

02UM Multi-Deck Merchandiser

4', 6', 8' & 12' (Dairy / Deli / Meat / Produce / Seafood)

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 |
| 4' | 2 | 0.15 | 9.2 | 0.14 | 17.0 | 1.92 | 400 | 2.22 | 532 |
| 6' | 2 | 0.15 | 9.2 | 0.20 | 24.0 | 2.88 | 600 | 3.33 | 798 |
| 8' | 3 | 0.23 | 13.8 | 0.25 | 30.0 | 3.85 | 800 | 4.44 | 1065 |
| 12' | 4 | 0.31 | 18.4 | 0.38 | 46.0 | 5.77 | 1200 | 6.67 | 1600 |

LIGHTING DATA

| Case Length | 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 |
| 4' | 1 | 4' | 0.10 | 11.9 | 0.18 | 21.5 |
| 6' | 2 | 3' | 0.14 | 16.6 | 0.25 | 29.8 |
| 8' | 2 | 4' | 0.20 | 23.8 | 0.36 | 43.0 |
| 12' | 3 | 4' | 0.30 | 35.7 | 0.54 | 64.5 |

GUIDELINES and CONTROL SETTINGS

| BTUH/ft | | Superheat Set Point @ Bulb (°F) | Evaporator (°F) | Discharge Air (°F) | Discharge Air Velocity (FPM) |
|--------------|----------|---------------------------------|-----------------|--------------------|------------------------------|
| Conventional | Parallel | | | | |
| 1023 | 948 | 6 - 8 | 22 | 27 | 225 |

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 | 45 | 26 | 45 |

Hillphoenix

REVISION: 120501_0000

A DOVER COMPANY



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 |

O2UM Multi-Deck Merchandiser

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NOTES:

- Listed anti-condensate heater data represent an unlighted rear sill. For a lighted rear sill, the values must be doubled.
- 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.
 - When used for meat applications, model O2UM is only available with a thermopane-glass front or a curved plexiglass front.
- 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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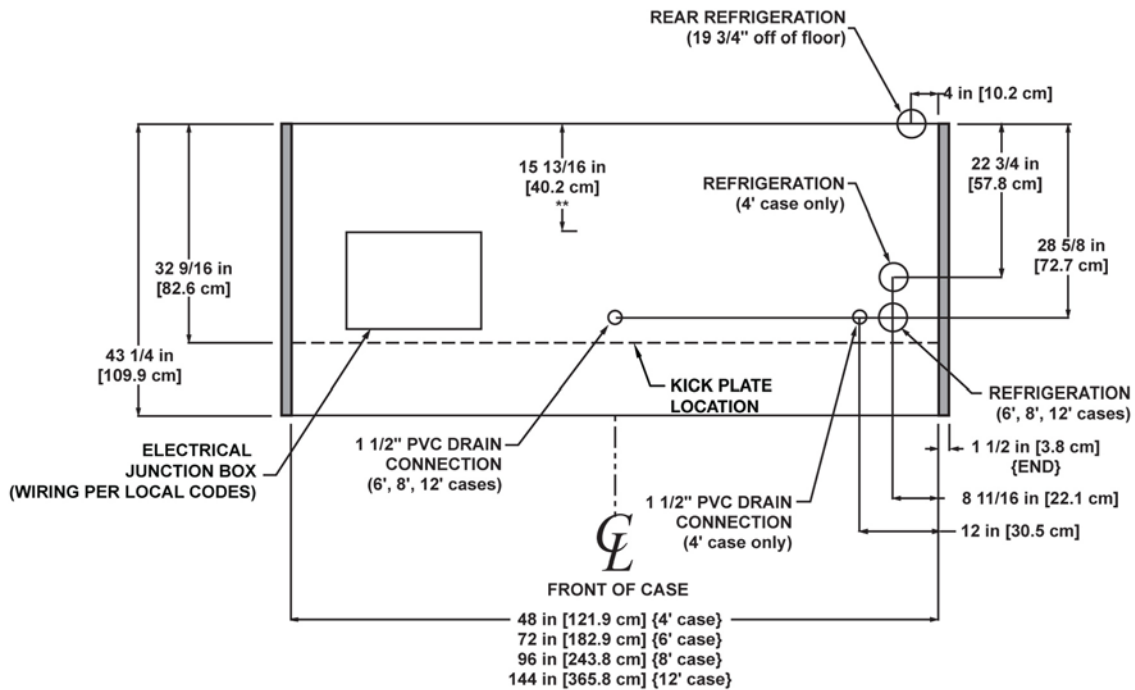
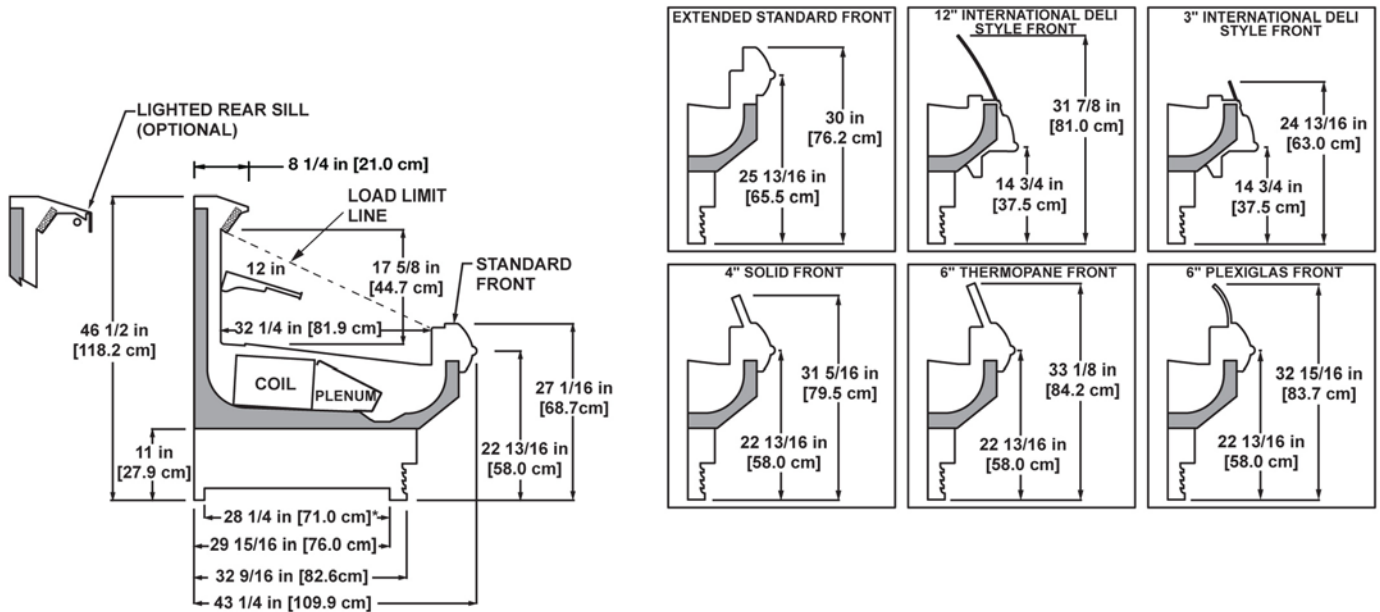
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(11" BASEFRAME)



NOTES:

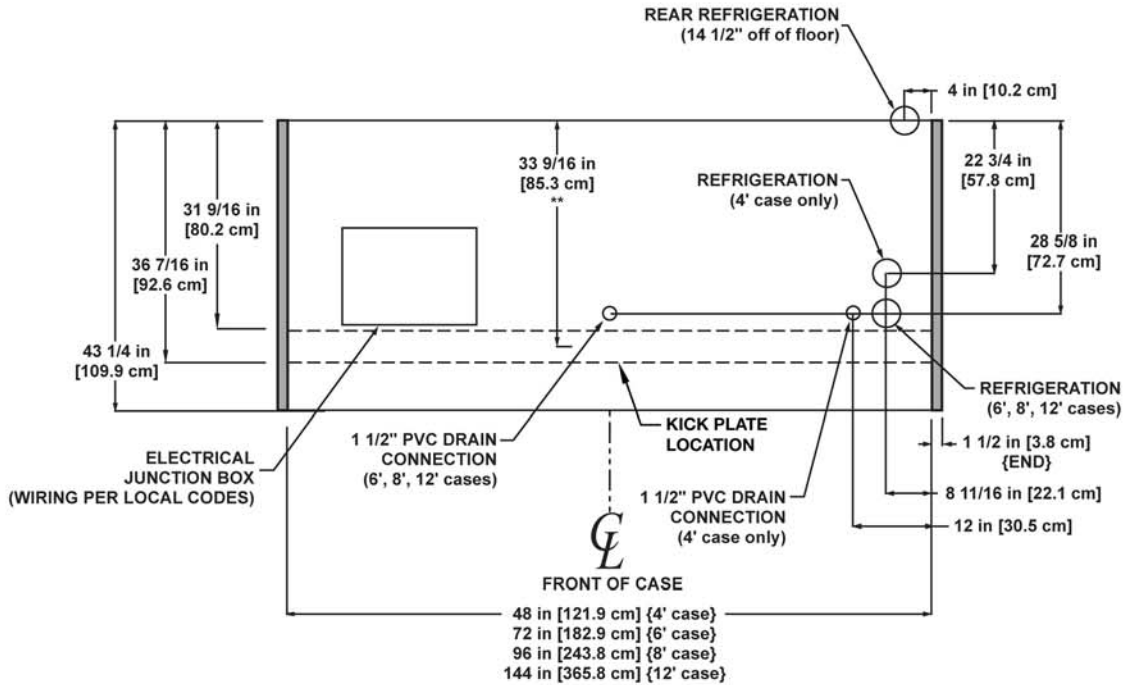
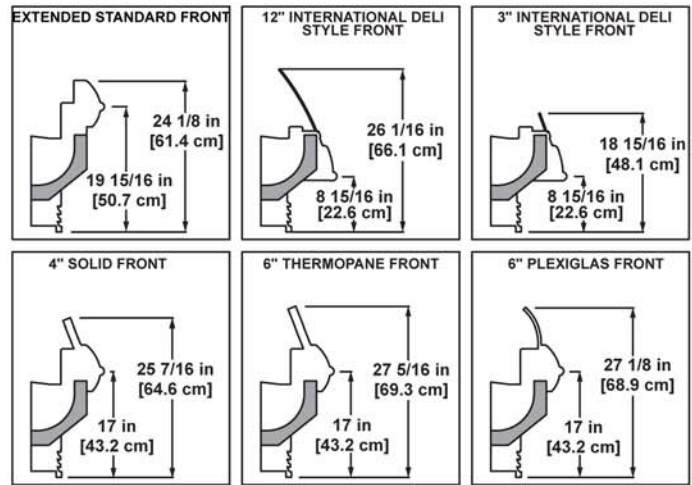
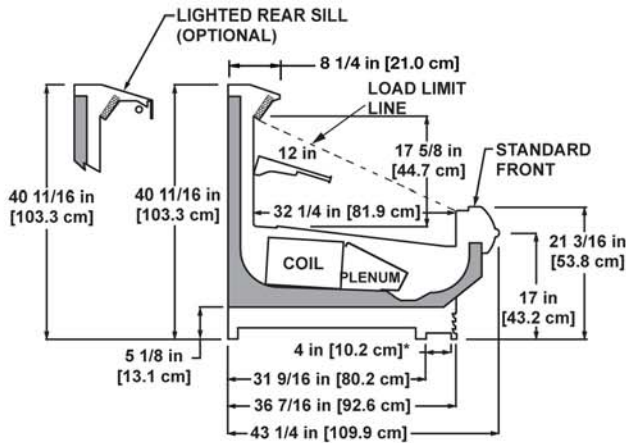
- * STUB-UP AREA
- ** RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS

- FRONT AND REAR SILL HEIGHTS VARY WITH BASEFRAME HEIGHT
- ENDS ADD APPROXIMATELY 1 INCH TO CASE HEIGHT
- A 2" MINIMUM AIR GAP IS REQUIRED BETWEEN THE REAR OF THE CASE AND A WALL
- AVAILABLE SHELF SIZES: 10", 12", 14", 16" & 18"
- PRODUCT ON TOP SHELF SHOULD BE 3" BELOW DISCHARGE
- RECOMMENDED SHELF CONFIGURATION IN ROWS: 1-12"
- DASHED LINES SIGNIFY AREA INSIDE BASE RAIL BEHIND KICK-PLATE

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(5" BASEFRAME)



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