Meat maturing fridge Metos Dry Ager DX 500



Product information

SKU	4620018
Productnaam	Meat maturing fridge Metos Dry Ager DX 500
Afmetingen	600 × 610 × 900 mm
Gewicht	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 500 with it's 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 500 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 it's weight and after 6 weeks only 12%. Pork meat weight loss after 3 weeks is only 9-10%.

The use of the Metos DX 500 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 20 kg/shelf
- automatic defrosting and defrosting
- lockable doors
- the door handle can be changed
- magnetic seal on the door
- frame made of stainless steel, tinted glass in the door with rst frame
- internal dimensions 510x500x430 mm
- net volume 132 l
- the cabinet can be integrated into the furniture
- alarms on the screen and with sound signals

DELIVERY INCLUDES:

- intermediate shelf, max. capacity 20 kg
- bottom shelf, max. capacity 20 kg

ACCESSORIES (to be ordered separately):

- first hook, max. capacity 15 kg
- intermediate shelf, max. capacity 20 kg
- bottom shelf, max. capacity 20 kg
- salt rock tray
- Himalaya salt stone set (2 salt stones)
- wall supports
- labels with nylon strap fastening (20 pcs/box)
- first S-hook, max. capacity 100 kg (dimensions 160x8 mm)
- swivel rst hook, max. capacity 100 kg (dimensions 180x8 mm)
- UVC lamp, recommended to be changed once a year
- active carbon filter, recommended to be changed once a year