



RETAIL EQUIPMENT LTD

Case Type	<b>Low Height Multideck</b>			
Model Designation	<b>NC9</b>			
File Reference	1129			
Document Issue	1	22.01.10	NM	First Issue
	2	12.03.10	NM	Data Updated

cabinet **TECHNICAL DATA**

## Cabinet Technical Data Sheet – NC9 Meat

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

<b>Case Length [m]</b>	<b>2.50</b>	<b>2.18</b>	<b>1.87</b>
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### Refrigeration Data

Direct Energy Consumption (per 24hrs) [kW]	21.3	18.6	15.9
Refrigerant Charge R1270	1300g	1300g	1000g
Nett Environment Warming Effect [kW]	2.4	2.3	1.9

### Electrical Data (@ 230V 50Hz)

	Watts	Amps	Watts	Amps	Watts	Amps
Defrost Heaters						
Fans (EC EBM)	28	0.12	28	0.12	21	0.09
Solenoid Valve / Controller	10	0.04	10	0.04	10	0.04
Lights	76	0.33	66	0.29	54	0.23
Condensing Unit	1504	6.5	1504	6.5	1057	4.6
Maximum Load – Off Cycle Defrost	1618	7.1	1618	7.1	1142	5.0
Maximum Load – Gas Defrost						

### Miscellaneous Data

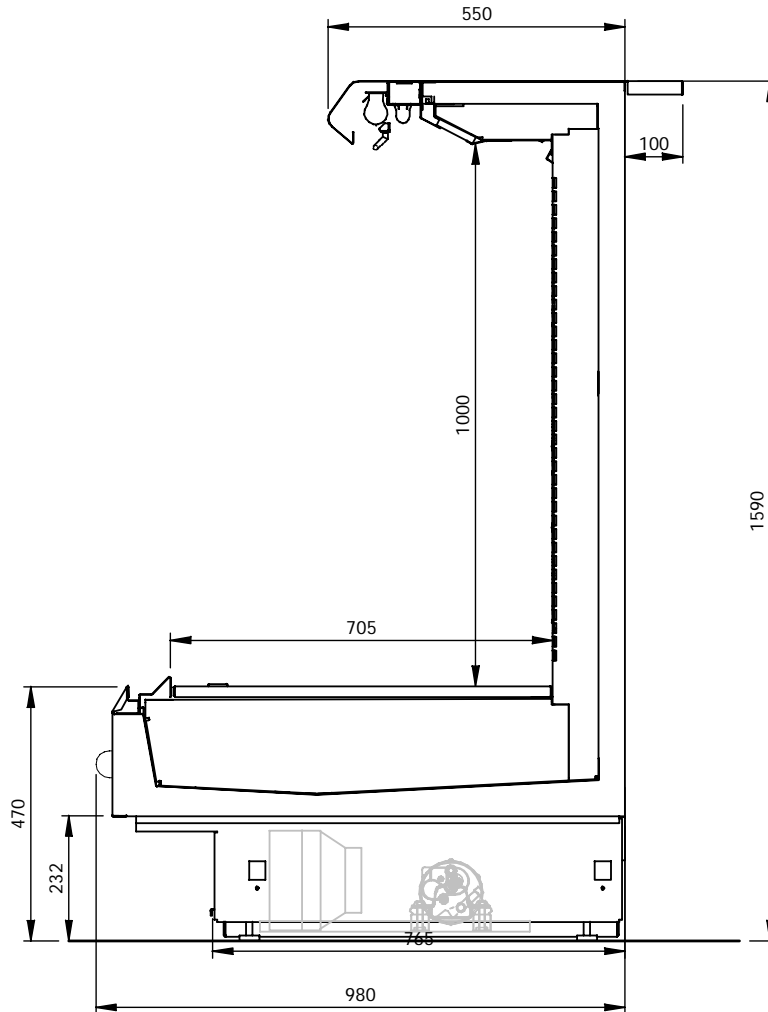
Drain Outlet	32mm Plastic
Refrigeration Connections	Underside rear of Cabinet LHS
Electrical Connection	Underside of Cabinet LHS

### Set-Up Data\*\*

	Meat
Cut in Temperature [°C]	2.0
Differential [K]	2.0
Anti Cycle Time (Seconds)	180
Lag Comp Delay (Seconds)	0
N° Defrosts (per 24hrs)	8
Maximum Defrost Time [mins]	45
Defrost Termination Temp (air off) [°C]	7
Drain Down Time [mins]	01:30
Fans in Defrost	On
Cabinet Temperature Ratio (%)	50
Integral Control	Basic

NOTES! \* for R22 multiply by factor X 0.90  
 \*\* Set-up data is for guidance only. Final settings to be determined by commissioning contractor.

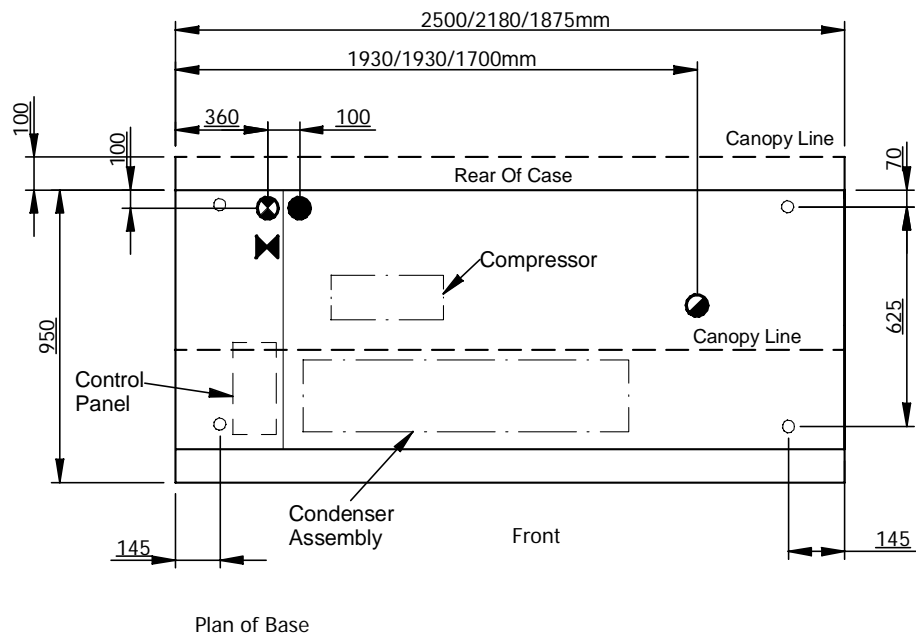
Section Drawing –



Ref:- DS1129

Plan Drawing –

- KEY
- Feet Positions
  - Refrig. Outlet
  - ◐ Drain Outlet
  - ⊗ Elect. Outlet
  - ⊗ Mains Supply



Ref:- DP1129