

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

Model Designation **GDB**

File Reference 1186

Document Issue 1 11.10.11 GR Original Issue

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cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – GDB

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	841	3.66	540	2.35	456	1.98
Controller	10	0.04	10	0.04	10	0.04
Lights QLED	110	0.48	76	0.33	56	0.24
Condensing unit	2358	10.3	1678	7.3	1179	5.1
Electrical Data (@400V 3ph 50Hz)	L1	L2	L3	L1	L2	L3
Maximum Load – Electric Defrost	4.82	8.7	8.7	3.15	6.5	6.5
Engineering Data - Common						
Total Heat Rejection THR [KW]	5.77		4.11		3.03	
Plate Heat Exchanger [Kpa] each	2 @ 0.86 Kpa				1 @ 0.86Kpa	
Water inlet temperature			18°C			
Water outlet temperature			24°C			
Drain Outlet			32mm Plastic			
Chilled Water Connections			22mm			
Condensate Volume			2ltrs (Per Linear Metre Per 24hrs)			
Engineering Data – Core Stores (No Primary Condenser)						
THR (Air only) [KW]	0.8		0.8		0.40	
THR (Water only) [KW]	5.26		3.31		2.63	
Glycol Flow Rate [Kg/S]***	0.2278		0.1434		0.1139	
Water Flow Rate [Kg/S]****	0.2096		0.1319		0.1048	
Engineering Data – Convenience Stores (With Primary Condenser)						
THR (Air only) [KW]	1.5		1.5		0.75	
THR (Water only) [KW]	4.56		2.61		2.28	
Glycol Flow Rate [Kg/S]***	0.1975		0.1131		0.0988	
Water Flow Rate [Kg/S]****	0.1817		0.1040		0.0908	
Set-Up Data**						
	Frozen		Ice Cream			
	3.75/2.50		1.87	3.75/2.50		1.87
Cut in Temperature [°C]	-24		-24	-27		-27
Differential [K]	2		2	2		2
Cabinet Temperature Ratio (%)	50		60/50	50		60/50
Anti Cycle Time [Seconds]	180		180	180		180
Lag Comp Delay [Seconds]	60		0	60		0
N° Defrosts (per 24hrs)	2		2	2		2
Maximum Defrost Time [mins]	45		45	45		45
Defrost Termination Temp (air off) [°C]	1		1	1		1
Drain Down Time [mins]	0		0	0		0
Fans in Defrost	On		On	On		On
Integral Control	Basic		Basic	Basic		Basic
Trim Heater Control (%) if fitted	60		60	60		60

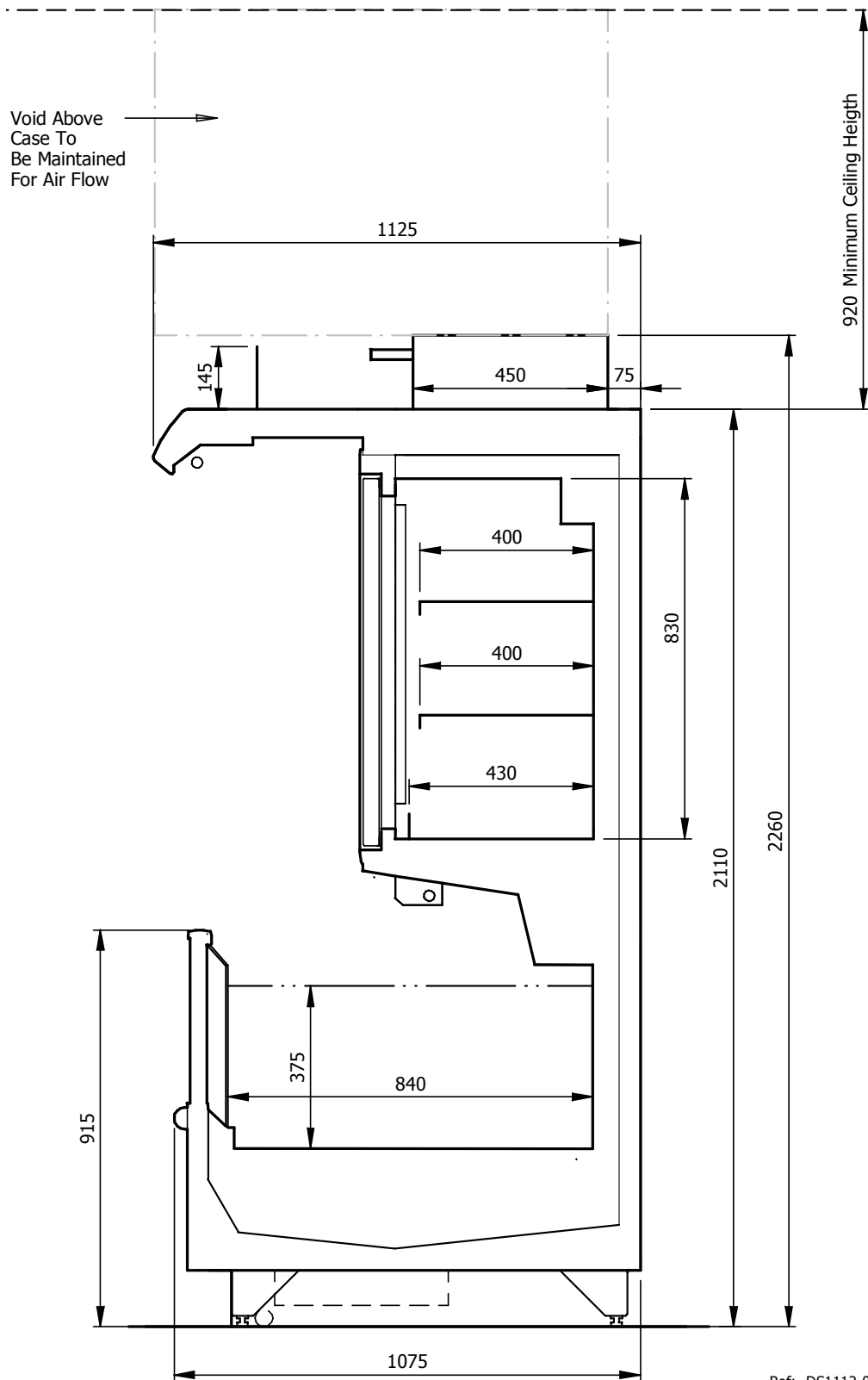
NOTES! * 12/12 Trading Conditions

** 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)

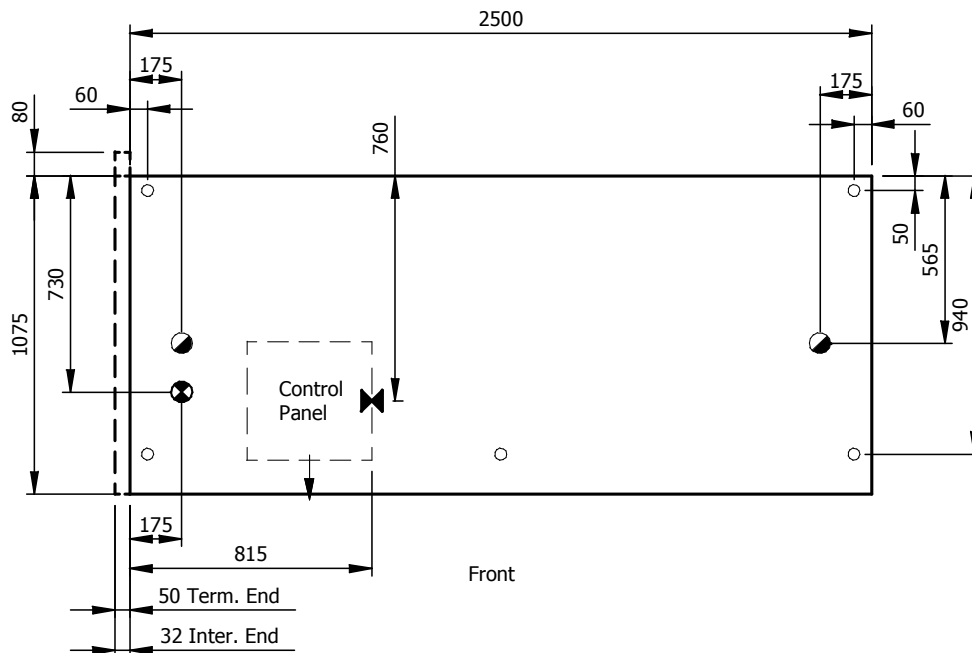
**** Flow rate for water @ 20°C (http://www.engineeringtoolbox.com/water-thermal-properties-d_162.html)

Section Drawing – GDB

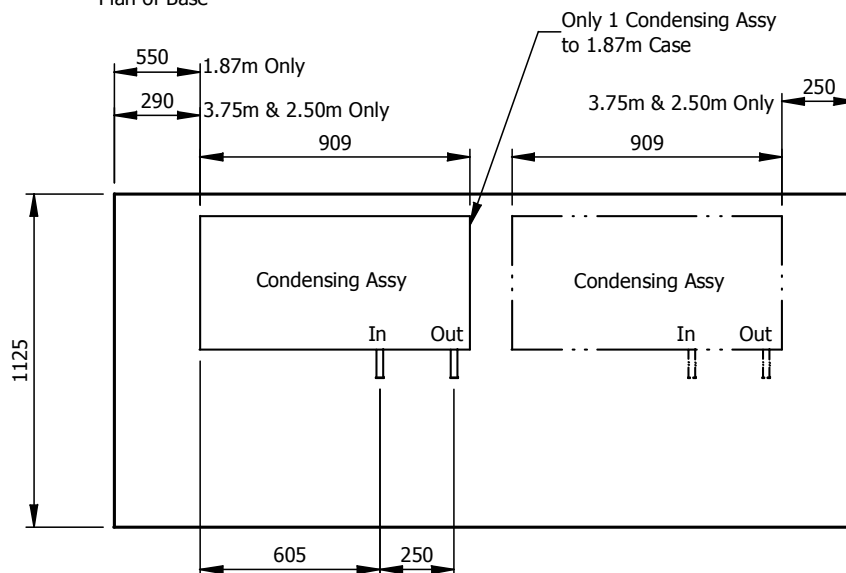


Plan Drawing – GDB

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



Plan of Base



Plan of top

Ref:- DP1112-02