DRY AGER
EST. 2014
BUILT FOR BEEF

PROJECT NAME:		DATE:
LOCATION:		AIA #:
MANUFACTURER REPRESENTATIVE:		
ITEM # / QUANTITY:		

DRYAGER™ UX 1500 PRO
FOR UP TO 220 lbs

Professional refrigerated full height single section dry aging cabinet for commercial production of **dry-aged meat, charcuterie, fish** as well as for producing and storing of **cheese** in foodservice, hospitality, retail and food processing industries. **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. Stainless steel exterior and 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. Two years parts and labor warranty – five years compressor warranty.

Quality from Germany

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 Airreg™ – optimal airflow & air quality without UV exposure of the product
- Antibacterial interior with molded slides and coved corners

Visual design
- Stainless steel exterior and door frame
- Dimmable LED lighting – perfect lighting of displayed products
- Maximum visual appeal & merchandising potential

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 (DUS020) - stainless steel, max. load / shelf 88 lbs
- 1 x Double hanger (DU0010) - stainless steel, max. load 176 lbs
- 1 x SALTAIR tray (DU0070) - stainless steel
- 4 x Swivel hook - stainless steel, max. load / hook 220 lbs

Warranty
- Compressor: 5 years, parts & labor: 2 years

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
NSF/ANSI 7: 2016

c ETL us Intertek 3018233
ETL Intertek 3018233
FCSI

TECHNICAL SPECIFICATIONS

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

DRY AGER USA LP – 303 Peachtree Center Avenue #600 – Atlanta, GA 30303
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USE CASES: LOADING WITH MEAT

ⓘ UX 1500 PRO on podium (DU0080) for perfect presentation at the eye level

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*

Shelves in pictures differ from UX 1500 PRO shelves.

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DRAWINGS

Front view
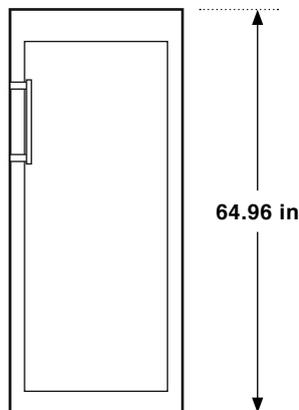
Front view with podium
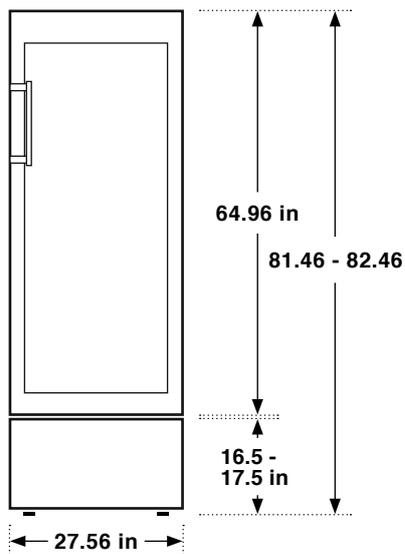
Top view
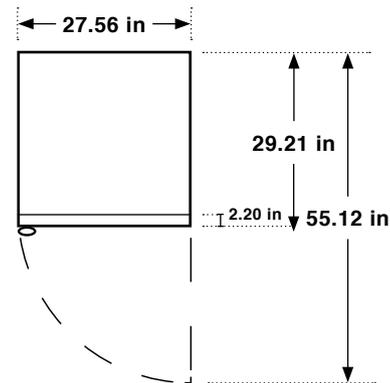
Integration drawing

Single unit integration
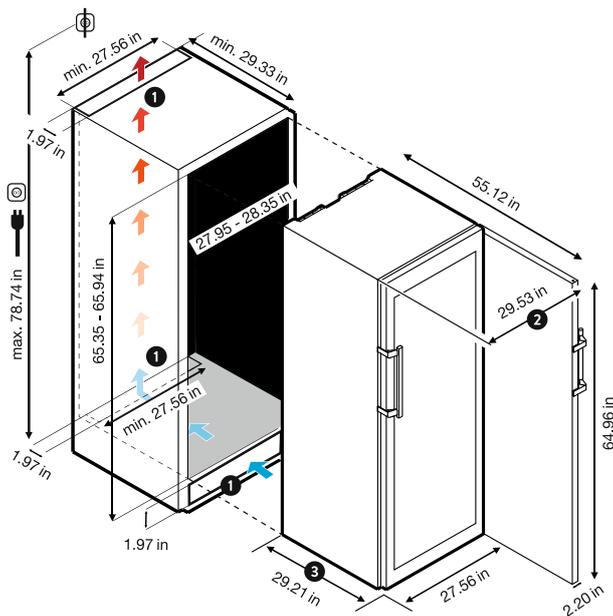
Side by Side integration
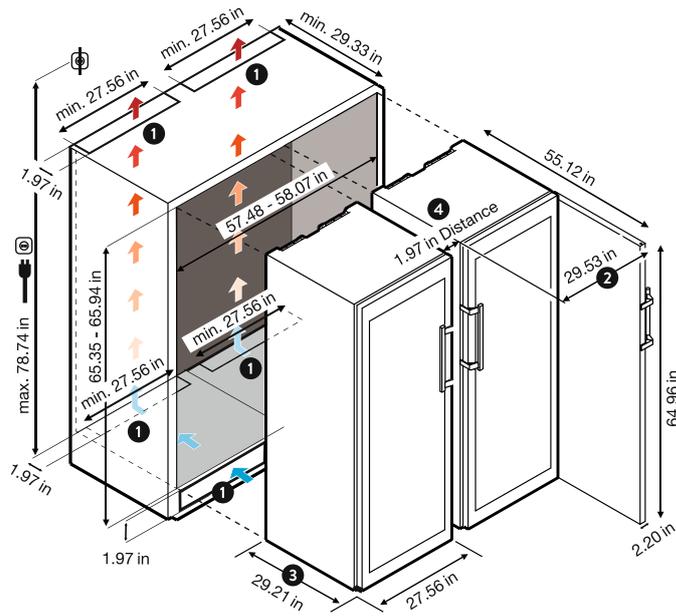
- It is absolutely essential to have good air circulation around the unit. The width of the ventilation shafts needs to be at least the width of the appliance (see ❶). The minimum required depth/height of the shafts is **1.97 in**. Also ensure that the back of the appliance is positioned at a distance 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.

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OPTIONAL ACCESSORIES FOR UX 1500 PRO

Single Accessories

DU0005 Stainless Steel Cover
for side-by side integration installation of two UX 1500 PRO units at a distance of 1.97 in.

DU0010 Double Hanger
stainless steel, for hanging up to 4 saddles of meat, total load capacity: 176 lbs, hooks not included

DUS015 Half Shelf
stainless steel, for loading over half depth of unit, insertable at many different heights (integral rack slides), load capacity per shelf: 44 lbs

DUS020 Full Shelf
stainless steel, for loading over full depth of unit, insertable at many different heights (integral rack slides), load capacity per shelf: 88 lbs

DUS022 Charcuterie Shelf
special designed stainless steel 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 1500 PRO unit at the eye level, made of sturdy metal, metalic black powder-coating, height adjustable (16.5-17.5 in), including DRYAGER™ logo, optional with wheels (DU0082)

DU0180 Caster Set
4 x casters (2 casters with braking function) including mounting material

DU0190 S-Hooks Set
10 hooks from high quality stainless steel for usage with DRYAGER™ hangers, size 6.3 x 0.3 in, load capacity per hook: 220 lbs

DU0195 Swivel Hooks Set
10 swivel hooks from high quality stainless steel, for usage with DRYAGER™ hangers, size 7.1 x 0.3 in, load capacity per hook: 220 lbs

Packages

DU0130 DRYAGER™ Special Cleaner Package
Set of **two** NSF listed cleaners to remove fat, oil, protein residues etc., 16.9 oz (500 ml) spray bottle

DU0140 XL Meat Label Package
40 stainless steel skewers with DRYAGER™ designed labels made of reusable plastic

DU1555 Taste & Operation Package
1 x SALTAIR Salt-Block Set (DU0055), 1 x XL Meat Label package (DU0140), 1 x DRYAGER™ Special Cleaner package (DU0130)

DU1560 Charcuterie & Flexibility Package
3 x Charcuterie Shelf (DUS022), 3 x Half Shelf (DUS015)

Maintenance

DU0115 UVC Bulb Replacement Kit
replacement bulb for annual maintenance of UVC sterilization system

DUW150 Warranty Extension
3 years parts and labor, 7 years compressor

DRY AGER reserves the right to change specifications without notice. This document may be subject to typesetting and printing errors.