



# Wide Single-Deck Island Merchandiser

## 8' & 12' (Deli / Meat) Double Wrap-Around Ends

### ELECTRICAL DATA

Case Length	Fans Per Case	High Efficiency Fans		Anti-Condensate Heaters		Defrost Heaters			
		120 Volts		120 Volts		208 Volts		240 Volts	
		Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
8'	0	0.90	66.0	0.82	98.0	4.34	902	5.00	1200
12'	1	1.20	88.0	1.08	130.0	7.22	1502	8.33	2000

### LIGHTING DATA

Case Length	Shelf Depth	Lights Per Row	Light Length	Clearvoyant LED Lighting (Per Light Row)			
				Standard Power (Cornice or Shelf)		High Power (Cornice)	
				120 Volts		120 Volts	
				Amps	Watts	Amps	Watts
8'	Super Structure	2	2 (3ft)	0.14	16.6	0.25	29.8
12'	Super Structure	4	2 (3ft), 2 (4ft)	0.34	40.4	0.61	72.8

### GUIDELINES and CONTROL SETTINGS

Application	BTUH/ft		Superheat Set Point @ Bulb (°F)	Evaporator (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
	Conventional	Parallel				
Meat	762	706	6 - 8	12	26	140
Deli	535	496	6 - 8	17	28	140

### DEFROST CONTROLS

Defrosts Per Day	Run-Off Time (Min)	Electric Defrost		Timed-Off Defrost		Hot Gas Defrost	
		Fail-Safe (Min)	Termination Temp (°F)	Fail-Safe (Min)	Termination Temp (°F)	Fail-Safe (Min)	Termination Temp (°F)
3	6 - 8	40	47	45	47	26	45

### NOTES:

- For each wrap-around end, the listed btu load must be increased by 400 BTUH for meat applications, and 250 BTUH for deli applications.
- Listed discharge air velocity represents the average velocity at the peak of defrost.
- Temperature and defrost settings listed above are recommended start-up settings. Final operational settings may need to be adjusted for the store conditions in which the case operates.
- The recommended evaporator temperatures may need to be adjusted based on system setup, store conditions, etc. The minimum recommended evaporator temperature is 4°F below the listed evaporator temperature.



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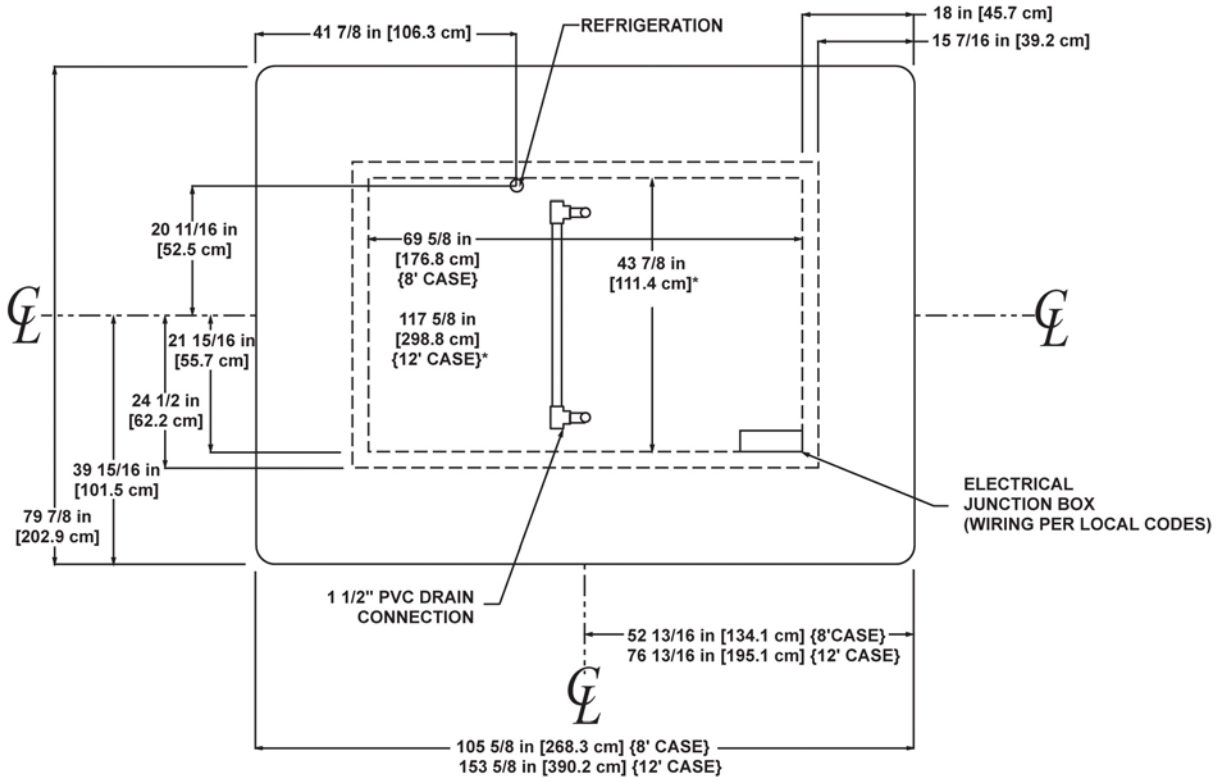
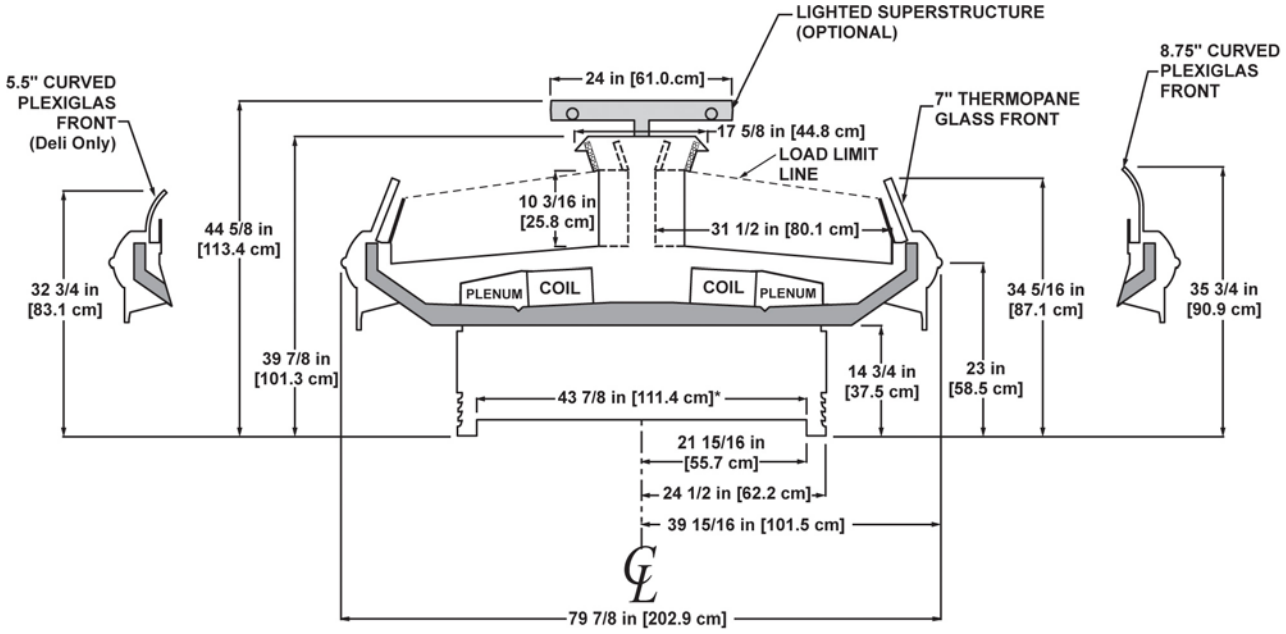


All measurements are taken per ASHRAE - 72 - 2005 specifications. Hillphoenix refrigerated display cases for sale in the United States meet or exceed Department of Energy 2012 energy efficiency requirements.

Defrost Schedule	
Defrosts per Day	Time
1	12 midnight
2	12am - 12pm
3	6am - 2pm - 10pm
4	12am-6am-12pm-6pm
6	12am-4am-8am-12pm-4pm-8pm

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**NOTES:**

\* STUB-UP AREA

- SUCTION LINE - 7/8", LIQUID LINE - 3/8"
- DASHED LINES SIGNIFY AREA INSIDE BASE RAIL BEHIND KICK-PLATE