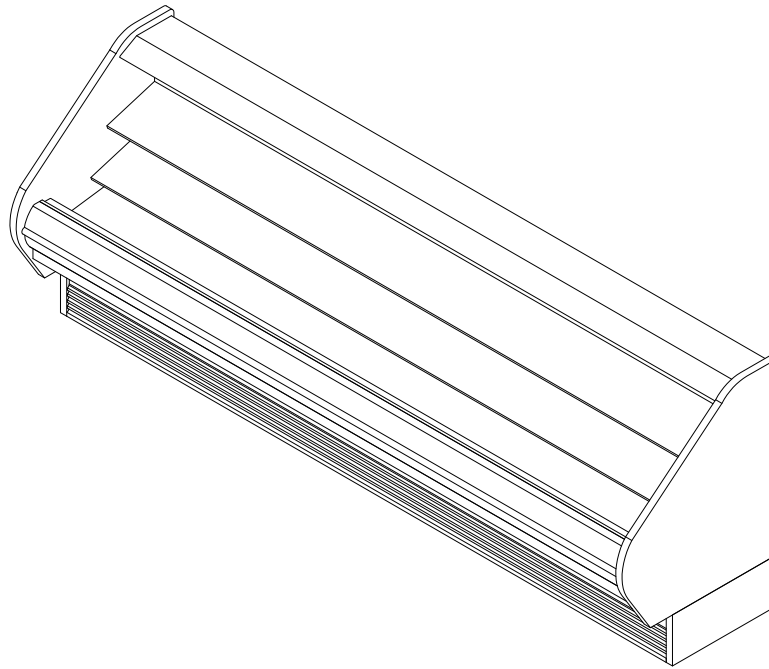


# ON2.5UM-NRG

Narrow Multi-Deck Merchandiser  
4', 6', 8' & 12' Case (Dairy/Deli/Meat/Produce/Seafood)

## NOTES

- "---" indicates the feature is not an option for this case model and/or the data is not yet available.
- LED lights only.
- Maximum of 2 rows of standard output LED lighted shelves.
- Nose lights are not available.



SHIPPING WEIGHT	
Case	Weight
ON2.5UM-NRG	---



COMPONENT

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 REQUIREMENTS.

## ON2.5UM-NRG

Rev Date:	Rev #	Revision Description:
9-10-18	3	DATA UPDATE
7-31-18	2	NEW STANDARDS

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# ON2.5UM-NRG

Narrow Multi-Deck Merchandiser  
4', 6', 8' & 12' Case (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	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	705	660	6 - 8	28	31	200
Meat	Extended	700	640	6 - 8	26	30	200

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

## NOTES

- "---" indicates the feature is not an option for this case model and/or the data is not yet available.
- Listed BTUH/ft data represent unlighted shelves. For LED lighting, add 9 BTUH/ft per row of lighted shelving.
- BTUH load increases by 123 BTUH/ft when aftermarket merchandising accessories are utilized.
- Listed evaporator temperature represents 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 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.



## ON2.5UM-NRG

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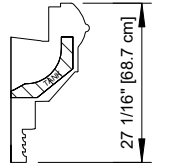
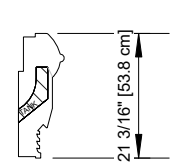
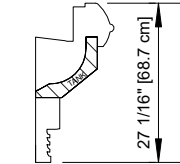
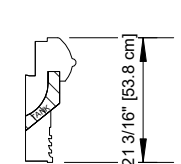
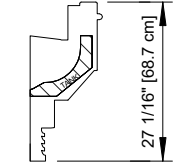
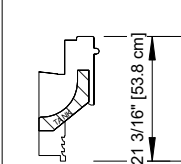
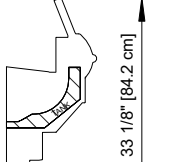
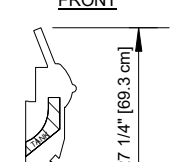
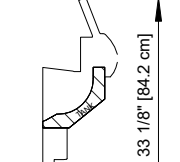
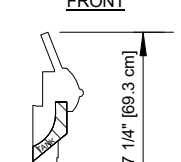
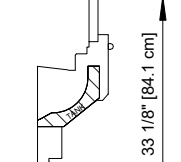
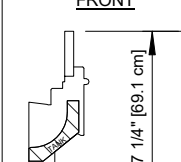
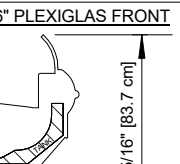
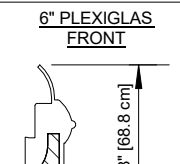
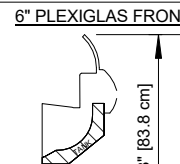
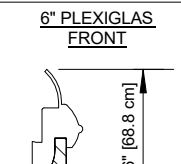
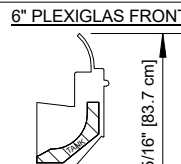
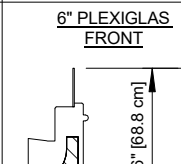
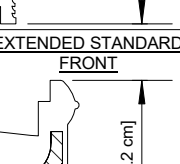
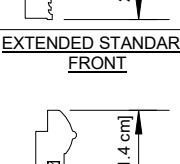
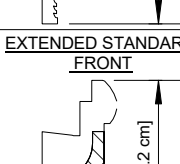
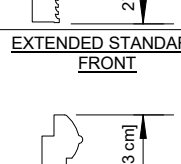
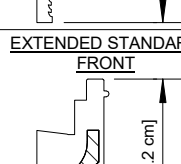
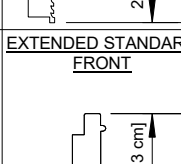
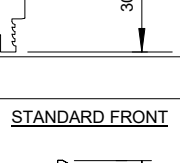
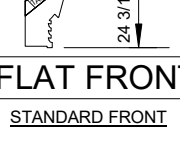
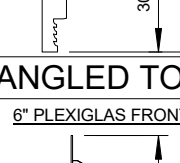
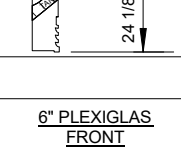
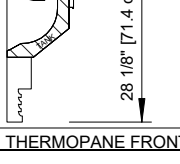
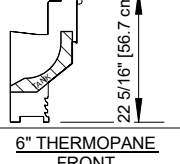
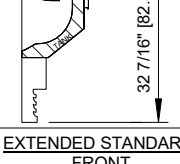
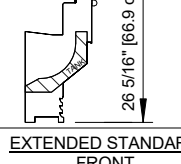
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Narrow Multi-Deck Merchandiser  
4', 6', 8' & 12' Case (Dairy/Deli/Meat/Produce/Seafood)

REAR SILL OPTIONS	FRONT OPTIONS					
	ORIGIN 2 FRONT				FLAT FRONT FLAT TOP	
STANDARD REAR SILL  8 9/16" [21.7 cm]	STANDARD FRONT 	STANDARD FRONT 	STANDARD FRONT 	STANDARD FRONT 	STANDARD FRONT 	STANDARD FRONT 
12 1/2" REAR SILL  12 7/16" [31.7 cm]	6" THERMOPANE FRONT 	6" THERMOPANE FRONT 	6" THERMOPANE FRONT 	6" THERMOPANE FRONT 	6" THERMOPANE FRONT 	6" THERMOPANE FRONT 
16" REAR SILL (REAR DISCHARGE)  16 1/16" [40.7 cm]	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

- Extended front sills are required to 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.



## ON2.5UM-NRG

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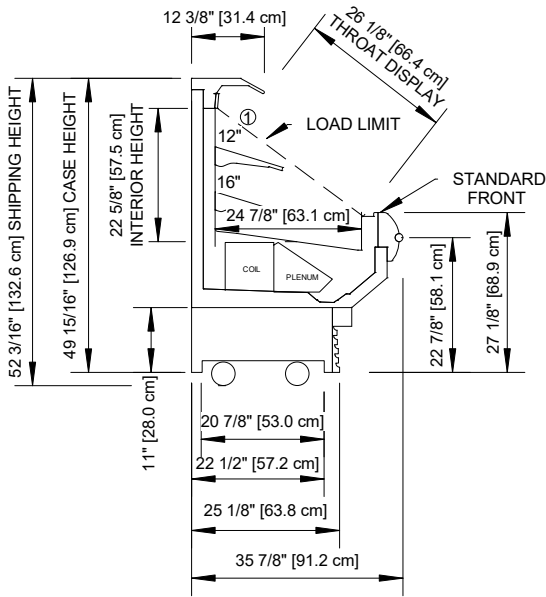
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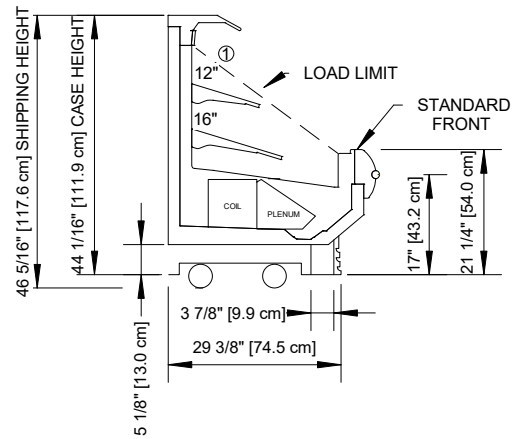
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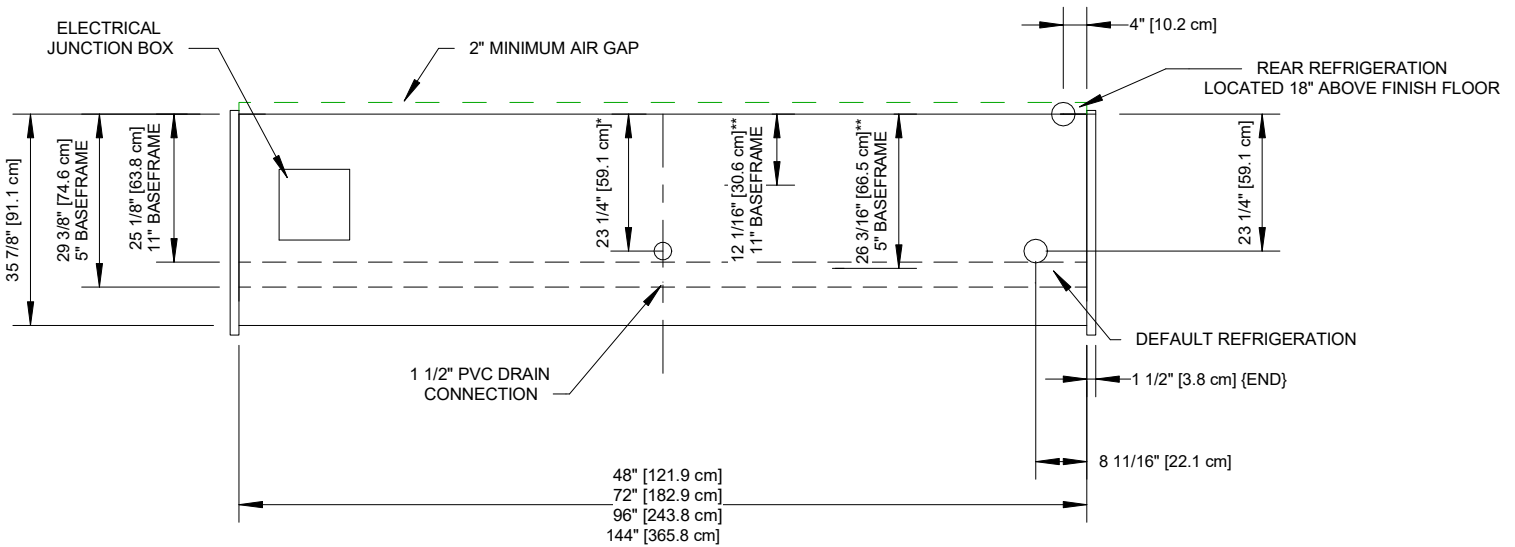
Narrow Multi-Deck Merchandiser  
4', 6', 8' & 12' Case (Dairy/Deli/Meat/Produce/Seafood)



**11" BASE FRAME**



**5" BASE FRAME**



**NOTES:**

- \*: STUB-UP AREA
- \*\* : RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- ⊙ : AVAILABLE SHELF SIZES: 10", 12", 14", & 16"

- Ends add approximately 1 inch to case height.
- Product on top shelf should be 3 inches below discharge.



**ON2.5UM-NRG**

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