



DDPT601

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

Duck Drying Refrigerator: Maintains ducks at a safe temperature of between +1/20°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.

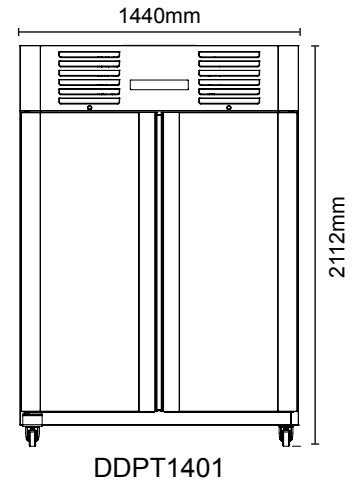
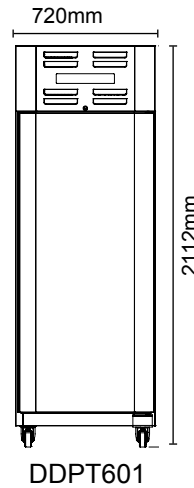
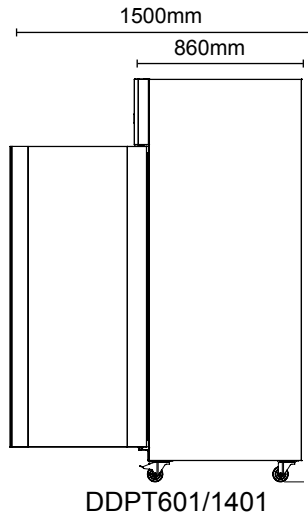
The stainless steel construction provides not just a hygienic solution, but a professional look that can be used back or front of house as the perfect duck drying tool.

Duck Drying Refrigerator - Key Features:

- Stainless Steel Interior & Exterior
- +1 / 20°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





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 / 20C	+1 / 20°C
Humidity Range	40 / 60%	40 / 60%
Exterior WxDxH (mm)	720x860x2112	1440x860x2112
Weight (KG)	138	210
Refrigerant / GWP	R290 / 3	R290 /3
Refrigeration Watts (+45°C Condensing)	373	648
Evaporating Temp	-10°C	-10°C
Heat Rejection Watts*	560	972
Power	220 / 50 / 1	220 / 50 / 1
Running Amps	1.5	2.4
Total Electrical Load - kW	0.33	0.53

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

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