Smith Brothers
Stores Limited

CELLAR COOLING

Product Range



Exclusive distributors for
ROCHELLE NORTHERN
LIMITED



Branches across England, Scotland & Wales

SCAN ME

Contact Details
& Opening Hours

RANGE OVERVIEW

Cellar cooling systems are designed to maintain the precise temperatures needed for a wide range of applications, including beer cellars, consumables and other temperature-sensitive storage environments.

At Smith Brothers, our high-performance units provide a reliable, cost-effective refrigeration solution for operations of all sizes. We offer both Eco and Premium ranges, with products to suit a wide ambient operating range from -30°C to 47°C, ensuring dependable performance in demanding conditions. Our systems are designed to deliver accurate temperature control while using **R448A** or **R449A** refrigerants, helping customers stay aligned with current legislation.

Flexible Applications

System Performance

Easy Installation

Low Noise





ECO	vs	PREMIUM
	Capacity Range	
2.64kW - 5.78kW		1.20kW - 10.90kW
	Max Pipe Run Length	
30m		30m
	Max Rise	
5 or 8		8
	Cooling Range	
4-18°C		4-18°C
	Model Range	
x3 Systems		x8 Systems
	Air Throw	
8-14m		6-14m
	Refrigerant	
R448a/R449a		R448a/R449a
	Power Supply (v/Ph/Hz)	
230/1/50		230/1/50

Applications include:

Pubs and restaurants

Fruit and veg
Dairy

Florists

ECO RANGE

System Benefits

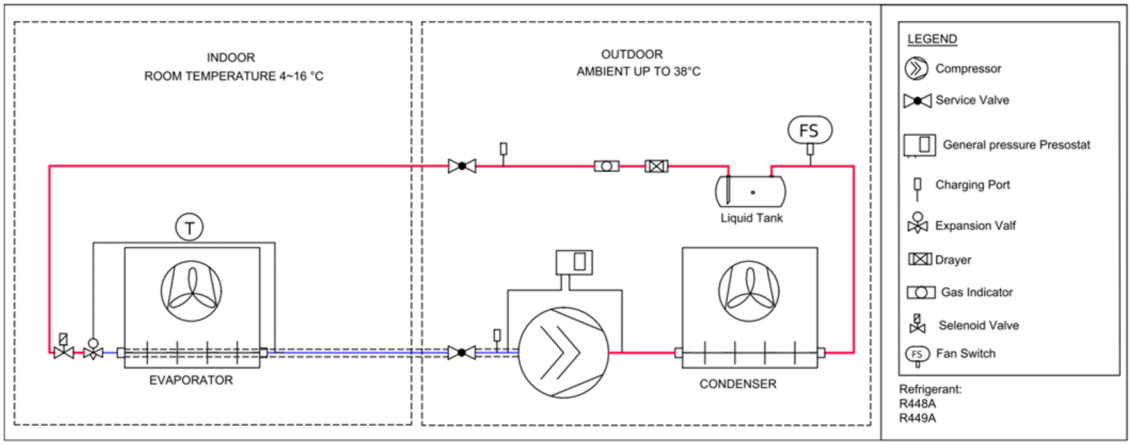
- ✓ Low/High Ambient Temperature Range
- ✓ Low Noise
- ✓ Easy Single Phase Installation
- ✓ Pre-Fitted Solenoid & Expansion Valve (Pump Down System)
- ✓ Non-Critical Charge (fill via Sight Glass)
- ✓ Auto LP/HP Switch
- ✓ Rotary Compressor

Indoor



Outdoor





(P&I Diagram for system)

Performance Data (Gas R448A / R449A)

SBS Code	Cooling Capacity (kW) Ambient @ 32°C Room Temperature (°C)								Above Ground	Below Ground
	4°C	6°C	8°C	10°C	**12.7°C**	14°C	16°C	18°C	M^3	
CELLCOND26ECO	1.83	1.96	2.16	2.35	**2.64**	2.79	3.04	3.31	34	42
CELLCOND43ECO	3.07	3.26	3.54	3.85	**4.32**	4.56	4.97	5.41	60	72
CELLCOND58ECO	4.02	4.36	4.74	5.16	**5.78**	6.11	6.65	7.24	76	94

**Cooling capacity with standard pipe length of 7.6m.*
***Room temperature of +8°C and below only applies for pipe lengths of no more than 15m.*

ECO RANGE

Specification Guidance

Selection should be made based on the following criteria:

- Rooms to be kept between +4°C to +18°C
- Room walls, ceilings and floors are fully insulated with a thickness of at least 80mm
- Product load 65kg/M³, room holding temperature should not exceed 5k
- Designed operating temperature is 32°C ambient
- Normal air changes
- Refrigerant R448A / R449A

For different conditions, please contact a Smith Brothers representative.



Product certifications

Dimensions

SBS Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)
CELLCOND26ECO	875	485	610	62
CELLEVAP43ECO	975	480	710	69
CELLCOND58ECO	1175	470	910	94
CELLEVAP26ECO	770	500	465	23
CELLCOND43ECO	920	525	655	38
CELLEVAP58ECO	920	525	655	40

**Fan assembly depth is included in the above measurements.*
***Pallet and cardboard are included in the stated weights.*

Technical Data

SBS Code	Nominal Cooling (kW)	Outdoor / Indoor	Airflow M3/hr Indoor	Airflow M3/hr Outdoor	Indoor Air Throw (m)*	Pipework (inch)		Max Pipe Run (m)	
						Liquid	Suction	Length	Rise
CELLCOND26ECO	2.64	CELLCOND26ECO / CELLEVAP26ECO	1400	1350	n/a / 8.0	3/8"	1/2"	30	5
CELLCOND43EC	4.32	CELLCOND43ECO / CELLEVAP43ECO	3650	1950	n/a / 14.3	3/8"	5/8"	30	5
CELLCOND58EC	5.78	CELLCOND58ECO / CELLEVAP58ECO	3550	2600	n/a / 14.3	3/8"	5/8"	30	8

**Cooling capacities are nominal duties at 12.7°C DB/10°C WB and 32°C ambient temperature.*
***The pipe length includes the rise (the specified rise is not in addition to the length)*
****The indoor unit air throw distance is based on a final air velocity of 0.4m/s*

PREMIUM RANGE

System Benefits

All the benefits of the Eco range and more!

- ✓ Wider Low/Ambient Temperature Range
- ✓ Danfoss Components as Standard
- ✓ Top Brand Compressors (Copeland, Danfoss, Techumeh, Embraco)
- ✓ EBM Fan Motors



Indoor



Outdoor

Dimensions

SBS Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)
CELLCOND12V2	875	485	610	54
CELLCOND26V2	875	485	610	62
CELLCOND37V2	975	480	710	68
CELLCOND48V2	975	480	710	69
CELLCOND57V2	1175	470	910	98
CELLCOND73V2	1175	470	910	102
CELLCOND85V2	1175	470	910	105
CELLCOND100V2	1175	470	910	112
CELLEVAP12V2	668	617	270	23
CELLEVAP26V2	770	500	465	23
CELLEVAP37V2	870	500	560	29
CELLEVAP48V2	920	525	655	38
CELLEVAP57V2	920	525	655	40
CELLEVAP73V2	1370	500	560	48
CELLEVAP85V2	1470	525	655	50
CELLEVAP100V2	1470	525	655	51

**Fan assembly depth is included in the above measurements.*
*** Pallet and cardboard are included in the stated weights.*

Performance Data (Gas R448A / R449A)

SBS Code	Cooling Capacity (kW) Ambient 32°C Room Temperature (°C)								Above Ground	Below Ground
	4°C	6°C	8°C	10°C	**12.7°C**	14°C	16°C	18°C	M^3	
CELLCOND12V2	0.90	0.98	1.04	1.12	**1.20**	1.29	1.40	1.47	16	20
CELLCOND26V2	1.70	1.95	2.12	2.30	**2.57**	2.70	2.92	3.10	34	42
CELLCOND37V2	2.55	2.79	3.04	3.30	**3.69**	3.88	4.20	4.50	46	56
CELLCOND48V2	3.34	3.65	3.98	4.33	**4.83**	5.08	5.50	5.70	60	94
CELLCOND57V2	3.99	4.33	4.70	5.09	**5.65**	5.95	6.41	6.60	75	110
CELLCOND73V2	5.18	5.52	6.08	6.57	**7.28**	7.65	8.23	8.50	110	150
CELLCOND85V2	6.57	7.12	7.71	8.34	**9.24**	9.71	10.46	11.25	135	170
CELLCOND100V2	7.76	8.41	9.10	9.84	**10.90**	11.45	12.32	13.24	160	195

**Cooling capacity with standard pipe length of 7.6m*
***Room temperature of +4°C only applies for pipe lengths of no more than 15m.*

PREMIUM RANGE

Specification Guidance

Selection should be made based on the following criteria:

- Rooms to be kept between +4°C to +18°C
- Room walls, ceilings and floors are fully insulated with a thickness of at least 80mm
- Product load 65kg/M³, room holding temperature should not exceed 5k
- Designed operating temperature is 32°C ambient
- Normal air changes
- Refrigerant R448A / R449A

For different conditions, please contact a Smith Brothers representative.

Compact

"NEW" Smallest format indoor wedge evaporator with built-in controller, and factory-fitted solenoid and expansion valves



Small wedge cooler is available in 1 size format and achieves 1.2kW @ 12.7°C

Standard

Upgraded standard range with new simplified electrical set-up and factory-fitted solenoid and expansion valves



Standard single fan cooler available in 4 size formats from 2.57kW up to 5.7kW @ 12.7°C

Twin

Three new large sizes up to 10.9kW @ 12.7°C with twin fan evaporators all in with single-phase format



Large double fan cooler available in 3 size formats from 7.3kW up to 10.9kW @ 12.7 Deg°C

Technical Data

SBS Code	Nominal Cooling (kW)	Outdoor / Indoor	Airflow M3/hr Indoor	Indoor Air Throw (m)	Pipework (inch)		Max Pipe Run (m)	
					Liquid	Suction	Length	Rise
CELLCOND12V2	1.20	CELLCOND12V2	450	n/a	3/8"	1/2"	30	8
		CELLEVAP12V2	1461	6.0				
CELLCOND26V2	2.57	CELLCOND26V2	1390	n/a	3/8"	5/8"	30	8
		CELLEVAP26V2	1525	8.0				
CELLCOND37V2	3.69	CELLCOND37V2	1440	n/a	3/8"	5/8"	30	8
		CELLEVAP37V2	1400	11.2				
CELLCOND48V2	4.83	CELLCOND48V2	1790	n/a	3/8"	5/8"	30	8
		CELLEVAP48V2	2400	14.3				
CELLCOND57V2	5.65	CELLCOND57V2	2610	n/a	3/8"	3/4"	30	8
		CELLEVAP57V2	3680	14.3				
CELLCOND73V2	7.28	CELLCOND73V2	3470	n/a	3/8"	3/4"	30	8
		CELLEVAP73V2	2800	11.2				
CELLCOND85V2	9.24	CELLCOND85V2	4322	n/a	3/8"	3/4"	30	8
		CELLEVAP85V2	6909	14.3				
CELLCOND100V2	10.90	CELLCOND100V2	3892	n/a	3/8"	7/8"	30	8
		CELLEVAP100V2	6529	14.3				

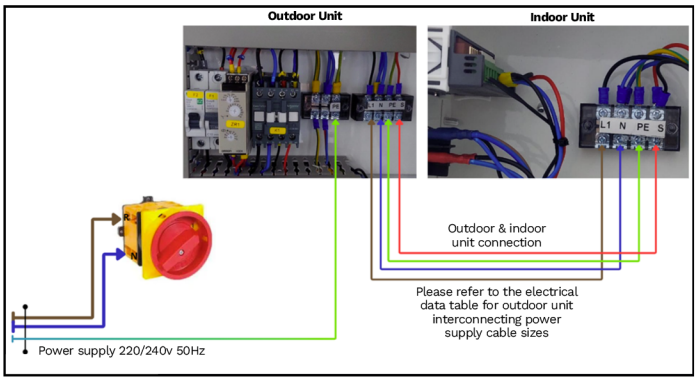
**Cooling capacities are nominal duties at 12.7°C DB/10°C WB and 32°C ambient temperature.*

***The pipe length includes the rise (the specified rise is not in addition to the length)*

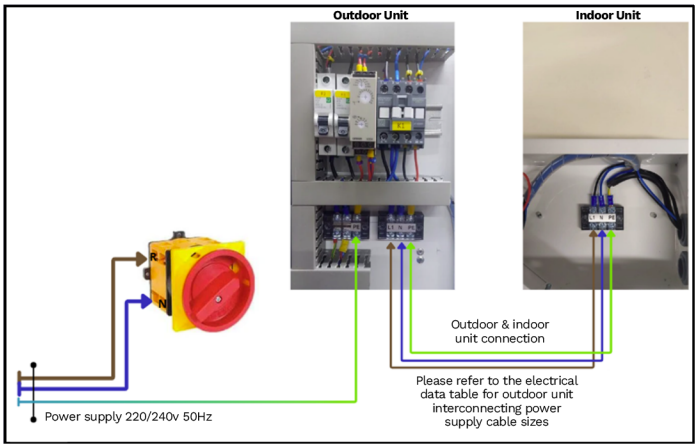
****The indoor unit air throw distance is based on a final air velocity of 0.4m/s*

TECHNICAL INFORMATION

ECO



PREMIUM





Power to all outdoor units All systems are single phase	Set parameters via built-in controller in the cooler	Charge with 449A/448A until the sight glass is full

Electrical Data

	SBS Code	Power Supply v/Ph/Hz	Power Input kW	FLA Amps	Noise Levels dB(A)	Power Supply Interconnecting Cable	Fuse Rating (A)
ECO	CELLCOND26ECO	230/1/50	0.88	4.20	30	3 core x 2.5 mm 4 core x 1.5 mm	10
	CELLCOND43ECO	230/1/50	1.67	7.76	31	3 core x 2.5 mm 4 core x 1.5 mm	16
	CELLCOND58ECO	230/1/50	2.22	10.36	31	3 core x 2.5 mm 4 core x 1.5 mm	16
PREMIUM	CELLCOND12V2	230/1/50	0.49	3.20	30	3 core x 2.5 mm 3 core x 1.5 mm	10
	CELLCOND26V2	230/1/50	1.14	5.38	30	3 core x 2.5 mm 3 core x 1.5 mm	10
	CELLCOND37V2	230/1/50	1.49	7.32	30	3 core x 2.5 mm 3 core x 1.5 mm	16
	CELLCOND48V2	230/1/50	2.04	8.97	31	3 core x 2.5 mm 3 core x 1.5 mm	16
	CELLCOND57V2	230/1/50	1.75	8.12	31	3 core x 4mm 3 core x 1.5 mm	20
	CELLCOND73V2	230/1/50	2.38	12.10	33	3 core x 4mm 3 core x 1.5 mm	25
	CELLCOND85V2	230/1/50	3.53	17.01	36	3 core x 4mm 3 core x 1.5 mm	25
	CELLCOND100V2	230/1/50	4.06	20.09	38	3 core x 4mm 3 core x 1.5 mm	25

**Noise levels are sound pressure levels at 10m free space.*
***PI Power Input at 12.7°C DB/10°C WB and 32°C ambient temperature at nominal duties*
****FLA Rated Operating Current at 12.7°C DB/10°C WB and 32°C ambient temperature at rated duties.*

TECHNICAL INFORMATION

We provide expert customer training and selection support for cellar cooling, helping installers and trade customers choose the right solution with confidence. Our team can advise on equipment sizing, application suitability, temperature requirements, system layout and key installation considerations to ensure reliable performance in demanding cellar environments. From product selection through to best-practice guidance, we support customers with the knowledge and practical advice needed to deliver efficient, dependable cooling systems for pubs, bars, restaurants and hospitality venues.

ECO system set up

PREMIUM system set up



COMING SOON

Engineer Support & Training

- Fully operational system
- Installation training
- Fault-finding guidance
- Completed training = extended warranty
- Remote support via: ref-tech@sbs.co.uk

FAQs

Question	Answer
What is the room operating temperature range?	4°C to 18°C (max pipe run length may reduce for applications demanding 8°C and below)
What type of refrigerant can be used?	R448A or R449A
What is the maximum pipe runs?	30m at 12.7°C (must include any rise in pipe work & this may reduce for lower temperature applications)
Are the units pre-charged?	No - the units are not pre-charged with refrigerant
What type of connections does the unit have?	Brazed indoor and outdoor
Do I need to insulate the liquid line?	No – due to the off-cycle defrost
What power supply is required?	Single phase (230v/1Ph/50Hz)
Where should the power supply be fed to?	Power is to the outdoor unit
What core cable is required between indoor & outdoor units?	4 core for ECO range 3 core for PREMIUM Range
Does the unit have a pump down facility?	Yes
What is the capacity range?	2.64kW to 5.78kW for ECO range 1.20kW to 10.90kW for PREMIUM range
Do the systems provide heating?	No - they are designed as a cost-effective cooling-only system

If you require any further information, please contact your local Smith Brothers representative.

TEMPERATURE GUIDE

This guide advises users on the recommended temperatures of various food groups.

Fruit/Veg & Salads	Temperature
Apples	+3°C to +5°C
Apricots	+3°C to +5°C
Asparagus	+3°C to +5°C
Artichokes	+3°C to +5°C
Aubergines	+4°C to +10°C
Avocado	+3°C to +5°C
Beetroot	+3°C to +5°C
Brussel Sprouts	+3°C to +5°C
Cabbage	+3°C to +5°C
Carrots	+3°C to +5°C
Cauliflower	+3°C to +5°C
Celery	+6°C to +9°C
Cherries	+4°C to +8°C
Chicory	+3°C to +5°C
Clementines	+2°C to +7°C
Corn-on-the-cob	+2°C to +3°C
Courgettes	+4°C to +10°C
Cucumbers	+6°C to +9°C
Frozen Fruits	-23°C to -18°C
Grapes	+3°C to +5°C
Grapefuit	+9°C to +12°C
Green beans	+4°C to +10°C
Ginger	+9°C to +12°C
Kiwi fruit	+1°C to +2°C
Leeks	+3°C to +5°C
Lemons	+10°C to +12°C
Lettuce (all types)	+3°C to +5°C
Mandarins	+2°C to +7°C
Mangoes	+9°C to +12°C
Marrow	+4°C to +10°C
Melons	+4°C to +8°C
Mushrooms	0°C to +2°C
Nectarines	+3°C to +5°C
Nuts (all types)	0°C to +2°C
Onions	+3°C to +5°C
Oranges	+2°C to +7°C
Parsnips	+3°C to +5°C
Peaches	+3°C to +5°C
Pears	+3°C to +5°C
Peas in the pod	+3°C to +5°C
Peppers	+4°C to +10°C
Pineapples	+6°C to +9°C
Plums	+3°C to +5°C
Potatoes (eating)	+6°C to +9°C
Potatoes (seed)	+4°C to +10°C
Pumpkin	+9°C to +12°C
Raspberries	+3°C to +5°C
Rhubarb	+3°C to +5°C
Satsumas	+2°C to +7°C
Strawberries	+3°C to +5°C
Tangerines	+2°C to +7°C
Tomatoes (firm ripe)	+6°C to +9°C
Tomatoes (green)	+10°C to +12°C
Rice salad	+2°C to +5°C
Vegetable salad	+3°C to +6°C

Bakery Products	Temperature
Active yeast	0°C to +2°C
Bakery products with cream/custard	+2°C to +5°C
Cooked pastries	+2°C to +7°C
Cooked pies (meat/fish filled)	+2°C to +5°C
Doughnuts & cakes (no fresh filling)	+10°C to +20°C
Dried yeast	+2°C to +7°C
Frozen bread	-25°C to -15°C
Unbaked dough	+2°C to +5°C
Uncooked pastry	+3°C to +6°C

Dairy	Temperature
Butter	+2°C to +7°C
Cream	+2°C to +5°C
Dairy-based desserts	+3°C to +6°C
Fresh eggs	+1°C to +2°C
Frozen butters & fats	-23°C to -15°C
Hard Cheeses	+2°C to +5°C
Ice Cream	-23°C to -15°C
Margarines/Fats	+2°C to +7°C
Mayonnaise	+2°C to +3°C
Milk	+2°C to +5°C
Soft Cheese	+2°C to +5°C
Yoghurt	+2°C to +5°C

Drinks	Temperature
Beer	+8°C to +12°C
Frozen concentrated juice	-23°C to -15°C
Squash	+4°C to +8°C

Other Products/Misc	Temperature
Chocolate	+4°C to +10°C
Confectionary	+4°C to +10°C
Flowers (cut)	+2°C to +7°C
Frozen Chips	-25°C to -15°C
Hops	+4°C to +10°C
Plant Bulbs	+4°C to +10°C
Plants (growing)	0°C to +2°C
Sauces	+3°C to +5°C

Meat	Temperature
Chilled beef	0°C to +2°C
Cold meat/poultry (pre-packed)	+3°C to +5°C
Cooked meats	+2°C to +5°C
Cooked/uncooked cured sausage meats	+2°C to +7°C
Fresh chicken	0°C to +2°C
Fresh game	0°C to +2°C
Fresh ham	+3°C to +5°C
Fresh offal (all types)	0°C to +2°C
Fresh pork	0°C to +2°C
Fresh processed meat (sausage/minced meat)	+3°C to +5°C
Frozen beef	-23°C to -18°C
Frozen chicken	-23°C to -18°C
Frozen game	-23°C to -18°C
Frozen ham	-23°C to -18°C
Frozen lamb	-23°C to -18°C
Frozen pork	-23°C to -18°C
Frozen offal	-23°C to -18°C
Meat paste	+2°C to +5°C
Other frozen poultry	-23°C to -18°C
Salt pork	+6°C to +9°C
Smoked/cured meats	+2°C to +5°C

Fish	Temperature
Fish paste	+2°C to +5°C
Fresh fish (packed in ice)	0°C to +2°C
Frozen fish	-25°C to -20°C
Smoken fish	+3°C to +5°C

Disclaimer: This product temperature guide is for informational purposes only. Smith Brothers accept no liability regarding the accuracy of this data. It is recommended that users perform their own tests or consult with a professional for precise temperature requirements.

WHY CHOOSE SMITH BROTHERS

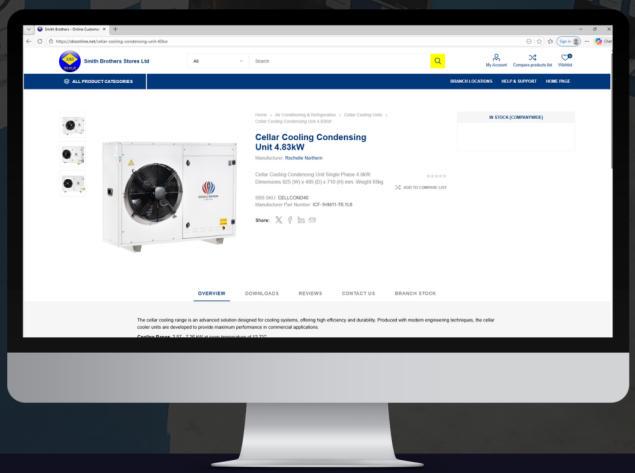
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SCAN ME



For further information about our ranges, please contact our dedicated ACR specialists at: **ref-tech@sbs.co.uk**