



RETAIL EQUIPMENT LTD

Cabinet Type	Multideck Full Height			
Model Designation	ICF			
File Reference	1260			
Document Issue	1	24-03-14	LRC	First Issue

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – ICF 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)
-----------------	------	------	------	------	-----------

Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	5.54	3.70	2.77	1.93	2.77
Refrigeration Duty (per 24hrs) [kW] ISO0	4.44	2.96	2.22	1.54	2.22
Evaporating Temperature [°C]	-6	-6	-6	-6	-6
Nett Environment Cooling Effect [kW]	3.41	2.28	1.71	1.14	1.71
R404A AKV Expansion Valve	6	6	5	4	5
R404A T2 Orifice Size	4	3	3	2	3
Evaporator Liquid Capacity @ 25% R404A* [kg]					
Refrigeration Pipe Tail – Liquid	3/8"	3/8"	3/8"	3/8"	3/8"
Refrigeration Pipe Tail – Suction	7/8"	7/8"	7/8"	7/8"	7/8"

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	21	0.09
Trim Heaters									30	0.13
Solenoid Valve / Controller	10	0.04	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	32	0.14
Maximum Load – Off Cycle Defrost	118	0.51	82	0.35	63	0.27	46	0.19	93	0.4

Miscellaneous Data

Refrigeration Connections	Top of Cabinet LHS
Electrical Connection	Top 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 – ICF 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)
-----------------	------	------	------	------	-----------

Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	5.69	3.79	2.84	1.90	2.84
Refrigeration Duty (per 24hrs) [kW] ISO0	4.55	3.03	2.28	1.52	2.28
Evaporating Temperature [°C]	-6	-6	-6	-6	-6
Nett Environment Cooling Effect [kW]	2.28	1.52	1.14	0.76	1.14
R404A AKV Expansion Valve	6	6	5	4	5
R404A T2 Orifice Size	4	3	3	2	3
Evaporator Liquid Capacity @ 25% R404A* [kg]					
Refrigeration Pipe Tail – Liquid	3/8"	3/8"	3/8"	3/8"	3/8"
Refrigeration Pipe Tail – Suction	7/8"	7/8"	7/8"	7/8"	7/8"

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	21	0.09
Trim Heaters									30	0.13
Solenoid Valve / Controller	10	0.04	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	32	0.14
Maximum Load – Off Cycle Defrost	118	0.51	82	0.35	63	0.27	46	0.19	93	0.4

Miscellaneous Data

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

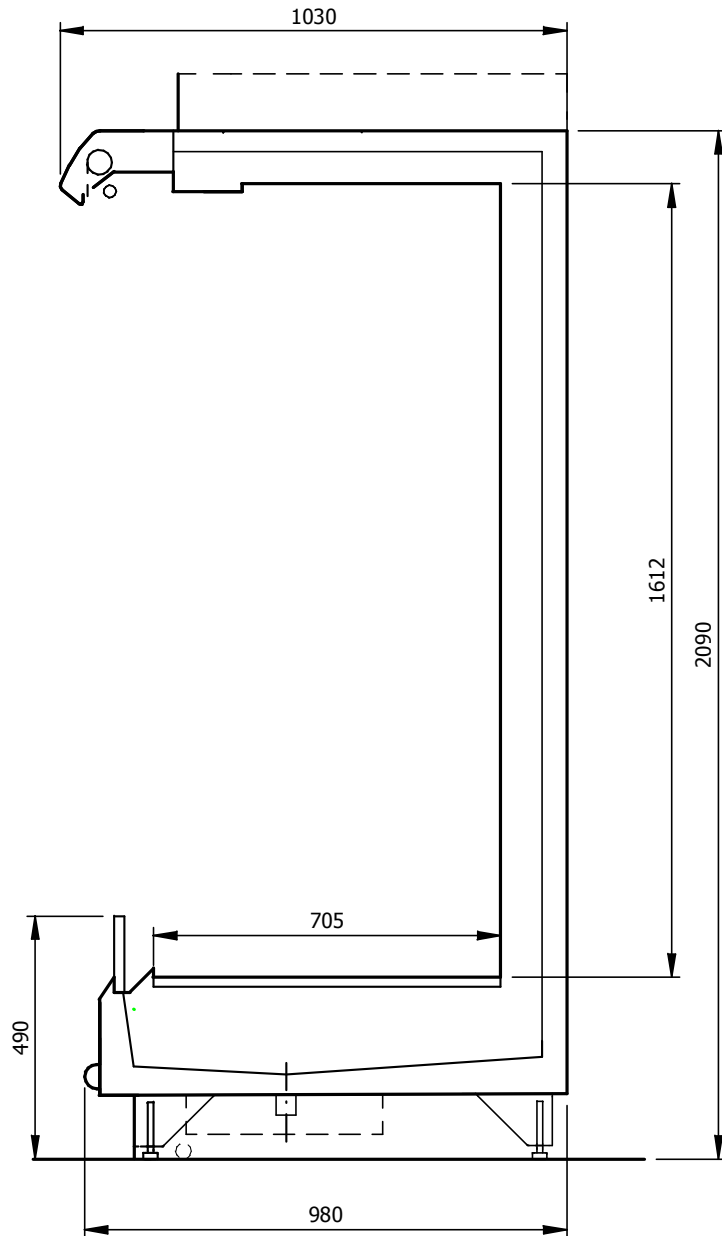
Set-Up Data** O/C Defrost

	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°C

Section Drawing – ICF

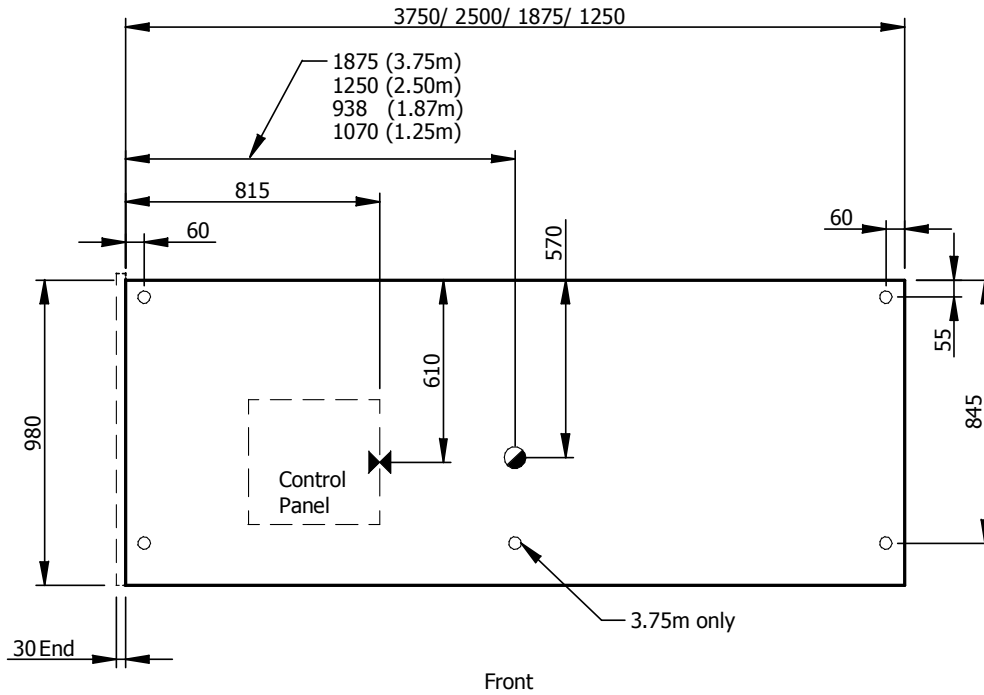


Ref:- DS1102-1

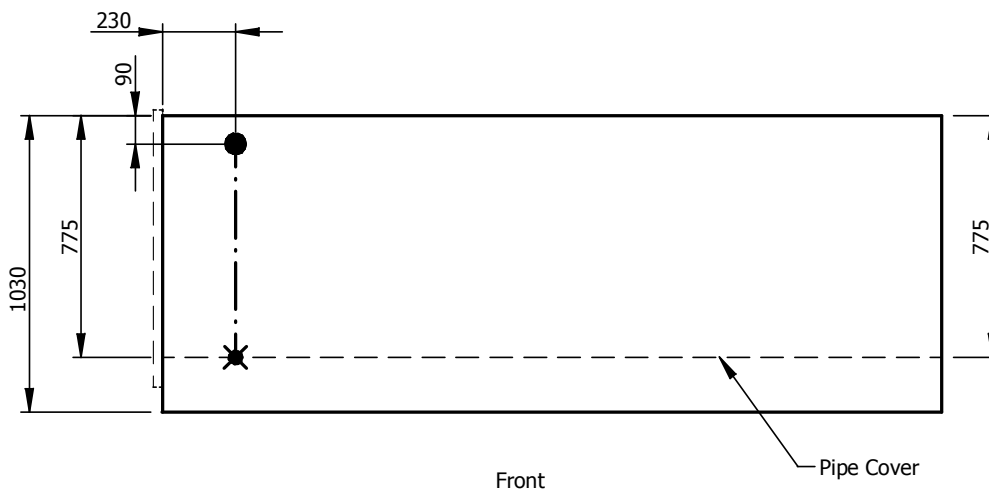
Plan Drawing – ICF

KEY

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



Plan of Base

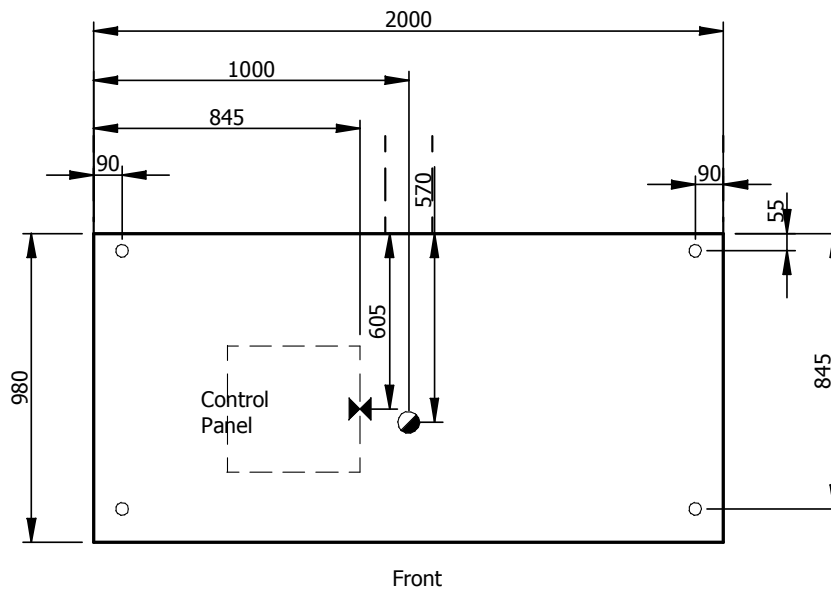


Plan of Top

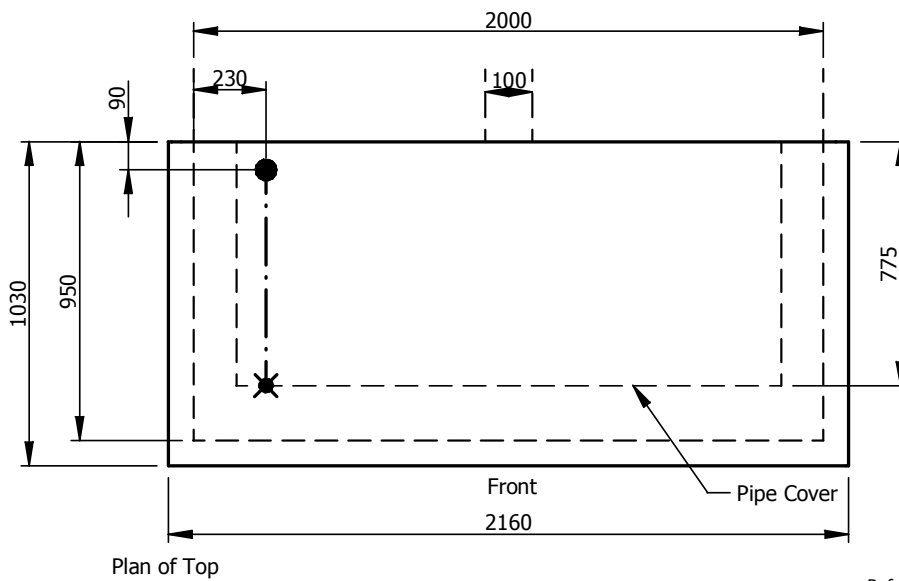
Ref DP1102-1

Plan Drawing – ICF WAE

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



Plan of Base



Plan of Top

Ref:- DW1102-1