**DRY AGER**
EST. 2014
BUILT FOR BEEF

# DRYAGER™ UX 750 PRO
## FOR UP TO 44 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
• UX 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
• 1 x Full shelf (DUS025) & bottom shelf (DUS024) - stainless steel, max. load / shelf 44 lbs
• 1 x SALTAIR tray (DU0075) - stainless steel
• 1 x Hanger (DU0012) - stainless steel, max. load 88 lbs
• 2 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

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## TECHNICAL SPECIFICATIONS

| | | | |
|---|---|---|---|
| **Internal capacity / net** | 5.3 / 4.7 cu. ft. (151 / 133 liters) | **External housing finish** | Stainless steel |
| **Maximum load** | 44 lbs (20 kg) | **Door material** | Stainless steel & metallic tinted glass (UV protect) |
| **Internal Dimensions HxWxD** | 28.03 x 19.29 x 17.20 in | | |
| **External Dimensions HxWxD** | 35.63 x 23.62 x 24.02 in | **Door reversible & lockable** | Yes |
| **Temperature range** | 0 °C to +25 °C (32 °F to 77 °F) | **Magnetic door seal, exchangeable** | Yes |
| **Humicontrol™** | 60 % to 90 % | | |
| **Connection rating** | 115 V / 2 A / 60 Hz | **Door handle** | Robust |
| **NEMA plug configuration** | 5 - 15 P | **Alarm** | Visual & acoustic |
| **Average energy consumption** | ~1.7 kWh / 24 h | **Installation** | Integration & free standing |
| **UVC sterilisation system** | Yes | **Ambient temperature** | 10 °C to 35 °C (50 °F to 95 °F) |
| **Water and drain connection required** | No | **Refrigerant** | R600a |
| | | **Empty weight** | 106 lbs |
| **Automatic defrost** | Yes | **Shipping weight (on pallet)** | 185 lbs |
| **Automatic condensation evaporation** | Yes | **Shipping dimensions HxWxD (on pallet)** | 60.00 x 42.00 x 42.00 in |

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# DRYAGER™ UX 750 PRO
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## USE CASES: LOADING WITH MEAT



Beef on shelves



Beef hanging



Half saddles of beef
and pork 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 l tempering champagne and wine*

*Shelves in pictures differ from UX 750 PRO shelves.*

# DRYAGER™ UX 750 PRO
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## DRAWINGS

Front view



35.63 in
23.62 in

Top view



23.62 in
24.02 in
1.77 in
46.06 in

## Integration drawing

Single unit integration



min. 23.62 in
min. 24.22 in
1.97 in
max. 47.24 in
24.02 - 24.41 in
35.63 - 36.02 in
min. 23.62 in
1.97 in
1.97 in
46.06 in
24.21 in
35.63 in
24.02 in
23.62 in
1.77 in

Side by Side integration



min. 23.62 in
min. 24.22
min. 23.62 in
1.97 in
max. 47.24 in
49.61 – 50.00 in
min. 23.62 in
min. 23.62 in
35.63 - 36.02 in
min. 23.62 in
1.97 in
1.97 in Distance
46.06 in
24.21 in
35.63 in
1.77 in
24.02 in
23.62 in

- 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): **24.21 in**.

- Overall dimension body + door (protruding) (see ❸): **24.02 in**.

- Covering of distance (see ❹) possible by DRYAGER™ moulding, available as an accessory at: shop.dry-ager.com.

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# DRYAGER™ UX750 PRO

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**OPTIONAL ACCESSORIES FOR UX750 PRO**

### Single Accessories

**DU0004  Stainless Steel Moulding**
for side-by-side integration installation of two
UX750 PRO units at a distance of 1.97 in.

**DU0012  Hanger**
stainless steel, for hanging up to 2 half saddles of meat,
load capacity per hanger: 88 lbs, hooks not included

**DUS025  Full Shelf**
stainless steel, for loading over full depth of unit, insertable at many different heights (integral rack slides), load
capacity per shelf: 44 lbs

**DUS027  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: 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)

**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

**DU0760  Taste & Operation Package**
1 x SALTAIR salt-block set (DU0058), 1 x XL meat label
package (DU0140), 1 x DRYAGER™ SPECIAL CLEANER
package (DU0130)

**DU0765  Charcuterie Package**
2 x charcuterie shelf (DUS027)

### Maintenance

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

**DUW075  Warranty Extension**
3 years parts and labor, 7 years compressor

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