

DRY AGER® DX 500® PREMIUM S FOR UP TO 20 KG LOAD

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 DX 500 Premium S (220 – 240 V, 2 A) 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 sterilization 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!



Nº 1 | WORLDWIDE



Technology & equipment

Aging program

- SmartAging® technology – smart program control enables Dry Aging with the help of product-specific aging programs.
- 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 sterilization 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 included

- 1x Hanger (DX0026) & Floor Shelf (DX0028), max. load capacity 20 kg.

Warranty

- 1 year warranty against delivery date.

DRY AGER® DX 500® PREMIUM S

for up to 20 kg load

Technical specifications

Total gross / net capacity	155 / 134 l	External cabinet finish	black, powder-coated
Maximum load	20 kg of meat	Door material	Stainless steel, metallized glass (UV protection), robust door handle
Interior dimensions	71.2 x 49.0 x 43.7 cm (H x W x D)	Inner liner material	Antibacterial polystyrene, brushed black stainless steel
Exterior dimensions	90.5 x 60.0 x 61.0 cm (H x W x D)	Visual and audible alarm	Yes
Temperature range	0 °C to +30 °C, electronically adjustable in increments of 0.1 °C	Installation of one or more devices in the wall or as a free-standing device possible	Yes
HumiControl®	40 % to 90 %	Refrigerant	R600a
Connection rating	220–240V / 2 A / 50Hz	Net weight	50 kg
Energy consumption	~1.0 kWh / 24 h	Shipping weight (on pallet)	62 kg
UVC sterilization and activated carbon filter	Yes	Shipping dimensions (on pallet)	105.0 x 80.0 x 120.0 cm (H x W x D)
SmartAging® control	Yes	Device item number	DX0500PS
Water connection or tank necessary	No		
Automatic defrost	Yes		
Automatic evaporation of condensation water	Yes		

Application: filled with meat



Beef on Shelves



Beef hanging



Half a saddle of pork and beef hanging



Beef on Shelves and pork hanging underneath



DRY AGER® DX 500® PREMIUM S

for up to 20 kg load

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



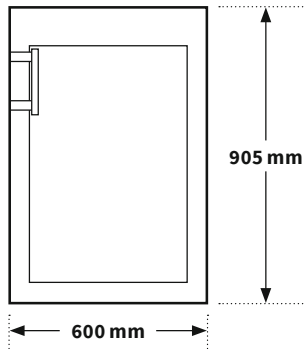
Production and storage of cheese | Tempering of champagne and wine
NEW: Special Wooden Shelf Set is available
for this application.



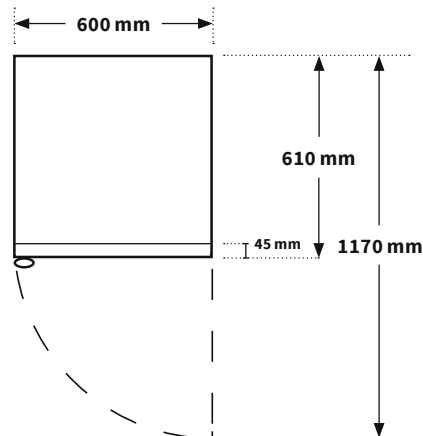
DRY AGER® DX 500® PREMIUM S
for up to 20 kg load

Drawings

Front view

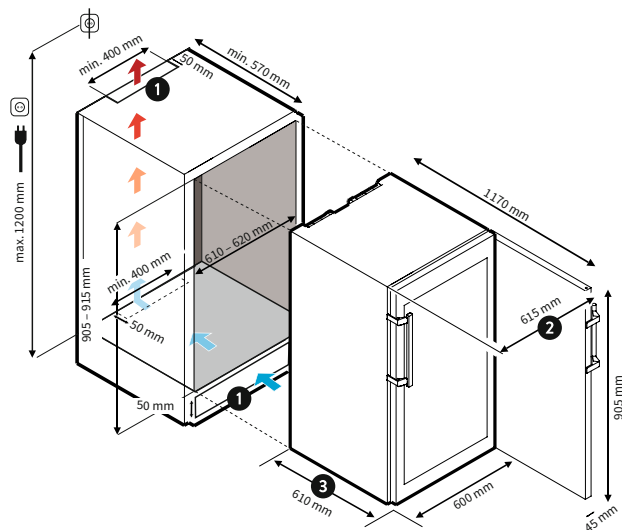


Top view

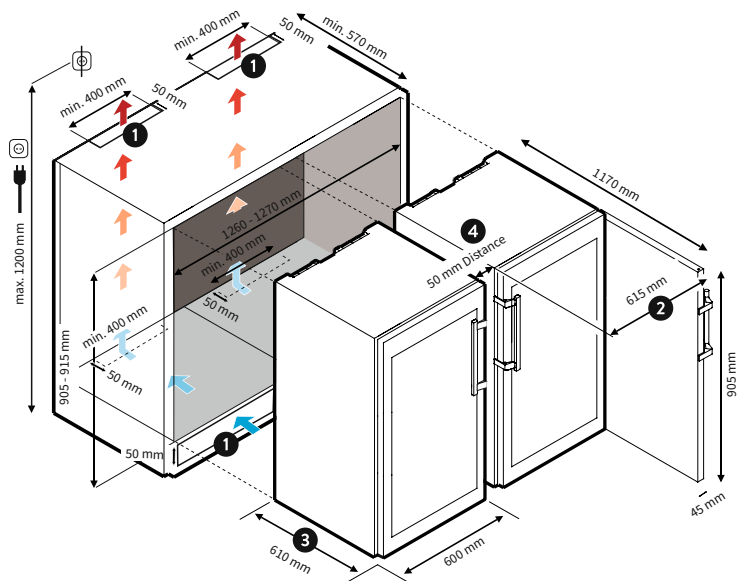


Integration drawings

Installation of one device



Installation of several devices (side by side)



- ➊ Ventilation shaft is mandatory. Minimum size: **200 cm²**. Also possible on the side or on the back wall.
- ➋ Overall dimensions (width) with the door open including handle: **615 mm**
- ➌ Overall dimensions (depth) body + closed door (protruding): **610 mm**
- ➍ Panelling of the intermediate gap with DRY AGER® Stainless Steel Cover possible (DX0031).

DRY AGER® DX 500® PREMIUM S

for up to 20 kg load

Optional accessories for DX 500 Premium S

Device accessories

- DX0013 Hanger**
enables the hanging of larger parts by using S-hooks,
made of stainless steel, can be loaded up to 20 kg
- DX0026 Shelf**
allows food to be aged and stored horizontally,
with a load capacity of up to 20 kg
- DX0023 Shelf for sausages and ham**
for hanging and aging sausages and ham,
can be loaded up to 20 kg
- DX0029 Wooden Shelf Set for cheese and wine** **NEW**
ideal for aging and storing cheese and wine,
made of wood, 2 pieces, each can be loaded up to 20 kg
- DX0058 Saltair Salt Block Set**
real salt for an even more intense aging aroma,
2 blocks in a set
- DX0075 Saltair Salt Tray**
made of stainless steel, perfect fit for Saltair
Salt Block Set (DX0058)
- DX0078 Wall Mounting Set**
for easy hanging of the device on a load-bearing wall
- DX0031 Stainless Steel Cover**
as spacer and facing for installation
of a Side-by-Side Version
- DX0087 Base Cabinet – black** *(available from May 2022)* **NEW**
for ideal positioning of the DRY AGER DX 500
at eye level, with drawer and intermediate shelf

Accessories

- Z44044 S-Hook**
made of stainless steel, size 160 x 8 mm,
loadable up to 100 kg
- Z44055 Swivel Hook**
made of stainless steel, size 180 x 8 mm,
loadable up to 100 kg
- DX0040 Tags for meat labeling**
20 pieces, including stainless steel skewers for fastening,
food-safe and reusable
- Z33145 DRY AGER Special Cleaner**
Cleaning concentrate in 500 ml spray bottle

Maintenance

- DX0101 UVC Replacement Bulb (UVC2)**
for the annual maintenance of the unit
- DX0110 Active Carbon Filter**
for annual change



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

Awards



Information Print Product:
Item no.: WD0083



4 251309 913836

Landig + Lava GmbH & Co. KG – We will be happy to provide you with further information on request.
Subject to technical modifications and printing errors. Last updated: 02/2022



DRY AGER MANUFACTORY – LANDIG + LAVA GMBH & CO. KG – Mackstrasse 90 – 88348 Bad Saulgau
Phone: +49 7581 90 43 0 – Email: info@dry-ager.com – Website: www.dry-ager.com

DS_DX0500PS_263174_22_2112_1 5/5
© 2022 DRY AGER all rights reserved.