

O4ID

O4IDB/O4IDBB

Wide Multi-Deck Island Merchandiser

O4ID: 8' & 12' (Deli / Meat) Double Wrap-Around Ends
O4IDB: 6', 8' & 12' (Deli / Meat) Single Wrap-Around End
O4IDBB: 8' (Deli / Meat) Double Joint Ends

Electrical Data

Model	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
O4ID	8'	6	0.70	42.0	0.67	80	7.70	1600	8.88	2130
	12'	8	0.94	56.0	1.06	127	11.54	2400	13.32	3200
O4IDB	6'	4	0.47	28.0	0.63	76	5.77	1200	6.66	1596
	8'	6	0.70	42.0	0.88	106	7.70	1600	8.88	2130
	12'	8	0.94	56.0	1.24	149	11.54	2400	13.32	3200
O4IDBB	8'	6	0.70	42.0	0.91	109	7.70	1600	8.88	2130

Lighting Data

Model	Case End	Shelf Depth	Lights Per Row	Light Length	Clearvoyant LED Lighting ¹ (Per Light Row)			
					Standard Power (Cornice or Shelf)		High Power (Cornice)	
					120 Volts		120 Volts	
					Amps	Watts	Amps	Watts
O4ID	8' Wrapped	Top Sill	4	2 (2ft), 2 (4ft)	0.50	59.6	0.90	107.4
		8"	4	2(0.5ft), 2 (3ft)	0.31	37.4	0.54	65.0
		10, 12, 14, 16	4	2 (0.5ft), 4 (3ft)	0.33	39.2	0.59	70.4
	12' Wrapped	Top Sill	6	2 (2ft), 4 (4ft)	0.50	59.6	0.90	107.4
		8"	6	2 (0.5ft), 4 (3ft)	0.31	37.4	0.54	65.0
		10, 12, 14, 16	6	2 (0.5ft), 4 (3ft)	0.33	39.2	0.59	70.4
O4IDB	6' Single Butt	Top Sill	3	1 (2ft), 2 (4ft)	0.25	29.8	0.45	53.7
		8"	3	1(0.5ft), 2 (3ft)	0.16	18.7	0.27	32.5
		10, 12, 14, 16	3	1 (1ft), 2 (3ft)	0.16	19.6	0.29	35.2
	8' Single Butt	Top Sill	5	1 (2ft), 4 (3ft)	0.33	39.2	0.59	70.3
		8"	3	1 (0.5ft), 2 (5ft)	0.26	30.7	0.46	55.3
		10, 12, 14, 16	3	1 (1ft), 2 (5ft)	0.26	31.6	0.48	58
	12' Single Butt	Top Sill	7	1 (2ft), 6 (3ft)	0.47	55.8	0.83	100.1
		8"	5	1 (0.5ft), 2 (4ft), 2 (5ft)	0.45	54.5	0.82	98.3
		10, 12, 14, 16	5	1 (1ft), 2 (4ft), 2 (5ft)	0.46	55.4	0.84	101
O4IDBB	8' Double Butt	Top Sill/Shelves	4	4 (4ft)	0.40	47.6	0.72	86

Guidelines & Control Settings

Model	Application	² BTUH/ft		Superheat Set Point @ Bulb (°F)	Evaporator (°F)	Discharge Air (°F)	Discharge ³ Air Velocity (FPM)
		Conventional	Parallel				
O4ID	Meat	2189	1976	6 - 8	17	25	130
	Deli	2023	1826	6 - 8	22	28	130
O4IDB	Meat	2189	1976	6 - 8	17	25	130
	Deli	2023	1826	6 - 8	22	28	130
O4IDBB	Meat	1858	1677	6 - 8	17	25	130
	Deli	1740	1571	6 - 8	22	28	130



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

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Defrost Controls

Defrosts Per Day	Run-Off Time (min)	Electric Defrost		Timed-Off Defrost ⁴		Hot Gas Defrost		Reverse Air Defrost	
		Fail-Safe (min)	Termination Temp (°F)	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	- - - ⁵	- - -

1 LED lighting values are for a full row of shelves (including wraparounds).

2 BTUH/ft notes:

- Standard fans (see Appendix C) increase refrigeration load by 96 BTUH/fan.
- Listed BTUH/ft indicate unlighted shelves. For LED lighting, add 36 BTUH per 4' lighted shelf and 27 BTUH per 3' lighted shelf to determine Total Lighting BTUH Load, then divide the Total Lighting BTUH Load by the length of the case. For T8 lighted shelves (see Appendix D) and 3rd row lighting, add 80 BTUH per 4' lighted shelf and 60 BTUH per 3' lighted shelf to determine Total Lighting BTUH Load, then divide the Total Lighting BTUH Load by the length of the case.

3 Average discharge air velocity at peak of defrost.

4 Only recommended with a High-Efficiency Coil with a 22(°F) evaporator temperature.

5 NOTE: "- - -" indicates that feature is not an option on this case model.

MULTI-DECK ISLAND

Deli / Meat



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

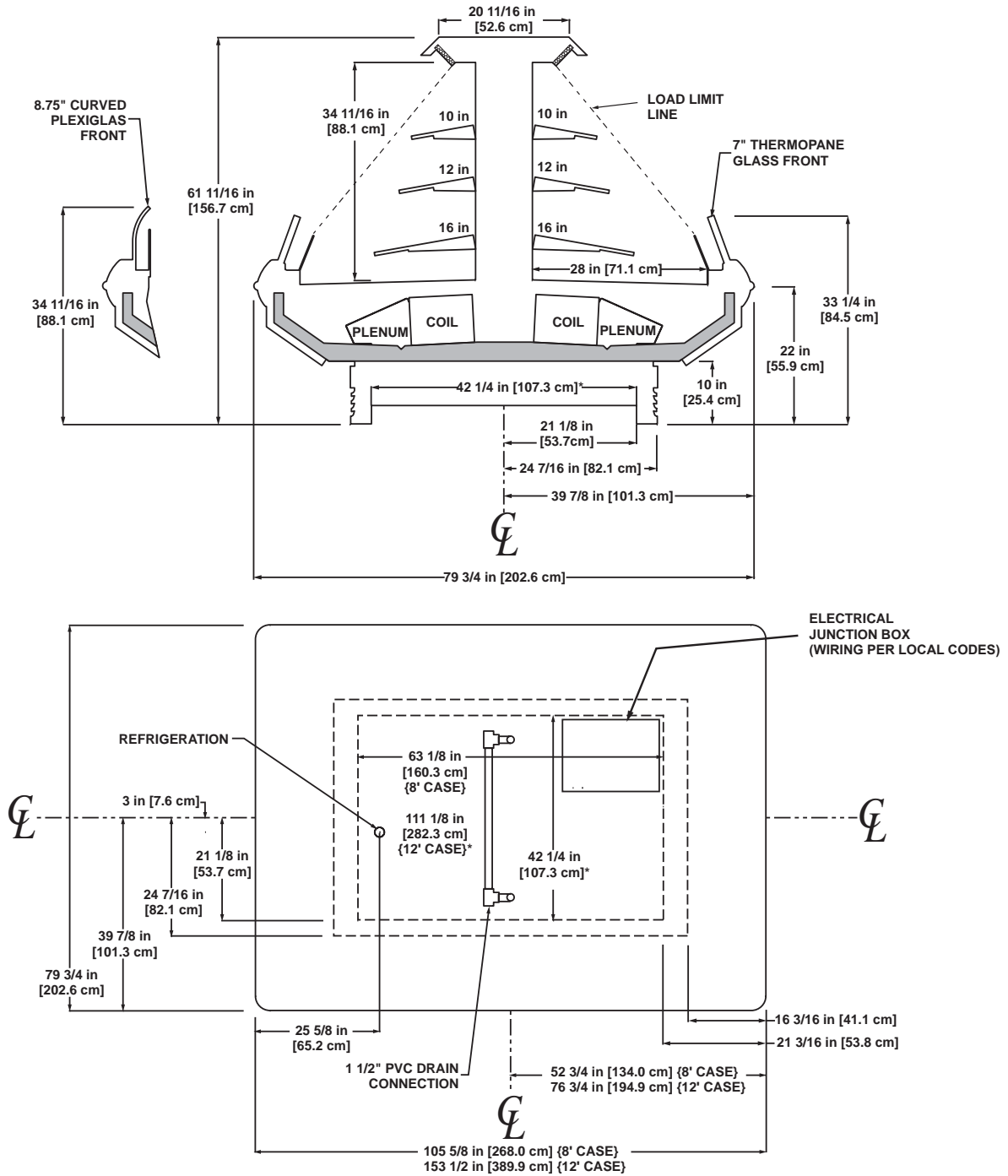
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NOTES:

* STUB-UP AREA

- FRONT AND CENTER SILL HEIGHTS VARY WITH BASEFRAME HEIGHT
- SUCTION LINE - 7/8", LIQUID LINE - 3/8"
- AVAILABLE SHELF SIZES: 10", 12", 14" & 16"
- DASHED LINES SIGNIFY AREA INSIDE BASE RAIL BEHIND KICK-PLATE

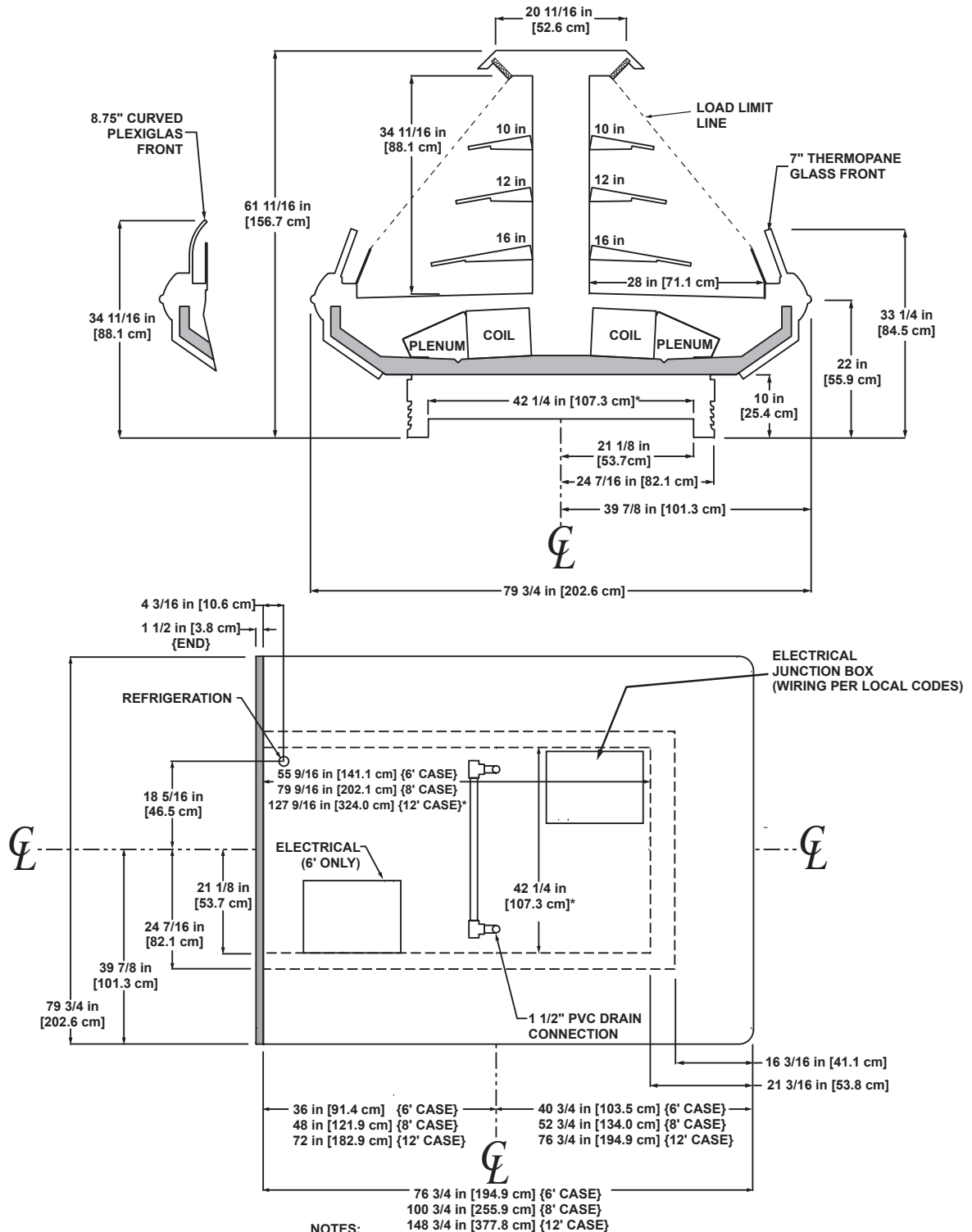


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O4IDB



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Deli / Meat

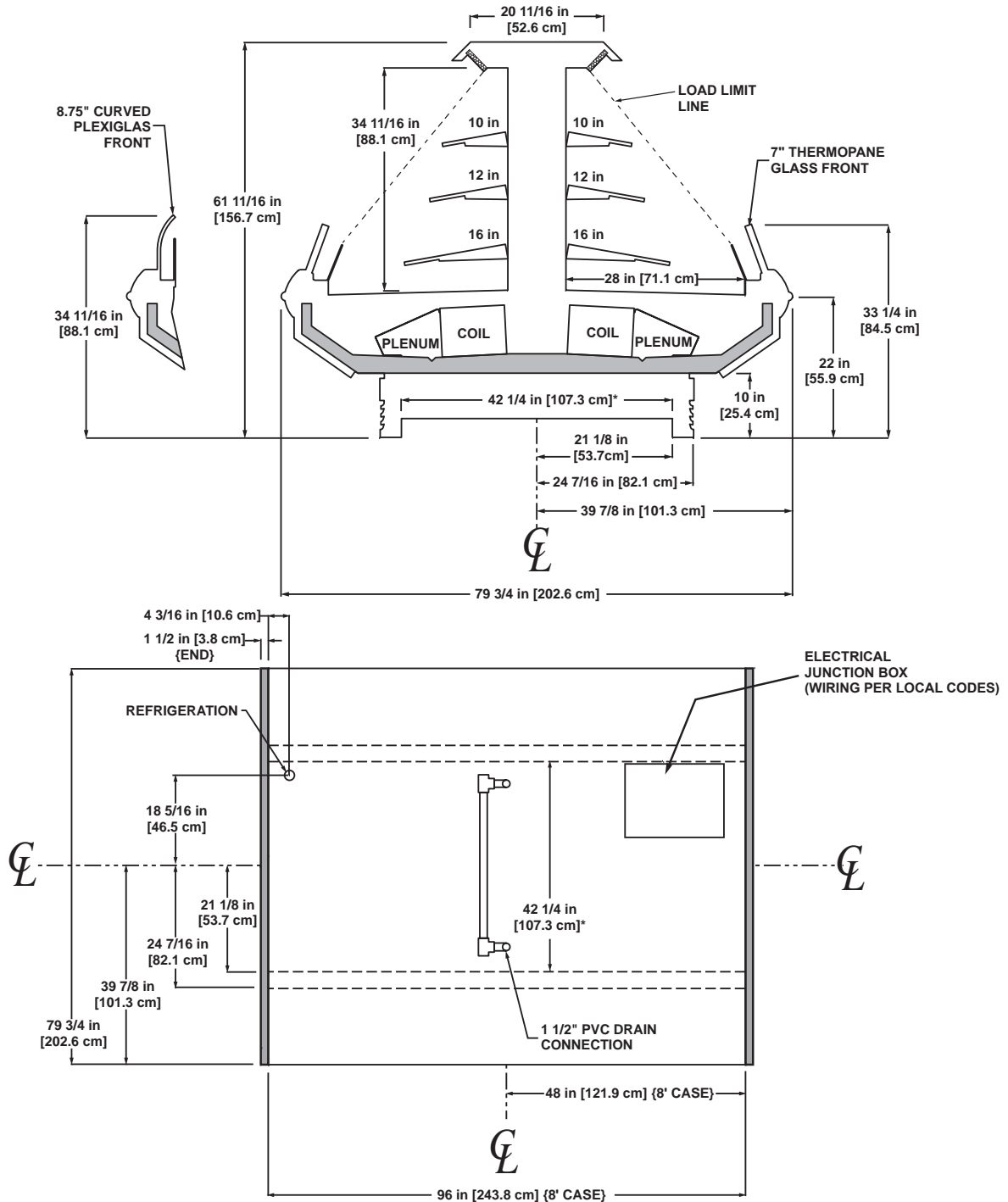


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