

Meat maturing fridge Metos Dry Ager DX 500



Product information

SKU	4620018
Product name	Meat maturing fridge Metos Dry Ager DX 500
Dimensions	600 × 610 × 900 mm
Weight	50,000 kg
Capacity	max. 20 kg/shelf
Technical information	230 V, 0,19 kW, 1NPE, 50 Hz
Type of the refrigerant	R600a
Quantity of refrigerant [g]	33

Description

Meat maturing cabinet Metos DX 1000 with its timeless and stylish outside design contains a high-precision sophisticated technology that gives the meat a perfect texture and a strong flavour for your customers to enjoy.

Dry Aging is a traditional way of drying meat that gives it a special texture and taste. The meat, hanging on the bones, should be kept for a sufficient amount of time in an atmosphere with controlled temperature, air quality and humidity. This way the meat can age naturally.

The temperature of the Metos DX 1000 meat aging cabinet can be controlled precisely within the range of 0°C...+25 °C with the precision of 0.1°C. The humidity of this cabinet can be adjusted electronically from 60 to 90% with the 0.5% precision and the best thing is that the cabinet doesn't need a water connection.

Even when the temperature around the cabinet changes, inside the cabinet



the climate will be perfect with an optimal air circulation and continuous disinfection. The cabinet has an integrated activated carbon filter. In addition, air purification is performed by an active UVC-ventilated-disinfection system (patented), which sterilizes all of the air in the fridge every minute.

The insulated cabinet door has a tinted glass, which protects the content from the harmful UV-light. The cabinet's LED-light does not contain ultraviolet radiation and the minimum of heat it generates will not affect the meat temperature.

The meat weight loss is surprisingly low! Beef meat loses after 4 weeks only 7-8% of its weight and after 6 weeks only 12%. Pork meat weight loss after 3 weeks is only 9-10%.

The use of the Metos DX 1000 meat maturing cabinet is not limited only to dry aging meat, but it can also be used for the production of air dried hams and many other meats, as well as for storing cheese.

- electronic temperature control 0°C...+25 °C, with 0.1°C precision
- electronic humidity control 60-90%, with 0.5% precision
- max. capacity 2-3 beef saddles, max. length 1.2 m
- max. load per hook - 80 kg
- max. 5 shelves/ cabinet, max. load per shelf 40 kg
- automatic defrosting and evaporation of meltwater
- lockable doors
- the door's handing is reversible
- magnetic seal on the door
- stainless steel frame, door with a tinted glass in a stainless steel frame
- internal dimensions 1380x540x560 mm
- net volume is 435 liters
- the cabinet can be integrated into the furniture
- visual and audible alarms

THE DELIVERY INCLUDES:

- hook, max. load - 80 kg

ACCESSORIES (to be ordered separately):

- stainless steel hook, max. load - 80 kg
- ½ shelf
- shelf, max. load - 40 kg
- salt stone tray
- Himalaya salt stone set (4 salt stones)
- bottom shelf
- metal display podium, adjustable height
- information labels on nylon cords with fastening (20 pcs/pack)
- stainless steel S-hook, max. load 100 kg (size 160x8 mm)
- stainless steel swivel hook, max. load 100 kg (size 180x8 mm)
- UVC-lamp, annual replacement recommended
- active carbon filter, annual replacement recommended

