

# DRYAGER™ UX 1000

## FOR UP TO 220 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.



### 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
- Dimmable LED lighting – perfect lighting of displayed products
- Maximum visual appeal

#### Safety

- UV protection through tinted double pane glass door
- Visual & audible alarm
- Lockable door and snap-in 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

- 4 x Full shelf (DU0020) - coated metal, max. load/shelf 88 lbs
- 1 x Hanger (DU0110) - stainless steel, max. load 176 lbs
- 1 x SALTAIR tray (DU0070) - stainless steel
- 4 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 DUW100*



#### 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>	17.0/15.3cu. ft. (482/432 liters)	<b>LED interior lighting dimmable</b>	Yes
<b>Maximum load</b>	220 lbs (100 kg)	<b>External housing finish</b>	Powder-coated black metal
<b>Internal Dimensions HxWxD</b>	53.98 x 22.76 x 23.11 in	<b>Door material</b>	Stainless steel & metallic tinted glass (UV protect)
<b>External Dimensions HxWxD</b>	64.96 x 27.56 x 29.21 in	<b>Door reversible &amp; lockable</b>	Yes
<b>Temperature range</b>	0 °C to +25 °C (32 °F to 77 °F)	<b>Magnetic door seal, exchangeable</b>	Yes
<b>Humicontrol™</b>	60 % to 90 %	<b>Door handle</b>	Robust
<b>Connection rating</b>	115 V / 2 A / 60 Hz	<b>Alarm</b>	Visual & acoustic
<b>NEMA plug configuration</b>	5-15P	<b>Installation</b>	Integration & free standing
<b>Average energy consumption</b>	~ 1.6 kWh/24h	<b>Ambient temperature</b>	10 °C to 30 °C (50 °F to 86 °F)
<b>UVC sterilization system</b>	Yes	<b>Refrigerant</b>	R600a
<b>Water and drain connection required</b>	No	<b>Empty weight</b>	194 lbs
<b>Automatic defrost</b>	Yes	<b>Shipping weight (on pallet)</b>	285 lbs
<b>Automatic condensation evaporation</b>	Yes	<b>Shipping dimensions HxWxD (on pallet)</b>	83.00 x 42.00 x 42.00 in

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## USE CASES: LOADING WITH MEAT



Beef on shelves



Two saddles of beef hanging



Saddles of pork and beef hanging



Beef on shelves and pork hanging below

## MORE USE CASES: ONE DRYAGER™ DIFFERENT APPLICATIONS



Charcuterie production: Sausage and ham | Dry Aging of meat



Dry Aging of fish and seafood | Dry Aging of meat



Dry Aging of poultry and meat | storing and production of cheese



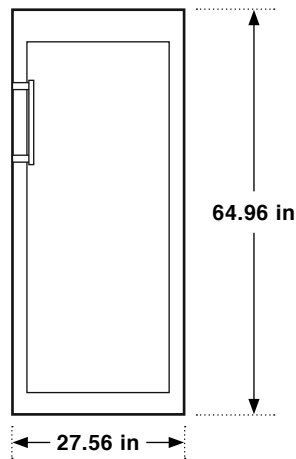
Tempering champagne and wine | production and storing of cheese

# DRYAGER™ UX 1000

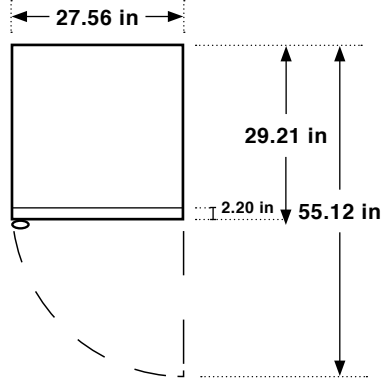
FOR UP TO 220 lbs

## DRAWINGS

Front view

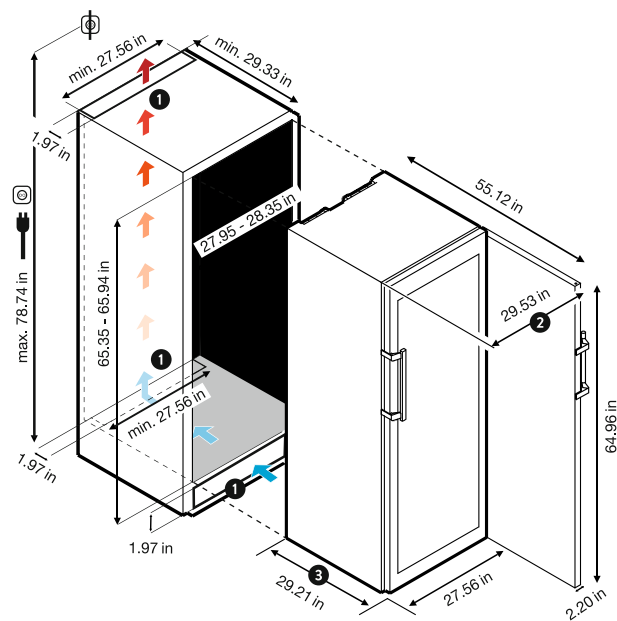


Top view

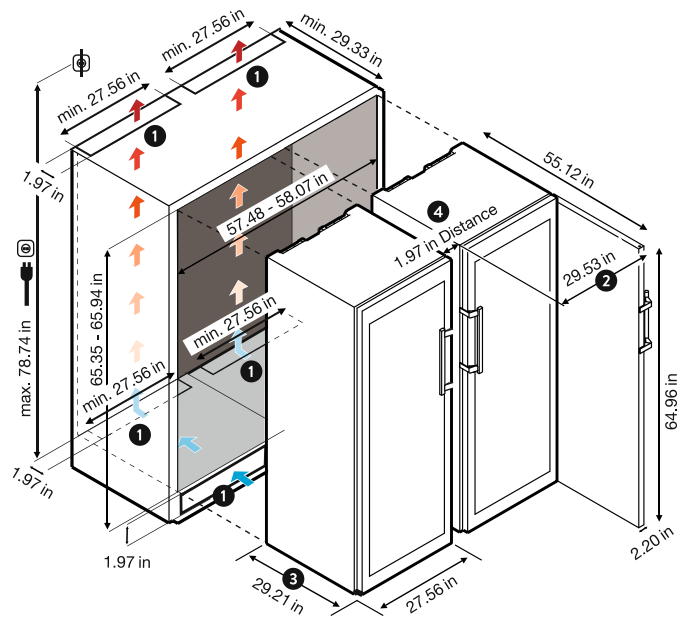


## Integration drawing

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 ❶). 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 ❷): **29.53 in**.
- Overall dimension body + door (protruding) (see ❸): **29.21 in**.
- Covering of distance (see ❹) possible by Stainless Steel Cover, available as an accessory at: [shop.dry-ager.com](http://shop.dry-ager.com).

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### OPTIONAL ACCESSORIES FOR UX 1000

#### Single Accessories

**DU0005 Stainless Steel Cover**

for side-by side integration installation of two UX 1000 units at a distance of 1.97 in.

**DU0110 Hanger**

stainless steel, for hanging up to 2 saddles of meat, total load capacity: 176 lbs, hooks not included

**DU0015 Half Shelf**

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

**DU0020 Full Shelf**

coated metal, for loading over full depth of unit, insertable at many different heights (integral rack slides), load capacity per shelf: 88 lbs

**DU0022 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: 44 lbs

**DU0055 SALTAIR Salt-Block Set**

4 pieces of natural crystal salt for optimal support of the humidity regulation, use with DRYAGER™ stainless steel tray (DU0070)

**DU0070 SALTAIR Tray**

high quality stainless steel tray to hold one DRYAGER™ salt-block set (DU0055, not included)

**DU0080 Podium**

perfect presentation of free-standing UX 1000 unit at the eye level, made of sturdy metal, metallic black powder-coating, height adjustable (16.5-17.5 in), including DRYAGER™ logo, optional with wheels (DU0082)

**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

**DU1055 Taste & Operation Package**

1 x SALTAIR Salt-Block Set (DU0055),  
1 x Meat Label Package (DU0040),  
1 x DRYAGER™ Special Cleaner (DU0030)

**DU1060 Charcuterie & Flexibility Package**

3 x Charcuterie Shelf (DU0022), 3 x Half Shelf (DU0015)

#### Maintenance

**DU0115 UVC Bulb Replacement Kit**

replacement bulb for annual maintenance of UVC sterilization system

**DUW100 Warranty Extension**

2 years parts and labor, 5 years compressor