

<b>Cabinet Type</b>	<b>Multideck Full Height</b>			
<b>Model Designation</b>	<b>IC A</b>			
<b>File Reference</b>	1163			
<b>Document Issue</b>	1	25-10-10	LRC	First Issue R744 45 Bar
	2	11-03-11	LRC	Orifice Sizes Updated
	3	26-05-11	LRC	Evaporator Charges added.
	4	10-05-11	LRC	+3°C Data Sheet Added
	5	13-06-11	IRG	2.18 WAE Data Added
	6	07-12-11	LRC	Updated Nett Environmental Cooling Effect
	7	02-01-13	GR	Section Detail Corrected

cabinet **TECHNICAL DATA**

## Cabinet Technical Data Sheet – ICA Dairy

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	1.87 <sub>(WAE)</sub>	2.18 <sub>(WAE)</sub>
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### Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	5.54	3.70	2.77	1.93	2.77	3.22
Refrigeration Duty (per 24hrs) [kW] ISO0	4.44	2.96	2.22	1.54	2.22	2.58
Evaporating Temperature [°C]	-3	-3	-3	-3	-3	-3
Nett Environment Cooling Effect [kW]	3.45	2.30	1.73	1.19	1.73	2.02
R744 AKV Expansion Valve	AKV 10-5	AKV 10-5	AKV 10-4	AKV 10-3	AKV 10-4	AKV 10-4
Evaporator Liquid Capacity @ 90% R744* [kg]	14.57	9.49	6.95	4.75	6.95	8.27
Evaporator Liquid Capacity @ 25% R744* [kg]	4.05	2.63	1.93	1.32	1.93	2.29
Refrigeration Pipe Tail – Liquid	3/8"	3/8"	3/8"	3/8"	3/8"	3/8"
Refrigeration Pipe Tail – Suction	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"

### Electrical Data (@ 230V 50Hz)

	W	A	W	A	W	A	W	A	W	A	W	A
Fans (EC EBM)	42	0.18	28	0.12	21	0.09	14	0.06	21	0.09	28	0.12
Trim Heaters												
Solenoid Valve / Controller	10	0.04	10	0.04	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	54	0.23	54	0.23
Maximum Load – Off Cycle Defrost	166	0.72	114	0.50	85	0.37	62	0.27	115	0.50	85	0.37

### 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.

## Cabinet Technical Data Sheet – ICA Meat

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	1.87 <sub>(WAE)</sub>	2.18 <sub>(WAE)</sub>
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### Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	5.69	3.79	2.84	1.90	2.84	3.30
Refrigeration Duty (per 24hrs) [kW] ISO0	4.55	3.03	2.28	1.52	2.28	2.64
Evaporating Temperature [°C]	-3	-3	-3	-3	-3	-3
Nett Environment Cooling Effect [kW]	3.54	2.36	1.78	1.17	1.78	2.07
R744 AKV Expansion Valve	AKV 10-5	AKV 10-5	AKV 10-4	AKV 10-3	AKV 10-4	AKV 10-4
Evaporator Liquid Capacity @ 90% R744* [kg]	14.57	9.49	6.95	4.75	6.95	8.27
Evaporator Liquid Capacity @ 25% R744* [kg]	4.05	2.63	1.93	1.32	1.93	2.29
Refrigeration Pipe Tail – Liquid	3/8"	3/8"	3/8"	3/8"	3/8"	3/8"
Refrigeration Pipe Tail – Suction	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"

### Electrical Data (@ 230V 50Hz)

	W	A	W	A	W	A	W	A	W	A	W	A
Fans (EC EBM)	42	0.18	28	0.12	21	0.09	14	0.06	21	0.09	28	0.12
Trim Heaters												
Solenoid Valve / Controller	10	0.04	10	0.04	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	54	0.23	54	0.23
Maximum Load – Off Cycle Defrost	166	0.72	114	0.50	85	0.37	62	0.27	115	0.50	85	0.37

### 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 fro fresh meat -1/+4 deg c

## Cabinet Technical Data Sheet – ICA Meat

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

Case Length [m]	3.75	2.50	1.87	1.25	1.87 <sub>(WAE)</sub>	2.18 <sub>(WAE)</sub>
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### Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	6.14	4.08	3.06	2.05	3.06	3.55
Refrigeration Duty (per 24hrs) [kW] ISO0	4.91	3.26	2.44	1.64	2.44	2.84
Evaporating Temperature [°C]	-4	-4	-4	-4	-4	-4
Nett Environment Cooling Effect [kW]						
R744 AKV Expansion Valve	AKV 10-5	AKV 10-5	AKV 10-4	AKV 10-3	AKV 10-4	AKV 10-4
Evaporator Liquid Capacity @ 90% R744* [kg]	14.57	9.49	6.95	4.75	6.95	8.27
Evaporator Liquid Capacity @ 25% R744* [kg]	4.05	2.63	1.93	1.32	1.93	2.29
Refrigeration Pipe Tail – Liquid	3/8"	3/8"	3/8"	3/8"	3/8"	3/8"
Refrigeration Pipe Tail – Suction	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"

### Electrical Data (@ 230V 50Hz)

	W	A	W	A	W	A	W	A	W	A	W	A
Fans (EC EBM)	42	0.18	28	0.12	21	0.09	14	0.06	21	0.09	28	0.12
Trim Heaters												
Solenoid Valve / Controller	10	0.04	10	0.04	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	54	0.23	54	0.23
Maximum Load – Off Cycle Defrost	166	0.72	114	0.50	85	0.37	62	0.27	115	0.50	85	0.37

### Miscellaneous Data

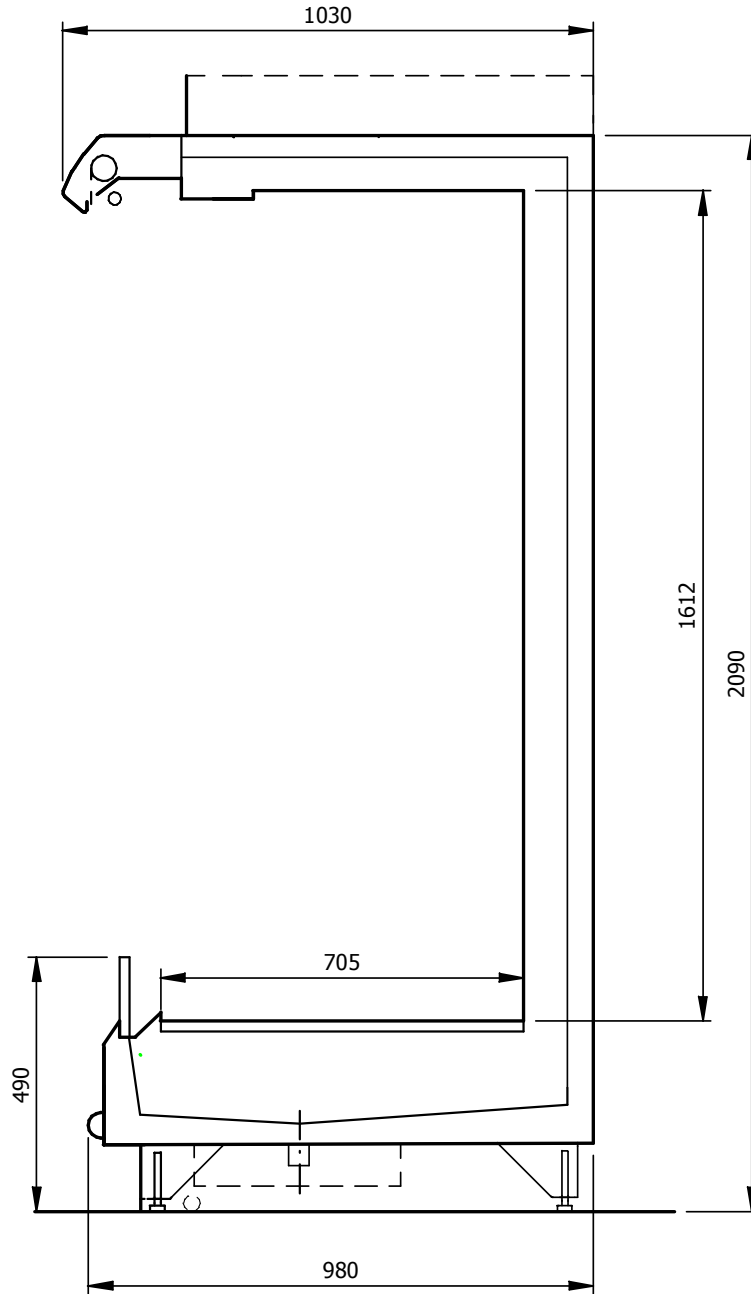
Refrigeration Connections	Top of Cabinet LHS
Electrical Connection	Underside of Cabinet LHS

### Set-Up Data\*\* O/C Defrost

	Meat
Cut in Temperature [°C]	1
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.  
 \*\*\*\* SSL specific meat temperature of -1/+3 deg c

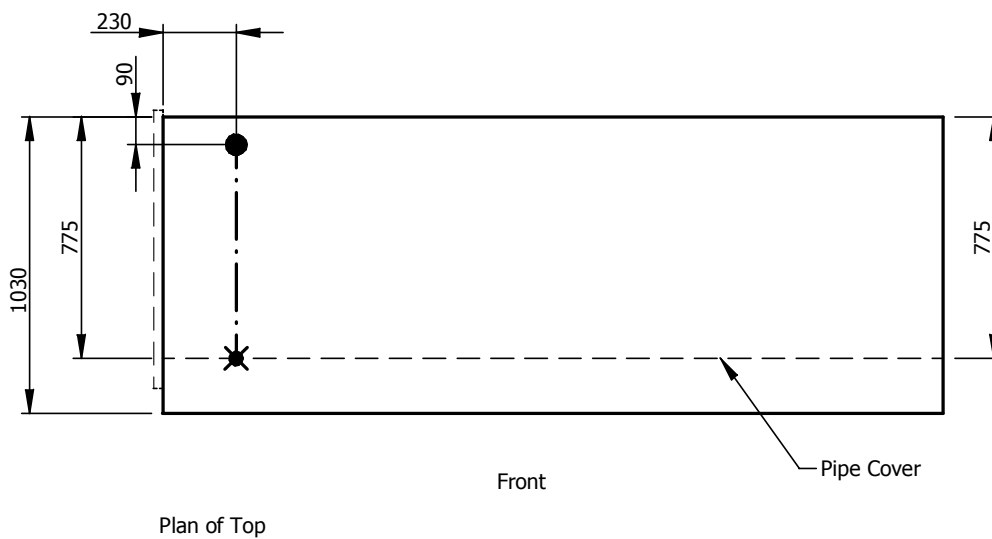
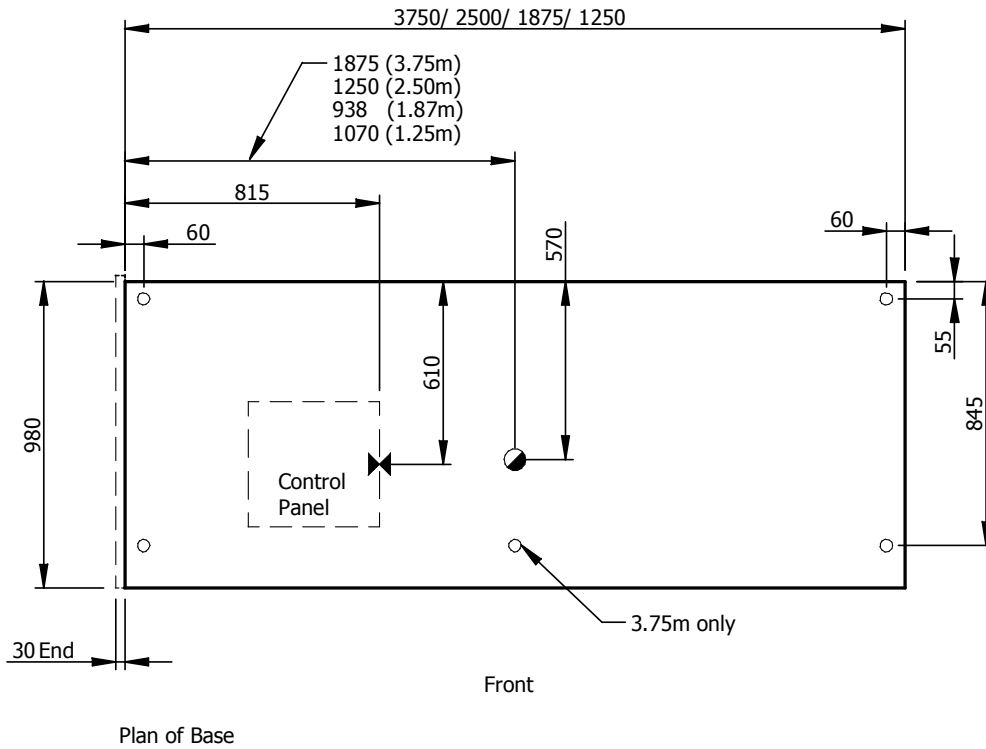
**Section Drawing – IC A**



Ref:- DS1079-01

**Plan Drawing – IC A**

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

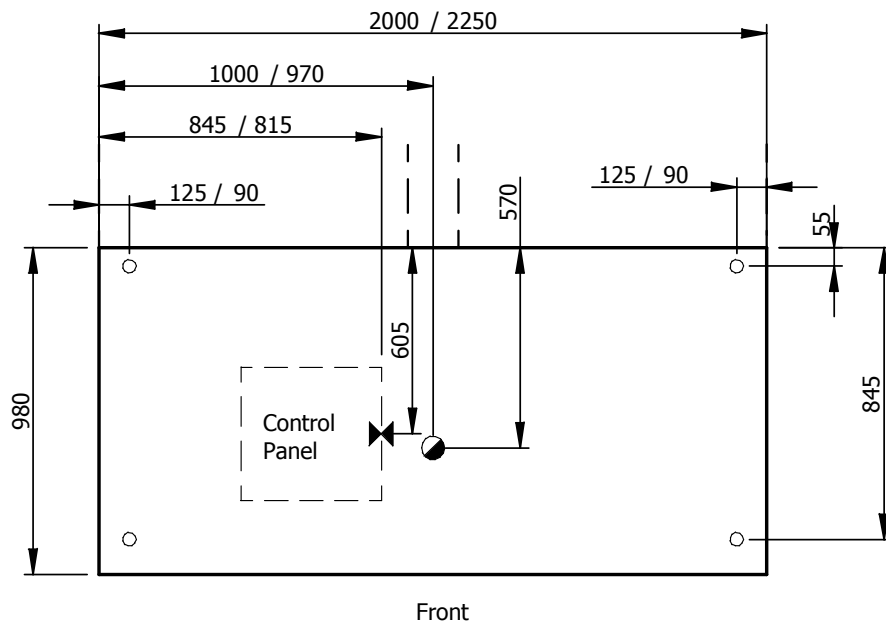


Ref DP1079-01

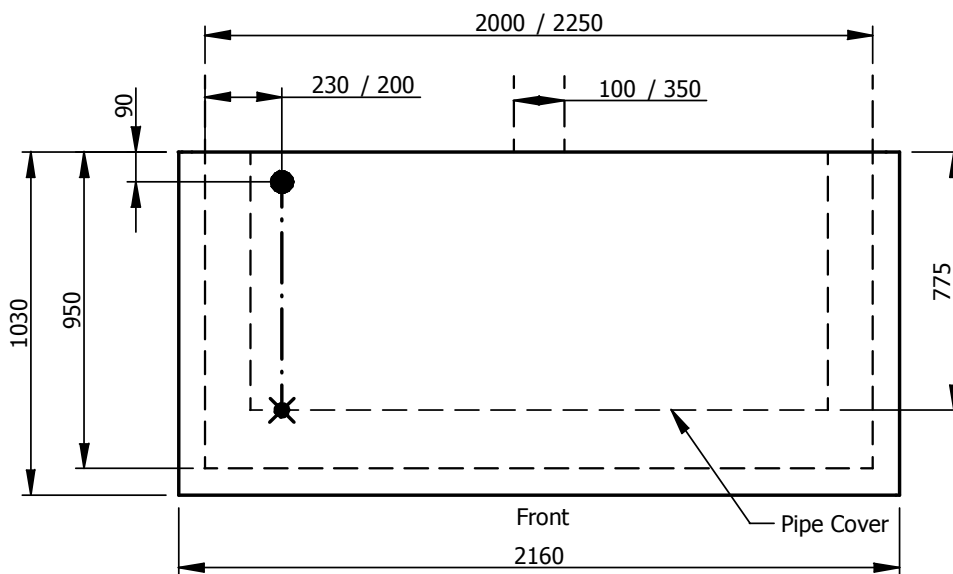
**Plan Drawing – IC A WAE**

KEY

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



Plan of Base



Plan of Top

Ref:- DW1163-01