

Cabinet Type

Combined Half Glass over Well

Model Designation

GC3

File Reference

1115

Document Issue

1	03.07.09	AG	First Issue
2	01.12.09	IG	Defrost Termination Revised to Air Off Only
3	07-03-13	LRC	Updated Cut in Cut out Temperatures

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – GC3

Product Type	Frozen Food
Product Temperature	-18°C / -22°C
Maximum Design Ambient	25°C 60%RH

Case Length [m]	3.75	2.50
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Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	2.63	1.75
Evaporating Temperature [°C] – L1	-35	-35
Evaporating Temperature [°C] – L2	-32	-32
R404A AKV Expansion Valve Size	No5	No4
R404A T2 Orifice Size	No3	No2
Evaporator Liquid Capacity @ 25% R404A [kg]	4.0	2.6
Refrigeration Pipe Tail – Liquid	3/8"	3/8"
Refrigeration Pipe Tail – Suction	7/8"	7/8"

Electrical Data (@ 230V 50Hz)

	Watts	Amps	Watts	Amps
Defrost Heaters	4000	17.39	2800	12.17
Fans	147	0.64	98	0.43
Trim Heaters	1024	4.45	683	2.97
Solenoid Valve / Controller	10	0.04	10	0.04
Lights (LED Frame & Lower Canopy)	159	0.69	107	0.47
Maximum Load – Electric Defrost	5340	23.2	3698	16.1

Miscellaneous Data

Refrigeration Connections	Underside of Cabinet LHS
Electrical Connection	Underside of Cabinet LHS

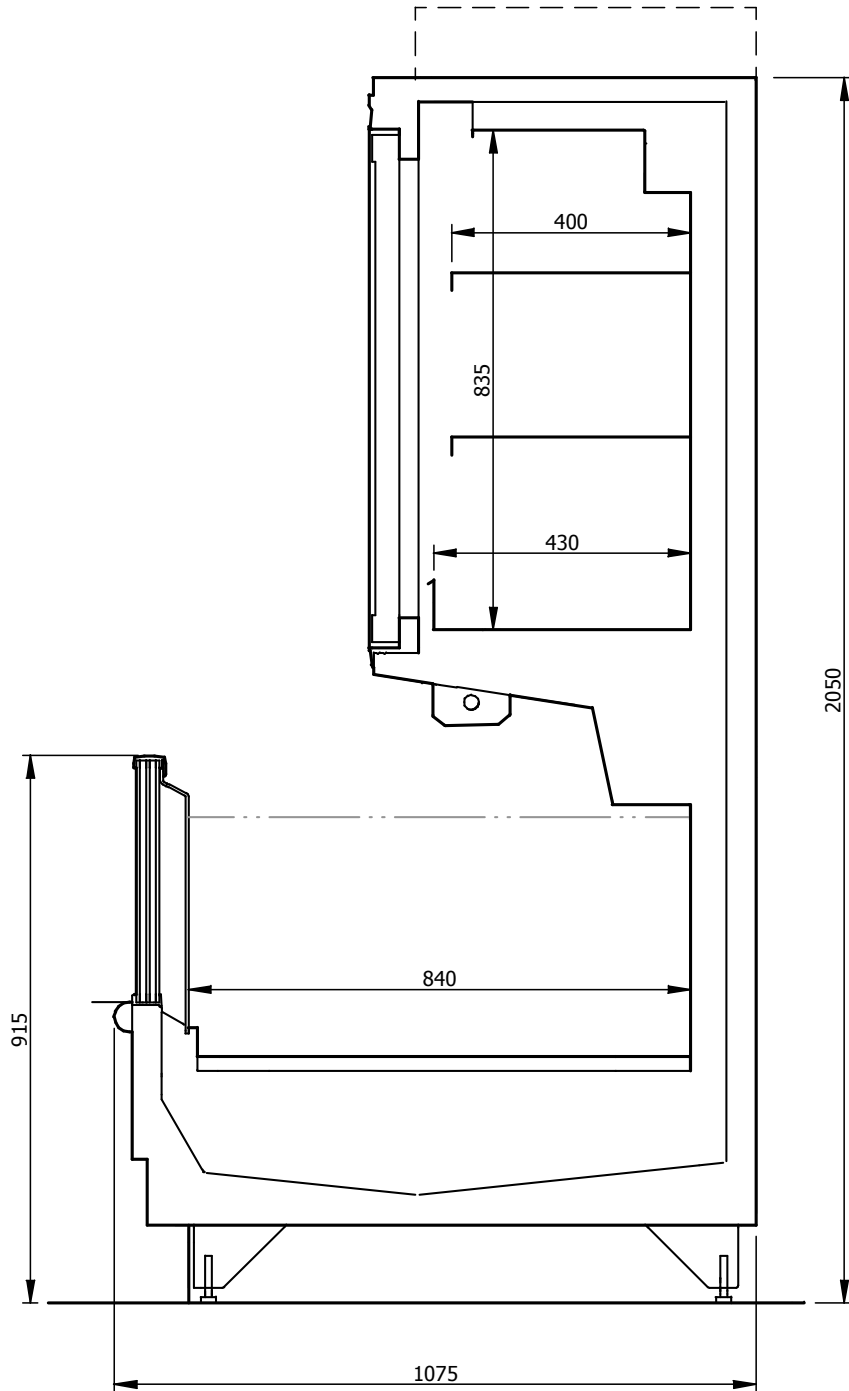
Set-Up Data**

	Electric Defrost
Cut in Temperature [°C]	-22
Cut out Temperature [°C]	-24
N° Defrosts (per 24hrs)	2
Maximum Defrost Time [mins]	45
Defrost Termination Temp (air off) [°C]	7
Drain Down Time [mins]	3
Fans in Defrost	On
Cabinet Temperature Ratio (%)	50
Superheat [K]	5
Trim Heater Control (%)	60

NOTES!

** Set-up data is for guidance only. Final settings to be determined by commissioning contractor.

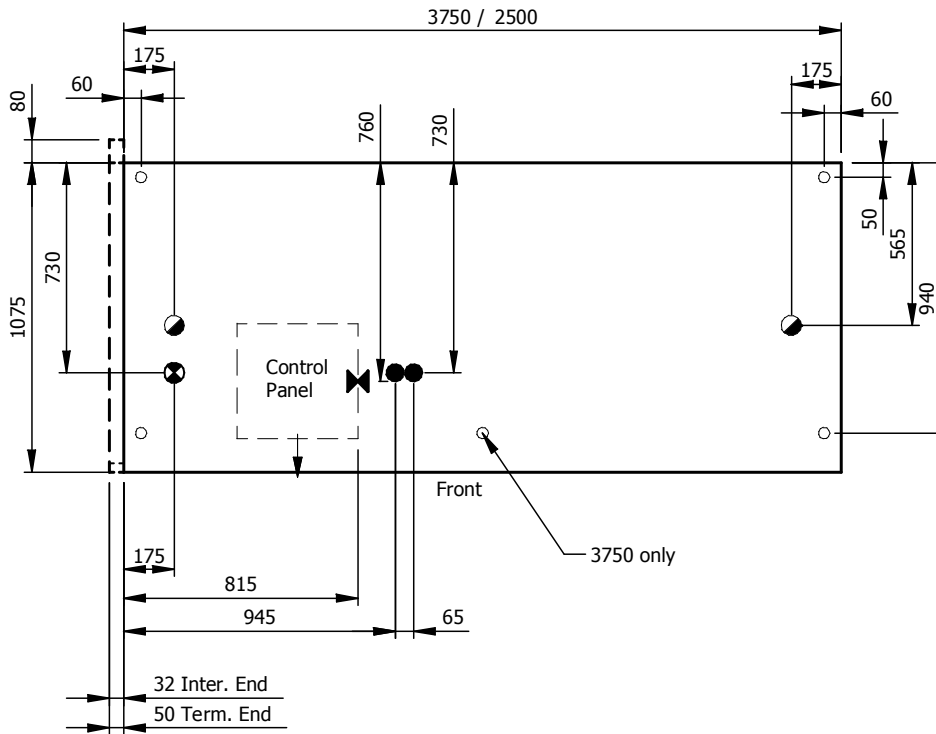
Section Drawing – GC3



Ref:- DS1115-01

Plan Drawing – GC3

- KEY
- Feet Positions
 - Refrig. Outlets
 - ⊙ Drain Outlets
 - ⊗ Elect. Outlets
 - ⊕ Mains Supply



Plan of Base

Ref:- DP1115-01