

Savor the Delight of Cheese: Optimal Maturation in the DRY AGER Maturing Cabinet

Exceptional cheese is akin to a masterpiece, and the true enchantment unfolds during the maturation process. Drawing inspiration from the French tradition of affinage, the DRY AGER maturing cabinet offers ideal conditions to elevate ordinary raw loaves into exquisite delicacies. A perfect addition for farm shops and self-marketers, it transforms cheese into its noblest form, boasting unmistakable flavors—making the refinement of regional foods easier than ever!

The DRY AGER maturing cabinet introduces a new dimension for those seeking to elevate their cheese selection. The art of cheese affinage becomes an unparalleled sensory experience with this innovative device. For those aiming to provide customers with the genuine pleasure of cheese, along with high-quality raw loaves, patience and the right climatic conditions are essential. Historically confined to special cellars or elaborate aging rooms, these conditions are now effortlessly achieved with the ultimate solution from DRY AGER®, the world's leading brand for professional maturing cabinets in the food sector. Thanks to SmartAging technology, the DRY AGER maturing cabinet simplifies cheese maturation, even for beginners.

Become an affineur yourself—with the press of a button, using SmartAging® technology

While moist affinage with liquids like wine or calvados demands expertise, dry affinage is effortlessly achieved through the innovative SmartAging® technology of the DRY AGER maturing cabinet. With the press of a button, any cheese enthusiast can become an affineur. Additionally, the book "The Dry Aging Bible" provides valuable tips not only for cheese maturation but also for the dry aging of meat, fish, sausages, ham, and much more.

SmartAging® technology simulates complex climatic conditions not only for meat maturation but also for the optimal refinement of cheese. The DRY AGER maturing climate cabinet, at the press of a button, replicates the temperature, humidity, and air circulation of a professional cheese aging cellar. Whether it's cheese like Parmesan or Gouda or Pecorino and Cheddar —the DRY AGER maturing cabinet imparts the desired flavor intensity to every cheese in just a few weeks. The possibilities are endless. It should be noted, however, that the required humidity in the device should not exceed 90%.

Relax and Indulge in an Unmatched Taste Experience

During the maturation period, simply turn the cheese occasionally and remove benign mold with a brush. Hard cheeses like Gouda or Parmesan can be treated with saltwater or olive oil for enhanced preservation. Within a few weeks, the cheese loaves will reach their peak flavor.

For extended storage, the DRY AGER maturing cabinet offers a special program for the climatically perfect storage of ready-to-eat sliced and soft cheeses. It is, therefore, the ideal place to store and present perfectly matured cheese.

In addition to its innovative technology, the DRY AGER maturing cabinet impresses with its modern design. The high-quality craftsmanship and noble materials make it a standout in any sales space. The elegant exterior of the maturing cabinet mirrors the exclusivity of the cheese creations emerging within.

With the DRY AGER maturing cabinet, every cheese platter becomes a highlight—a taste experience of the highest class.