



DRY AGER

BUILT FOR BEEF



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TECHNICAL DATA
DRY AGER® DX 500®

Technical info



DRY AGER DX 500 – for up to 20 kg

Art. No. DX500

DOOR – Stainless Steel

EXTERNAL HOUSING – Satin Black

INSULATED GLASS DOOR – UV Protection (metallic tint)

INTERNAL DIMENSIONS – 71 x 50 x 43 cm (H x W x D)

EXTERNAL DIMENSIONS – 90 x 60 x 61 cm (H x W x D)

INTERNAL CAPACITY / NET – 147 / 132 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

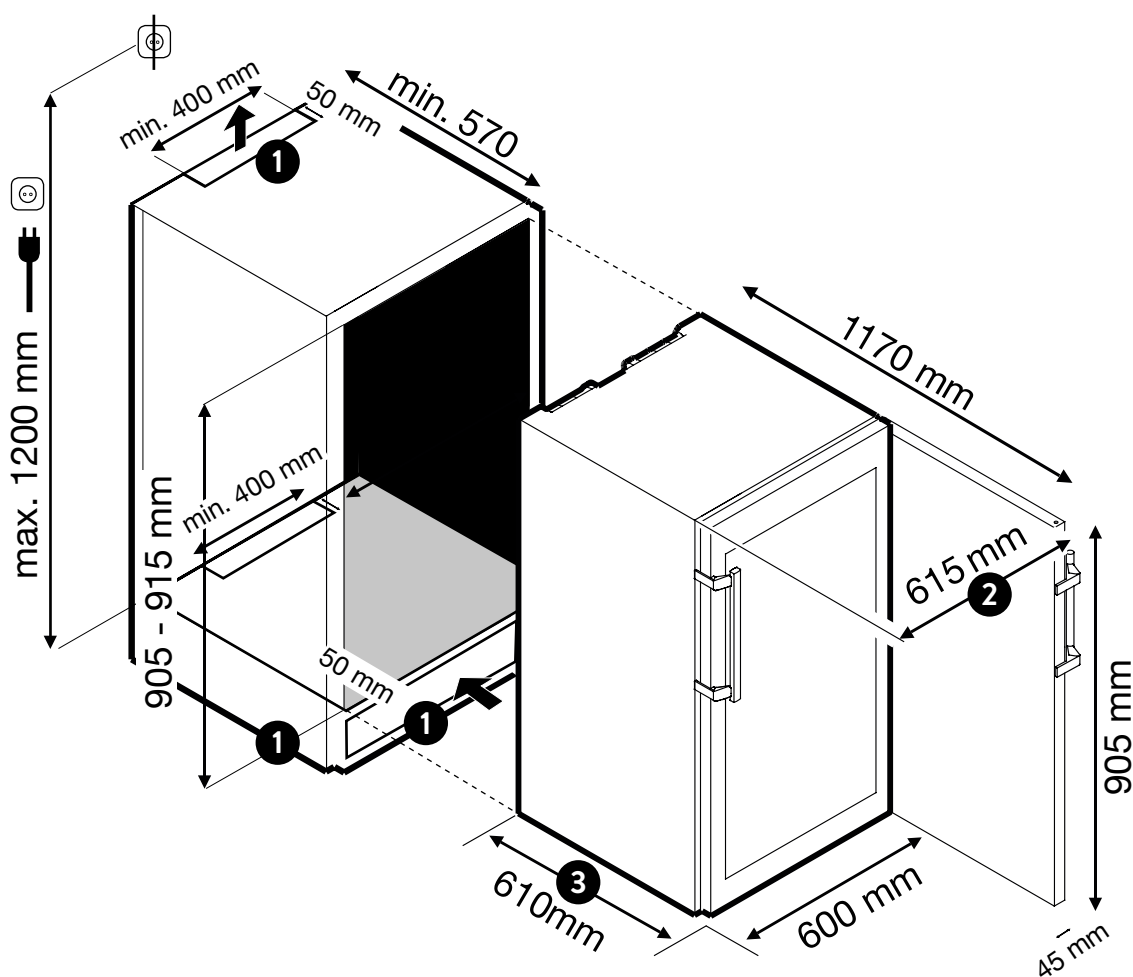
CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – up to 20 kg

MAXIMUM LOADING CAPACITY PER HANGER – 40 kg

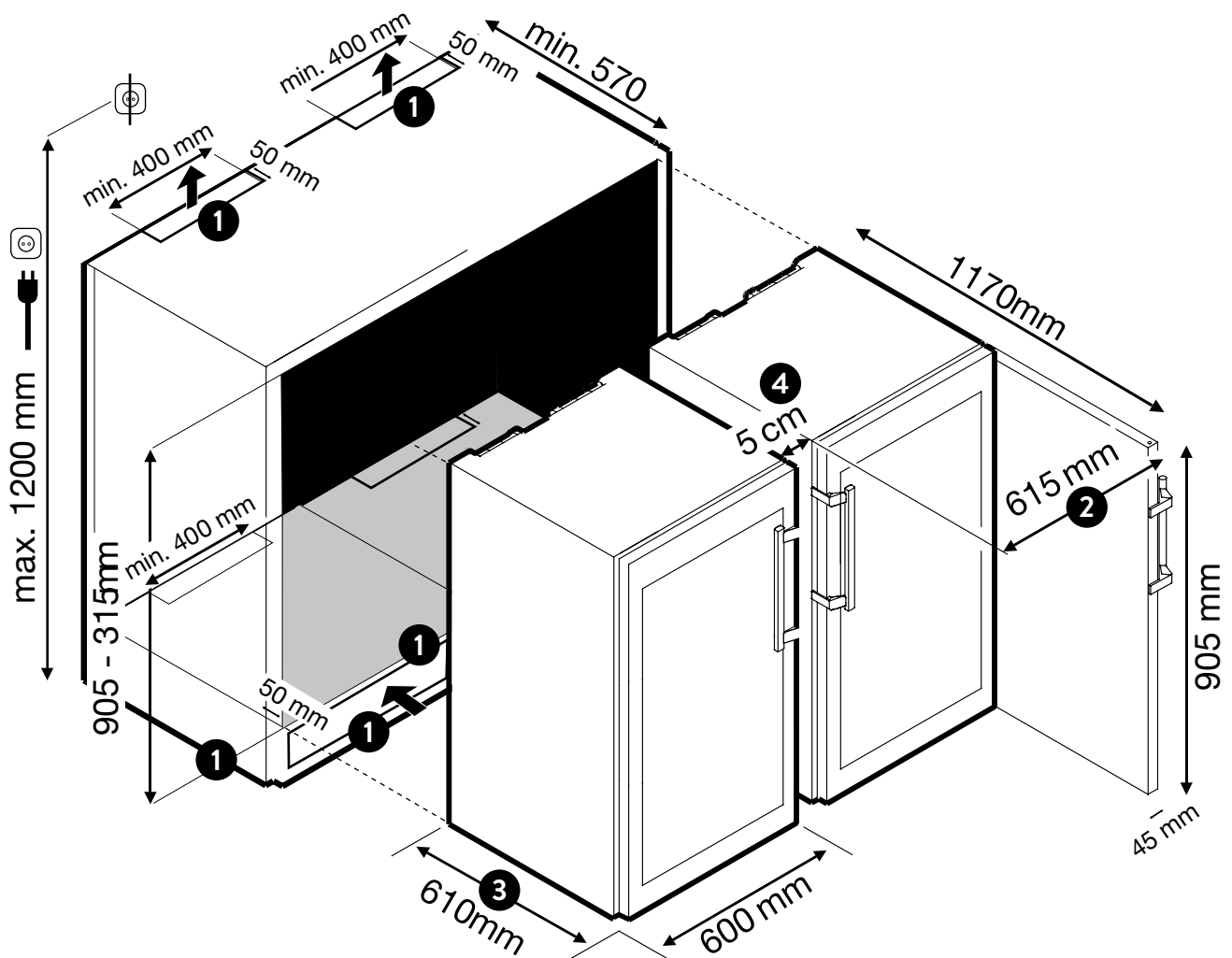
MAXIMUM LOAD CAPACITY PER SHELF – 40 kg

FITTED INSTALLATION DX 500



- 1** Required ventilation shafts are absolutely necessary. **Minimum size: 200 cm³**
Possible on the side or at the back
- 2** Overall dimension with opened door: **615 mm**
- 3** Overall dimension body + door (protruding): **610 mm**

FITTED INSTALLATION DX 500 - SIDE BY SIDE



- ❶ Required ventilation shafts are absolutely necessary. **Minimum size: 200 cm³ per device.**
Possible on the side or at the back
- ❷ Overall dimension with opened door: **615 mm**
- ❸ Overall dimension body + door (*protruding*): **610 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. BLENDE5**





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