

marstair

food preparation low temp cassettes



CC600 & CC875

THE MARSTAIR LOW TEMPERATURE CASSETTES DELIVER COOLING DOWN TO 8°C AND ARE SUITABLE FOR A VARIETY OF REFRIGERATION APPLICATIONS.

SYSTEMS

Matched split systems (the MCU+ system or the DCU+ ducted system) make the cassettes ideally suited to food preparation areas and low temperature storage for products such as flowers and chocolate.



CASSETTE ONLY

Alternatively, the cassettes can be supplied separately and combined with existing R404A refrigeration packs for supermarket applications. An evaporator pressure regulator, thermostatic expansion valve and room thermostat would be supplied and fitted by the installer.

SPECIFICATION

- Electromechanical controls only
- Low sound levels
- Long air throws
- 3 or 4 way air discharge
- De-ice thermostat
- Removable, lightweight, one-piece chassis
- Integral, easy to clean, drain tray
- Easy filter access and long life washable filters
- Modern, slim, square fascia with rounded corners
- All services accessed from one corner
- Coil cleaning from all sides
- Fan guard for safety
- Fresh air inlet provision and branch duct provision
- 0.5m life pump for condensate removal
- Pipe runs up to 80m on matched systems (MCU+ and DCU+ 15-30 only suitable for 50m pipe runs)
- Fan speed range selection by installer to suit application

Technical Information

LOW TEMPERATURE CASSETTE SYSTEM MATCHES									
COOLING DUTIES (32°C AMBIENT)		COOLING DUTIES (32°C AMBIENT)							
INDOOR	OUTDOOR	10.0°C DB / 75% RH		12.7°C DB / 10°C WB		14°C DB / 75% RH		16°C DB / 75% RH	
COOLING ONLY SYSTEMS		TOTAL kW	SENSIBLE kW	TOTAL kW	SENSIBLE kW	TOTAL kW	SENSIBLE kW	TOTAL kW	SENSIBLE kW
CC600 20	MCU/DCU+ 15	-	-	-	-	-	-	1.74	1.23
CC600 40	MCU/DCU+ 15	1.72	1.35	-	-	-	-	-	-
CC600 40	MCU/DCU+ 20	-	-	2.22	1.66	-	-	-	-
CC600 40	MCU/DCU+ 30	-	-	-	-	2.97	1.91	-	-
CC600 60	MCU/DCU+ 20	2.22	1.69	2.30	1.80	2.49	1.74	2.66	1.77
CC600 60	MCU/DCU+ 30	-	-	3.05	2.14	3.19	2.08	3.39	2.10
CC600 60	MCU/DCU+ 50	-	-	-	-	4.52	2.76	4.81	2.80
CC875 80	MCU/DCU+ 30	3.05	2.53	-	-	-	-	-	-
CC875 80	MCU/DCU+ 40	3.52	2.77	3.78	3.03	-	-	-	-
CC875 80	MCU/DCU+ 60	-	-	-	-	5.41	3.59	5.77	3.66
CC875 80	MCU/DCU+ 80	-	-	-	-	-	-	6.46	3.98
CC875 110	MCU/DCU+ 50	4.77	3.53	-	-	-	-	-	-
CC875 110	MCU/DCU+ 60	5.06	3.69	5.48	3.99	5.75	3.85	-	-
CC875 110	MCU/DCU+ 80	-	-	-	-	6.47	4.20	6.85	4.26
CC875 140	MCU/DCU+ 80	5.81	4.11	6.21	4.39	6.52	4.26	-	-
CC875 140	MCU+ 90	-	-	-	-	7.45	4.72	7.91	4.79
CC875 140	MCU+ 100	-	-	-	-	-	-	8.67	5.15

For duties at temperatures lower than 10°C, contact TEV Technical Services of your Marstair Distributor

CASSETTE ONLY PERFORMANCE (LINKED TO REFRIGERATION PACK)						
INDOOR UNIT	TOTAL COOL @ 12.7°C, 70% RH ROOM, 0°C EVAPORATING, R404A			BRAZED CONNECTIONS		WEIGHT
CEILING CASSETTE	LOW	MEDIUM	HIGH	SUCTION	LIQUID / EXPANSION	
CC600 60	1.90	2.45	3.07	5/8"	3/8"	25
CC875 140	3.94	5.39	6.78	3/4"	1/2"	44

Condensing Unit Details



DIMENSIONS AND WEIGHTS - MCU+ 15-100						
MODEL	HEIGHT (mm)	WIDTH (mm)	DEPTH (mm)	WEIGHT (mm)		SOUND LEVELS dBA
				1Ph	3Ph	
MCU+ 15	560	900	300	45	-	40
MCU+ 20	560	900	300	46	-	40
MCU+ 30	560	900	300	48	48	41
MCU+ 40	560	900	300	53	53	41
MCU+ 50	660	1000	300	64	62	40
MCU+ 60	660	1000	300	65	63	40
MCU+ 80	660	1000	300	66	64	40
MCU+ 90	760	1000	350	76	73	43
MCU+ 100	760	1000	350	-	81	44

Sound pressure levels at 10m distance in free field conditions
(reference $2 \times 10^{-5} \text{N/m}^2$)



DIMENSIONS AND WEIGHTS - DCU+ 15-80					
MODEL	HEIGHT (mm)**	WIDTH (mm)	DEPTH (mm)	SPIGOT (mm)	WEIGHT (mm)
DCU+ 15	495	1004	510	354	75
DCU+ 20	495	1004	510	354	75
DCU+ 30	495	1004	510	354	77
DCU+ 40	560	1174	510	404	86
DCU+ 50	560	1174	510	404	90
DCU+ 60	560	1174	510	404	91
DCU+ 80	560	1174	510	404	92

**Not including mounting feet 65mm



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For full design information, reference should be made to the technical manual.
We reserve the right to alter designs and specifications at any time without notification.

Process/Material Cooling • Close Control • Refrigeration