DRY AGER® DX 1000® PREMIUM
FOR UP TO 100 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
- Stainless steel exterior & stainless steel door frame.
- Black steel back wall.
- Dimmable 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 Hanger (DX0011) - stainless steel, max. load 80 kg *(Picture shows 2 x Hanger)*

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

Technical specifications

Internal capacity / net	495 / 435 l
Maximum load	100 kg
Internal dimensions	137.1 x 57.8 x 58.7 cm (H x W x D)
External dimensions	165.0 x 70.0 x 74.2 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	~1.8 kWh / 24 h
UVC sterilization system & activated carbon filter	Yes
Water and drain connection required	No
Automatic defrost	Yes
Automatic condensation evaporation	Yes

Housing	stainless steel
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
Ambient temperature	10 °C to 35 °C
Refrigerant	R600a
Empty weight	88 kg
Shipping weight (on pallet)	104 kg
Shipping dimensions (on pallet)	185.0 x 80.0 x 120.0 cm (H x W x D)

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Use cases: loading with meat



Beef on shelves



Two saddles of beef hanging



Saddles of pork
and beef hanging



Beef on shelves and
pork hanging below

More use cases: one DRY AGER® different applications



Charcuterie production: Sausage and ham I Dry Aging of meat



Dry Aging of fish and seafood I Dry Aging of meat



Dry Aging of poultry and meat I storing and production of cheese



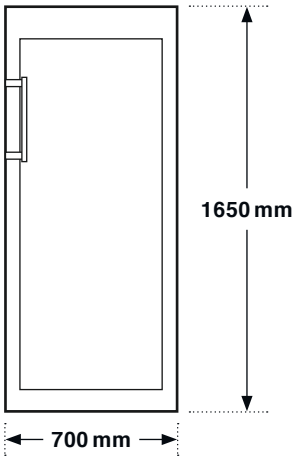
Tempering champagne and wine I production and storing of cheese

NEW: Wooden Shelf Set available for this special application (DX0024).

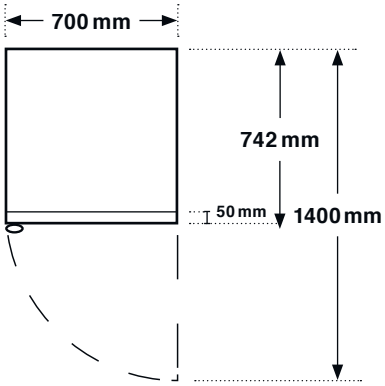
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Drawings

Front view

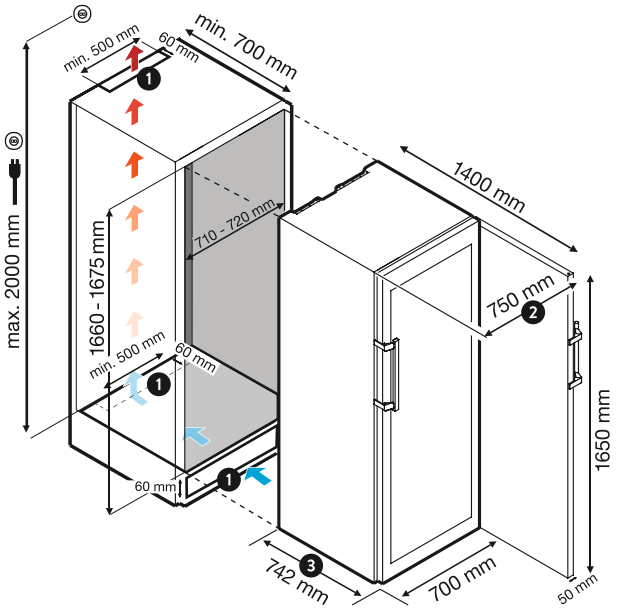


Top view

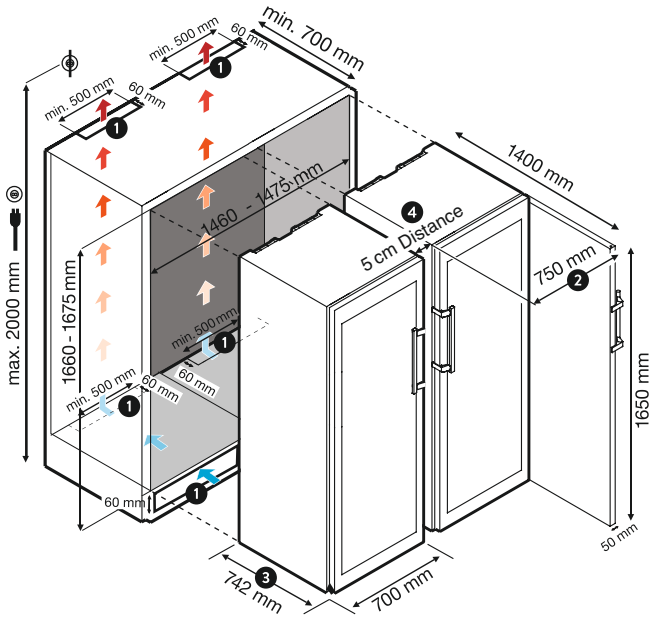


Integration drawing

Single unit integration



Side by Side integration



❶ Ventilation shafts are absolutely necessary.
Minimum size: **300 cm²**. Possible on the side or at the back.

❷ Overall dimension with opened door: **750 mm**

❸ Overall dimension body + door (protruding): **742 mm**

❹ Covering of distance with DRY AGER® stainless steel cover (DX0030).

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Optional Accessories for DX 1000 Premium

Device Accessories

DX0011 Hanger
made of stainless steel, for hanging up to 2 saddles of meat, load capacity per hanger: 80 kg, hooks not included.

DX0015 Half Shelf
made of coated metal, takes up only half of the DRY AGER® depth, loadable up to 25 kg.

DX0020 Shelf
made of coated metal, for loading food over full depth of unit, loadable up to 40 kg.

DX0022 Shelf for Sausage & Ham
made of coated metal, for hanging and aging sausages & ham, loadable up to 20 kg.

DX0024 Shelf Set for Cheese & Wine
made of wood, 5 pieces (1 x half shelf, 4 x full shelf), perfect for cheese and wine.

DX0055 Saltair Salt Block Set
real salt for an even more intense aging aroma, use with Saltair Salt Tray (DX0070).

DX0070 Saltair Salt Tray
made of stainless steel, perfect for Saltair Salt Block Set (DX0055).

DX0030 Stainless Steel Cover
to cover spacing between two side-by-side intergated DX 1000 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

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