

6RBLHR Reach-In Rear-Load Glass Door Merchandiser

2, 3, 4 & 5-door / 8' & 12' (Beverage / Dairy / Deli / Meat)

Electrical Data

Doors ¹	Fans Per Case	High Efficiency Fans		Defrost Heaters			
		120 Volts		208 Volts		240 Volts	
		Amps	Watts	Amps	Watts	Amps	Watts
8'	4	0.61	37	3.85	800	4.44	1065
12'	6	0.92	55	5.78	1200	6.67	1600

Lighting Data

Doors	Door Size	LED Lighting							
		Optimax ⁴ Pro		Vista-C ⁴ Optimax Pro		GE IMMERSION		Crossfire ⁴ /Polaris	
		120 Volts		120 Volts		120 Volts		120 Volts	
		Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
8'	24"	---	---	0.53	63	---	---	---	---
	32"	0.53	64	---	---	0.48	58	---	---
12'	24"	---	---	0.78	94	---	---	---	---
	36"	0.71	85	---	---	0.64	77	---	---

Anti-Condensate Heater Data

Doors	Door Size	Anthony					
		101		Eliminaator ²		Vista - C ²	
		120 Volts		120 Volts		120 Volts	
		Amps	Watts	Amps	Watts	Amps	Watts
8'	24"	---	---	---	---	1.23	148
	32"	1.62	194	1.19	143	---	---
12'	24"	---	---	---	---	1.71	205
	36"	2.26	272	1.66	199	---	---

Guidelines & Control Settings

Application	Doors	Door Size	BTUH/door		Evaporator (°F)	Superheat Set Point @ Bulb (°F)	Discharge Air (°F)	Discharge ⁵ Air Velocity (FPM)
			Conventional	Parallel				
Beverage Produce	8'	24"	876	826	34	6 - 8	38	250
		32"	1115	1052	34	6 - 8	38	250
	12'	24"	876	826	34	6 - 8	38	250
		36"	1271	1199	34	6 - 8	38	250
Deli/Dairy Cut Produce	8'	24"	913	861	32	6 - 8	36	250
		32"	1154	1089	32	6 - 8	36	250
	12'	24"	913	861	32	6 - 8	36	250
		36"	1310	1236	32	6 - 8	36	250
Meat	8'	24"	952	898	28	6 - 8	32	250
		32"	1218	1149	28	6 - 8	32	250
	12'	24"	952	898	28	6 - 8	32	250
		36"	1386	1308	28	6 - 8	32	250

Defrost Controls

Defrosts Per Day	Run-Off Time (min)	Electric Defrost ⁷		Timed-Off Defrost		Hot Gas Defrost ⁷	
		Fail-Safe (min)	Termination Temp (°F)	Fail-Safe (min)	Termination Temp (°F)	Fail-Safe (min)	Termination Temp (°F)
4 ⁶	6 - 8	30	47	30	40	24	47



- 1 8-foot cases can consist of 3 (32") doors or 4 (24") doors; 12-foot cases can consist of 4 (36") doors or 6 (24") doors.
- 2 Values provided are for doors with no heat on the glass.
- 3 NOTE: "-" indicates that feature is that feature is not an option on this case model.
- 4 Low-power lights. High-power option available.
- 5 Average discharge air velocity at peak of defrost.
- 6 If timed-off defrost is utilized. If electric or hot gas defrost is utilized, case only requires 1 defrost per day.
- 7 Electric or Hot Gas defrost is recommended for meat application.

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



