

DRY AGER® – THE NO. 1 FOR PROFESSIONAL DRY AGING



DRY AGER

THE ORIGINAL

Proven worldwide in professional use.
Trusted by retailers and professionals in
over 60 countries.



MORE EXPERIENCE. MORE MARGIN.

The DRY AGER® aging cabinet as an eye-catcher,
sales driver, and premium statement in-store.

www.dry-ager.com

© 02 / 2026





© Torch Pictures | The Cut Butchery

WHEN PREMIUM SELLS

How Dry Aging drives purchasing decisions in retail

Dry Aging creates true differentiation exactly where it matters most: at the point of sale. When customers can see the aging process, quality becomes tangible. It builds trust, sparks conversation, and elevates the entire shopping experience. The result? Longer dwell time, higher willingness to buy, and a clear distinction between premium cuts and standard meat products.

With flexible integration options – no water connection and no water tank required – plus adaptable design and lighting concepts, the DRY AGER aging cabinet fits seamlessly into any retail environment. This means added value through experience – instead of competing on price alone.



ONLY 7-8 % WEIGHT LOSS
after 4 weeks of controlled aging



PREMIUM PRODUCTS = HIGHER MARGINS
through elevated price positioning



SMARTAGING®
automated aging
without expert knowledge



ONE SYSTEM, ENDLESS POSSIBILITIES
Meat – Fish – Ham – Sausage –
Cheese – Wine



FAST RETURN ON INVESTMENT
DX 1000 Premium S
after just 3 loading cycles

