

Cabinet Type

Combined Half Glass over Well

Model Designation

GCF

File Reference

1192

Document Issue

1	15-08-11	LRC	First Issue
2	07-03-13	LRC	Updated Cut in Cut out Temperatures

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – GCF

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

Case Length [m]	3.75	2.50
------------------------	-------------	-------------

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 Phillips LED's Frame and Under Belly	98	0.43	66	0.29
Maximum Load – Electric Defrost	5279	22.9	3657	15.9

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	Top of Cabinet LHS
Electrical Connection	Underside of Cabinet LHS

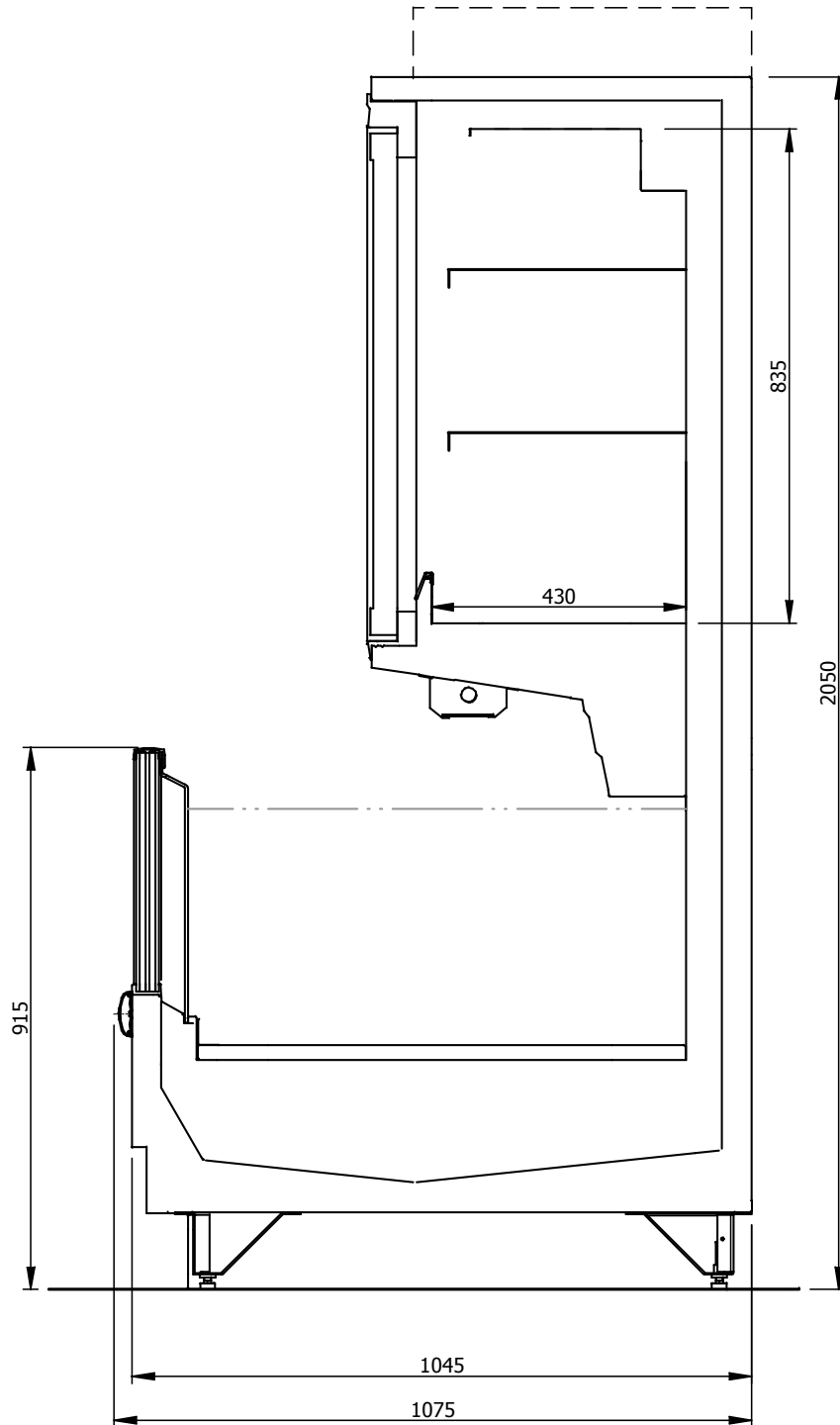
Set-Up Data**

	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
Trim Heater Control (%)	60

NOTES!

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

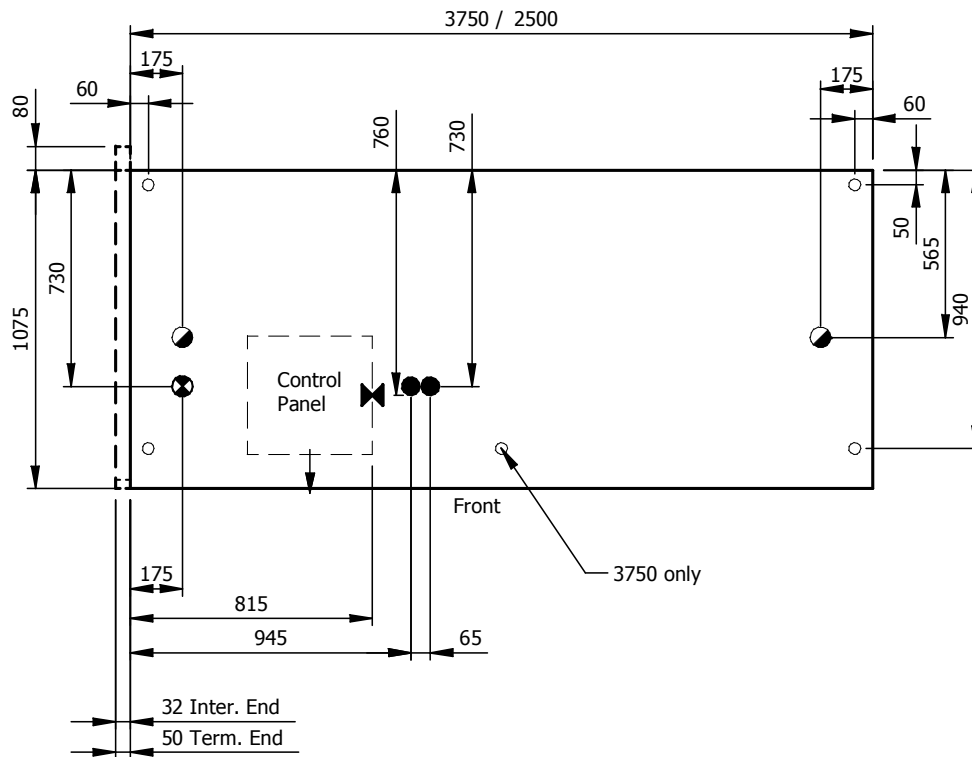
Section Drawing – GC1



Ref:- DS1098-02

Plan Drawing – GC1

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



Plan of Base

Ref:- DP1098-02