

**Cabinet Type**

**Multideck Full Height**

**Model Designation**

**ID8**

**File Reference**

1170

**Document Issue**

1	16.11.10	GR	Original Issue
2	21.12.10	GR	Updated Electrical Data and Water Flow Rates
3	04.01.11	GR	Condensate Volumes Added
4	15.04.11	GR	500mm Shelf Size Added
5	02-06-11	LRC	Case Set point changed.
6	07-06-11	GL	Water flow rates adjusted for 18C to 24C

cabinet **TECHNICAL DATA**

## Cabinet Technical Data Sheet – ID8

Product Type	Meat 3M0
Product Temperature	-1 /+4 °C
Maximum Design Ambient	25°C @ 60% RH

<b>Case Length [m]</b>	<b>3.75</b>	<b>2.50</b>	<b>1.87</b>	<b>1.7</b>	<b>1.25</b>
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### Refrigeration Data

Nett Environmental Cooling Effect	1.91	0.78	0.96	0.96	0.39
Refrigerant Charge Per System R1270	650g	430g	650g	650g	470g

### 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	21	0.09	14	0.06
Controller	10	0.04	10	0.04	10	0.04	10	0.04	10	0.04
Lights QLED	54	0.23	36	0.16	24	0.10	20	0.10	18	0.08
Condensing unit	1580	6.9	1226	5.3	790	3.4	790	3.4	613	2.7
Maximum Load – Off Cycle Defrost	1686	7.3	1300	5.7	845	3.7	841	3.7	655	2.9

### Engineering Data - Common

Total Heat Rejection THR [KW]	7.30	5.05	3.64	3.39	2.52
Plate Heat Exchanger [Kpa] each	2 @ 1.31	2 @ 1.31	1 @ 1.31	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 <sup>0</sup> )	44ltrs (Per Linear Metre Per 24hrs)				
Condensate Volume (3M1 +5 <sup>0</sup> )	23ltrs (Per Linear Metre Per 24hrs)				

### Engineering Data – Core Stores (No Primary Condenser)

THR (Water only) [KW]	6.49	4.23	3.25	2.99	2.12
THR (Air only) [KW]	0.8	0.8	0.40	0.40	0.40
Glycol Flow Rate [Kg/S]***	0.2815	0.1839	0.1407	0.1295	0.0920
Water Flow Rate [Kg/S]****	0.2589	0.1692	0.1295	0.1191	0.0846

### Engineering Data – Convenience Stores (With Primary Condenser)

THR (Water only) [KW]	5.79	3.56	2.90	2.64	1.77
THR (Air only) [KW]	1.5	1.5	0.75	0.75	0.75
Glycol Flow Rate [Kg/S]***	0.2511	0.1536	0.1256	0.1142	0.0768
Water Flow Rate [Kg/S]****	0.2310	0.1413	0.1155	0.1050	0.0706

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

	Meat 3.75 & 2.50	Meat 2.18, 1.87, 1.7 & 1.25
Cut in Temperature [°C]	4	4
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.

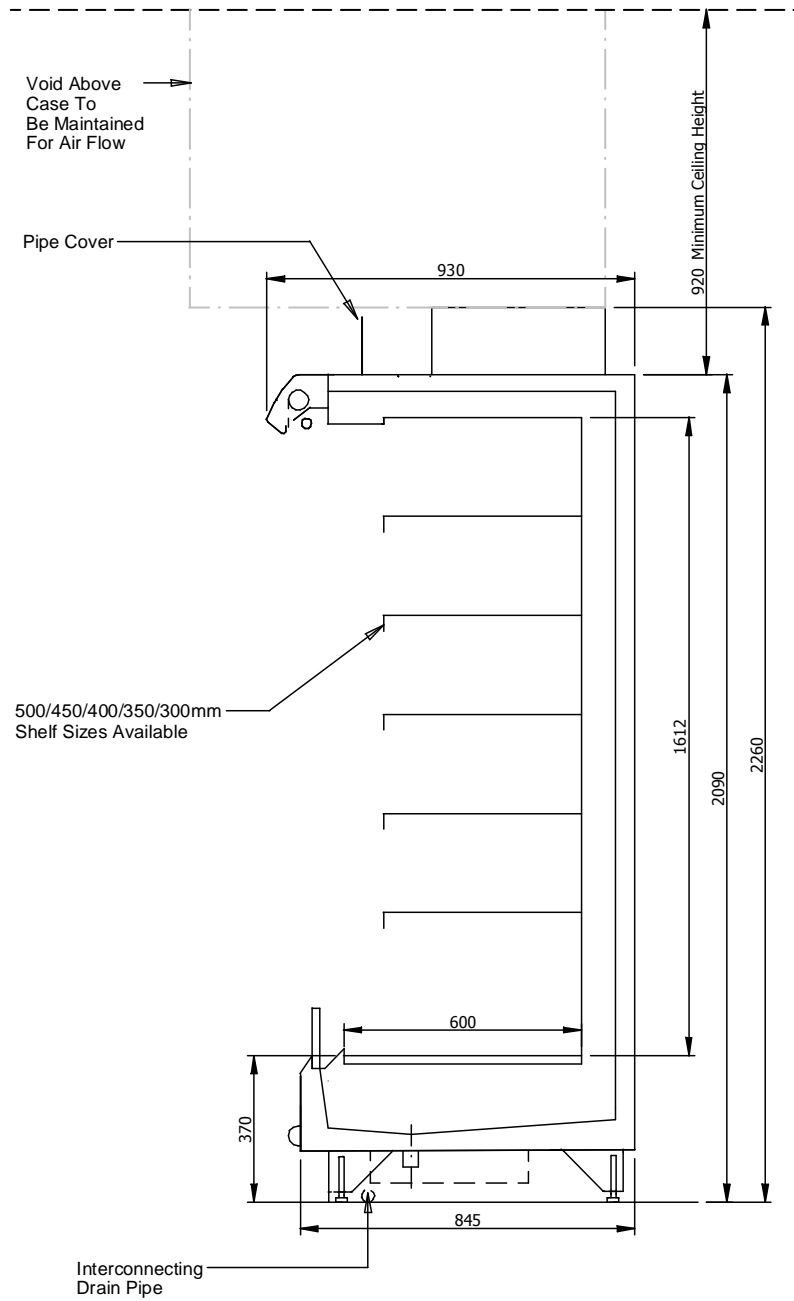
\*\*\* Flow rate for Glycol based on 30% @ 20°C from ASHRAE = 3.848 KJ/(KG-K)

\*\*\*\* Flow rate for water @ 20°C ([http://www.engineeringtoolbox.com/water-thermal-properties-d\\_162.html](http://www.engineeringtoolbox.com/water-thermal-properties-d_162.html))

## Cabinet Technical Data Sheet – ID8 WAE

Product Type	Meat 3M0			
Product Temperature	-1 /+4 °C			
Maximum Design Ambient	25°C @ 60% RH			
<b>Case Length [m]</b>	<b>1.87 WAE</b>		<b>1.7 WAE</b>	
<b>Refrigeration Data</b>				
Nett Environmental Cooling Effect	0.96		0.96	
Refrigerant Charge Per System R1270	650g		650g	
<b>Electrical Data (@ 230V 50Hz)</b>				
	Watts	Amps	Watts	Amps
Fans (EC EBM)	21	0.09	21	0.09
Trim Heaters	30	0.13	30	0.13
Controller	10	0.04	10	0.04
Lights QLED	24	0.10	20	0.10
Condensing unit	790	3.4	790	3.4
Maximum Load – Off Cycle Defrost	875	4.56	871	4.56
<b>Engineering Data - Common</b>				
Total Heat Rejection THR [KW]	4.89		3.65	
Plate Heat Exchanger [Kpa] each	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 <sup>o</sup> )	44ltrs (Per Linear Metre Per 24hrs)			
Condensate Volume (3M1 +5 <sup>o</sup> )	23ltrs (Per Linear Metre Per 24hrs)			
<b>Engineering Data – Core Stores (No Primary Condenser)</b>				
THR (Water only) [KW]	4.49		3.25	
THR (Air only) [KW]	0.40		0.40	
Water Flow Rate [Kg/S]	0.1787		0.1295	
Glycol Flow Rate [Kg/S]	0.1943		0.1407	
<b>Engineering Data – Convenience Stores (With Primary Condenser)</b>				
THR (Water only) [KW]	4.14		2.90	
THR (Air only) [KW]	0.75		0.75	
Water Flow Rate [Kg/S]	0.1648		0.1155	
Glycol Flow Rate [Kg/S]	0.1791		0.1256	
<b>Set-Up Data** O/C Defrost</b>				
Cut in Temperature [°C]	4		4	
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 30% @ 20°C from ASHRAE = 3.848 KJ/(KG-K) **** Flow rate for water @ 20°C ( <a href="http://www.engineeringtoolbox.com/water-thermal-properties-d_162.html">http://www.engineeringtoolbox.com/water-thermal-properties-d_162.html</a> )			

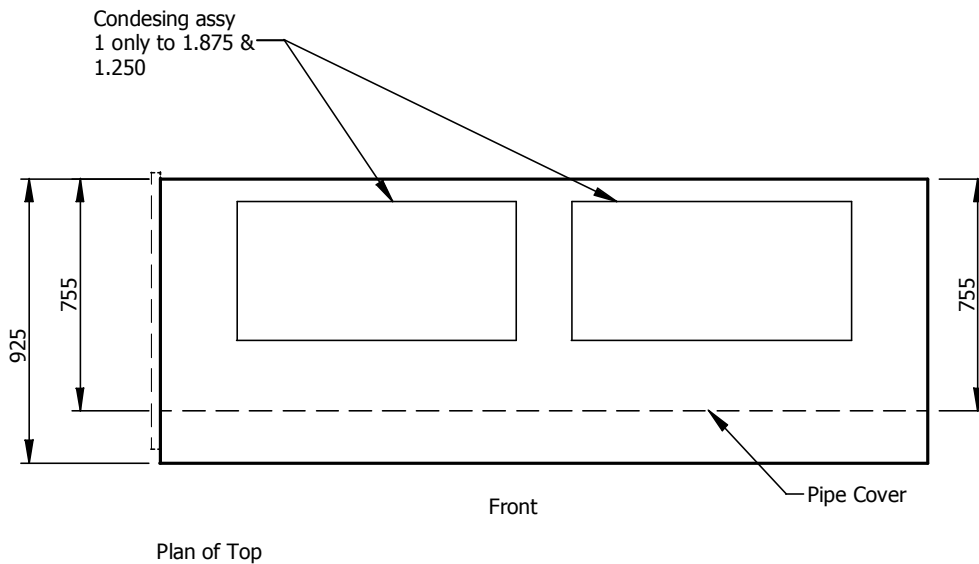
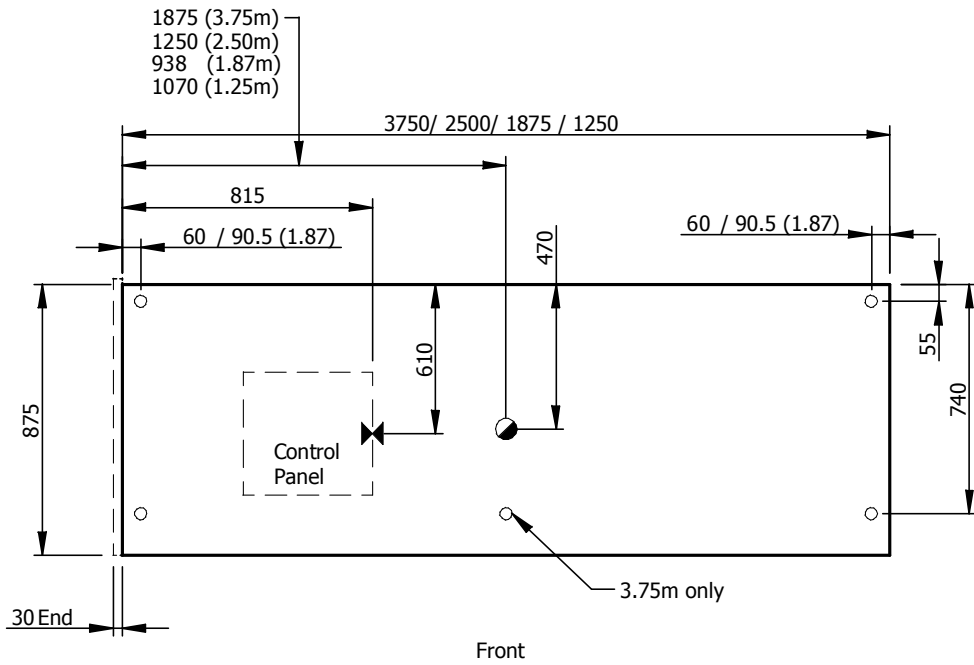
## Section Drawing – ID8



Ref:- DS1140

## Plan Drawing – ID8

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

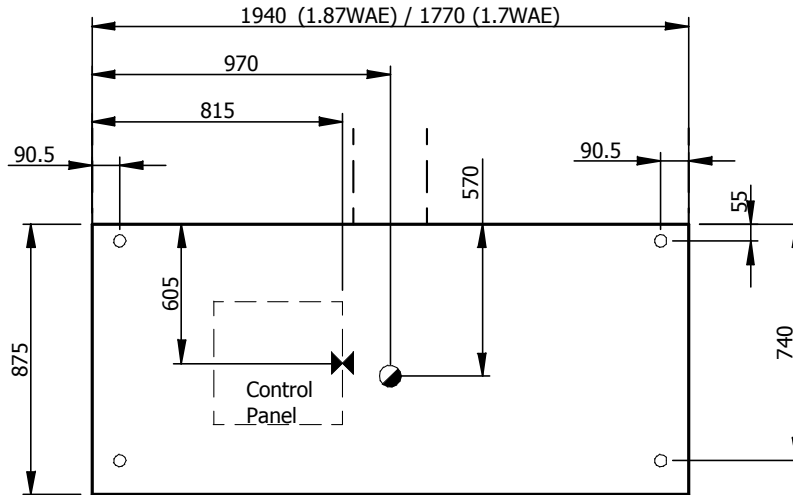


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## Plan Drawing – ID8 WAE

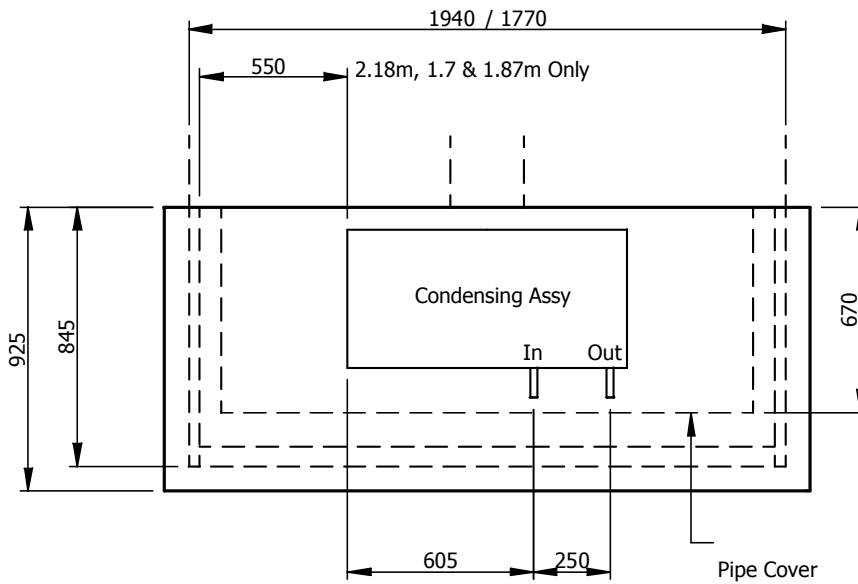
KEY

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



Plan of Base

Front



Plan of Top

Front

Ref:- DW1140