

Cabinet Type	Multideck Full Height			
Model Designation	IB1			
File Reference	1067			
Document Issue	1	06.05.08	AG	First Issue (Provisional)
	2	07.11.08	AG	End Case Plan View Detail
	3	05.01.09	IG	M0 data revised

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – IB1

Product Type	Dairy 3M1
Product Temperature	-1 /+5 °C
Maximum Design Ambient	25°C @ 60%RH

Case Length [m]	3.75	2.50	1.87	1.25	2.18 WAE
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Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	5.78	3.85	2.89	1.93	3.65
Refrigeration Duty (per 24hrs) [kW] ISO0	4.62	3.08	2.31	1.54	2.69
Evaporating Temperature [°C]	-6	-6	-6	-6	-6
Nett Environment Cooling Effect [kW]	5.07	3.38	2.59	1.68	2.89
R407A T2 Orifice Size	4	3	2		3
R404A T2 Orifice Size	4	3	3		3
Evaporator Liquid Capacity @ 25% R404A* [kg]					
Refrigeration Pipe Tail – Liquid	3/8"	3/8"	3/8"	3/8"	3/8"
Refrigeration Pipe Tail – Suction	7/8"	7/8"	7/8"	7/8"	7/8"

Electrical Data (@ 230V 50Hz)

	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps
Fans (EC EBM)	42	0.18	28	0.12	21	0.09	14	0.06	28	0.12
Solenoid Valve / Controller	10	0.04	10	0.04	10	0.04	10	0.04	10	0.04
Lights (incl. Max 6 shelf lights per bay)	654	2.84	436	1.90	270	1.17	218	0.95	432	1.88
Maximum Load – Off Cycle Defrost	706	3.07	474	2.06	301	1.31	242	1.05	570	2.04

Miscellaneous Data

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

Set-Up Data** O/C Defrost

	Dairy
Cut in Temperature [°C]	3
Differential [K]	1
N° Defrosts (per 24hrs)	8
Maximum Defrost Time [mins]	45
Defrost Termination Temp (air off) [°C]	8
Drain Down Time [mins]	1
Fans in Defrost	On
Cabinet Temperature Ratio (%)	50
Superheat [K]	5

NOTES! * for R22 multiply by factor X 0.90
 ** Set-up data is for guidance only. Final settings to be determined by commissioning contractor.
 *** M0 proposed En temperature class for fresh meat -1/4°C

Product Type	Meat 3M0***
Product Temperature	-1 / +4 °C
Maximum Design Ambient	25°C @ 60%RH

Case Length [m]	3.75	2.50	1.87	1.25	2.18 WAE
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Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	5.92	3.95	2.96	1.97	3.44
Refrigeration Duty (per 24hrs) [kW] ISO0	4.73	3.16	2.36	1.57	2.75
Evaporating Temperature [°C]	-6	-6	-6	-6	-6
Nett Environment Cooling Effect [kW]	5.07	3.38	2.59	1.68	2.89
R407A T2 Orifice Size	4	3	2		3
R404A T2 Orifice Size	4	3	3		3
Evaporator Liquid Capacity @ 25% R404A* [kg]					
Refrigeration Pipe Tail – Liquid	3/8"	3/8"	3/8"	3/8"	3/8"
Refrigeration Pipe Tail – Suction	7/8"	7/8"	7/8"	7/8"	7/8"

Electrical Data (@ 230V 50Hz)

	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps
Fans (EC EBM)	42	0.18	28	0.12	21	0.09	14	0.06	28	0.12
Solenoid Valve / Controller	10	0.04	10	0.04	10	0.04	10	0.04	10	0.04
Lights (incl. Max 6 shelf lights per bay)	654	2.84	436	1.90	270	1.17	218	0.95	432	1.88
Maximum Load – Off Cycle Defrost	706	3.07	474	2.06	301	1.31	242	1.05	570	2.04

Miscellaneous Data

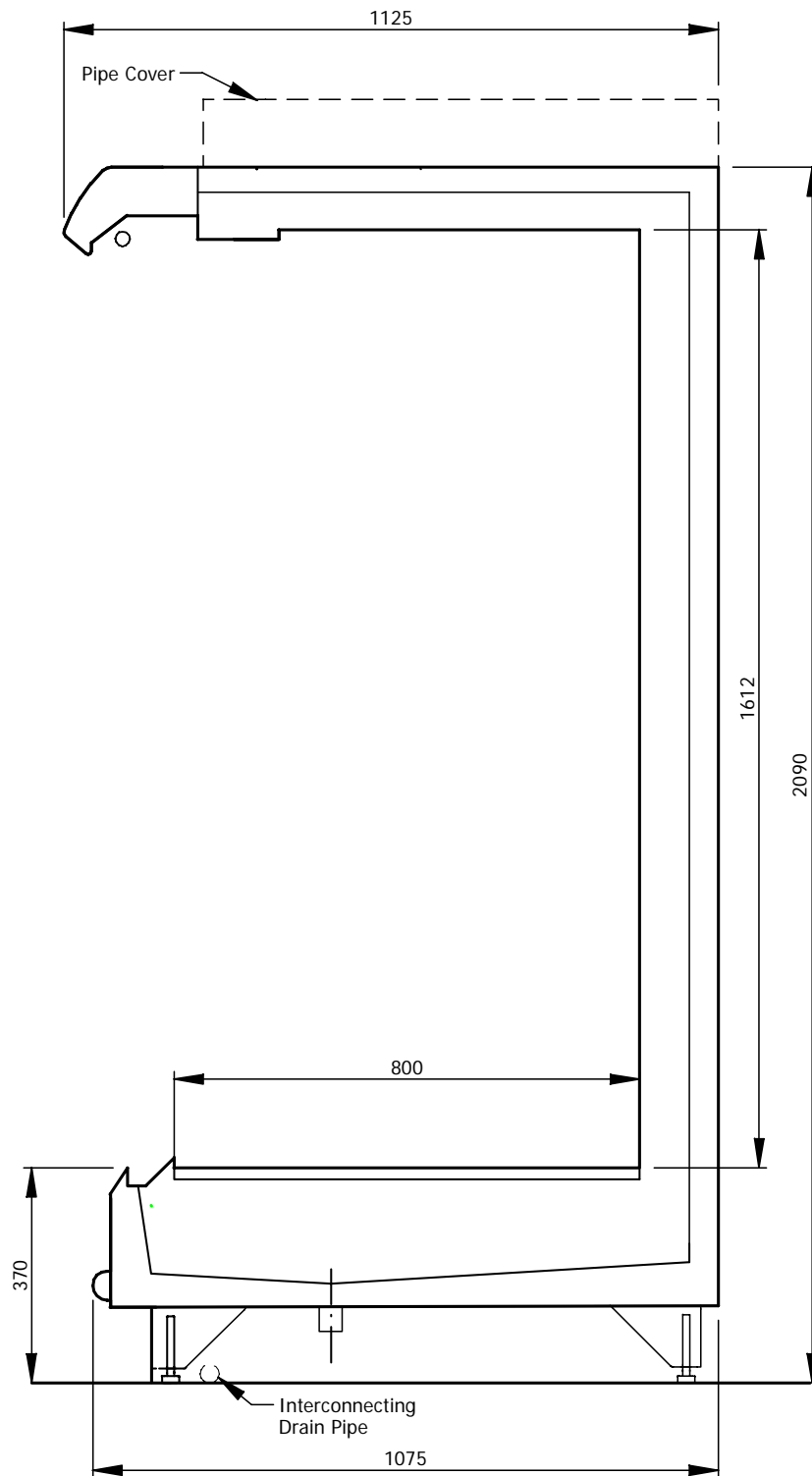
Refrigeration Connections	Top of Cabinet LHS
Electrical Connection	Underside of Cabinet LHS

Set-Up Data** O/C Defrost

	Meat
Cut in Temperature [°C]	2
Differential [K]	1
N° Defrosts (per 24hrs)	8
Maximum Defrost Time [mins]	45
Defrost Termination Temp (air off) [°C]	8
Drain Down Time [mins]	1
Fans in Defrost	On
Cabinet Temperature Ratio (%)	50
Superheat [K]	5

NOTES! * for R22 multiply by factor X 0.90
 ** Set-up data is for guidance only. Final settings to be determined by commissioning contractor.
 *** M0 proposed En temperature class for fresh meat -1/4°C

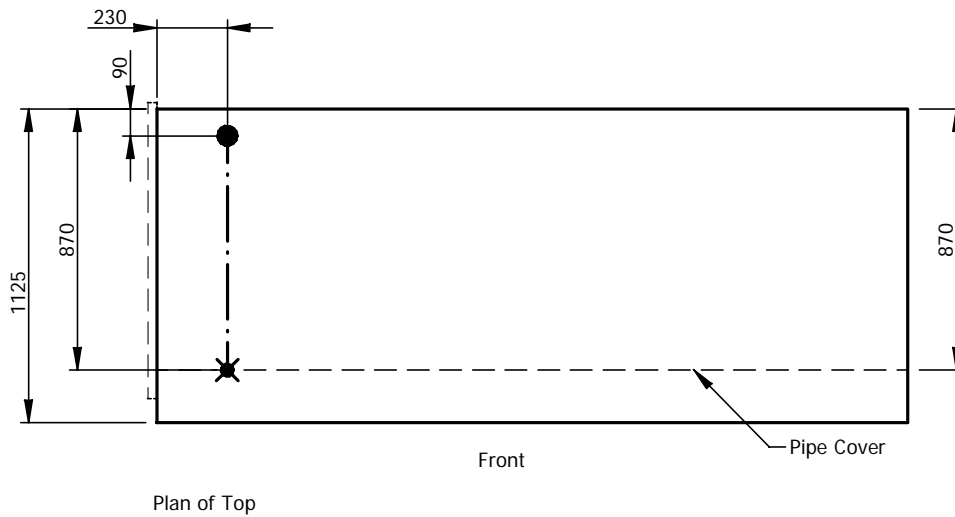
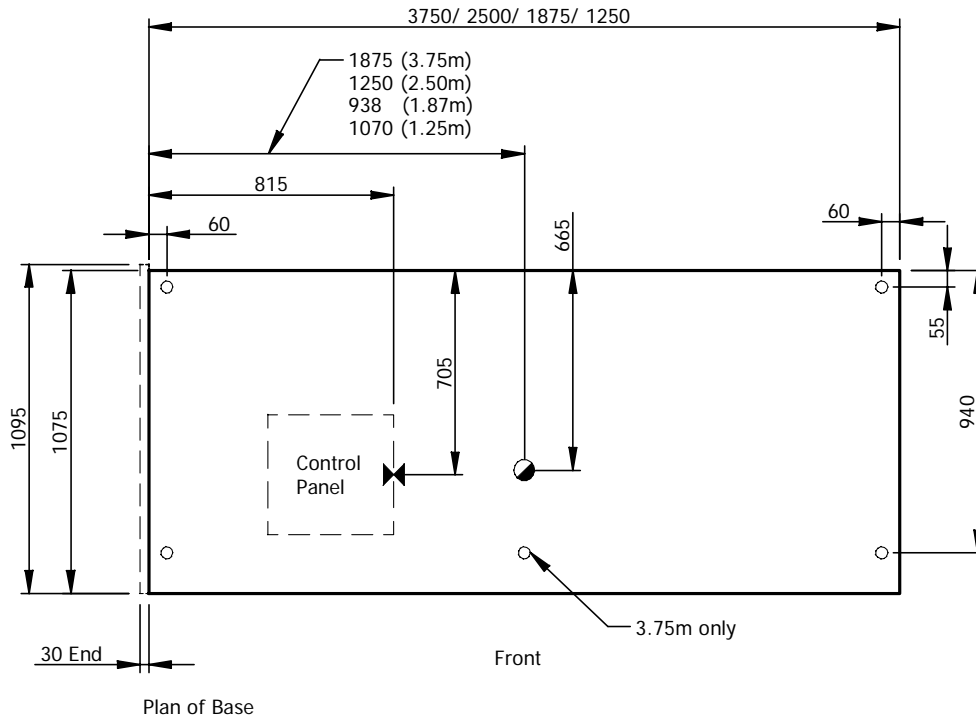
Section Drawing – IB1



Ref:- DS1076-1

Plan Drawing – IB1

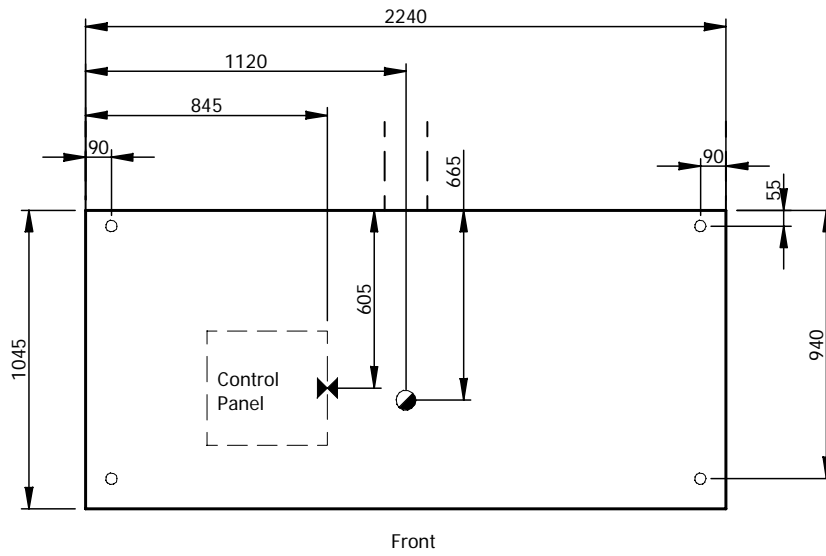
- KEY
- Feet Positions
 - Refrig. Outlets
 - ✕ Refrig Pipe Tails
 - ◐ Drain Outlets
 - ✕ Mains Supply



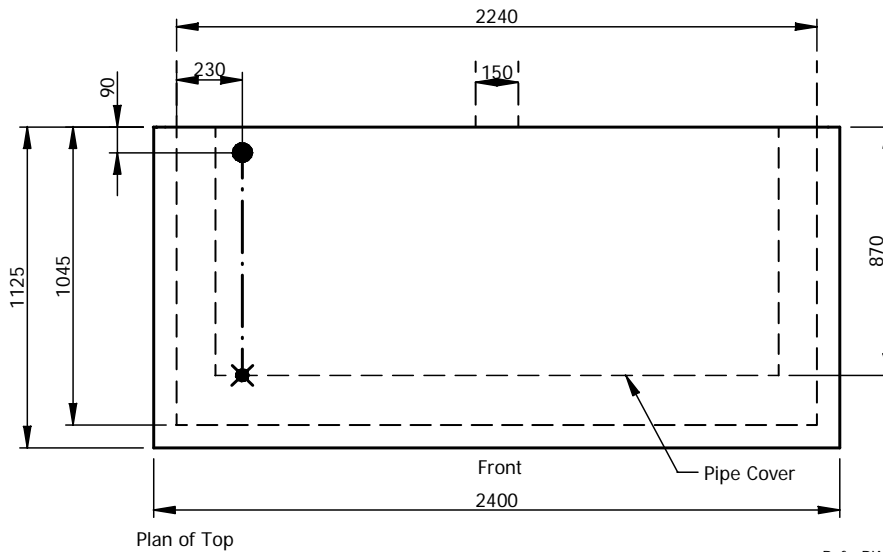
Ref DP1076-1

Plan Drawing – IB1 WAE

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



Plan of Base



Plan of Top

Ref:- DW1076-2