

DUCK DRYING CABINETS



DDPT601

Precision brings to you the very best in Duck Drying solutions.

Duck Drying Refrigerator: Maintains ducks at a safe temperature of between +1/6°C whilst ensuring a humidity level of 40-60% to perfectly dry ducks. Three levels of hanging rail and drip trays are supplied as standard per door. Each hanging rail has a capacity of 9 ducks.

The stainless steel construction provides not just a hygienic solution, but a professional look that can be used back or front of house as the perfect duck drying tool.

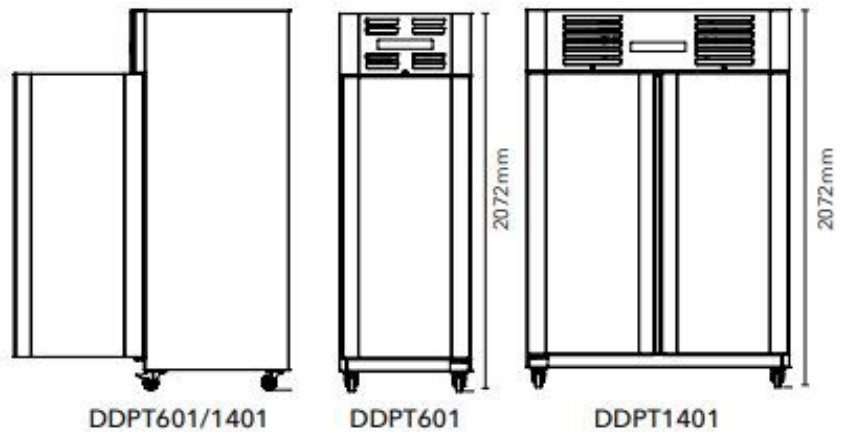
Duck Drying Refrigerator - Key Features:

- Stainless Steel Interior & Exterior
- +1 / 6°C Temperature Range
- 40-60% Humidity (In A Test Environment At +4°C)
- 3 X Hanging Rails Per Door / 9 X Ducks Per Rail
- Each Rail Has Drip Tray To Catch Juices
- High Velocity Fan For Each Rail
- Automatic Hot Gas Defrost
- Door Locks Fitted As Standard
- Hi / Lo Audio Visual Temperature Alarms
- Waste Heat Recovery Condensate Vaporiser System

Duck Dryer



DUCK DRYING CABINETS



Model	DDPT601	DDPT1401
Type	Duck Dryer	Duck Dryer
Material	ST/ST Int/Ext	ST/ST Int/Ext
Shelf/Rack Size (mm)	530 x 580	530 x 580
Number of Shelves / Drip Trays	3	6
Meat Hanging Rails	3	6
Temperature Range	+1 / 6°C	+1 / 6°C
Humidity Range	40 / 60%	40 / 60%
Exterior WxDxH (mm)	720 x 860 x 2090	1440 x 860 x 2090
Weight (KG)	138	210
Refrigerant / GWP	R134a / 1430	R134a / 1430
Refrigeration Watts (+45°C Condensing)	412	723
Evaporating Temp	-10°C	-10°C
Heat Rejection Watts*	681	1236
Noise Output (dBa)	66	73
Power	230 / 50 / 1	230 / 50 / 1
Running Amps	2.2	4.6
Energy Consumption / 24hrs - kWh**	N/A	N/A
Energy Consumption / Year (AEC) - kWh**	N/A	N/A
Energy Efficiency Class**	N/A	N/A

* Heat Rejection is taken at the listed evaporating and condensing condition. Watts is calculated by taking the total power of the cabinet.

** Tested to EN16825

We are constantly innovating and improving our products. Please always check our website for the most up-to-date version of this spec sheet