

**Cabinet Type**

**Combined Half Glass over Well**

**Model Designation**

**GCC**

**File Reference**

1182

**Document Issue**

1	30-03-11	LRC	First Issue
2	07-03-13	LRC	Updated Cut in Cut out Temperatures

cabinet **TECHNICAL DATA**

## Cabinet Technical Data Sheet – GCC

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

<b>Case Length [m]</b>	<b>3.75</b>	<b>2.50</b>
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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 @ 90% 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 (Aura)	126	0.55	90	0.39
Maximum Load – Electric Defrost	5307	23.1	3681	16.0

### Electrical Data (@400V 3ph 50Hz)

	L1	L2	L3	L1	L2	L3
Maximum Load – Electric Defrost	6	9	9	4	6.5	6.5

### Miscellaneous Data

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

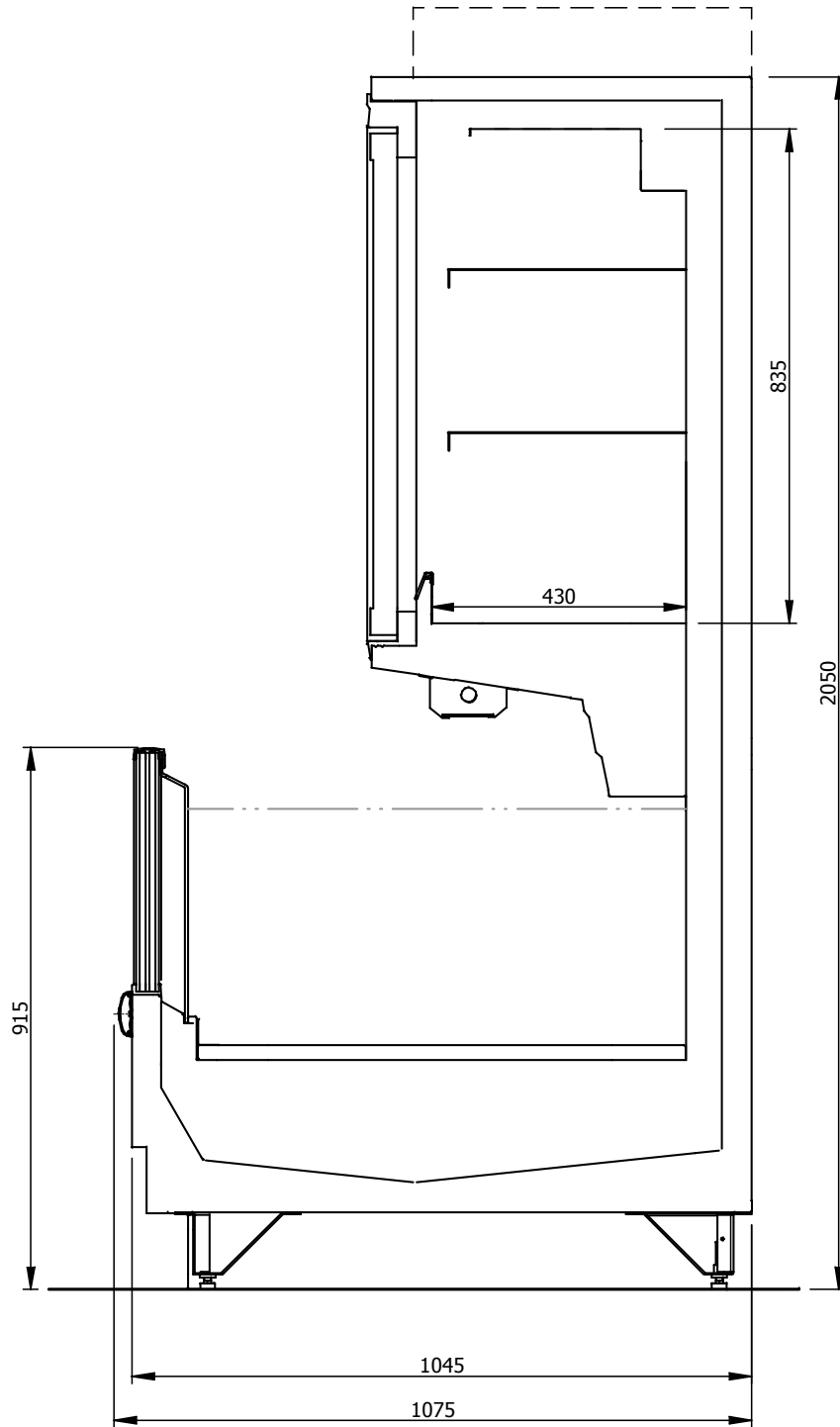
### Set-Up Data\*\*

	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.

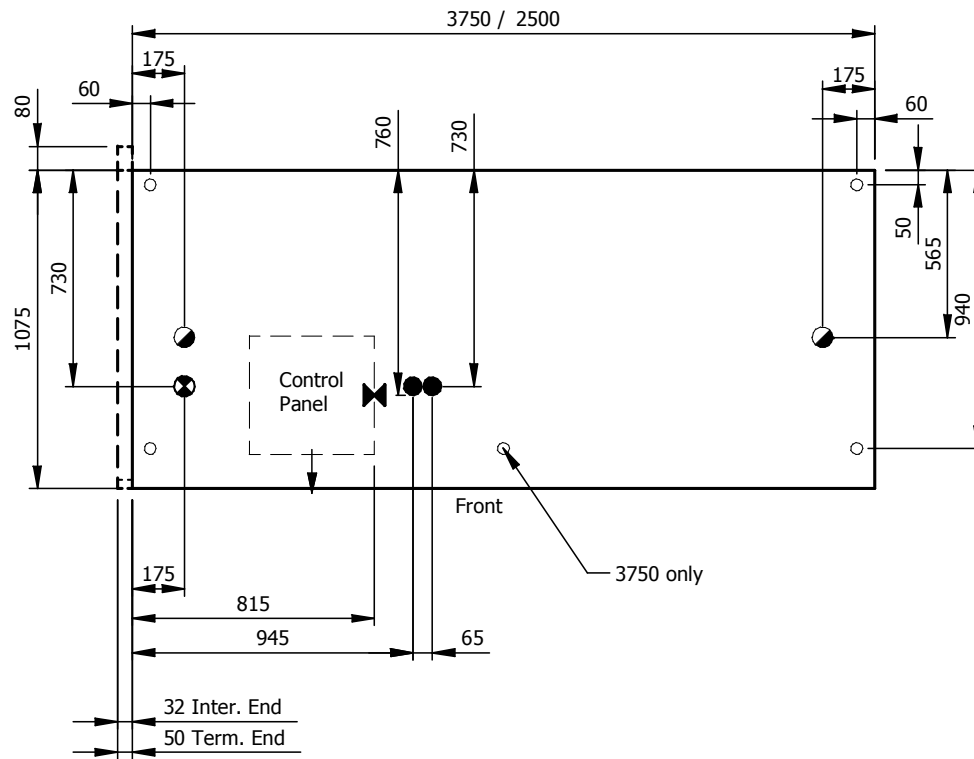
**Section Drawing – GC1**



Ref:- DS1098-02

**Plan Drawing – GC1**

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



Plan of Base

Ref:- DP1098-02