



RETAIL EQUIPMENT LTD

Cabinet Type	Multideck Full Height			
Model Designation	IB8			
File Reference	1143			
Document Issue	1	14.01.11	LRC	First Issue

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – IB8 Dairy

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

Case Length [m]	3.75	2.50
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Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	5.78	3.85
Refrigeration Duty (per 24hrs) [kW] ISO0	4.62	3.08
Evaporating Temperature [°C]	-6	-6
Nett Environment Cooling Effect [kW]	3.47	2.31
R410A AKV Expansion Valve	5	4
Evaporator Liquid Capacity @ 25% R410A* [kg]	TBA	TBA
Refrigeration Pipe Tail – Liquid	3/8"	3/8"
Refrigeration Pipe Tail – Suction	7/8"	7/8"

Electrical Data (@ 230V 50Hz)

	Watts	Amps	Watts	Amps
Fans (EC EBM)	42	0.18	28	0.12
Trim Heaters				
Solenoid Valve / Controller	10	0.04	10	0.04
QLED Lights Canopy and 6 Rows shelves.	270	1.17	180	0.78
Maximum Load – Off Cycle Defrost	322	1.39	218	0.94

Miscellaneous Data

Refrigeration Connections	Top of Cabinet LHS
Electrical Connection	Top 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.

Cabinet Technical Data Sheet – IB8 Meat

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

Case Length [m]	3.75	2.50
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Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	5.93	3.95
Refrigeration Duty (per 24hrs) [kW] ISO0	4.74	3.16
Evaporating Temperature [°C]	-6	-6
Nett Environment Cooling Effect [kW]	2.37	1.58
R404A AKV Expansion Valve	5	4

Evaporator Liquid Capacity @ 25% R410A* [kg]

Refrigeration Pipe Tail – Liquid	3/8"	3/8"
Refrigeration Pipe Tail – Suction	7/8"	7/8"

Electrical Data (@ 230V 50Hz)

	Watts	Amps	Watts	Amps
Fans (EC EBM)	42	0.18	28	0.12
Trim Heaters				
Solenoid Valve / Controller	10	0.04	10	0.04
QLED Lights Canopy and 6 Rows shelves.	270	1.17	180	0.78
Maximum Load – Off Cycle Defrost	322	1.39	218	0.94

Miscellaneous Data

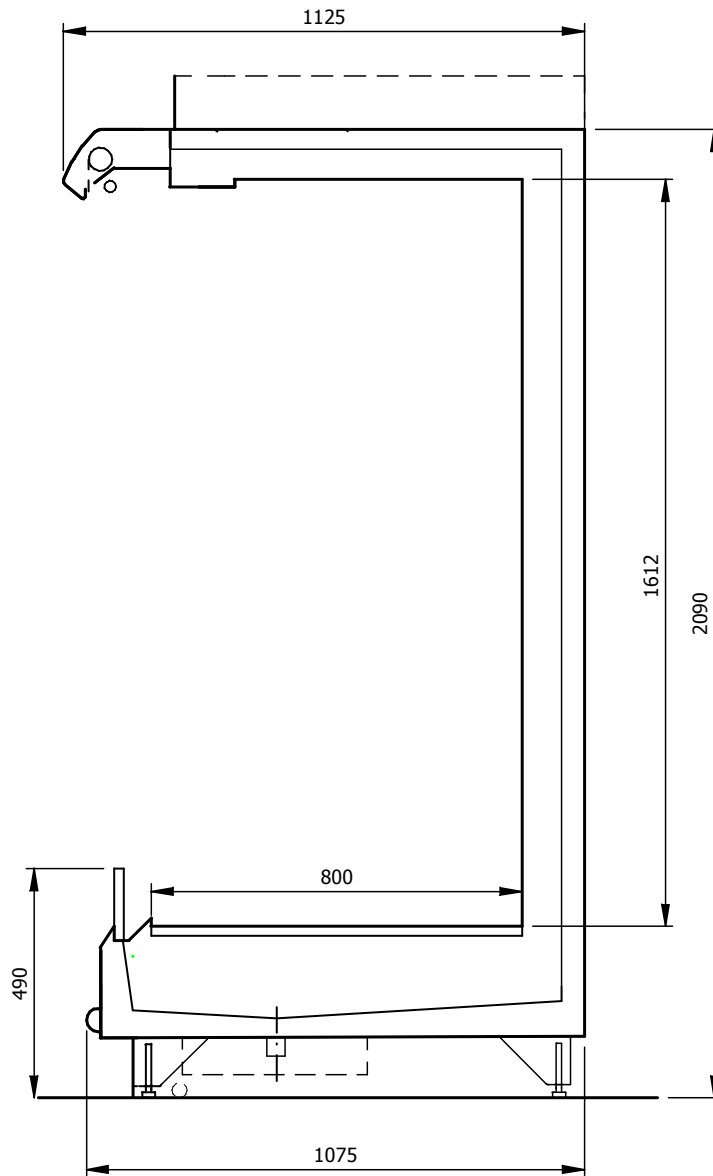
Refrigeration Connections	Top of Cabinet LHS
Electrical Connection	Top of Cabinet LHS

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

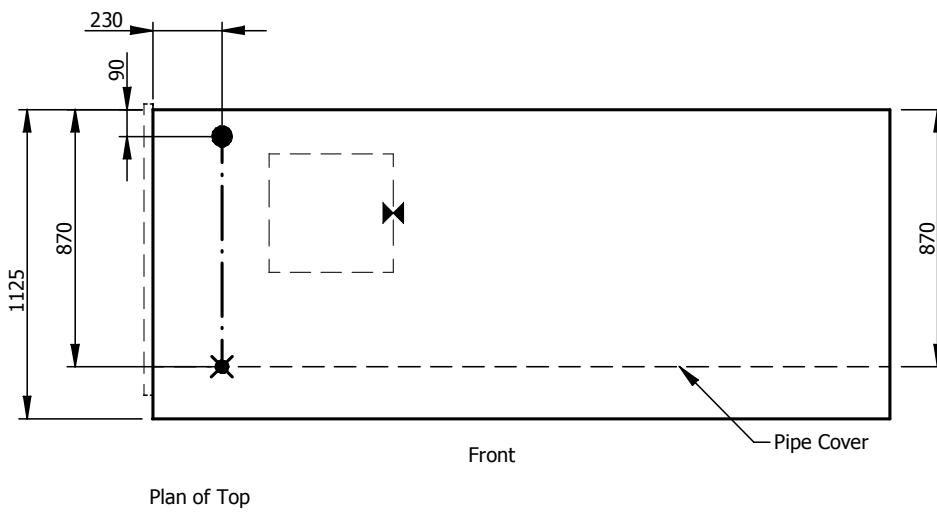
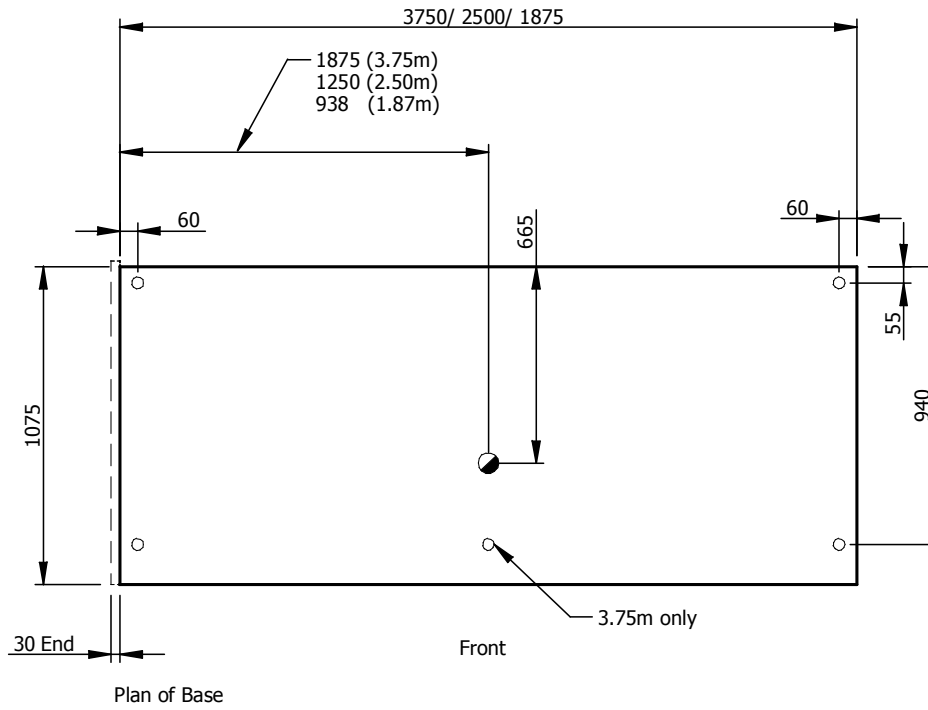
Section Drawing – IB8



Ref:- DS1101-1

Plan Drawing – IB8

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



Ref DP1101-1