



Introducing the new
DRY AGER[®] VITRINA

Elevate Your Product Presentation to a Class of Its Own



The maturation cabinet *made* of glass (two-door)

Discover the perfect fusion of cutting-edge technology and exquisite aesthetics with the all-new DX 2500® VITRINA by DRY AGER®. This cabinet has redefined the art of food preservation, offering a mesmerizing window into the world of culinary craftsmanship. Thanks to its panoramic glass design, you can now indulge in the captivating beauty of your culinary creations as they undergo the maturation process. Whether you're working with premium cuts of meat, delectable sausages, flavorful

ham, or artisanal cheese, this unit elevates your culinary endeavors to a whole new level. Your culinary creations become the center of attention, wherever it's placed.

Immerse yourself in the captivating world of dry aging with the DX 2500® VITRINA. It's not just a kitchen appliance; it's a culinary experience that adds a touch of elegance and sophistication to any space. Elevate your culinary artistry with this remarkable innovation from DRY AGER®.



Elegant design

Discover the essence of simplicity in design that highlights your culinary treasures. The DRY AGER® VITRINA not only adds an element of elegance to your surroundings but also redefines food maturation with its state-of-the-art technology. Prepare to captivate your customers with this remarkable masterpiece!



Easy handling

The DRY AGER® VITRINA is a plug-and-play full ripening cabinet, exquisitely designed for simplicity. It operates without the need for a water connection or tank, making it an ideal choice for showcasing the art of dry aging right where your customers can witness it firsthand.



360 ° goods presentation

DRY AGER® VITRINA – A Standout in Any Setting!
Its generous all-around glass features offer the finest view of your cuisine, ensuring flawless and captivating presentation.



Load up to 140 kg

Experience unparalleled flexibility with the VITRINA DX 2500®. It can accommodate up to 140 kg of meat at once. This means that the investment in a ripening cycle pays off handsomely, with a remarkably short payback period, in a matter of months.

Empower your Guests

Let your guests take the reins of their own dining experience. With the DRY AGER® VITRINA, let them appreciate the transformation of the prime cuts showcased and pick their personal favorite. This will instill confidence in them and eagerness to share with the world an exceptional dining experience.



Elegance in Food Refinement

Elevate your meat aging program with the DRY AGER® VITRINA. Its sleek design seamlessly integrates with any interior, infusing the room with exclusivity and sophistication. Welcome to a higher standard of food refinement.





140 kg 30 kg 50 kg 80 kg 50 kg

Technical Data DX 2500®

ITEM NUMBER	DX2500	SMARTAGING®	for an additional charge
HOUSING	Thermal glass, black coated	TEMPERATURE RANGE ELECTRONIC	from 0 °C to +25 °C
NUMBER OF DOORS	2 doors - lockable	HUMICONTROL®	from 60 % to 90
INSIDE DIMENSIONS (WxDxH)	62 x 62,5 x 133 cm	DX AIRREG®	Yes + UVC sterilization
EXTERNAL DIMENSIONS (WxDxH)	70,5 x 80,5 x 202,5 cm	INTERIOR LIGHTING	DX LED light strips 4-fold
CAPACITY	515 l	POWER CONSUMPTION	~2,5 kWh / 24 h
EMPTY WEIGHT	254 kg	MAINS CONNECTION	220-240V / 2A / 50 Hz



**If you have a request or a question,
we are here for you.**

Landig + Lava GmbH & Co. KG

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