

| | | | | |
|--------------------------|------------------------------|----------|-----|------------------|
| Cabinet Type | Multideck Full Height | | | |
| Model Designation | IE2 | | | |
| File Reference | 1204 | | | |
| Document Issue | 1 | 01-05-12 | LRC | First Issue |
| | 2 | 07-11-13 | LRC | Added R407F Data |
| | 3 | 10-01-14 | LRC | Added R744 Data |

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – IE2

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

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] HFC | -7 | -7 | -7 | -7 | -7 |
| Evaporating Temperature [°C] R744 | -4 | -4 | -4 | -4 | -4 |
| Net Environment Cooling Effect [kW] | 3.48 | 2.32 | 1.74 | 1.16 | 2.02 |
| R744 AKVH Orifice Size | 10-5 | 10-4 | 10-4 | 10-3 | 10-4 |
| R407 T2 Orifice Size | 4 | 3 | 2 | 1 | 3 |
| R407 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 HFC | 7/8" | 7/8" | 7/8" | 7/8" | 7/8" |
| Refrigeration Pipe Tail – Suction R744 | 1/2" | 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 | 28 | 0.12 |
| Solenoid Valve / Controller | 10 | 0.04 | 10 | 0.04 | 10 | 0.04 | 10 | 0.04 | 10 | 0.04 |
| Lights LED (Canopy and Shelf) | 180 | 0.78 | 120 | 0.52 | 72 | 0.31 | 48 | 0.21 | 72 | 0.31 |
| Maximum Load – Off Cycle Defrost (inc lights) | 232 | 1.0 | 158 | 0.68 | 103 | 0.44 | 72 | 0.31 | 103 | 0.47 |
| Maximum Load – Off Cycle Defrost (no lights) | 52 | 0.22 | 38 | 0.16 | 31 | 0.13 | 24 | 0.10 | 38 | 0.16 |

Miscellaneous Data

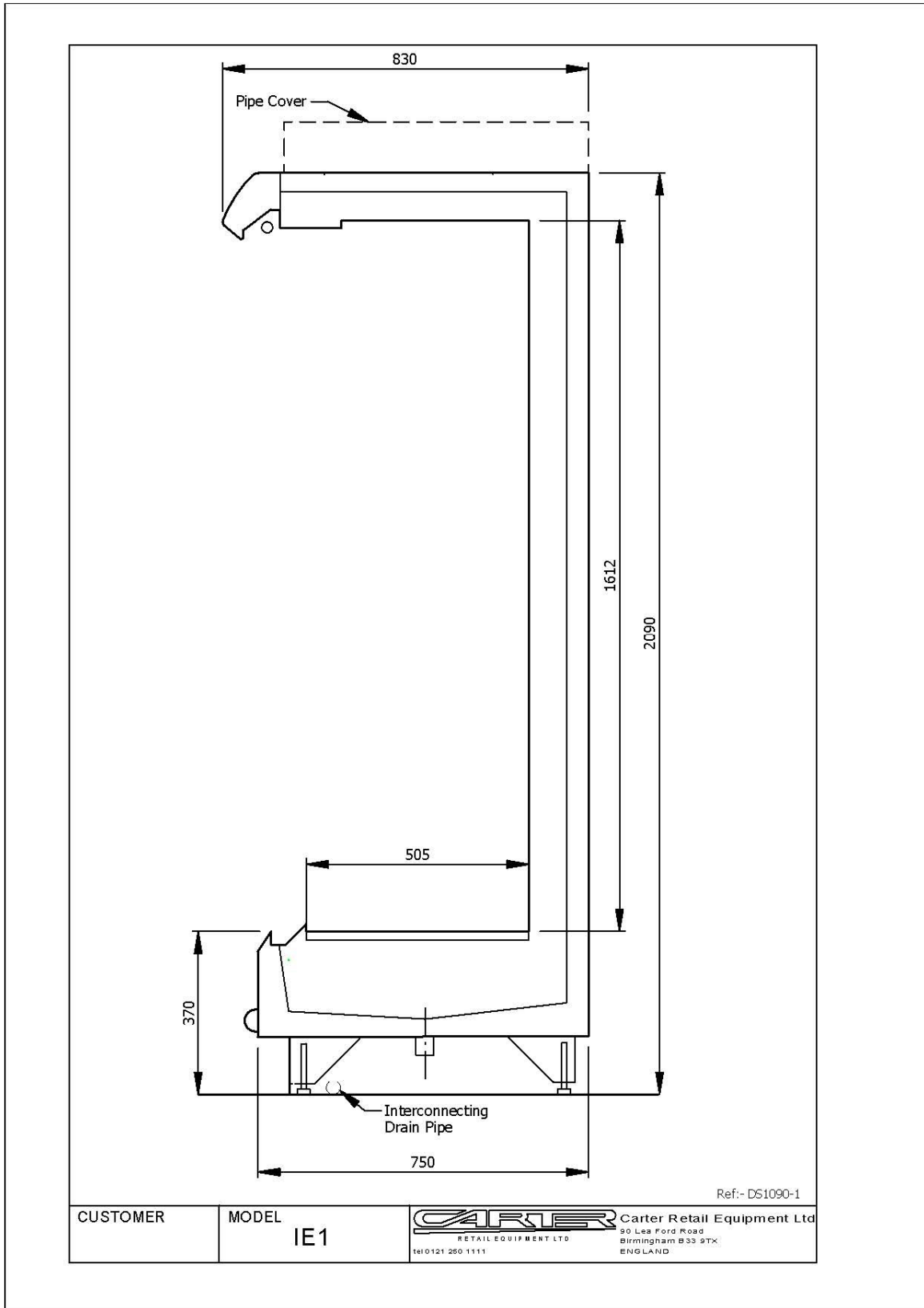
| | |
|---------------------------|--------------------------|
| Refrigeration Connections | Top of Cabinet LHS |
| Electrical Connection | Underside of Cabinet LHS |

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! ** 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 – IE2



Plan Drawing – IE2

