

Cabinet Type	Combined Half Glass over Well			
Model Designation	GCA			
File Reference	1158			
Document Issue	1	27.08.10	LRC	First Issue
	2	07-03-13	LRC	Update Cut in Cut out Temperatures

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – GCA

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]	-32	-32
R744 AKV Expansion Valve Size	No3	No2
Evaporator Liquid Capacity @ 90% R744 [kg]	TBC	TBC
Refrigeration Pipe Tail – Liquid	3/8"	3/8"
Refrigeration Pipe Tail – Suction	3/8"	3/8"

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	254	1.10	188	0.82
Maximum Load – Electric Defrost	5435	23.6	3779	16.4

Electrical Data (@400V 3ph 50Hz)

	L1	L2	L3	L1	L2	L3
Maximum Load – Electric Defrost	6.5	9	9	4.5	6.5	6.5

Miscellaneous Data

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

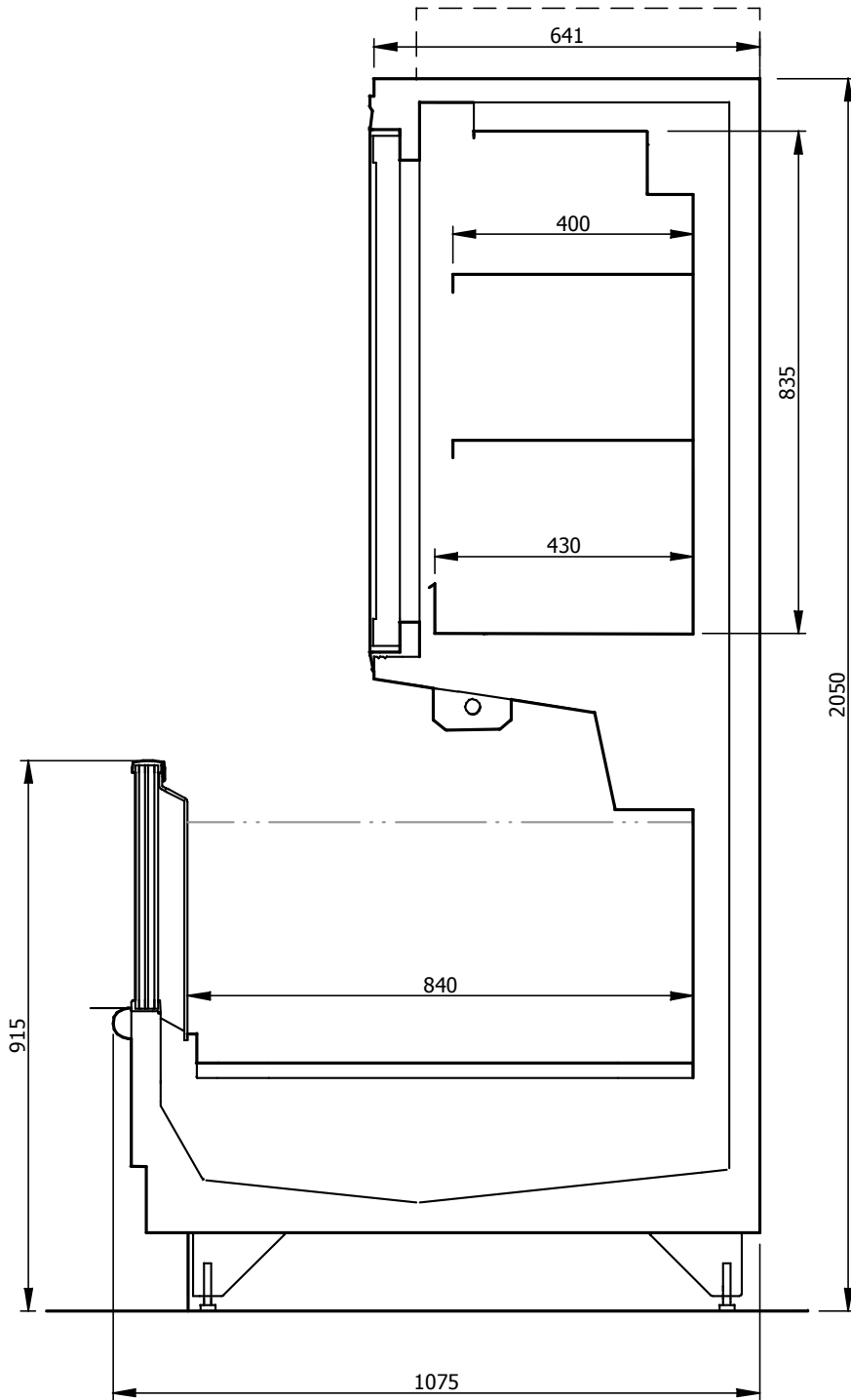
Set-Up Data**

	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

NOTES!

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

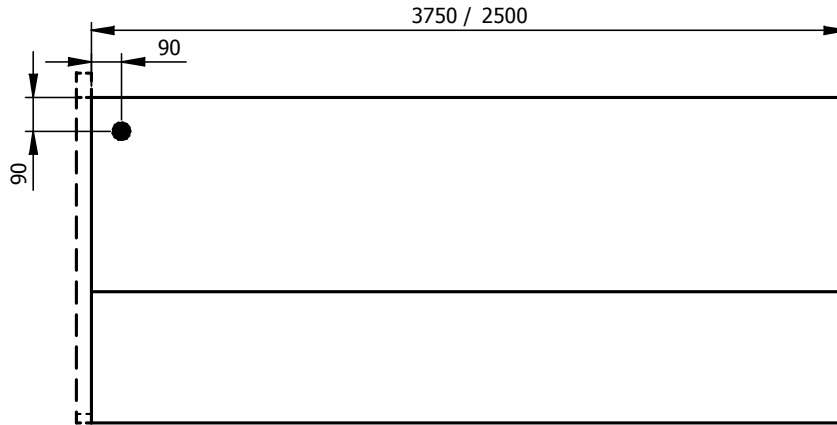
Section Drawing – GCA



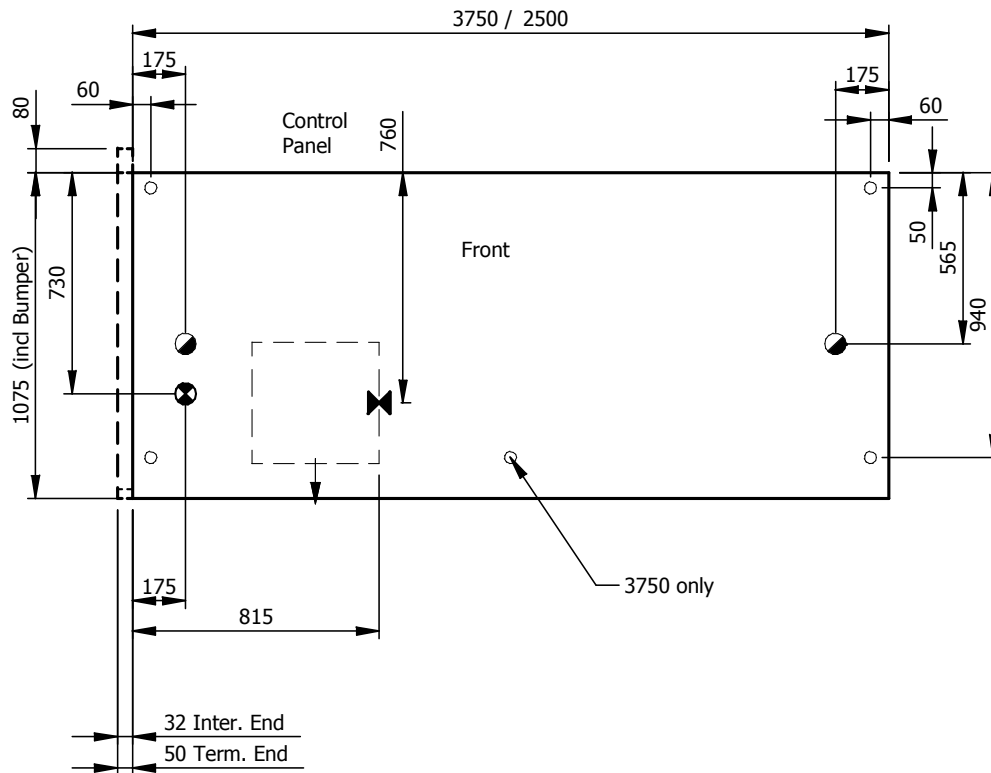
Ref:- DS1158-01

Plan Drawing – GCA

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



Plan of Top



Plan of Base

Ref:- DP1158-01