

03.5EM-NRG

Multi-Deck End Cap Merchandiser w/ Synerg-E™ (Dairy / Deli / Meat / Produce)

ELECTRICAL DATA

Fans Per Case	High Efficiency Fans		Anti-Condensate Heaters	
	120 Volts		120 Volts	
	Amps	Watts	Amps	Watts
2	0.40	28.0	1.89	227.0

LIGHTING DATA

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
2	3'	0.14	16.6	0.25	29.8

GUIDELINES and CONTROL SETTINGS

Application	Front Sill Height	BTUH/case •		Superheat Set Point @ Bulb (°F)	Evaporator (°F) •	Discharge Air (°F) •	Discharge Air Velocity (FPM) •
		Conventional	Parallel				
Dairy / Deli / Produce	All	6661	5690	6 - 8	28	31	150
Meat	Extended	6590	5629	6 - 8	26	30	150

DEFROST CONTROLS

Defrosts Per Day	Electric Defrost	
	Fail-Safe (Min)	Termination Temp (°F)
6	45	45

NOTES:

- Extended front sills are required on meat applications to maintain proper product temperature. An extended front has a minimum height of 24" on a 5" baseframe, or 30" on an 11" baseframe.
- BTUH/ft notes:
 - Listed BTUH/cs indicate 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.
 - BTUH load increases by 132 BTUH/ft when aftermarket merchandising accessories are utilized.
- Listed evaporator temperature represents unlighted shelves. For lighted shelves and/or aftermarket merchandising accessories, reduce the listed evaporator temperature by 2°F.
- Conventional Discharge Air Control – Recommended Settings: Cut-In Temp = Discharge Air + 2°F; Cut-Out Temp = Discharge Air - 2°F.
- 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.

Hillphoenix

REVISION: 130501_0000

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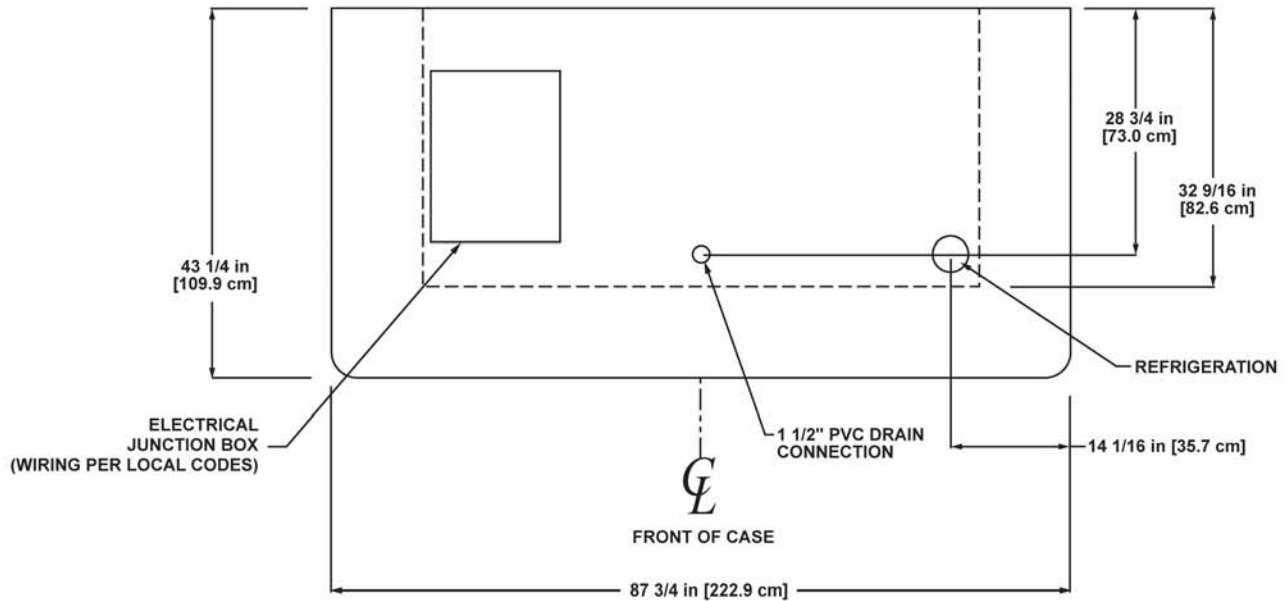
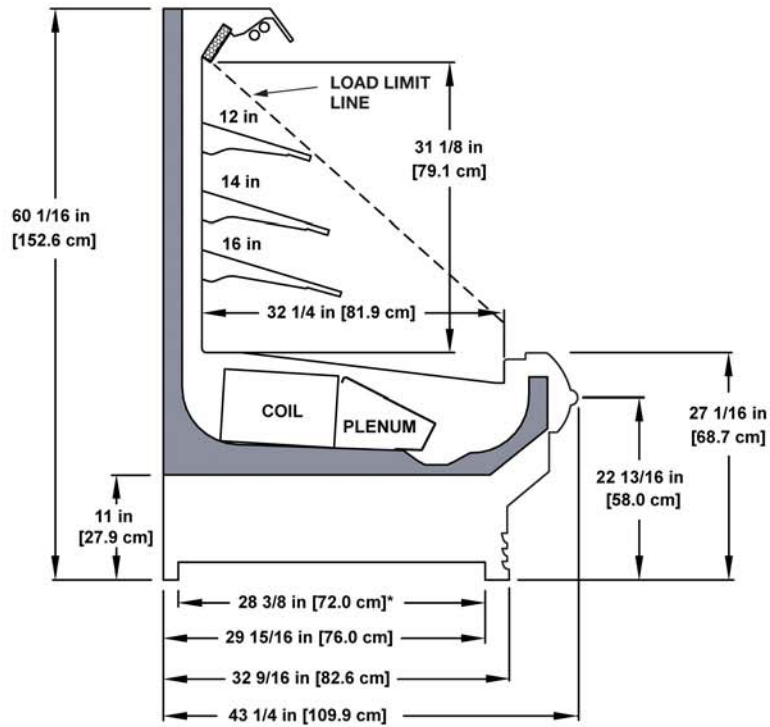


All measurements are taken per ASHRAE - 72 - 2005 specifications. Hillphoenix refrigerated display cases for sale in the United States meet or exceed Department of Energy 2012 energy efficiency requirements.

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"
- AVAILABLE SHELF SIZES: 10", 12", 14", 16" & 18"
- DASHED LINES SIGNIFY AREA INSIDE BASE RAIL BEHIND KICK-PLATE