

Project name:	Date:
Location:	AIA#:
Manufacturer representative:	Item# /Quantity:

DRYAGER™ UX 7000 / UX 8000



High production unit as a compact plug-and-play ceiling solution: compressor, condenser, evaporator and dry aging technology in one appliance. The ultimate solution for turning a walk-in into a professional dry aging chamber. Ideal for commercial production of **dry-aged meat, charcuterie, fish** as well as wine in foodservice, hospitality, retail and food processing industries. **Self-contained R290 refrigeration system** 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 Airreg™ **UV sterilization system** maintains internal air quality and flow without UV exposure of the product. The standard warranty is 3 years compressor and 2 years parts and labor.

No 1 | **BRAND WORLDWIDE™** | Quality from Germany



** For professional dry aging solutions

Conformity

NSF/ANSI 7:2023
UL 60335-1-2016 Ed.6]
UL 60335-2-89:2021 Ed.2
CSA C22.2#60335-1-2016 Ed.2
CSA C22.2#60335-2-89:2021 Ed.2



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
- Superior aging with minimal weight loss
- Automatic hot gas defrost system with built-in condensate evaporation

Hygiene

- UVC sterilisation system, without UV exposure of the product
- UX Airreg™ – for an optimal airflow in terms of air distribution and speed

Safety

- Visual & audible alarm
- Hot gas defrost system with built-in condensate evaporation
- Equipped with a **double safety shutdown system to protect key components**, including the cooling compressor, in the event of an overload
- Hermetically sealed refrigeration circuit

Modularity & Installation

- Compact plug-and-play ceiling unit with integrated compressor, condenser, evaporator, and dry aging technology
- Installation on top of maturing chamber ceiling with on-site ceiling cutout

Standard warranty

- 3 years compressor and 2 years parts and labor

Technical specifications

	UX 7000	UX 8000
Cooling capacity at 32 °F room and 89.6 °F ambient	1450 W / 5000 BTU	1900 W / 6500 BTU
Estimated maximum chamber volume*	750 ft ³	950 ft ³
Heat output	1900 W / 6500 BTU	2500 W / 8500 BTU
Cold room temperature	32 °F to 77 °F	32 °F to 77 °F
Humidity control range	60 % to 90 %	60 % to 90 %
Permissible ambient temperature	50 °F to 100 °F	50 °F to 100 °F
Dimension H x W x D [in]	21.06 × 37.20 × 46.06	21.06 × 37.20 × 46.06
Dimension ceiling cutout W x D [in]	29.13 × 17.72	29.13 × 17.72
Total weight [lbs]	269	287
Voltage, frequency	208–220 V / 60 Hz	208–220 V / 60 Hz
Fuse protection (C characteristic)	16 A	16 A
Sound pressure level 2	80 db(A)	80 db(A)
Compressor type	Reciprocating compressor (fully hermetic)	Reciprocating compressor (fully hermetic)
Refrigerant type R290 [lbs]	0.31	0.27
Expansion organ	thermostatic expansion valve	thermostatic expansion valve
Operation	Via control panel	Via control panel

* The minimum requirements on page 2 must be met.

DRYAGER™

UX 7000 / UX 8000

The route to your maturing chamber

Step 1:

Consider the following **minimum requirements** when planning your maturing chamber

- Fully insulated floor
- Do not use heated glass.
- Recommended insulation values for walls, floor and ceiling:
0.25 W/m² x K | 0.044 BTU/ft² x °F
- Recommended glass insulation values:
1 W/m² x K | 0.176 BTU/ft² x °F
- Max. 100 W | 341 BTU LED lighting
- As few door openings as possible

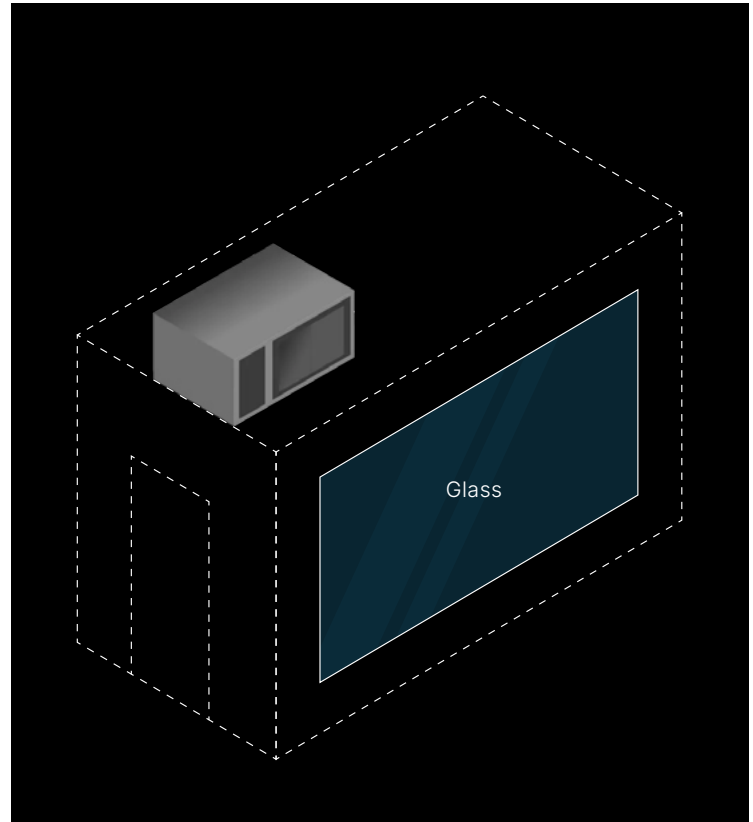
Step 2:

Contact our **technical experts**

Fill in the form via the link below or scan the QR code and our technical experts will assist you, to choose the right high production unit(s) size and position for your project.



[Click this link to access the form or scan the QR code](#)



Examples for possible use-cases:

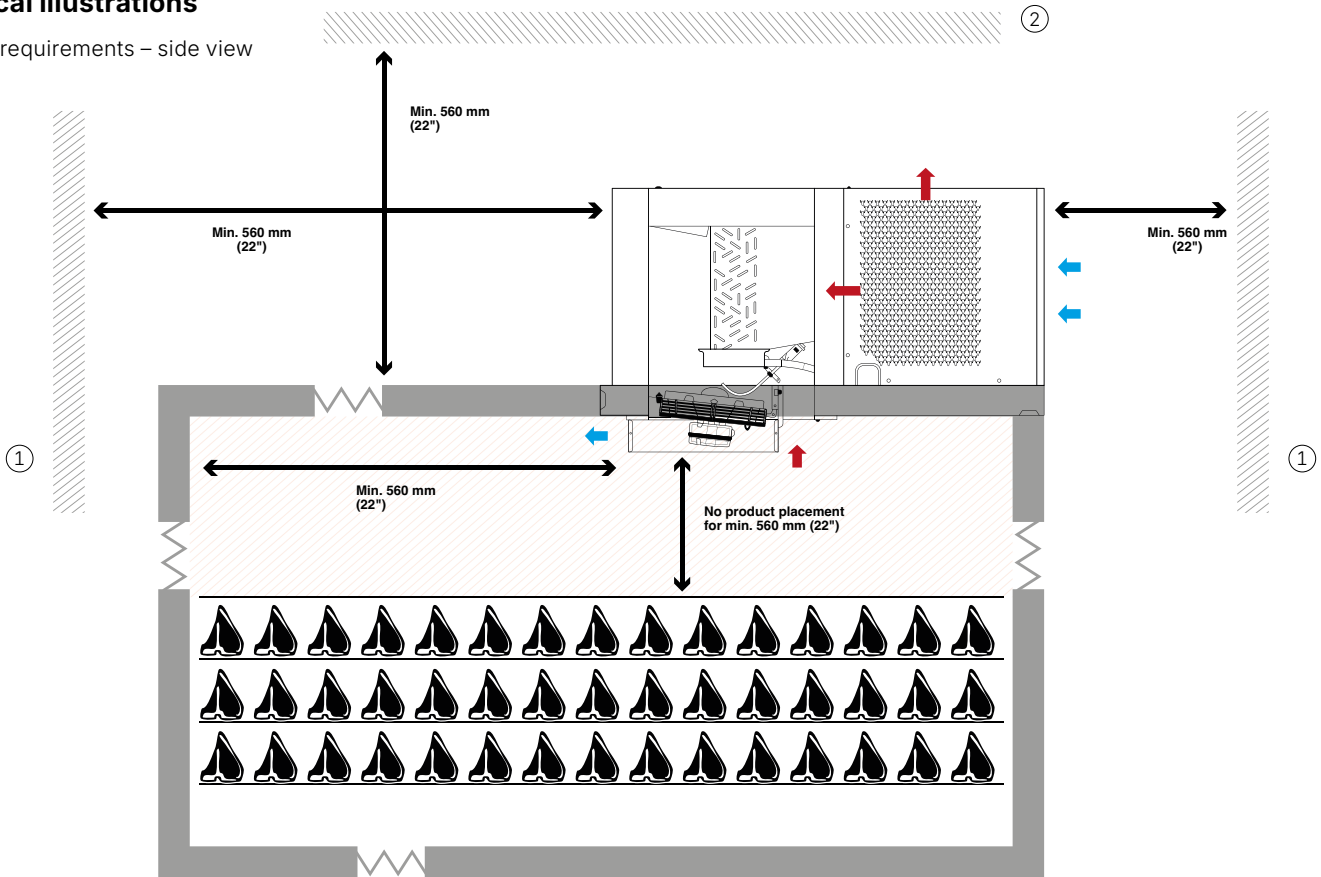


*The data sheet refers exclusively to the device DRYAGER™ UX 7000 / UX 8000

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Technical illustrations

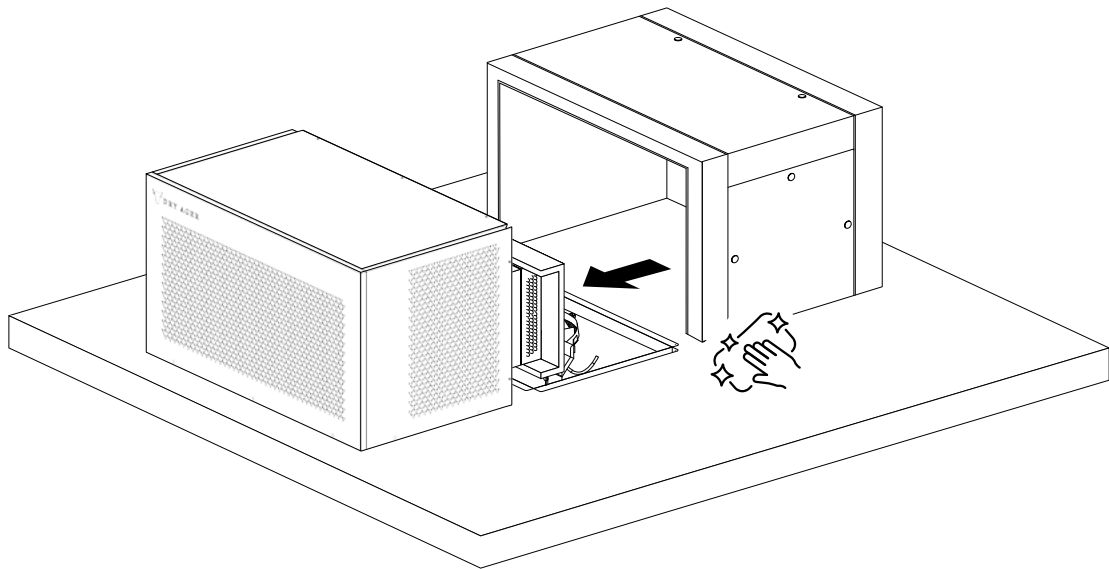
Distance requirements – side view



IMPORTANT

*Sufficient heat dissipation must be ensured.
(See heat output technical specifications)*

Easy to maintain,
service and to clean.



① Walls of the room, where chamber is located

② Ceiling of room, where chamber is located

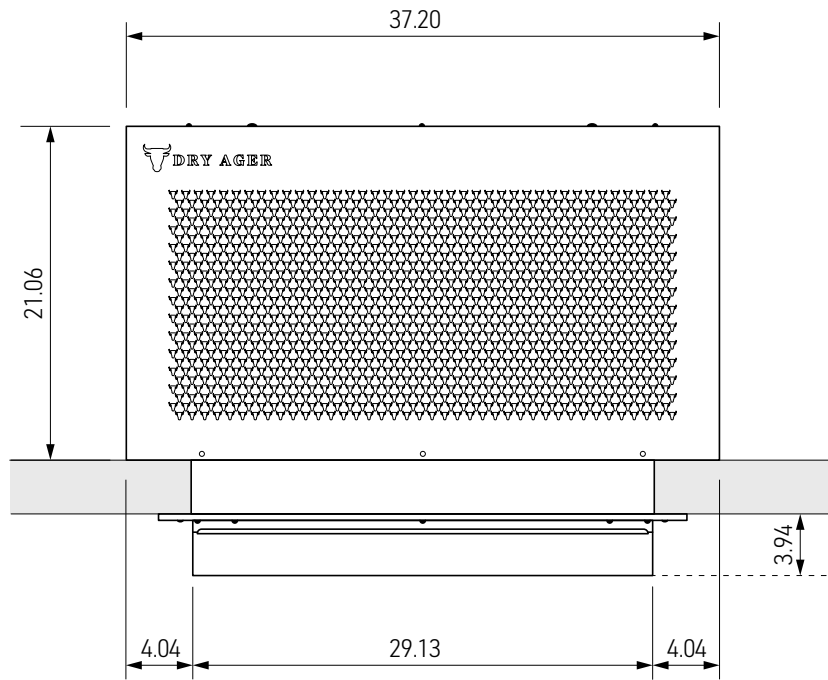
➡ Cool air direction

➡ Warm air direction

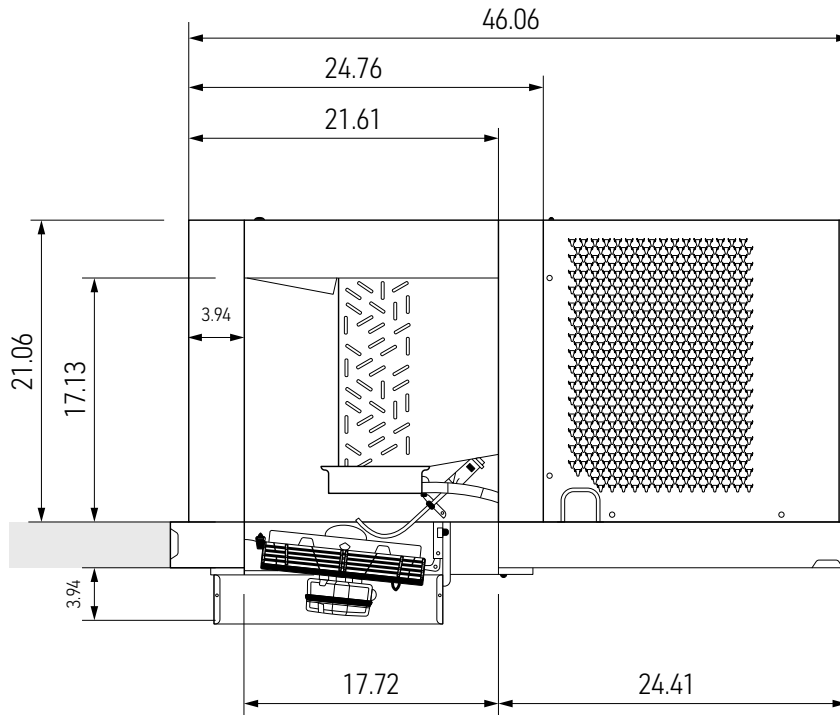
DRYAGER™ UX 7000 / UX 8000

Dimensional Drawings

Front view



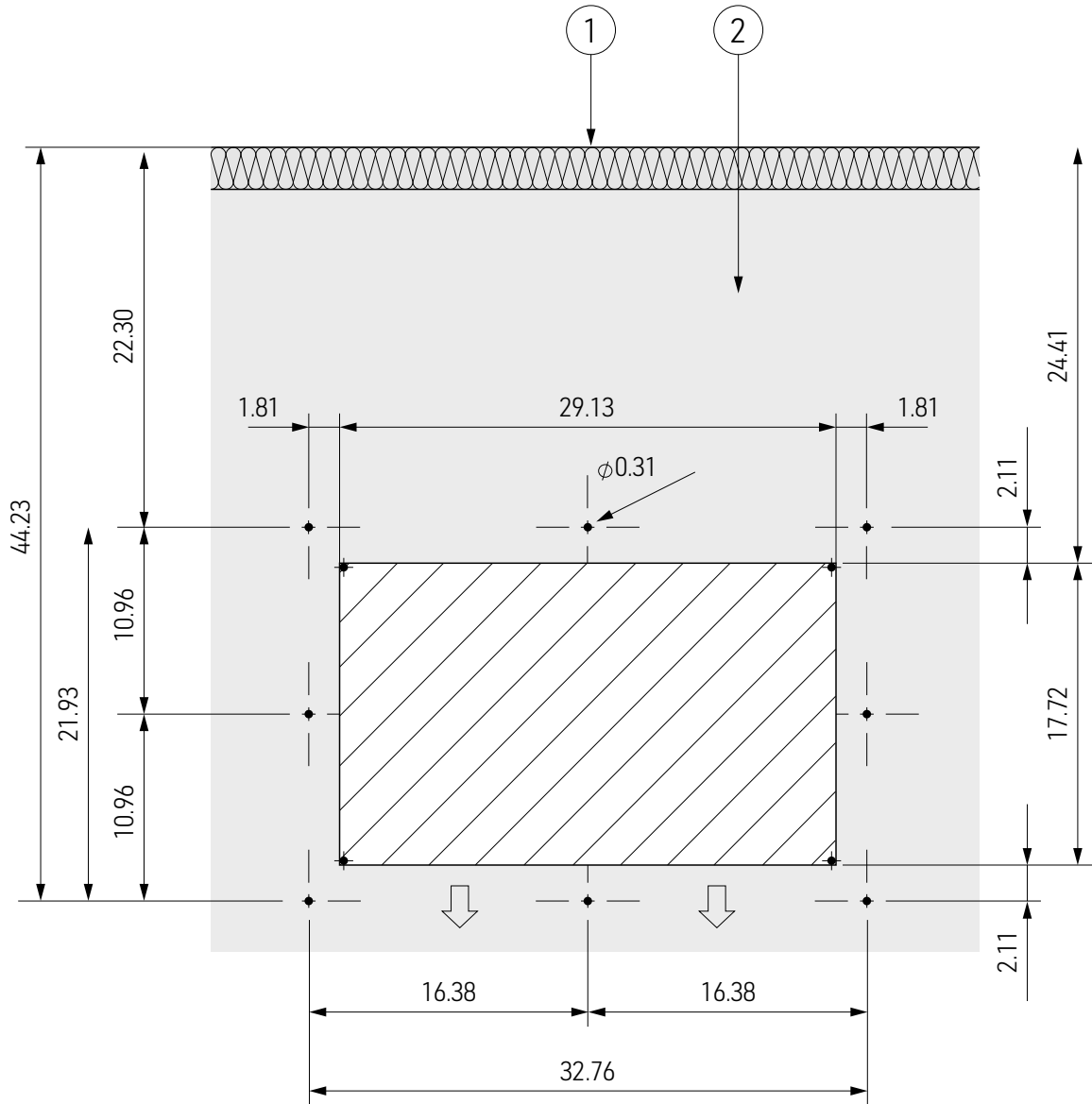
Side view



DRYAGER™ UX 7000 / UX 8000

Ceiling Cutout Drawing

Top view



- ① Chamber wall
- ② Machine part
- ⇩ Air direction

Optional Accessories for the High production unit

Single Accessories

DU0190 S-Hooks Set

10 hooks from high quality stainless steel.
Size 6.3 × 0.3in, load capacity per hook: 220lbs

DU0195 Swivel Hooks Set

10 swivel hooks from high quality stainless steel.
Size 7.1 × 0.3in, load capacity per hook: 220lbs

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

Maintenance

DU0118 UVC Bulb Replacement Kit

replacement bulb-system for annual maintenance of UVC sterilization system