

Холодильные шкафы DX 500 PREMIUM S

Технические характеристики

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DRY AGER® DX 500® PREMIUM S

FOR UP TO 20KG LOAD

DRY AGER® – The leading brand for professional, plug-in Dry Aging cabinets for the production and storage of **Dry Aged Beef, Dry Aged Pork, ham, salami, fish, cheese and much more.** The DX500 Premium S (220–240 V, 2 A) is suitable for use in both the commercial and private sectors. Thanks to innovative systems like SmartAging® technology, perfect aging results for a wide variety of foods can be achieved at the push of a button. The temperature can be electronically regulated in the range from 0 to +30 °C, as can the humidity, in the range from 40 to 90 %, thanks to the built-in standard HumiControl® system. The device does not need a water connection or a water tank, which are just two of the many unique selling points. The **DX AirReg® system** also ensures an optimum air flow.

The built-in **activated carbon filter**, the unique **UVC sterilisation box** and **antibacterial inner container** mean that bacteria and germs have no chance. Professional Dry Aging at the highest level, even with large fluctuations in ambient temperatures. The outer housing is powder-coated in black and the door is made of rust-free stainless steel. The polished inner rear wall made of black coloured stainless steel also underlines the premium character of the device. Contemporary, modern design on the outside – high-precision, sophisticated technology on the inside. The DRY AGER® Dry Aging cabinet can be set up free-standing as a single device or double device (side by side) or integrated in a wall. Commercial and private customers receive a 2-year full guarantee from the date of purchase. Quality made in Germany!



Nº 1 | WORLDWIDE



Technology & equipment

Aging programme

- SmartAging® technology – smart programme control enables Dry Aging with the help of product-specific aging programmes.
- Optimum parameter settings are carried out automatically by the SmartAging® processor and guarantee ideal results at the push of a button.

Temperature & humidity

- HumiControl® – constant humidity, electronically adjustable from 40 to 90 % (no water connection or tank required).
- Electronically controlled temperature from 0 to +30 °C.
- Professional Dry Aging with minimum weight loss.
- Automatic defrosting and automatic condensate evaporation.

Hygiene

- UVC sterilisation system, DX AirReg® system and activated carbon filter – optimum air flow and air quality without UV exposure of the products.
- Antibacterial inner container – the shape of the side shelf supports and rounded corners make cleaning easier.

Visual design

- all black powder-coated OR black powder-coated housing & stainless steel door OR housing and door stainless-steel.
- Black steel rear panel, brushed black stainless steel.
- DX-LED side lighting – optimum illumination of the presented products.
- Attractive aesthetics with sales promotion potential.

Modularity

- Built-in or free-standing – enables the integration of single or multiple units next to each other.
- Door hinge possible on both sides.

Accessories supplied

- 1 x slide-in shelf (DX0026) & floor shelf (DX0028), max. load capacity 20 kg.

Guarantee

- 2 year full guarantee for private and commercial customers.
- 3 year full guarantee available on request.



DRY AGER® DX500® PREMIUM S

for up to 20 kg load

Technical specifications

Gross net content	155 / 134 l	Inner container	Antibacterial polystyrene
Maximum load	20 kg	Rear wall inside	brushed black stainless steel
Inner dimensions	71.2 x 49.0 x 43.7 cm (HxWxD)	Visual & acoustic alarm	Yes
External dimensions	90.5 x 60.0 x 61.0 cm (HxWxD)	Installation of one or more devices in the wall or as a free-standing device possible	Yes
Temperature range	0 °C to +30 °C, electronically adjustable in increments of 0.1 °C	Refrigerant	R600a
HumiControl®	40 % to 90 %	Unladen weight	50 kg
Mains connection	220–240V / 2 A / 50Hz	Shipping weight (on pallet)	62 kg
Power consumption	~1.0kWh / 24h	Shipping dimensions (on pallet)	105.0 x 80.0 x 120.0 cm (HxWxD)
UVC sterilisation and activated carbon filter	Yes		
SmartAging® control	Yes		
Water connection or tank necessary	No		
Automatic defrost	Yes		
Automatic condensate evaporation	Yes		

Application: filled with meat



Beef on slide-in shelves



Beef hanging



Half a saddle of pork and beef hanging



Beef on slide-in shelves and pork hanging underneath

DRY AGER® DX500® PREMIUM S

for up to 20 kg load

Further applications: one DRY AGER® Dry Aging cabinet – many possible uses



Dry Aging of meat



Production of sausage and salami



Production of ham



Dry Aging of poultry



Dry Aging of fish and seafood



Production and storage of cheese | Tempering of champagne and wine
NEW: Special wooden slide-in shelves are available for this application.

DRY AGER® DX500® PREMIUM S

for up to 20 kg load

Technical specifications in detail

DX 500 Premium S - Standard

Housing	black, powder-coated
Insulating glass door	Stainless steel, metallised glass (UV protection)
Device article number	DX0500PS

Set with Base cabinet

Dimensions Base cabinet	90,0 x 61,0 x 61,0 cm (HxWxD)
Height incl. DRY AGER®	180,0 cm
Device article number	DX0500P-U



DX 500 Premium S - Stainless steel

Housing	Stainless steel
Insulating glass door	Stainless steel, metallised glass (UV protection)
Device article number	DX0501PS-1

Set with Base cabinet

Dimensions Base cabinet	90,0 x 61,0 x 61,0 cm (HxWxD)
Height incl. DRY AGER®	180,0 cm
Device article number	DX0501PS-U



DX 500 Premium S - Black

Housing	black*, powder-coated
Insulating glass door	black*, powder-coated, metallised glass (UV protection)
Device article number	DX0500BPS

Set with Base cabinet

Dimensions Base cabinet	90,0 x 61,0 x 61,0 cm (HxWxD)
Height incl. DRY AGER®	180,0 cm
Device article number	DX0500BP-U



*Other RAL colors available on request.

DRY AGER® DX500® PREMIUM S

for up to 20 kg load

DX 500 Premium S with Salt Wall System - Standard

Housing	black, powder-coated
Insulating glass door	Stainless steel, metallised glass (UV protection)
Device article number	DX0550PS

Set with Base cabinet

Dimensions Base cabinet	90,0 x 61,0 x 61,0 cm (HxWxD)
Height incl. DRY AGER®	180,0 cm
Device article number	DX0550PS-U



DX 500 Premium S with Salt Wall System - Stainless Steel

Housing	Stainless steel
Insulating glass door	Stainless steel, metallised glass (UV protection)
Device article number	DX0551PS-1

Set with Base cabinet

Dimensions Base cabinet	90,0 x 61,0 x 61,0 cm (HxWxD)
Height incl. DRY AGER®	180,0 cm
Device article number	DX0551PS-U



DX 500 Premium S with Salt Wall System - Black

Housing	black*, powder-coated
Insulating glass door	black*, powder-coated, metallised glass (UV protection)
Device article number	DX0550BPS

Set with Base cabinet

Dimensions Base cabinet	90,0 x 61,0 x 61,0 cm (HxWxD)
Height incl. DRY AGER®	180,0 cm
Device article number	DX0550BPS-U



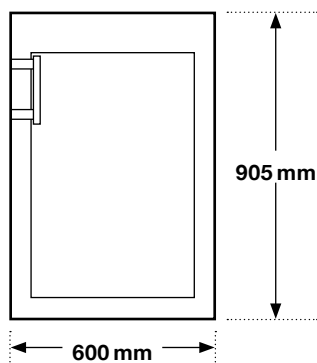
*Other RAL colors available on request.

DRY AGER® DX500® PREMIUM S

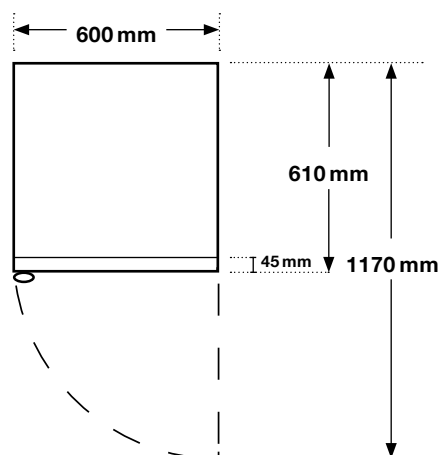
for up to 20 kg load

Drawings

Front view

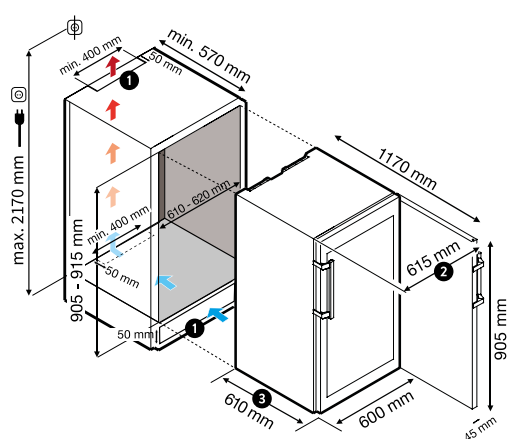


Top view

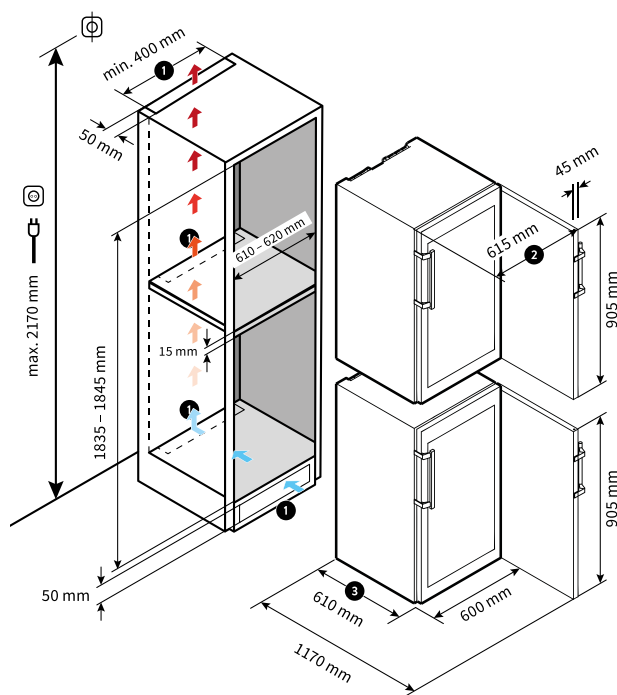


Integration drawings

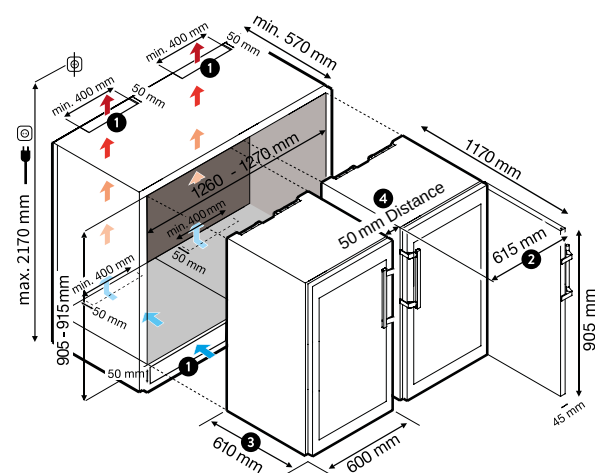
Installation of one device



Installation of several devices (on top)



Installation of several devices (side by side)



- ① Ventilation shaft is mandatory. Minimum size: **200 cm²**. Also possible on the side or on the back wall.
- ② Overall dimensions (width) with the door open including handle: **615 mm**
- ③ Overall dimensions (depth) body + closed door (protruding): **610 mm**
- ④ Panelling of the intermediate gap with DRY AGER® stainless steel cover possible (DX0031).

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