

EST.  2014

DRY AGER

THE ORIGINAL



**MORE EXPERIENCE.
MORE MARGIN.**

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



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

after 4 weeks of controlled aging



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



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

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



www.dry-ager.com

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