

DRY AGER[®]

SOLUTIONS

WALK-IN DRY AGING CHAMBERS

THINK BIG!

—

WALK-IN CHAMBERS BY DRYAGER™



MEAT



CHARCUTERIE

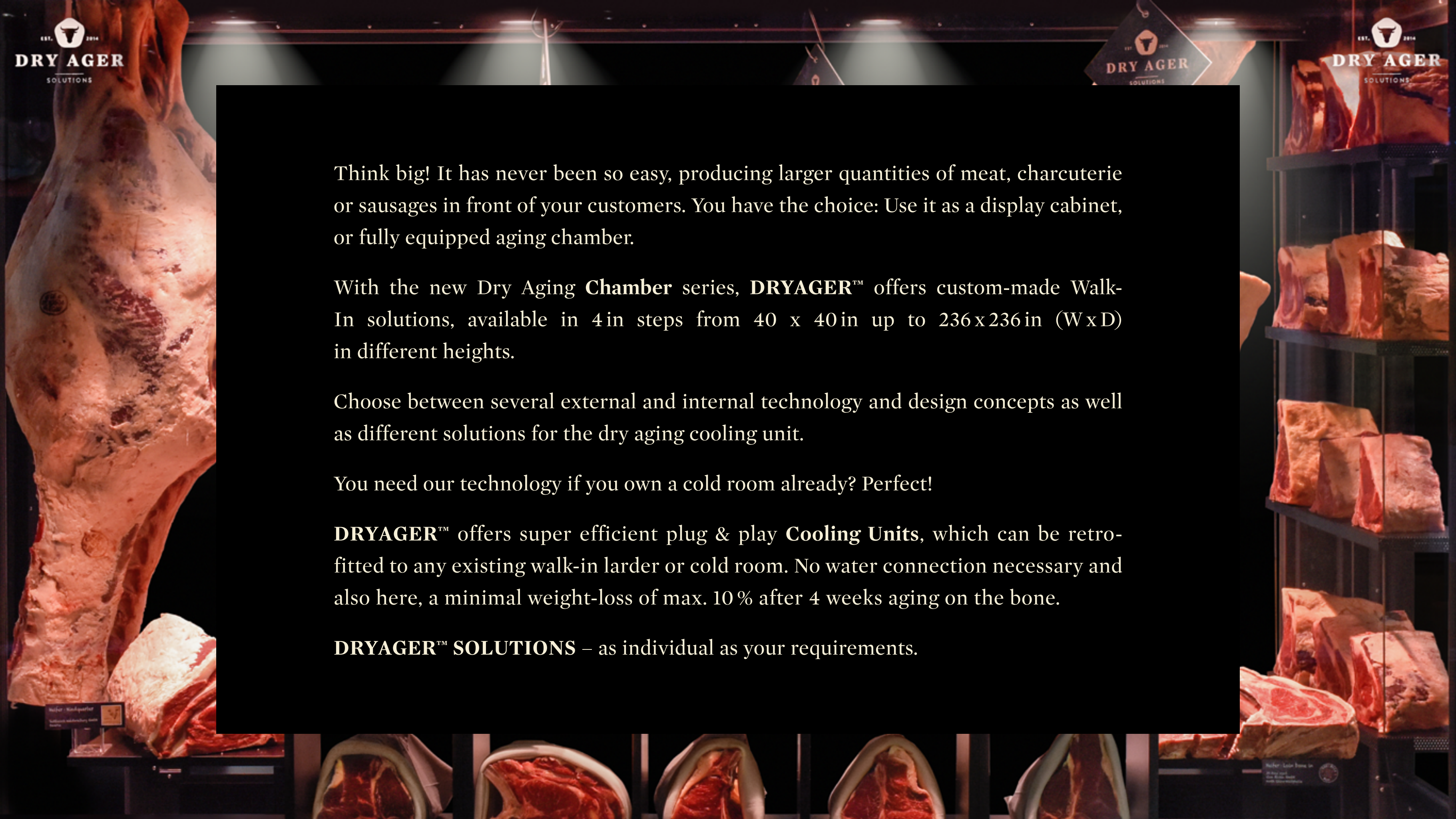


HAM



CHEESE





Think big! It has never been so easy, producing larger quantities of meat, charcuterie or sausages in front of your customers. You have the choice: Use it as a display cabinet, or fully equipped aging chamber.

With the new Dry Aging **Chamber** series, **DRYAGER™** offers custom-made Walk-In solutions, available in 4 in steps from 40 x 40 in up to 236 x 236 in (W x D) in different heights.

Choose between several external and internal technology and design concepts as well as different solutions for the dry aging cooling unit.

You need our technology if you own a cold room already? Perfect!

DRYAGER™ offers super efficient plug & play **Cooling Units**, which can be retrofitted to any existing walk-in larder or cold room. No water connection necessary and also here, a minimal weight-loss of max. 10 % after 4 weeks aging on the bone.

DRYAGER™ SOLUTIONS – as individual as your requirements.



**PERFECT TECHNOLOGY,
INDIVIDUAL DESIGN**

WALK-IN CHAMBERS FOR BIG CAPACITIES OF MEAT

EXTERNAL BODY – *thermally insulated tinted glass and metal powder coated foam panel as standard with solid panel door – lockable*
FLOOR – *stainless-steel anti-slip or any other surface*

DIMENSIONS – *from 40 x 40 in up to 236 x 236 in in 4 in steps*

AVAILABLE HEIGHTS – *83, 89, 95 or 107 in*

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*

LED LIGHTING UX – *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 ACOUSTIC ALERT, LOCKABLE DOOR, MAGNETIC DOOR SEAL

AVAILABLE COOLING UNITS

A-UNIT – *Plug & play ceiling unit, see next page*

B-UNIT – *Split-system, for installation by cooling engineer*



PRICES ON REQUEST FOR YOUR INDIVIDUAL OFFER

Contact-mail: usa@dry-ager.com

For a first price-indication, please answer these questions:

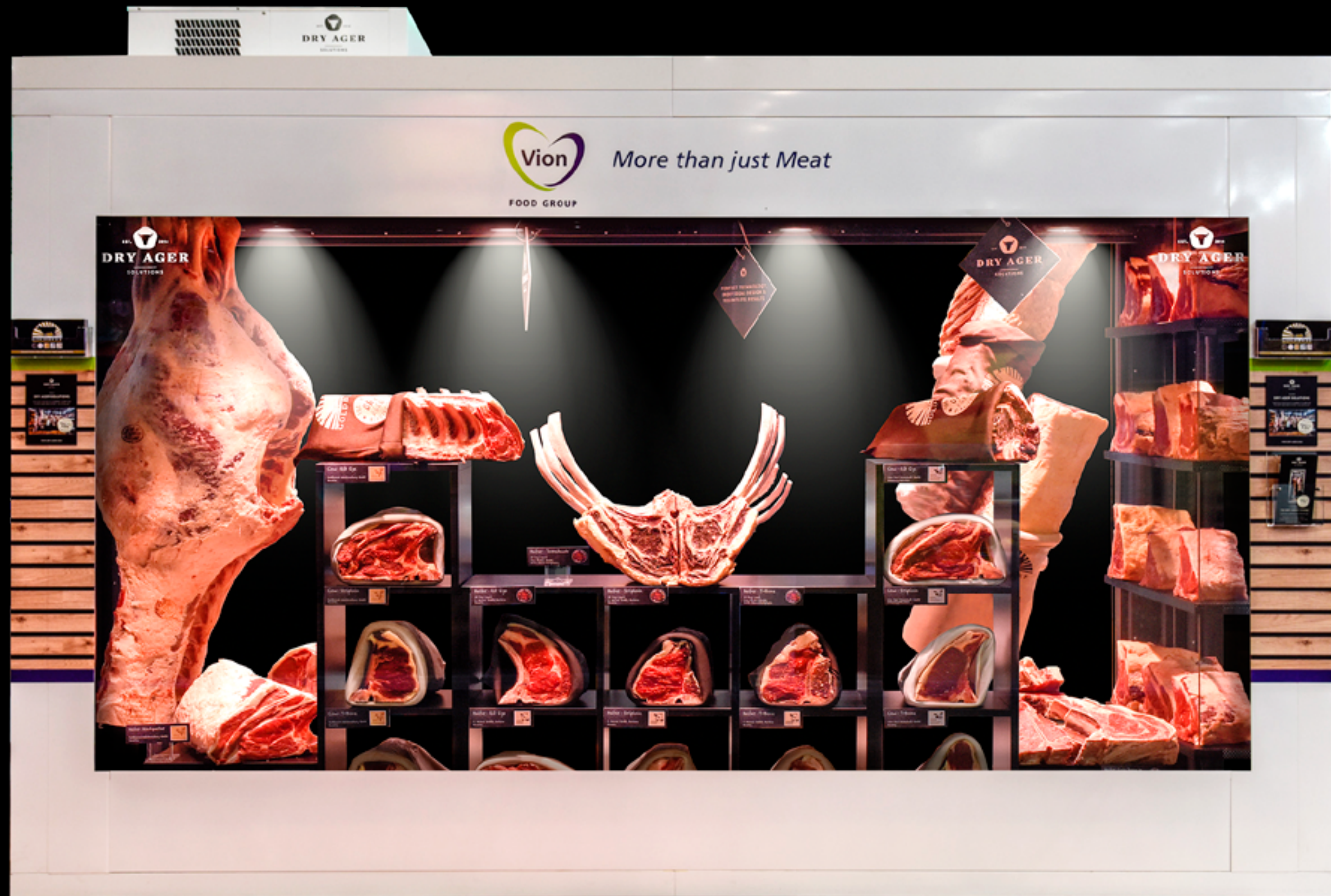
- » Send a hand-sketch if possible
- » Preferred outside-dimensions (LxWxH)
- » Where to place the door(s) for the chamber
- » On which side glass and in door as well?
- » How much meat as max. load per aging process?
- » Outside temperatures min and max at chamber area?
- » Plug & go machine on top or split-system with separate components?
- » Inside in the chamber a rack-system or only a hanging-system or both?
- » Do you prefer a mounting service?



WALK-IN CHAMBER

177 x 59 x 107 in (W x D x H)





WALK-IN CHAMBER

154 x 47 x 95 in (W x D x H)





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

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