

Cabinet Type **Multideck Combined Half Glass over Well**

Model Designation **GD9**

File Reference 1112

Document Issue				
1	17.04.09	NM	Provisional Tech Data Sheet	
2	06.07.09	AG	Cond. Assy. Dims Added	
3	22.07.09	AG	Dims added to Section Drawing	
4	19.09.09	NM	Commissioning Data updated	
5	08.10.09	IG	Provisional 3.75m & 1.875m Data Added	
6	10.10.09	NM	Flow rate for 100% Water added	
7	15.12.09	IG	1Φ loading removed	
8	04.02.10	NM	Data updated	
9	22.02.10	GR	Ceiling Info Added	
10	14.06.10	LRC	2.5m Data Changed	

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – GD9

Product Type	Frozen Food 3L1
Product Temperature	-18°C / -22°C
Maximum Design Ambient	25°C 60%RH

Case Length [m]	3.75	2.50	1.87
------------------------	-------------	-------------	-------------

Refrigeration Data

Nett Environmental Cooling Effect	+0.84	+1.06	0.42
Refrigerant Charge per System R1270	700g	420g	700g

Electrical Data (individual loads 230v)	Watts	Amps	Watts	Amps	Watts	Amps
Defrost Heaters	4000	17.39	2800	12.17	2000	8.70
Fans	147	0.64	98	0.43	75	0.35
Trim Heaters	1024	4.45	683	2.97	512	2.23
Controller	10	0.04	10	0.04	10	0.04
Lights	390	1.70	184	0.80	190	0.85
Condensing unit	3000	13.1	2568	11.2	1551	6.8

Electrical Data (@400V 3ph 50Hz)	L1	L2	L3	L1	L2	L3	L1	L2	L3
Maximum Load – Electric Defrost	6.8	8.7	8.7	4	6.5	6.5	3.4	7.5	4.3

Miscellaneous Data

Total Heat Rejection THR [KW]	6.40	4.80	3.2
THR (Air only) [KW]	1.5	1.5	0.75
THR (Water only) [KW]	4.9	3.296	2.45
Glycol Flow Rate [Kg/S]***	0.2126	0.1428	0.1063
Water Flow Rate [Kg/S]****	0.1956	0.1313	0.0978
Water inlet temperature	18°C		
Water outlet temperature	24°C		
Plate Heat Exchanger [Kpa] each	2 @ 0.86 Kpa		1 @0.86Kpa

Drain Outlet	32mm Plastic
Electrical Connections	Underside of Cabinet LHS
Chilled Water Connections	22mm

Set-Up Data**	Frozen	Ice Cream
Cut in Temperature [°C]	-24	-27
Differential [K]	2	2
Cabinet Temperature Ratio (%)	50	50
Anti Cycle Time [Seconds]	180	180
Lag Comp Delay [Seconds]	60	60
N° Defrosts (per 24hrs)	2	2
Maximum Defrost Time [mins]	45	45
Defrost Termination Temp (air off) [°C]	4	4
Drain Down Time [mins]	3	3
Fans in Defrost	On	On
Integral Control	Basic	Basic
Trim Heater Control (%)	60	60

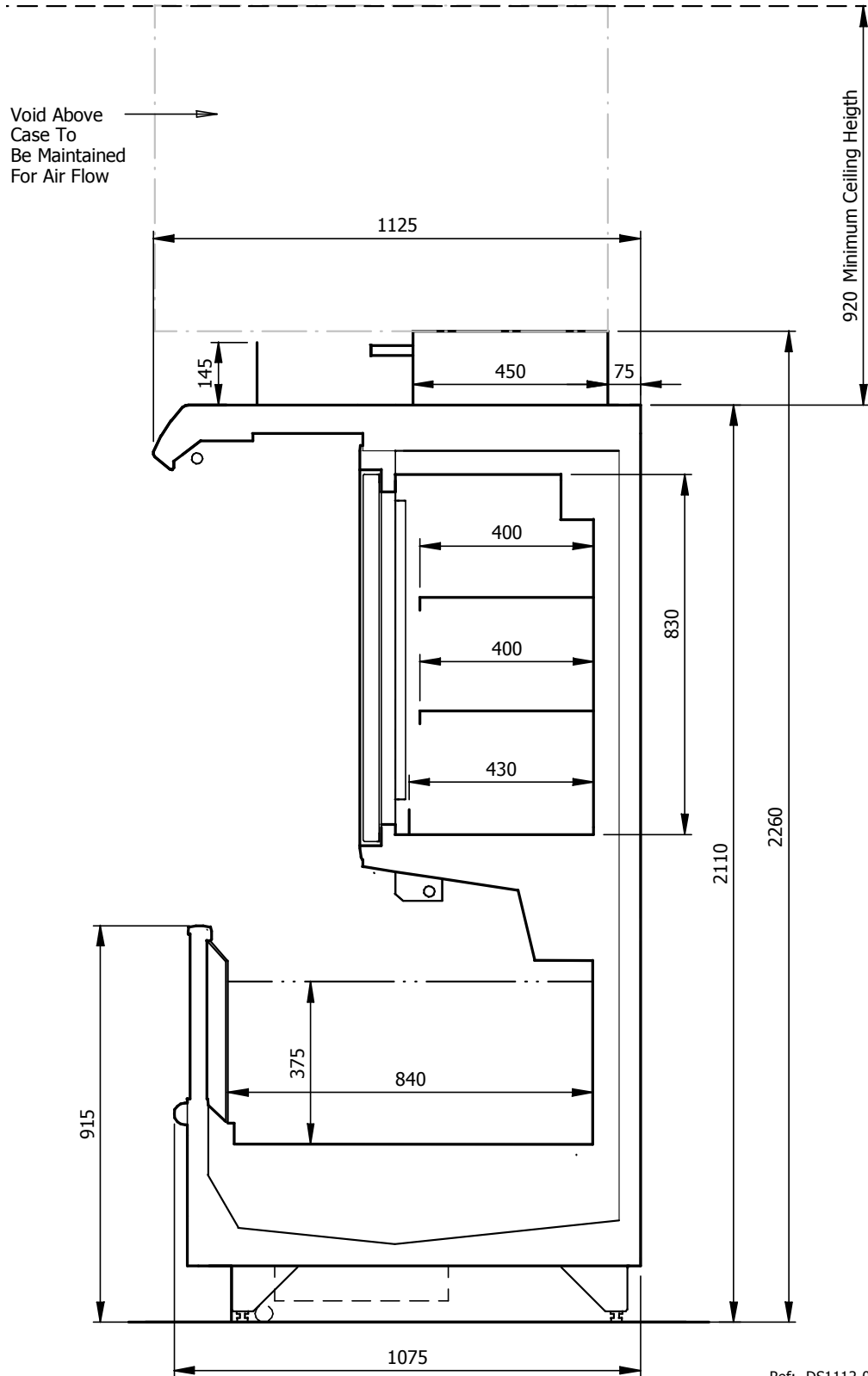
NOTES! * 12/12 Trading Conditions

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

*** Flow rate for Glycol based on 30% @ 20°C from ASHRAE = 3.848 KJ/(KG-K)

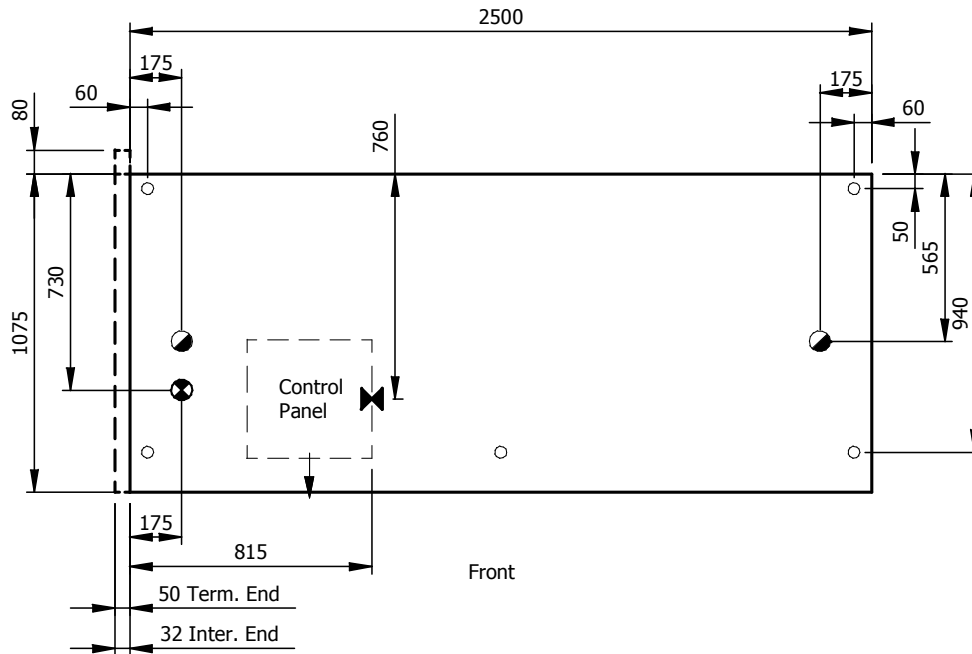
**** Flow rate for water @ 20°C (http://www.engineeringtoolbox.com/water-thermal-properties-d_162.html)

Section Drawing – GD9

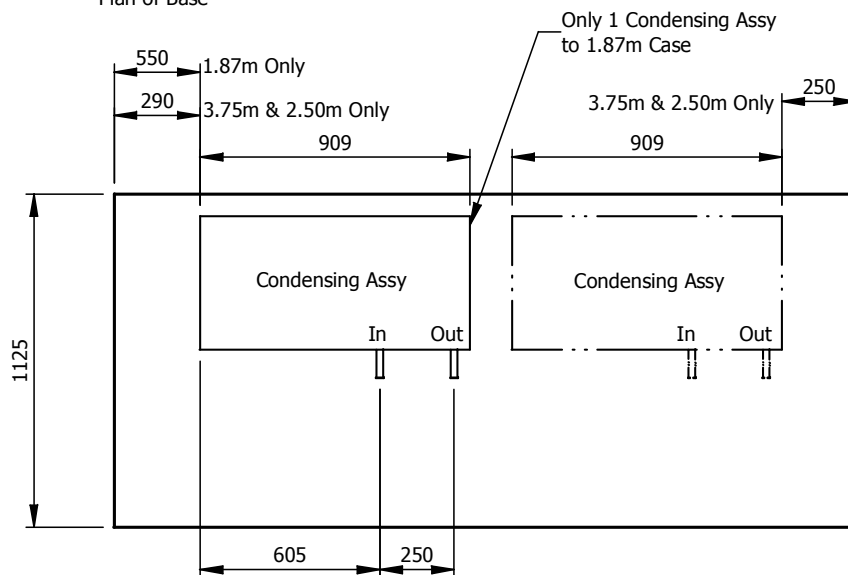


Plan Drawing – GD9

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



Plan of Base



Plan of top

Ref:- DP1112-02