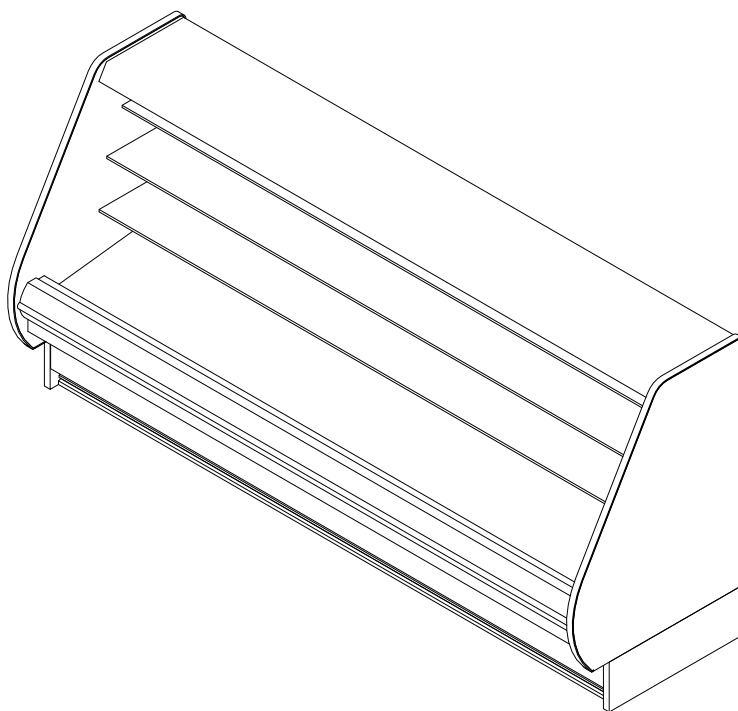


O4UM-NRG

Multi-Deck Merchandiser with Synerg-E™
4', 6', 8', 12' Dairy/Deli/Meat/Produce

GENERAL NOTES:

- "---" indicates that the feature is not an option with this case model and/or the data is not available at this time.
- LED lights only.
- Maximum of 3 rows of standard output LED lighted shelves.
- Nose lights are not available.



SHIPPING WEIGHT	
Case	Weight
O4UM-NRG	---



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Rev Date:	Rev #	Revision Description:
9-7-18	3	DATA UPDATE
6/25/18	2	NEW STANDARDS

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Multi-Deck Merchandiser with Synerg-E™
4', 6', 8', 12' Dairy/Deli/Meat/Produce

ELECTRICAL DATA			
Case Length	Fans Per Case	High Efficiency Fans	
		120 Volts	
		Amps	Watts
4'	1	0.20	14.0
6'	2	0.40	28.0
8'	2	0.40	28.0
12'	3	0.60	42.0

LIGHTING DATA						
Case Length	Lights per row	Lights 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'	0.05	5.9	0.12	14.9
6'	2	3'	0.08	9.4	0.20	23.8
8'	2	4'	0.10	11.8	0.25	29.9
12'	3	4'	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				
Dairy/Deli/Produce	All	1063	930	6 - 8	28	31	180
Meat	Extended	1051	920	6 - 8	26	30	180

DEFROST CONTROLS		
Defrosts Per Day	Timed-Off Defrost	
	Fail-Safe (Min)	Termination Temp (°F)
6	30	47

NOTES:

- "----" indicates that the feature is not an option with this case model and/or the data is not available at this time.
- Listed anti-condensate heater data represent an unlighted rear sill.
- Listed BTUH/ft data represent unlighted shelves. For LED lighting, add 9 BTUH/ft per row of lighted shelving.
- Listed discharge air velocity represents the average velocity immediately after 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.
- Timed off defrost is recommended for medium temperature applications.



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Multi-Deck Merchandiser with Synerg-E™
4', 6', 8', 12' Dairy/Deli/Meat/Produce

SECOND NATURE DATA								
Case Model	No. of Coils	Application	Front Sill Type	BTUH/FT (DR)		GPM/ft (DR)	Supply Fluid Temp (°F)	Discharge Air Temp (°F)
				Conventional	Parallel			
O4UM-NRG	1	Deli/Produce	All Fronts	1063	930	0.27	20	31
O4UM-NRG	1	Meat	2.5" Extended	1051	920	0.32	20	30
O4UM-NRG	1	Beverage/Bulk Produce	All Fronts	1063	930	0.12	20	38
O4UM-NRG	1	Deli/Produce	All Fronts	1063	930	0.70	25	31
O4UM-NRG	1	Meat	2.5" Extended	1051	920	0.97	25	30
O4UM-NRG	1	Beverage/Bulk Produce	All Fronts	1063	930	0.22	25	38

SECOND NATURE DATA								
Case Model	No. of Coils	Application	Front Sill Type	No. of Defrost	Timed-Off Defrost		Warm Fluid Defrost	
					Fail Safe (Min)	Termination Temp (°F)	Fail Safe (Min)	Termination Temp (°F)
O4UM-NRG	1	Deli/Produce	All Fronts	6	60	47	26	49
O4UM-NRG	1	Meat	2.5" Extended	6	60	47	26	49
O4UM-NRG	1	Beverage/Bulk Produce	All Fronts	6	60	47	26	49
O4UM-NRG	1	Deli/Produce	All Fronts	6	45	42	26	49
O4UM-NRG	1	Meat	2.5" Extended	6	45	42	26	49
O4UM-NRG	1	Beverage/Bulk Produce	All Fronts	6	45	42	26	49



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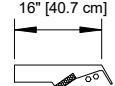
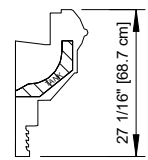
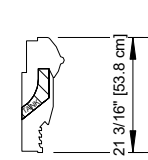
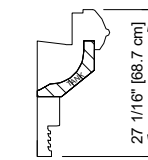
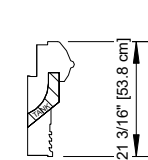
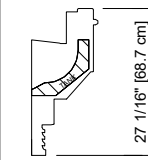
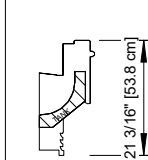
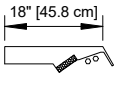
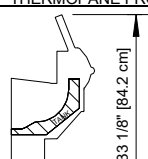
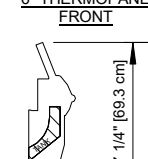
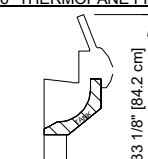
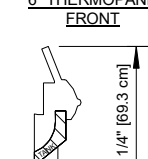
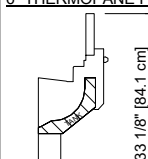
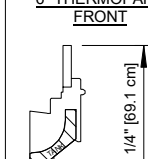
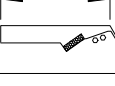
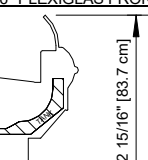
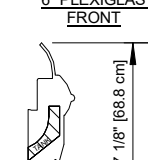
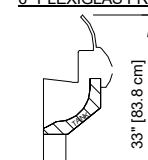
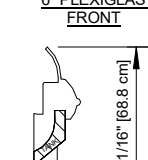
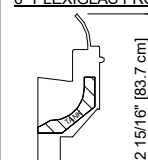
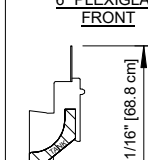
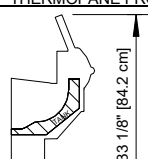
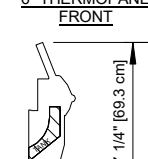
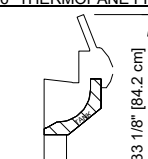
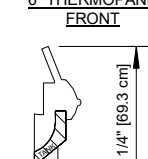
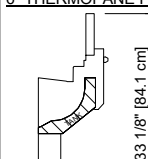
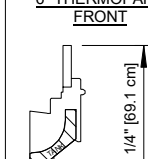
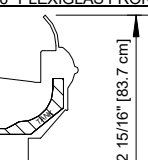
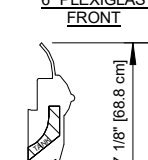
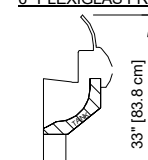
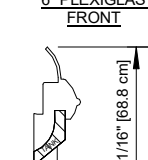
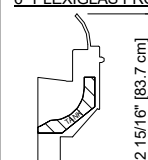
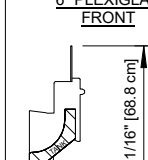
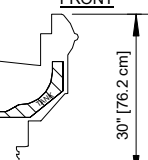
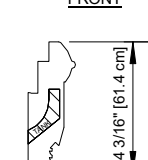
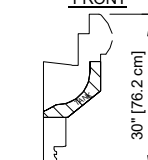

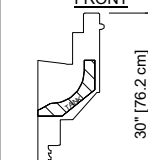
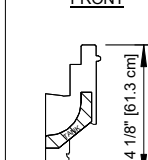
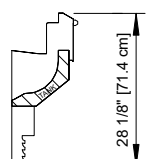
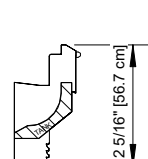
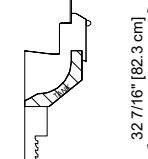
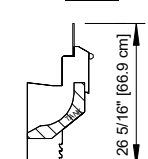
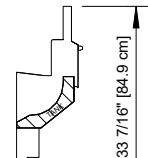
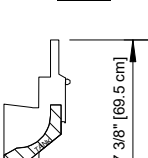
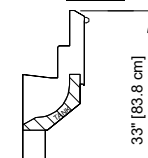
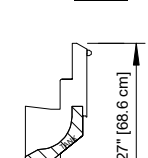
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Multi-Deck Merchandiser with Synerg-E™
4', 6', 8', 12' Dairy/Deli/Meat/Produce

REAR SILL OPTIONS	FRONT OPTIONS					
	ORIGIN 2 FRONT				FLAT FRONT FLAT TOP	
	STANDARD FRONT	STANDARD FRONT	STANDARD FRONT	STANDARD FRONT	STANDARD FRONT	STANDARD FRONT
16" REAR SILL (FRONT DISCHARGE) 						
18" REAR SILL (FRONT DISCHARGE) 						
20" REAR SILL (FRONT DISCHARGE) 						
	6" THERMOPANE FRONT	6" THERMOPANE FRONT	6" THERMOPANE FRONT	6" THERMOPANE FRONT	6" THERMOPANE FRONT	6" THERMOPANE FRONT
						
	6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT
						
	EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT
						
	FLAT FRONT ANGLED TOP					
	STANDARD FRONT	STANDARD FRONT	6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT		
						
	6" THERMOPANE FRONT	6" THERMOPANE FRONT	EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT		
						

NOTES:

- Front and rear sill height vary with basframe height.
- Extended front sills are required for 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.



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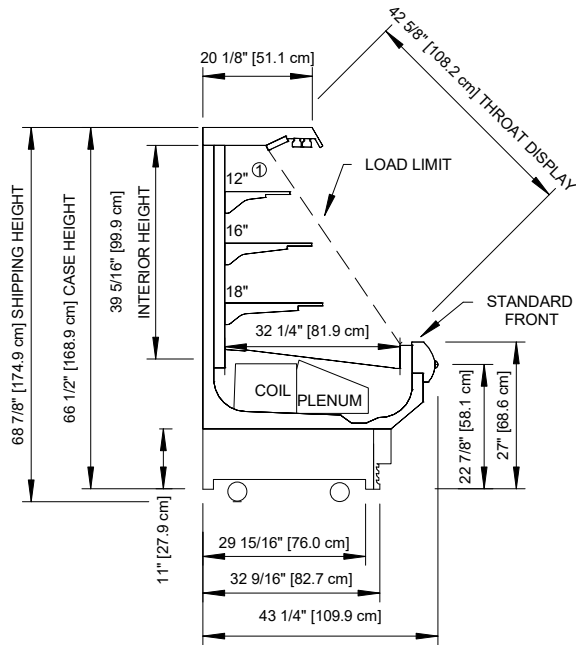
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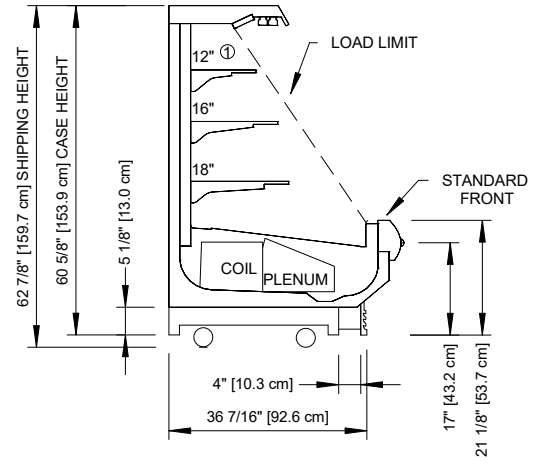
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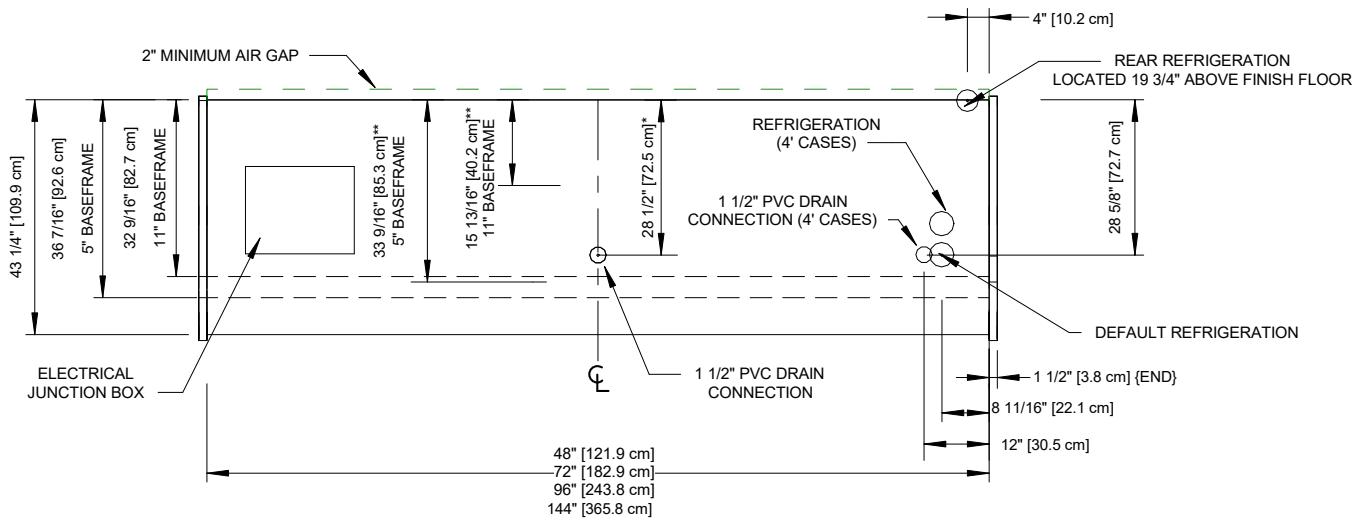
Multi-Deck Merchandiser with Synerg-E™
4', 6', 8', 12' Dairy/Deli/Meat/Produce



11" BASEFRAME



5" BASEFRAME



NOTES:

- * :STUB-UP AREA
- ** :RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS AVAILABLE UPON REQUEST
- Ⓛ :AVAILABLE SHELF SIZES: 10", 12", 14", 16" & 18"

- Ends add approximately 1 inch to case height, 1" to the front and 1/2" to the back.
- Product on top shelf should be 3 inches below discharge.



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