

# Service Multi-Deck Merchandiser w/ Curved or Flat Lift Glass

## SMD-RGC COOLGENIX™ - 4', 6', 8', 10' & 12'

### Electrical Data

Model		Fans per Case	High Efficiency Fans		Anti-Condensate Fans		Drain Heaters		Optional Defrost Heaters	
			120 Volts		120 Volts		120 Volts		208 Volts	
			Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
SMD-RGC	4'	2	---	---	0.52	62.4	---	---	---	---
	6'	3	---	---	0.78	93.6	---	---	---	---
	8'	4	---	---	1.04	124.8	---	---	---	---
	10'	5	---	---	1.3	156	---	---	---	---
	12'	6	---	---	1.56	187.2	---	---	---	---

Remote Secondary/ Semi Self-Contained	
120 Volts	
Amps	Watts
2.00	240

### Lighting Data

Model		Lights per Row	Light Length (ft)	Clearvoyant 4 LED Lighting (Per Light Row)			
				Standard Power (Cornice or Shelf)		High Power (Cornice)	
				120 Volts		120 Volts	
				Amps	Watts	Amps	Watts
SMD-RGC	4'	1	4	0.05	5.9	0.12	14.9
	6'	2	3	0.08	9.4	0.20	23.8
	8'	2	4	0.10	11.8	0.24	29.8
	10'	2	5	0.12	15.0	0.30	37.0
	12'	3	4	0.15	17.7	0.36	44.7

### Guidelines & Control Settings (Remote Secondary/Semi-Self Contained<sup>2</sup>)

Model	Conventional <sup>3</sup> BTUH/ft	Parallel <sup>4</sup> BTUH/ft	Glycol Supply Temp. (°F)	DX SST Chiller Temp. (°F)	Glycol Flow Rate GPM/ft	Glycol Charge GAL/ft	Glycol Max. Working Pressure (PSIG)	Max. Static Pressure (PSIG)
SMD-RGC	699	650	20	---	0.325	0.27	50	---

### Cut-In/Cut-Out

Model		Cut-In Temp (°F)	Cut-Out Temp (°F)
SMD-RGC	Pans	33	29
	Top Coil	36	31

### Defrost Controls

Model	Defrosts per Day	Run-Off Time (min)	Electric Defrost		Timed-Off Defrost		Hot Gas Defrost	
			Fail-Safe (min)	Termination Temp (°F)	Fail-Safe (min)	Termination Temp (°F)	Fail-Safe (min)	Termination Temp (°F)
SMD-RGC	2	5	---	---	50	45	---	---

1 NOTE: " - - - " indicates data not applicable.

2 Semi Self-Contained is NOT available in a 4' case.

3,4 Listed BTUH indicates unlighted shelves. Add the following for lighted shelves:

4' Shelf LED: 36 BTUH

4' Canopy LED: 72 BTUH

3' Shelf LED: 27 BTUH

3' Hi-Output LED: 54 BTUH

\* Listed data is based on the factory recommended default fresh meat temperature settings.

\* Shelves are not recommended for fresh meat applications.

Engineered for stores with ambient conditions not to exceed 75° and 55% relative humidity.

Due to engineering improvements specifications may change without notice.

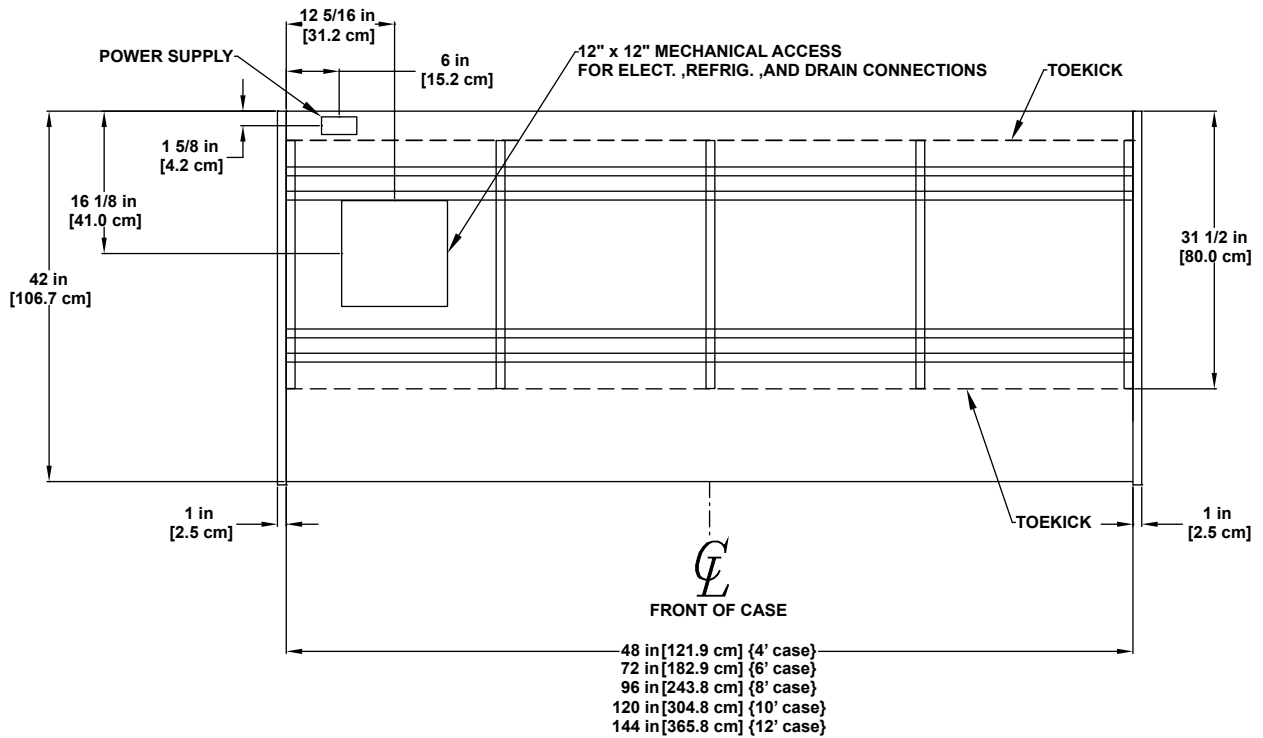
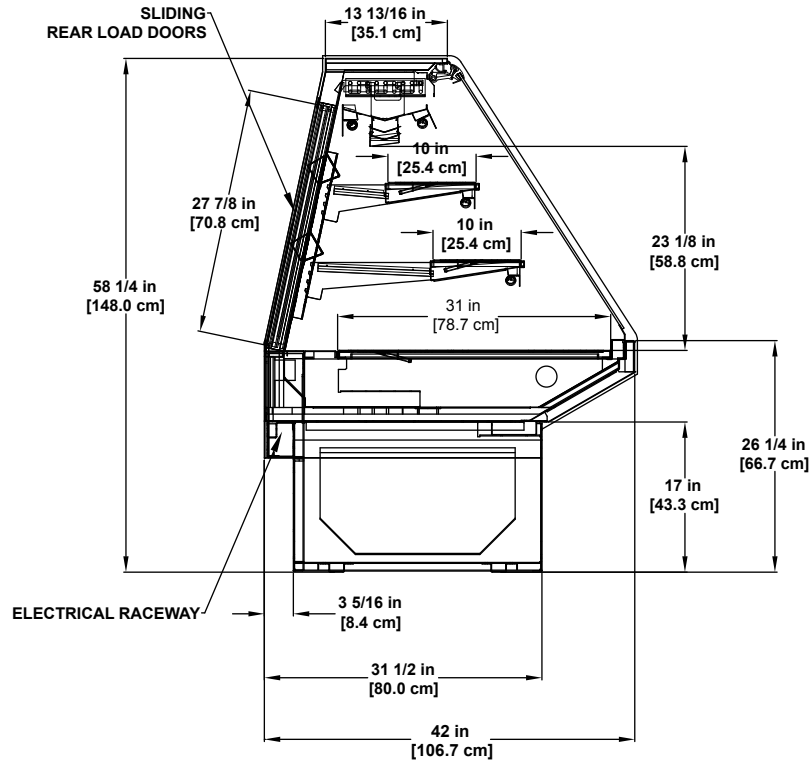
All measurements are taken per ASHRAE - 72 - 2005 specifications.

Hillphoenix refrigerated display cases for sale in the United States meet or exceed department of energy 2017 efficiency requirements.

Numbers are based on standard case sizes. Consult engineering.



**SMD-RGC**  
(Coolgenix™)



SERVICE  
MULTI-DECK

Meat / Seafood