DRY AGER® DX 500® PREMIUM
FOR UP TO 20 KG

Professional full height standalone Dry Aging fridge for producing and storing **dry aged meat, charcuterie, fish and cheese** - for restaurant and hospitality operators, butchers, grocery retailers and serious home chefs and meat aficionados. **Self-contained R600a refrigeration** (220-240 V) maintains perfect microclimate with electronic temperature (0-25 °C) and humidity (60-90 %) control for minimal product weight loss **without the requirement of water connection**.

Unique DX AirReg® system and active carbon filter maintain internal air quality and flow without UV exposure of the product. Powder-coated black metal housing and stainless steel door frame. Antibacterial polystyrene inner container with integrated shelf slots and black steel back wall. Cabinet designed for **built-in or free-standing application** for single unit or multi-unit integration. Two years full warranty for commercial and residential customers.

Nº1 WORLDWIDE

Made in Germany



Standard features

Temperature & Humidity
- HumiControl® - steady humidity, electronically controlled from 60 % to 90 % without the requirement of water connection.
- Electronically controlled temperature from 0 °C to +25 °C.
- Superior Dry Aging with minimal product weight loss.
- Automatic defrost & automatic condensation evaporation.

Hygiene
- UVC sterilization system DX AirReg® and active carbon filter – optimal air flow & air quality without UV exposure of the product.
- Anitbacterial interior with moulded sides & seamless corners.

Visual design
- Powder-coated black housing & stainless steel door frame.
- Black steel back wall.
- DX LED Premium Lighting - perfect lighting of displayed products.
- Maximum visual appeal & merchandising potential.

Modularity
- Designed for built-in or free-standing application for single unit or multi-unit integration.
- Door hinges reversible.

Included accessories:
- 1 x Full shelf (DX0026) & bottom shelf (DX0028) - stainless steel, max. load 20 kg.

Warranty
- 2 years full warranty.
- 3 years warranty – available on request.

Technical specifications

Internal capacity / net	155 / 134 l
Maximum load	20 kg
Internal dimensions	71.2 x 49.0 x 43.7 cm (H x W x D)
External dimensions	90.5 x 60.0 x 61.0 cm (H x W x D)
Temperature range	electronically adjustable from 0 °C to +25 °C in increments of 0.1 °C
HumiControl®	60 % to 90 %
Connection rating	220-240 V / 2 A / 50 Hz
Energy consumption	~1.0 kWh / 24 h
UVC sterilization system & activated carbon filter	Yes
Water and drain connection required	No
Automatic defrost	Yes
Automatic condensation evaporation	Yes

Housing	black, powder-coated
Door	Stainless steel, metallic tinted glass (UV protect), robust door handle
Inner container	antibacterial polystrene
Inner back wall	brushed black stainless steel
Visual and acoustic sound	Yes
Wall mounting & stand alone installation	Yes
Ambient temperature	10 °C to 35 °C
Refrigerant	R600a
Empty weight	48 kg
Shipping weight (on pallet)	61 kg
Shipping dimensions (on pallet)	105.0 x 80.0 x 120.0 cm (H x W x D)

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Use cases: loading with meat



Beef on shelves



Beef hanging



Half saddles of pork and beef hanging



Beef on shelf and pork hanging below

More use cases: one DRY AGER® different applications



Charcuterie production: Sausage and ham



Dry Aging of fish and seafood



Dry Aging of meat and poultry



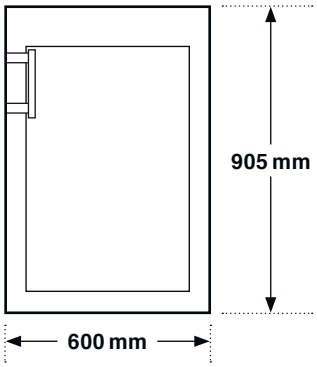
Production and storing of cheese I tempering champagne and wine

NEW: Wooden Shelf Set available for this special application (DX0029).

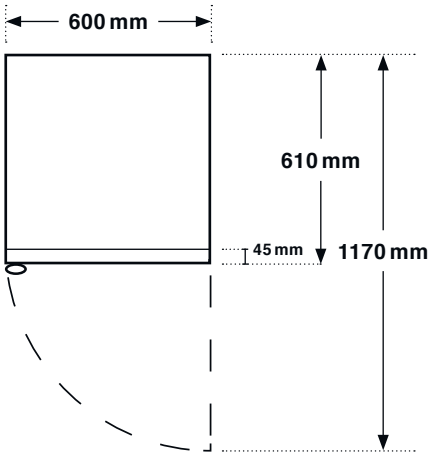
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Drawings

Front view

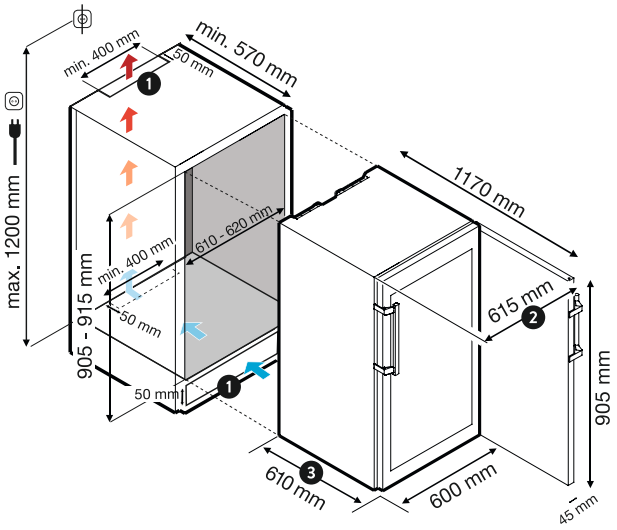


Top view

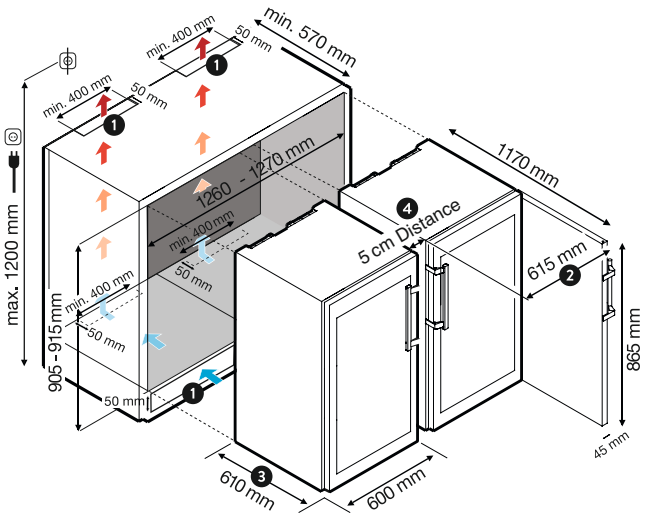


Wall integration drawing

single device



multiple devices (side by side)



1. Required ventilation shafts are absolutly necessary.
   Minimum size: **200 cm²**. Possible on the side or at the back.
2. Overall dimension with opened door: **615 mm**
3. Overall dimension body + door (protruding): **610 mm**
4. Covering of distance possible with DRY AGER® stainless steel cover (DX0031).

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Optional Accessories for DX 500 Premium

Device Accessories

DX0013 Hanger
made of stainless steel, for hanging up to 2 half saddles of meat, load capacity per hanger: 20 kg, hooks not included.

DX0026 Shelf
made of coated metal, for loading food over full depth of unit, load capacity of up to 20 kg.

DX0023 Shelf for Sausage & Ham
made of coated metal, for hanging and aging sausages & ham, loadable up to 20 kg.

DX0029 Shelf Set for Cheese & Wine
made of wood, 2 pieces (2 x full shelf), perfect for cheese and wine.

DX0058 Saltair Salt Block Set
real salt for an even more intense aging aroma, use with Saltair Salt Tray (DX0075).

DX0075 Saltair Salt Tray
made of stainless steel, perfect for Saltair Salt Block Set (DX0058).

DX0078 Wall Mounting Set
for easy suspension of the device on a load-bearing wall.

DX0031 Stainless Steel Cover
to cover spacing between two side-by-side intergated DX 500 Premium units.

More accessories, knives, saws, machines for meat processing and much more can be found on this website: **www.dry-ager.com/en**

Accessories

Z44044 S-Hook
made of stainless steel, size 160 x 8 mm, max. load 100 kg.

Z44055 Swivel Hook
made of stainless steel, size 180 x 8 mm, max. load 100 kg.

DX0040 Tags for Meat labeling
20 pcs., skewers for labelling included, food safe & reusable.

Z33145 DRY AGER® Special Cleaner
cleaning concentrate in a 500 ml spray bottle.

Maintenance

DX0101 UVC Replacement Bulb (UVC2)
replacement bulb for annual maintenance of UVC sterilization system.

DX0110 Active Carbon Filter Cartridge
for annual appliance maintance.

Awards

PLUS X AWARD®
GERMAN DESIGN AWARD WINNER 2018
DESIGN AWARD 2018
reddot award 2018 winner

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