

# 02.5UM-NRG

## Multi-Deck Merchandiser with Synerg-E™ 4', 6', 8' & 12' (Dairy / Deli / Meat / Produce / Seafood)

### ELECTRICAL DATA

Case Length	Fans Per Case	High Efficiency Fans	
		120 Volts	
		Amps	Watts
4'	1	0.16	11.0
6'	2	0.32	22.0
8'	2	0.32	22.0
12'	3	0.48	33.0

### 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

Application	Front Sill Height	BTUH/ft		Superheat Set Point @ Bulb (°F)	Evaporator (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
		Conventional	Parallel				
Dairy / Deli / Produce	All	858	750	6 - 8	28	31	180
Meat	Extended	847	740	6 - 8	26	30	180

### DEFROST CONTROLS

Defrosts Per Day	Timed-Off Defrost	
	Fail-Safe (Min)	Termination Temp (°F)
6	30	42

**Hillphoenix**

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

## 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/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.
  - Rear refrigerated box increases refrigeration load by 110 BTUH/ft.
  - BTUH load increases by 132 BTUH/ft when aftermarket merchandising accessories are utilized.
- Listed evaporator temperature indicates 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.



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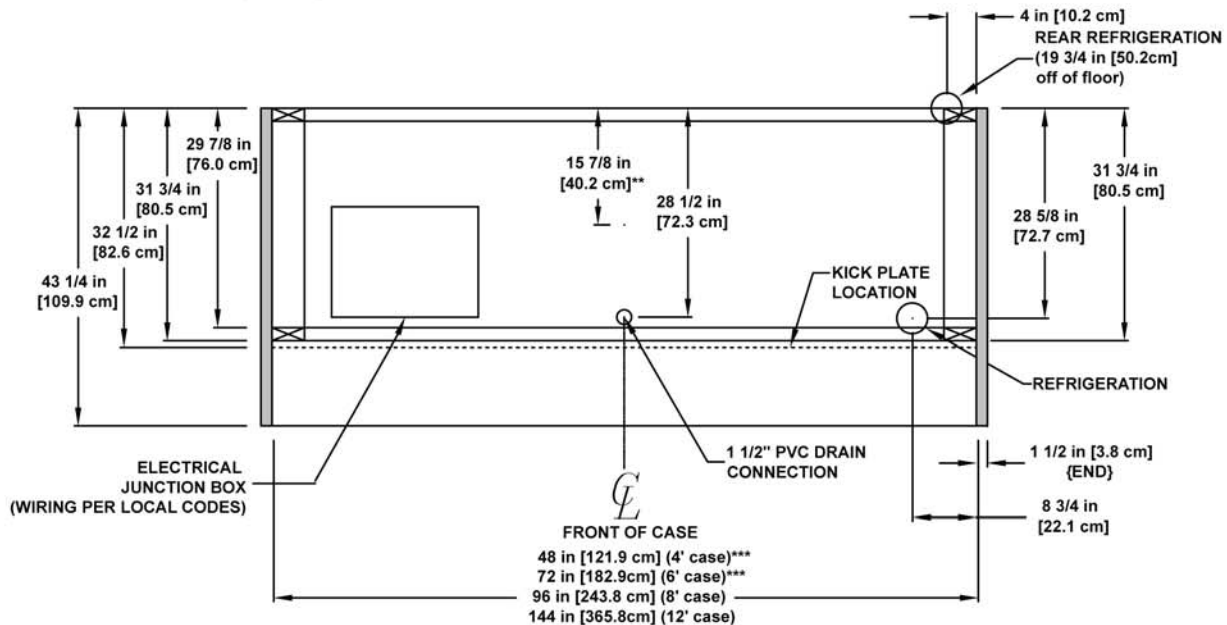
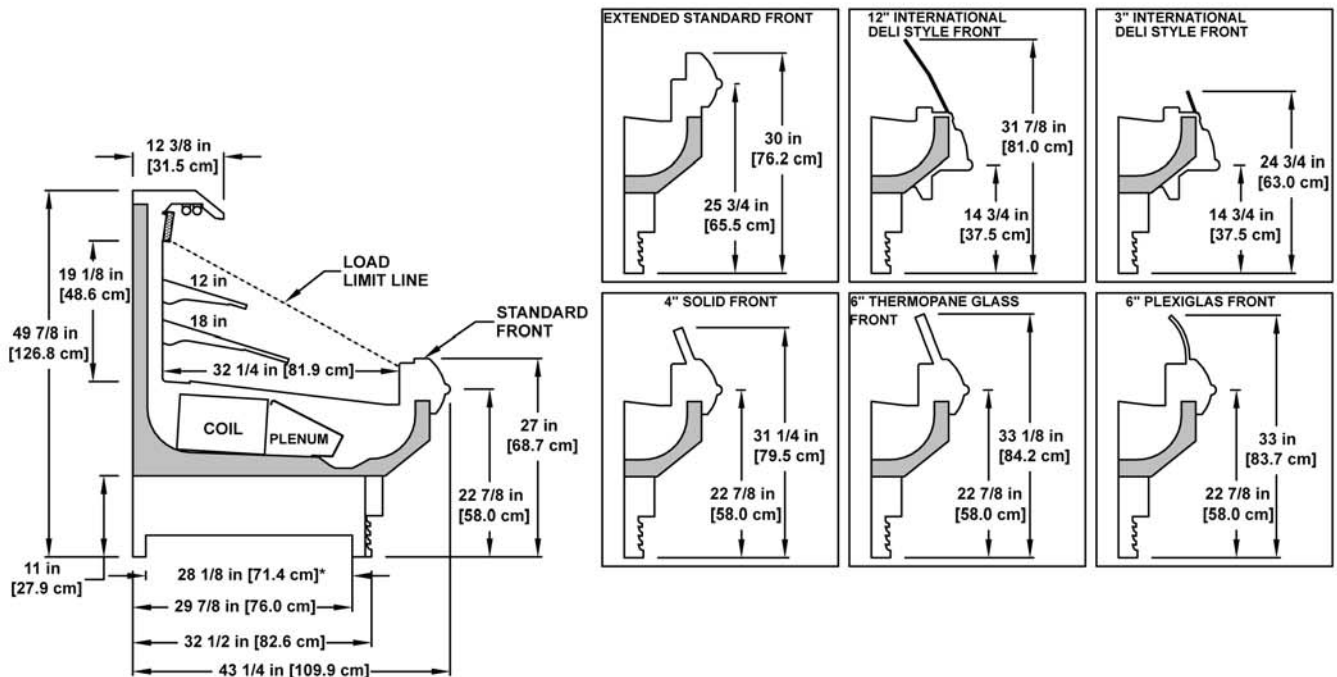
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### (11" BASEFRAME)



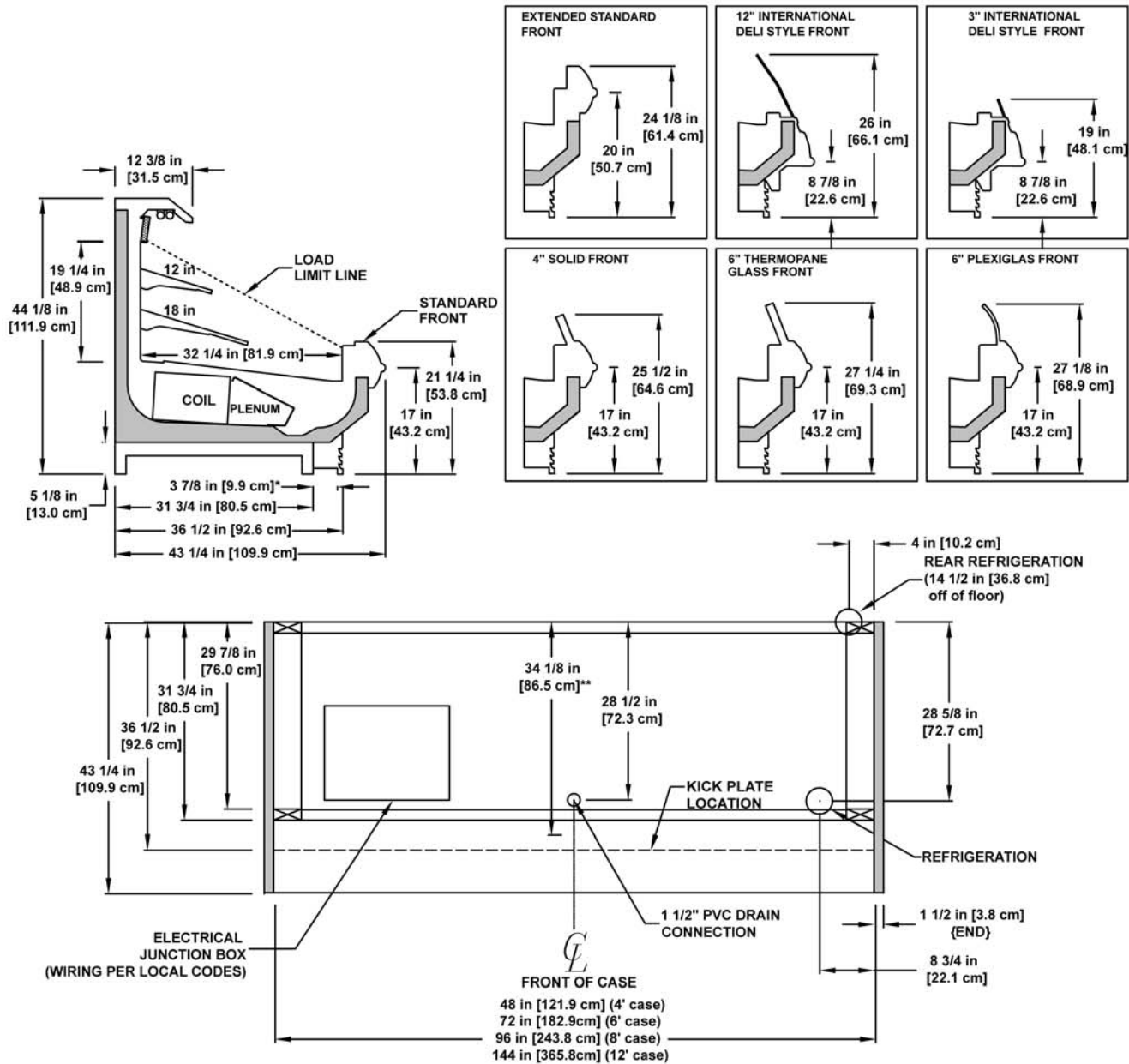
#### NOTES:

- \* :STUB-UP AREA
- \*\* :RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- \*\*\* : AVAILABLE UPON REQUEST
- . FRONT AND REAR SILL HEIGHTS VARY WITH BASE FRAME 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
- . SUCTION LINE ( 6' ) 5/8", SUCTION LINE ( 8' & 12' ) 7/8", LIQUID LINE (ALL LENGTHS) 3/8"
- . AVAILABLE SHELF SIZES: 10", 12", 14", 16", & 18"
- . PRODUCT ON TOP SHELF SHOULD BE 3 INCHES BELOW DISCHARGE
- . RECOMMENDED SHELF CONFIGURATION IN ROWS : 1-12" & 1-18"
- . DASHED LINES SIGNIFY AREA INSIDE BASE RAIL BEHIND KICK PLATE

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## Multi-Deck Merchandiser with Synerg-E™ 4', 6', 8' & 12' (Dairy / Deli / Meat / Produce / Seafood)

### (5" BASEFRAME)



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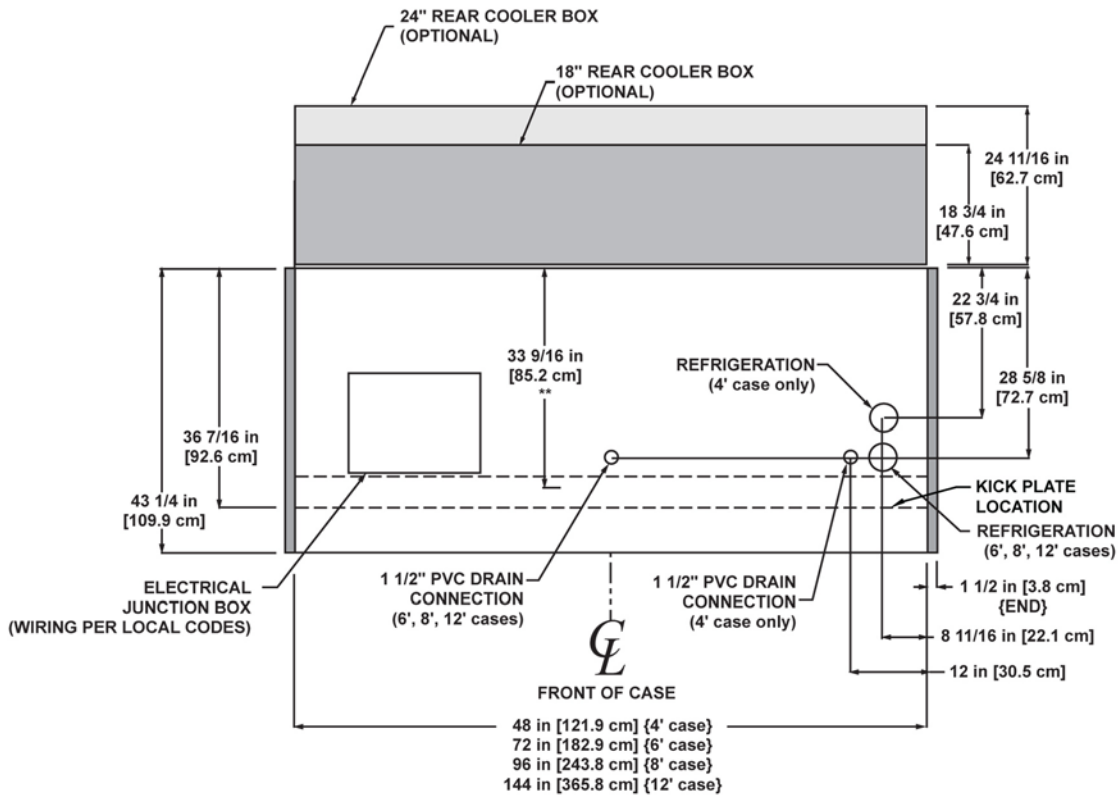
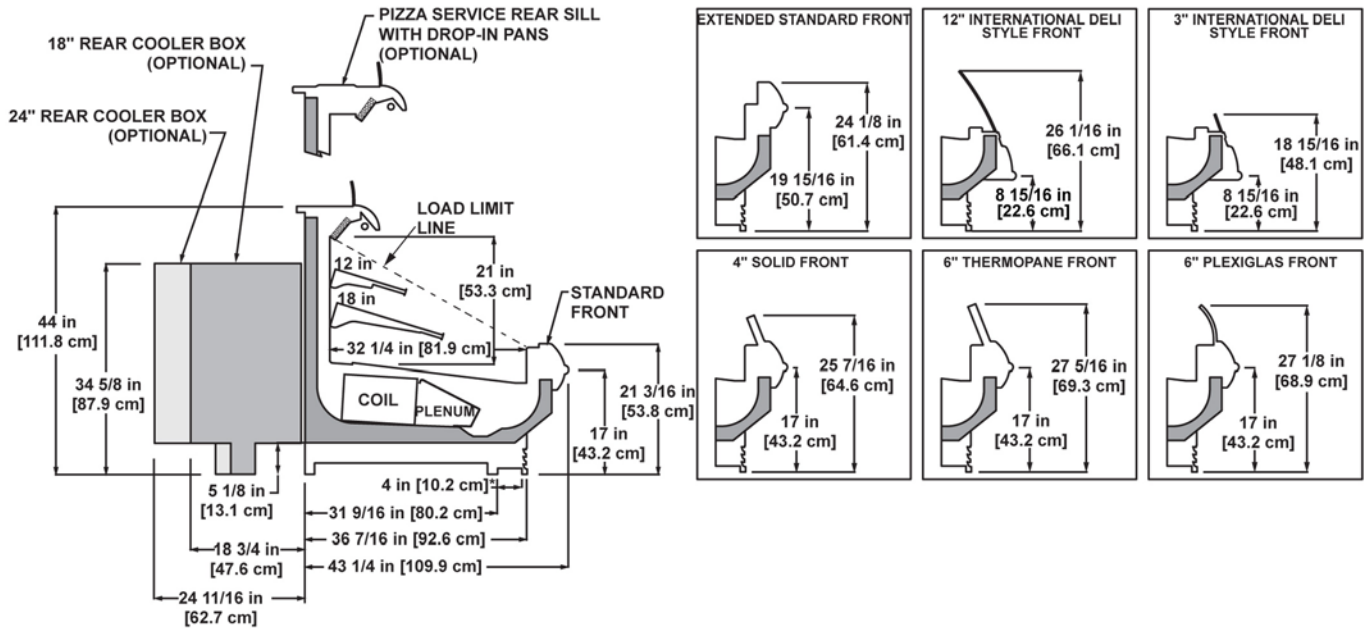
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## (REAR REFRIGERATED BOX)



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