

DRY AGER[®]

SOLUTIONS

DRY AGING PRODUCTION UNITS

FULLFILLS HIGHEST EXPECTATIONS!

—
PLUG & PLAY UNITS
BY DRYAGER™

MEAT



CHARCUTERIE



HAM



CHEESE





DRY AGING PRODUCTION UNITS FOR BIG CAPACITIES OF MEAT

EXTERNAL BODY – *grey powdercoated*

VOLTAGE – *110 V – 16 amp Domestic Supply*

TEMPERATURE RANGE – *electronically controlled 32 °F to 77 °F (0 °C to +25 °C)*

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

(no external water supply necessary)

UX AIRREG – *optimal airflow & UVC sterilization system*

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION,
OPTIC AND ACOUSTIC ALERT



AVAILABLE SIZES

for up to **353.15 ft³** capacity

COOLING POWER APPROX. – 1000 W

NOMINAL CONSUMPTION – 680 W / 16 A

DIMENSIONS APPROX. – 15.75 x 27.56 x 35.43 in (HxDxL)

for up to **565.03 ft³** capacity

COOLING POWER APPROX. – 1800 W

NOMINAL CONSUMPTION – 1260 W / 16 A

DIMENSIONS APPROX. – 19.69 x 33.86 x 39.37 in (HxDxL)

for up to **847.55 ft³** capacity

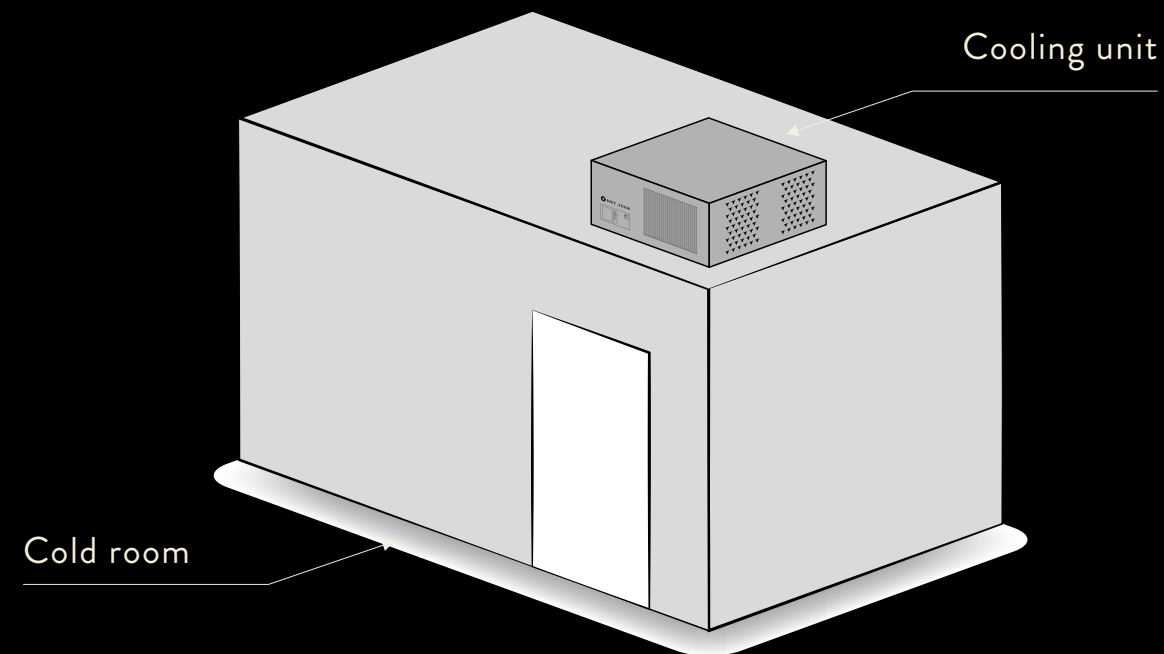
COOLING POWER APPROX. – 2300 W

NOMINAL CONSUMPTION – 1800 W / 16 A

DIMENSIONS APPROX. – 19.69 x 33.86 x 39.37 in (HxDxL)

SUPER EASY INSTALLATION

- » This high quality, super efficient cooling unit can be retro-fitted to any existing walk-in cooler or cold room that is fully insulated, with a minimum of 2,76 in insulation
- » For installation just cut a hole in the ceiling and put the unit on top



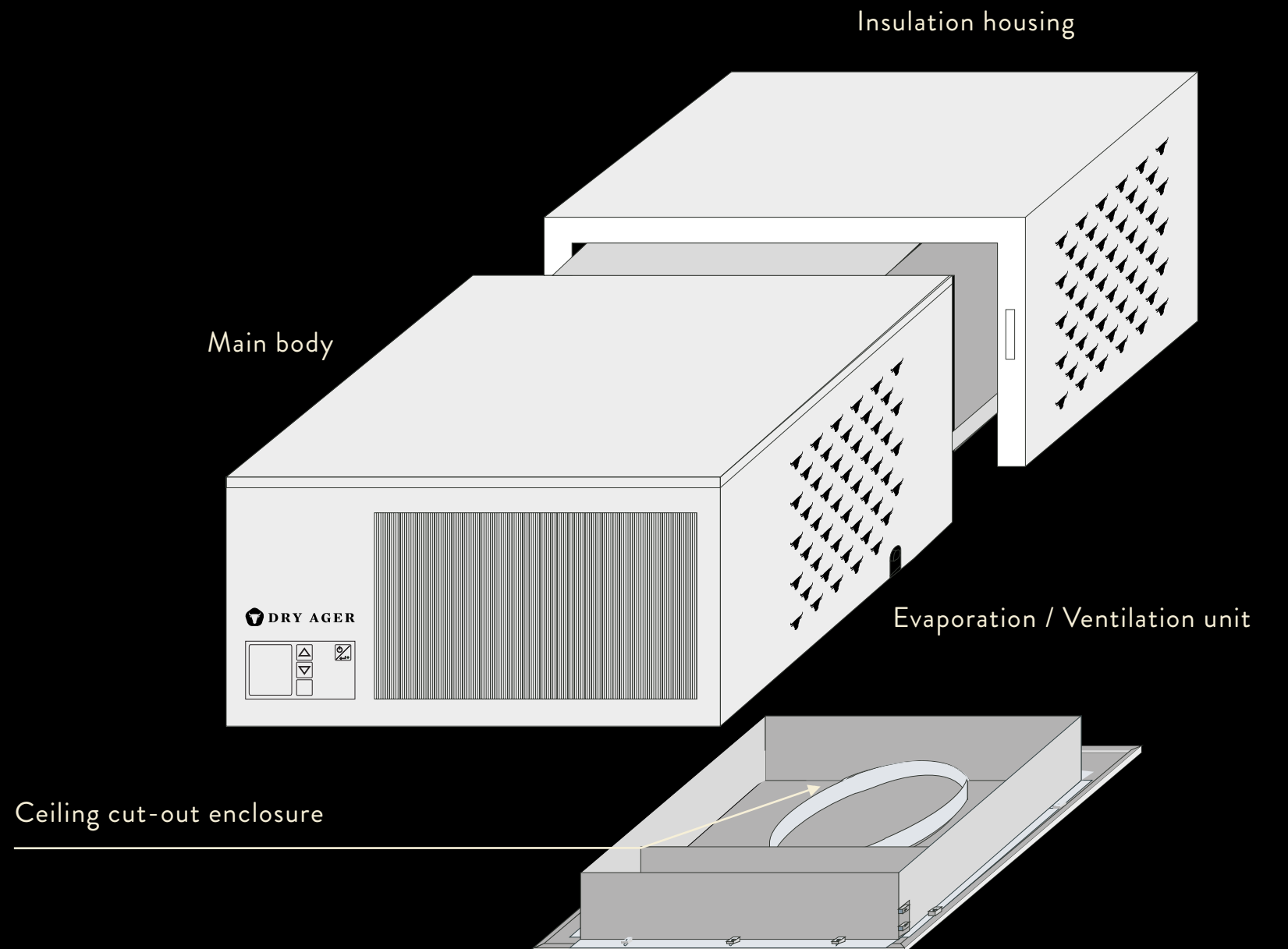
THE TECHNOLOGY

- » **HumiControl™** system as standard – does not need any water supply
- » **UX AirReg™** system as standard, for an accurate control of temperature + humidity
- » Sterilisation unit as standard (UVC system) for a perfect air quality
- » The ventilation system guarantees a perfect microclimate and an ideal airflow for Dry Aging
- » Comes ready to plug-in, no more installation-work necessary
- » All units are made with hot-gas defrosting

CONDITION AT TIME OF DELIVERY

The refrigeration unit is supplied in three parts.

The units consist of an evaporation/ventilation unit, with the ceiling cut out enclosure, insulation housing and the main body ready wired refrigeration unit with UVC System for sterilization and maturing technology.





THE NO. 1 WORLDWIDE
FOR DRY AGING FRIDGES



HIGHEST QUALITY
100 % MADE IN GERMANY



35 YEARS OF EXPERIENCE
IN THE REFRIGERATION SECTOR



IN MORE THAN 60 COUNTRIES
WITH SALES & SERVICE NETWORK

PRODUCTION

DRY AGER GmbH & Co. KG — Mackstraße 90
88348 Bad Saulgau, Germany — TEL +49 7581 90 43 0

US SALES OFFICE

437 University Ave. Los Gatos, CA 95032
MAIL usa@dry-ager.com

Jorge Bianchi — Director of Sales USA & Canada
CELL 408.348.7607 — OFFICE 408.656.9069

Amy Warthen — Chef & Customer Service
CELL 408.315.2175 — OFFICE 408.656.9069

WWW.DRY-AGER-USA.COM