



DRY AGER DX 1000® Premium

ART. NO. DX1000P – **FOR UP TO 100 KG MEAT**

HOUSING	<i>stainless steel</i>
INNER CONTAINER	<i>antibacterial polystyrene</i>
INNER BACK WALL	<i>black steel, brushed black stainless steel</i>
INSULATING GLASS DOOR	<i>UV protection, tinted (metal vapor)</i>
INTERNAL DIMENSIONS	<i>137.1 x 57.8 x 58.7 cm (H x W x D)</i>
EXTERNAL DIMENSIONS	<i>165.0 x 70.0 x 74.2 cm (H x W x D)</i>
INTERNAL CAPACITY / NET	<i>495 / 435 l</i>
CONNECTION RATING	<i>220-240 V / 50 Hz</i>
ENERGY CONSUMPTION	<i>even with glass door only 1.8 kWh / 24 hours</i>
TEMPERATURE RANGE	<i>0 °C to +25 °C, electronically adjustable in increments of 0.1 °C</i>
HUMIDITY	<i>HUMICONTROL® - electronic humidity controller, adjustable from 60% to 90% (no external water supply or water container required)</i>
AIR FLOW & HYGIENE	<i>DX AirReg® provides perfect air flow, fresh air activated carbon filter and UVC sterilization</i>
INTERIOR LIGHTING	<i>DX LED Premium lighting, dimmable, integrated in side walls for the best possible illumination of displayed products. No ultraviolet radiation light spectrum. Minimal heat development, no direct heating of the meat.</i>
MAXIMUM LOAD	<i>up to 100 kg of cuts on shelves or 2-3 strip loins with a length of approx. 1.2 m</i>
AUTOMATIC DEFROST, VISUAL AND AUDIBLE ALARM SIGNALS, LOCKABLE DOOR, DOOR HINGES CAN BE REVERSED, FOR WALL INSTALLATION OR FREE STANDING DEVICE	

AWARDS

