

EST.



2014

DRY AGER

BUILT FOR BEEF



m g k

HACCP AT ITS BEST!

WE UPGRADE YOUR RESTAURANT



WITH CUSTOMIZED AND
INNOVATIVE SOLUTIONS.

THE MASTER OF DRY AGING MEAT



EMAIL US FOR
FREE DEMONSTRATION
AT INFO@MGK.AE

THE PERFECT PARTNER FOR DRY-AGING

The **DRY AGER** Meat Maturing Fridge - for use by restaurants, artisan meat suppliers and the enthusiastic home "foodie"

Our ambition was to develop and produce an affordable dry aging fridge, which looks as good as it works. We succeeded and the result is the **DRY AGER**. A timeless modern design, bristling with modern technology. Old techniques meet modern technology.

Inside the fridge, the meat ages on the bone at a constant humidity of around 85% and a temperature of 2 °C. The precise electronic control system of the **DRY AGER** ensures the accurate regulation of temperature, which can be set in precise 0.1 °C increments.

The humidity is also controlled accurately through the integrated HumiControl system, which can be set between 60% and 90%. This guarantees, together with the DX AirReg system, a perfect micro-climate, an ideal air-flow and continuous sterilization inside the **DRY AGER** - even when the outside temperature fluctuates.

To protect the contents inside the fridge from harmful UV-light, the stylish insulated stainless door incorporates a metallic tinted glass.

The **DRY AGER** is not only restricted to dry aging beef, but can also be used for the production of charcuterie, air drying cured ham and many other applications as well as maturing cheese.





HUMICONTROL STEADY HUMIDITY
WITHOUT EXTERNAL WATER SUPPLY



DX AIRREG OPTIMAL AIR QUALITY
THROUGH OPTIMAL AIRFLOW,
ACTIVATED CARBON FILTER &
STERILIZATION WITH UVC SYSTEM



SALT AIR SYSTEM MORE TASTE WITH
HIMALAYAN SALT BLOCKS*

 DRY AGER





ST. REGIS, BANGKOK

SHERATON, FRANKFURT



SAVOY GRILL, LONDON



SHANGRI LA, MANILA





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DRY AGER DX 1000 – *for up to 100 kg of meat*

EXTERNAL BODY – *Stainless Steel*

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

INTERNAL DIMENSIONS – *138 x 54 x 56 cm (H x W x D)*

EXTERNAL DIMENSIONS – *165 x 70 x 75 cm (H x W x D)*

INTERNAL CAPACITY / NET – *478 / 435 Litre*

VOLTAGE – *230 V – 13 amp Domestic Supply*

TEMPERATURE RANGE – *electronic controller in 0.1 °C increments from: 0 °C to +25 °C*

HUMICONTROL – *electronic humidity controller from 60% to 90%*

(no external water supply necessary)

DX AIRREG – *optimal airflow, activated carbon filter & UVC sterilization system*

LED LIGHTING DX – *the light spectrum does not contain any ultra violet radiation, the result is a minimum of heat generated and will not affect the core meat temperature*

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION

OPTIC AND ACUSTIC ALARM ALERT, LOCKABLE DOOR, REVERSIBLE DOOR

CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *2-3 beef saddles, up to 1.2 m in length*

MAXIMUM LOADING CAPACITY PER HANGER – *80 kg*

(per hanger upto 2 saddles possible)

MAXIMUM QUANTITY OF SHELVES – *5 pieces*

MAXIMUM LOAD CAPACITY PER SHELF – *40 kg*

AWARDS



ENJOY
THE LITTLE
THINGS



DRY AGER DX 500 – *for up to 20 kg of meat*

DOOR – *Stainless Steel*

EXTERNAL HOUSING – *Satin Black*

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

INTERNAL DIMENSIONS – *71 x 50 x 43 cm (H x W x D)*

EXTERNAL DIMENSIONS – *90 x 60 x 61 cm (H x W x D)*

INTERNAL CAPACITY / NET – *147 / 132 Litre*

VOLTAGE – *230 V – 13 amp Domestic Supply*

TEMPERATURE RANGE – *electronic controller in 0.1 °C increments from: 0 °C to +25 °C*

HUMICONTROL – *electronic humidity controller from 60% to 90%*

(no external water supply necessary)

DX AIRREG – *optimal airflow, activated carbon filter & UVC sterilization system*

LED LIGHTING DX – *the light spectrum does not contain any ultra violet radiation, the result is a minimum of heat generated and will not affect the core meat temperature*

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION

OPTIC AND ACUSTIC ALARM ALERT, LOCKABLE DOOR, REVERSIBLE DOOR

CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *up to 20 kg*

MAXIMUM LOADING CAPACITY PER HANGER – *40 kg*

MAXIMUM LOAD CAPACITY PER SHELF – *40 kg*

THOUGHT OUT TO THE END

Our accessories.

ACCESSORIES DX 1000

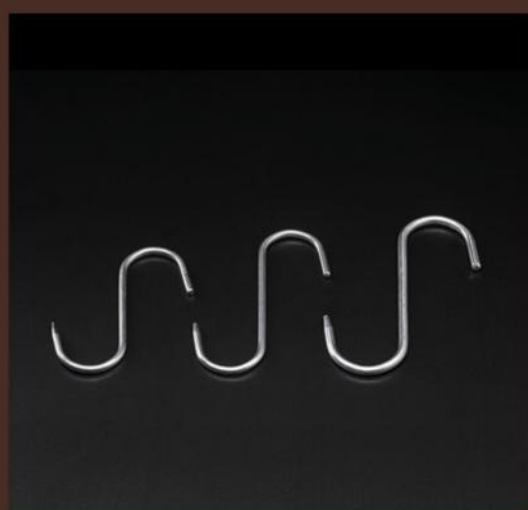
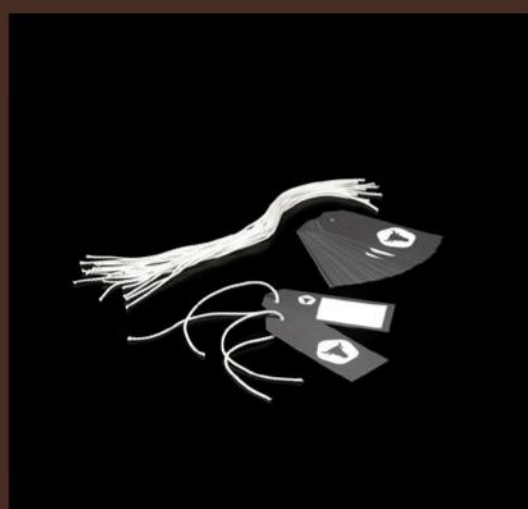
- DX0010 STAINLESS STEEL HANGER**
Loadable up to 80 kg. Pro suspension possible up to 2 strip loins
- DX0015 HALF SHELF**
- DX0020 SHELVES FOR INDIVIDUAL JOINTS** – *Loadable up to 40 kg*
- DX0055 SALTAIR HIMALAYA SALTBLOCK SET (QTY 4)**
- DX0070 SALTAIR STAINLESS STEEL TRAY FOR BOTTOM**
Will hold salt block set (DX0055)
- DX0080 DISPLAY PODIUM**
Made of sturdy metal, powder-coated, height-adjustable

ACCESSORIES DX 500

- DX0012 STAINLESS STEEL HANGER**
Loadable up to 15 kg, max. 2 hangers per unit
- DX0025 SHELVES FOR INDIVIDUAL JOINTS** – *Loadable up to 20 kg*
- DX0028 BOTTOM SHELF TO MAXIMISE SPACE** – *Loadable up to 20 kg*
- DX0058 SALTAIR HIMALAYA SALTBLOCK SET (QTY 2)**
- DX0075 SALTAIR STAINLESS STEEL TRAY FOR BOTTOM**
Will hold salt block set (DX0058)
- DX0078 WALL HOLDER** – *For easy mounting on a load-bearing wall*

ACCESSORIES DX 500 & DX 1000

- DX0040 LABELS FOR THE MEAT**
(Set of 20) with nylon tie
- DX0090 S-HOOK STAINLESS STEEL** – *Load capacity up to 100 kg (160 x 8 mm)*
- DX0095 SWIVEL HOOK STAINLESS STEEL** – *Load capacity up to 100 kg (180 x 8 mm)*
- DX0100 UVC BULB** – *Recommended to replace once a year*
- DX0110 CARBON FILTER** – *Recommended to replace once a year*
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Sales, Service, Installation and Training
in Middle East and Africa

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