



THE
HOME OF
BEEF

20

Technical info

DRY AGER DX 1000 – for up to 100 kg of meat

EXTERNAL BODY – *Stainless Steel*

INSULATED GLASS DOOR – *UV Protection (metallic tint)*

INTERNAL DIMENSIONS – *138 x 54 x 56 cm (H x W x D)*

EXTERNAL DIMENSIONS – *165 x 70 x 75 cm (H x W x D)*

INTERNAL CAPACITY / NET – *478 / 435 Litre*

VOLTAGE – *230 V – 13 amp Domestic Supply*

TEMPERATURE RANGE – *electronic controller in 0.1 °C increments from: 0 °C to +25 °C*

HUMICONTROL – *electronic humidity controller from 60% to 90%*

(no external water supply necessary)

DX AIRREG – *optimal airflow, activated carbon filter & UVC sterilization system*

LED LIGHTING DX – *the light spectrum does not contain any ultra violet radiation, the result is a minimum of heat generated and will not affect the core meat temperature*

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION

OPTIC AND ACUSTIC ALARM ALERT, LOCKABLE DOOR, REVERSIBLE DOOR

CAN BE INTEGRATED, MAGNETIC DOOR SEAL

MAXIMUM LOAD – *2-3 beef saddles, up to 1.2 m in length*

MAXIMUM LOADING CAPACITY PER HANGER – *80 kg*

(per hanger upto 2 saddles possible)

MAXIMUM QUANTITY OF SHELVES – *5 pieces*

MAXIMUM LOAD CAPACITY PER SHELF – *40 kg*

AWARDS



GERMAN
DESIGN
AWARD
NOMINEE
2017