EST. 2014

DRY AGER

THE ORIGINAL



DRY AGED IS THE NEW FRESH

Fish Aging with SmartAging® Technology



FRESH IS BORING!

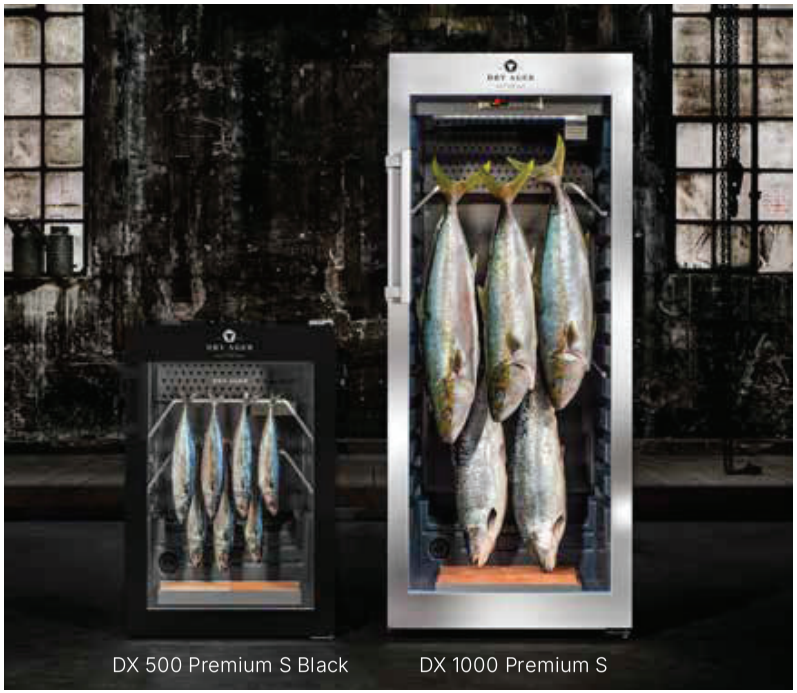
For centuries, we believed that fish tastes best when it is as fresh as possible on the plate. The visionaries among fish enthusiasts initially tried to mature their fish in conventional cold storage cells. This can be very dangerous, especially for fish with its sensitive proteins. With the DRY AGER Cabinet and integrated SmartAging® Technology, Dry Aging fish has never been safer. Renowned fish aging experts such as Josh Niland, Liwei Liao, Dominique Crenn and Michael Cimarusti also rely on the DRY AGER Fish Aging Cabinet. They show what happens when you don't prepare the catch immediately, but allow the fish to mature in the DRY AGER Cabinet through rest and time. This is nothing short of a revolution: only through Dry Aging does it become clear how complex and different fish species can taste.



THE REVOLUTION

Dry Aging revolutionizes the fish enjoyment

Dry Aged fish brings heavenly tender textures and intense umami flavors to the palate. Creative chefs are using this to blur the boundary between fish and meat.



EVERY FISH BECOMES A DELICACY

Scan here to learn more

The perfect finish for high-quality fish and incomparable enjoyment

The DRY AGER Cabinet comes into its own with the SmartAging® Technology. With its stylish design, the Maturing Cabinet provides the perfect environment for Dry Aging fish – a masterpiece for gourmets and connoisseurs. The compact Dry Aging Cabinet, DX 500 Premium S, offers the option of maturing or storing up to 10 kg of fish at a time. The DX 1000 Premium S can even mature up to 50 kg of fish at a time – thanks to SmartAging® at the touch of a button.

WHEN DRY AGING FISH, SAFETY IS ESSENTIAL.

The DRY AGER Cabinet ensures a steril environment

The DRY AGER Cabinet creates optimum conditions for Dry Aged fish. It precisely controls all parameters such as temperature, humidity and air circulation, which are crucial when it comes to maturing fish. With DX AirReg®, it ensures a perfect micro-climate, optimum air flow and continuous sterilization. These parameters are crucial when it comes to Dry Aging fish, as there are only slight nuances of these parameters between perfection and spoilage. The DRY AGER fish Maturing Cabinet ensures unique taste experiences and is an investment in quality and perfection.









THE DRY AGER® CABINET – YOUR FISH INSURANCE

The sensitive proteins in fish are even more susceptible than steaks & co. No problem for the DRY AGER Cabinet! The integrated SmartAging® Technology makes fish refinement an uncomplicated and absolutely safe process!

Umami, texture, intensity, aroma

The maturing process unlocks a unique umami aroma never before found in fish. The taste becomes deeper, more refined, and pleasantly “seafoody” without being fishy. Dry Aged fish gains clarity in flavor and a more delicate texture. After maturing for days or weeks, it can be prepared just like fresh fish – but its true strength shines in raw consumption.





INCREDIBLY COMPLEX FLAVORS



THE MOST POPULAR DRY AGED FISH EXPERTS WORLDWIDE TRUST DRY AGER®

WATCH THE MASTERS

MICHAEL CIMARUSTI
2 Michelin Stars

PETER HEMSLEY
1 Michelin Stars



*"**DRY AGER has transformed my menu.** The texture and flavor to our Dry Aged fish is unparalleled, transforming ordinary product into the extraordinary. It is taking our dishes to new heights.*

*The DRY AGER is **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







Typically done with meat, some fish are highly suitable for the dry-aging process too. The process involves hanging the fish in a controlled environment for a few days to several weeks, or even months, allowing natural enzymes to break down the fish's proteins and fats. ***Apart from the extended shelf life****, this process results in fish with a more concentrated, complex flavor and an enhanced texture. For our process, the Dry-Ager is the* ***best partner*** *in "crime".*

RUI GAUDÊNCIO

The Finest Cut
Aubonne, Switzerland



With our DRY AGER Maturing Cabinets, we transform regional fish into culinary highlights: Maturing in the DRY AGER Maturing Cabinet emphasizes the fresh fish taste and gives it a silky texture – ***our fine dining customers are delighted!***

NIKLAS HERPERTZ

LaGoonery
Cologne, Germany

The DRY AGER Cabinets ***are very precise and reliable, which is why*** *I use them even for my most expensive fish.*

LIWEI LIAO

Fishmonger & Chef
Los Angeles, USA



















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.



PRECISE PARAMETER

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



MINIMAL WEIGHT LOSS

Minimal weight loss due to a perfectly tuned microclimate, ensuring exceptional flavor and unparalleled taste.



REAL TASTE

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



ALL-ROUNDER

The wide range of accessories of hangers and slide-in racks offers the possibility of aging different types of fish.



FOR EVERY NEED

We offer everything from our small & large Maturing Cabinets to Production Units and individual walk-in Dry Aging Chambers.



PURE ELEGANCE

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

SCAN AND DIVE INTO THE WORLD OF DRY AGED FISH!

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Landig + Lava GmbH & Co. KG
DRY AGER Manufaktur
Mackstraße 90
88348 Bad Saulgau
Germany

+49 7581 90430 30
contact@dry-ager.com
www.dry-ager.com

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