



MA600-1950



DDPT601

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

**Meat Ageing Refrigerator:** A perfect temperature and humidity environment for all your meat ageing needs. Temperature can be accurately set from 1/4°C with humidity between 70-90% - without the need for a water supply. Hanging rail, 3 shelves, Himalayan Rock Salt are all supplied as standard.

**Duck Drying Refrigerator:** Maintains ducks at a safe temperature of between 1/4°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 meat ageing duck drying tool.

**Meat Ageing Refrigerator - Key Features:**

Stainless Steel Interior & Exterior

1 / 4°C Temperature Range

70-90% Humidity (In A Test Environment At 4°C)

Meat Hanging Rail

3 X Perforated Stainless Shelves

1 X Drip Tray To Catch Meat Juices

Himalayan Rock Salt

Glass Door With Led Lights

Electronic Controller With Easy Read LCD Screen

Automatic Hot Gas Defrost

Door Locks Fitted As Standard

Hi / Lo Audio Visual Temperature Alarms

Waste Heat Recovery Condensate Vaporiser System

Front Breathing / Venting - Can Be Built-In



Duck Dryer

**Duck Drying Refrigerator - Key Features:**

Stainless Steel Interior & Exterior

1 / 4°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

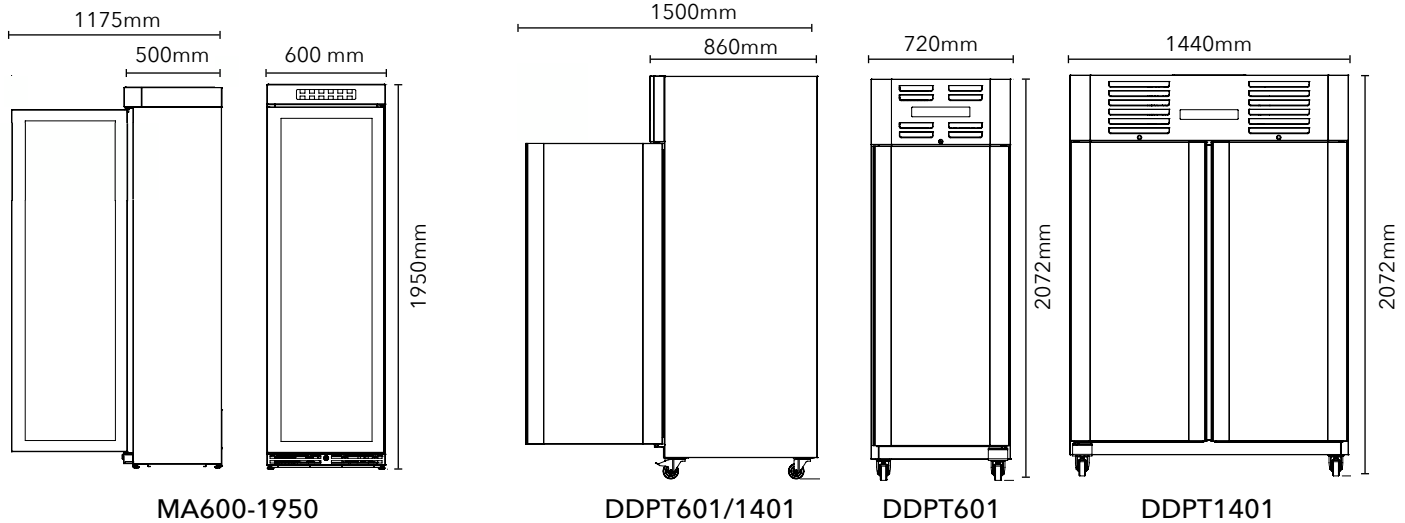
High Velocity Fan For Each Rail

Automatic Hot Gas Defrost

Door Locks Fitted As Standard

Hi / Lo Audio Visual Temperature Alarms

Waste Heat Recovery Condensate Vaporiser System



Model	MA600-1950	DDPT601	DDPT1401
Type	Meat Ager	Duck Dryer	Duck Dryer
Material	ST/ST Int/Ext	ST/ST Int/Ext	ST/ST Int/Ext
Shelf/Rack Size (mm)	350 x 502	530 x 580	530 x 580
Number of Shelves / Drip Trays	3	3	6
Meat Hanging Rails	1	3	6
Temperature Range	1 / 4°C	1 / 4°C	1 / 4°C
Humidity Range	70 / 90%	40 / 60%	40 / 60%
Exterior WxDxH (mm)	600 x 500 x 1950	720 x 860 x 2090	1440 x 860 x 2090
Weight (KG)	95	138	210
Refrigerant / GWP	R134a / 1430	R134a / 1430	R134a / 1430
Refrigeration Watts (+45°C Condensing)	359	412	723
Evaporating Temp	-10°C	-10°C	-10°C
Heat Rejection Watts*	565	681	1236
Noise Output (dBa)	58	66	73
Power	230 / 50 / 1	230 / 50 / 1	230 / 50 / 1
Running Amps	1.5	2.2	4.6
Energy Consumption / 24hrs - kWh**	N/A	N/A	N/A
Energy Consumption / Year (AEC) - kWh**	N/A	N/A	N/A
Energy Efficiency Class**	N/A	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