

# DIN EN 16838:2016-11 (E)

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

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Contents	Page
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

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

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