DRY AGER

DRY AGER® VISION 360°

for up to 140 kg of loading capacity

DRY AGER® – The leading brand for professional, plug-and-play aging cabinets for the production and storage of Dry Aged Beef, Dry Aged Pork, ham, salami, fish, cheese, and much more. The new DRY AGER® Vision 360° is another masterpiece of engineering. The perfect interplay of technology and aesthetics. Almost all types of food can be refined and become a visual highlight in any location.

Thanks to the **HumiControl® system** integrated as standard, both the temperature in the range of 0 to +25 °C and the humidity between 60 and 90% can be precisely controlled electronically.

The unit does not require a water connection or water tank, which are just two of its many unique features. The **DX AirReg® system** also ensures optimal airflow. The UVC sterilization box gives bacteria and germs no chance. The cabinet is equipped with two doors as standard, allowing it to be loaded from two opposite sides. Professional dry aging at the highest level, even with large fluctuations in ambient temperature. The unit is made entirely of high-quality thermal glass.

Can be used flexibly as a pure display unit for product presentation or as a fully equipped aging cabinet for production at the point of sale.

№1 BRAND WORLDWIDE** Quality from Germany



Technology & Features

Temperature & Humidity
- HumiControl® – constant humidity, electronically adjustable from 60 to 90% (no water connection or tank required)
- Electronically controlled temperature from 0 °C to +25 °C
- Professional dry aging with minimal weight loss
- Automatic hot gas defrosting and condensate evaporation
- Visual and acoustic alarm notifications

Hygiene
- Shielded UVC sterilization system without UV exposure to products
- DX AirReg® system and activated carbon filter for optimal airflow and air quality

Visual Design
- Exterior: Full-surface premium thermal glass with black coating
- Interior: Stainless steel with black powder coating and thermal glass
- 4 DX-LED premium light strips on all sides for optimal illumination
- Dimmable (0 – 100%) with continuously adjustable color temperature from cool white to warm white (2200 K – 5300 K)
- Light spectrum contains no ultraviolet radiation and emits only minimal heat, preventing localized warming of contents
- Striking aesthetics with strong sales promotion potential
- Equipped as standard with two lockable doors, door hinges reversible

Included Accessories
- Branded Hanging Chain (2 pieces included) Art. No. DX2570
- Stainless steel shelf racks (3 pieces included) Art. No. DX2560

Warranty
- 2-year full warranty for both private and commercial customers
- 3-year full warranty available upon request
- 10-year warranty on the compressor

Technical Specifications

Gross / Net Capacity	541 / 515 l
Maximum Loading Capacity	140 kg of meat
Internal Dimensions	62,0 × 62,5 × 133 cm (BxTxH)
External Dimensions	70 × 81,1 × 202,5 cm (BxTxH)
Temperature Range	0 °C to +25 °C
HumiControl®	60 % to 90 %
Power Supply	1 ~ 220-240 V / 50 Hz
Power Consumption	~2,5 kWh / 24 h
UVC Sterilization and Activated Carbon Filter	Yes
Water Connection or Tank Required	No
Automatic Condensate Evaporation via Hot Gas Defrosting	Yes
Installation Options: Built-In, Freestanding, or Side-by-Side	Yes
Refrigerant	R 290
Empty Weight	254 kg
Shipping Weight and Dimensions (in Transport Packaging)	345 kg / 78 × 90 × 219 cm (BxTxH)

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Technology & Features



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.

PLUG & PLAY

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

MASSIVE CAPACITY

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

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Impressions



Your finest cuts deserve a stage



Food refinement – more elegant than ever before

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Impressions



Pork or beef loins on Branded Hanging Chain



Pork or beef on stainless steel shelf racks



Design down to the last detail

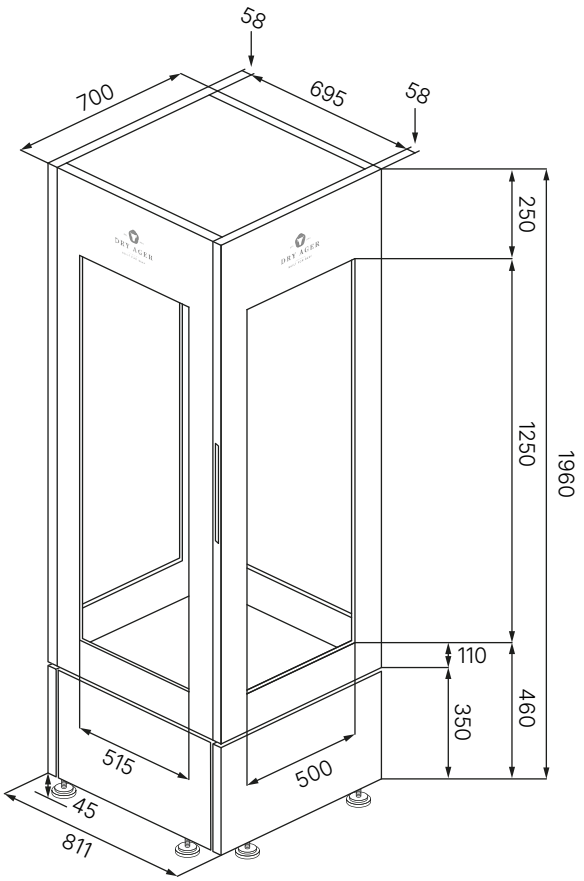


Finest quality materials

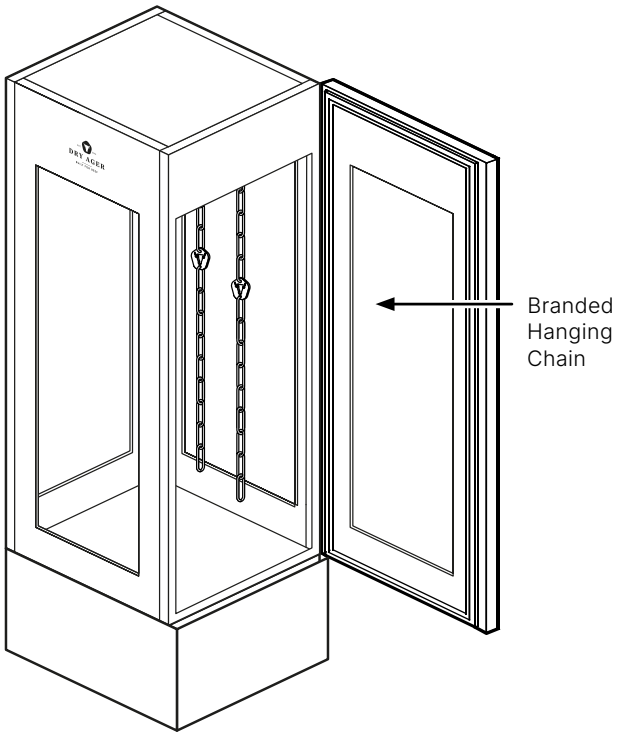
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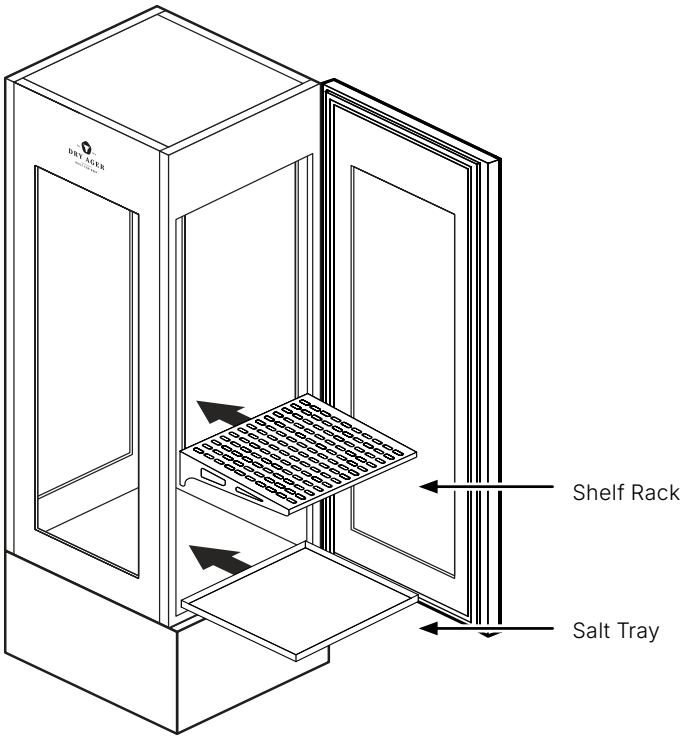
Technical Drawing (mm)



Accessories



Branded Hanging Chain (2 pieces included)
Art. No. DX2570



Stainless Steel Shelf Racks (3 pieces included)
Art. No. DX2560
Saltair Salt Tray made of stainless steel (for use with Saltair Salt Block Set DX0055) Art. No. DX0070

Optional Accessories for Vision 360°

Device Accessories

DX2570 Branded Hanging Chain
Made of stainless steel, allows for hanging larger cuts using S-hooks, load capacity up to 80 kg

DX2560 Shelf Racks
Enables horizontal aging and storage of food products, load capacity up to 40 kg

DX0055 Saltair Salt Block Set
Made of natural salt, supports the aging process and enhances visual appeal, includes 4 blocks

DX0070 Saltair Salt Tray
Made of stainless steel, precisely fitted for the Saltair Salt Block Set (DX0055)

Maintenance and Servicing

DX0101 UVC Replacement Bulb (UVC2)
For annual maintenance

DX0115 Active Carbon Filter Cartridge (Gen. 2)
For annual maintenance

Accessories

Z44044 S-Hooks
Made of stainless steel, size 160 × 8 mm, load capacity up to 100 kg

Z44055 Swivel Hooks
Made of stainless steel, size 180 × 8 mm, load capacity up to 100 kg

DX0040 Tags for meat labeling
Set of 20 tags including fastening skewers, food-safe and reusable

Z33145 Dry Ager® Special Cleaner
Ecological cleaning concentrate in a 500ml spray bottle



Additional accessories, knives, saws, meat processing equipment, and much more can be found online at:
www.dry-ager.com

** For professional Dry Aging Solutions

Complies with the requirements for dry aging of meat in accordance with the Amending Regulation (EU) 2024/1141 to Regulation (EC) 853/2004.

Landig + Lava GmbH & Co. KG – Further information available upon request.
Technical specifications subject to change and errors excepted.
As of: 07/2025