

Cabinet Type **Multi deck Full Height Glass Door**

Model Designation **IG1**

File Reference 1162

Document Issue	1	07.10.11	LRC	Provisional Issue
	2	02-04-12	LRC	WAE 187 Added.
	3	11-07-12	LRC	Updated Commissioning Set points Danfoss Control.
	4	29-01-13	LRC	1.25m Case added and update AKV sizing
	5	23-05-13	LRC	R744 Information Added

cabinet **TECHNICAL DATA**

Cabinet Technical Data Sheet – IG1

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	1.87 WAE	1.25
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Refrigeration Data

Refrigeration Duty (per 24hrs) [kW] ISO3	1.87	1.24	0.93	0.93	0.77
Refrigeration Duty (per 24hrs) [kW] ISO0	1.49	0.99	0.74	0.74	0.50
Evaporating Temperature [°C] R404A/R407A	-5	-5	-5	-5	-5
R407A T2 Orifice Size	1	1	00	00	00
R404A T2 Orifice Size	2	1	1	1	00
R407A AKV 10-	3	2	2	2	2
R404A AKV 10-	4	3	2	2	2
Evaporator Liquid Capacity @ 25% R404A* [kg]	4	2.6	1.9	1.9	1.3
Evaporating Temperature [°C] 744	-2	-2	-2	-2	-2
R744 AKVH 10-	2	1	1	1	1
Evaporator Liquid Capacity @ 25% R744 [kg]	3.27	2.13	1.56	1.56	1.09
Evaporator Liquid Capacity @ 90% R744 [kg]	11.78	7.66	5.6	5.6	3.92
Refrigeration Pipe Tail – Liquid R404A/R407A/R744	3/8"	3/8"	3/8"	3/8"	3/8"
Refrigeration Pipe Tail – Suction R404A/ R407A	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	21	0.09	14	0.06
Solenoid Valve / Controller	10	0.04	10	0.04	10	0.04	10	0.04	10	0.04
Lights	84	0.36	56	0.24	42	0.18	42	0.18	42	0.18
Maximum Load – Off Cycle Defrost (inc lights)	136	0.58	94	0.41	73	0.32	73	0.32	66	0.28
Maximum Load – Off Cycle Defrost (no lights)	52	0.22	38	0.17	31	0.13	31	0.13	24	0.10

Miscellaneous Data

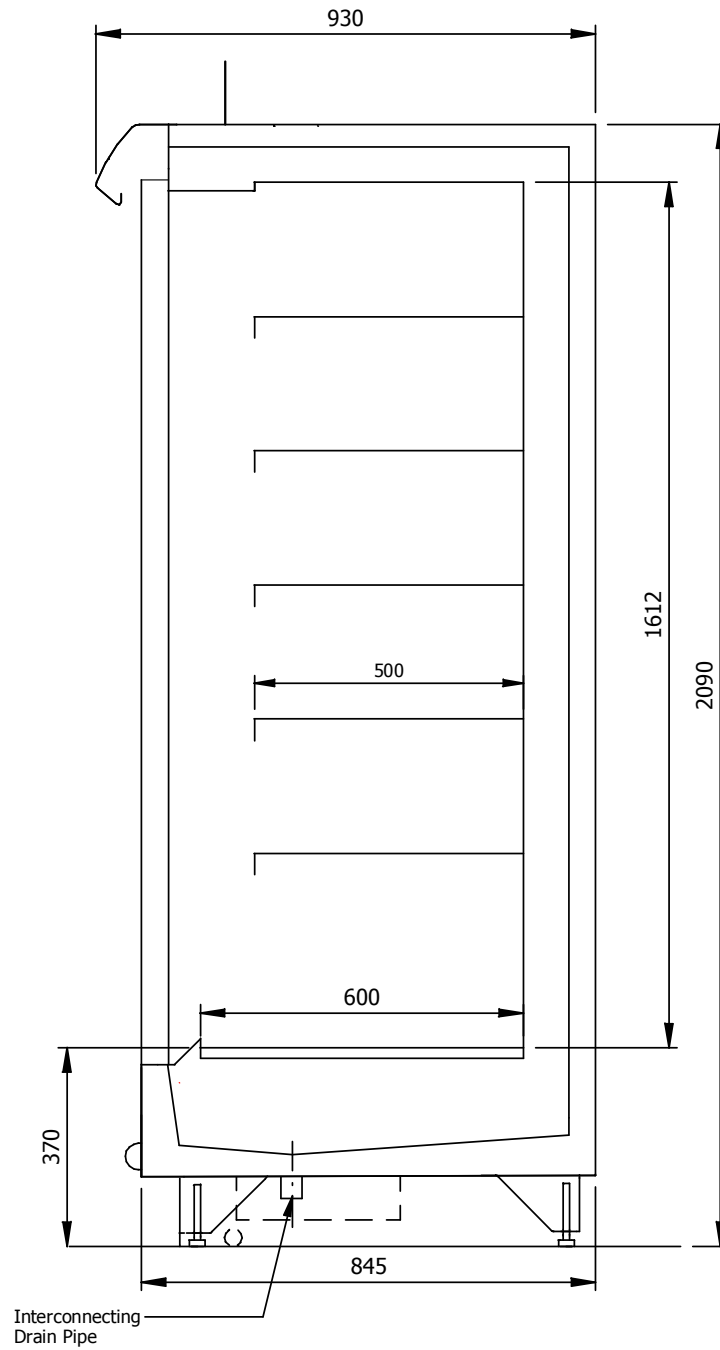
Refrigeration Connections	Top of Cabinet LHS
Electrical Connection	Underside of Cabinet LHS

Set-Up Data** O/C Defrost

	Meat (Danfoss Control)	Dairy (Danfoss Control)
Cut in Temperature [°C]	-1	1
Differential [K]	1	1
N° Defrosts (per 24hrs)	6	6
Maximum Defrost Time [mins]	45	45
Defrost Termination Temp (air off) [°C]	4	4
Drain Down Time [mins]	0	0
Fans in Defrost	On	On
Cabinet Temperature Ratio (%)	50	50
Application	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

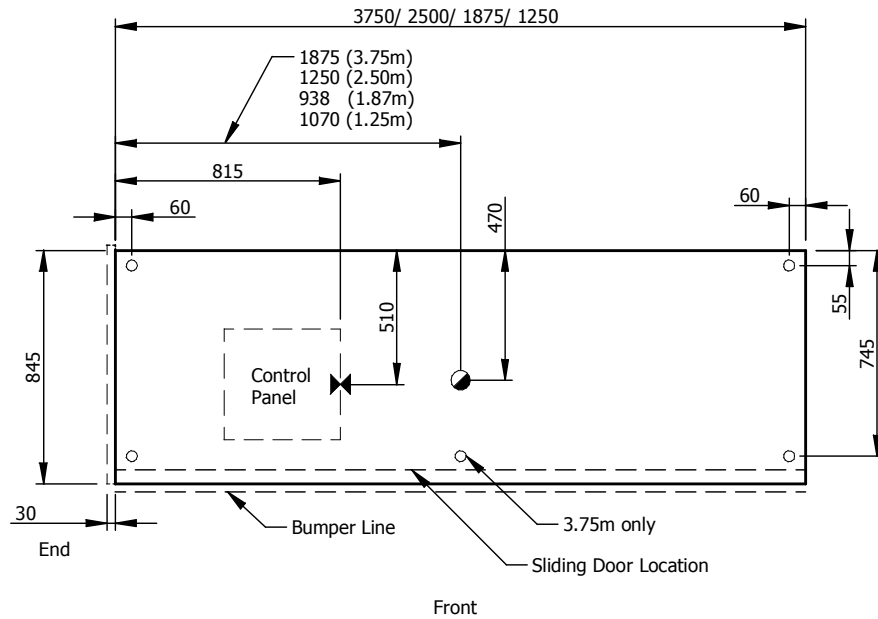
Section Drawing – IG1



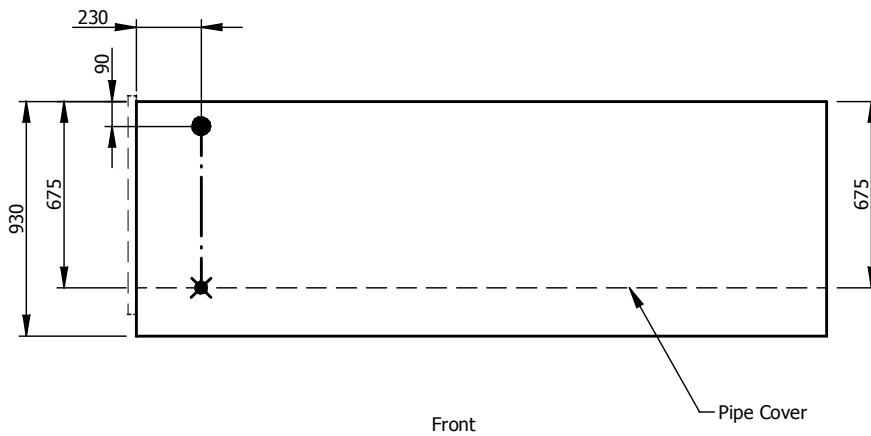
Ref:- DS1162

Plan Drawing – IG1

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



Plan of Base



Plan of Top

Ref DP1162