

# 03EIF Multi-Deck Island End Cap Merchandiser

(Dairy / Deli / Meat / Produce)

## ELECTRICAL DATA

Fans Per Case	High Efficiency Fans	
	120 Volts	
	Amps	Watts
2	0.30	21.0

## LIGHTING DATA

Shelf Depth	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
Top Sill	3	1'	0.08	9.0	0.14	16.2
Shelf	3	1'	0.08	9.0	0.14	16.2

## GUIDELINES and CONTROL SETTINGS

BTUH/ft •		Superheat Set Point @ Bulb (°F)	Evaporator (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM) •
Conventional	Parallel				
2836	2600	6 - 8	22	30	235

## DEFROST CONTROLS

Defrosts Per Day	Timed-Off Defrost	
	Fail-Safe (Min)	Termination Temp (°F)
4	40	47

### NOTES:

- Listed LED lighting values represent a full row of shelves (including wrap-around ends).
- BTUH/case 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.
- 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: 120501\_0000

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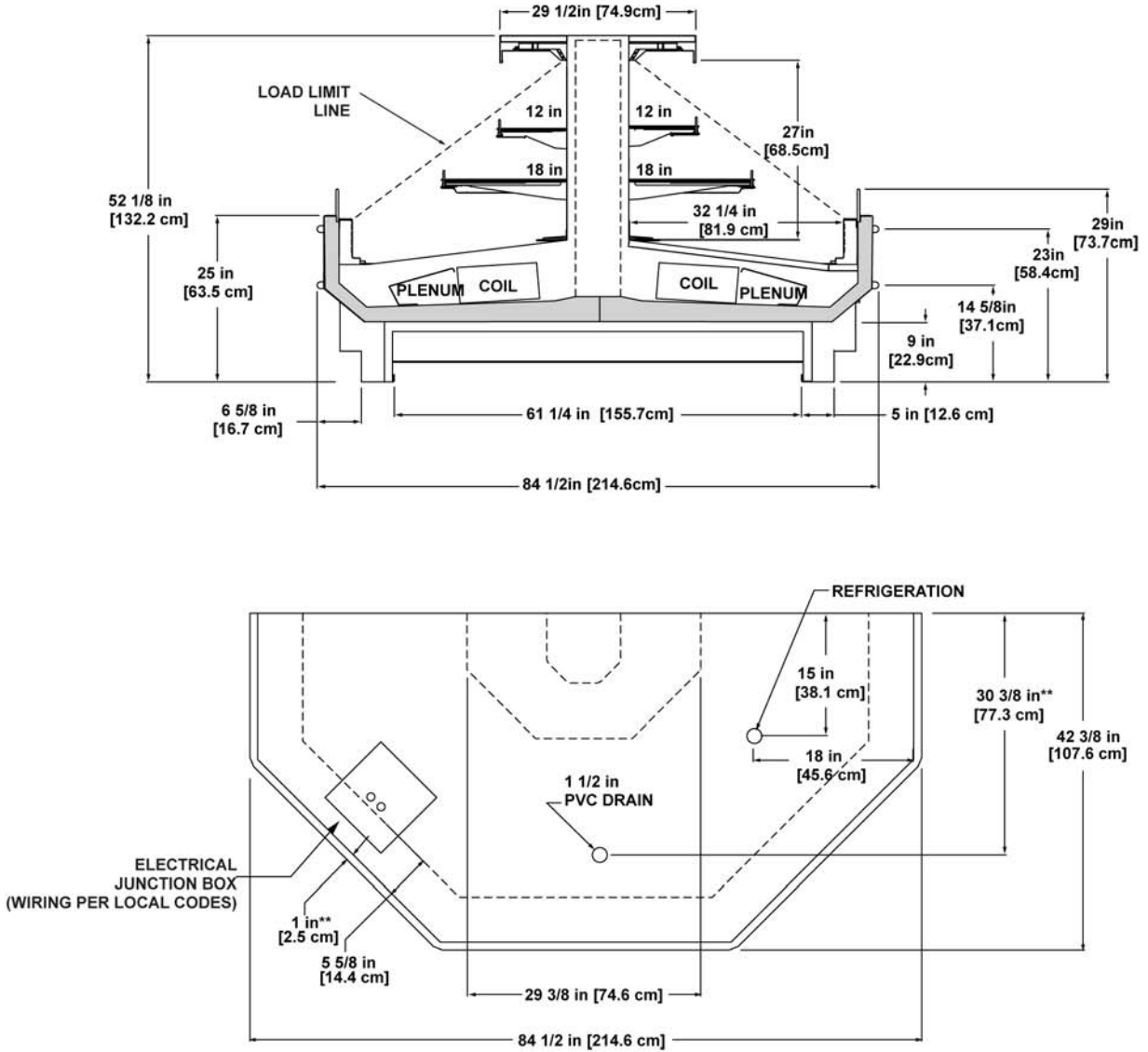


All measurements are taken per ASHRAE - 72 - 2005 specifications. Hillphoenix refrigerated display cases for sale in the United States meet or exceed Department of Energy 2012 energy efficiency requirements.

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

# O3EIF Multi-Deck Island End Cap Merchandiser

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**NOTES:**

- \* STUB-UP AREA
- \*\* RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- FRONT SILL HEIGHT AND OVERALL CASE HEIGHT VARYS WITH BASEFRAME HEIGHT
- REFER TO O3UM FOR SUCTION AND LIQUID LINE SIZES
- SHELF SIZES BASED ON O3UM SHELF SELECTION
- DASHED LINES SIGNIFY AREA INSIDE BASE RAIL BEHIND KICK-PLATE

