

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	0.46	27.6	0.67	80.0	7.70	1600	8.88	2130
12'	0	0.62	36.8	1.06	127.0	11.54	2400	13.32	3200

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'	Top Sill	4	2 (2ft), 2 (4ft)	0.50	59.6	0.90	107.4
8'	8"	4	2 (0.5ft), 2 (3ft)	0.31	37.4	0.54	65.0
8'	10", 12", 14", 16"	4	2 (0.5ft), 4 (3ft)	0.33	39.2	0.59	70.4
12'	Top Sill	6	2 (2ft), 4 (4ft)	0.50	59.6	0.90	107.4
12'	8"	6	2 (0.5ft), 4 (3ft)	0.31	37.4	0.54	65.0
12'	10", 12", 14", 16"	6	2 (0.5ft), 4 (3ft)	0.33	39.2	0.59	70.4

GUIDELINES and CONTROL SETTINGS

Application	BTUH/ft •		Superheat Set Point @ Bulb (°F)	Evaporator (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM) •
	Conventional	Parallel				
Meat	1306	1179	6 - 8	17	26	270
Deli	1191	1075	6 - 8	22	30	270

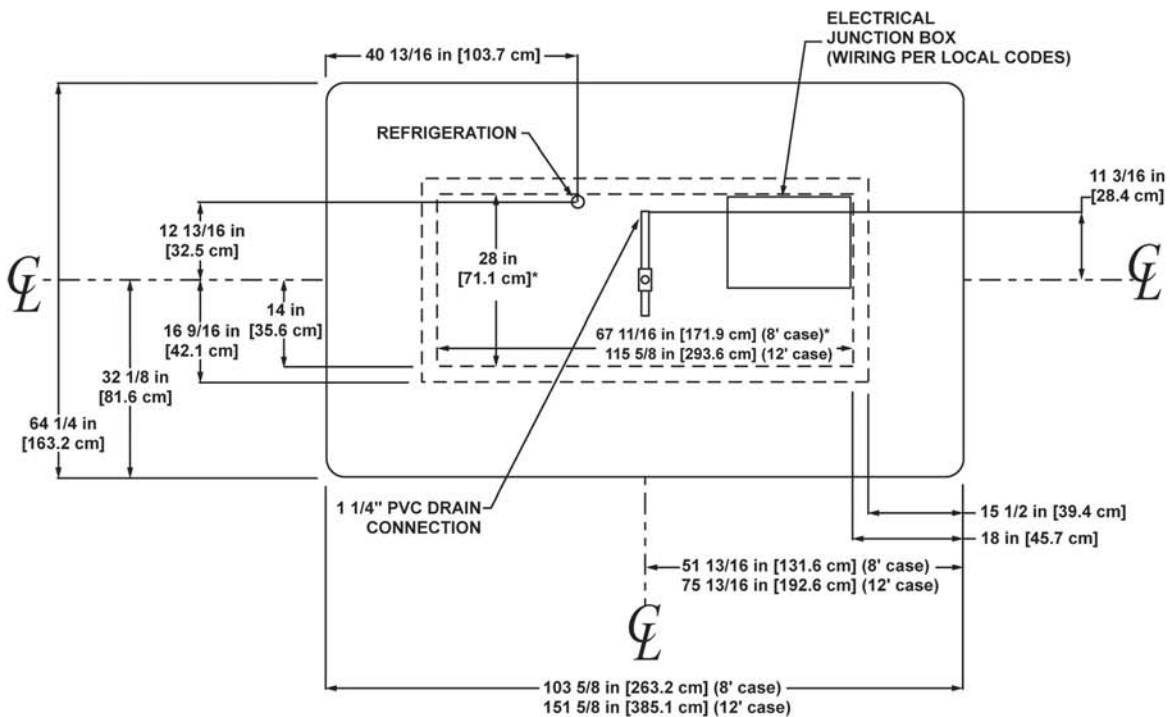
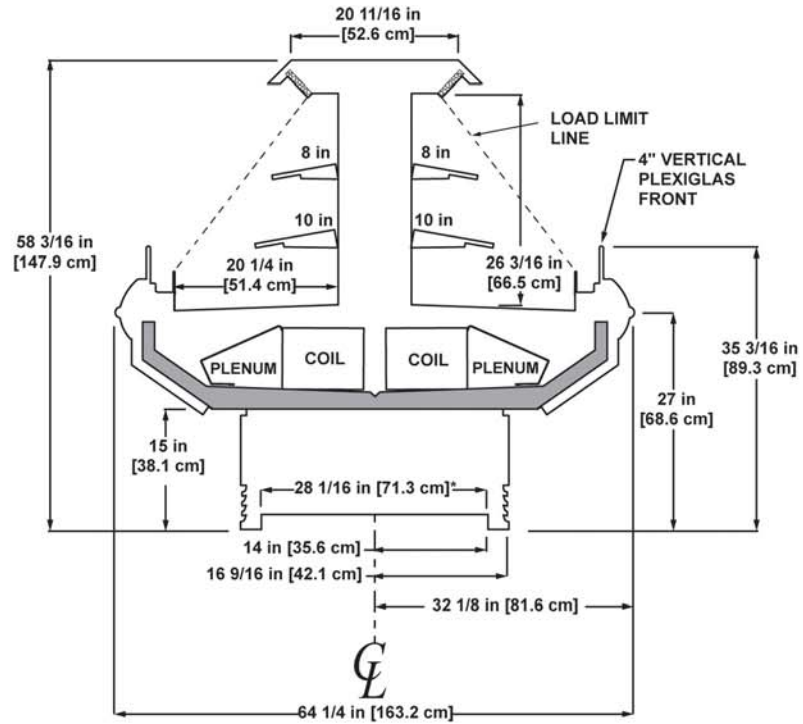
DEFROST CONTROLS

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)
4	6 - 8	30	47	45	45	26	45

NOTES:

- Listed LED lighting values represent a full row of shelves (including wrap-around ends).
- BTUH/ft notes:
 - Listed BTUH/ft data represent unlighted shelves. For LED lighting, add 9 BTUH/ft per row of lighted shelving. For T8 lighted shelves, see Hillphoenix Bluebook Appendix D for BTUH, amp and watt data.
 - Load data represents the sum of both coils.
- Listed discharge air velocity represents the average velocity at the peak of defrost.
- Timed-off defrost is only recommended when an enhanced efficiency coil with a 22°F evaporator is used.
- 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.

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



NOTES:

* STUB-UP AREA

- FRONT AND CENTER SILL HEIGHTS VARY WITH BASEFRAME HEIGHT
- SUCTION LINE - 7/8", LIQUID LINE - 3/8"
- AVAILABLE SHELF SIZES: 8", 10" & 12"
- DASHED LINES SIGNIFY AREA INSIDE BASE RAIL BEHIND KICK-PLATE