

Duck Drying Key Features

Mastering the art of duck drying by meticulous control of temperature and relative humidity, ensuring an optimal condition for achieving perfect texture and crispy skin.



01. Forced air refrigeration system with enhanced fans to ensure effective air circulation for drying duck
02. The relative humidity is maintained between 45% to 65%
03. Removable hanging rods support the flexible arrangement in cabinet for the changeable operation flow
04. Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero Ozone Depletion Potential and Low Global Warming Potential
05. Anti-condensation door mullion heaters
06. Adjustable and removable anti-tilt trayslides to prevent tipping
07. Self-closing doors minimise cool air loss and reduce energy consumption
08. Over 90° door opening allows easy loading and stock checking
09. Hygienic one-piece dished base with radiused corners avoids potential dirt traps
10. 145Hmm adjustable legs to ensure stability on an uneven floor
11. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
12. Smart controller with clear temperature and humidity digital display
13. Imported, durable and energy-efficient compressor
14. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
15. Accurate helium leak detection system ensures the quality of the entire refrigeration system
16. Automatic defrost ensures the evaporator working to its optimum performance
17. Automatically vaporises defrost water, drainage is not required
18. Designed and engineered to operate up to 43°C ambient
19. Environmental-friendly CFC-free refrigerant (R134a)
20. HACCP compliant

Note: Products are NOT designed for outdoor application, please contact Williams team for any special requirement.

Duck Drying

Specification

- Foodsafe 304 grade stainless steel exterior and interior
 - Galvanised steel exterior back and base
 - Fitted with foodsafe 304 grade stainless steel hanging rods
 - Fitted with foodsafe 304 grade stainless steel oil trays
 - Fitted with cylindrical lock for door(s)
 - Fitted with 38ømm drainage for maximum cleanliness
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Options

1. 304 grade stainless steel exterior back / base
 2. Castors in lieu of legs
 3. Additional shelving / trayslides
 4. 220V / 60HZ / 1PH
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Duck Drying Technical Data

BOH-DDR1-SEA **BOH-DDR2-SEA**



BOH-DDR1-SS **BOH-DDR2-SS**



Duck Drying Technical Data

Model	BOH-DDR1	BOH-DDR2
Temp Range (°C)	+1 / +4	
Relative Humidity (%)	45 - 65	
External Dimension (mm)		
Width	737	1400
Depth (including 100mm vaporizing tray)	824	
Height	1975	
Internal Dimension (mm)		
Width	587	1250
Depth	572	
Height	1370	
Opening Depth (mm)	1510	1487
Capacity (no. of ducks)	12	28
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	16 amp direct connection
Power Input - Running (amps) *	5.2	12.5
Rating Power (watts) *	1144	2750
Compressor (HP)	7/16	5/8
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	1108	1446
Refrigerant	R134a	
Standard fittings		
Stainless steel wire shelves	1	2
Trayslides (pair)	1	2
Stainless steel hanging rods	4	8
Oil trays	2	4

* 20% increase for 60HZ power supply