

Dry Ager & Thawing Refrigerators

BOTTOM MOUNTED CONDENSING UNIT (ED SERIES)

Dry Ager / Thawer / Refrigerator



The Dry Ager & Thawing Refrigerator series marries tradition with technology to create masterfully dry-aged meat in a fraction of the time, energy and cost it takes with other brands. It is guaranteed to improve the taste of regular meat in just 7 days and, most of all, is lab certified safe.



Temperature Regulation

Perfect temperature matures meat without spoilage.



Cross Air Circulation

Correct temperature-humidity ratio speeds up dry aging.



Anion-Ceramic Coating

Aids in meat maturation. Keeps interior sterile & odor-free.



Fast Dry Aging

Matures meat in only 7 days vs. 20-30 days with other brands.



Lab Certified Safe

Tested and certified safe by Certified Laboratories Inc. USA.



Blizzard R290

EPA/DOE approved, all-in-one, slide-out cooling cartridge.



Stainless Steel Ext.

High quality finish with 2.5" thick thermal insulation.



Other Features

Digital control, overheat alarm, ECM fan motors, LED lights.



More Features

Self-closing door, removable gaskets, 3" or 5" swivel casters. Standard shelves & sheet pans, optional meat hooks.



EDA1-S



EDA1



EDA2

Cabinet Construction

- Heavy duty stainless steel exterior with rounded corners for a hazard-free workspace.
- Insulated interior wall between compartments (applies to model EDA2).
- PFOA free, ceramic coated aluminum interior walls diffuse infrared rays which enhance the meat maturation process.
- High quality stainless steel floor.
- Galvanized steel top, bottom and rear.
- 2.5" thick high density polyurethane insulation.
- Four 5" swivel casters with locks on front set. Leg stabilizers included.

Refrigeration System

- Bottom mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
- Dual air paths with multiple electronically commutated (ECM) fan motors optimize circulation and accelerate the meat maturation process. Two fan motors for model EDA1 and EDA1-S. Four fan motors for model EDA2.
- Full-length air duct and airflow guard ensure optimal cold air circulation.
- Air circulation guard keeps floor vents from obstruction.
- Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
- Large capacity, corrosion-resistant condenser and evaporator coils.
- Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
- High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning.
- Pressure relief devices allow rapid cabinet re-entry.
- Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Lighting

- Shielded LED bar lighting with on/off switch provides bright, high color illumination at lower heat output.

Doors

- Low emissivity double glass panes.
- Self-closing with adjustable torsion system for a positive seal.
- Snap-in magnetic gasket for ease of cleaning.
- High strength, die-cast handles.
- Pre-installed locks keep your items safe from theft.
- Field reversible.

Shelving

- Four stainless steel per section (three for EDA1-S).
- Height adjustable stainless steel clips.
- One stainless steel drip pan per section.

Temperature Control

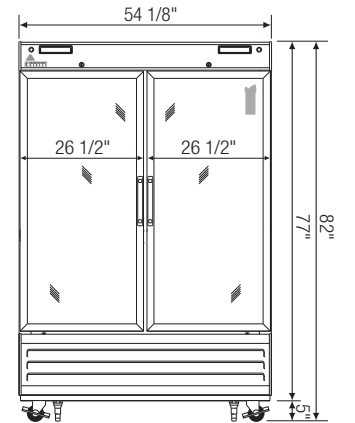
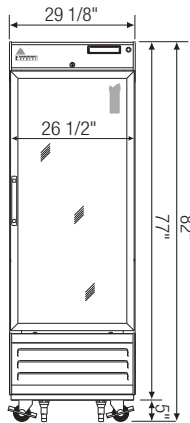
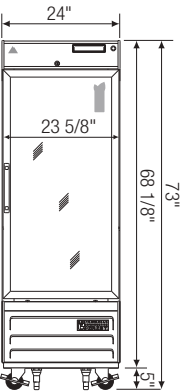
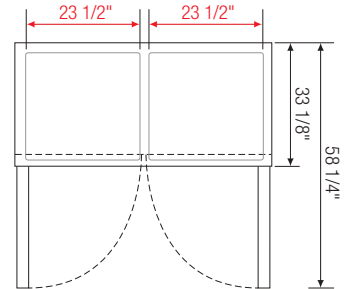
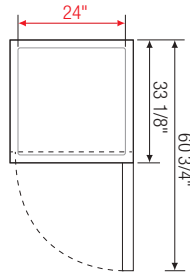
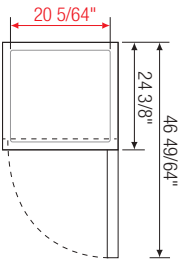
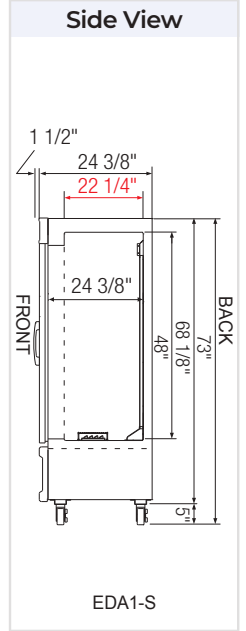
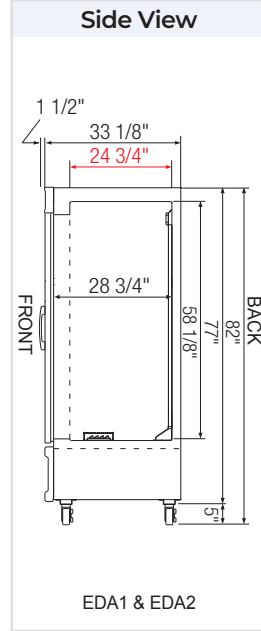
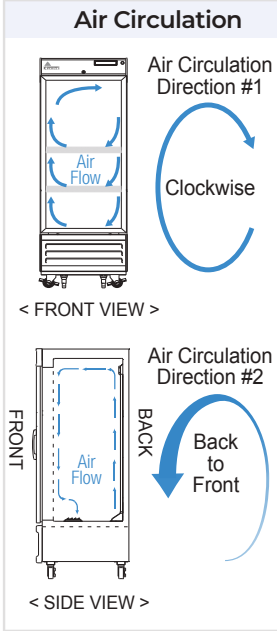
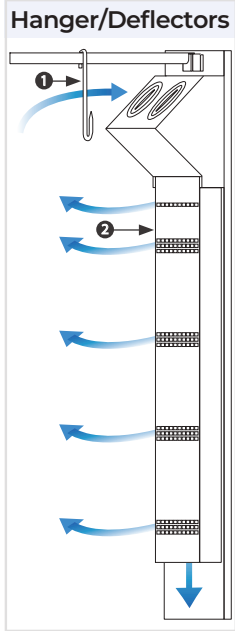
- Multi-function digital controller with easy to read LED display.
- Factory preset temperature, 35°F. Temp-set range from 33°F to 54°F.
- Audible overheat protection alarm for compressor and condenser coil.

Options

- Stainless steel hangers and hooks.
- Additional shelving.
- 3" swivel casters with locks.
- 18" x 26" sheet pans
- 3.5" – 6" height-adjustable and interchangeable legs.

↔ = Interior Dimensions ← → = Exterior Dimensions

- ABS Legs**
Two additional front adjustable stainless steel clad ABS legs provide extra stability when opening and closing door.
- Vacuum Relief**
The vacuum relief valve equalizes cabinet pressure for rapid door re-entry.
- Equipped with 9 ft long NEMA 5-15P plug.
- 1 Hanger & Hooks (Optional)**
High quality, food-grade stainless steel ideal for hanging meat on the bone.
- 2 Air Deflectors**
Stainless steel panels aid air circulation and enhance the dry-aging process.



EDA1-S

EDA1

EDA2

Model	Ref/ Frz/ Dual	# of Doors	Capacity (Cu. Ft.) [†]	HP	BTU/HR [†]	Refrigerant	# of Shelves	Power (V-Hz-Ph)	Amps	Crated Weight (LBS)	Exterior Dimensions (Inches)		
											L	D ^a	H [*]
EDA1-S	Ref	1	10	1/4+	TBA	R290	3	115-60-1	2.6	260	24	24 3/8	68 1/8
EDA1	Ref	1	22	1/3	2,311	R290	4	115-60-1	2.5	390	29 1/4	33 1/8	77
EDA2	Ref	2	48	1/3 x 2	2,311 x 2	R290	8	115-60-1	5	609	54 1/8	33 1/8	77

* Height does not include 5" for casters.

† Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C).

a Exterior depth dimension does not include 1-1/2" for door handles.

Specifications subject to change without notice.

Product dimensions are for general purposes and not absolute value. Product capacity (†) is calculated based on standard industry figures. Slight variations may exist. If dimensions and capacity are critical, please contact Everest Refrigeration.

Ref = Refrigerator