

# DIN EN 16838:2016-11 (E)

## Refrigerated display scooping cabinets for gelato - Classification, requirements and test conditions

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<b>Contents</b>		<b>Page</b>
European foreword .....		5
1	Scope .....	6
2	Normative references .....	6
3	Terms and definitions .....	6
4	Symbols and abbreviations .....	7
5	Requirements .....	8
5.1	Construction .....	8
5.1.1	General .....	8
5.1.2	Materials .....	9
5.1.3	Refrigerating system .....	9
5.1.4	Electrical components .....	9
5.1.5	Temperature display .....	10
5.2	Operating characteristics .....	10
5.2.1	Absence of odour and taste .....	10
5.2.2	Classification according to temperature .....	11
Table 1 -- Temperature classes .....		11
Figure 1 -- Relevant temperature curves of M-Test gelato tubs .....		12
5.2.3	Defrosting .....	13
5.2.4	Water vapour condensation .....	13
5.2.5	Energy consumption .....	13
5.2.6	Specific Energy Consumption .....	13
6	Test condition .....	13
6.1	General .....	13
Table 2 -- Test summary .....		13
6.2	Tests outside test room .....	14
Table 3 -- Examples of gelato tubs dimensions .....		14
6.3	Tests inside test room .....	14
6.3.1	General .....	14
6.3.2	Test room -- General design, walls, floor and radiant heat .....	15
Table 4 -- Climate classes .....		16
Figure 2 -- Climate measuring point for gelato scooping cabinets .....		17
Table 5 -- Ingredients of the reference test mixture .....		17
Figure 3 -- Positioning of the measuring probes .....		18
Table 6 -- Temperature and specific enthalpy of filler test gelato tub .....		19
Table 7 -- Temperature and increase in specific enthalpy of filler test gelato tubs .....		19

Figure 4 -- Thermal characteristics of filler test gelato tubs .....	20
6.3.3 Preparation of test Gelato scooping cabinet and general test procedures .....	20
Figure 5 -- Gelato scooping cabinet position .....	22
Figure 6 -- Position of M-test gelato tubs in the display section .....	22
Figure 7 -- Position of M-test gelato tubs in the storage section .....	23
6.3.4 Temperature test .....	24
Figure 8 -- Warmest M-test gelato tub temperatures (curve a) Coldest M-test gelato tub temperatures (curve b) .....	26
Figure 9 -- Arithmetic mean temperature of M- test gelato tubs (curve d) .....	27
6.3.5 Water vapour condensation test .....	27
Figure 10 -- Condensation code .....	28
6.3.6 Electrical energy consumption test .....	29
6.3.7 Heat extraction rate measurement when condensing unit is remote from Gelato scooping cabinet .....	29
Figure 11 -- Gelato scooping cabinets intended for connection to compression-type refrigerating systems .....	32
Figure 12 -- Refrigeration cycle -- Constant evaporating pressure -- No cycling .....	35
Figure 13 -- Refrigeration cycle -- Cycling including pump down .....	36
7 Test report .....	36
7.1 General .....	36
7.2 Tests outside test room .....	36
Table 8 -- Linear dimensions, areas and volumes .....	37
7.3 Tests inside test room .....	37
7.3.1 General test conditions .....	37
Table 9 -- Conditions for tests inside test room .....	37
7.3.2 Cabinet preparation .....	37
Table 10 -- Gelato scooping Cabinet preparation for tests inside test room .....	37
7.3.3 Temperature test .....	38
Table 11 -- Temperature test for tests inside test room .....	38
7.3.4 Water vapour condensation test .....	38
Table 12 -- Water vapour condensation test .....	38
7.3.5 Electrical energy consumption test .....	39
Table 13 -- Electrical energy consumption test .....	39
7.3.6 Heat extraction rate measurement when the condensing unit is remote from the Gelato scooping cabinet .....	39
Table 14 -- Heat extraction rate measurement when the condensing unit is remote from the Gelato scooping cabinet .....	40
8 Marking .....	40
8.1 Marking plate .....	40
8.2 Information to be supplied by the manufacturer .....	41
Annex A (informative) Test for absence of odour and taste .....	43

<b>A.1</b>	<b>Preparation and testing</b> .....	<b>43</b>
<b>A.1.1</b>	<b>Ambient temperature</b> .....	<b>43</b>
<b>A.1.2</b>	<b>Cleaning</b> .....	<b>43</b>
<b>A.1.3</b>	<b>Thermostat setting</b> .....	<b>43</b>
<b>A.1.4</b>	<b>Samples</b> .....	<b>43</b>
<b>A.1.5</b>	<b>Test period</b> .....	<b>43</b>
<b>A.2</b>	<b>Examination of samples</b> .....	<b>44</b>
<b>A.2.1</b>	<b>Conditions</b> .....	<b>44</b>
<b>A.2.2</b>	<b>Evaluation</b> .....	<b>44</b>
<b>Annex B (normative)</b>	<b>Data requirements for performance and energy rating of gelato scooping cabinets</b> .....	<b>45</b>
<b>B.1</b>	<b>Scope</b> .....	<b>45</b>
<b>B.2</b>	<b>Terms and definitions</b> .....	<b>45</b>
<b>Table B.1 -- Designation of Gelato scooping cabinet families</b>	.....	<b>46</b>
<b>B.3</b>	<b>Data Requirements for rating of gelato Scooping Cabinets with incorporated condensing unit</b> .....	<b>46</b>
<b>B.3.1</b>	<b>General</b> .....	<b>46</b>
<b>B.3.2</b>	<b>Evaluation of DEC</b> .....	<b>46</b>
<b>B.3.3</b>	<b>Evaluation of FEC</b> .....	<b>47</b>
<b>B.3.4</b>	<b>Evaluation of LEC</b> .....	<b>47</b>
<b>B.3.5</b>	<b>Evaluation of AEC</b> .....	<b>47</b>
<b>B.3.6</b>	<b>Evaluation of DFEC</b> .....	<b>47</b>
<b>B.3.7</b>	<b>Evaluation of PEC</b> .....	<b>48</b>
<b>B.3.8</b>	<b>Other Electric Energy Consumption</b> .....	<b>48</b>
<b>B.3.9</b>	<b>Alternate Components - Effect on DEC</b> .....	<b>48</b>
<b>B.4</b>	<b>Data Requirements for rating of gelato Scooping Cabinets with remote condensing unit</b> .....	<b>48</b>
<b>B.4.1</b>	<b>General</b> .....	<b>48</b>
<b>Bibliography</b>	.....	<b>49</b>