

<b>Cabinet Type</b>	<b>Multideck Full Height</b>			
<b>Model Designation</b>	<b>ID1</b>			
<b>File Reference</b>	1080			
<b>Document Issue</b>	1	16.10.08	IG	Provisional Issue
	2	01.06.10	GR	Sectional Details Updated
	3	11-07-12	LRC	Updated Commissioning Set Points Danfoss Control and added F&V Set Points
	4	23-05-13	LRC	Added R744 Information
	5	09-12-13	LRC	Updated R744 Orifice Sizes on 2.5m case

## Cabinet Technical Data Sheet – ID1

Product Type	Meat 3M0*** / Dairy 3M1 / F & V
Product Temperature	-1 /+4 °C / -1 /+5 °C / -1/+5°C
Maximum Design Ambient	25°C @ 60%RH

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

Refrigeration Duty (per 24hrs) [kW] ISO3	5.78	3.85	2.89	1.93
Refrigeration Duty (per 24hrs) [kW] ISO0	4.62	3.08	2.31	1.54
Evaporating Temperature [°C] R404A/R407A	-6	-6	-6	-6
R407A T2 Orifice Size	4	3	2	1
R404A T2 Orifice Size	4	3	3	2
R407A AKV	10-6	10-5	10-4	10-3
R404A AKV	10-6	10-6	10-5	10-4
Evaporator Liquid Capacity @ 25% R404A* [kg]	6.0	3.9	2.9	1.8
Evaporating Temperature [°C] R744	-3	-3	-3	-3
R744 AKVH	10-5	10-4	10-4	10-3
Evaporator Liquid Capacity @ 25% R744* [kg]	3.27	2.13	1.56	1.09
Evaporator Liquid Capacity @ 90% R744* [kg]	11.78	7.66	5.6	3.92
Refrigeration Pipe Tail– Liquid R404A/R407A/R744	3/8"	3/8"	3/8"	3/8"
Refrigeration Pipe Tail – Suction R404A/R407A	7/8"	7/8"	7/8"	7/8"
Refrigeration Pipe Tail – Suction R744	1/2"	1/2"	1/2"	1/2"

### 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		
Solenoid Valve / Controller	10	0.04	10	0.04	10	0.04	10	0.04		
Lights (incl. Max 6 shelf lights per bay)	654	2.84	436	1.90	270	1.17	218	0.95		
Maximum Load – Off Cycle Defrost (inc lights)	706	3.07	474	2.06	301	1.31	242	1.05		
Maximum Load – Off Cycle Defrost (no lights)	164	0.71	96	0.41	81	0.35	48	0.21		

### Miscellaneous Data

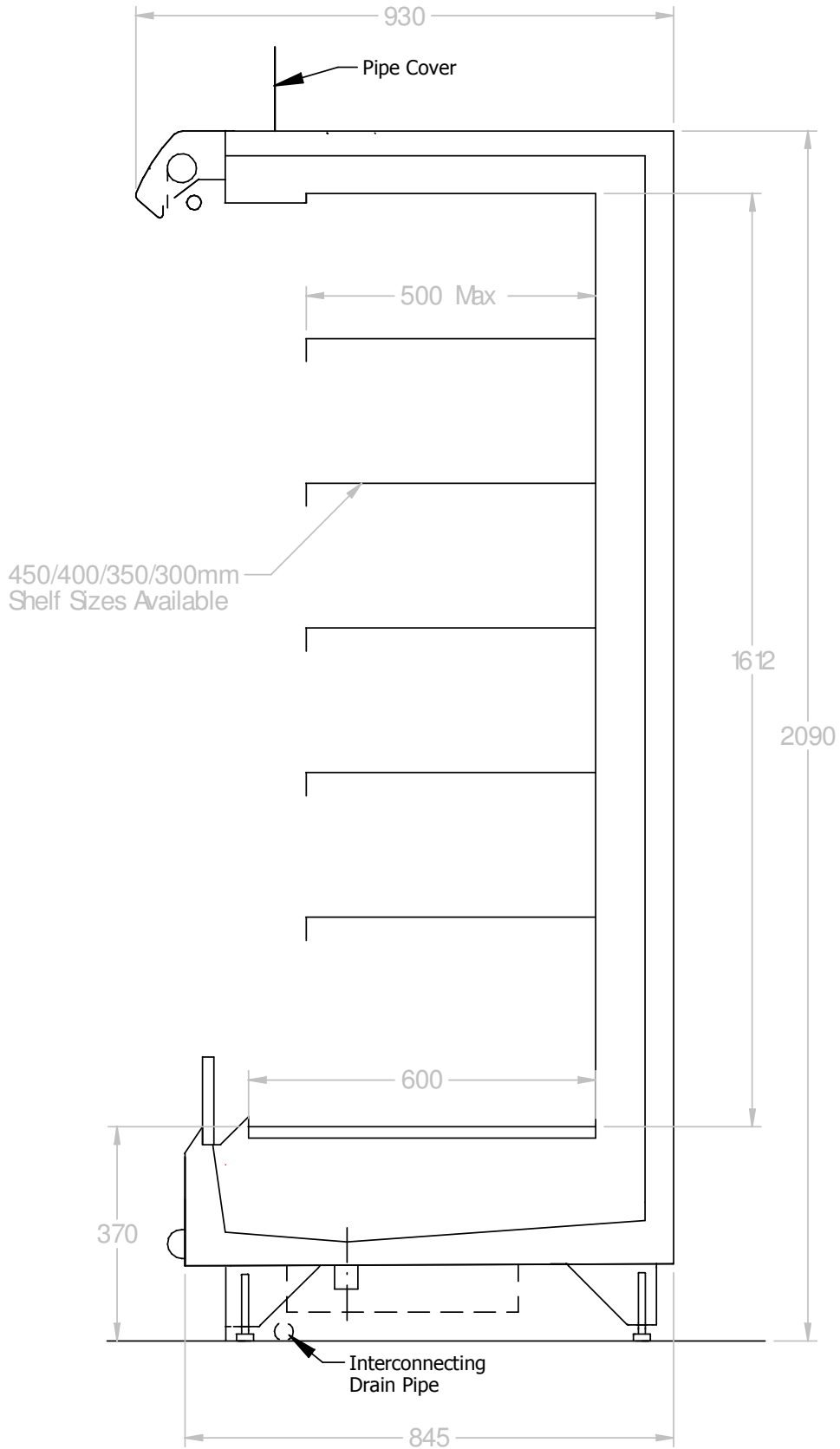
Refrigeration Connections	Top of Cabinet LHS
Electrical Connection	Underside of Cabinet LHS

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

	Meat	Dairy	F & V
Cut in Temperature [°C]	-1	1	2
Differential [K]	1	1	1
N° Defrosts (per 24hrs)	6	6	6
Maximum Defrost Time [mins]	45	45	45
Defrost Termination Temp (air off ) [°C]	6	6	6
Drain Down Time [mins]	0	0	0
Fans in Defrost	On	On	On
Cabinet Temperature Ratio (%)	50	50	50
Application	2	2	2

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 for fresh meat -1/4°C

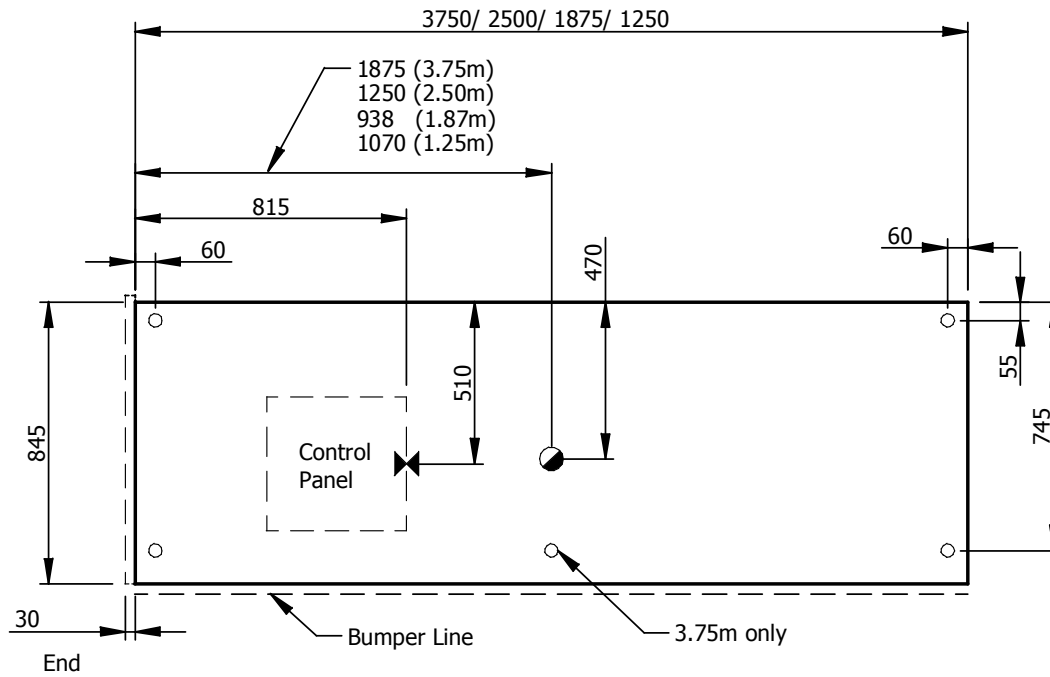
**Section Drawing – ID1**



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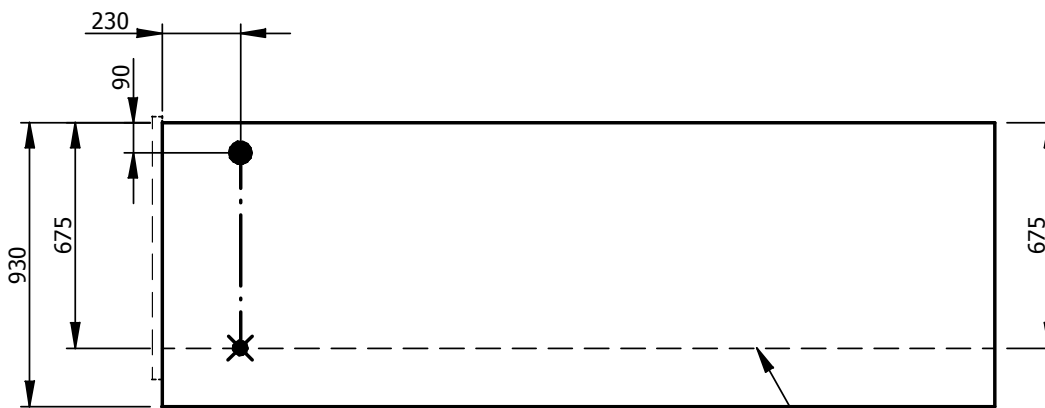
## Plan Drawing – ID1

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



Front

Plan of Base



Front

Plan of Top

Ref DP1080-1