

DRY AGER® – The leading brand for professional, plug-in Dry Aging cabinets, for the production and storage of **beef, pork, ham, salami, fish, cheese, and much more.** The DX500 Premium S (220–240 V, 2 A) is suitable for use in both the commercial and private sectors. Thanks to innovative systems such as SmartAging technology, perfect aging results for a wide variety of foods can be achieved at the push of a button. The temperature can be electronically controlled within a range of 0 to +30 °C, and thanks to the standard integrated HumiControl system, humidity can also be regulated within a range of 40 to 90%. The device does not need a water connection or a water tank, which are just two of the many unique selling points. The **DX AirReg®** system also ensures an optimum air flow.

The built-in **activated carbon filter**, the unique **UVC sterilisation box** and **antibacterial inner container** mean that bacteria and germs have no chance. Professional Dry Aging at the highest level, even with large fluctuations in ambient temperatures. The outer housing is black powder-coated or made of stainless steel. The polished inner rear wall made of black coloured stainless steel also underlines the premium character of the device. Contemporary, modern design on the outside – high-precision, sophisticated technology on the inside. The DRY AGER® Dry Aging cabinet can be set up free-standing as a single device or double device (side by side) or integrated in a wall. 10-year compressor warranty included as standard. Quality made in Germany!



Technology & equipment

Aging programme

- SmartAging® technology – smart program control in combination with the Dry Aging Bible. Choose from a wide variety of recipes.
- Optimum parameter settings are carried out automatically by the SmartAging® processor and guarantee ideal results at the push of a button.

Temperature & humidity

- HumiControl® – constant humidity, electronically adjustable from 40 to 90 % (no water connection or tank required).
- Electronically controlled temperature from 0 to +30 °C.
- Professional Dry Aging with minimum weight loss.
- Automatic defrosting and automatic condensate evaporation.

Hygiene

- UVC sterilisation system, DX AirReg® system and activated carbon filter – optimum air flow and air quality without UV exposure of the products.
- Antibacterial inner container – the shape of the side shelf supports and rounded corners make cleaning easier.

Visual design

- Stainless steel housing, powder-coated in black or in a customized color.
- Black steel rear panel, brushed black stainless steel.
- DX-LED side lighting – optimum illumination of the presented products.
- A striking design that boosts sales appeal

Modularity

- Built-in or free-standing – enables the integration of single or multiple units next to each other.
- Door hinge possible on both sides.

Accessories supplied

- 1x slide-in shelf (DX0026) & floor shelf (DX0028), max. load capacity 20 kg.
- Optional: Accessory bundles S, M, and L

Guarantee

- 2 year full guarantee for private and commercial customers.
- NEW: 10-year warranty on the compressor

Technical specifications

Gross net content	155 / 134 l
Maximum load	20 kg
Inner dimensions	71.2 × 49.0 × 43.7 cm (H×W×D)
External dimensions	90.5 × 60.0 × 61.0 cm (H×W×D)
Temperature range	0 °C to +30 °C, electronically adjustable in increments of 0.1 °C
HumiControl®	40 % to 90 %
Mains connection	220–240 V / 2 A / 50 Hz
Power consumption	~1.0 kWh / 24 h
UVC sterilisation and activated carbon filter	Yes

DRY AGER® DX 500® PREMIUM S

SmartAging® control	Yes
Water connection or tank necessary	No
Automatic defrost	Yes
Automatic condensate evaporation	Yes
Inner container	Antibacterial polystyrene
Rear wall inside	brushed black stainless steel
Visual & acoustic alarm	Yes
Installation of one or more devices in the wall or as a free-standing device possible	Yes
Refrigerant	R600a
Unladen weight	50 kg
Shipping weight (on pallet)	62 kg
Shipping dimensions (on pallet)	105 × 80 × 120 cm (H×W×D)

Application: filled with meat



Beef on slide-in shelves



Beef hanging



Half a saddle of pork and beef hanging



Beef on slide-in shelves and pork hanging underneath

DRY AGER® DX 500® PREMIUM S

Further applications: one DRY AGER® Dry Aging cabinet – many possible uses



Dry Aging of meat



Production of sausage and salami



Production of ham



Dry Aging of poultry



Dry Aging of fish and seafood



Production and storage of cheese | Tempering of champagne and wine
NEW: Special wooden slide-in shelves are available for this application.



DRY AGER® DX 500® PREMIUM S

Outer housing: Color Variants



DX 500 Premium S
Stainless steel

Article Number

DX500EPS

Housing

Stainless steel

Door lock

yes, lockable



DX 500 Premium S
Black

DX500BPS

Black, powder-coated

not lockable



DX 500 Premium S
Custom color

DX500CPS

Cabinet in custom color,
 vailable with a silk-matte or
 high-gloss finish

yes, lockable

All RAL
 and Pantone
 colors
 available.



DX 500 Premium S
with Salt Wall System
Stainless steel

Article Number

DX550EPS

Housing

Stainless steel

Door lock

yes, lockable



DX 500 Premium S
with Salt Wall System
Black

DX550BPS

Black, powder-coated

not lockable



DX 500 Premium S
with Salt Wall System
Custom color

DX550CPS

Cabinet in custom color,
 vailable with a silk-matte or
 high-gloss finish

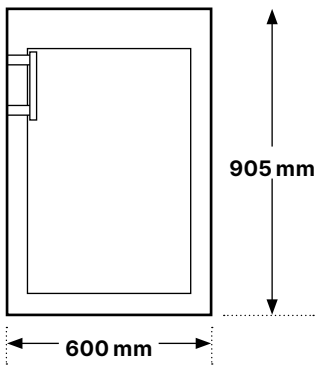
yes, lockable

All RAL
 and Pantone
 colors
 available.

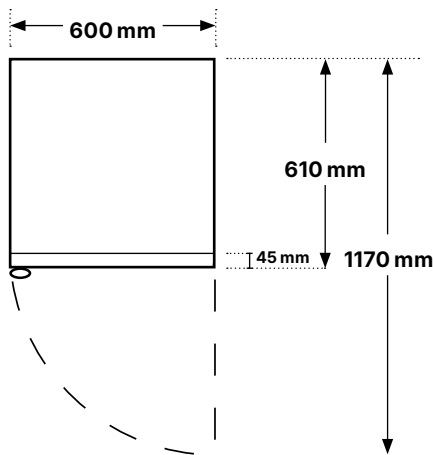
DRY AGER® DX 500® PREMIUM S

Drawings

Front view

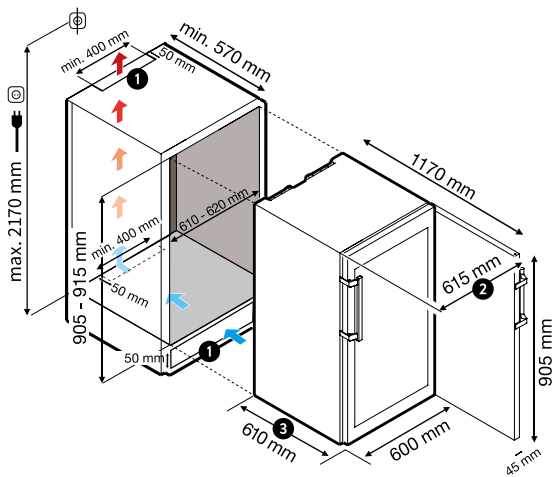


Top view

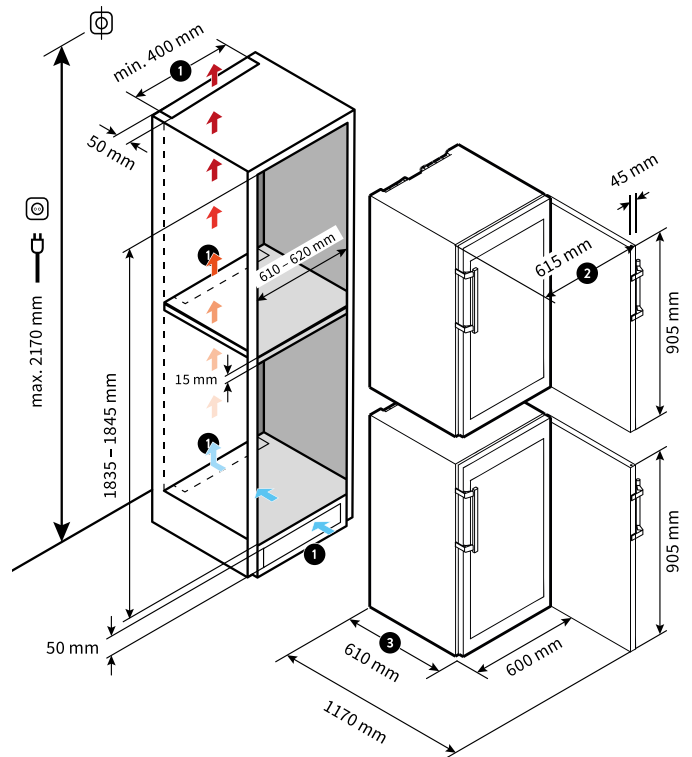


Integration drawings

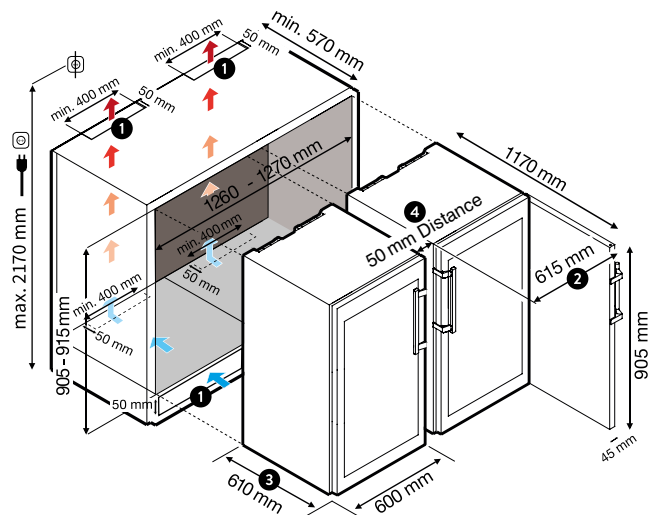
Installation of one device



Installation of several devices (on top)



Installation of several devices (side by side)



- ❶ Ventilation shaft is mandatory. Minimum size: **200 cm²**. Also possible on the side or on the back wall.
- ❷ Overall dimensions (width) with the door open including handle: **615 mm**
- ❸ Overall dimensions (depth) body + closed door (protruding): **610 mm**
- ❹ Panelling of the intermediate gap with DRY AGER® stainless steel cover possible (DX0031).

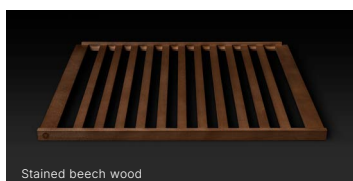
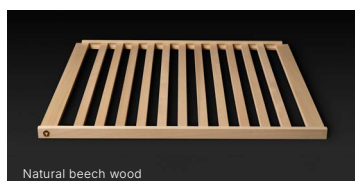
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DX 500® PREMIUM S

Optional accessories

Device-accessories DX 500

- DX0013 Hanger**
allows for hanging larger pieces using stainless steel hooks, load capacity up to 20 kg
- DX0026 Shelf**
horizontal aging / storage of food,
load capacity up to 20 kg
- DX0023 Shelf for sausage and ham**
for aging sausages / ham, load capacity up to 20 kg
- Wooden Shelf Set**
1x Shelf, 1x Floor Shelf, each with a load capacity of up to 20 kg
- DX0029** - Natural beech wood: Ideal for cheese & wine
DX0229 - Stained beech wood: Perfect for wine



- DX0058 Saltair Salt Block Set (2 blocks per set)**
genuine salt for an even more intense aging aroma
- DX0075 Saltair Salt Tray**
made of stainless steel, precisely designed for the Saltair Salt Block Set (DX0058)
- DX0078 Wall Mounting Set**
for easy wall-mounting of the DX 500
on a load-bearing wall
- DX0087 Base Cabinet – Black**
for the placement of the DX 500 at eye level, with a drawer and intermediate shelf.
Delivered as a self-assembly kit
- DX0031 Stainless Steel Cover**
spacer & cover panel for side-by-side installation

Other accessories

- DX4044 S-Hook**
made of stainless steel, size 160 × 8 mm,
load capacity up to 100 kg
- DX4055 Swivel Hook**
made of stainless steel, size 180 × 8 mm,
load capacity up to 100 kg
- DX0040 Tags for meat labeling**
set of 20, incl. stainless steel skewers for attachment,
food-safe and reusable
- The Dry Aging Bible**
multiple award-winning – the standard reference on dry aging, with 336 pages of inspiration and expert knowledge
- DX2040** - German
DX2041 - English
DX2042 - Spanish
- Z33145 DRY AGER Special Cleaner**
cleaning concentrate in a 500 ml spray bottle

Accessory-bundles

- DX0500SE DRY AGER DX 500 – Bundle S**
– English
- Book „The Dry Aging Bible“
- Tags for meat labeling (20 pieces) with Skewers DX0040
- Special Cleaner Z33145
- DX0500ME DRY AGER DX 500 – Bundle M**
– English
- Book „The Dry Aging Bible“
- Tags for meat labeling (20 pieces) with Skewers DX0040
- Special Cleaner Z33145
- Saltair Salt Block Set DX0058
- Saltair Salt Tray DX0075
- DX0500LE DRY AGER DX 500 – Bundle L**
– English
- Book „The Dry Aging Bible“
- Tags for meat labeling (20 pieces) with Skewers DX0040
- Special Cleaner Z33145
- Saltair Salt Block Set DX0058
- Saltair Salt Tray DX0075
- Hanger DX0013
- Shelf for sausage and ham DX0023

For Maintenance

- DX0009S Service Kit S**
consists of Active Carbon Filter (DX0110)
and UVC Replacement Bulb (DX0100)
- DX0009M Service Kit M**
consists of Active Carbon Filter (DX0110),
UVC Replacement Bulb (DX0100)
and Special Cleaner (Z33145)
- DX0009PS Premium Service Kit S**
consists of Active Carbon Filter (DX0110)
and UVC Replacement Bulb (DX0101),
for Premium / Premium S models
- DX0009PM Premium Service Kit M**
consists of Active Carbon Filter (DX0110),
UVC Replacement Bulb (DX0101)
and Special Cleaner (Z33145),
for Premium / Premium S models
- DX0100 UVC Replacement Bulb**
for annual maintenance
- DX0101 UVC Replacement Bulb, compatible with Premium / Premium S models**
for annual maintenance
- DX0110 Active Carbon Filter, compatible with Premium / Premium models**
for annual maintenance

Art.-No.: WD0074



Landig + Lava GmbH & Co. KG – Further information available upon request.
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