

Dry Aging at Home: Is It Really That Easy?

The art of dry aging has never been more accessible. Thanks to the DRY AGER Aging Cabinet and its integrated SmartAging® technology, perfect results are now just a touch away – right in your own home. The reward? Tender, aromatic meat that melts in your mouth. With just a little patience, you'll enjoy a piece of premium-quality meat that excites the senses – offering the unmistakable flavor of perfectly aged steak.

For enthusiasts of rich, dry-aged flavor, DRY AGER® has perfected this refinement method for private use. The innovative SmartAging® technology makes it possible to refine a wide variety of foods with precision. Dry aging at the touch of a button: the elegant [DRY AGER DX 1000 Premium S](#) and [DRY AGER DX 500 Premium S](#) are more than just showpieces for the kitchen or living space – they make dry aging at home effortless.

Simply consult the user manual or the luxurious *DRY AGING BIBLE* to find your desired cut and intensity level, select the corresponding SmartAging® program, place or hang your meat inside – and let the automatic aging process begin.

Home dry aging also contributes to more sustainable meat consumption and helps reduce reliance on industrial meat production. The cuts chosen for aging in the DRY AGER Aging Cabinet are typically of higher quality than standard offerings – and often sourced from regional producers. This creates a more personal connection to the meat and supports local agriculture.

A particularly good choice for home use is the compact DRY AGER DX 500 Premium S. With a standard width of 60 cm, it fits into any built-in kitchen while offering impressive capacity. And of course, experienced users can still manually adjust all key parameters of the DRY AGER Aging Cabinet as needed.

Is a DRY AGER Aging Cabinet Worth It for Home Use?

Whether investing in a DRY AGER DX 500 Premium S for home use is worthwhile really comes down to one thing: Anyone who has tasted a tender, flavor-rich dry-aged steak is already hooked on the experience. Not only is aging meat at home highly rewarding – in the long run, it can save you a significant amount of money. Dry-aged steaks often cost up to three times as much as standard cuts.

For those who enjoy dry-aged meat once or twice a week, owning our “small” DRY AGER Aging Cabinet absolutely pays off. Finished in stylish matte black and offered at an attractive entry price, it's a smart investment. And come summer, when you serve your own perfectly aged steaks – instead of expensive butcher cuts – at your next BBQ, you'll not only impress your guests, but also recoup your investment in no time.

How Complicated Is Setup and Maintenance?

If you've ever installed a standard refrigerator, you can set up a DRY AGER Aging Cabinet. Unbox it, remove the protective film and packaging, plug it in – and that's it. The device is plug-and-play and requires no water connection – no tanks to fill, no hassle. With its integrated UVC sterilization unit, dry aging at home is also hygienically safe. Otherwise, the DRY AGER Aging Cabinet is virtually maintenance-free. The only service required is an annual replacement of the UVC bulb and the activated carbon filter – and the unit conveniently reminds you via a service notification on the display.

That's How Easy Dry Aging @Home Can Be!

Further Information

<https://www.dry-ager.com/en/>

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