

DRYAGER™ UX 500 FOR UP TO 44 lbs

Refrigerated full height single section dry aging cabinet for production of dry-aged meat, charcuterie, fish as well as for producing and storing of cheese. Self-contained R600a refrigeration (115V - 2A) maintains perfect microclimate with electronic temperature (32-77°F) and humidity (60-90%) control for minimal product loss without the requirement for water connection or drain. Unique UX-Aireg UV sterilization sys-

tem maintains internal air quality and flow without UV exposure of the product. Powder-coated black metal housing and stainless steel door frame. Antibacterial polystyrene interior with integral rack slides and stainless steel back cover. Cabinet designed for built-in or free-standing application for single section or multi-unit integration. One year parts and labor warranty - two years compressor warranty.





















Conformity

UL 60335-1: 2016 UL 60335-2-89: 2017 CAN/CSA-C22 2 No. 60335-1:16 CAN/CSA-C22.2 No. 60335-2-89:17

STANDARD FEATURES

Temperature & Humidity

- Humicontrol™ steady humidity electronically controlled from 60% to 90% without the requirement for water connection or drain
- Electronically controlled temperature from 32 °F to 77 °F (0 °C to +25 °C)
- Superior aging with minimal weight loss
- Automatic defrost and automatic condensation evaporation

- UVC sterilization system UX Airreg[™] optimal airflow & air quality without UV exposure of the product
- Antibacterial interior with molded slides and coved corners

Visual design

- Powder-coated black metal housing and stainless steel door frame
- UX LED™ lighting perfect lighting of displayed products
- Maximum visual appeal

Safety

- UV protection through tinted double pane glass door
- Visual & audible alarm
- Snap magnetic gasket

Modularity

- Cabinet designed for free-standing or built in application for single section or multiple units
- Door hinges reversible

Included accessories: XL accessory package

- 1x Full shelf (DU0025) & bottom shelf (DU0024) coated metal, max. load/shelf 44lbs
- 1 x SALTAIR tray (DU0075) stainless steel
- 1x Hanger (DU0112) stainless steel, max. load 88 lbs
- 2x Swivel hook (DU0095) stainless steel, max. load/hook 220 lbs

· Compressor: 2(5*) years, parts & labor: 1(2*) year(s)

*with warranty extension DUW050

TECHNICAL SPECIFICATIONS

Internal Dimensions HyWyD

5.3/4.7 cu. ft. (151/133 liters) Internal capacity/net

Maximum load 44 lbs (20 kg)

28.03 x 19.29 x 17.20 in External Dimensions HxWxD 35.63 x 23.62 x 24.02 in Temperature range 0°C to +25°C (32°F to 77°F)

60 % to 90 % Humicontrol™ 115 V / 2 A / 60 Hz Connection rating

NEMA plug configuration 5-15P

Average energy consumption ~1.7 kWh / 24 h

UVC sterilization system Yes Water and drain No connection required

Automatic defrost Automatic condensation

evaporation

Yes

Powder-coated black metal External housing finish Door material Stainless steel & metallic tinted

glass (UV protect)

Door reversible Yes Magnetic door seal, Yes exchangeable

Door handle Robust

Alarm Visual & acoustic

Installation Integration & free standing **Ambient temperature** 10°C to 35°C (50°F to 95°F)

R600a Refrigerant 106 lbs **Empty weight** Shipping weight (on pallet) 185 lbs

Shipping dimensions HxWxD 60.00 x 42.00 x 42.00 in

(on pallet)

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USE CASES: LOADING WITH MEAT







Beef hanging



Half saddles of pork and beef hanging



Beef on shelf and pork hanging below

MORE USE CASES: ONE DRYAGER™ DIFFERENT APPLICATIONS



Charcuterie production: Sausage and ham



Dry Aging of fish and seafood



Dry Aging of meat and poultry



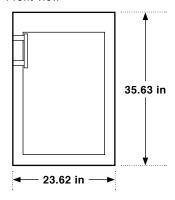
Production and storing of cheese I tempering champagne and wine

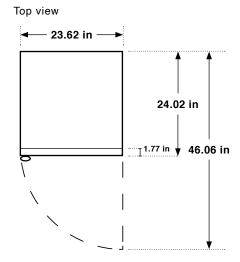
DRYAGER™ UX500

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DRAWINGS

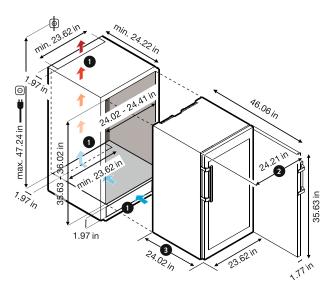
Front view



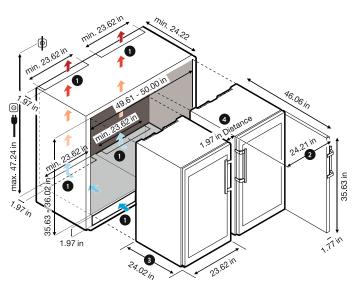


Integration drawing

Single unit integration



Side by Side integration



- It is absolutely essential to have good air circulation around the unit. The width of the ventilation shafts needs to be at least the width of the appliance (see ①). The minimum required depth/height of the shafts is 1.97 in. Also ensure that the back of the appliance is positioned at a distance of at least 1.97 in from the wall.
- Overall dimension with opened door (see 2): 24.21 in.
- Overall dimension body + door (protruding) (see 3): 24.02 in.
- Covering of distance (see 4) possible by Stainless Steel Cover, available as an accessory at: shop.dry-ager.com.

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OPTIONAL ACCESSORIES FOR UX500

Single Accessories

DU0004 Stainless Steel Cover

for side-by-side integration installation of two UX 500 units at a distance of 1.97 in.

DU0112 Hanger

stainless steel, for hanging up to 2 half saddles of meat, load capacity per hanger: 88 lbs, hooks not included

DU0025 Full Shelf

coated metal, for loading over full depth of unit, insertable at many different heights (integral rack slides), load capacity per shelf: 44 lbs

DU0027 Charcuterie Shelf

special designed coated metal shelf for hanging of sausages, salami and ham over half depth of unit, insertable at many different heights (integral rack slides), load capacity per shelf: 22 lbs

DU0058 SALTAIR Salt-Block Set

2 pieces of natural crystal salt for optimal support of the humidity regulation, use with DRYAGER™ stainless steel tray (DU0075)

DU0075 SALTAIR Tray

high quality stainless steel tray to hold one DRYAGER™ salt-block set (DU0058, not included)

DU0090 S-Hook

S-hook from high quality stainless steel, for usage with DRYAGER $^{\text{TM}}$ hangers, size 6.3 x 0.3 in, load capacity per hook: 220 lbs

DU0095 Swivel Hook

Swivel hook from high quality stainless steel, for usage with DRYAGER™ hangers, size 7.1 x 0.3 in, load capacity per hook: 220 lbs

DU0030 DRYAGER™ Special Cleaner

NSF listed cleaner to remove fat, oil, protein residues etc., 16.9 oz (500 ml) spray bottle

Packages

DU0040 Meat Label Package

20 stainless steel skewers with DRYAGER™ designed labels made of reusable plastic

DU0560 Taste & Operation Package

1 x SALTAIR Salt-Block Set (DU0058), 1 x Meat Label Package (DU0040), 1 x DRYAGER™ Special Cleaner (DU0030)

DU0565 Charcuterie Package

2x Charcuterie Shelf (DU0027)

Maintenance

DU0115 UVC Bulb Replacement Kit

replacement bulb for annual maintenance of UVC sterilization system

DUW050 Warranty Extension

2 years parts and labor, 5 years compressor