EST. 2014

DRY AGER

BUILT FOR BEEF

DX1000 Smart Ager Technical Specifications

Dry Aging has never been easier: With SmartAging®

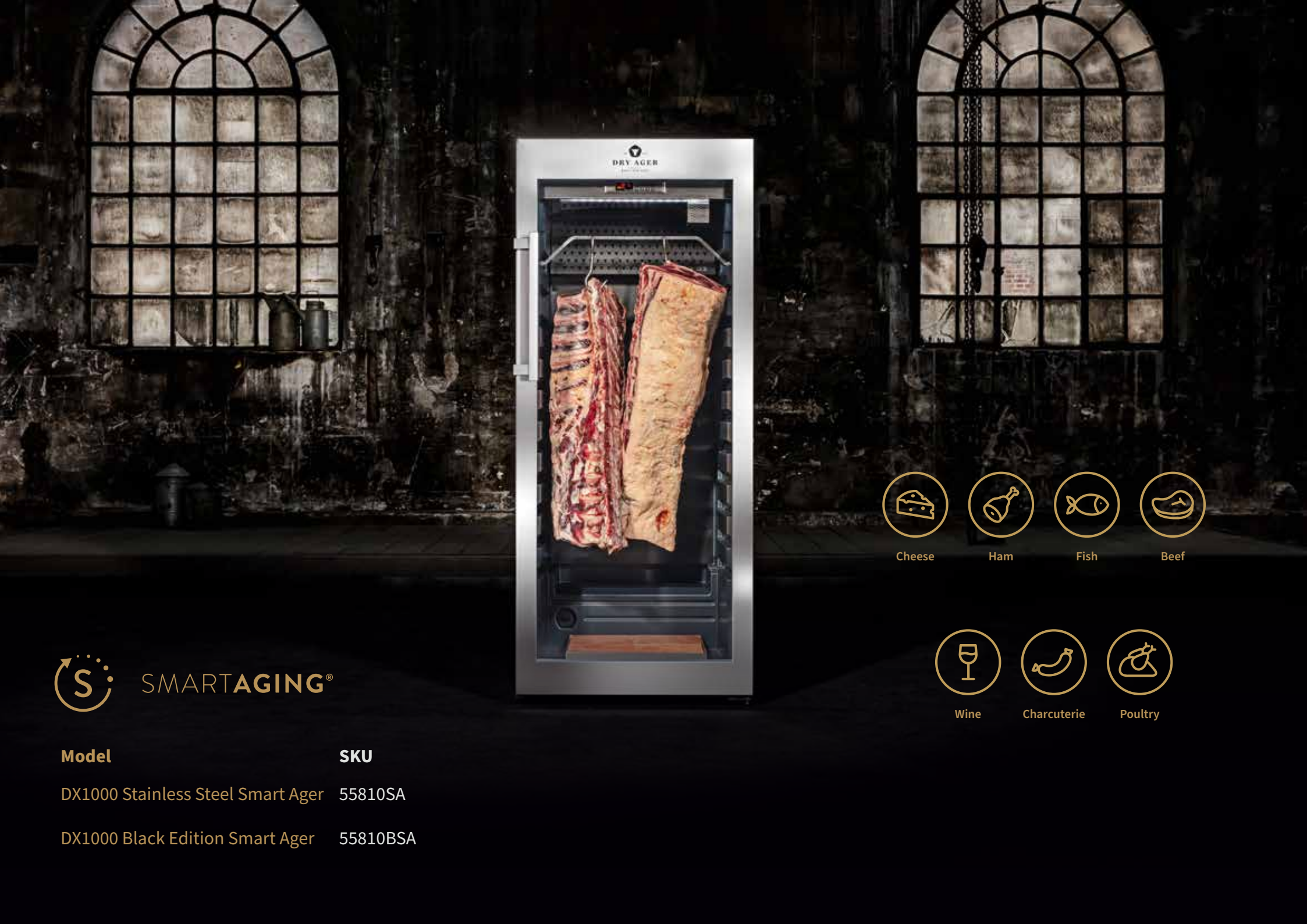
The perfect result at the touch of a button.

Because you don’t want the meat to shiver, but instead to age, the new generation of DRY AGER® Dry Aging Fridges, promises success - plain and simple.

Now we have more than just beef on the menu: SmartAging® can be used to dry age a wide variety of foods.

And because you certainly don’t want to make any mistakes, now your worries are over. Because now you can be sure that you have the right parameters at hand for the aging process of any food: at the push of a button.

You just select the appropriate dry aging program via the new control system directly on the DRY AGER® Dry Aging Fridge, and off you go.



Cheese Ham Fish Beef

Wine Charcuterie Poultry

SMARTAGING®

Model	SKU
DX1000 Stainless Steel Smart Ager	55810SA
DX1000 Black Edition Smart Ager	55810BSA

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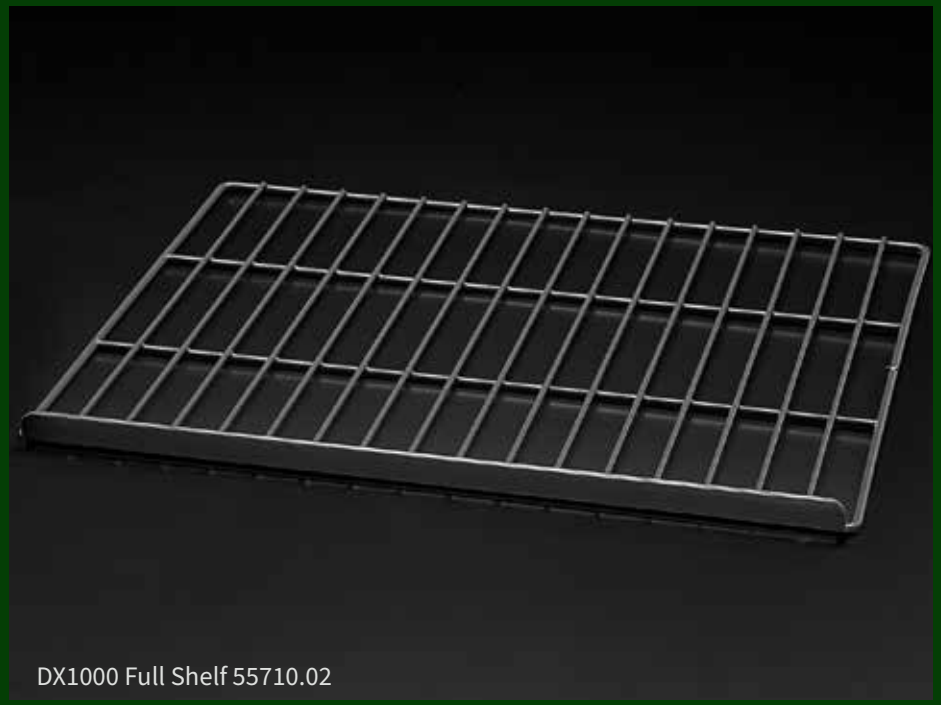
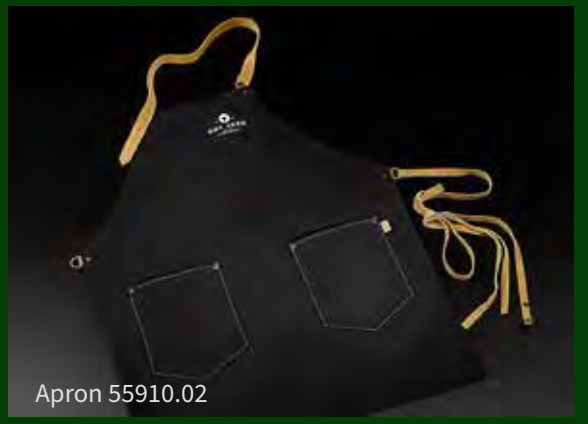


DX1000 Full Shelf 55710.02

Turning Hooks 55710.06

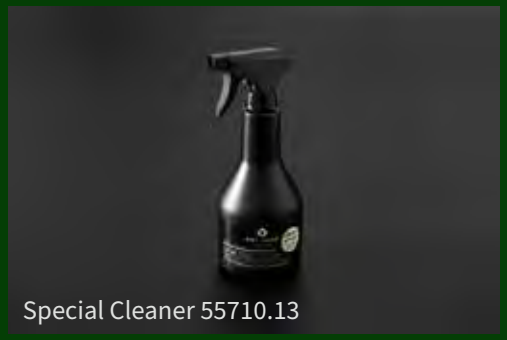
UVC Bulb & Carbon Filter

Dry Aging Book 55910.01



Apron 55910.02

DX1000 Hanger Bar 55810.01



Special Cleaner 55710.13

Himalayan Salt Block Set of Four 55710.04

Steak Pan 55710.25

DRY AGER™ DX1000 Premium Smart Ager

SKU	Product
55810SA	DX1000 Smart Ager Stainless Steel Includes 1 x Hanger Bracket
55810BSA	DX1000 Smart Ager Black Edition Includes 1 x Hanger Bracket
55810.01	Hanger Bracket
55710.02	Full Shelf
55710.021	Salami Shelf
55710.04	Himalayan Salt Block Set of 4
55710.05	Stainless Steel Drip Tray
55710.01	Display Podium
55810.03	LED Salt Wall Back Panel Pre-Installed
55910.01	Dry Aging Book
55910.02	Apron
55710.25	Steak Pan
55710.29	UVC Bulb
55710.07	Carbon Filters
8101-DA2530-120	DRY AGER™ Branded Vacuum Pouches Pack of 100 | 120µm Bone-in
55710.09	Labels - Pack of 20
55710.06	DRY AGER™ Turning Hook

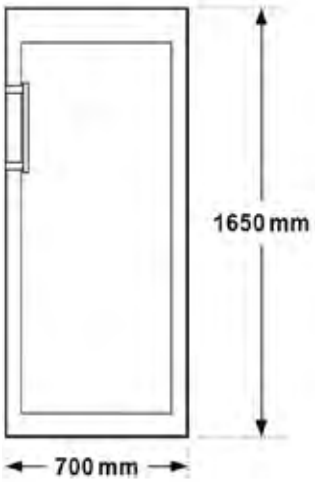
Stainless Steel Model Pictured

Technical Specifications

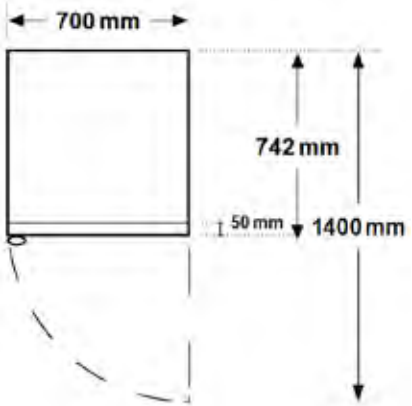
Housing	Stainless Steel
Inner Container	Antibacterial Polystyrene
Inner Back Wall	Black Steel, Black Brushed Stainless Steel
Insulating Glass Door	UV Protection, Tinted (Metalised)
Internal Dimensions	1371 x 578 x 587mm (H x W x D)
External Dimensions	1650 x 700 x 742mm (H x W x D)
Ambient Temperature Range	Min. 10°C - Max. 32°C
Internal Capacity / Net	495 / 435 l
Voltage	220-240 V / 50 Hz
Power Consumption	1.8 kWh / 24hr
Temperature Range	Electronically Adjustable in 0.1°C steps: 0°C to +30°C
Relative Humidity	Electronically Adjustable from 40 - 90% No water connection or tank required
Air Flow & Hygiene	Optimal Air Flow, Fresh-Air Activated Carbon Filter and UVC Sterilisation
SmartAging®	Enables Automated Aging Including Guaranteed Success
Interior Lighting	DX LED Premium Light Strips, Integrated Into Side Panels. No UV radiation. Minimal Heat Generation
Maximum Load	Up To 100kg Of Meat

Installation Dimensions

Front View

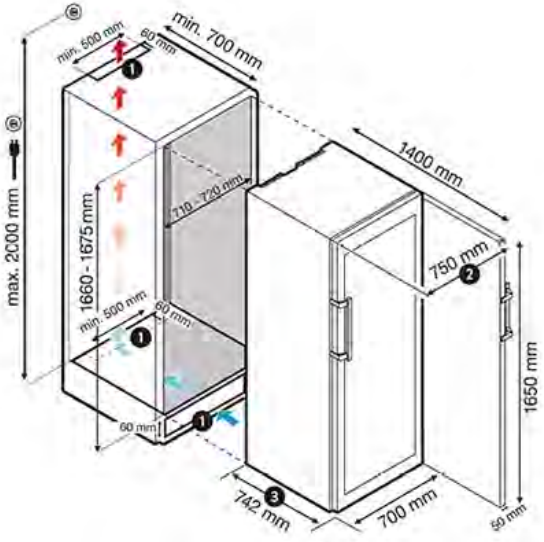


Top View

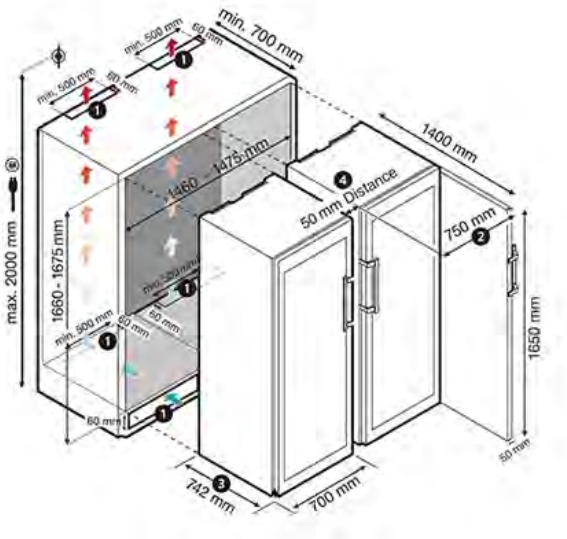


Wall Integration Drawings

Single Unit Installation



Side-by-Side Installation



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