

Cabinet Type

Multideck Full Height

Model Designation

IE1

File Reference

1090

Document Issue

1	16.10.08	IG	Provisional Issue
2	11-01-12	LRC	Updated duties and Nett Env. Cooling Effect
3	23-07-12	LRC	Added AKV information.

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – IE1

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

Case Length [m]	3.75	2.50	1.87/(WAE)	1.25	2.18 WAE
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Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	5.82	3.88	2.91	1.94	3.38
Refrigeration Duty (per 24hrs) [kW] ISO0	4.66	3.1	2.33	1.55	2.7
Evaporating Temperature [°C]	-7	-7	-7	-7	-7
Nett Environment Cooling Effect [kW]	3.48	2.32	1.74	1.16	2.02
R407A T2 Orifice Size	4	3	2	1	3
R407A AKV Orifice Size	10-6	10-5	10-5	10-4	10-5
R404A T2 Orifice Size	4	3	3	2	3
R404A AKV Orifice Size	10-6	10-5	10-5	10-4	10-5
Evaporator Liquid Capacity @ 25% R404A* [kg]	6.0	3.9	2.9	1.8	3.4
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	28	0.12
Solenoid Valve / Controller	10	0.04	10	0.04	10	0.04	10	0.04	10	0.04
Lights	114	0.5	76	0.33	54	0.23	38	0.17	54	0.23
Maximum Load – Off Cycle Defrost (inc lights)	166	0.72	114	0.49	85	0.36	62	0.27	92	0.39
Maximum Load – Off Cycle Defrost (no lights)	52	0.22	38	0.16	31	0.13	24	0.10	38	0.16

Miscellaneous Data

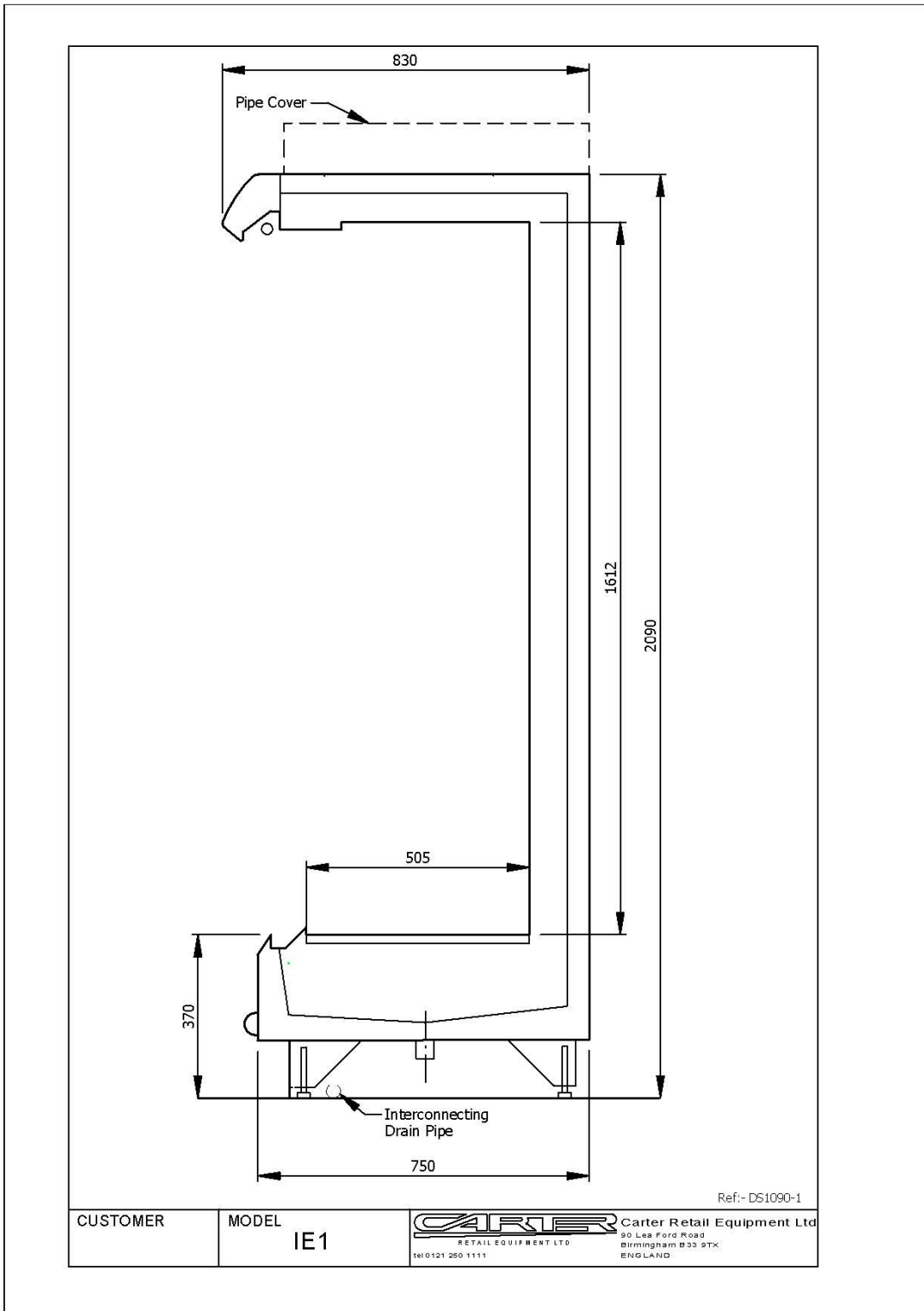
Refrigeration Connections	Top of Cabinet LHS
Electrical Connection	Underside of Cabinet LHS

Set-Up Data** O/C Defrost

	Meat	(Dairy)
Cut in Temperature [°C]	2	3
Differential [K]	1	1
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
Cabinet Temperature Ratio (%)	50	50
Superheat [K]	5	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.
 *** M0 proposed En temperature class for fresh meat -1/4°C

Section Drawing – IE1



Plan Drawing – IE1

