

# O3.5UM Multi-Deck Merchandiser

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

### Electrical Data

Case Length	Fans Per Case	High Efficiency Fans		Anti-Condensate <sup>1</sup> 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	1.92	400	2.22	532
6'	2	0.15	9.2	0.20	24	2.88	600	3.33	798
8'	3	0.23	13.8	0.25	30	3.85	800	4.44	1065
12'	4	0.31	18.4	0.38	46	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 & Control Settings

<sup>2</sup> BTUH/ft		Superheat Set Point @ Bulb (°F)	Evaporator (°F)	Discharge Air (°F)	Discharge <sup>3</sup> Air Velocity (FPM)
Conventional	Parallel				
1303	1208	6 - 8	22	30	300

### Defrost Controls

Defrosts Per Day	Run-Off Time (min)	Electric Defrost		Timed-Off Defrost		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)
3	6 - 8	40	47	45	45	26	45	45	45

1 Anti-condensate heater data for unlighted rear sill. For lighted rear sill, double the values.

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.
- Model O3.5UM only available for meat application with a thermopane-glass front or a curved plexiglass front.

3 Average discharge air velocity at peak of defrost.

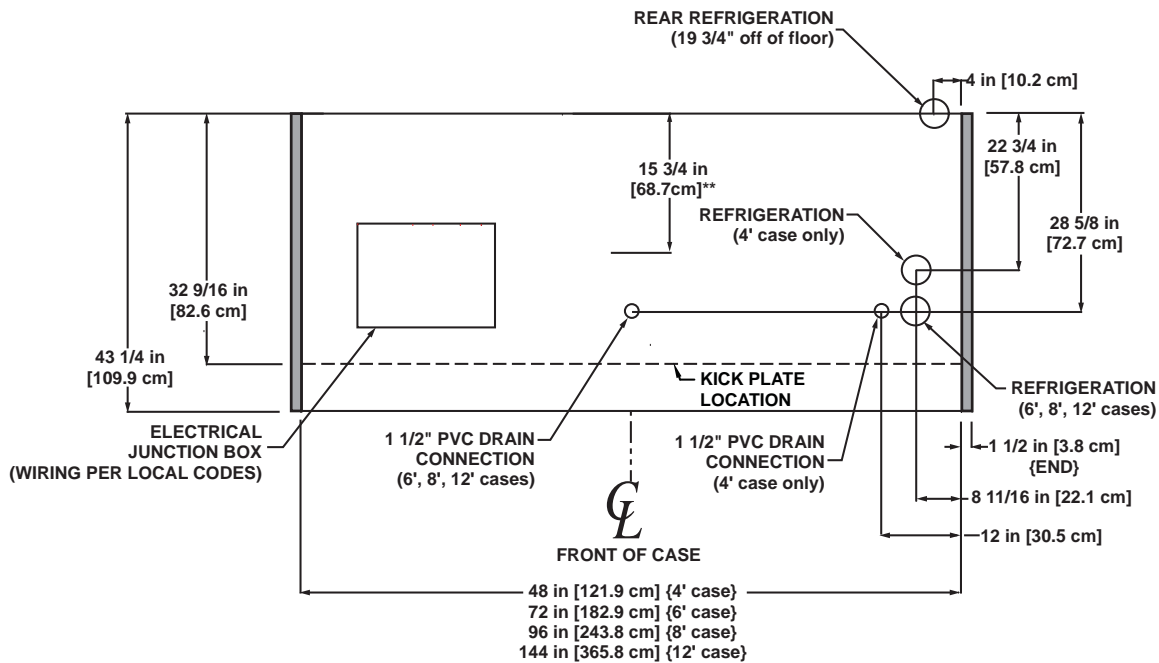
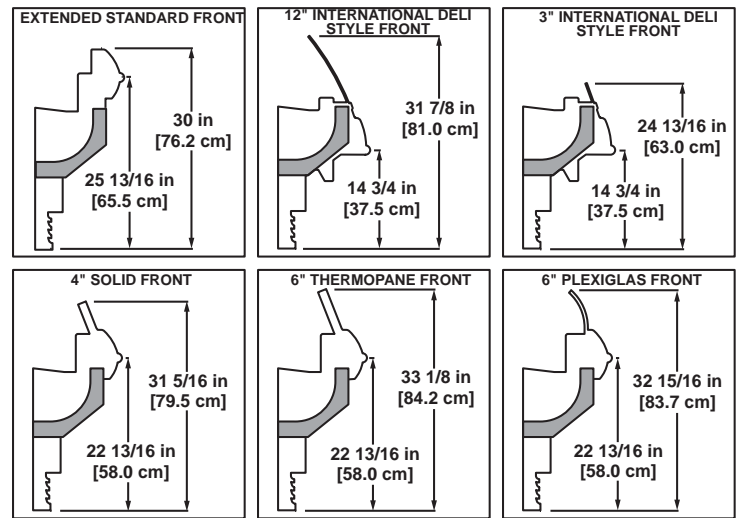
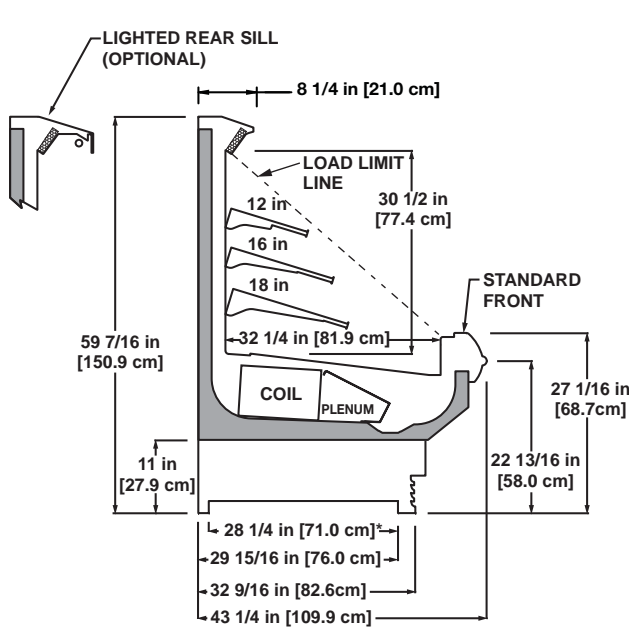
Medium Temperature Defrost Schedule	
Defrost per Day	Time
1	12 midnight
2	12am - 12pm
3	6am - 2pm - 10pm
4	12am - 6am - 12pm - 6pm



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### (11" BASEFRAME)



**NOTES:**

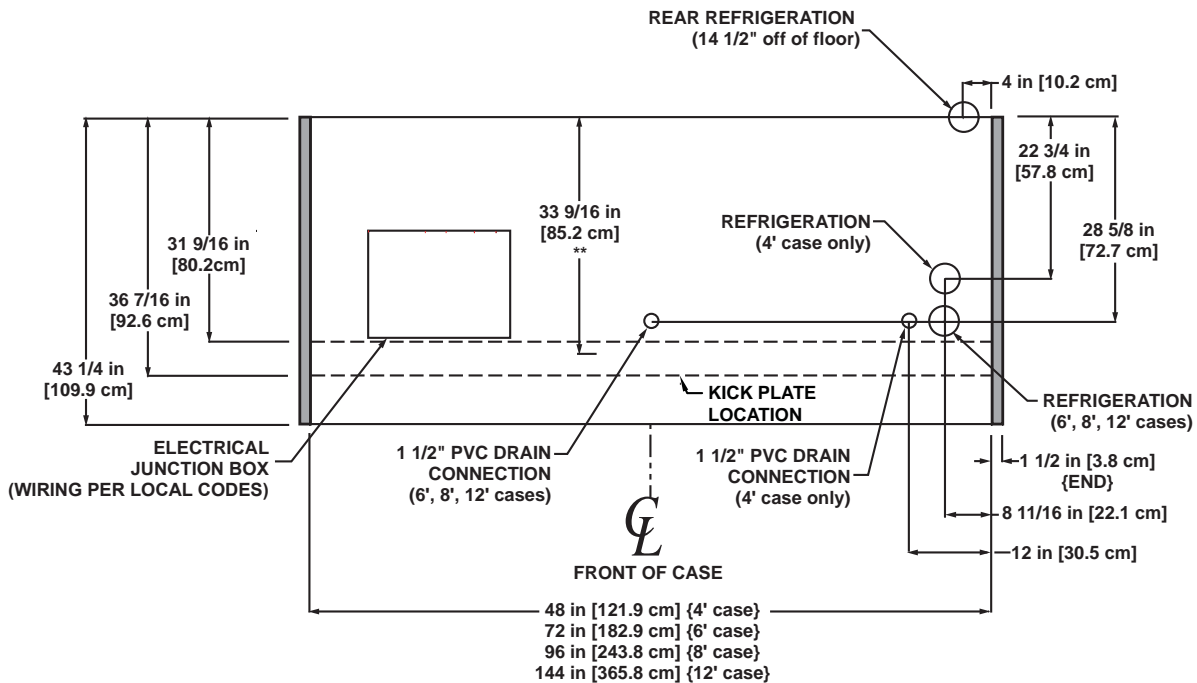
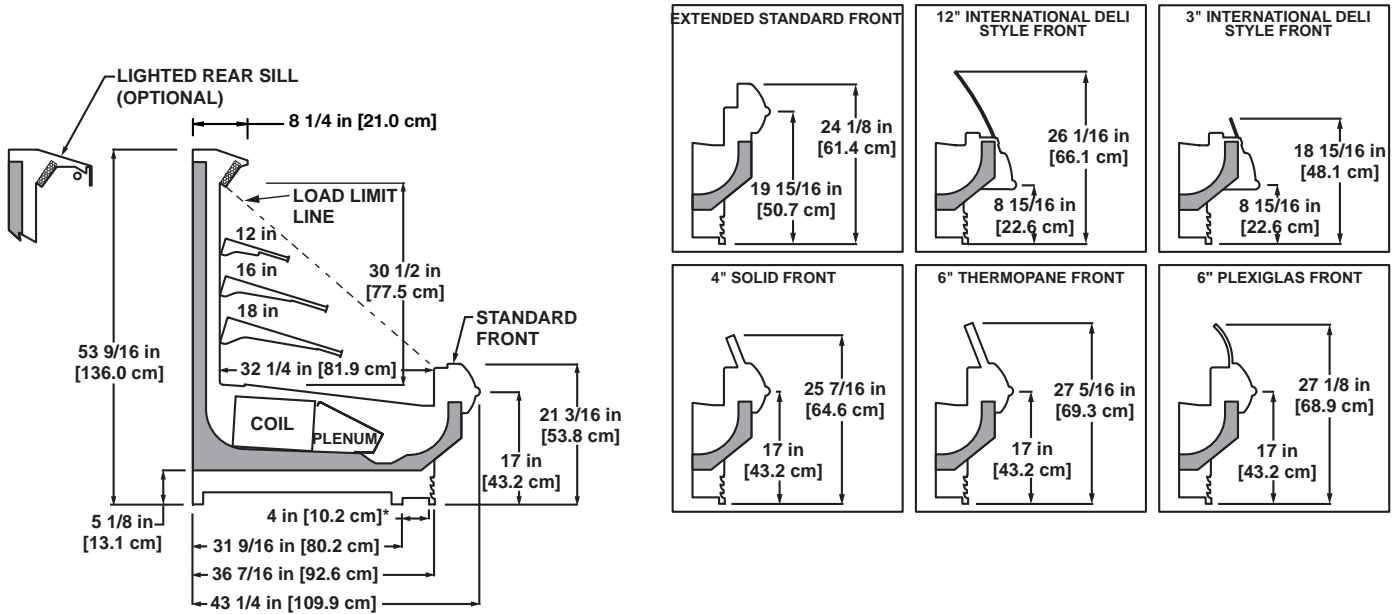
- \* STUB-UP AREA
- \*\* RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- FRONT AND REAR SILL HEIGHTS VARY WITH BASEFRAME HEIGHT
- ENDS ADD APPROXIMATELY 1 INCH TO CASE HEIGHT
- A 2" MINIMUM AIR GAP IS REQUIRED BETWEEN THE REAR OF THE CASE AND A WALL
- AVAILABLE SHELF SIZES: 10", 12", 14",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



# 03.5UM Multi-Deck Merchandiser

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

### (5" BASEFRAME)



**NOTES:**

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

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- 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", 1-16" & 1-18"
- DASHED LINES SIGNIFY AREA INSIDE BASE RAIL BEHIND KICK-PLATE

