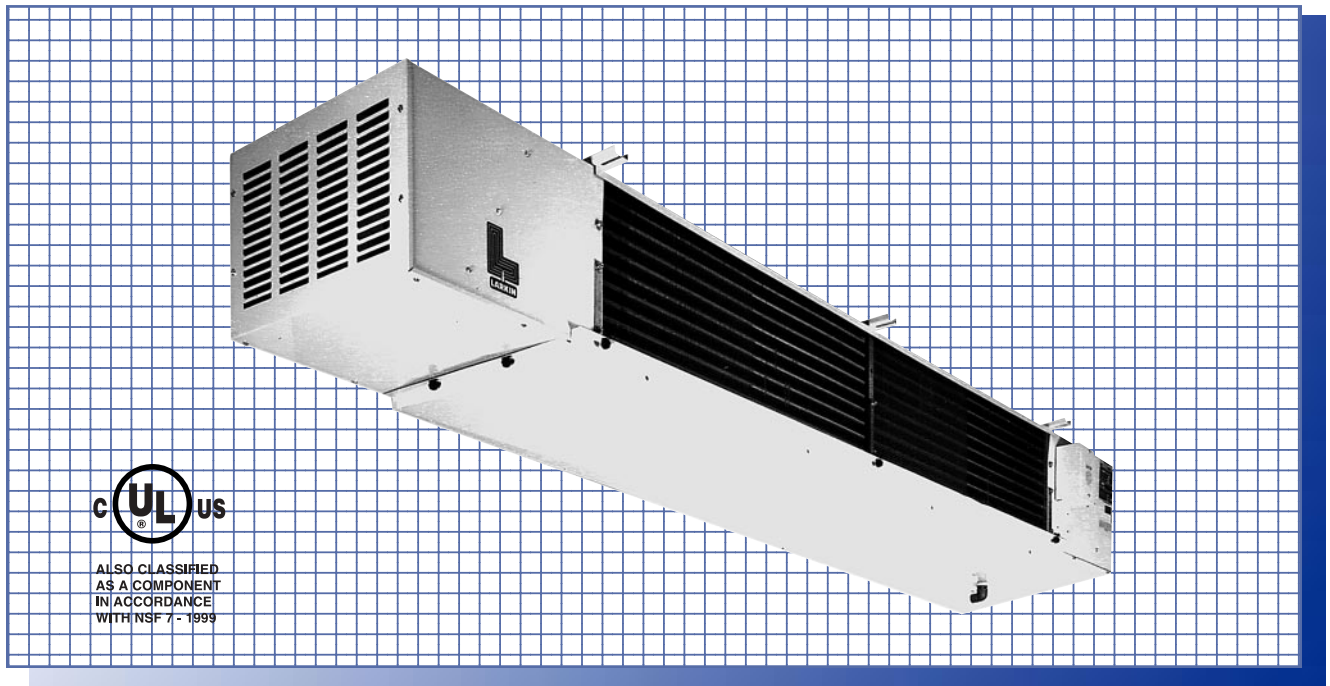


# LARKIN LO FLO UNIT COOLERS

LFA Air Defrost  
LFAE Electric Defrost  
LFAH Hot Gas Defrost



## STANDARD FEATURES

- Original cross-fin Larkin 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 Flo Unit Coolers

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## LO FLO UNIT COOLERS

Lo Flo 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 Flo 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 port is provided on the suction connection for expansion valve connection.

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 170. PSC motors are standard on sizes 190 through 270.

## AIR DEFROST (Model LFA)

Air defrost unit coolers are usually applied in 35° to 38° F storage rooms at 10° T.D. or 50° to 55° F work rooms at 20° T.D. To maintain high humidity in a storage room and prevent product drying an 8° to 10° T.D. system balance with low air velocity should be used.

## ELECTRIC DEFROST (Model LFAE)

Electric defrost Lo Flo 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 alloy 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.

## REVERSE CYCLE DEFROST (Model LFAH)

Reverse cycle defrost units are designed for 28° to 34° F rooms. They are normally applied in 28° to 30° F rooms at 10° T.D. The storage life and fresh look of many products will be enhanced by storing at 30° F. Product drying and weight loss will be minimized.

The inner drain pan will have low wattage electric heaters for defrosting. This eliminates drain pan tube loops and the potential for leaks. It also eliminates a check valve and additional tube joints. Drain pans can easily be lowered for cleaning.

A sweat type expansion valve and bypass check valve should be used. Bypass kits for field installation are available.

The fans and drain pan heaters can be controlled by an optional SPDT thermostat. The control turns the fans on when sensing cold and turns the drain pan heaters on when sensing warmth. The control is available for field installation.

All factory installed electrical components are wired to a terminal board in the junction box making field wiring quick and easy.

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Performance Data – 60 Hz.

LFA/ LFAE/LFAH Models	60 Hz. Capacity				
	BTUH / <i>watts</i>			CFM/ <i>m<sup>3</sup>h</i>	
	10° TD	15° TD	20° TD		
070	7,000 <i>2,050</i>	10,500 <i>3,075</i>	14,000 <i>4,100</i>	1,200	<i>2,040</i>
087	8,700 <i>2,548</i>	13,050 <i>3,822</i>	17,400 <i>5,096</i>	1,200	<i>2,040</i>
120	12,000 <i>3,515</i>	18,000 <i>5,272</i>	24,000 <i>7,029</i>	1,300	<i>2,210</i>
135	13,500 <i>3,954</i>	20,250 <i>5,931</i>	27,000 <i>7,908</i>	1,300	<i>2,210</i>
150	15,000 <i>4,393</i>	22,500 <i>6,590</i>	30,000 <i>8,786</i>	1,900	<i>3,230</i>
170	17,000 <i>4,979</i>	25,500 <i>7,468</i>	34,000 <i>9,958</i>	1,900	<i>3,230</i>
190	19,000 <i>5,565</i>	28,500 <i>8,347</i>	38,000 <i>11,129</i>	2,400	<i>4,080</i>
230	23,000 <i>6,736</i>	34,500 <i>10,104</i>	46,000 <i>13,473</i>	2,700	<i>4,590</i>
270	27,000 <i>7,908</i>	40,500 <i>11,862</i>	54,000 <i>15,816</i>	3,200	<i>5,440</i>

Performance Data – 50 Hz.

LFA/ LFAE/LFAH Models	50 Hz. Capacity				
	BTUH / <i>watts</i>			CFM/ <i>m<sup>3</sup>h</i>	
	6° C TD	8° C TD	10° C TD		
070	6,440 <i>1,886</i>	9,660 <i>2,829</i>	12,880 <i>3,772</i>	1,081	<i>1,837</i>
087	8,004 <i>2,344</i>	12,006 <i>3,516</i>	16,008 <i>4,688</i>	1,081	<i>1,837</i>
120	11,040 <i>3,233</i>	16,560 <i>4,850</i>	22,080 <i>6,467</i>	1,171	<i>1,990</i>
135	12,420 <i>3,638</i>	18,630 <i>5,456</i>	24,840 <i>7,275</i>	1,171	<i>1,990</i>
150	13,800 <i>4,042</i>	20,700 <i>6,063</i>	27,600 <i>8,084</i>	1,711	<i>2,909</i>
170	15,640 <i>4,581</i>	23,460 <i>6,871</i>	31,280 <i>9,161</i>	1,711	<i>2,909</i>
190	17,480 <i>5,120</i>	26,220 <i>7,679</i>	34,960 <i>10,239</i>	2,161	<i>3,674</i>
230	21,160 <i>6,197</i>	31,740 <i>9,296</i>	42,320 <i>12,395</i>	2,432	<i>4,134</i>
270	24,840 <i>7,275</i>	37,260 <i>10,913</i>	49,680 <i>14,550</i>	2,882	<i>4,899</i>

Electrical Data

LFA/ LFAE/ LFAH Models	Motor Amps		Electric Defrost Amps 230/1	Reverse Cycle Amps		Connections (O.D.)		
	*115/1	230/1		115/1	230/1	Inlet	Suction	Hot Gas
	070	3.6	1.8	11.5	5.8	2.9	1/2	7/8
090	3.6	1.8	11.5	5.8	2.9	1/2	7/8	1/2
120	3.6	1.8	16.7	8.4	4.2	1/2	7/8	1/2
130	3.6	1.8	16.7	8.4	4.2	1/2	7/8	1/2
160	3.6	1.8	16.7	8.4	4.2	1/2	1 1/8	1/2
170	3.6	1.8	16.7	8.4	4.2	1/2	1 1/8	1/2
190	2.8†	1.4†	20.7	10.4	5.2	1/2	1 1/8	1/2
220	2.8†	1.4†	24.8	12.4	6.2	1/2	1 1/8	1/2
270	2.8†	1.4†	24.8	12.4	6.2	1/2 ‡	1 3/8	5/8

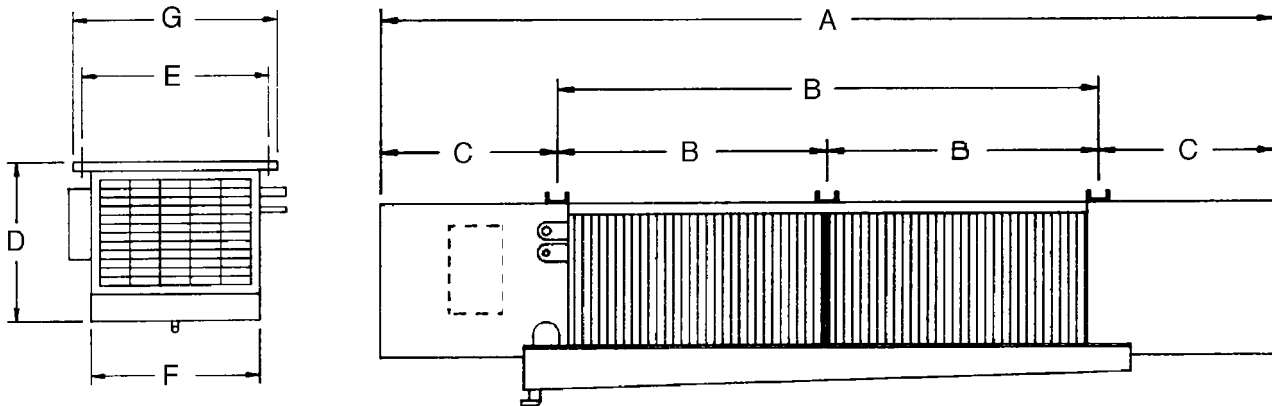
\* 115/1/60 volt motors available on air defrost models only.

† PSC motors.

‡ 1 1/8 inlet on hot gas defrost models.

# Lo Flo Unit Coolers

## Dimensions



## Dimensional Data

LFA/ LFAE/LFAH Models	Dimensions (Inches - <i>cm</i> )							Approx. Net Weight (Lbs. - <i>kg</i> )
	A	B	C	D	E	F	G	
070	83 <b>211</b>	49 <b>124</b>	17 <b>43</b>	14 <b>36</b>	22 <b>56</b>	19 1/2 <b>50</b>	23 1/4 <b>59</b>	178 <b>81</b>
087	83 <b>211</b>	49 <b>124</b>	17 <b>43</b>	14 <b>36</b>	22 <b>56</b>	19 1/2 <b>50</b>	23 1/4 <b>59</b>	189 <b>86</b>
120	111 <b>282</b>	38 1/2 <b>98</b>	17 <b>43</b>	14 1/2 <b>37</b>	22 <b>56</b>	19 1/2 <b>50</b>	23 1/4 <b>59</b>	262 <b>119</b>
135	111 <b>282</b>	38 1/2 <b>98</b>	17 <b>43</b>	14 1/2 <b>37</b>	22 <b>56</b>	19 1/2 <b>50</b>	23 1/4 <b>59</b>	264 <b>120</b>
150	114 <b>290</b>	38 1/2 <b>98</b>	18 1/2 <b>47</b>	16 <b>41</b>	22 <b>56</b>	19 1/2 <b>50</b>	23 1/4 <b>59</b>	280 <b>127</b>
170	114 <b>290</b>	38 1/2 <b>98</b>	18 1/2 <b>47</b>	16 <b>41</b>	22 <b>56</b>	19 1/2 <b>50</b>	23 1/4 <b>59</b>	285 <b>129</b>
190	134 <b>340</b>	48 1/2 <b>123</b>	18 1/2 <b>47</b>	16 1/2 <b>42</b>	22 <b>56</b>	19 1/2 <b>50</b>	23 1/4 <b>59</b>	298 <b>135</b>
230	153 <b>389</b>	58 <b>147</b>	18 1/2 <b>47</b>	16 1/2 <b>42</b>	22 <b>56</b>	19 1/2 <b>50</b>	23 1/4 <b>59</b>	366 <b>166</b>
270	158 <b>401</b>	58 <b>147</b>	21 <b>53</b>	20 <b>51</b>	27 <b>69</b>	24 1/2 <b>62</b>	28 1/4 <b>72</b>	405 <b>184</b>

Since product improvement is a continuing effort at Heatcraft, we reserve the right to make changes in specifications without notice.



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