

**DRY AGER®** – The leading brand for professional, plug-in Dry Aging cabinets for the production and storage of **Dry Aged Beef, Dry Aged Pork, ham, salami, fish, cheese and much more.** The DX 1000 Premium S (220 - 240V, 2A) is suitable for use in both the commercial and private sectors. Thanks to innovative systems like SmartAging® technology, perfect aging results for a wide variety of foods can be achieved at the push of a button. The temperature can be electronically regulated in the range from 0 to +30°C, as can the humidity, in the range from 40 to 90 %, thanks to the built-in standard HumiControl® system. The device does not need a water connection or a water tank, which are just two of the many unique selling points. The **DX AirReg® system** also ensures an optimum air flow.

The built-in **activated carbon filter**, the unique **UVC sterilisation box** and **antibacterial inner container** give bacteria and germs no chance. Professional Dry Aging at the highest level, even with large fluctuations in ambient temperatures. The outside of the device is made of high-quality, rust-free stainless steel, while the polished black stainless steel rear wall on the inside also underlines the premium character. Contemporary, modern design on the outside – high-precision, sophisticated technology on the inside. The DRY AGER® Dry Aging cabinet can be set up free-standing as a single device or double device (side by side) or integrated in a wall. Commercial and private customers receive a 2-year full guarantee from the date of purchase. Quality made in Germany!



**Nº 1** | WORLDWIDE



### Technology & equipment

#### Aging programme

- SmartAging® technology – smart programme control enables Dry Aging with the help of product-specific aging programmes.
- Optimum parameter settings are carried out automatically by the SmartAging® processor and guarantee ideal results at the push of a button.

#### Temperature & humidity

- HumiControl® – constant humidity, electronically adjustable from 40 to 90 % (no water connection or tank required).
- Electronically controlled temperature from 0 to +30°C.
- Professional dry aging with minimum weight loss.
- Automatic defrost and automatic condensation evaporation.

#### Hygiene

- UVC sterilisation system, DX AirReg® system and activated carbon filter – optimum air flow and air quality without UV exposure of the products.
- Antibacterial inner container – the shape of the side shelf supports and rounded corners make cleaning easier.

#### Visual design

- Housing & door frame made of stainless steel.
- Black steel rear panel, brushed black stainless steel.
- Dimmable DX-LED side and ceiling lighting – optimum illumination of the presented products.
- Attractive aesthetics with sales promotion potential.

#### Modularity

- Built-in or free-standing – enables the integration of single or multiple units next to each other.
- Door hinge possible on both sides.

#### Accessories supplied

- 1 x hanger (DX0011) – made of stainless steel, max. load capacity 80 kg (the picture shows 2x hangers).

#### Guarantee

- 2 year full guarantee for private and commercial customers.
- 3 year full guarantee available on request.



# DRY AGER® DX 1000 PREMIUM S

for up to 100 kg load

## Technical specifications

Gross net content	495 / 435l
Maximum load	100kg
Inner dimensions	137.1 x 57.8 x 58.7 cm (HxWxD)
External dimensions	165.0 x 70.0 x 74.2 cm (HxWxD)
Temperature range	0 °C to +30 °C, electronically adjustable in increments of 0.1 °C
HumiControl®	40 % to 90 %
Mains connection	220-240V / 2A / 50Hz
Power consumption	~1.8kWh / 24h
UVC sterilisation and activated carbon filter	Yes
SmartAging® control	Yes
Water connection or tank necessary	No
Automatic defrost	Yes
Automatic condensate evaporation	Yes

Housing	Stainless steel
Insulating glass door	Stainless steel, metallised glass (UV protection), robust door handle
Inner container	Antibacterial polystyrene plastic
Rear wall inside	brushed black stainless steel
Visual & acoustic alarm	Yes
Installation of one or more devices in the wall or as a free-standing device possible	Yes
Refrigerant	R600a
Unladen weight	88 kg
Shipping weight (on pallet)	104 kg
Shipping dimensions (on pallet)	185.0 x 80.0 x 120.0 cm (HxWxD)
Device article number	DX1000PS

## Application: filled with meat



Beef on slide-in shelves



Two loins of beef hanging



Saddle of pork and beef hanging



Beef on slide-in shelves and pork hanging underneath

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Further applications: one DRY AGER Dry Aging cabinet – many possible uses



Dry Aging of meat



Production of sausage and salami



Production of ham



Dry Aging of poultry



Dry Aging of fish and seafood



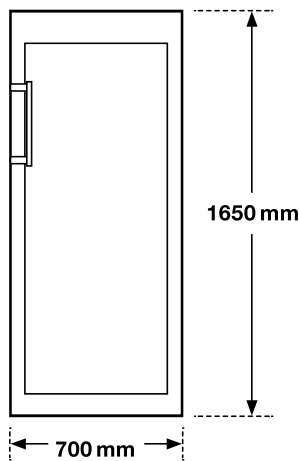
Production and storage of cheese | Tempering of champagne and wine  
**NEW:** Special wooden slide-in shelves are available for this application.

# DRY AGER® DX 1000 PREMIUM S

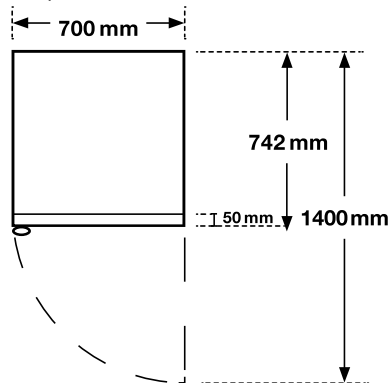
for up to 100 kg load

## Drawings

Front view



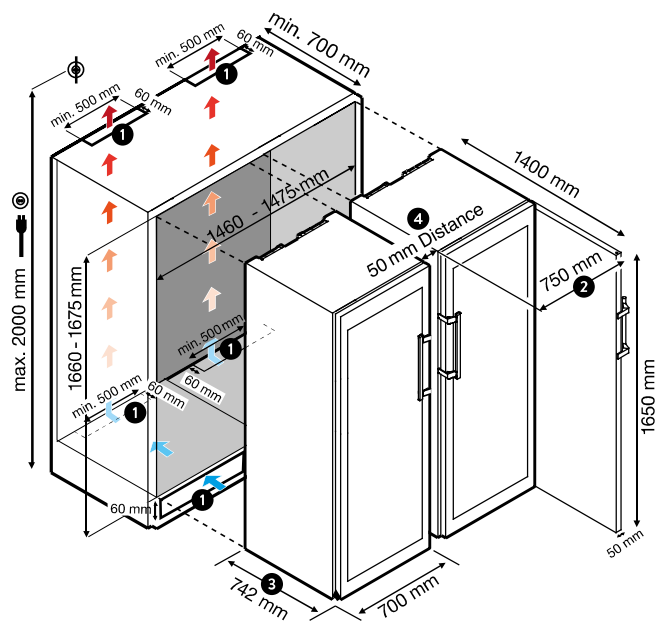
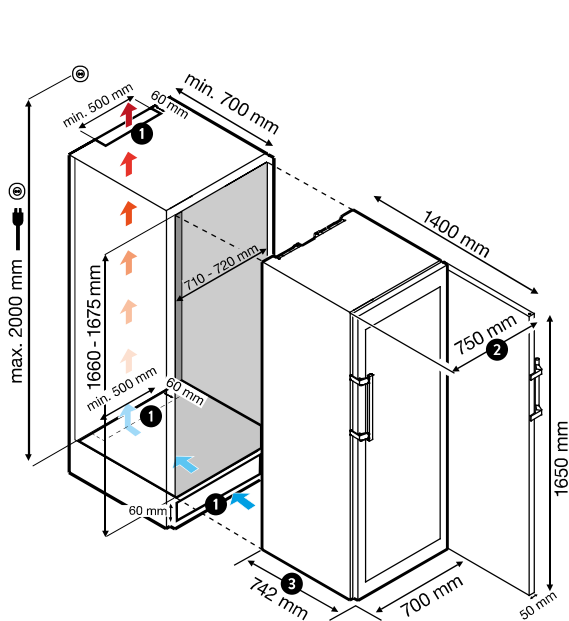
Top view



## Integration drawings

Installation of one device

Installation of several devices (side by side)




- ❶ Ventilation shaft is mandatory. Minimum size: **300 cm<sup>2</sup>**. Also possible on the side or on the back wall.
- ❷ Overall dimensions (width) with the door open including handle: **750 mm**
- ❸ Overall dimensions (depth) body + closed door (protruding): **742 mm**
- ❹ Panelling of the intermediate gap with DRY AGER® stainless steel cover possible (DX0030).

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## Optional accessories for DX 1000 Premium S

### Device accessories

- DX0011 Hangers**  
made of stainless steel, enables larger parts to be hung up using S-hooks, loadable up to 80kg.
- DX0015 Half slide-in shelf**  
takes up only half of the DRY AGER depth, can be loaded up to 25kg.
- DX0020 Slide-in shelf**  
enables food to be aged and stored horizontally, with a load capacity of up to 40kg.
- DX0022 Slide-in shelf for sausages and ham**  
for hanging and aging sausages and ham, loadable up to 20kg. 
- DX0024 Slide-in shelf for cheese & wine set**  
made of wood, 5 pieces in a set (1 x half shelf + 4 x whole shelf), perfect for cheese and wine.
- DX0055 Saltair salt block set**  
real salt, supports the process in the device and ensures an appealing look, 4 blocks in the set.
- DX0070 Saltair salt tray**  
made of stainless steel, perfect fit for Saltair salt block set (DX0055).
- DX0030 Stainless steel panel**  
for covering the gap between two DX1000 Premium S units arranged next to each other.
- DX0080 Podium**  
matt black, 40cm high, metal version, powder-coated, without wheels
- DX0082 Podium with wheels**  
matt black, 40cm high, metal version, powder-coated, with swivel wheels (50cm total height)



Further accessories, knives, saws, machines for meat processing and much more can be found online: [www.dry-ager.com](http://www.dry-ager.com)

### Accessories

- Z44044 S-hook**  
made of stainless steel, size 160 x 8mm, loadable up to 100kg.
- Z44055 Swivel hook**  
made of stainless steel, size 180 x 8mm, loadable up to 100kg.
- DX0040 Labels for writing on meat**  
20 pieces, including skewers for attachment, food-safe & reusable.
- Z33145 DRY AGER® Special cleaner**  
Cleaning solution in 500ml spray bottle.

### Servicing and maintenance

- DX0101 UVC replacement bulb (UVC2)**  
for the annual maintenance of the UVC sterilisation box.
- DX0110 Activated carbon filter**  
for the annual replacement.

## Awards



Information Print Product:  
Item no.: WD0075



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