

Cabinet Type

Multideck Full Height

Model Designation

ICD

File Reference

1216

Document Issue

1	27-07-12	LRC	First Issue
2	19-02-13	GR	Shelf Info Added
3	30-08-13	LRC	Changed flow rates from Glycol 30% to DTX Glycol 27%

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – ICD

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				
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	66	0.29	44	0.19	32	0.14	22	0.09
Condensing unit	1580	6.9	1226	5.3	790	3.4	613	2.7
Maximum Load – Off Cycle Defrost	1698	7.41	1308	5.65	853	3.67	659	2.9
Engineering Data - Common								
Total Heat Rejection THR [KW]	7.29	5.04	3.64	2.52				
Plate Heat Exchanger [Kpa] each	1 @ 7.5	1 @ 7.5	1 @ 1.31	1 @ 1.31				
Water inlet temperature	18°C							
Water outlet temperature	24°C							
Drain Outlet	32mm Plastic							
Chilled Water Connections	22mm							
Condensate Volume (3M0 +4 ⁰)	44ltrs (Per Linear Metre Per 24hrs)							
Condensate Volume (3M1 +5 ⁰)	23ltrs (Per Linear Metre Per 24hrs)							
Engineering Data								
THR (Water only) [KW]	6.49	4.25	3.25	2.12				
THR (Air only) [KW]	0.8	0.8	0.40	0.40				
DTX Glycol 27% Flow Rate [Kg/S]***	0.2843	0.1858	0.1422	0.0929				
Water Flow Rate [Kg/S]****	0.2589	0.1692	0.1295	0.0846				

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 27% @ 20°C from ASHRAE = 3.8095 KJ/(KG-K)

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



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Cabinet Technical Data Sheet – ICD 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	30	0.13	20	0.90
Condensing unit	839	3.7	790	3.4
Maximum Load – Off Cycle Defrost	937	4.1	871	3.8

Engineering Data - Common

Total Heat Rejection THR [KW]	4.89	3.65
Plate Heat Exchanger [Kpa] each	1 @ 0.86	1 @ 1.31
Water inlet temperature		18°C
Water outlet temperature		24°C
Drain Outlet		32mm Plastic
Chilled Water Connections		22mm
Condensate Volume (3M0 +4 ⁰)	44ltrs (Per Linear Metre Per 24hrs)	
Condensate Volume (3M1 +5 ⁰)	23ltrs (Per Linear Metre Per 24hrs)	

Engineering Data

THR (Water only) [KW]	4.37	2.90
THR (Air only) [KW]	0.4	0.4
Water Flow Rate [Kg/S]	0.1787	0.1295
DTX Glycol 27% Flow Rate [Kg/S]	0.1962	0.1422

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

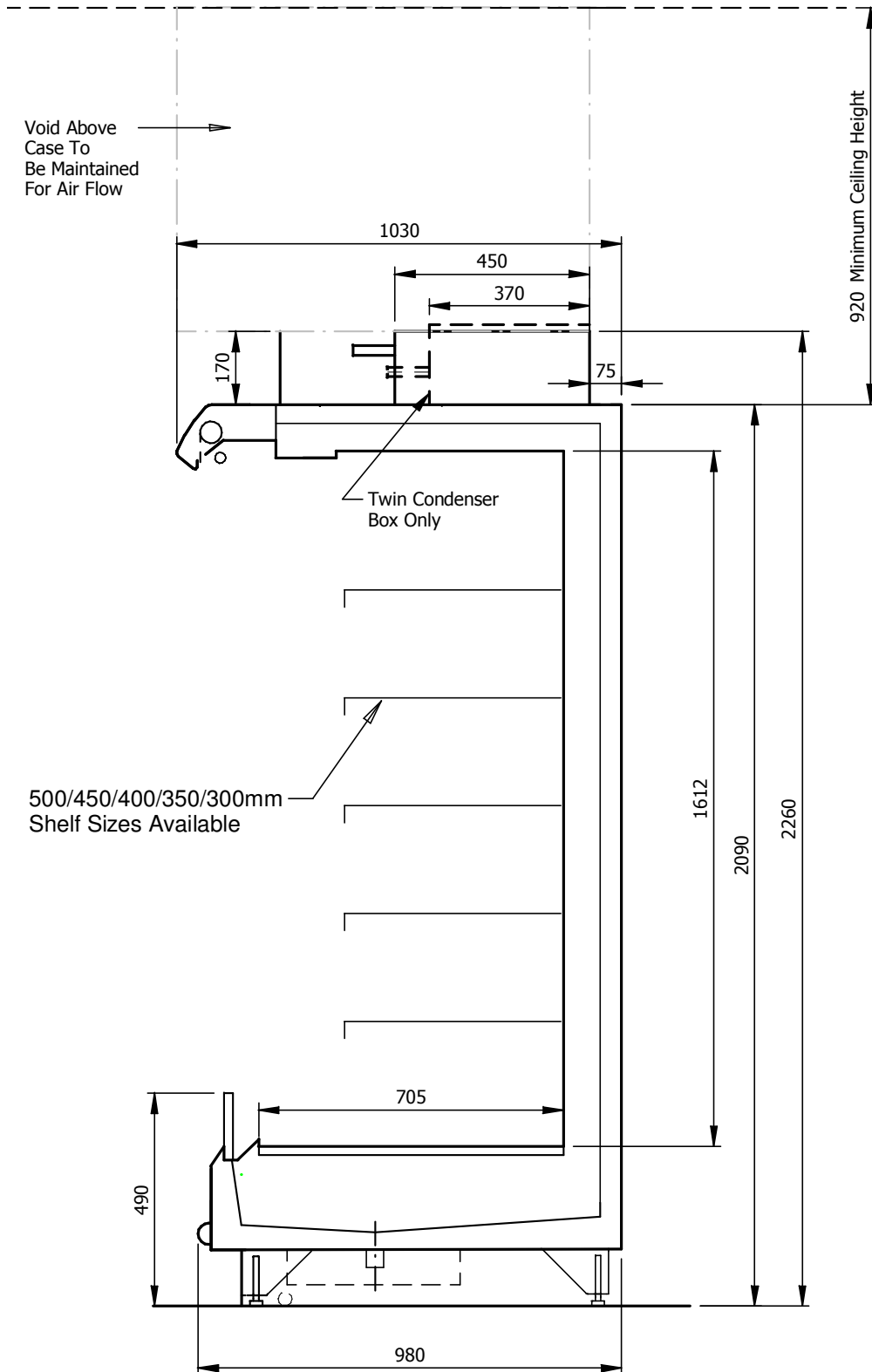
NOTES! * 12/12 Trading Conditions

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

*** Flow rate for Glycol based on 27% @ 20°C from ASHRAE = 3.8095 KJ/(KG-K)

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

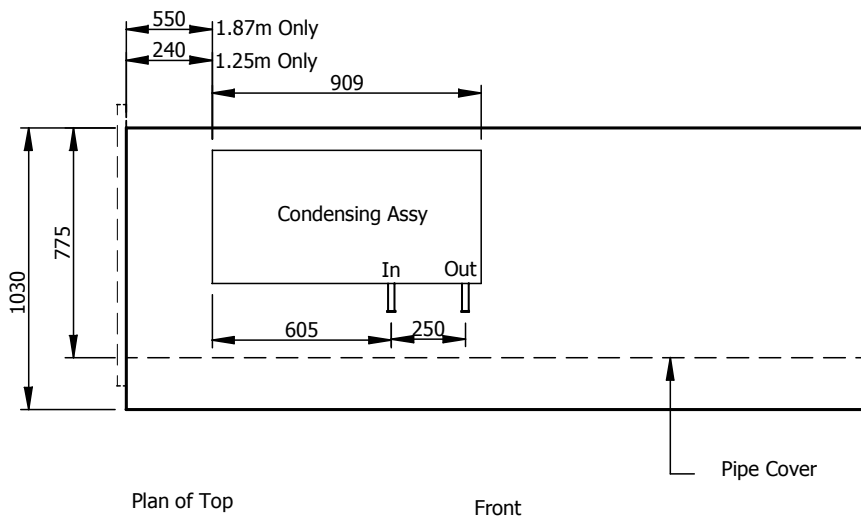
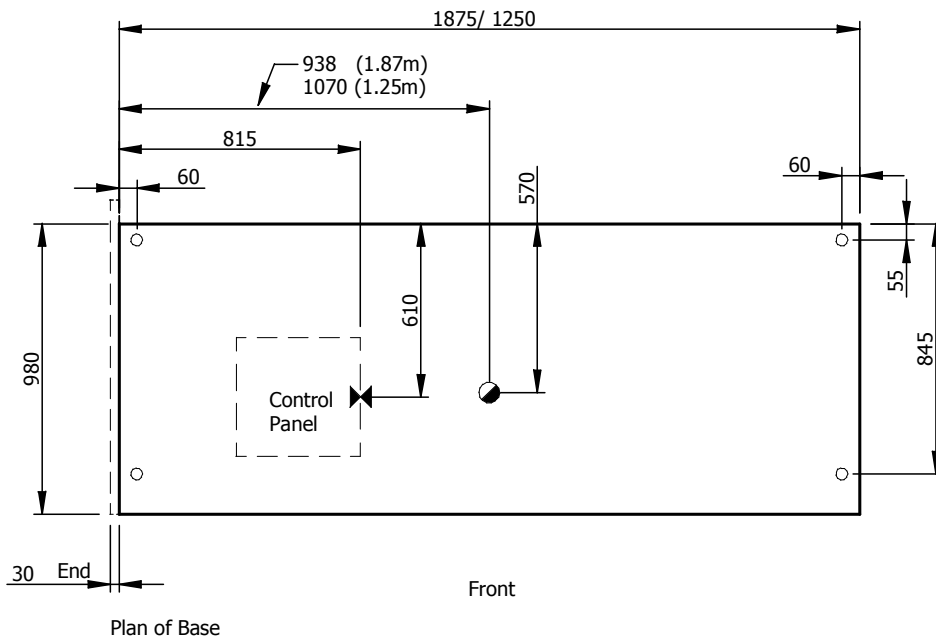
Section Drawing – ICD



Ref:- DS1110-04

Plan Drawing – ICD 1.87 & 1.25M

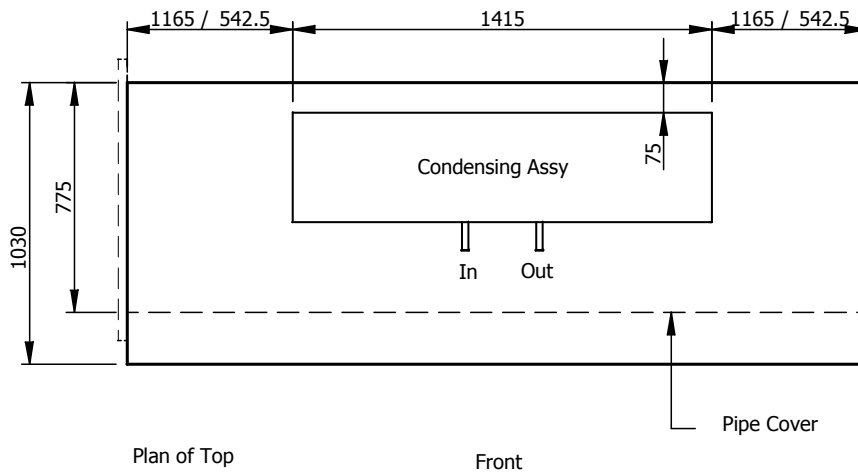
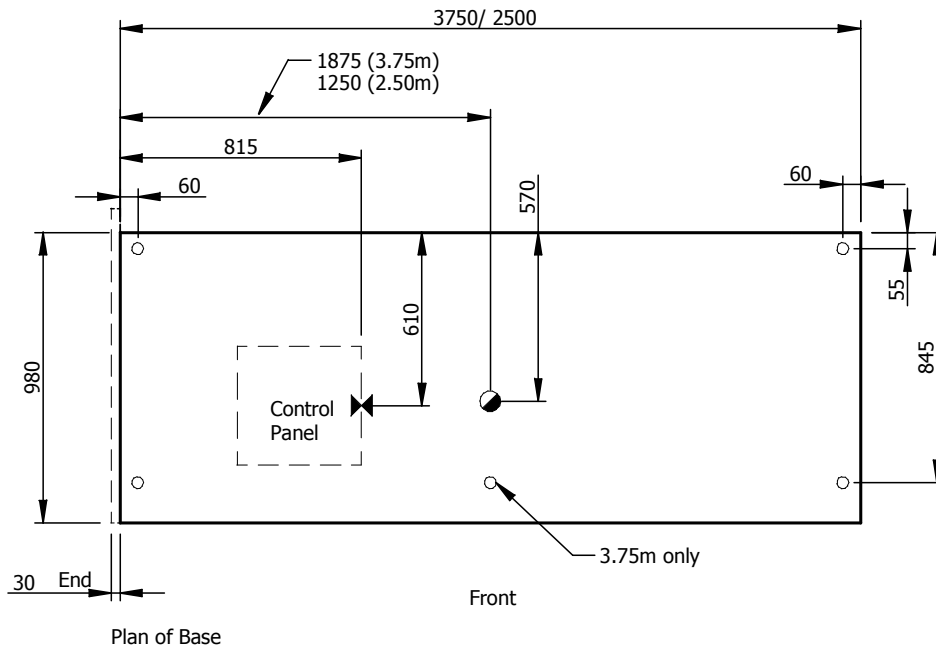
- KEY
- Feet Positions
 - Refrig. Outlets
 - ⊗ Refrig Pipe Tails
 - ⊙ Drain Outlets
 - ⊕ Mains Supply



Ref DP1110-03

Plan Drawing – ICD 3.75 & 2.5M

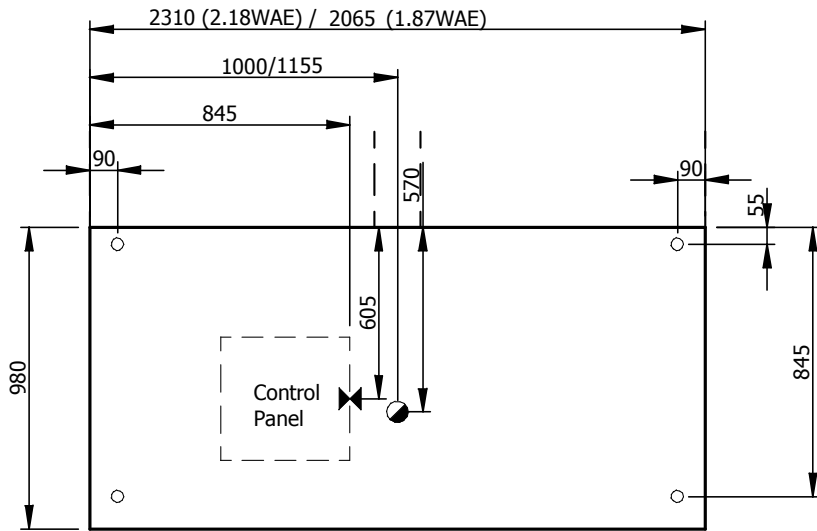
- KEY
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 - Refrig. Outlets
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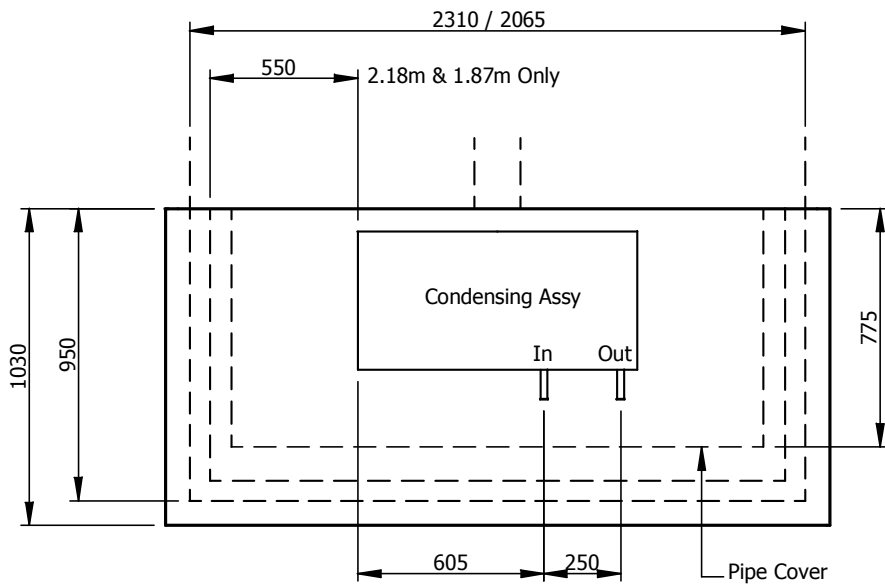
Ref DP1110-03

Plan Drawing – ICD 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