

# 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 system**

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.



**Nº 1** | WORLDWIDE



### 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

#### Hygiene

- UVC sterilization system UX Aireg™ – 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

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

#### Warranty

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

*\*with warranty extension DUW050*



#### 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

### TECHNICAL SPECIFICATIONS

<b>Internal capacity/net</b>	5.3/4.7 cu. ft. (151/133 liters)
<b>Maximum load</b>	44 lbs (20 kg)
<b>Internal Dimensions HxWxD</b>	28.03 x 19.29 x 17.20 in
<b>External Dimensions HxWxD</b>	35.63 x 23.62 x 24.02 in
<b>Temperature range</b>	0 °C to +25 °C (32 °F to 77 °F)
<b>Humicontrol™</b>	60 % to 90 %
<b>Connection rating</b>	115 V / 2 A / 60 Hz
<b>NEMA plug configuration</b>	5-15P
<b>Average energy consumption</b>	~1.7 kWh / 24 h
<b>UVC sterilization system</b>	Yes
<b>Water and drain connection required</b>	No
<b>Automatic defrost</b>	Yes
<b>Automatic condensation evaporation</b>	Yes

<b>External housing finish</b>	Powder-coated black metal
<b>Door material</b>	Stainless steel & metallic tinted glass (UV protect)
<b>Door reversible</b>	Yes
<b>Magnetic door seal, exchangeable</b>	Yes
<b>Door handle</b>	Robust
<b>Alarm</b>	Visual & acoustic
<b>Installation</b>	Integration & free standing
<b>Ambient temperature</b>	10 °C to 35 °C (50 °F to 95 °F)
<b>Refrigerant</b>	R600a
<b>Empty weight</b>	106 lbs
<b>Shipping weight (on pallet)</b>	185 lbs
<b>Shipping dimensions HxWxD (on pallet)</b>	60.00 x 42.00 x 42.00 in

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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 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 | tempering champagne and wine



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### OPTIONAL ACCESSORIES FOR UX 500

#### 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: 88lbs, 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™ 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**

2 x 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