

6NRBLH

Reach-In Merchandiser

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

ELECTRICAL DATA

Case Length	Fans Per Case	High Efficiency Fans	
		120 Volts	
		Amps	Watts
2-door	1	0.22	26.0
3-door	2	0.43	52.0
4-door	2	0.43	52.0
5-door	3	0.65	78.0
4'	1	0.22	26.0
8'	2	0.43	52.0
12'	3	0.65	78.0

LIGHTING DATA

Case Length	Door Size	LED Lighting			
		Optimax Pro		GE Immersion	
		120 Volts		120 Volts	
		Amps	Watts	Amps	Watts
2-door	30"	0.36	43.0	0.33	39.0
3-door	30"	0.53	64.0	0.48	58.0
4-door	30"	0.71	85.0	0.64	77.0
5-door	30"	0.88	106.0	0.80	96.0
4'	24"	---	---	---	---
8'	24"	0.73	87.0	---	---
8'	32"	0.53	64.0	0.48	58.0
12'	24"	1.08	130.0	---	---
12'	36"	0.71	85.0	0.64	77.0

ANTI-CONDENSATE DATA

Case Length	Door Size	Infinity 90		Vista-C		Vista-E	
		120 Volts		120 Volts		120 Volts	
		Amps	Watts	Amps	Watts	Amps	Watts
2-door	30"	0.80	96.0	1.21	145.0	1.21	145.0
3-door	30"	1.17	140.0	1.62	194.0	1.62	194.0
4-door	30"	1.53	184.0	2.03	244.0	2.03	244.0
5-door	30"	1.88	226.0	2.42	290.0	2.42	290.0
4'	24"	---	---	---	---	---	---
8'	24"	0.98	118.0	1.46	175.0	1.46	175.0
8'	32"	1.21	145.0	1.61	193.0	1.61	193.0
12'	24"	1.50	180.0	1.99	239.0	1.99	239.0
12'	36"	1.73	207.0	2.13	256.0	2.13	256.0

Hillphoenix

REVISION: 150826_0937

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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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GUIDELINES and CONTROL SETTINGS

Application	Doors	Door Size	BTUH/door		Evaporator (°F)	Superheat Set Point @ Bulb (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
			Conventional	Parallel				
Beverage/Produce	2 - 5 door	30"	711	671	34	6 - 8	38	250
Beverage/Produce	4'	24"	587	554	34	6 - 8	38	250
Beverage/Produce	8'	24"	587	554	34	6 - 8	38	250
Beverage/Produce	8'	32"	782	738	34	6 - 8	38	250
Beverage/Produce	12'	24"	590	557	34	6 - 8	38	250
Beverage/Produce	12'	36"	916	865	34	6 - 8	38	250
Deli/Dairy/Cut Produce	2 - 5 door	30"	743	701	32	6 - 8	36	250
Deli/Dairy/Cut Produce	4'	24"	619	584	32	6 - 8	36	250
Deli/Dairy/Cut Produce	8'	24"	619	584	32	6 - 8	36	250
Deli/Dairy/Cut Produce	8'	32"	813	768	32	6 - 8	36	250
Deli/Dairy/Cut Produce	12'	24"	622	587	32	6 - 8	36	250
Deli/Dairy/Cut Produce	12'	36"	948	895	32	6 - 8	36	250
Meat	2 - 5 door	30"	806	761	28	6 - 8	32	250
Meat	4'	24"	663	627	28	6 - 8	32	250
Meat	8'	24"	663	627	28	6 - 8	32	250
Meat	8'	32"	884	835	28	6 - 8	32	250
Meat	12'	24"	666	629	28	6 - 8	32	250
Meat	12'	36"	1031	974	28	6 - 8	32	250

DEFROST CONTROLS

Defrosts Per Day	Timed-Off Defrost	
	Fail-Safe (Min)	Termination Temp (°F)
2	30	42

NOTES:

- 4-foot cases consist of 2 (24") doors; 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.
- Data listed for Optimax Pro lighting represent the low power option. High power lights are also available.
- NOTE: "- - -" indicates that data is not yet available.
- Anti-condensate heat values represent a door with no heat.
- 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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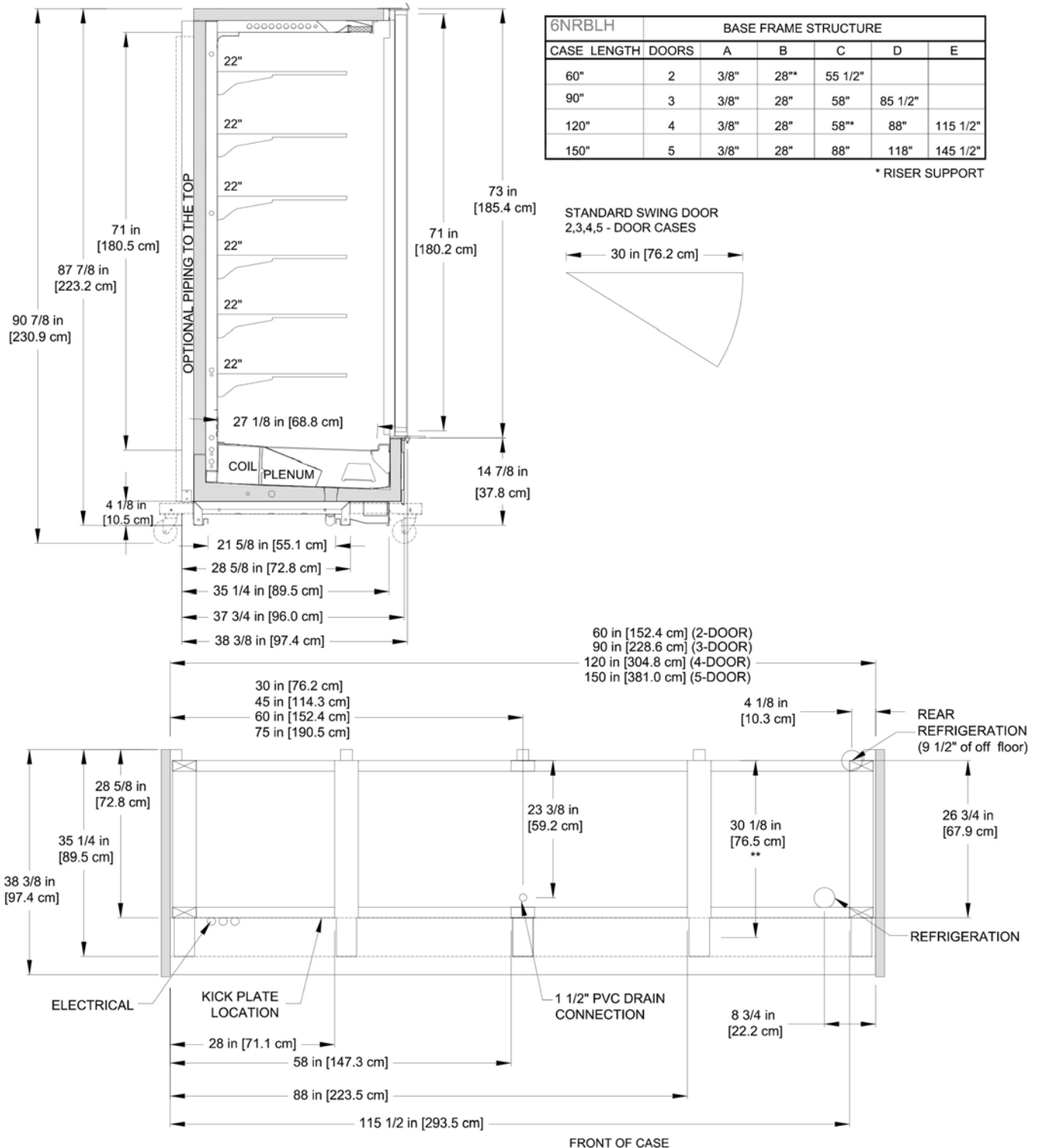
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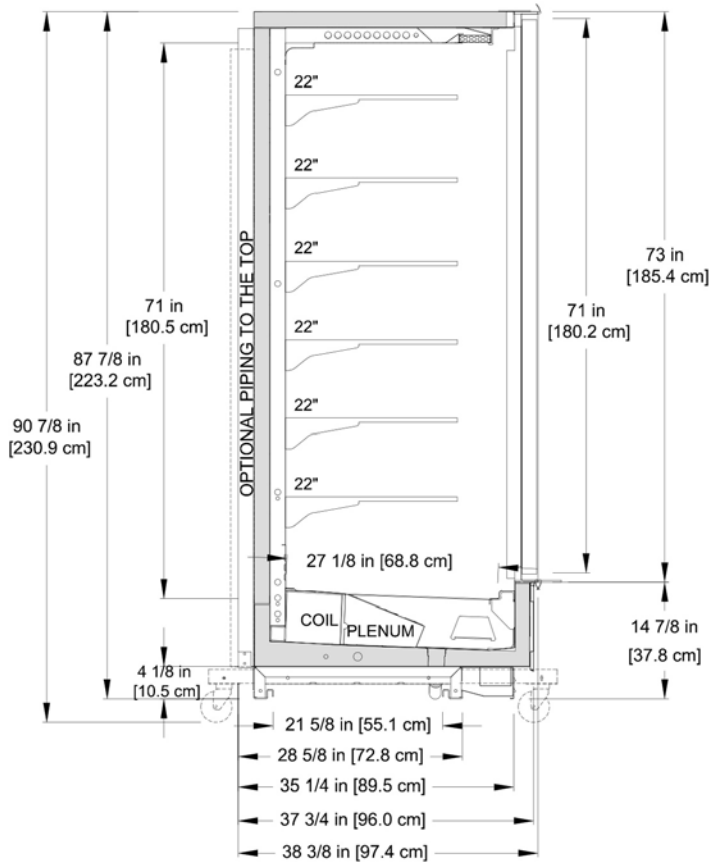
- * : STUB-UP AREA
- ** : RECOMMENDED STUP-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- ENDS ADD APPROXIMATELY 1" TO CASE HEIGHT
- WIRING-TO-THE-TOP ADDS APPROXIMATELY 1" TO CASE HEIGHT
- A 2" MINIMUM AIR GAP IS REQUIRED BETWEEN THE REAR OF THE CASE AND A WALL
- BACK PANELS ADD APPROXIMATELY 1" TO THE REAR OF THE CASE
- SUCTION LINE (ALL LENGTHS) - 1/2"
- LIQUID LINE (ALL LENGTHS) - 3/8", LIQUID LINE w/HOT GAS DEFROST (ALL LENGTHS) - 1/2"
- AVAILABLE SHELF SIZES: SOLID SHELVES 20" & 22"



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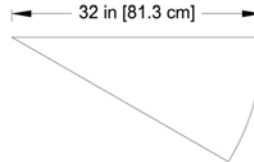
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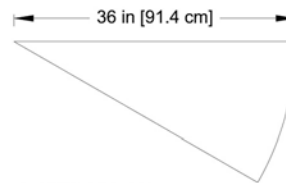
6NRBLH	BASE FRAME STRUCTURE				
CASE LENGTH	A	B	C	D	E
48" (4 ft)	3/8"	43.5"			
96" (8 ft)	3/8"	54"	91 5/8"		
144" (12 ft)	3/8"	46"	94"	139 1/2"	

* RISER SUPPORT

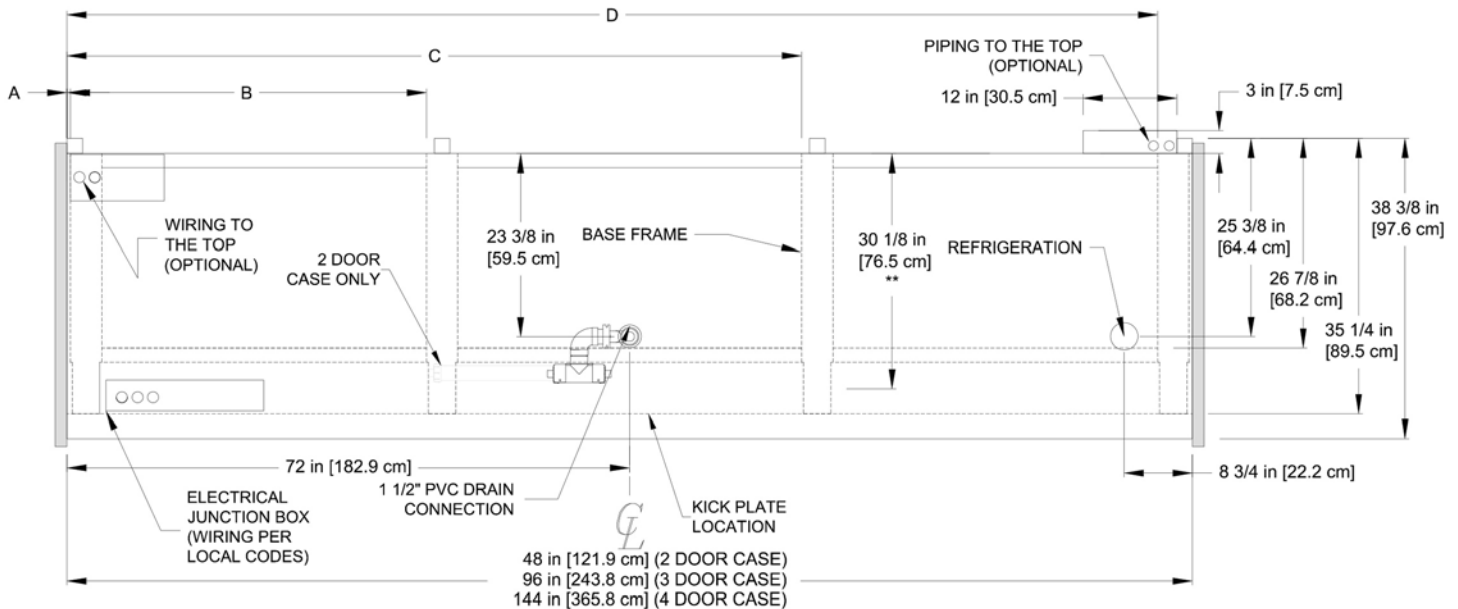
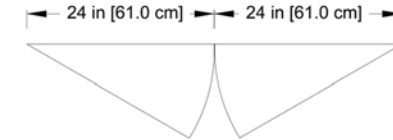
STANDARD SWING DOOR
8' CASE



STANDARD SWING DOOR
12' CASE



B-SWING DOOR
8' & 12' CASES



FRONT OF CASE

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