

Why Is SmartAging® the Superior Way to Dry Age?

Craftsmanship meets high-tech – thanks to the innovative SmartAging® technology, dry aging has never been easier. The new generation of DRY AGER Aging Cabinets is equipped with SmartAging®, offering perfectly calibrated aging programs for a wide variety of foods. At the push of a button, items mature under ideal conditions. Not only meat can be refined – SmartAging® is also ideal for aging sausage, ham, fish, and cheese.

The newly released *DRY AGING BIBLE* is the definitive reference on the subject and contains everything professionals and enthusiasts need to know. In addition to product knowledge, aging recipes, and step-by-step instructions, this 336-page book covers every aspect of dry aging.

What Is Dry Aging?

While the term may sound modern, the process of dry aging is far from new. In fact, aging meat in open air is the oldest method of meat maturation. [Dry aging](#) is particularly known for beef, which has the longest aging period of any meat and is more resistant to bacteria. During dry aging, meat is hung on the bone in a cool climate, allowing it to mature. As the meat is exposed to air, moisture evaporates naturally – hence the name “dry aging.” In contrast, wet aging involves vacuum-sealing the meat, which then matures in its own juices. These retained juices, along with the breakdown of proteins, significantly influence the flavor. One of the key reasons for the rich, concentrated flavor of dry-aged beef is the reduction in moisture content. The process not only intensifies the flavor but also improves texture – dry aging is without question the finest way to enhance and perfect premium meat.

Clever & Smart – Modern Aging Beyond Meat!

Meat refinement has always been the core strength of DRY AGER Aging Cabinets. With this technology, cuts of beef, pork, game, and poultry are transformed into world-class delicacies. Now, with the addition of SmartAging®, the DRY AGER Aging Cabinet becomes a true all-rounder – offering success at the push of a button. In addition to manually adjustable parameters like temperature, humidity, and airflow, even complex aging projects can now be managed effortlessly. [SmartAging®](#) enables the production of countless international specialties, including Black Forest ham, Hungarian salami, pastrami, or South Tyrolean speck. Even aging fish, fish fillets, and stockfish is now simple and reliable. Whole fish can also be preserved for up to 10 days. Cheese of all types can be matured better than in any traditional cheese aging cabinet. And with specialized programs such as post-aging for vacuum-sealed meat, a presentation mode, or even a cleaning cycle – everything is just one touch away.

What Sets SmartAging® Apart from Traditional Dry Aging?

Until now, dry aging required manually adjusting airflow, temperature, and humidity – a time-consuming process prone to error. SmartAging® puts an end to that. It delivers dry aging with guaranteed results.

The latest generation of DRY AGER Aging Cabinets, such as the best-selling **DX 1000 Premium S**, can achieve extraordinary ranges: 40% to 90% humidity and temperatures between 0°C and 30°C (32°F to 86°F). The intelligent, fully automated SmartAging® programs have been precisely tailored to each food type and aging scenario. After years of intensive development, the result is impressive: even less moisture loss than before, plus a first-ever selection of three flavor profiles – Basic, Intensive, and Intensive+.

The result? A unique dry aging aroma and a texture that even the most refined palates will appreciate. Aging food has never been this simple – just one touch to achieve the best possible results.

Is an Aging Cabinet Worth It?

With a return on investment in as little as two months, the answer is a resounding **yes**. The DRY AGER® DX 1000 Premium S can pay for itself in just two months with full capacity and a four-week aging cycle. Why? Because dry-aged beef refined in a DRY AGER Aging Cabinet can command up to **three times** the price of conventionally aged meat.

Beyond the economic benefits, the DRY AGER Aging Cabinet elevates the culinary profile and quality of any restaurant. Its flexibility in aging different foods and creating a variety of flavor profiles expands menu potential and creativity. But it's not just about economics – it's also a powerful image booster. Visibly placed in the dining area, the DRY AGER Aging Cabinet shows guests how premium foods are refined. It builds trust and adds an interactive element, allowing guests to select their own steak – transforming a meal into an experience.

No Compromises – In Technology or Design

Winner of numerous prestigious design awards, the [DRY AGER Aging Cabinet](#) is the best choice – guaranteed. It's not just the cutting-edge interior technology that impresses; visually, it's a true statement piece. Premium DX LED lighting, seamlessly integrated on both sides of the door, illuminates contents perfectly and adds a touch of ambience. Whether it's dry-aged beef, fish, or cheese – everything becomes a visual highlight in any restaurant setting, from a casual steakhouse to a fine-dining establishment. One thing is certain: the DRY AGER Aging Cabinet attracts attention. It's the perfect blend of high-tech innovation and sophisticated design, creating a truly unique atmosphere.

Further Information

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

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