



DRY AGER

THE ORIGINAL



**GOOD THINGS NEED
TIME TO MATURE**

Turn your meat into a profitable cash cow



THE GLOBAL PLAYER FROM GERMANY

For over 40 years, customers have trusted the products of the Landig Group. Founded by Manfred Landig as an electrical refrigeration and climate control company, his sons Christian and Aaron have set the goal of revolutionizing the Dry Aging process. The products and solutions of the Landig brothers are now available in more than 60 countries, with a distribution and service network on-site. Through hard work, courage, and passion, the DRY AGER brand became

the undisputed number one in the field of professional Dry Aging solutions within just a few years. DRY AGER offers solutions for every need: from compact aging cabinets to custom solutions in the form of walk-in aging rooms. Additionally, converting existing refrigeration cells into fully equipped Dry Aging chambers is a breeze for the in-house expert team. The innovative SmartAg-ing® Technology is integrated as standard in every aging cabinet.



THE REVOLUTION



*Scan here
to learn more*

Your finest cuts deserve a stage

The DRY AGER Vision 360° is far more than just a maturation cabinet – it's a statement of craftsmanship and class. Built entirely from glass and fitted with two lockable doors, it turns every piece inside into a star on display. Thanks to its 360° visibility, the aging process becomes an experience – transparent, fascinating and made to impress. Whether you're refining meat, fish, ham, sausages, or even cheese – the Vision 360° enhances the value, quality, and visual appeal of your products.

It's where sophisticated design meets advanced technology. Where performance becomes presentation. A true eye-catcher that elevates any room – from high-end butcher shops and gourmet stores to supermarkets and fine dining restaurants. Seamlessly blending into any environment, the DRY AGER Vision 360° adds an exclusive edge and sets a new benchmark in food refinement. This is dry aging on a whole new level.



THE ULTIMATE MATURATION



Scan here
to learn more

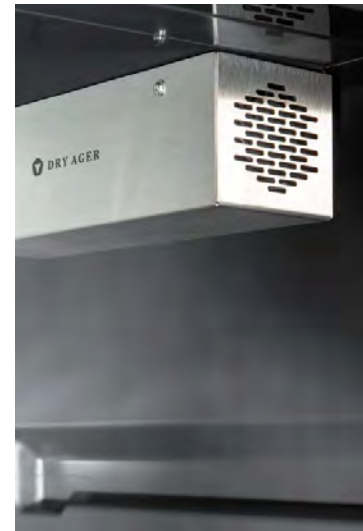
The Must-Have in every Butcher Shop

The DRY AGER Cabinet – the popular professional device with guaranteed success. With its stylish design, the maturation cabinet provides the perfect environment to dry age meat, sausages, ham, and other specialties – a masterpiece for connoisseurs and gourmets. The compact maturation cabinet, DX 500 Premium S, offers the ability to age or store up to 20 kg of meat at once. The DX 1000 Premium S can even process up to 100 kg at once – all thanks to SmartAging® at the push of a button.

IN DRY AGING, HYGIENE AND SAFETY ARE PARAMOUNT

The DRY AGER Cabinet guarantees unmatched germ safety

The DRY AGER Cabinet creates optimal conditions for Dry Aged meat. It precisely controls all essential parameters such as temperature, humidity, and air circulation, which are critical for the aging process. With DX AirReg®, it ensures a perfect microclimate, optimal airflow, and continuous decontamination. When it comes to Dry Aging, only a few nuances of these parameters separate perfection from spoilage. The DRY AGER Cabinet guarantees unique flavor experiences and is an investment in quality and perfection.



REFINE, DON'T JUST SELL

More Taste. More Profit. More Success.

With a DRY AGER Cabinet, you enhance your product range not only in terms of flavor but also economically. Dry Aged meat stands out clearly from conventional products – in quality, aroma, and appeal. Your customers recognize this difference and are willing to invest more in authentic Dry Aged Beef. This means for you: higher selling prices and better margins.

At the same time, you strengthen your position in the market. While many competitors focus on quantity, you offer quality – differentiating yourself clearly from discount offers. Maturation on-site creates a unique selling point that highlights your craftsmanship.

A DRY AGER Cabinet makes quality visible. The maturation cabinet in your sales area shows transparency, builds trust, and sparks conversations. Your customers can see how the meat matures under ideal conditions – this excites them and promotes long-term customer loyalty.

In addition, you benefit from maximum flexibility in aging: Whether it's classic Dry Aged Beef, air-dried ham, Lardo, or sausage specialties – the DRY AGER Cabinet gives you full control over aging time, temperature, humidity, and taste.

Last but not least, a maturation cabinet also opens up new cross-selling opportunities. Complement your offering with suitable wines, spices, or grilling accessories and provide your customers with complete culinary experiences.



Check out an amazing location in the video!





PREMIUM TASTE TO-GO

More Value. More Wow. More Revenue.

With a DRY AGER Cabinet, you're not just adding fresh meat to your butcher counter – you're offering your customers an exclusive culinary experience they won't forget. Dry Aged meat is the new trend that discerning customers love. They savor the full-bodied flavor and are willing to pay a premium for this high-quality product. For you, this means higher margins and increased revenue.

With a DRY AGER Cabinet, you're investing in innovation and exclusivity. Your butcher counter becomes a magnet for customers seeking something special. The visibility of the aging process not only sparks interest but also builds trust in your products – your customers can see how the meat matures under the best conditions, creating an emotional connection with your range. Transparency and quality provide a real competitive advantage and strengthen customer loyalty.

A DRY AGER Cabinet also offers you full flexibility. Whether for classic Dry Aged steaks, aromatic ham, or air-dried sausages – you can age your meat exactly as you wish while consistently delivering top quality. The ability to offer different aging levels and flavor profiles allows you to continually excite your customers.

Additionally, you can perfectly integrate the DRY AGER Cabinet into your sales strategy. With tastings and promotions centered around „Dry Aged“ products, you'll draw more attention and attract more customers. You can specifically offer premium products with higher value, while simultaneously strengthening your brand identity as a provider of high-quality food. Use this opportunity to position yourself as a fine foods supplier and set yourself apart from the competition.

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location in the video!



PRODUCTION UNITS FOR HIGH VOLUME DRY AGING

Think big! DRY AGER Production Units and Chambers

The walk-in Dry Aging Chambers from DRY AGER turn your sales area into an immersive aging experience. Together with a DRY AGER expert, you can plan your individual Dry Aging Chamber and benefit from maximum flexibility. Even when converting existing cold rooms, our expert team is at your side. With DRY AGER Production Units, we transform any room into a fully equipped Dry Aging Chamber – and all in just a few simple steps. Currently, three performance classes are available for different room volumes.





ABSOLUTE HYGIENE

Thanks to the world's unique UVC sterilization technology in combination with an activated carbon air filter.



SMARTAGING

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



PLUG & PLAY

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



MINIMAL WEIGHT LOSS

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



REAL TASTE

The refining processes in the DRY AGER 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.



MORE PROFIT

Dry Aged meat can be sold at higher prices, leading to a rapid increase in profit and revenue.



PURE ELEGANCE

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



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