

Refrigeration Guide



Access

Prior to purchase ensure the dimensions of your new unit fit to the space you have available. Ensure you can get the unit to its



Placement of display refrigeration

Display chillers and freezers should not be placed in direct sunlight. Open top displays and multidecks should not be placed in positions where draughts occur.



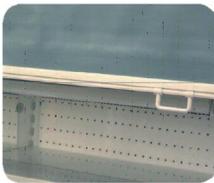
Serveover displays

Food should only be displayed during the working day and placed into chilled storage overnight. Similarly heated food should only be kept safe for a short period in a heated cabinet.



Placement of refrigeration

Do not position your refrigeration unit adjacent to direct heat sources, i.e radiators, cookers etc. All products are Climate Class 3 (ambient 25°C 60%rh) unless otherwise stated.



Use nightblinds on multidecks

If fitted, nightblinds should be used on multidecks when not in use. This will save you money.

Temperature Guide



Bottled drinks and beers +1/+10°C

There is no specified recommended temperature for bottled drinks and beers.



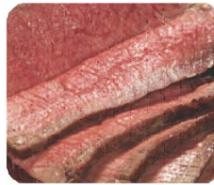
White Wine +4/+10°C

There is no specified temperature for the serving of white wine. The general recommendation is +4/+10°C.



Pre-chilled food +1/+8°C

For correct storage, produce including dairy products must be kept in temperatures ranging from +1/+8°C.



Fresh Meat -2/0°C

The preferred temperature for the storage of fresh meat products is -2/0°C.



Fresh Fish -4/+6°C

The preferred storage temperature of fresh fish is -4/+6°C. Note that specific refrigerators must be used for fresh fish storage.



Frozen Food -15/-22°C

All frozen products must be kept between -15/-22°C.



Blast Chillers and Freezers +70°C to +3°C and +70°C to -18°C

Standard temperatures are from +70°C to +3°C in 90 minutes or +70°C to -18°C in 240 minutes.

Conversion Tables

Length	in	x 25.4	= mm	mm	x 0.03937	= in
	ft	x 0.3048	= m	m	x 3.2808	= ft
Area	in ²	x 645.16	= mm ²	mm ²	x 0.00155	= in ²
	ft ²	x 0.0929	= m ²	m ²	x 10.764	= ft ²
Volume	in ³	x 16387	= mm ³	mm ³	x 0.000061	= in ³
	ft ³	x 0.02832	= m ³	m ³	x 35.31	= ft ³
	ft ³	x 28.32	= litre	litre	x 0.0353	= ft ³
	pints	x 0.56825	= litre	litre	x 1.7598	= pints
	Imp. gal	x 4.546	= litre	litre	x 0.22	= Imp. gal
Mass	lbs	x 0.4536	= kg	kg	x 2.2046	= lbs
Force	lbs	x 4.448	= N	N	x 0.22482	= lbs
Velocity	ft/min	x 0.00508	= m/sec	m/sec	x 196.85	= ft/min
Volume Flow	Imp. gal/min	x 0.07577	= litre/sec	litre/sec	x 13.2	= Imp. gal/min
	Imp. gal/h	x 0.000125	= m ³ /sec	m ³ /sec	x 7936.51	= Imp. gal/h
	ft ³ /min	x 0.000472	= m ³ /sec	m ³ /sec	x 2118.64	= ft ³ /min
Mass Flow	lb/h	x 0.000126	= kg/sec	kg/sec	x 7936.51	= lb/h
Pressure	lb/in ²	x 0.0689	= bar	bar	x 14.50	= lb/in ²
	lb/in ²	x 0.0703	= kg/cm ²	kg/cm ²	x 14.22	= lb/in ²
	kg/cm ²	x 0.9807	= bar	bar	x 1.02	= kg/cm ²
Density	lb/ft ³	x 16.0185	= kg/m ³	kg/m ³	x 0.06243	= lb/ft ³
Heat Flow Rate	Btu/h	x 0.2931	= W	W	x 3.4118	= Btu/h
	Btu/h	x 0.0002931	= kW	kW	x 3411.8	= Btu/h
	Refrigeration (TR)	x 12000	= Btu/h	Btu/h	x 0.000083	= Refrigeration (TR)
	Btu/h	x 0.252	= kcal/h	kcal/h	x 3.968	= Btu/h
	kcal/h	x 1.163	= W	W	x 0.8598	= kcal/h
	kcal/h	x 0.001163	= kW	kW	x 859.845	= kcal/h
Intensity of Heat	Btu/h ft ²	x 3.155	= w/m ²	w/m ²	x 0.31696	= Btu/h ft ²
Flow Rate	kcal/h m ²	x 1.163	= w/m ²	w/m ²	x 0.8598	= kcal/h m ²
	Btu/h ft ²	x 2.7128	= kcal/h m ²	kcal/h m ²	x 0.3686	= Btu/h ft ²
Thermal Conductivity (k)	Btu/ft h deg °F	x 1.731	= W/m deg °C	W/m deg °C	x 0.5777	= Btu/ft h deg °F
	kcal/h m ² deg °C	x 1.163	= W/m deg °C	W/m deg °C	x 0.8598	= kcal/h m ² deg °C
	Btu/ft h deg °F	x 1.4884	= kcal/mh deg °C	kcal/mh deg °C	x 0.67186	= Btu/ft h deg °F
Thermal Conductivity (U)	Btu/h ft ² deg °F	x 5.678	= W/m ² deg °C	W/m ² deg °C	x 0.176118	= Btu/h ft ² deg °F
	kcal/h m ² deg °C	x 1.163	= W/m ² deg °C	W/m ² deg °C	x 0.8598	= kcal/h m ² deg °C
	Btu/h ft ² deg °F	x 4.8822	= kcal/h m ² deg °C	kcal/h m ² deg °C	x 0.20482	= Btu/h ft ² deg °F
Example Conversion	22in	x 25.4	= 558.8mm	500mm	x 0.03937	= 19.685in