

PROJECT NAME:

DATE:

LOCATION:

AIA #:

MANUFACTURER REPRESENTATIVE:

ITEM # / QUANTITY:

DRYAGER™ UX 750 PRO

FOR UP TO 44 lbs

Quality from
Germany



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 Aireg™ – 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

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

Warranty

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



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

Internal capacity/net	5.3/4.7 cu. ft. (151/133 liters)	External housing finish	Stainless steel
Maximum load	44 lbs (20 kg)	Door material	Stainless steel & metallic tinted glass (UV protect)
Internal Dimensions HxWxD	28.03 x 19.29 x 17.20 in	Door reversible & lockable	Yes
External Dimensions HxWxD	35.63 x 23.62 x 24.02 in	Magnetic door seal, exchangeable	Yes
Temperature range	0 °C to +25 °C (32 °F to 77 °F)	Door handle	Robust
Humicontrol™	60% to 90%	Alarm	Visual & acoustic
Connection rating	115 V / 2 A / 60 Hz	Installation	Integration & free standing
NEMA plug configuration	5-15P	Ambient temperature	10 °C to 35 °C (50 °F to 95 °F)
Average energy consumption	~1.7 kWh / 24 h	Refrigerant	R600a
UVC sterilisation system	Yes	Empty weight	106 lbs
Water and drain connection required	No	Shipping weight (on pallet)	185 lbs
Automatic defrost	Yes	Shipping dimensions HxWxD (on pallet)	60.00 x 42.00 x 42.00 in
Automatic condensation evaporation	Yes		

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USE CASES: LOADING WITH MEAT



Beef on shelves



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 | tempering champagne and wine*

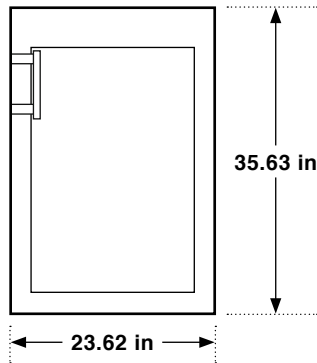
*Shelves in pictures differ from UX 750 PRO shelves.

DRYAGER™ UX 750 PRO

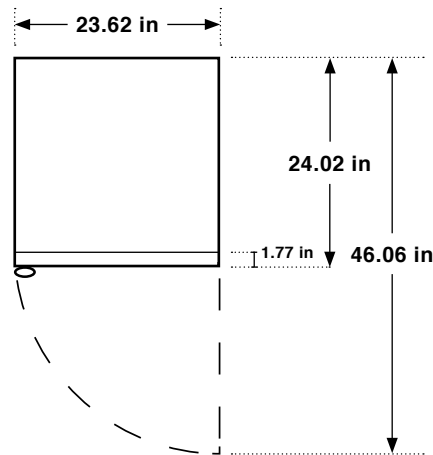
FOR UP TO 44 lbs

DRAWINGS

Front view

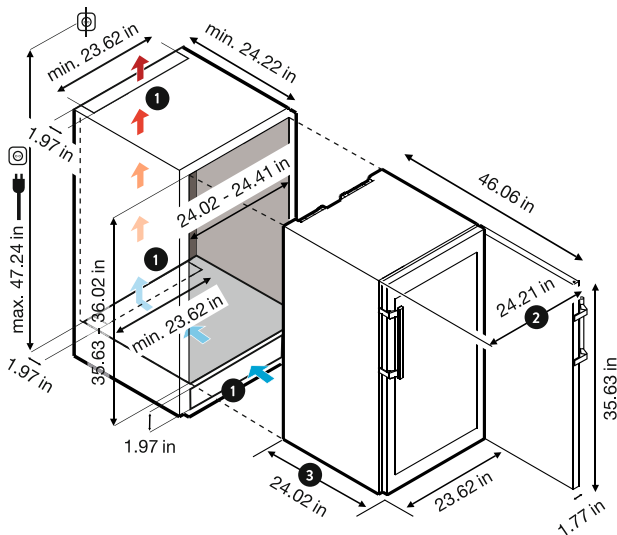


Top view

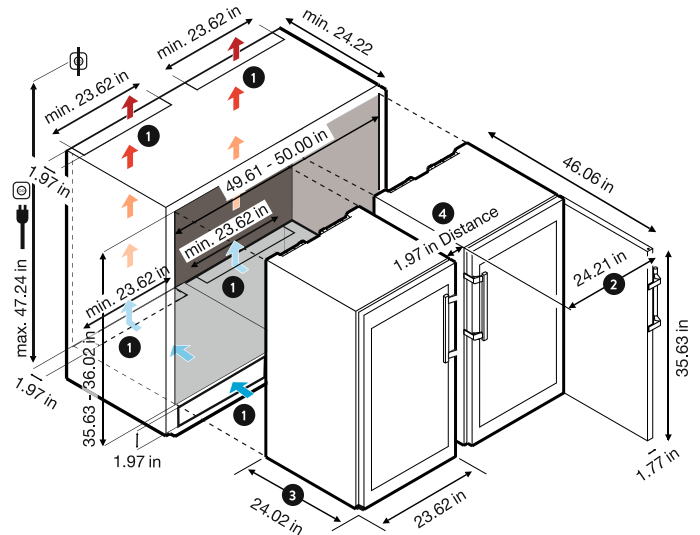


Integration drawing

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 ❶). 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 ❷): **24.21 in**.
- Overall dimension body + door (protruding) (see ❸): **24.02 in**.
- Covering of distance (see ❹) possible by DRYAGER™ moulding, available as an accessory at: shop.dry-ager.com.

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OPTIONAL ACCESSORIES FOR UX750 PRO

Single Accessories

- DU0004 Stainless Steel Moulding**
for side-by-side integration installation of two UX750 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: 88lbs, 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 SALTAIR salt-block set (DU0058), 1 x XL meat label package (DU0140), 1 x DRYAGER™ SPECIAL CLEANER package (DU0130)
- DU0765 Charcuterie Package**
2 x 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

