

Cabinet Type

Multideck Full Height

Model Designation

ICC

File Reference

1198

Document Issue

1	10-02-12	LRC	First Issue
2	15-05-12	LRC	Remove +3°C Product temp. data and inc. R404A data
3	26-06-12	LRC	Update removal of +3°C Product Temperature References.
4	17-04-13	LRC	Update R404A Expansion Valves

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – ICC 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_(WAE)	2.18_(WAE)
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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	78	0.79	52	0.23	38	0.16	26	0.11	38	0.16	52	0.23
Maximum Load – Off Cycle Defrost	130	1.01	90	0.39	69	0.29	50	0.21	69	0.29	90	0.39

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!

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

Cabinet Technical Data Sheet – ICC 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 _(WAE)	2.18 _(WAE)
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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]	-6	-6	-6	-6	-6	-6
Nett Environment Cooling Effect [kW]	3.45	2.30	1.73	1.19	1.73	2.02
R404A AKV Expansion Valve	AKV 10-6	AKV 10-6	AKV 10-5	AKV 10-4	AKV 10-5	AKV 10-6
R404A TEV T2 Orifice Size	4	3	3	2	3	3
Evaporator Liquid Capacity @ 25% R404A [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	7/8"	7/8"	7/8"	7/8"	7/8"	7/8"

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	78	0.79	52	0.23	38	0.16	26	0.11	38	0.16	52	0.23
Maximum Load – Off Cycle Defrost	130	1.01	90	0.39	69	0.29	50	0.21	69	0.29	90	0.39

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!

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

Cabinet Technical Data Sheet – ICC 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_(WAE)	2.18_(WAE)
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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	78	0.79	52	0.23	38	0.16	26	0.11	38	0.16	52	0.23
Maximum Load – Off Cycle Defrost	130	1.01	90	0.39	69	0.29	50	0.21	69	0.29	90	0.39

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!

** 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 deg c

Cabinet Technical Data Sheet – ICC 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_(WAE)	2.18_(WAE)
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Electrical Data (@ 230V 50Hz)

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Fans (EC EBM)	42	0.18	28	0.12	21	0.09	14	0.06	21	0.09	28	0.12
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Solenoid Valve / Controller	10	0.04	10	0.04	10	0.04	10	0.04	10	0.04	10	0.04
Lights	78	0.79	52	0.23	38	0.16	26	0.11	38	0.16	52	0.23
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Miscellaneous Data

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

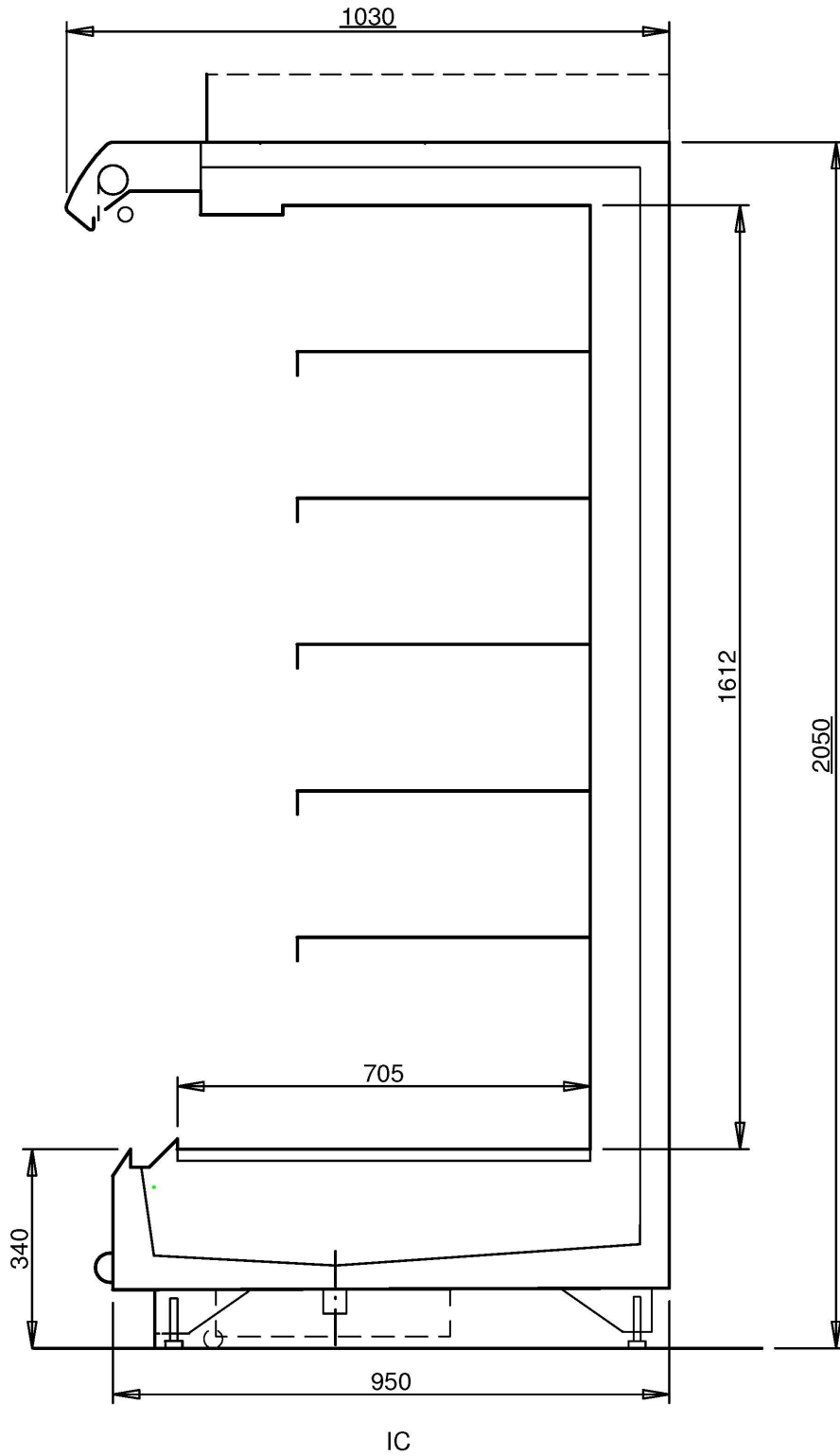
Set-Up Data** O/C Defrost

	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!

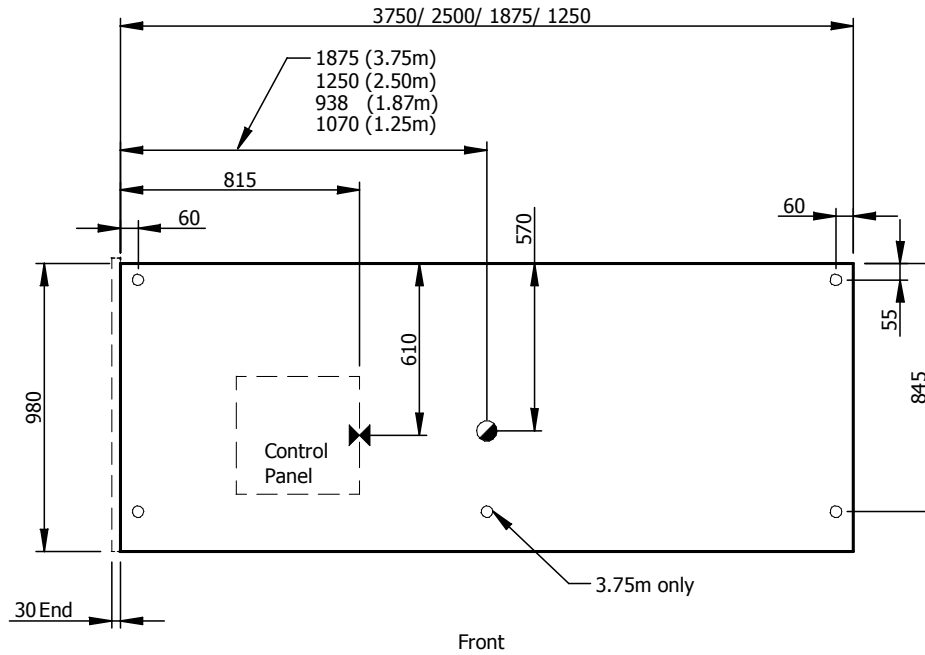
** Set-up data is for guidance only. Final settings to be determined by commissioning contractor.
 *** M0 Proposed EN temperature class for fresh meat -1/+4 deg c

Section Drawing – ICC

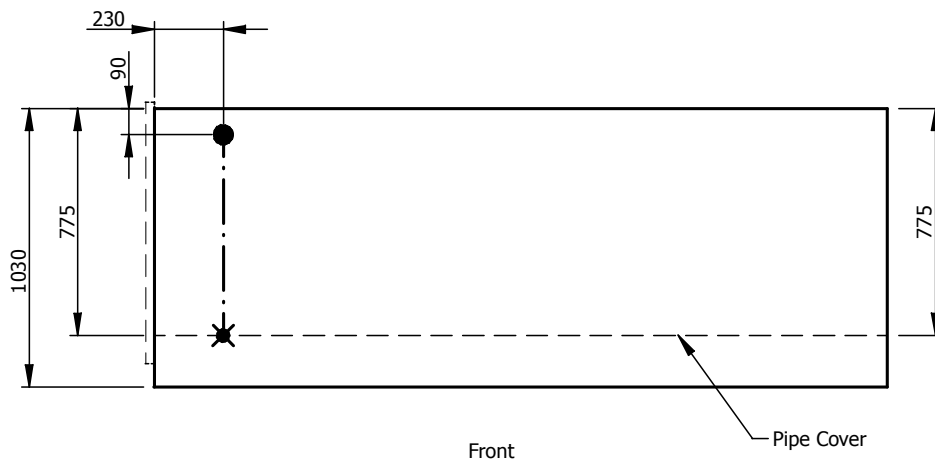


Plan Drawing – ICC

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



Plan of Base

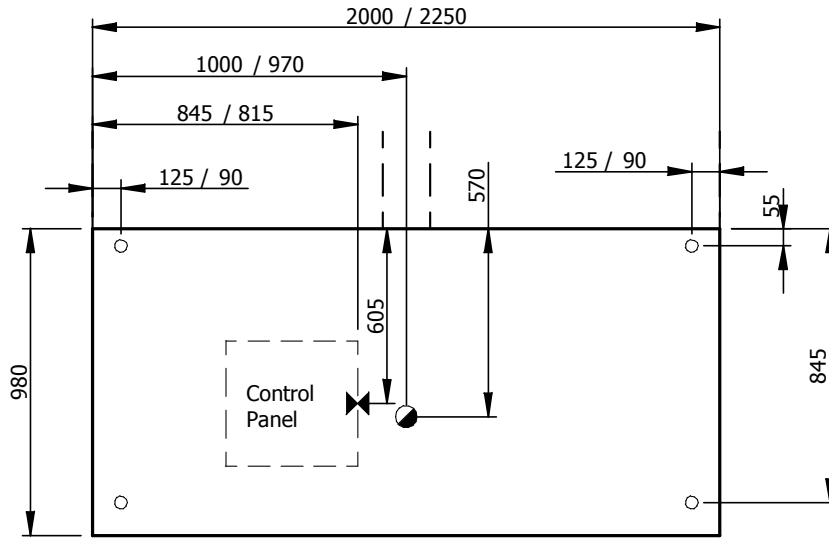


Plan of Top

Ref DP1079-01

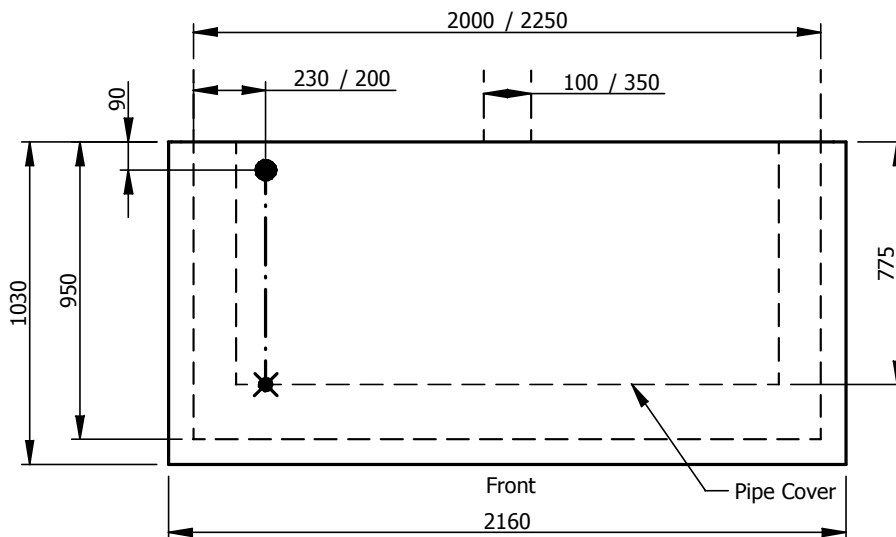
Plan Drawing – ICC WAE

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



Front

Plan of Base



Front

Plan of Top

Ref:- DW1163-01