

Аксессуары

Описание

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
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Архангельск (8182)63-90-72
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эл.почта: dyg@nt-rt.ru || сайт: <https://dryager.nt-rt.ru/>

DX 1000 – Hanger



High quality height adjustable stainless steel hanging rail for your DRY AGER DX 1000 Premium S, DX 1000 Premium or DX 1000.

Note: The delivery includes one Hanger.

Original Accessories for your DRY AGER DX 1000 Premium S , DX 1000 Premium or DX 1000

Height-adjustable stable stainless steel hanging rail (legally protected by utility model) – with a load capacity of up to 80 kg. Up to 2 hanging rails per shelf position in the DX 1000 Premium. We recommend a maximum of 2 strip loins on the bone per hanging rail.

DX 500 – Hanger



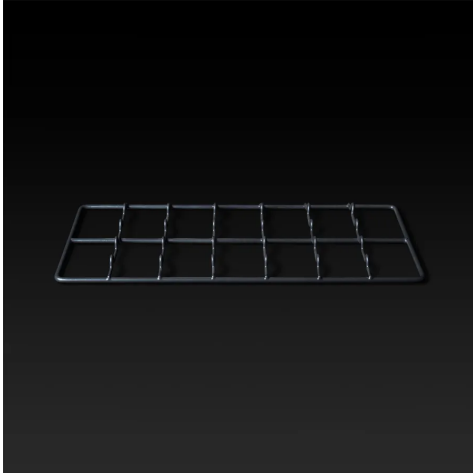
High quality height adjustable stainless steel hanging rail for your DRY AGER DX 500 Premium S, DX 500 Premium or DX 500.

Note: The delivery includes one Hanger.

Original accessories for your DRY AGER DX 500 Premium S , DX 500 Premium or DX 500

Height-adjustable stable stainless steel hanging rail (legally protected by utility model) – with a load capacity of up to 15 kg. Up to 2 hanging rails per shelf position in the DX 500® Premium S. We recommend a maximum of 2 strip loins on the bone per hanging rail.

DX 500 – Shelf for sausage and ham



The 'Must Have' for sausage, salami and ham. For DRY AGER DX 500 Premium S, DX 500 Premium or DX 500. The ideal way to hang and to age sausage and ham in strings or by the pair.

A suitable sausage shelf for your DRY AGER DX 500 Premium S, DX 500 Premium or DX 500

An ingenious 2-in-1 solution for sausage and ham products (legally protected). Depending on your requirements, there are two ways of using this sausage shelf. Simply by inverting the shelf, the refined grid shape can be used for different types of sausage and ham. This is the ideal way to hang strings of sausage and hams, as well as pairs of sausage.

A) 'Attachment lugs' pointing upwards: strings of sausage or sausage yarn can simply be hung over each lug (see product illustrations 2 and 3). No longer any need for S-hooks or other aids.

B) 'Attachment lugs' pointing downward: this is an effortless way to attach pairs of sausage in the 'notch'.

DX 1000 – Wooden Shelf Set for cheese and wine

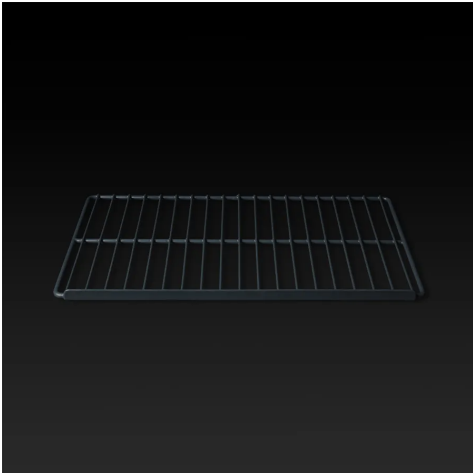


High quality Wooden Shelf Set ideal for aging and storing cheese and wine. For your DRY AGER DX 1000 Premium S, DX 1000 Premium or DX 1000.

Original accessories for your DRY AGER DX 1000 Premium S, DX 1000 Premium or DX 1000.

High quality Wooden Shelf Set ideal for aging and storing cheese and wine. Set consists of 5 pieces: One Half Shelf and four Full Shelves made of wood – each can be loaded up to 40 kg.

DX 500 – Shelf



Robust shelf for the DRY AGER DX 500 Premium S, DX 500 Premium or DX 500 – For storage or display of meat cuts or food.

Original Accessories for your DRY AGER DX 500 Premium S , DX 500 Premium or DX 500

Robust shelf, can be individually inserted at different heights in the DRY AGER DX 500 Premium S. The ideal accessory for sale or display of produce, or for the storage of pre-dry aged beef. Maximum 2 shelves per fridge arranged at different heights. Max. load per shelf 20 kg.

DRY AGER® floor grate for all DX 500



Floor grate for all DRY AGER DX 500

Original accessories for your DRY AGER® DX 500

Make optimal use of the space in the device!
The stable base grate ensures perfect use of space and can hold up to 20 kg.

DX 500 – Wooden Shelf Set for cheese and wine

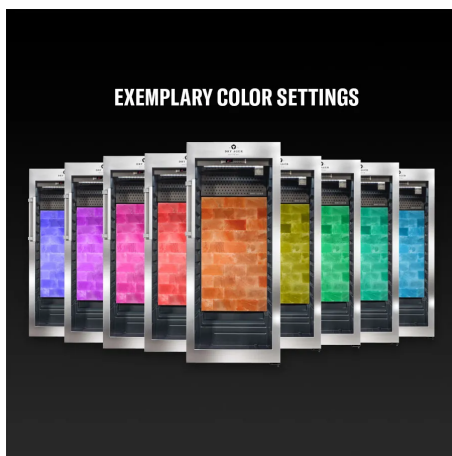


High quality Wooden Shelf Set ideal for aging and storing cheese and wine. For your DRY AGER DX 500 Premium S or DX 500 Premium.

Original accessories for your DRY AGER DX 500 Premium S or DX 500 Premium.

High quality Wooden Shelf Set ideal for aging and storing cheese and wine – each can be loaded up to 20 kg.

DX 1000 – DX-LED Salt Wall System Add-on Kit



Experience this optional & innovative back-wall solution – only in DRY AGER DX 1000 Premium S, DX 1000 Premium or DX 1000.

The LED panel can be installed in the DRY AGER® DX 1000 Premium S, DX 1000 Premium or DX 1000 as back wall and imitates the look of a salt wall. The lighting color can be simply changed with a remote control, in more than 10 colors.

The advantage of a LED wall: a deceptive real salt look, flexible adaptable colors and no disadvantages that result of real salt walls. That is: a lot of liquid which has to be avoided in the device. The DX-LED salt wall system makes a visual highlight of the DRY AGER® and individual color concepts from restaurants or hotels can be transferred in the DRY AGER®. Restage your DRY AGER® DX 1000 Premium S, DX 1000 Premium or DX 1000 with this fantastic accessory as an add-on kit.

Please note: Check your DRY AGER model (DRY AGER DX 1000 Premium S, DX 1000 Premium or DX 1000) in order to select the correct salt wall version from the drop-down menu. Options:

as add-on kit, only for DX 1000 Premium S or DX 1000 Premium (DX0063)

as add-on kit, only for DX 1000 (DX0061)

DRY AGER BBQ & Kitchen Apron



Wow, what an apron – handmade for you in Canada! Stylish high quality BBQ & Kitchen-Apron with DRY AGER® print. With 2 big front pockets + an iphone/pen pocket. Made from 100 % cotton and natural leather, washable.

- Fireproof fabric: 12 oz, 100% cotton
- Natural and washable leather
- Leather band
- Attachment: sliding collar
- Size approx. 64 x 79 cm (WxH)

DRY AGER Cleaver



The original DRY AGER Cleaver with attractive olive wood handle. Perfect for working on chops and sections with bones.

Blade length 23 cm.

The right tool for rough work:

The extremely strong cleaver with filigree handle made of olive wood is a workhorse with a high quality optical design. Delivery takes place in a noble wooden box.

A total length of 35 cm (blade length 23 cm) and an extremely stable, continuous blade (5 mm) makes it a powerful instrument that will not let you down in any situation. With an extremely sharp blade, splitting bones is no problem.

DRY AGER Carving Knife Set (3 Piece)



Perfect for your Dry Aged Beef: Handmade quality knives and carving fork. Set of 2 knives + fork with riveted olive wood handles – wow!

Professional tool for processing Dry Aged Beef:

DRY AGER® Special Series – Set consisting of:

1 x General knife with 15 cm Blade length

1 x kitchen knife with 20 cm blade length

1 x 18 cm carving fork

DRY AGER Steak Pan



The ultimate steak pan with BBQ pattern, removable handle and DRY AGER branding. For the best taste experience and a spectacular look!

The ultimative Steak pan (Ø approx. 28cm)
DRY AGER – THE STEAK PAN

The DRY AGER steak pan is an excellent choice for cooking meat and other foods at particularly high temperatures due to its material properties. The unusual branding pattern makes steaks an eye-catcher and the removable handle makes the pan a real all round tool.

Material:

Due to the titanium oxide plasma coating and a 4-fold non-stick coating, fat can be considerably reduced and, in some cases, cooking can be fat free. The extra strong base absorbs the heat exceptionally well and stores it for an extremely long time, so that the heat is evenly transferred to the food to be fried.

Unique:

The BBQ pattern and DRY AGER branding give the steak a unique grill pattern that makes every steak a visual treat. Your guests have never been served a perfect steak like this before!

Usage:

The pan is suitable for all types of hobs: Induction, Ceran, Electric, Gas.

Thanks to the removable handle, the pan can even be used in the oven as well as on the grill.

The plasma coating is extremely hard and resistant. In addition to the household area, it is also particularly suitable for the daily professional kitchen and for heavy use.

This quality product is dishwasher safe.

Tip: It is best to clean this pan by hand with warm water and a little dishwashing detergent.

DX 500 – Base Cabinet



For a perfect placement of the DRY AGER® DX 500. Drawer with soft close and intermediate shelf as well as height-adjustable feet. For easy and quick self-assembly.

The high-quality DRY AGER® logo on the front provides a particularly elegant look.

Original accessories for your DRY AGER® DX 500

High quality base cabinet for your cabinet. The base cabinet has 4 metal adjustable feet, each of which is height-adjustable. The DRY AGER® DX 500 cabinet can be fixed on it with the existing adjustable feet on the unit, so a safe stand is guaranteed. The drawer is equipped with self-closing and soft close. The door can be mounted on both sides and the shelf can be adjusted depending on what is stored in the base cabinet.

The height of the base is 90 cm, including DRY AGER® DX 500 therefore a total height of 180 cm.

General dimensions: W 61 x H 90 x D 61 cm

Color: black matt

DRY AGER Steak Knife Set (4 Pieces)



Olive Wood Steak Knife Set (4 pieces) – for the guaranteed best steak of your life from the DRY AGER® – Rounded handle for a perfect knife control.

Professional tool for processing Dry Aged Beef:

DRY AGER® Special Series – Set consisting of:
4 x Steak knife with olive wood handle, blade length 11,3 cm

The perfect steak enjoyment begins with the right tools: First, you mature your meat in the DRY AGER®, then it will be dismantled and prepared on the grill or in the pan and then cut on the plate with the razor-sharp DRY AGER® Steak Knife.

DRY AGER vacuum bags



Extra Strong (160 μ) in size 25 x 30 cm

Super strong DRY AGER® vacuum bag in black with logo, in approx. 160 μ film thickness, ideal for sharp-edged products or with a particularly long storage time of the vacuumed goods. About 70 % stronger than the Lava R-Vac vacuum bags. Size 25 cm x 30 cm (50 pieces).

Super strong vacuum bags in Top-Quality

Available as (VE) 50 pieces

About 70 % stronger than the Lava R-Vac vacuum bags

Film thickness of the RS-Vac vacuum bag: approx. 160 μ

Ideal for your Dry-Aged-Beef from the DRY AGER® MATURING CABINET

sharp-edged foodstuffs or commercial products

Airtight, super strong & tearproof, up to 4-layer special film

Only the best for your foodstuffs – Quality Made in Switzerland

Particularly long shelf life guaranteed, see shelf life table

Suitable for storage in refrigeration and deep-freezing for several years

Food-safe, tasteless and odourless

Suitable for microwave and boiling bag use up to 95 °C

100 % free of plasticizers (e. g. Bisphenol A) according to data sheet

Dishwasher safe and thus reusable

DRY AGER Pepper Mill



Pepper mill made of black walnut wood in an elegant design.

The pepper mill is made of Canadian black walnut wood combined with ergonomic features in a stylish design. With the infinitely ceramic grinder from Denmark the peppercorns are made in the exact grind and generates first-class taste. Practical, due to the large body the mill offers an enormous amount of space for pepper and can be easily filled by pulling off the top.

The DRY AGER® pepper mill fits perfectly into the set of the other high quality DRY AGER® kitchen utensils and impresses in a unique optic.

MATERIAL: black walnut wood

CLEANING: Not dishwasher-safe, clean with warm water and detergent

DIMENSIONS: 55 x 330 mm (W x H)

DRY AGER Magnetic Knife Holder



The magnetic DRY AGER knife holder presents your favorite chef's knives in a stylish design. Thus you always have your DRY AGER knife set and cleaver ready to hand.

The elegant Dry Ager knife holder made of walnut wood offers various storage options within a length of 51 cm: a huge surface at the front, two knife gaps in the front and a larger gap on each side. There is a suitable place for every knife type. There are magnets invisibly embedded in the wood that ensure a good grip for the knife blades.

The DRY AGER® magnetic knife holder fits perfectly into the set of the other high quality DRY AGER® kitchen utensils and impresses in a unique optic.

MATERIAL: walnut wood

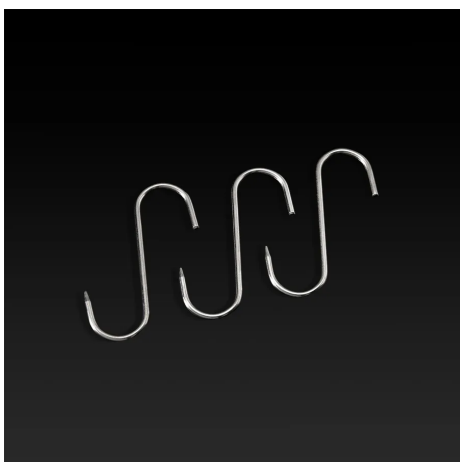
CLEANING: not dishwasher-safe, clean with warm water and detergent

DIMENSIONS: 510 x 40 x 76 mm (W x D x H)

WEIGHT: 1000 g

MOUNTING: There are two suspension points on the back, for an easy installation with two screws on the wall.

S-Hook



Strong S-hooks made of stainless steel with a capacity of up to 100 kg.

Note: The delivery includes one S-Hook.

Original Accessories for your DRY AGER® DX 1000®

High-quality stainless steel S-Hook, max. load up to 100 kg (size: 160 x 8 mm) ideally suited for hanging strip loins on the bone inside the DRY AGER® DX 1000®.

Electrical Table Bandsaw



For steaks churning – Compact electrical table-bandsaw (220-240 V) with a lot of power for perfect splinter-free cuts from ripened back.

Professional equipment for the processing of Dry Aged Beef:

For those of you who take the cutting of the back and cutting the individual steaks with the bone saw too long:

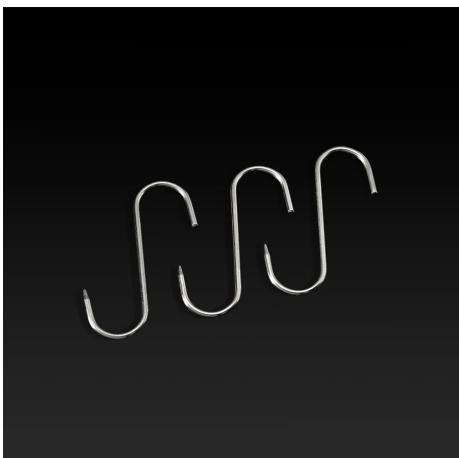
Electrical table bandsaw, for professional use in the catering and butcher. Suitable for fresh and frozen food. All contact-areas for meat are made of stainless steel, the housing is made of high quality aluminum.

Thanks to the sophisticated sawing construction, all parts can be easily cleaned. The saw blade change is easy and fast via the clamping system. The sturdy blade is made of stainless steel and allows a clean, precise and splinter-free comminution of food.

Technical specifications:

- Power: 750 Watts
- Voltage: 220 – 240 V
- Safety microswitch
- Emergency switch
- Non-slip rubber feet
- Max cutting height: 210 mm
- Weight: 38 kg
- Dimensions: 500 x 400 x 980 mm (WxDxH)

Swivel Hook



Practical swivel hook (with joint) made of stainless steel hold up to 100 kg.

Note: The delivery includes one Swivel Hook.

Practical Stainless Steel Swivel hook, for optimal meat presentation to customer. The swivel hook rotates, making it easier to position your strip loins in the fridge.

Load capacity up to 100 kg (size: 180 x 8 mm)

Slicing Machine



Allrounder professional device for meat, sausage, ham, cheese, bread and more – the guarantee of thinly cut slices.

Professional equipment for the processing of Dry Aged Beef:

This cut guarantees from well! This high-quality slicer is equipped with an asynchronous induction motor + overload protection and is suitable for use in households and small businesses. Made from highly polished anodised aluminium, the machine keeps the high stresses that life can throw at.

The built-in inclined slide runs with a permanently lubricated ball bearings and is therefore maintenance-free. Through a transparent hard plastic disc optimum protection is also granted.

Technical specifications:

- carriage movement: 240 mm
- Including Sharpening accessories
- Cutting capacity: 170 x 210 mm
- Cutting thickness: 15mm
- Power: 250 Watts
- Voltage: 220 – 240 V
- Weight: 13 kg
- Dimensions: 400 x 450 x 370 (LxWxH)

Sous Vide Stirrer LV.50



Enjoyment with perfection: Dry Aged Beef Sous-Vide. Cooking with Lavide LV.50® – made entirely of stainless steel. Unique in the world: With propeller instead pump.

Professional equipment for the processing of Dry Aged Beef:

The guarantee of a unique Dry Aged Beef enjoyment: The sous-vide immersion circulator LV.50® can be used flexibly in a cooking pot or a large tank to a maximum of 50 liters. The thermostat is perfectly finished down to the smallest detail, for maximum pleasure during SousVide cooking.

Unique:

Lavide used when LV.50® any pump which can easily calcify, but a high-quality and maintenance-free stainless steel propeller. The instrument is a quality product, with an average life of more than 15 years and not a cheaper Far Eastern imports in a plastic housing, as usually offered by the competition.

Technical specifications:

- Strong performance, suitable for up to 50 liters of water content
- Tempered water & oil, and therefore ideal for direct-cooking
- Click-A: Can be secured with a single click on any standard GN container
- Temperature accuracy with PID: $\pm 0.05^{\circ}\text{C}$
- Temperature setting range: $+ 5^{\circ}\text{C}$ to $+ 95^{\circ}\text{C}$
- Display Input resolution: $\pm 0.1^{\circ}\text{C}$
- Voltage / Power supply: 220-240 V / 50-60Hz
- Strong heating power: 1250 W
- Electronic temperature control via backlit display with big numbers
- Overheating protection: Can be switched on only when water filled
- Stainless steel cage: reliably prevents vacuum bags get into the heating area
- Programmable timer: 1 min. to 99 h adjustable / with acoustic signal
- Safety Equipment: FI overtemperature protection
- Sturdy plastic handle on the unit above protects your hands from too much heat
- Weight: 4.7 kg
- Dimensions: (L x W x H): 191 x 122 x 349 mm (incl. attachments such holder & handle)

Sous Vide Stick LX.20



Perfect cooking results like in a top-class restaurant: the Sous Vide Stick LX.20 convinces with high performance and a temperature accuracy of $\pm 0.1\text{ }^{\circ}\text{C}$.

Sous vide or vacuum cooking – what for a long time was only known from star kitchens is now finally possible at home with the appropriate equipment.

The powerful and precise Sous Vide Stick LX.20 is the perfect tool for all those who want to cook their food to perfection. The perfectly grilled steak is therefore no longer a problem.

Operation is very easy: thanks to the flexible holding clip you can place the stick in any heat-resistant container and start the programme. Thanks to its incredibly powerful 1200 W output, the target temperature is reached in a flash. The stick monitors the water temperature with an accuracy of $\pm 0.1\text{ }^{\circ}\text{C}$ and thus ensures perfect cooking results.

The integrated circulating propeller ensures a constant temperature throughout the water basin and allows the food to draw evenly.

In addition to classic sous vide cooking, the Sous Vide Stick LX.20 can also be used for gently defrosting frozen food. Simply place the stick in cold water together with the frozen food. Then switch on the Sous Vide Stick (not higher than 25°C) and wait. The duration depends on the weight of the goods.

Sous Vide Set



Professional sous vide set consisting of powerful sous vide stick, 12 litre sous vide basin (incl. Sous Vide Insulation Cover), with lid and practical sous vide bag holder.

Bring your cooking skills to a new level. Spoil your family or friends with meat, fish or vegetables cooked to the point. Even during the barbecue season, the sous vide method is the perfect solution for achieving perfect cooking results – and without any stress. Are you still looking for a suitable gift for a hobby chef? With the sous-vide stick you are definitely on the right track.

The Sous Vide Stick LX.20 impresses with its incredibly powerful output (1200 W) and high accuracy of ± 0.1 °C. This guarantees perfect cooking results.

The sous vide basin (12 litres) made of heat-resistant, transparent plastic has a tailor-made recess in the lid for the Sous Vide Stick LX.20. This means that no water evaporates even during longer cooking times and the heat remains in the basin for much longer.

Thanks to the insulation cover made of special neoprene, heat loss and temperature fluctuations are reduced to a minimum. With the cover on, up to 25 – 30% energy can be saved and even more perfect results achieved.

To achieve even cooking results when preparing several bags at the same time, the cooking bags can be clamped in the practical stainless steel sous vide bag holder. This prevents the bags from floating up.

Sous Vide Stick

High Power: 1200 W

31 x 5,5cm (H x W)

Temperature accuracy: ± 0.1 °C

Colour: grey

Waterproof version (IPX7)

High-quality rubberized surface for perfect handling

Circulation pump and propeller for high temperature stability

Timer up to 99h 59min

Temperature range electronically adjustable from 0 to +90 °C

Suitable for 5 to 20 litres water volume

Dry-run protection system

LCD Touch Display

Sous Vide Basin

Dimensions: 320 x 260 x 200 mm (L x W x H)

Precisely fitting cut-out for sous vide stick in the lid

Dishwasher safe, food safe

UVC Replacement Bulb



For annual appliance maintenance – please order at the same time. Please note the Service Number to select the right UVC version. You will find more information in the product description.

Original spare part for your DRY AGER.

UVC replacement bulb for annual equipment maintenance. It is recommended to replace the bulb once a year for continuous operation in order to benefit permanently from the full efficiency of the UVC sterilization box. The UVC bulb for your DRY AGER can be replaced quickly and easily by yourself. You will receive detailed information with description, installation and operating instructions.

Which DRY AGER model do you have?

DX 500 Premium S > Please select UVC2

DX 1000 Premium S > Please select UVC2

DX 500 Premium > Please select UVC2

DX 1000 Premium > Please select UVC2

DX 500 > Please select UVC1

DX 1000 > Please follow the following steps to select the correct UVC version:

Service-No.	Compatible version
0900357-01	UVC1
0900357-02	UVC1
0900357-03	UVC1
0900359-02	UVC1
0900359-03	UVC1
0902002-01	UVC1
0902002-02	UVC1
0902003-01	UVC1
0902003-02	UVC1
0929621-01	UVC1
0929621-02	UVC1
0929459-05	UVC1
0930613-01	UVC1
0930613-02	UVC1
0930613-03	UVC1
0930613-04	UVC1
0902612-01	UVC2
0902614-01	UVC2
0902614-02	UVC2

Vacuum Sealer V.300 Black



What a machine: Order now the Lava professional vacuum sealer V.300® Black, Supplied with extensive free set. Dry-Aged Beef frozen will keep good up to 3 years.

V.300® Black – without exaggeration is one of the best Vacuum machines around. You will be amazed by the range of accessories offered – high quality vacuum sealer bags and rolls (in various sizes and thicknesses), acrylic containers, stainless steel bowls, jars and bottles.

Vacuum packing is the best solution for matured (dry-aged) meat: When frozen and vacuum packed, in quality vacuum bags, Dry Aged beef will remain as fresh as the day it was vacuumed for up to 3 years.

The Lava V.300® Black boasts a strong turbo piston pump, has maximum power and reaches vacuum of -0.96 bar (-960 mbar). The integrated filter system protects the pump against small particles such as powder or flour, so optimum power is guaranteed for many years. This robust machine features a double weld, an exact pressure gauge display and fully automatic operation. Also, thanks to the built in LCS® magnetic closure system, the need to press down on the lid is almost entirely omitted, so the vacuuming process runs super easy on the hand.

The device is suitable for domestic, catering and light commercial use. The use of fine textured bags up to 120 microns thick is also available.

Technical specification:

- Up to 1,000 consecutive applications without overheating
- Robust 2 weld
- 340mm sealing bar
- Liquid and particulate filter
- High performance pump (stainless steel cylinder cover)
- Vacuum -0.96 bar (-960 mbar)
- Pump output circa. 35 ltr. / Min
- Automatic vacuum pressure regulation
- Working Power: 600 W
- Voltage: 230 V
- Weight: 4.90 kg
- Dimensions: 410 x 230 x 98 mm (WxDxH)

Sharpening Steel Oval



High-quality professional sharpening steel (oval) in length 30 cm with black plastic handle, for quick sharpening of knives, hatchets and hackers.

Professional tool for processing Dry Aged Beef:

Sharpen your knives at home like a pro. Quality 30cm steel – Made in Germany. Hardened with hard chrome-plating, also hanging ring on handle. The black sturdy plastic handle is hygienic and easy to clean.

Boning Knife



Professional boning knife (13 cm blade) perfect for meat processing. This is your knife, guaranteed! The best tool to remove the strip loin from the bone.

Professional tool for processing Dry Aged Beef:

Boning knife with 13 cm blade length

Guaranteed! The best knives for meat processing, naturally Made in Germany – developed by and for professionals. Ergonomic handle for fatigue-free and safe operation. Handles made from an antibacterial soft and slip-proof plastic material.

The antibacterial handle reliably prevents the risk of cross-contamination. The transition from handle to blade is angled, which makes re-sharpening of the blade particularly easy.

Butcher Knife Set (3 Piece)



Professional Knife Set (3 pieces) for meat processing. You will love it! The best knives for removing loin from the bone or general meat processing.

Professional tool for processing Dry Aged Beef:

3-piece high quality butchering knife-set consisting of:

1 x boning knife slightly flexible – 13 cm

1 x boning knife slightly flexible – 15 cm

1 x Steak knife rigid – 16 cm

For us the best knives for general meat processing, naturally Made in Germany. Developed by and for professionals, with ergonomic handles for fatigue-free and safe operation. Handles made from an antibacterial soft and slip-proof plastic material. .

The antibacterial handle reliably prevents the risk of cross-contamination. The transition from handle to blade is angled, which makes re-sharpening of the blade very easy.

Magnetic Knife Holder



Horizontal magnetic knife holder (stainless steel) 35 cm long. For secure storage of up to 9 knives.

Professional tool for processing Dry Aged Beef:

High-quality magnetic strip made of stainless steel, 35 cm long. Practical & space-saving storage for knives. Includes mounting fixings. Also suitable for cleavers, shears, saws and sharpening steels due to extra strong magnets.

Vulkanus Knife Sharpener



Vulkanus Knife Sharpener Plastic – Next Generation – For razor-sharp smooth and serrated edge knives. Sharpening and honing in one.

Wow! There's nothing to complain about, this knife sharpener beats all other manual knife sharpeners flat. Sharpening and honing in one, perfect for smooth and serrated butcher and household knives as well as small cleavers, axes, and scissors. However, not suitable for ceramic knives.

Next Generation model, now even better! The VULKANUS® ensures a razor-sharp blade in no time and with the simplest handling.

Razor-sharp result without heat development thanks to the patented spring system. The high-quality materials guarantee a long service life as well as food safety. The VULKANUS® impresses with an especially secure stand and is also dishwasher safe.

Special features:

Sharpening and honing in one

Suitable for smooth and serrated knives

No scratches on the blade surface

Adapts to the cutting angle

Sharpens without heat development

Especially secure stand

Dishwasher safe

Cleaver



High quality splitter & Cleaver for cutting meat and cuts with bone. Ergonomic plastic handle black, blade length 20 cm.

Professional tool for processing Dry Aged Beef:

Professional Splitters & Cleaver, ideal for the kitchen & meat processing, with razor-sharp quality blade made of 5 mm thick stainless molybdenum chrome vanadium steel – Made in Germany.

With sturdy black ergonomic plastic handle. Weight: 0.6 kg

Bone Saw

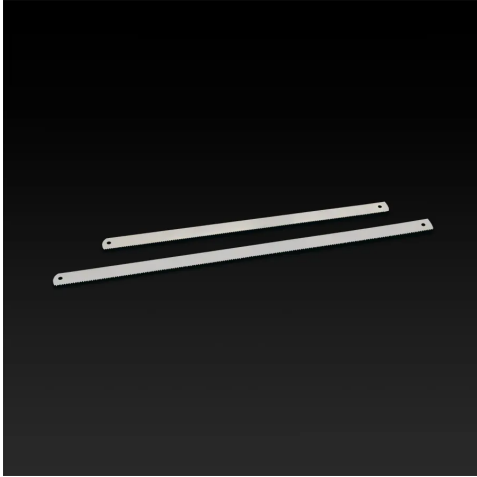


A must for meat processing. Saws through a full sirloin within seconds the desired cuts. Length of blade: 35 cm

The Professional tool for processing Dry Aged Beef:

The stainless steel bone saw (Body & Blade stainless steel) with ergonomic handle. A must for any meat lover and Saddle-Splitter. Saws through within seconds the desired cuts. The sturdy stainless steel blade has a length of 35 cm and can be replaced by unscrewing rapid wing nut. Weight: 1.4 kg

Replacement blade for bone saw



Replacement blade for the stainless steel bone saw (37 cm length)

The replacement blade for the stainless steel bone saw (bow & blade stainless steel rustproof) with ergonomic special handle. A must-have for every meat lover and back divider. Cut desired cuts directly from the back within seconds – no problem with the sturdy stainless steel blade. For precise cuts, it is important to regularly replace the saw blade. This can be done as needed with the quick-release screw on the stainless steel bone saw and is done with a few simple steps.

The blade has a length of 37 cm and is particularly hygienic thanks to stainless steel. To ensure hygienic work, the blade should be replaced after 6-12 months of frequent use.

Work Apron



Robust white work apron for meat processing. Guarantees optimal hygiene when sawing and preparing meat from out of the DRY AGER®.

Professional tool for processing of Dry Aged Beef:

To achieve the perfect meat quality it is important to conform with all hygiene regulations, which includes the use of this practical white work apron.

The skirt of this apron is made of a light weight material (polyester with PVC coating), is particularly smooth and machine washable. The material is extremely resistant to animal fats and oils. Dimensions: One Size: 80 x 120 cm (W x L)

DRY AGER Special Cleaner



liter (500 ml spray bottle)
liter (3 l refill canister)

Ecological cleaning concentrate in a 500ml spray bottle for your DRY AGER®, for removing stubborn dirt and also to disinfect.

Original Accessories for your DRY AGER®

This special cleaner hygienically cleans without aggressive ingredients. Cleaning Concentrate for your DRY AGER® in a 500ml spray bottle for disinfecting and removing stubborn dirt. Try out this cleaner, you will be thrilled! Ideal for the kitchen as a universal cleaner for all contaminants.

Spray bottle empty? No problem, with the practical refill canister you save money and you can refill your spray bottle up to 6 times. Select the variant “3 liter refill canister” in the dropdown.

Cutting Board



High-quality white synthetic cutting boards, made from material which is used by professionals. With protective feet on the bottom for good hold.

Professional tool for processing Dry Aged Beef:

Plastic cutting board (in 3 sizes), perfect for hygienically clean meat processing. includes anti slip feet.

The material used is characterized by the follows: Odourless and tasteless, gentle to knives, cut resistant, water-resistant, homogeneous.

Cut Resistant Glove



The guarantee for undamaged hands when processing meat, with woven in stainless steel core for 100% protection against cuts. Machine washable up to 100 °C.

Professional tool for processing of Dry Aged Beef:

Ideal for beginners, intermediates and professionals for safe working without cutting the hand. Precise, cut-resistant gloves with a woven stainless steel core.

Steel resistant mesh, CE certified (CE EN 388), cut resistance level 5, stainless steel core, machine washable up to 100°C and can be worn on both hands.

Sausage Filler



Perfect for sausage production: Stainless steel sausage filler with stable bottom plate & 4 stainless steel hoppers.

Professional equipment for the processing of Dry Aged Beef: Do not torture yourself with 0815 Sausage fillers – With this professional tool that Wursten comes super easy on the hand. The upright version with 3.0 or 5.0 liters filling capacity is our most popular model and is due to 2-fold for quick translation Wursten. Especially durable and robust design: All parts, including the sausage hopper are made of stainless steel. The stable stainless steel base plate ensures a perfect state pays to compare. Alone the weight says it made, how solid this filler is processed. Technical specifications:

Contents: 3.0 liter / kg or 5.0 liter / kg • Dimensions: 240 x 300 x 510 mm or 240 x 300 x 630 mm (WxDxH) • Cylinder & frame made of stainless steel • 2 times translation for speedy work • base plate is very stable, corrosion-resistant stainless steel • Cleaning is easy to perform • Standard pistons with valve for air • Weight: 11.0 kg • Accessories: 4 x Stainless Steel Sausage hopper (15 + 18 + 25 + 38 mm)

DX 1000 – Display Podium



For a perfect presentation at eye level: The sturdy metal base (40 cm height) for your DRY AGER® DX 1000®

Original Accessories for your DRY AGER® DX 1000®

High-quality metal podium for a perfect product presentation, so every customer can view the content of the DRY AGER® at eye level. The base has 4 metal levelling feet, which are adjustable in height. The DRY AGER® can be placed on it with the existing adjustable feet ensuring stability. This noble satin black podium is fully assembled.

The height of the display podium is 40 cm, with the DRY AGER® DX 1000® installed the total height is 205 cm.

Note:

We can supply custom podiums to required specifications. Various heights and logo imprint available on request.

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