



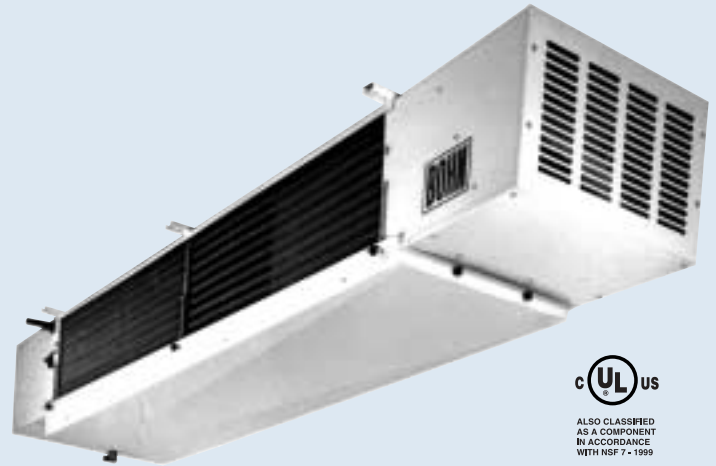
The Cold Standard

## BULLETIN 411.2

April, 1995  
Replaces 411.1

# LO-AIRE® UNIT COOLERS

LOD Electric Defrost



ALSO CLASSIFIED  
AS A COMPONENT  
IN ACCORDANCE  
WITH NSF 7-1999

## STANDARD FEATURES

- Cross-fin coil with staggered tubing which increases air turbulence.
- Rust-free, all-aluminum white case for attractive appearance.
- Thermal overload protected motors which are resiliently mounted inside the unit to assure minimum noise level.
- Motors are factory-wired to the junction box of the units to speed installation.

## LO-AIRE® UNIT COOLERS

Lo-Aire® unit coolers are ideal for meat storage and preparation rooms, floral coolers, dough retarding, and many other applications requiring low air velocities and low sound levels. With low velocity unit coolers high humidities can be maintained to prevent product drying and weight loss. Low air velocity and low sound level make these units ideal for any type of work room where human comfort is important.

Lo-Aire® unit coolers have an attractive and easy to clean white aluminum cabinet. The louvered intake grille is easy to clean. A double drain pan arrangement prevents drain pan sweating. Statically and dynamically balanced fans are designed for quiet air movement.

Cooling coils have corrugated aluminum fins spaced 6 per inch with 3/8 O.D. staggered copper tubes. Computer selected circuiting gives optimum heat transfer and the 3/8 O.D. tube reduces the amount of refrigerant required. The generous coil surface helps to maintain steady room temperature and minimize product shrinkage.

Cooling coil inlet connections are sweat type to

reduce the potential for leaks. A sweat type expansion valve should be used. The inlet connection is positioned to mount the expansion valve outside the cabinet; however, it can be field repositioned to mount the valve inside the cabinet. An external equalizer line is provided and an access port is on the suction connection so superheat can easily and accurately be set.

All motors are thermal overload protected and have lifetime lubrication. All electrical components are factory wired to the junction box for speedy installation.

A filter kit with polyester foam media is available for all models for field installation.

High efficiency PSC motors are optional on sizes 070 through 165. PSC motors are standard on sizes 189 through 266.

## ELECTRIC DEFROST

Electric defrost Lo-Aire® unit coolers are designed for 28° to 34° F rooms. They are usually applied in 28° to 30° F meat storage rooms at 10° T.D. At that temperature, meat is not frozen but will be firm and will saw or cut much easier. Storing at 28° to 30° F will also lengthen the storage life and fresh look.

The freshness of many products will be prolonged by storing at 30° F. A 10° T.D. will help maintain a high humidity and prevent drying and discoloring.

Nickel-steel allow heaters provide a positive defrost and have long life. A defrost termination switch is hermetically sealed for long life and does not require adjustment. All electrical components are factory mounted and wired to a terminal board in the junction box making field wiring simple, quick and easy.

## PERFORMANCE DATA

Model LOD Sizes	60 Hz.				50 Hz.			
	BTUH / <i>kcal</i>			CFM/ <i>m<sup>3</sup>h</i>	BTUH / <i>kcal</i>			CFM/ <i>m<sup>3</sup>h</i>
	10° TD	15° TD	20° TD		6° C TD	8° C TD	10° C TD	
070	7000 <i>1764</i>	10500 <i>2646</i>	14000 <i>3528</i>	1200 <i>2040</i>	7143 <i>1799</i>	9588 <i>2414</i>	11922 <i>3003</i>	1085 <i>1846</i>
087	8700 <i>2192</i>	13050 <i>3289</i>	17400 <i>4385</i>	1200 <i>2040</i>	8877 <i>2235</i>	11917 <i>3001</i>	14816 <i>3732</i>	1085 <i>1846</i>
118	11800 <i>2974</i>	17700 <i>4460</i>	23600 <i>5947</i>	1300 <i>2210</i>	12041 <i>3033</i>	16162 <i>4071</i>	20096 <i>5062</i>	1176 <i>1999</i>
125	12500 <i>3150</i>	18750 <i>4725</i>	25000 <i>6300</i>	1300 <i>2210</i>	12755 <i>3212</i>	17123 <i>4313</i>	21291 <i>5363</i>	1176 <i>1999</i>
150	15000 <i>3780</i>	22500 <i>5670</i>	30000 <i>7560</i>	1900 <i>3230</i>	15306 <i>3855</i>	20546 <i>5174</i>	25547 <i>6435</i>	1719 <i>2922</i>
165	16500 <i>4158</i>	24750 <i>6237</i>	33000 <i>8316</i>	1900 <i>3230</i>	16836 <i>4241</i>	22601 <i>5693</i>	28104 <i>7079</i>	1719 <i>2922</i>
189	18900 <i>4762</i>	28350 <i>7144</i>	37800 <i>9526</i>	2400 <i>4080</i>	19285 <i>4856</i>	25888 <i>6521</i>	32189 <i>8108</i>	2171 <i>3691</i>
225	22500 <i>5670</i>	33750 <i>8505</i>	45000 <i>11340</i>	2700 <i>4590</i>	22958 <i>5782</i>	30819 <i>7763</i>	38322 <i>9653</i>	2443 <i>4153</i>
266	26600 <i>6703</i>	39900 <i>10055</i>	53200 <i>13406</i>	3200 <i>5440</i>	27142 <i>6836</i>	36433 <i>9177</i>	45302 <i>11411</i>	2895 <i>4922</i>

\* 7/8 inlet on hot gas defrost models.

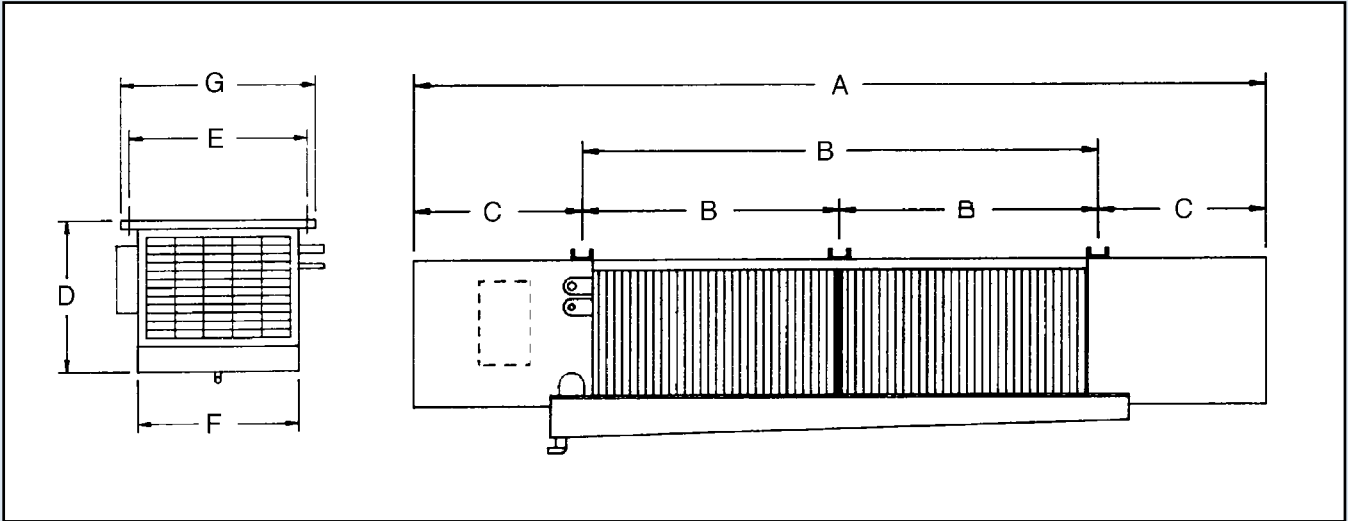
† PSC motors.

## ELECTRICAL DATA

Model LOD Sizes	Motor Amps		Electric Defrost Amps 230/1	Connections (O.D.)	
	115 V.	230 V.		Inlet	Suction
070	3.6	1.8	11.5	1/2	7/8
087	3.6	1.8	11.5	1/2	7/8
118	3.6	1.8	16.7	1/2	7/8
125	3.6	1.8	16.7	1/2	7/8
150	3.6	1.8	16.7	1/2	1 1/8
165	3.6	1.8	16.7	1/2	1 1/8
189	2.8†	1.4†	20.7	1/2	1 1/8
225	2.8†	1.4†	24.8	1/2	1 1/8
266	2.8†	1.4†	24.8	1/2	1 3/8

† PSC motors.

## SPECIFICATIONS



## DIMENSIONAL DATA

Model LOD Sizes	Dimensions (Inches - <i>cm</i> )							Approx. Net Weight (Lbs. - <i>kg</i> )
	A	B	C	D	E	F	G	
070	83 <i>211</i>	49 <i>124</i>	17 <i>43</i>	14 <i>36</i>	22 <i>56</i>	19 1/2 <i>50</i>	23 1/4 <i>59</i>	178 <i>81</i>
087	83 <i>211</i>	49 <i>124</i>	17 <i>43</i>	14 <i>36</i>	22 <i>56</i>	19 1/2 <i>50</i>	23 1/4 <i>59</i>	189 <i>86</i>
118	111 <i>282</i>	38 1/2 <i>98</i>	17 <i>43</i>	14 1/2 <i>37</i>	22 <i>56</i>	19 1/2 <i>50</i>	23 1/4 <i>59</i>	262 <i>119</i>
125	111 <i>282</i>	38 1/2 <i>98</i>	17 <i>43</i>	14 1/2 <i>37</i>	22 <i>56</i>	19 1/2 <i>50</i>	23 1/4 <i>59</i>	264 <i>120</i>
150	114 <i>290</i>	38 1/2 <i>98</i>	18 1/2 <i>47</i>	16 <i>41</i>	22 <i>56</i>	19 1/2 <i>50</i>	23 1/4 <i>59</i>	280 <i>127</i>
165	114 <i>290</i>	38 1/2 <i>98</i>	18 1/2 <i>47</i>	16 <i>41</i>	22 <i>56</i>	19 1/2 <i>50</i>	23 1/4 <i>59</i>	285 <i>129</i>
189	134 <i>340</i>	48 1/2 <i>123</i>	18 1/2 <i>47</i>	16 1/2 <i>42</i>	22 <i>56</i>	19 1/2 <i>50</i>	23 1/4 <i>59</i>	298 <i>135</i>
225	153 <i>389</i>	58 <i>147</i>	18 1/2 <i>47</i>	16 1/2 <i>42</i>	22 <i>56</i>	19 1/2 <i>50</i>	23 1/4 <i>59</i>	366 <i>166</i>
266	158 <i>401</i>	58 <i>147</i>	21 <i>53</i>	20 <i>51</i>	27 <i>69</i>	24 1/2 <i>62</i>	28 1/4 <i>72</i>	405 <i>184</i>

*Bohn reserves the right to make changes in specifications or design, at any time, without notice and without liability to purchasers or owners of previously sold equipment.*



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**A Brand of Heatcraft Refrigeration Products LLC**

2175 West Park Place Blvd. • Stone Mountain, GA 30087  
770.465.5600 • Fax: 770.465.5990  
[www.heatcraftprd.com](http://www.heatcraftprd.com)

