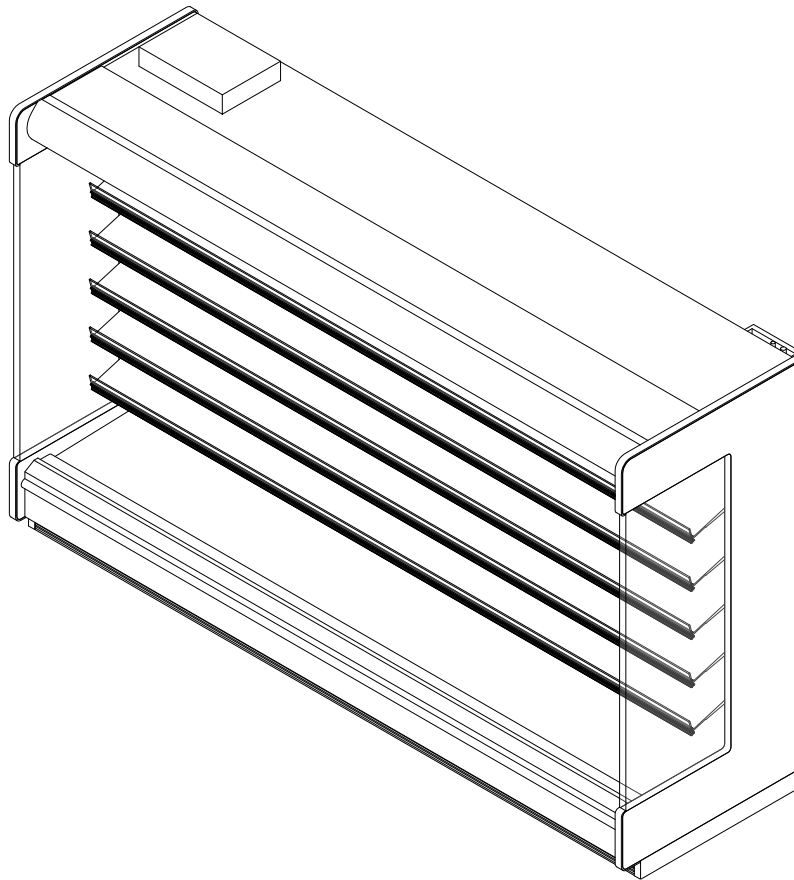


# 6MLH-NRG

High Multi-Deck Merchandiser with Synerg-E™  
4', 6', 8' & 12' Meat

## GENERAL NOTES

- "---" indicates that the feature is not an option for this case model and/or the data is not yet available.
- LED lights only.
- Maximum of 6 rows of standard output LED shelves.
- For optimal case performance in fresh meat (deli/meat) applications, Hillphoenix recommends that the merchandising depth in the bin area not exceed 4 inches.
- For optimal case performance, mirrors should be equally spaced between the adjacent mirrors and case ends.



SHIPPING WEIGHT	
Case	Weight
6MLH-NRG	---



COMPONENT

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**Hillphoenix**  
A DOVER COMPANY

ELECTRICAL DATA			
Case Length	Fans Per Case	High Efficiency Fans	
		120 Volt	
		Amps	Watts
4'	2	0.80	62
6'	3	1.20	92
8'	3	1.20	92
12'	4	1.60	123

LIGHTING DATA					
Case Length	Lights per row	Clearvoyant v4 LED Lighting (Per Light Row)			
		Standard Power (Cornice or Shelf)		High Power (Cornice Only)	
		120 Volts		120 Volts	
		Amps	Watts	Amps	Watts
4'	1	0.05	5.9	0.12	14.9
6'	2	0.08	9.4	0.20	23.8
8'	2	0.10	11.8	0.25	29.9
12'	3	0.15	17.6	0.37	44.8

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				
Deli/Meat	14"	2028	1844	6 - 8	22	30	230
Deli/Meat	17"	1904	1731	6 - 8	22	30	230

DEFROST CONTROLS			
Application	Defrosts Per Day	Timed-Off Defrost	
		Fail-Safe (Min)	Termination Temp (°F)
Deli/Meat	8	45	48

**NOTES:**

- Listed BTUH/ft data represents unlighted shelves. For LED lighting, add 9 BTUH/ft to determine Total Case Lighting BTUH Load. The published BTU Loads represent 4 rows of 22" shelves angled 17°. For other shelving configurations, add 100 BTUH/ft.
- 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.

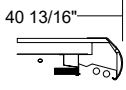
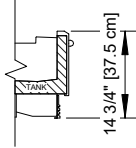
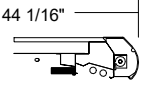
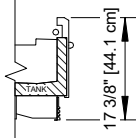
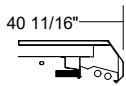
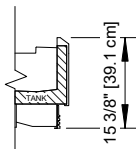
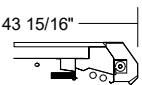
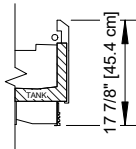
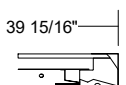
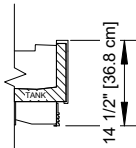
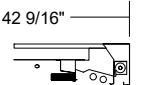
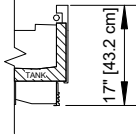


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CORNICE OPTIONS	FRONT OPTIONS
<p><u>CURVED CORNICE</u></p>  <p>40 13/16"</p>	<p><u>CLASSIC 2 STANDARD FRONT</u></p>  <p>14 3/4" [37.5 cm] 14 3/4" [37.5 cm]</p>
<p><u>CURVED CORNICE WITH NIGHT COVER</u></p>  <p>44 1/16"</p>	<p><u>CLASSIC 2 17" FRONT W/ &amp; W/O NOSE LIGHT</u></p>  <p>17 3/8" [44.1 cm] 17 3/8" [44.1 cm]</p>
<p><u>FACETED CORNICE</u></p>  <p>40 11/16"</p>	<p><u>ANGLED FRONT</u></p>  <p>15 3/8" [39.1 cm] 15 3/8" [39.1 cm]</p>
<p><u>FACETED CORNICE WITH NIGHT COVER</u></p>  <p>43 15/16"</p>	<p><u>ANGLED FRONT W/ &amp; W/O NOSE LIGHT</u></p>  <p>17 7/8" [45.4 cm] 17 7/8" [45.4 cm]</p>
<p><u>FLAT CORNICE</u></p>  <p>39 15/16"</p>	<p><u>FLAT FRONT</u></p>  <p>14 1/2" [36.8 cm] 14 1/2" [36.8 cm]</p>
<p><u>FLAT CORNICE WITH NIGHT COVER</u></p>  <p>42 9/16"</p>	<p><u>17" FLAT FRONT W/ &amp; W/O NOSE LIGHT</u></p>  <p>17" [43.2 cm] 17" [43.2 cm]</p>



COMPONENT

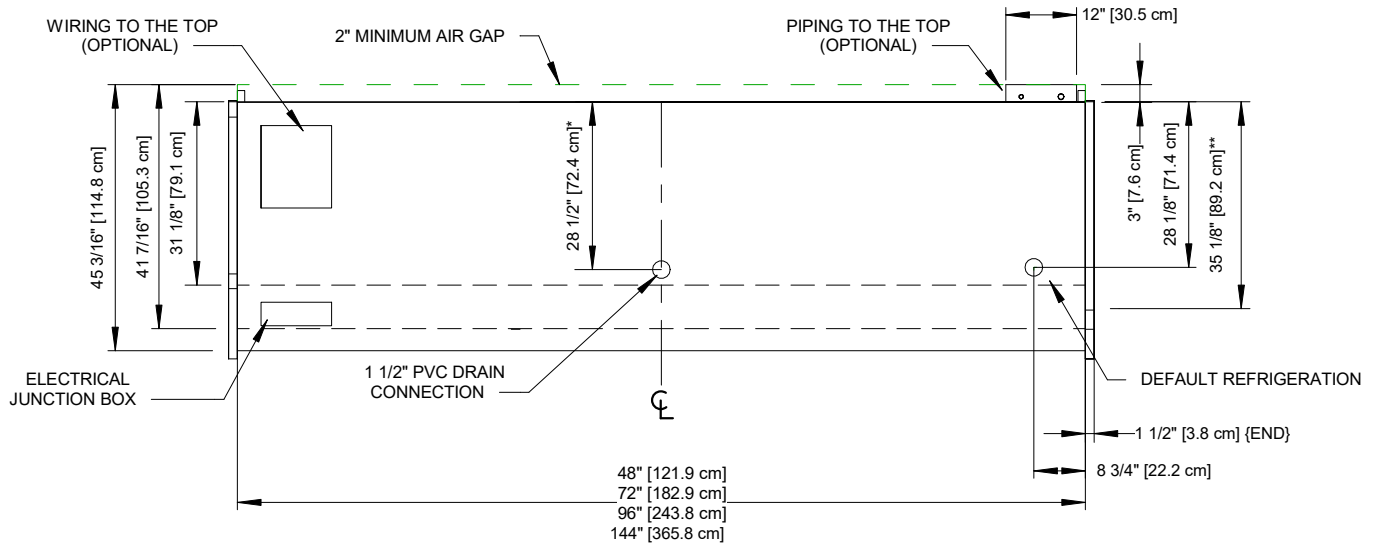
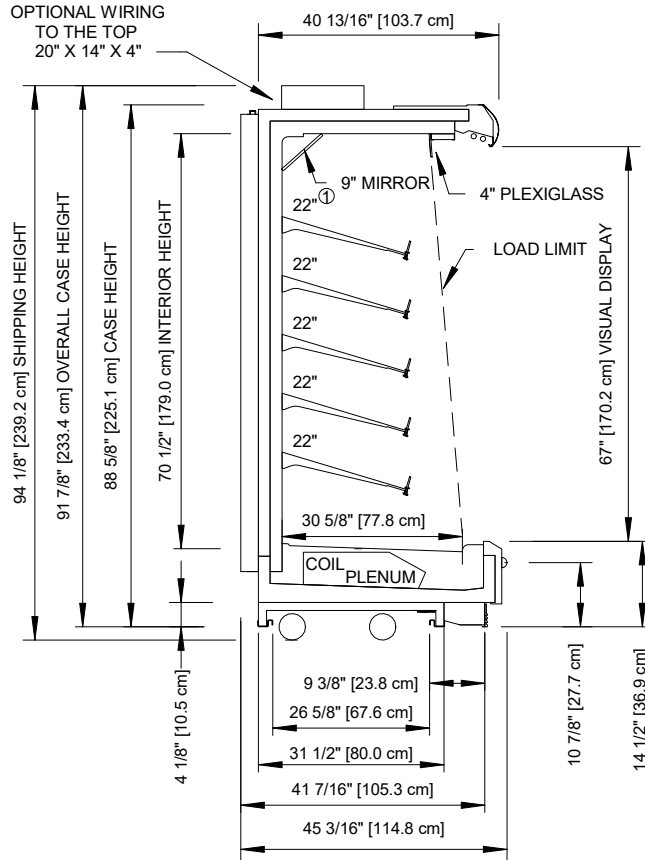
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## High Multi-Deck Merchandiser with Synerg-E™ 4', 6', 8' & 12' Meat



### NOTES:

- \* : STUB-UP AREA
- \*\* : RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- Ⓛ : AVAILABLE SHELF SIZES: 22" not to exceed 17 degrees

- Ends add approximately 1" to case height.
- Back panels add approximately 1" to the rear of the case.
- 4" plexiglass is required behind the honeycomb.
- For optimal case performance in fresh meat applications, Hillphoenix recommends that the merchandising depth in the bin area not exceed 4" and mirrors should be equally spaced between adjacent mirrors and case ends.



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