

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.



Nº 1 | WORLDWIDE



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.
- Antibacterial 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

- 12 months full warranty.



Technical specifications

Internal capacity / net	155 / 134 l	Housing	black, powder-coated
Maximum load	20 kg	Door	Stainless steel, metallic tinted glass (UV protect), robust door handle
Internal dimensions	71.2 x 49.0 x 43.7 cm (HxWxD)	Inner container	antibacterial polystyrene
External dimensions	90.5 x 60.0 x 61.0 cm (HxWxD)	Inner back wall	brushed black stainless steel
Temperature range	electronically adjustable from 0 °C to +25 °C in increments of 0.1 °C	Visual and acoustic sound	Yes
HumiControl®	60 % to 90 %	Wall mounting & stand alone installation	Yes
Connection rating	220-240 V / 2 A / 50 Hz	Ambient temperature	10 °C to 35 °C
Energy consumption	~1.0 kWh / 24 h	Refrigerant	R600a
UVC sterilization system & activated carbon filter	Yes	Empty weight	48 kg
Water and drain connection required	No	Shipping weight (on pallet)	61 kg
Automatic defrost	Yes	Shipping dimensions (on pallet)	105.0 x 80.0 x 120.0 cm (HxWxD)
Automatic condensation evaporation	Yes		

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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



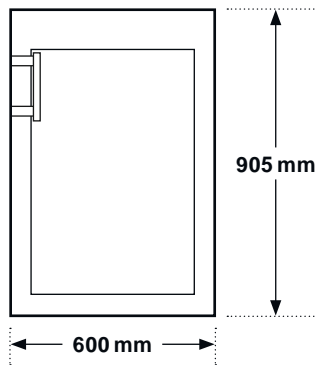
Production and storing of cheese | tempering champagne and wine
NEW: Wooden Shelf Set available for this special application (DX0029).

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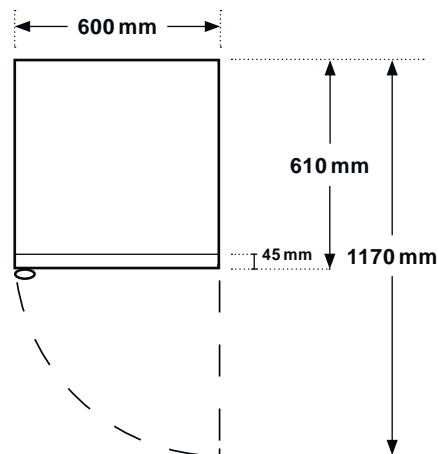
for up to 20 kg

Drawings

Front view

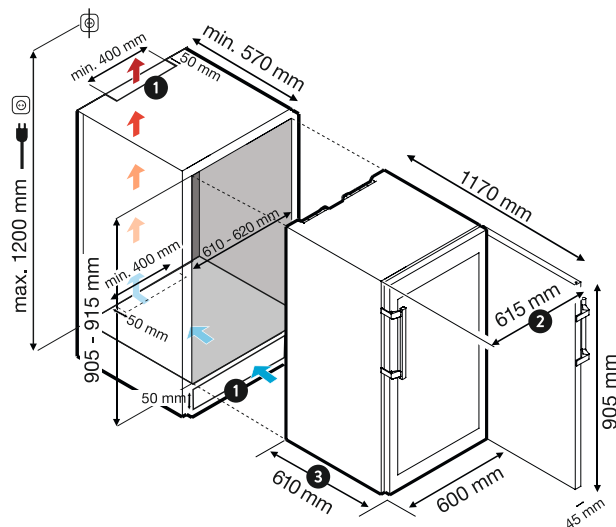


Top view

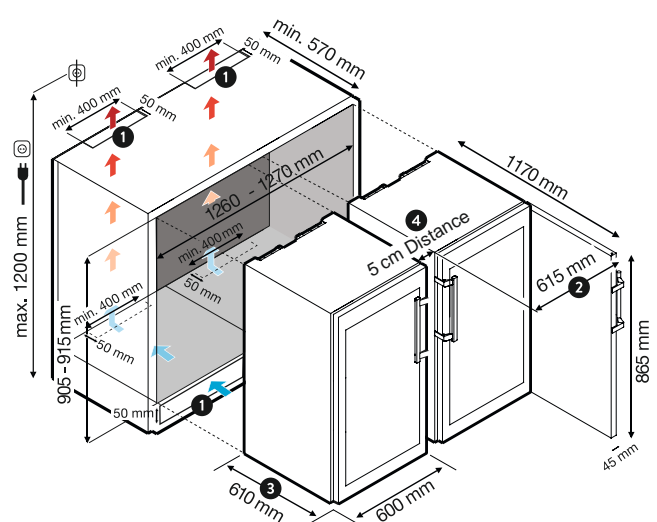


Wall integration drawing

single device



multiple devices (side by side)



- ❶ Required ventilation shafts are absolutely necessary.
Minimum size: **200 cm²**. 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 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 DX500 Premium units.

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 maintenance.



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

Awards

