

Cabinet Type	Multideck Full Height			
Model Designation	IC9			
File Reference	1110			
Document Issue	1	17.04.09	NM	Provisional Tech Data
	2	06.07.09	AG	Cond. Assy. Dims Added
	3	22.07.09	AG	Dims added to Section Drawing
	4	15.09.09	NM	Commissioning Date updated
	5	03.02.10	NM	Data updated
	6	22.02.10	GR	Ceiling Detail Added
	7	12.07.10	GR	Condenser Box Position Added 1.87M
	8	24.08.10	LRC	Updated Gas Charge and Set Points

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – IC9

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
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Refrigeration Data

Nett Environmental Cooling Effect	1.91	0.78	0.96	0.39
Refrigerant Charge Per System R1270	850g	630g	850g	630g

Electrical Data (@ 230V 50Hz)

	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps
Fans (EC EBM)	42	0.18	28	0.12	21	0.09	14	0.06
Controller	10	0.04	10	0.04	10	0.04	10	0.04
Lights	114	0.50	76	0.33	54	0.23	38	0.17
Condensing unit	1910	8.3	1526	6.6	955	4.2	763	3.3
Maximum Load – Off Cycle Defrost	2076	9.0	1640	7.2	1040	4.5	825	3.6

Miscellaneous Data

Total Heat Rejection THR [KW]	7.58	5.27	3.79	2.64
THR (Water only) [KW]	6.08	3.77	3.04	1.89
THR (Air only) [KW]	1.5	1.5	0.75	0.75
Plate Heat Exchanger [Kpa] each	2 @ 1.31	2 @ 1.31	1 @ 1.31	1 @ 1.31
Water inlet temperature			18°C	
Water outlet temperature			24°C	
Glycol Flow Rate [Kg/S]***	0.2637	0.1632	0.1318	0.0817
Water Flow Rate [Kg/S]****	0.2426	0.1504	0.1213	0.0752
Drain Outlet			32mm Plastic	
Electrical Conections			Bottom LHS	
Chilled Water Conections			22mm	

Set-Up Data** O/C Defrost

	Meat 3.75 & 2.50	Meat 2.18, 1.87 & 1.25
Cut in Temperature [°C]	3	3
Differential [K]	2	2
Anti Cycle Time (Seconds)	180	180
Lag Comp Delay (Seconds)	180	0
Cabinet Temperature Ratio (%)	40	40
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
Integral Control	Basic	Basic

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)



RETAIL EQUIPMENT LTD

Cabinet Technical Data Sheet – IC9 WAE

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

Case Length [m]	2.18 WAE	1.87 WAE
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Refrigeration Data

Nett Environmental Cooling Effect	1.53	0.96
Refrigerant Charge Per System R1270	880g	650g

Electrical Data (@ 230V 50Hz)

	Watts	Amps	Watts	Amps
Fans (EC EBM)	28	0.12	21	0.09
Trim Heaters	30	0.13	30	0.13
Controller	10	0.04	10	0.04
Lights	66	0.29	54	0.23
Condensing unit	1233	5.4	955	4.2
Maximum Load – Off Cycle Defrost	1337	5.8	1070	4.7

Miscellaneous Data

Total Heat Rejection THR [KW]	5.08	3.79
THR (Water only) [KW]	4.33	3.04
THR (Air only) [KW]	0.75	0.75
Plate Heat Exchanger [Kpa] each	1 @ 0.86	1 @ 1.31
Water inlet temperature		18°C
Water outlet temperature		24°C
Water Flow Rate [Kg/S]	0.1726	0.1213
Glycol Flow Rate [Kg/S]	0.1877	0.1318
Drain Outlet		32mm Plastic
Electrical Connections		Bottom LHS
Chilled Water Connections		22mm

Set-Up Data** O/C Defrost

	Meat 3.75 & 2.50	Meat 2.18, 1.87 & 1.25
Cut in Temperature [°C]	3	3
Differential [K]	2	2
Anti Cycle Time [Seconds]	180	180
Lag Comp Delay [Seconds]	180	0
Cabinet Temperature Ratio (%)	40	40
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
Integral Control	Basic	Basic

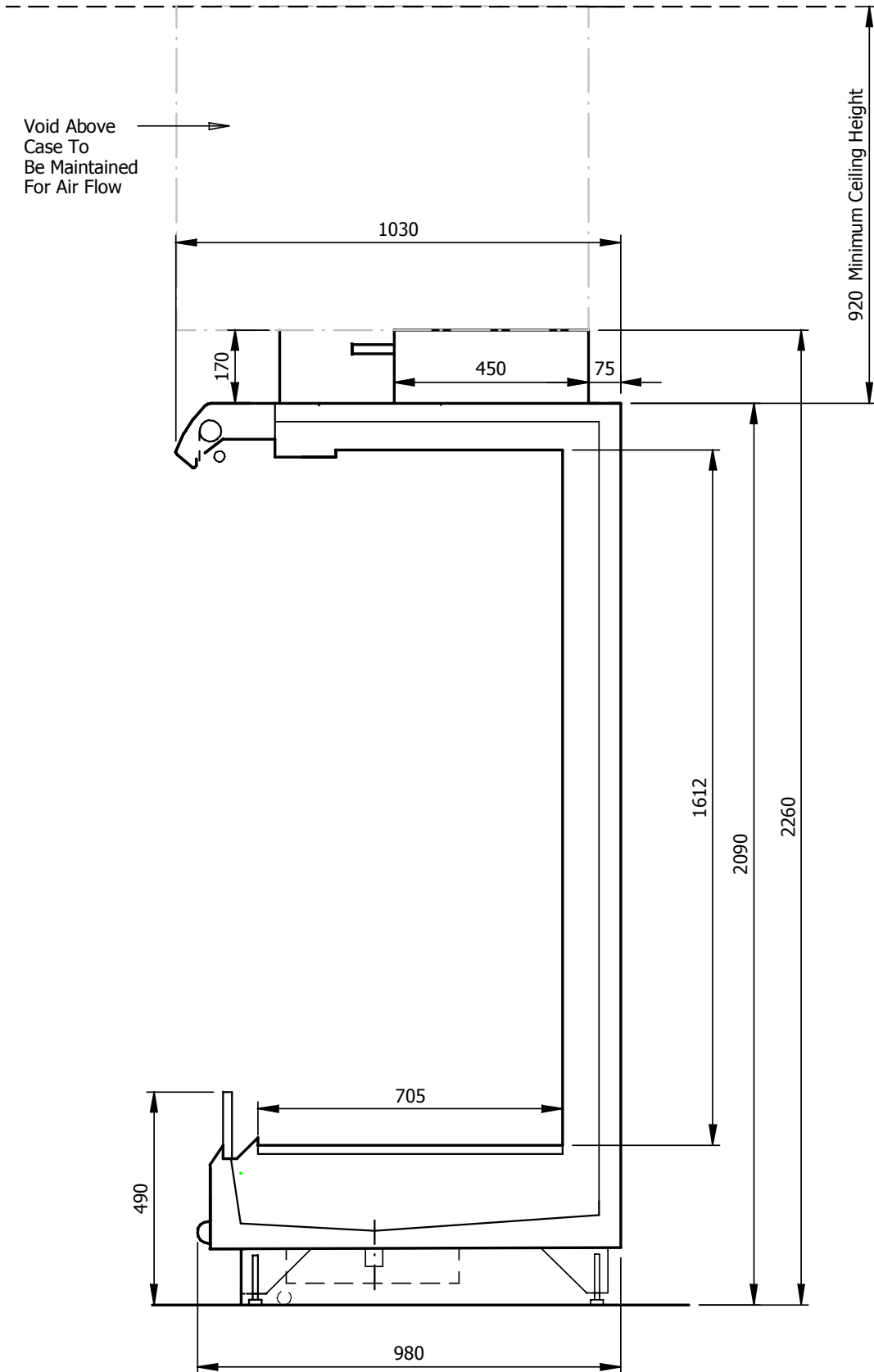
NOTES! * 12/12 Trading Conditions

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

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

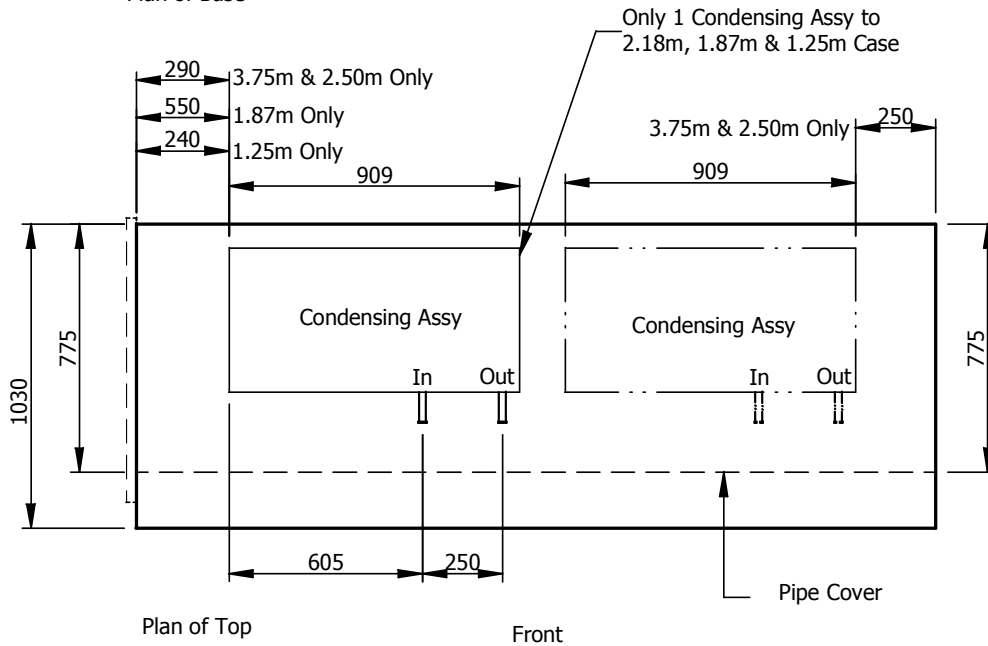
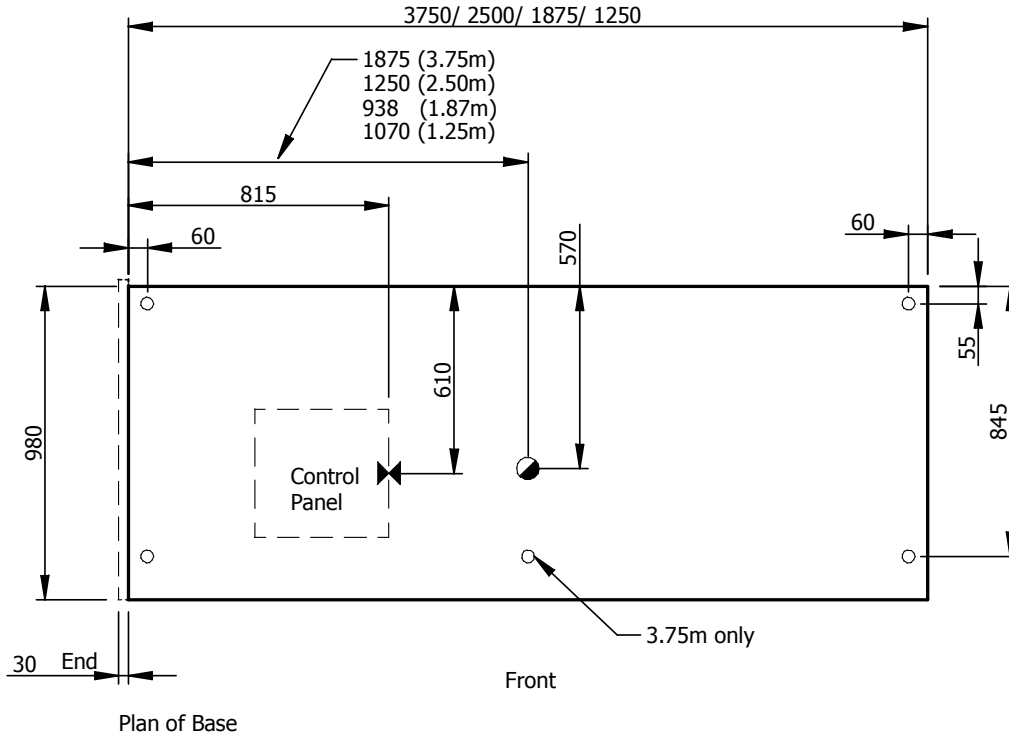
Section Drawing – IC9



Ref:- DS1110-04

Plan Drawing – IC9

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

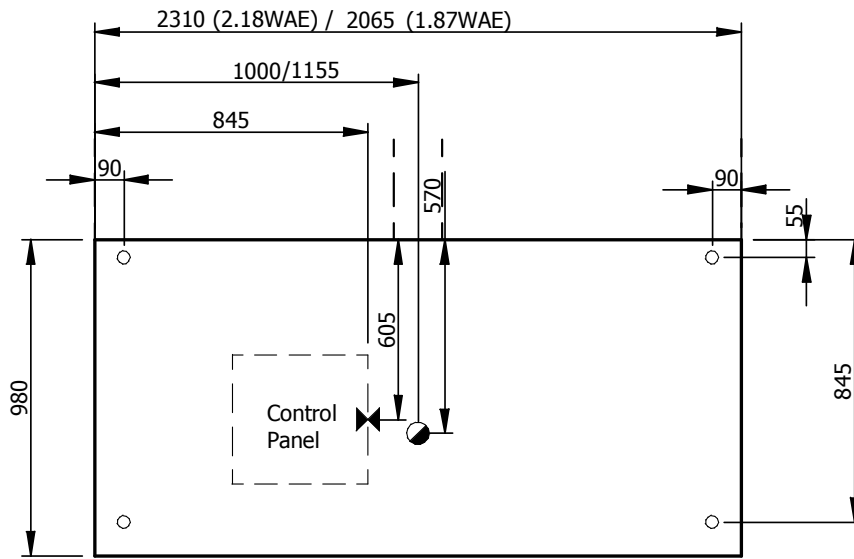


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Plan Drawing – IC9 WAE

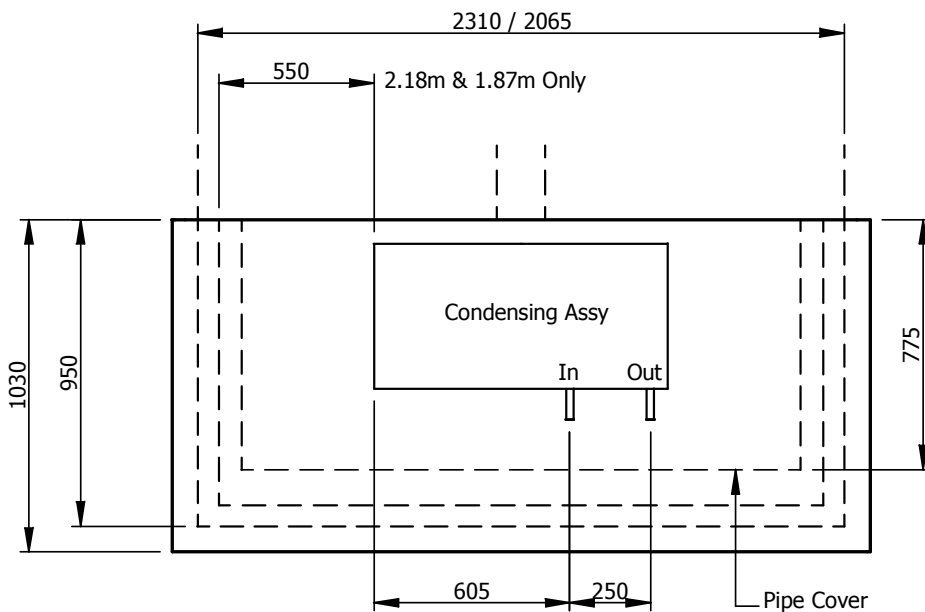
KEY

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



Plan of Base

Front



Plan of Top

Front

Ref:- DW1110-02