

SYSTEM INFORMATION

The Cabinet Cooler (CC) Systems are designed to provide refrigerated air to medium temperature spaces. CC evaporators distribute air up to 10' to the left and right of the coil and return at the front.

These units provide greater BTU cooling per cubic inch of required installation space making CC the best choice for a cooler needing a very low set point as with white wines.

CC evaporators available in standard capacities from 1,800 to 4,600 BTU per hour are used with R134a refrigerant.

FEATURES

- Textured aluminum cabinet
- Hard-tempered aluminum fins
- Seamless copper tubing throughout
- Louvered panels easily remove for cleaning and servicing
- Thermal expansion valve (standard) installed
- Pump-down solenoid valve (standard) protects compressor in the event of leaks
- Pre-installed valves eliminate additional wiring to thermostat
- Highest cooling with least needed installation space
- UL and NSF listed

AVAILABLE OPTIONS

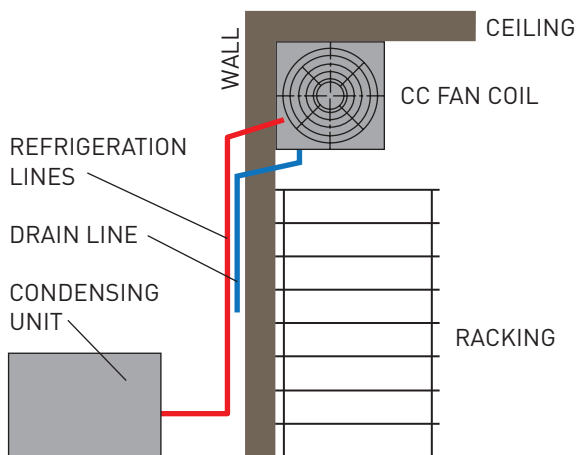
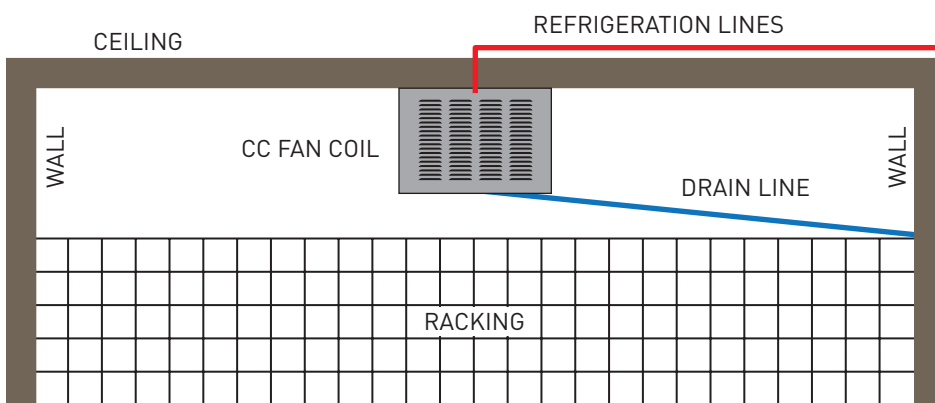
Our Application Engineers can help you design the system you need. Call us today, (562) 513-3017 and we'll help you get the right product for your project.



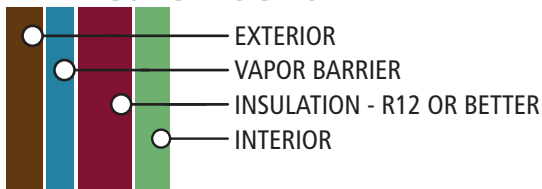
CC SERIES

CC COOLING SYSTEM TYPICAL INSTALLATION

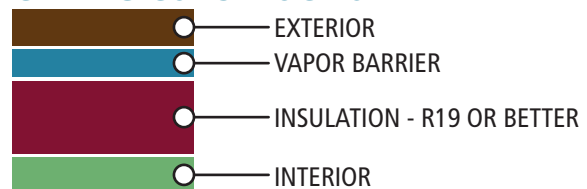
- Standard Line Sets should be 50' or less. Extended runs may require larger line sizes and 3 oz of oil must be added for every 10' feet over 35'.
- Keep line sets as short as possible and insulate.
- Excessive number of turns will cause refrigerant flow problems. This could cause early compressor failure. Suction line accumulators are recommended. Required if working lower than the normal 55-65° operating range from wine cellar.
- Drain line must always flow down hill to drain or pump
- The system is controlled by a pump down control system. There is no control wiring between thermostat and condensing unit
- The line connections at Fan Coil and Condensing Unit may not be the same as the required line sizes



WALL CONSTRUCTION



CEILING CONSTRUCTION



WIRING DIAGRAMS

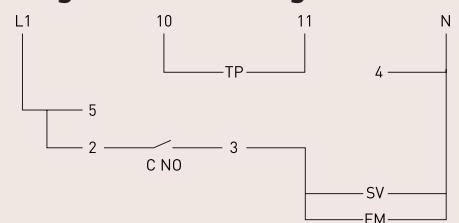
Field Wiring

- L1** 115 V Line Voltage
- N** Neutral
- SV** Solenoid Valve
- FM** Fan Motor
- TP** Temperature Probe

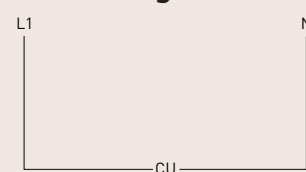
Back of Controller Connections

- 10** Temperature Probe
- 11** Temperature Probe
- 4** Neutral
- 5** 115V Line Voltage
- 2** Jumper from 5
- 3** Switch Leg to Fan Coil
- C NO** Internal normally open contact

Single Fan Coil Wiring



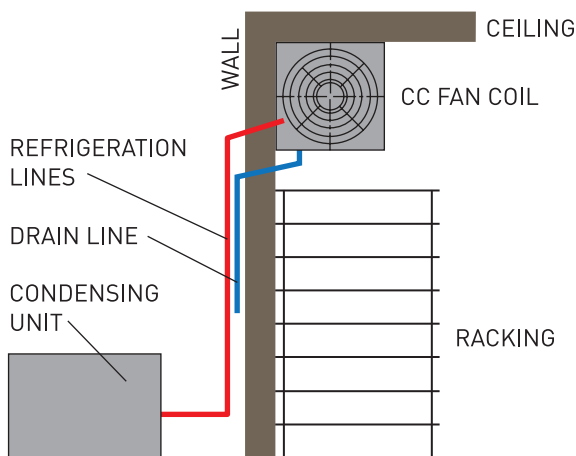
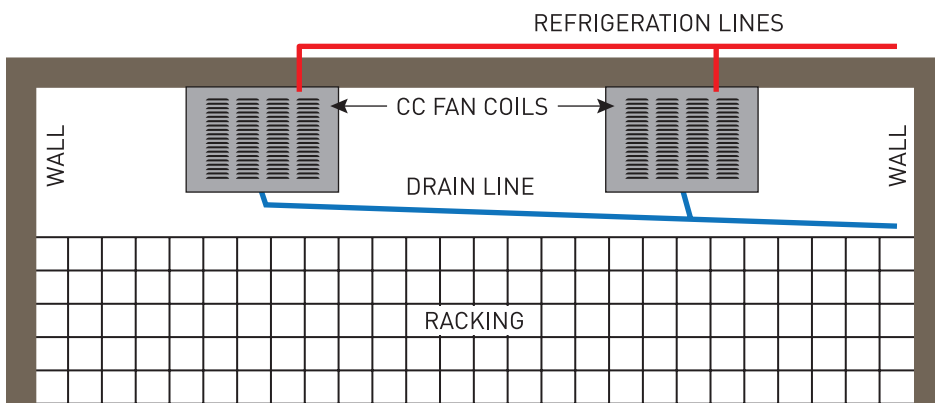
Condensing Unit Wiring



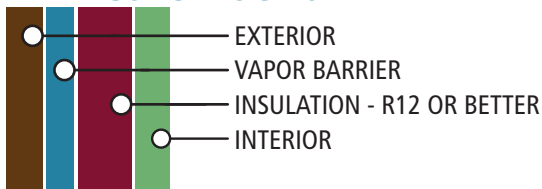
CC TE SERIES

CC TE COOLING SYSTEM TYPICAL INSTALLATION

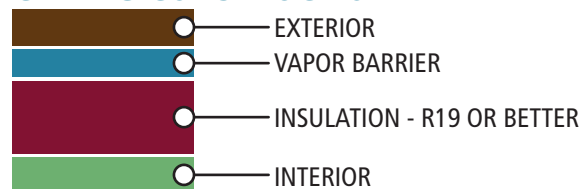
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CEILING CONSTRUCTION



WIRING DIAGRAMS

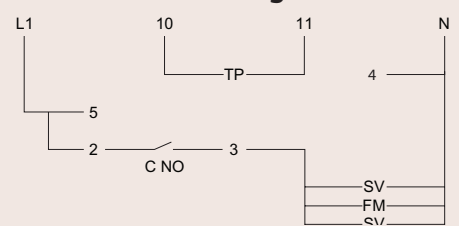
Field Wiring

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- SV** Solenoid Valve
- FM** Fan Motor
- TP** Temperature Probe

Back of Controller Connections

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- 4** Neutral
- 5** 115V Line Voltage
- 2** Jumper from 5
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Twin Fan Coil Wiring



Condensing Unit Wiring

