



DRY AGER

THE ORIGINAL



TRANSPARENCY THAT SELLS

The new DRY AGER® Vision 360°





YOUR FINEST CUTS DESERVE A STAGE

The glass maturation cabinet – for maximum visibility and style

The DRY AGER Vision 360° is far more than just a maturation cabinet – it's a statement of craftsmanship and class. Built entirely from glass and fitted with two lockable doors, it turns every piece inside into a star on display. Thanks to its 360° visibility, the aging process becomes an experience – transparent, fascinating and made to impress. Whether you're refining meat, fish, ham, sausages, or even cheese – the Vision 360° enhances the value, quality, and visual appeal of your products.

It's where sophisticated design meets advanced technology. Where performance becomes presentation. A true eye-catcher that elevates any room – from high-end butcher shops and gourmet stores to supermarkets and fine dining restaurants. Seamlessly blending into any environment, the DRY AGER Vision 360° adds an exclusive edge and sets a new benchmark in food refinement. This is dry aging on a whole new level.



140 kg 30 kg 50 kg 60 kg 50 kg 60 kg



PURE ELEGANCE

Clean design, cutting-edge tech – made to impress and built to shine. The Vision 360° showcases your craft in perfect form.



360° PRESENTATION

Vision 360° – made to steal the show. Full-glass design. Maximum visibility. Pure product impact.



ABSOLUTE HYGIENE

Dangerous germs? No chance. The UVC sterilization box purifies all the air inside the cabinet – at least once every minute.



PRECISE PARAMETER

Intelligent control: Temperatures from 0 to 25 °C and humidity from 60 to 90 %, electronically adjustable.



MASSIVE CAPACITY

Mature up to 140 kg of meat – pays off in the professional kitchen within just a few months.



PLUG & PLAY

Plug-and-play maturity. A sleek design, no water connection, no water tank – just pure performance.



MINIMAL WEIGHT LOSS

Minimal weight loss of 7 – 8 % after 4 weeks of Dry Aging due to a perfect microclimate, ensuring exceptional flavor.



ALL-ROUNDER

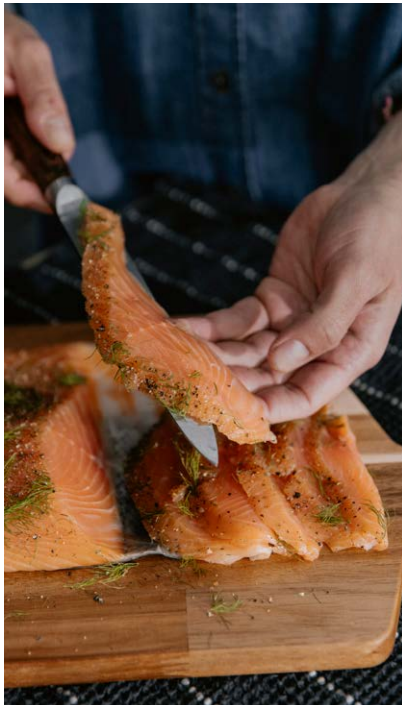
Dry Aged meat, ham, salami, sausages, fish or cheese – perfectly matured for outstanding taste and quality.



Turn your display into an experience

Let your guests witness the art of dry aging in real time. With the DRY AGER Vision 360°, they don't just see what's inside – they connect with it. They admire the products, follow the transformation, and pick their personal favorite. It's not just about taste anymore – it's about trust, anticipation and storytelling.

The Vision 360° turns your food into a talking point. It makes the aging process part of the dining journey – interactive, transparent and unforgettable.



EMPOWER YOUR GUESTS





TECHNICAL DATA

Nº 1 | **BRAND
WORLDWIDE** | Quality from
Germany

DESCRIPTION	VISION 360°
Article number	DX2500
Housing	Thermal glass, black coated
Number of doors	2 doors - lockable
Internal Dimension (H x W x D)	62 × 62,5 × 133 cm
External Dimension (H x W x D)	70 × 81,1 × 202,5 cm
Net capacity	515 l
Empty weight	254 kg
Temperature range electronic	from 0 °C to +25 °C
HumiControl®	from 60 % to 90 %
DX Airreg®	Yes – Activated Carbon Filter + UVC sterilization
Interior lighting	DX LED light strips 4 - fold – Dimmable light intensity from 0 to 100% – Continuously adjustable color temperature from cool white to warm white (2200K – 5300K)
Power consumption	~2,5 kWh / 24 h
Mains connection	220–240 V / 2 A / 50 Hz

* For professional dry aging solutions



**SCAN AND DIVE INTO THE
WORLD OF VISION 360°!**



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