



# DRY AGER

THE ORIGINAL



## PRO S SERIES





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# ONE FAMILY BUSINESS. TWO GENERATIONS. 40 YEARS REDEFINING MEAT REFRIGERATION.

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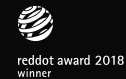
Three brothers redefining the craft of Dry Aging since 2014. One vision to transform how quality meat is sourced, treated, and savored. One product, now found in the world's finest restaurants and butcher shops.



# THE ORIGINAL – THE ONE AND ONLY BY DRYAGER™



#### Awards



#### Certifications





# WHAT IS DRY AGING?

## Dry Aging – the art of meat maturing

It's luxurious and can be expensive when sourcing from third parties. For first-timers, the intense and complex flavors can take them by surprise. Yet for the best chefs, artisan butchers, and meat aficionados, Dry Aged beef stands as the ultimate culinary experience.

Dry Aging is a time-honored technique that, when properly executed, maximizes meat's flavor intensity, complexity, and tenderness. The process spans 3 to 8+ weeks, with duration determining the desired flavor profile and tenderness level.

At its core, Dry Aging transforms fresh meat through a controlled open-air environment. In this setting, two remarkable processes unfold simultaneously: proteolysis and oxidation. Natural enzymes break down muscle proteins into savory amino acids, dramatically increasing compounds like glutamate – the essence of umami taste. This enzymatic process, combined with the concentration of flavors through moisture loss, creates an intensely meaty, nutty profile with a rich umami depth that fresh beef simply cannot match. Meanwhile, the protein restructuring yields an exceptionally tender, buttery mouthfeel.

This craft stretches back centuries. Before refrigeration emerged, Dry Aging stood (alongside smoking, brining, and pickling) as one of the few methods to preserve meat, but this often resulted in inconsistent quality, questionable food safety, and significant product loss – making it a risky and costly endeavor.

In 2014, the DRYAGER™ cabinet series revolutionized this ancient craft. Through perfect climate control, it ensures unmatched consistency and minimal weight loss under sterile, safe conditions. DRYAGER™'s innovative SmartAging™ Technology now extends beyond beef, elevating meats, seafood, cheese, wine, herbs, and pasta through simple program selection. The possibilities are limitless. The DRYAGER™ PRO S SERIES performs as beautifully as it looks.

## THE TIME IS RIGHT FOR SMARTAGING™

### Dry Aging Reinvented



Scan the QR-Code to watch the video or for more information

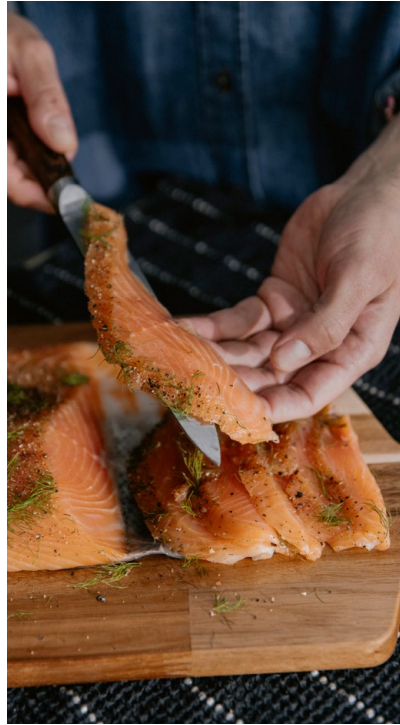




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### The versatile value

Your DRYAGER™ is designed to elevate the quality of protein across multiple categories, ensuring perfect aging conditions for meat, fish, poultry, charcuterie, and even cheese. Experience unmatched flavor, texture, and consistency – all in one expertly crafted unit.



**BEEF  
PORK  
CHARCUTERIE  
FISH  
WILD GAME  
POULTRY  
CHEESE**



# 6 STEPS OF SMARTAGING™

For the perfect results everytime

## 1 Choose your food item

Simply select your product in the SmartAging™ section of your Dry Aging Bible and choose a program to match your desired flavor intensity.

## 2 From start to delicacy

Sausages and hams must first be produced before starting the aging process. The Dry Aging Bible provides clear, step-by-step instructions to make this process effortless.

## 3 Select flavor intensity

UX TasteReg technology precisely controls time, temperature, humidity, and airflow to determine your aging flavor intensity and complexity.

## 4 Pick the right program

Based on your selections, simply start the aging program on your DRYAGER™ Dry Aging Cabinet for consistently perfect results.

## 5 Sit back and wait

The hardest part is waiting. But with SmartAging™ Technology, the process runs automatically – no guesswork needed.

## 6 Perfect results guaranteed

Worry less. Enjoy more. One push of a button delivers unmatched aging results with intense, inimitable aromas and perfect consistency.



## EASY PEASY

The new generation of DRYAGER™ Dry Aging Fridges makes mastering meat aging as simple as a child's game. Thanks to sophisticated technology developed by professionals for professionals, success isn't just likely, it's guaranteed.



## UNBELIEVABLY FLEXIBLE

We thought of everything, so you can age anything! With perfectly calibrated programs at your fingertips, SmartAging™ technology opens up a whole new world of tantalizing possibilities. Ready to push the boundaries of flavor?



## RELIABLY SMART

Built on the industry's most comprehensive R&D, our sophisticated algorithms calculate the perfect balance of temperature, humidity, and airflow for each cut. Every variable – from protein type to marbling degree, muscle group to desired flavor profile – is precisely optimized by SmartAging™ technology. The result: unmatched consistency and perfect outcome, backed by years of experimental data and continuous innovation.



# DINE EXQUISITELY

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## 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, ham, sausage, fish, cheese 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 the most demanding professionals.

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

### Ready to take your business to the next level?

The full line of DRYAGER™ cabinets 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.

Every DRYAGER™ cabinet includes The Dry Aging Bible, empowering operators to explore unlimited creative possibilities with SmartAging™ technology. From selecting specific muscles and cuts to choosing marbling levels, you'll have expert guidance for any protein you want to Dry Age – no guesswork needed.



## VISUAL EXPERIENCE

### Stunning Presentation

The DRYAGER™ PRO S SERIES is more than a precision aging cabinet – it's a beautiful showpiece that commands attention. With custom color options in both matte and glossy finishes, it seamlessly integrates into and enhances any interior design concept – from modern and minimalistic to classic, vintage, rustic, and industrial.

Place it as a standalone statement, build it into your space, or create a dramatic line-up of multiple units for maximum visual impact.

Strategic placement transforms the DRYAGER™ PRO S SERIES into a powerful centerpiece that elevates your business's aesthetic while showcasing your craft.





## TASTE AND STORY

### It's all about you, your food philosophy and your personal craft.

Display your creations directly to your customers, letting them witness the artistry and careful sourcing behind every aged cut. With the DRYAGER™ cabinet, your story and craftsmanship take center stage, inviting conversation and connection.

Transform carefully sourced fresh ingredients into exquisite, tender bites of Dry Aged perfection. Whether you're adding your personal culinary touch or wrapping it for retail, each piece tells your story of dedication to flavor and respect for the product. The result? Delighted customers who keep coming back for more.

## CONSISTENCY AND SAFETY

### Set it and forget it: with SmartAging™

Dry Aging in house does no longer need to be a time consuming, laborious or unsafe process. State-of-the art UX AirReg 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

Break free from supplier premiums by bringing Dry Aging in-house. Buy fresh, keep costs down, and transform your profit margins by mastering the aging process yourself.

The UX 1500 PRO S delivers industry-leading yield optimization. Original DRYAGER™ cabinets ensure minimal weight loss – keeping it in the single digits from start to finish!

Let customers witness your craft in action. They'll notice, they'll engage, they'll order, and they'll return. As their excitement spreads, your premium margins multiply.



Scan the QR-Code for our  
**Return-on-Investment  
Calculator**



# DRYAGER™ UX 750 PRO S

**For up to 44 lbs (20 kg)**

**External housing finish:** Stainless Steel

**Door material:** Stainless steel & metallic tinted glass (UV protect)

**Internal dimensions:** 28.03 x 19.29 x 17.20 in (H x W x D)

**External dimensions:** 35.63 x 23.62 x 24.02 in (H x W x D)

**Connection rating:** 115 V / 2 A / 60 Hz

**Temperature range:** electronically controlled 32 °F to 86 °F (0 °C to 30 °C)

**HumiControl:** electronic humidity controller from 40 % to 90 %  
(no external water supply or drain necessary)

**UX AirReg:** optimal airflow & UVC sterilization system

**UX LED Lighting:** 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

## Color options



Standard



Black



Bespoke

All RAL and Pantone colors available



Nº 1 BRAND WORLDWIDE\*\*



AWARDS



\*\* For professional Dry Aging solutions

NSF and UL certified by Intertek



# DRYAGER™ UX 1500 PRO S

**For up to 220 lbs (100 kg)**

**External housing finish:** Stainless Steel

**Door material:** Stainless steel & metallic tinted glass (UV protect)

**Internal dimensions:** 53.98 x 22.76 x 23.11 in (H x W x D)

**External dimensions:** 64.96 x 27.56 x 29.21 in (H x W x D)

**Connection rating:** 115 V / 2 A / 60 Hz

**Temperature range:** electronically controlled 32 °F to 86 °F (0 °C to 30 °C)

**HumiControl:** electronic humidity controller from 40 % to 90 %  
(no external water supply or drain necessary)

**UX AirReg:** optimal airflow & UVC sterilization system

**UX LED Lighting:** 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

## Color options



Standard



Black



Bespoke

All RAL and Pantone colors available

Nº 1 BRAND WORLDWIDE\*\*



AWARDS



\*\* For professional Dry Aging solutions

NSF and UL certified by Intertek



# DRYAGER™ UX 1550 PRO S

**For up to 220 lbs (100 kg)**

**External housing finish:** Stainless Steel

**Door material:** Stainless steel & metallic tinted glass (UV protect)

**Internal dimensions:** 53.98 x 22.76 x 23.11 in (H x W x D)

**External dimensions:** 64.96 x 27.56 x 29.21 in (H x W x D)

**Connection rating:** 115 V / 2 A / 60 Hz

**Temperature range:** electronically controlled 32 °F to 86 °F (0 °C to 30 °C)

**HumiControl:** electronic humidity controller from 40 % to 90 %  
(no external water supply or drain necessary)

**UX AirReg:** optimal airflow & UVC sterilization system

**UX LED Lighting:** 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

## Color options



Standard



Black



Bespoke

**All RAL and Pantone colors available**

10 different color variations of the UX-LED



**Nº 1 BRAND WORLDWIDE\*\***



AWARDS



\*\* For professional Dry Aging solutions

NSF and UL certified by Intertek

# DIRECT COMPARISON

## Dry Aging cabinets



General

DESCRIPTION	UX 750 PRO S	UX 1500 PRO S	UX 1550 PRO S
<b>SmartAging™</b>	Yes	Yes	Yes
<b>Capacity</b>	44 lbs (20 kg)	220 lbs (100 kg)	220 lbs (100 kg)
<b>Internal Dimension</b> (H x W x D)	28.0 x 19.3 x 17.2 in	54.0 x 22.8 x 23.1 in	54.0 x 22.8 x 23.1 in
<b>External Dimension</b> (H x W x D)	35.6 x 23.6 x 24.0 in	65.0 x 27.6 x 29.2 in	65.0 x 27.6 x 29.2 in
<b>Internal capacity / net</b>	151 / 133 liters / 5.3 / 4.7 cu. ft.	482 / 435 liters / 17.0 / 15.3 cu. ft.	482 / 435 liters / 17.0 / 15.3 cu. ft.
<b>Housing &amp; door</b>	Stainless Steel / Black / Custom Colors	Stainless Steel / Black / Custom Colors	Stainless Steel / Black / Custom Colors
<b>Glass door</b>	UV protect	UV protect	UV protect
<b>Door revers. &amp; lockable</b>	Yes	Yes	Yes
<b>Door Handle</b>	Robust	Robust	Robust
<b>Connection rating</b>	115 V / 2 A / 60 Hz	115 V / 2 A / 60 Hz	115 V / 2 A / 60 Hz
<b>Integration &amp; free standing</b>	Yes	Yes	Yes
<b>Empty weight</b>	106 lbs	194 lbs	194 lbs

DESCRIPTION	UX 750 PRO S	UX 1500 PRO S	UX 1550 PRO S
<b>Temperature range</b>	32 °F to 86 °F	32 °F to 86 °F	32 °F to 86 °F
<b>Humicontrol™</b>	40 % to 90 %	40 % to 90 %	40 % to 90 %
<b>NEMA plug configuration</b>	5 – 15 P	5 – 15 P	5 – 15 P
<b>Average energy consumption</b>	~ 1.7 kWh / 24h	~ 1.6 kWh / 24h	~ 1.75 kWh / 24h
<b>UVC sterilisation system</b>	Yes	Yes	Yes
<b>Water and drain connection required</b>	No	No	No
<b>Automatic defrost and condensation evaporation</b>	Yes	Yes	Yes
<b>UX-LED Salt Wall System</b>	No	No	Yes
<b>LED interior lighting dimmable</b>	Yes	Yes	Yes
<b>Door reversible &amp; lockable</b>	Yes	Yes	Yes
<b>Magnetic door seal, exchangeable</b>	Yes	Yes	Yes
<b>Alarm</b>	Visual & acoustic	Visual & acoustic	Visual & acoustic

Warranty

DESCRIPTION	UX 750 PRO S	UX 1500 PRO S	UX 1550 PRO S
<b>Compressor</b>	6 years	6 years	6 years
<b>Parts &amp; Labor</b>	3 years	3 years	3 years



## COMPACT BY DESIGN

Build into walls or cabinets,  
or stand alone as a feature piece.

## FLEXIBLE TO YOUR CRAFT

Thanks to SmartAging™ and The Dry Aging  
Bible, your cabinet can age a variety of meats.

## UNIVERSAL ACCLAIM

Used by the best chefs and  
restaurants in the world.

## MADE IN GERMANY

Fitted with world-leading technology  
to maintain precise microclimates.



## ABSOLUTE HYGIENE

With our antibacterial inner container, unique UVC sterilization system and the SmartAging™ pre-cleaning program.



## SMART TECHNOLOGY

Get perfect results at the touch of a button. Thanks to the SmartAging™ Technology Dry Aging never was easier.



## REAL TASTE

The refining processes in the DRYAGER™ unit create an incomparable flavor, enhancing taste and texture to perfection.



## ALL-ROUNDER

Dry Aged meat, ham, salami, sausages, cheese, fish, herbs or pasta – perfectly matured for outstanding taste and quality.



## PRECISE PARAMETER

Constant humidity and temperature due to HumiControl and UX AirReg – no external water supply required.



## MINIMAL WEIGHT LOSS

Minimal weight loss of 7 – 8% after 4 weeks of Dry Aging due to a perfect microclimate, ensuring exceptional flavor.



## PLUG AND PLAY

Dry Aging has never been this easy – just plug it in, set your preferences, and let the magic happen.



## GREAT OPTICS

A beautifully timeless look and the best materials, meticulously designed with attention to every detail.

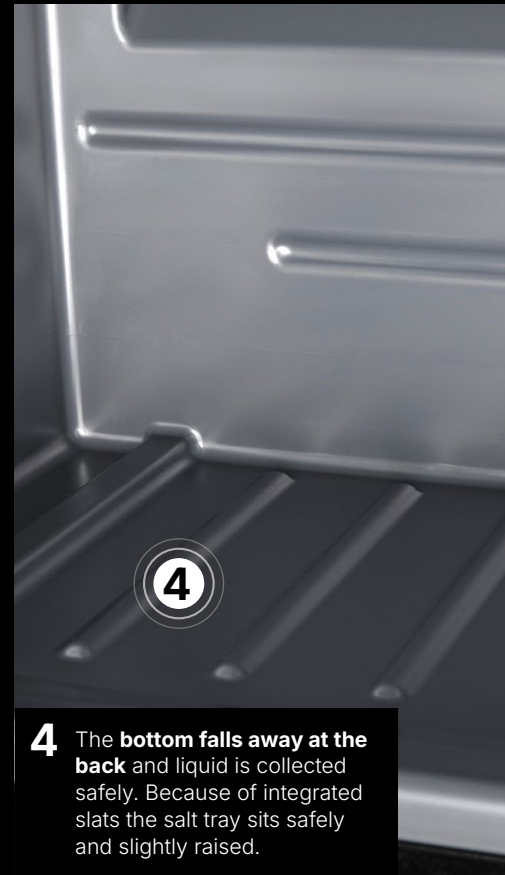


**1** With the wall-integrated **UX LED Premium lighting** the displayed products in your DRYAGER™ unit are perfectly presented. The light intensity of the UX 1500 PRO S is infinitely dimmable.

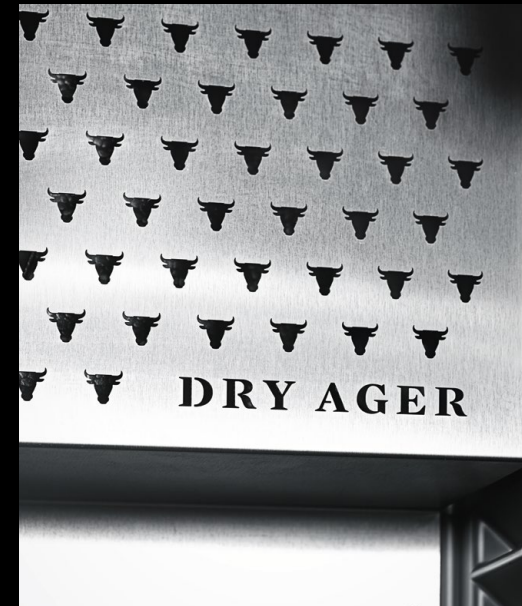
**2** There is no opportunity for germs and bacteria due to the **antibacterial inner container**. The sophisticated shape makes cleaning easier and prevents the formation of dirt in the corners.

**3** Due to the integrated systems **HumiControl** and **UX AirReg** and **SmartAging™** Technology the humidity and temperature can be regulated precisely.

 SMARTAGING®



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





## UNLIMITED DRY AGING POSSIBILITIES

Powered by SmartAging™

### 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

Precise temperature and relative humidity are essential for proper wine storage, preventing mold on the cork and ensuring optimal maturation. This guarantees that every bottle develops its full potential. The perfect way to showcase your wine.





## HAM

Create your own ham delicacies easily and, just like the pros. Whether it's Black Forest ham, Serrano ham, or ham from game meats – Pancetta, Lardo, or Viande des Grisons – the DRYAGER™ cabinet ensures perfect results every time.

## SAUSAGES & CO.

The aging of sausages and salamis requires precise and highly demanding climatic conditions. In the DRYAGER™ cabinet, these parameters can be conveniently adjusted, ensuring perfect texture, rich aroma, and authentic flavor.



## FISH

Dry Aging fish to perfection is considered the ultimate challenge, as there is a fine line between an extraordinary result and an inedible product. With the DRYAGER™ unit, you have a reliable partner that ensures consistency and precision

every time. Depending on the type of fish and its fat content, the aging time can range from a few days to several weeks. The result? An incredibly refined texture and an aroma that must be experienced to be believed.

# 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 DRYAGER™ 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.

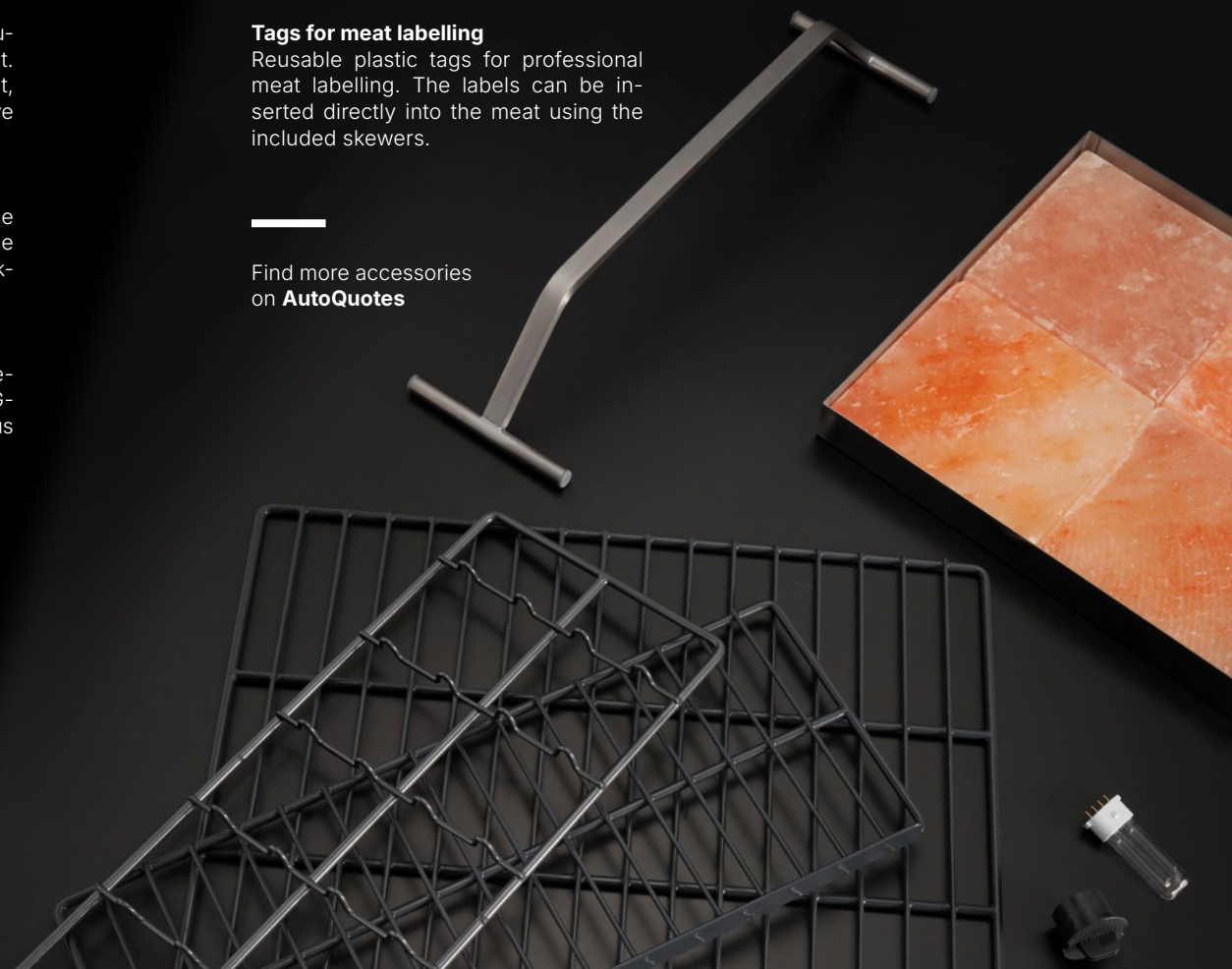
### DRYAGER™ Special Cleaner

Ecological cleaner for every DRYAGER™ 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 on [AutoQuotes](#)





**“DRYAGER™ has transformed my menu.**

*The texture and flavor imparted to our Dry Aged fish is unparalleled, transforming ordinary product into the extraordinary. In my culinary journey, I have yet to find a better, more precise solution for enhancing the essence of fish.*

*It is taking our dishes to new heights. DRYAGER™ is, without a doubt, **the most essential piece of equipment at my restaurant**, and I can't imagine my kitchen without it.”*



## **DOMINIQUE CRENN**

Atelier Crenn · 3 Michelin Stars  
San Francisco, USA



*“Having the DRYAGER™ has enabled us to take more fish in at one time and then keep it upstairs in the DRYAGER™ and enhance its quality over time.*

*Once we cook the fish on the grill, **the results we get are just unparalleled.**”*



## MICHAEL CIMARUSTI

Providence · 2 Michelin Stars  
Los Angeles, USA



*“When the DRYAGER™ cabinets arrived, I was really impressed. They are very sleek. What I love the most is the fact that you have the UV light that’s also killing any bacteria in there, the moisture control ...*

***We have zero spoilage** with any of the products that go into the DRYAGER™.”*



## JONNY BLACK

Chez Noir · 1 Michelin Star  
Carmel-by-the-Sea, USA

*“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.”*

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## 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**

Charcoal Venice and Mélisse · 2 Michelin Stars  
Los Angeles, USA



*“I absolutely love my DRYAGER™ units! I have several installed at my restaurants for Dry Aging both meat and seafood, and they have become **essential tools in my kitchen.**”*

*For any serious chef looking to **elevate the quality** of their ingredients, these units are a game changer. They truly enhance the flavors and textures of the products, allowing us to **deliver an exceptional dining experience!**”*



## KEVIN MEEHAN

Kali · 1 Michelin Star  
Los Angeles, USA



*“Something that had a shelf life of three days is now, all of a sudden, **a more curated item** that has a shelf life of two months.*

***That’s a net gain for any seafood restaurant out there in the world.”***



## PETER HEMSLEY

Aphotic · 1 Michelin Star  
San Francisco, 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.”*

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## 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.”*

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## HEATHER THOMASON

Butcher & Founder, Primal Meat Supply  
Philadelphia, USA



*“No doubt the cabinet that would be able to elevate our basic meat and poultry. But I think what we learned is how it can also change our precision when it comes to developing charcuterie, and starting and storing and maturing cheese.”*

*We can professionally **take our our art further**, and at the same time they are very pretty and it’s **a great addition to the room.**”*

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## MARCUS JERNMARK

Lielle  
Los Angeles, USA



*“When guests walk in, first thing we want them to see is the stage.  
And our first pillar is the DRYAGERS™ that’s showcased  
in the open kitchen.”*

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## RAY LEE

Akiko's & Friends Only  
San Francisco, USA



*“The ability to have **the perfect environment** for Dry Aging meats, fish,  
and birds is a game changer. The DRYAGER™ gives me the ability to add  
complexity and develop rich intense flavor with precision and control.  
There is no guessing, just consistent results.”*

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## CHRIS COSENTINO

Koast  
Wailea Village, Maui, USA

# SOME OF OUR VALUED CUSTOMERS

## Great businesses that trust and rely on DRYAGER™

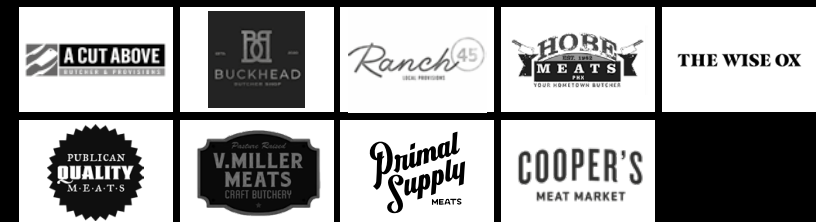
### Restaurants



### Country Clubs



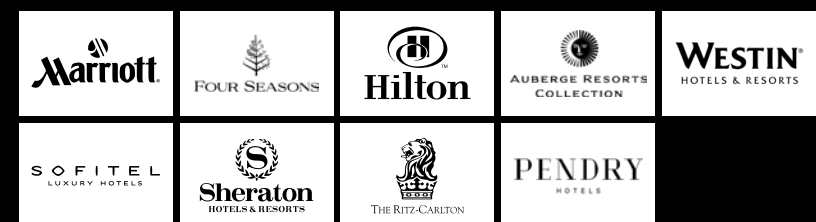
### Butchers



### Food Retailers



### Hotels





# DRY AGED BEEF





# PRODUCTION UNITS\* FOR HIGH VOLUME DRY AGING

## Drop-in self-contained Dry Aging capsule adaptable to any walk-in box design.

DRYAGER™ provides customizable chamber solutions for high-volume Dry Aging production. The Perfect Climate Control system offers ultra-precise temperature settings ranging from 32 °F to 77 °F and utilizes advanced HumiControl Technology for accurate humidity control between 60 % and 90 % relative humidity. Its proprietary UX AirReg airflow optimization system ensures even air circulation and optimal conditions. For advanced food safety, the system features integrated, discreet UVC air sterilization, guaranteeing a clean, germ-free environment.

Already have a cold room? Perfect. Our highly efficient plug & play production units integrate seamlessly into existing facilities.

Choose between the UX 7000 for chambers up to 750 ft<sup>3</sup>, or the UX 8000 for spaces up to 950 ft<sup>3</sup>. Larger chambers can be equipped with multiple units. Like all DRYAGER™ solutions, these units require no water connection and guarantee minimal weight loss – just 10% after 4 weeks of aging on the bone.

All Units are NSF and UL certified, it is ready for immediate deployment. DRYAGER™ – as personalized as your business needs.



Scan the QR-Code to access the form and our technical experts will assist you, to choose the right high production unit(s) size and position for your project.

# THE ALL-IN-ONE SYSTEM

## Standard Features

### Temperature & Humidity

- HumiControl
- Electronically controlled temperature from 32 °F to 77 °F
- Superior aging with minimal weight loss
- Automatic hot gas defrost system with built-in condensate evaporation

### Hygiene

- UVC sterilisation system, without UV exposure of the product
- UX AirReg – for an optimal airflow in terms of air distribution and speed

### Safety

- Equipped with a **double safety shutdown system**
- Hermetically sealed refrigeration circuit

### Modularity & Installation

- Compact plug-and-play ceiling unit
- Installation on top of maturing chamber ceiling with on-site ceiling cutout



### Technical specifications

DESCRIPTION	UX 7000	UX 8000
<b>Cooling capacity at 32 °F room and 89.6 °F ambient</b>	1450 W / 5000 BTU	1900 W / 6500 BTU
<b>Estimated maximum chamber volume</b>	750 ft <sup>3</sup>	950 ft <sup>3</sup>
<b>Heat output</b>	1900 W / 6500 BTU	2500 W / 8500 BTU
<b>Cold room temperature</b>	32 °F to 77 °F	32 °F to 77 °F
<b>Humidity control range</b>	60 % to 90 %	60 % to 90 %
<b>Permissible ambient temperature</b>	50 °F to 100 °F	50 °F to 100 °F
<b>Dimension (H x W x D)</b>	21.06 × 37.20 × 46.06 in	21.06 × 37.20 × 46.06 in
<b>Dimension ceiling cutout (W x D)</b>	29.13 × 17.72	29.13 × 17.72
<b>Total weight</b>	269 lbs	287 lbs
<b>Voltage / frequency</b>	208–220 V / 60 Hz	208–220 V / 60 Hz
<b>Fuse protection (C characteristic)</b>	16 A	16 A
<b>Sound pressure level 2</b>	80 dB (A)	80 dB (A)
<b>Compressor type</b>	Reciprocating compressor (fully hermetic)	Reciprocating compressor (fully hermetic)
<b>Refrigerant type R290</b>	0.31 lbs	0.27 lbs
<b>Expansion organ</b>	thermostatic expansion valve	thermostatic expansion valve
<b>Operation</b>	Via control panel	Via control panel

Our Awards



# 336 PAGES ENDLESS INSPIRATION

336 Pages

89 Dry Aging & cooking recipes

∞ Inspiration & expertise

The Dry Aging Bible – the world’s first comprehensive guide to mastering Dry Aging.

This definitive resource combines scientific insights, detailed expertise, step-by-step instructions, and innovative inspiration for all your Dry Aging needs.

From understanding the science behind the aging process to selecting perfect raw ingredients, choosing aging programs, and preparing refined dishes, you’ll discover everything needed to create exceptional results. Complete with delicious recipes and expert tips, it guides you through every aspect of Dry Aging.



# THE DRY AGING BIBLE

## Become a Dry Aging Pro with the Dry Aging Bible

The Dry Aging Bible transforms enthusiasts into experts and inspires professionals to new creative heights.

This elegant linen-bound volume spans 336 pages of comprehensive Dry Aging mastery – from premium meats and poultry to artisanal cheese and fish.

Discover the complete science and history of Dry Aging, enriched with stunning photography and detailed guidance for your DRYAGER™ Dry Aging Cabinet.

Learn to craft the finest meats, charcuterie, aged cheeses, and refined fish, while mastering techniques that turn exceptional ingredients into culinary masterpieces.

Complete with recipes from renowned chefs, this guide ensures your Dry Aging success.





Chef · San Francisco  
**DOMINIQUE CRENN**  
✿✿✿



Fishmonger & Chef · California  
**LIWEI LIAO**



Chef · Illinois  
**MARCOS CAMPOS**



Chef & Butcher · California  
**ALVIN CAILAN**



Chef · Pennsylvania  
**SHOLA OLUNYO**



Chef · San Francisco  
**RUPERT BLEASE**



Chef · Los Angeles  
**MARCUS JERNMARK**



Chef · Maui  
**CHRIS COSENTINO**



Chef · Los Angeles  
**MICHAEL CIMARUSTI**  
✿✿



Fishmonger · Australia  
**JOSH NILAND**



Chef · California  
**KEVIN MEEHAN**  
✿



Chef · San Francisco  
**PETER HEMSLEY**  
✿



Butcher · Pennsylvania  
**HEATHER THOMASON**



Chef · Los Angeles  
**TIM HOLLINGSWORTH**



Chef · California  
**JONNY BLACK**  
✿



Food Writer · UK  
**NICK SOLARES**



Chef · San Francisco  
**RAY LEE**

**WATCH THE MASTERS**

Scan the QR code to go on a culinary journey with us across North America.



# THE DRYAGER™ STORY

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## Company with family tradition

“Every great innovation begins with a vision.”

As a passionate hunter and refrigeration technician, Manfred Landig never settled for the status quo. His quest to perfect cooling and packaging solutions for hunters laid the foundation for a thriving German enterprise.

His sons, Christian and Aaron, grew up building refrigerators in the family business. After completing their education and gaining industry experience, they returned with one mission: to revolutionize Dry Aging. Starting from scratch with no reliable scientific sources, years of research culminated in the creation of the DRYAGER™ meat aging fridge. The market response was phenomenal.

Today, DRYAGER™ has spread globally through partners in over 60 countries, gracing the world's finest butcher shops and restaurants. Christian and Aaron, joined by their brother Andreas, continue leading this family-driven company in southern Germany, maintaining their hands-on approach and commitment to manufacturing excellence.



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**Inventor & CEOs**  
Aaron & Christian Landig



**DRY AGER**

THE ORIGINAL

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DRYAGER™ reserves the right to change prices without notice.  
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