable.

Today, Christian and Aaron Landig lead the company together with their younger brother Andreas. This is a company with deeply engrained family traditions, located in the south of Germany, that keeps alive the manufacturing character of the past.

These are people who lend a hand to their customers and always give their best.





DEDICATE THE TIME AND  
ATTENTION TO FOLLOW  
THE COURSE OF NATURE

\* \* \*



EST.



2014

# DRY AGER

BUILT FOR BEEF

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



**35 YEARS EXPERIENCE**  
IN REFRIGERATION SECTOR



**HIGHEST QUALITY**  
100% MADE IN GERMANY



**60+ COUNTRIES**  
SALES & SERVICE NETWORK

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**SALES AND SERVICE CONTACT**

**DRYAGER™ PRO DISTRIBUTOR CANADA**

**FSS | Food Service Solutions Inc.**

**1-430 Industrial – Milton, Ontario – L9T 5A6**

**MAIL [info@myfss.ca](mailto:info@myfss.ca) – PHONE 800-668-8765**

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**DRY AGER USA LP – 303 Peachtree Center Avenue #600**  
**Atlanta, GA 30303**

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