

Cabinet Type	Multi deck Full Height			
Model Designation	IBE			
File Reference	1242			
Document Issue	1	13-08-13	LRC	First Issue
	2	07-11-13	LRC	Updated R407F data
	3	11-12-13	LRC	Added AKV data
	4	10-01-14	LRC	Added R744 Data

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – IBE

Product Type	Meat 3M0*** / (Dairy 3M1)
Product Temperature	-1 /+4 °C / (-1 /+5 °C)
Maximum Design Ambient	25°C @ 60%RH

Case Length [m]	3.75	2.50	1.87/(WAE)	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] HFC	-6	-6	-6	-6	-6
Evaporating Temperature [°C] R744	-3	-3	-3	-3	-3
Net Environment Cooling Effect [kW]	5.07	3.38	2.59	1.68	2.89
R407 T2 Orifice Size	4	3	2	1	3
R407 AKV	10-6	10-5	10-4	10-3	10-5
R404A T2 Orifice Size	4	3	3	2	3
R404A AKV	10-6	10-6	10-5	10-4	10-5
R744 AKVH	10-5	10-4	10-4	10-3	10-4
Evaporator Liquid Capacity @ 25% R404A* [kg]	6.0	3.9	2.9	1.8	3.4
Refrigeration Pipe Tail – Liquid HFC and R744	3/8"	3/8"	3/8"	3/8"	3/8"
Refrigeration Pipe Tail – Suction HFC	7/8"	7/8"	7/8"	7/8"	7/8"
Refrigeration Pipe Tail – Suction R744	1/2"	1/2"	1/2"	1/2"	1/2"

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 Inc Under shelf Lights	204	0.89	136	0.59	86	0.37	65	0.28	86	0.37
Maximum Load – Off Cycle Defrost	256	1.11	174	0.75	117	0.50	89	0.38	124	0.53

Miscellaneous Data

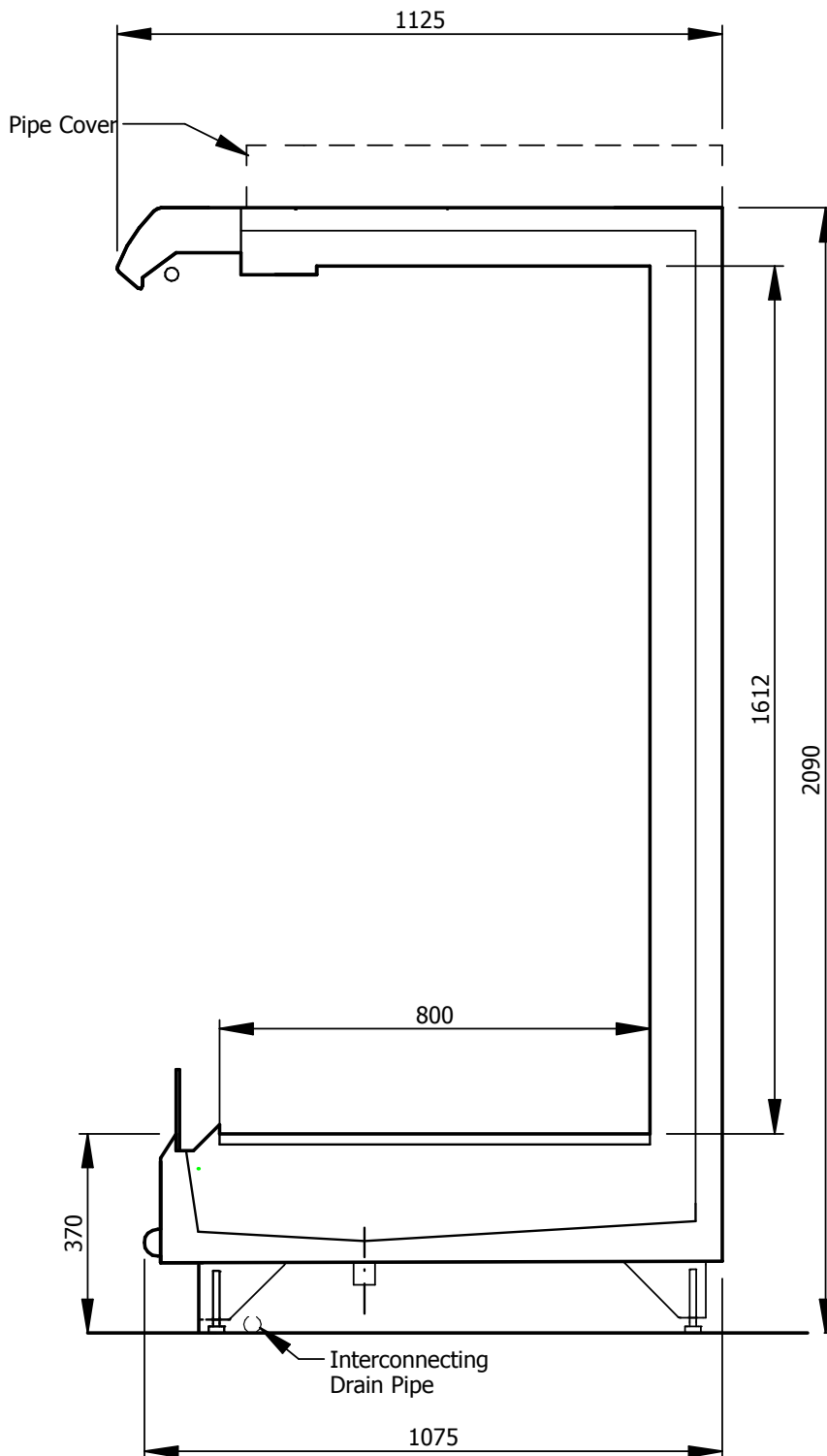
Refrigeration Connections	Top of Cabinet LHS
Electrical Connection	Underside of Cabinet LHS

Set-Up Data** O/C Defrost

	Meat	(Dairy)
Cut in Temperature [°C]	2	3
Differential [K]	1	1
N° Defrosts (per 24hrs)	8	8
Maximum Defrost Time [mins]	45	45
Defrost Termination Temp (air off) [°C]	8	8
Drain Down Time [mins]	1	1
Fans in Defrost	On	On
Cabinet Temperature Ratio (%)	50	50
Superheat [K]	5	5

NOTES! ** 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 – IBE

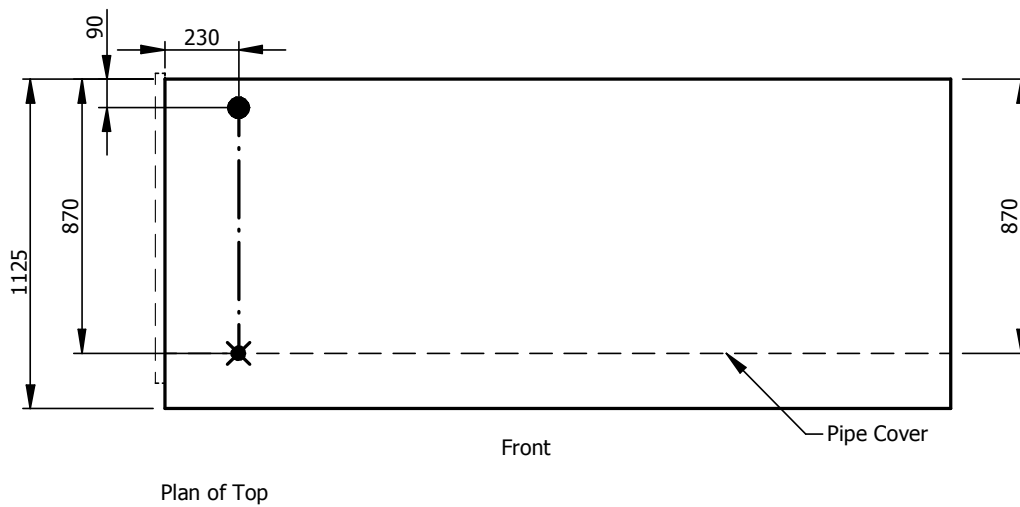
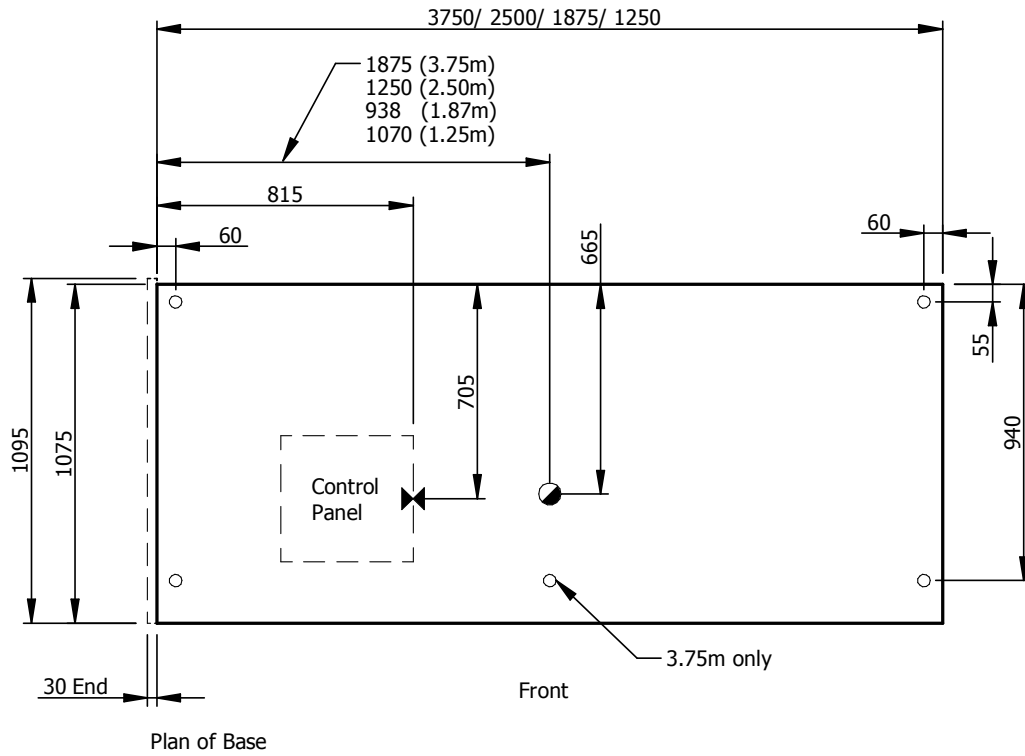


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Plan Drawing – IBE

KEY

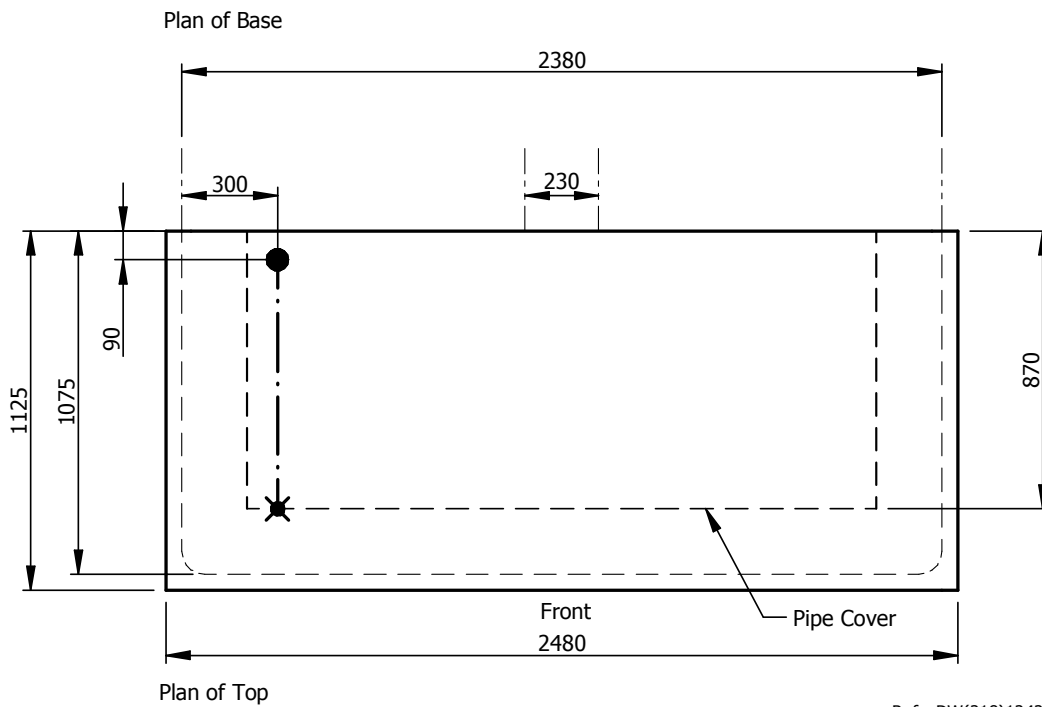
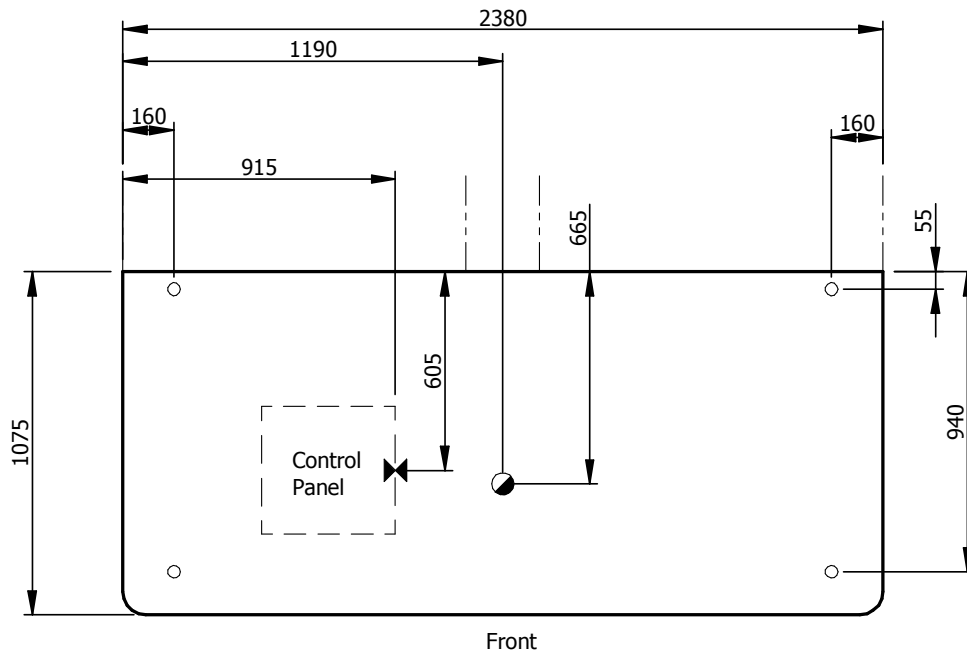
- Feet Positions
- Refrig. Outlets
- ✕ Refrig Pipe Tails
- ◐ Drain Outlets
- ⊞ Mains Supply



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Plan Drawing – IBE 218 WAE

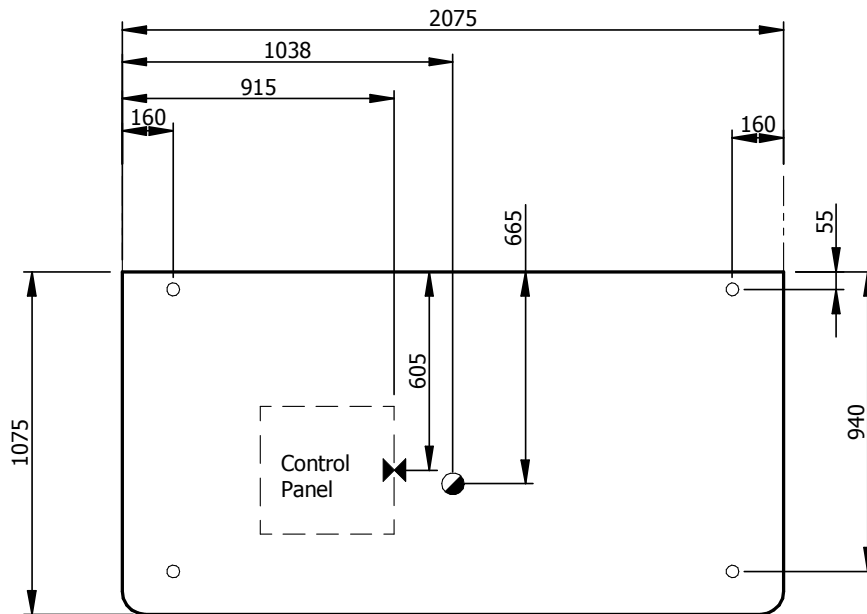
- KEY
- Feet Positions
 - Refrig. Outlets
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 - ⊗ Elect. Outlets
 - ⊗ Mains Supply



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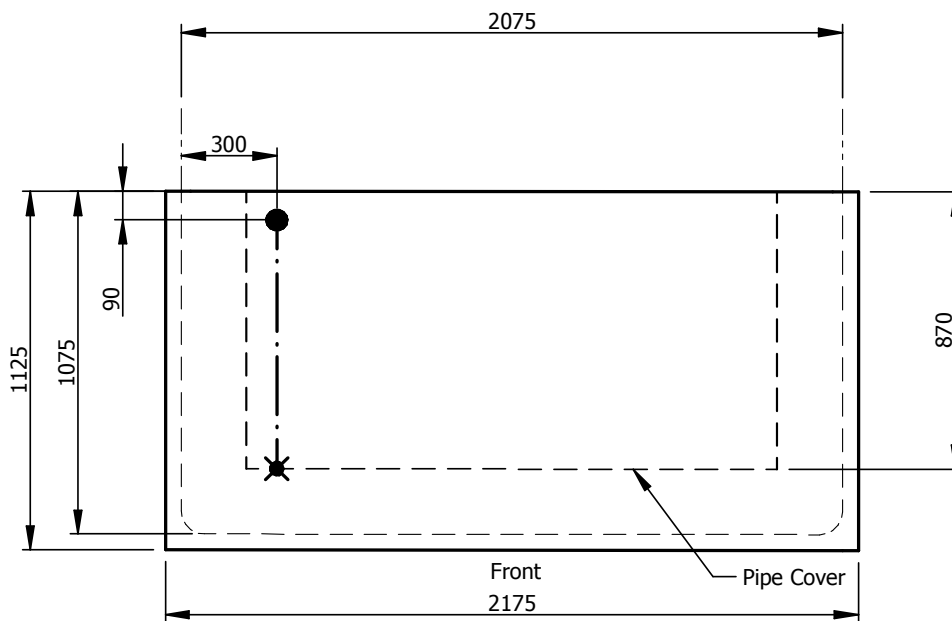
Plan Drawing – IBE 187 WAE

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



Front

Plan of Base



Front

Plan of Top

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