



DRY AGER

BUILT FOR BEEF



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TECHNICAL DATA
DRY AGER® DX 1000®

Technical info



DRY AGER DX 1000 – for up to 100 kg

Art. No. DX1001

EXTERNAL BODY – *Stainless Steel*

INSULATED GLASS DOOR – *UV Protection (metallic tint)*

INTERNAL DIMENSIONS – 138 x 54 x 56 cm (H x W x D)

EXTERNAL DIMENSIONS – 165 x 70 x 75 cm (H x W x D)

INTERNAL CAPACITY / NET – 478 / 435 Litre

VOLTAGE – 230 V – 13 amp Domestic Supply

TEMPERATURE RANGE – *electronic controller in 0.1 °C increments from: 0 °C to +25 °C*

HUMICONTROL – *electronic humidity controller from 60% to 90%*

(no external water supply necessary)

DX AIRREG – *optimal airflow, activated carbon filter & UVC sterilization system*

LED LIGHTING DX – *the light spectrum does not contain any ultra violet radiation, the result is a minimum of heat generated and will not affect the core meat temperature*

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION

OPTIC AND ACUSTIC ALARM ALERT, LOCKABLE DOOR, REVERSIBLE DOOR

CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *2-3 beef saddles, up to 1.2 m in length*

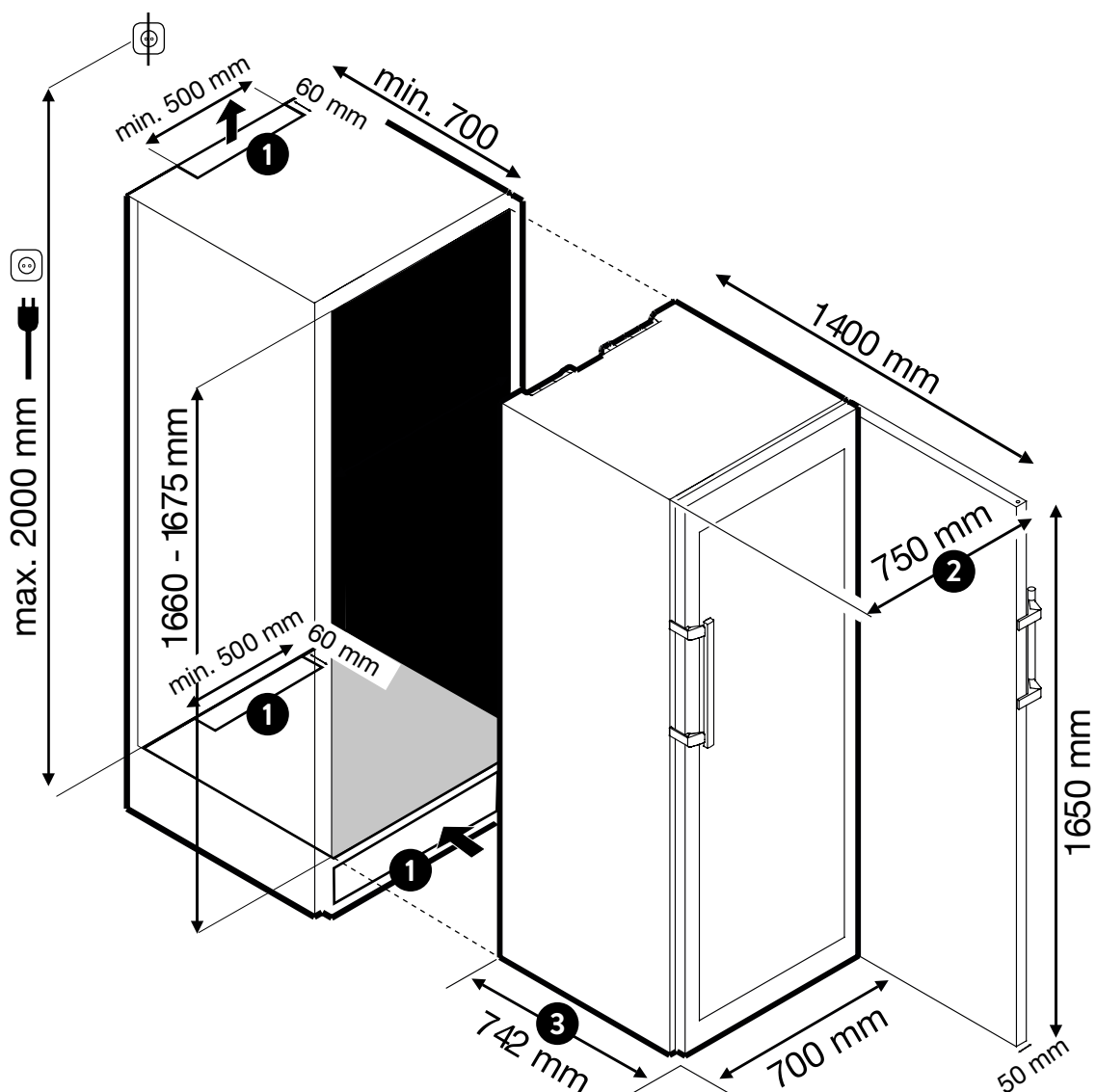
MAXIMUM LOADING CAPACITY PER HANGER – 80 kg

(per hanger upto 2 saddles possible)

MAXIMUM QUANTITY OF SHELVES – 5 pieces

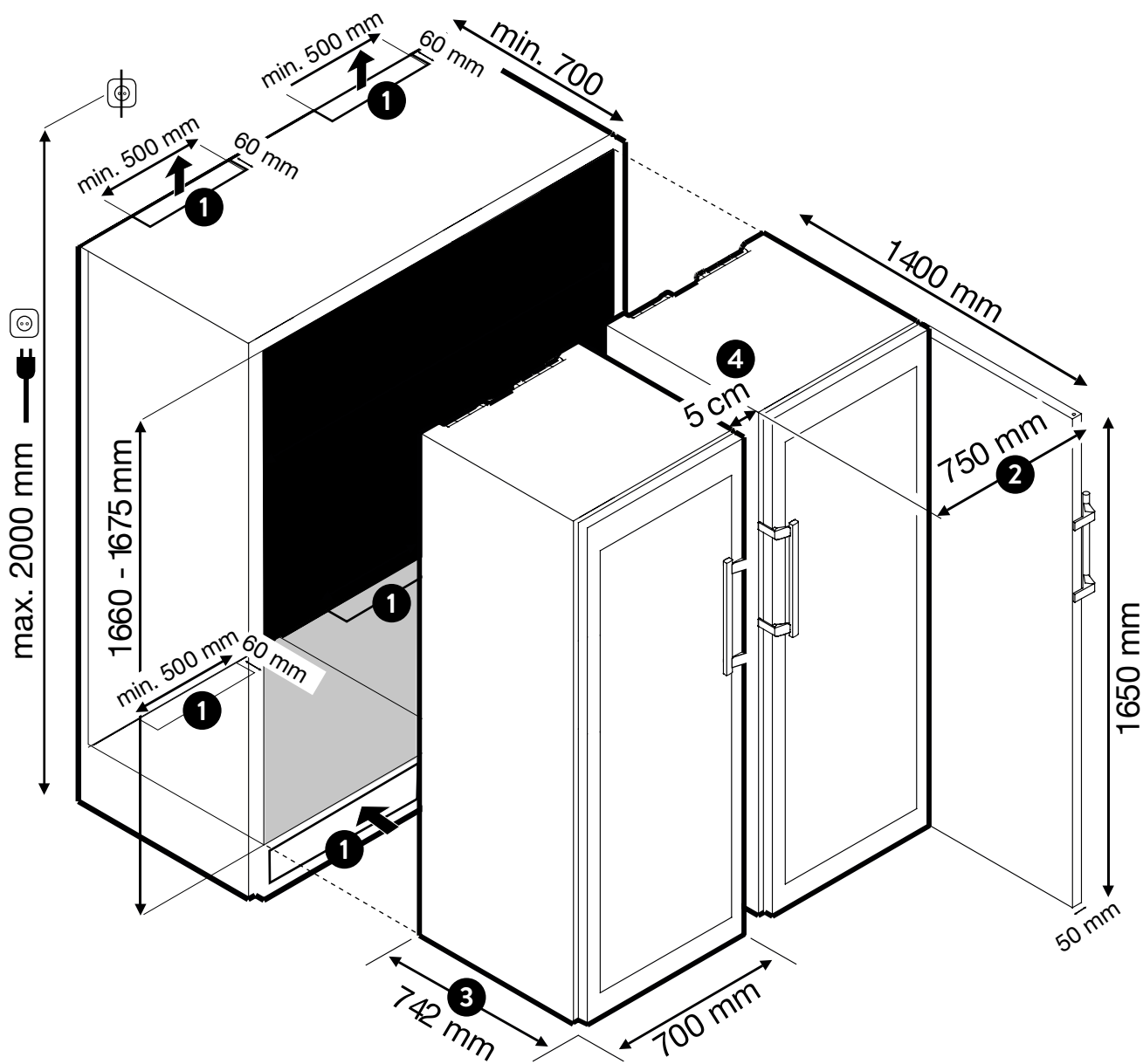
MAXIMUM LOAD CAPACITY PER SHELF – 40 kg

FITTED INSTALLATION DX 1000



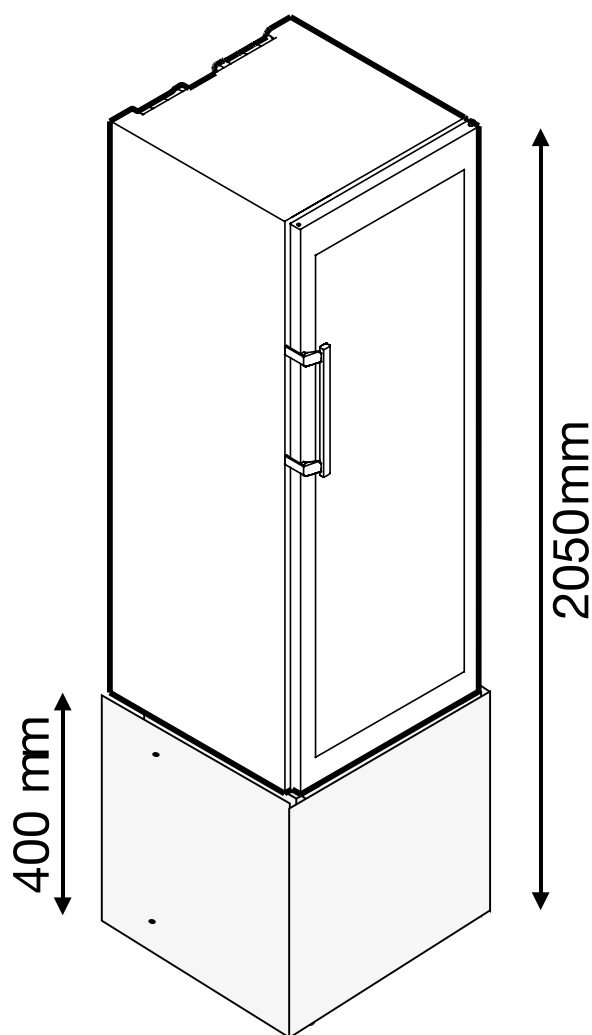
- 1** Required ventilation shafts are absolutely necessary. **Minimum size: 300 cm³**
Possible on the side or at the back
- 2** Overall dimension with opened door: **750 mm**
- 3** Overall dimension body + door (*protruding*): **742 mm**

FITTED INSTALLATION DX 1000 - SIDE BY SIDE



- ❶ Required ventilation shafts are absolutely necessary. **Minimum size: 300 cm³ per device**
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 To disguise the gap between two Dry Ager's it is possible to purchase our filler strip.
This accessory is available with **Art. No. BLENDE**

INSTALLATION DX 1000 ON PODIUM



For a perfect presentation at eye level:

The sturdy metal base (40 cm height) for your DRY AGER® DX 1000®.
This accessory is available with **Art. No. DX0080**





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All information contained in this data sheet is subject to change without prior notice.