

BUILT FOR BEEF

PROJECT NAME:	DATE:
LOCATION:	AIA#:

MANUFACTURER REPRESENTATIVE:

ITEM # / QUANTITY:

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.

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

- 1x Full shelf (DUS025) & bottom shelf (DUS024) stainless steel, max. load/shelf 44lbs
- 1 x SALTAIR tray (DU0075) stainless steel
- 1 x Hanger (DU0012) stainless steel, max. load 88 lbs
- 2x Swivel hook stainless steel, max. load/hook 220 lbs

Warranty

· Compressor: 5 years, parts & labor: 2 years

DRY AGER







FES

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

TECHNICAL SPECIFICATIONS

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

Maximum load 44 lbs (20 kg)

Internal Dimensions HxWxD 28 03 x 19 29 x 17 20 in External Dimensions HxWxD 35 63 x 23 62 x 24 02 in

0°C to +25°C (32°F to 77°F) Temperature range Humicontrol™ 60 % to 90 %

Connection rating 115 V / 2 A / 60 Hz **NEMA** plug configuration 5-15P

~1.7 kWh / 24 h Average energy consumption

UVC sterilisation system Yes Water and drain No connection required

Automatic defrost Yes Automatic condensation

evaporation

External housing finish Stainless steel

Door material Stainless steel & metallic tinted

glass (UV protect)

Door reversible & lockable Yes Magnetic door seal, Yes exchangeable

Door handle Robust

Alarm Visual & acoustic

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

Refrigerant R600a **Empty weight** 106 lbs 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 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*



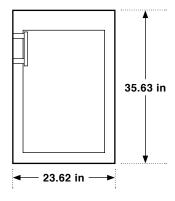
Production and storing of cheese I tempering champagne and wine*

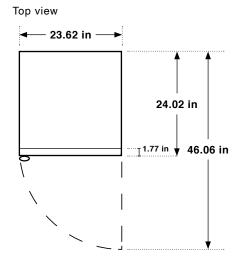
DRYAGER™ UX750 PRO

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DRAWINGS

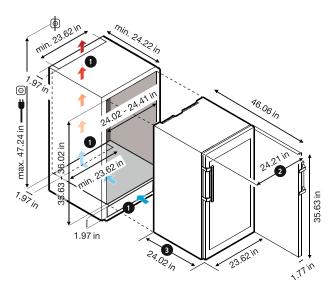
Front view



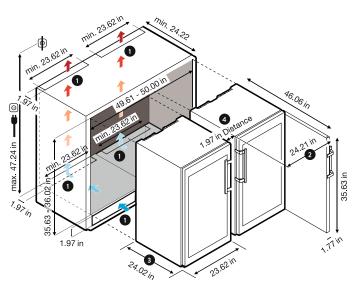


Integration drawing

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.

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OPTIONAL ACCESSORIES FOR UX750 PRO

Single Accessories

DU0004 Stainless Steel Moulding

for side-by-side integration installation of two UX 750 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 SALTAİR salt-block set (DU0058), 1 x XL meat label package (DU0140), 1 x DRYAGER™ SPECIAL CLEANER package (DU0130)

DU0765 Charcuterie Package

2x 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