

Cabinet Type **Multideck Full Height**

Model Designation **ID2**

File Reference 1214

Document Issue 1 20-07-12 LRC First Issue

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – ID2

| | |
|------------------------|---------------------------------|
| 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 |

| Case Length [m] | 3.75 | 2.50 | 1.87/(WAE) | 1.25 | 1.7 |
|-----------------|------|------|------------|------|-----|
|-----------------|------|------|------------|------|-----|

Refrigeration Data

| | | | | | |
|--|------|------|------|------|------|
| Refrigeration Duty (per 24hrs) [kW] ISO3 | 5.78 | 3.85 | 2.89 | 1.93 | 2.62 |
| Refrigeration Duty (per 24hrs) [kW] ISO0 | 4.62 | 3.08 | 2.31 | 1.54 | 2.09 |
| Evaporating Temperature [°C] | -6 | -6 | -6 | -6 | -6 |
| Nett Environment Cooling Effect [kW] | | | | | |
| R407A T2 Orifice Size | 4 | 3 | 2 | 1 | 2 |
| R404A T2 Orifice Size | 4 | 3 | 3 | 2 | 3 |
| Evaporator Liquid Capacity @ 25% R404A* [kg] | 6.0 | 3.9 | 2.9 | 1.8 | 2.7 |
| 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 |
| Solenoid Valve / Controller | 10 | 0.04 | 10 | 0.04 | 10 | 0.04 | 10 | 0.04 | 10 | 0.04 |
| Lights (incl. Max 6 shelf lights per bay) | 264 | 1.15 | 176 | 0.76 | 120 | 0.52 | 88 | 0.38 | 105 | 0.45 |
| Maximum Load – Off Cycle Defrost (inc lights) | 316 | 1.37 | 214 | 0.93 | 151 | 0.65 | 112 | 0.48 | 136 | 0.58 |
| Maximum Load – Off Cycle Defrost (no lights) | 52 | 0.22 | 38 | 0.16 | 31 | 0.13 | 24 | 0.10 | 31 | 0.13 |

Miscellaneous Data

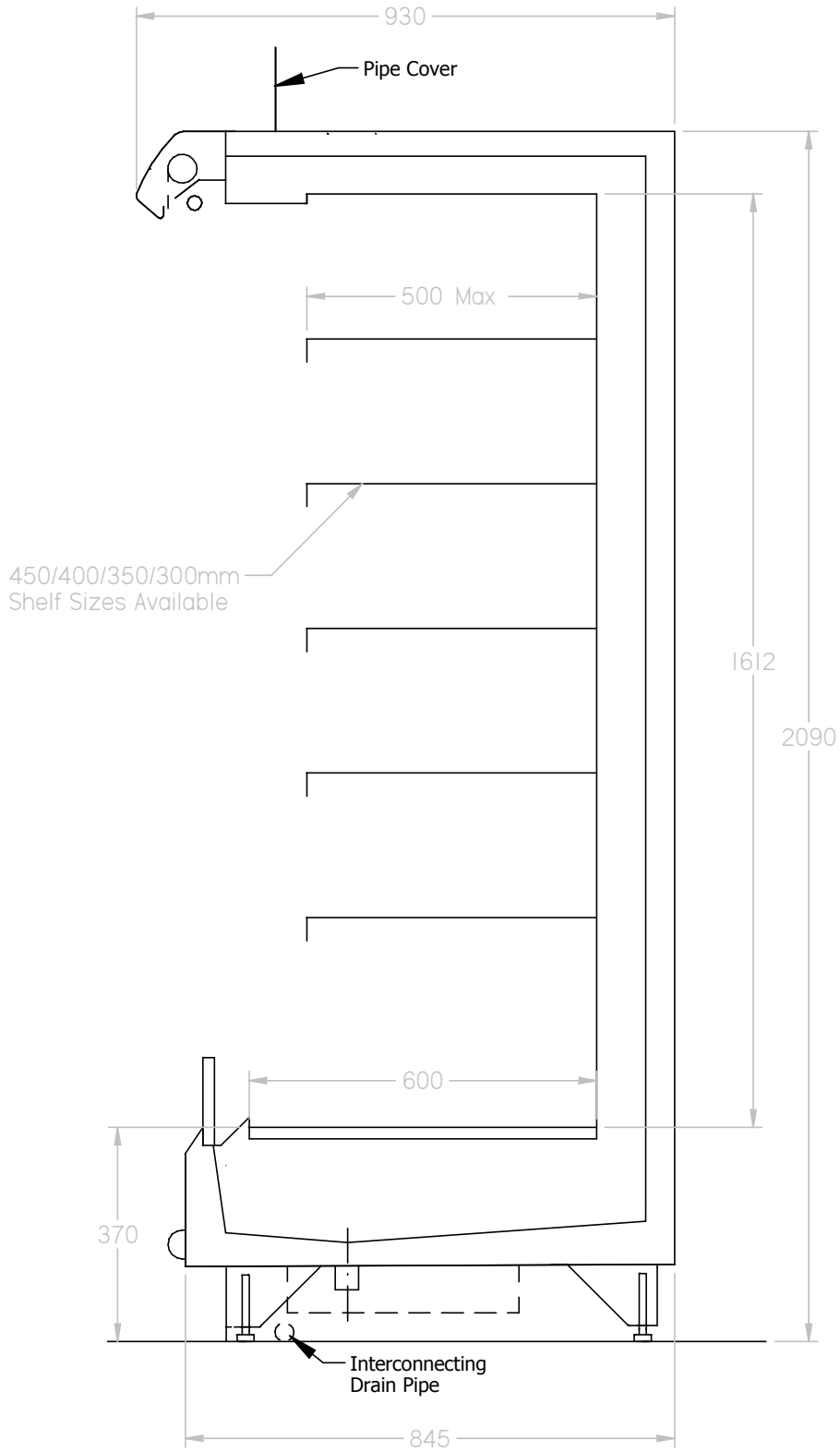
| | |
|---------------------------|--------------------------|
| Refrigeration Connections | Top of Cabinet LHS |
| Electrical Connection | Underside of Cabinet LHS |

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 – ID2

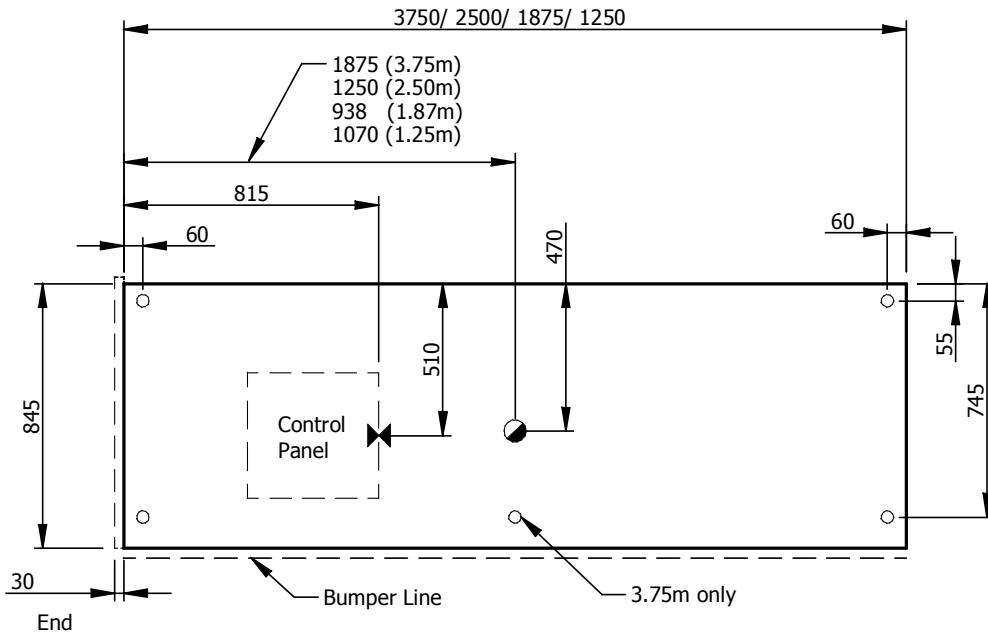


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Plan Drawing – ID2

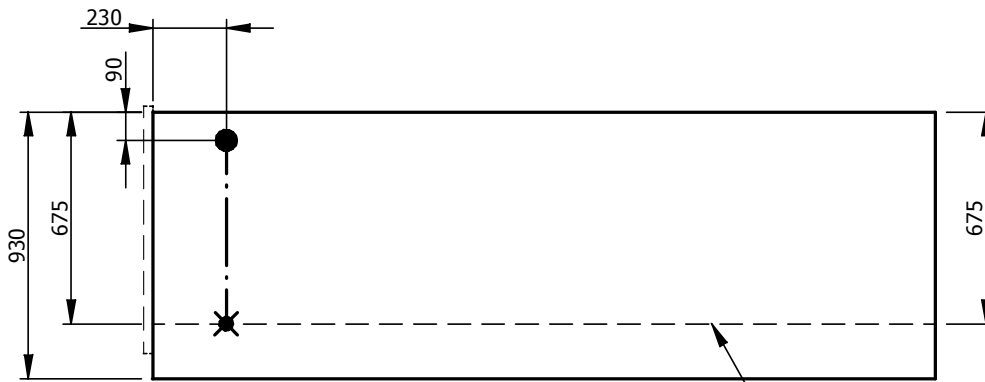
KEY

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



Front

Plan of Base



Front

Plan of Top

Ref DP1080-1