

DRY AGER® – The leading brand for professional, plug-in Dry Aging cabinets for the production and storage of **Dry Aged Beef, Dry Aged Pork, ham, salami, fish, cheese and much more.** The DX500 Premium S (220–240V, 2A) is suitable for use in both the commercial and private sectors. Thanks to innovative systems like 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 regulated in the range from 0 to +30 °C, as can the humidity, in the range from 40 to 90 %, thanks to the built-in standard HumiControl® system. 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 powder-coated in black and the door is made of rust-free 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. Commercial and private customers receive a 2-year full guarantee from the date of purchase. Quality made in Germany!



Nº1 | WORLDWIDE



Technology & equipment

Aging programme

- SmartAging® technology – smart programme control enables Dry Aging with the help of product-specific aging programmes.
- 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

- Powder-coated black housing & door frame made of stainless steel.
- Black steel rear panel, brushed black stainless steel.
- DX-LED side lighting – optimum illumination of the presented products.
- Attractive aesthetics with sales promotion potential.

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

- 1 x slide-in shelf (DX0026) & floor shelf (DX0028), max. load capacity 20 kg.

Guarantee

- 2 year full guarantee for private and commercial customers.
- 3 year full guarantee available on request.



DRY AGER® DX500® PREMIUM S

for up to 20 kg load

Technical specifications

Gross net content	155 / 134 l	Housing	black, powder-coated
Maximum load	20 kg	Insulating glass door	Stainless steel, metallised glass (UV protection), robust door handle
Inner dimensions	71.2 x 49.0 x 43.7 cm (HxWxD)	Inner container	Antibacterial polystyrene
External dimensions	90.5 x 60.0 x 61.0 cm (HxWxD)	Rear wall inside	brushed black stainless steel
Temperature range	0 °C to +30 °C, electronically adjustable in increments of 0.1 °C	Visual & acoustic alarm	Yes
HumiControl®	40 % to 90 %	Installation of one or more devices in the wall or as a free-standing device possible	Yes
Mains connection	220–240V / 2 A / 50Hz	Refrigerant	R600a
Power consumption	~1.0kWh / 24h	Unladen weight	50 kg
UVC sterilisation and activated carbon filter	Yes	Shipping weight (on pallet)	62 kg
SmartAging® control	Yes	Shipping dimensions (on pallet)	105.0 x 80.0 x 120.0 cm (HxWxD)
Water connection or tank necessary	No	Device article number	DX0500PS
Automatic defrost	Yes		
Automatic condensate evaporation	Yes		

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

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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.

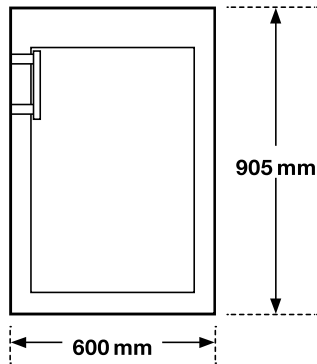


DRY AGER® DX500® PREMIUM S

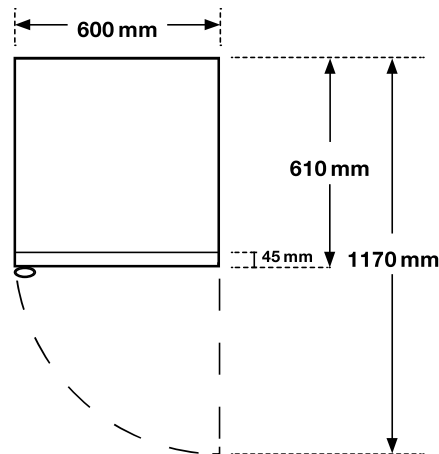
for up to 20 kg load

Drawings

Front view

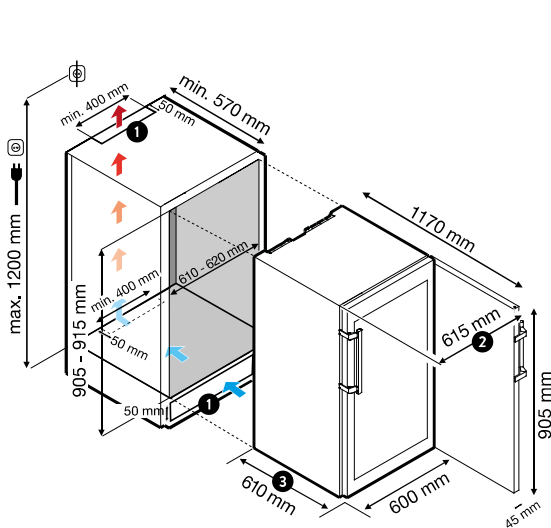


Top view

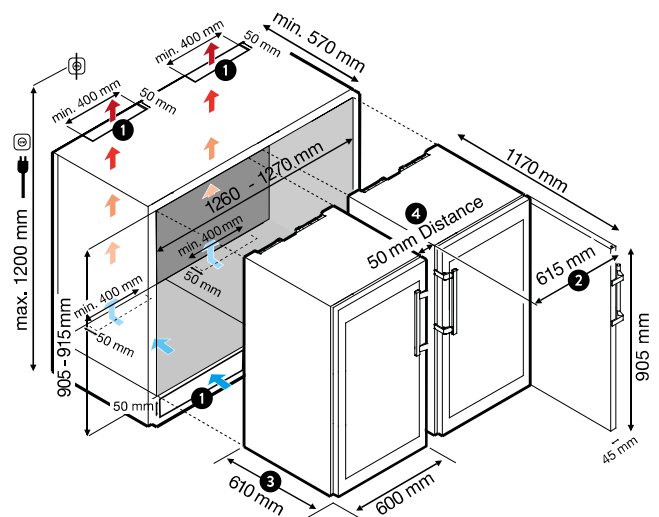


Integration drawings

Installation of one device



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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Optional accessories for DX 500 Premium S

Device accessories

- DX0013 Hangers**
made of stainless steel, enables larger parts to be hung up using S-hooks, with a load capacity of up to 20 kg.
- DX0026 Slide-in shelf**
allows food to be aged and stored horizontally, with a load capacity of up to 20 kg.
- DX0023 Slide-in shelf for sausages and ham**
for hanging and aging sausages and ham, with a load capacity of up to 20 kg. 
- DX0029 Slide-in shelf for cheese & wine set**
made of wood, 2 pieces in a set, perfect for cheese and wine.
- DX0058 Saltair salt block set**
real salt, supports the process in the device and ensures an appealing look, 2 blocks in the set.
- DX0075 Saltair salt tray**
made of stainless steel, perfect fit for Saltair salt block set (DX0058).
- DX0078 Wall bracket set**
for easy hanging of the device on a load-bearing wall.
- DX0031 Stainless steel panel**
for covering the gap between two DX500 Premium S units arranged next to each other.
- DX0087 Base cabinet**
for ideal placement of the DX500 Premium S at eye level. With drawer and shelf. 
Compatible with all DX500 model variants.



Further accessories, knives, saws, machines for meat processing and much more can be found online: www.dry-ager.com

Accessories

- Z44044 S-hook**
made of stainless steel, size 160 x 8mm, loadable up to 100 kg.
- Z44055 Swivel hook**
made of stainless steel, size 180 x mm, loadable up to 100 kg.
- DX0040 Labels for writing on meat**
20 pieces, including skewers for attachment, food-safe & reusable.
- Z33145 DRY AGER® Special cleaner**
Cleaning solution in 500ml spray bottle.

Servicing and maintenance

- DX0101 UVC replacement bulb (UVC2)**
for the annual maintenance of the UVC sterilisation box.
- DX0110 Activated carbon filter**
for the annual replacement.

Awards



Information Print Product:
Item no.: WD0074



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