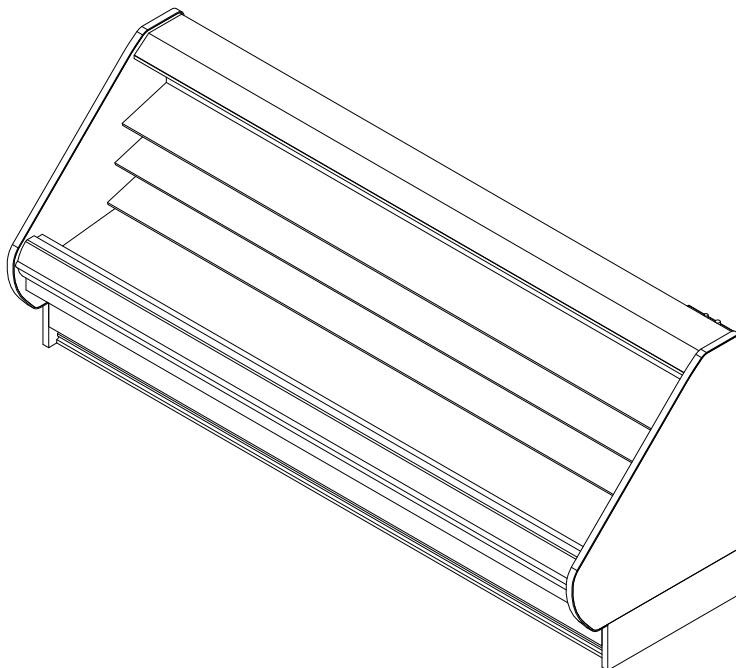


# O3.25UM-NRG

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

## GENERAL NOTES

- "---" indicates that the feature is not an option 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
O3.25UM-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.

## O3.25UM-NRG

Rev Date:	Rev #	Revision Description:
7-27-18	2	NEW STANDARDS
12-1-17	1	DOE 2017

**Hillphoenix**  
A DOWDY COMPANY

# O3.25UM-NRG

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
6'	2	0.40	28
8'	2	0.40	28
12'	3	0.60	42

LIGHTING DATA						
Case Length	Lights Per Row	Light Length	Clearvoyant v4 LED Lighting (Per Light Row)			
			Standard Power		High Power	
			Cornice or Shelf		Cornice Only	
			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	960	840	6 - 8	28	31	150
Meat	Extended	949	830	6 - 8	26	30	150

DEFROST CONTROLS		
Defrosts Per Day	Timed-Off Defrost	
	Fail-safe (Min)	Termination Temp (°F)
6	30	42

## NOTES:

- 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 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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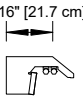
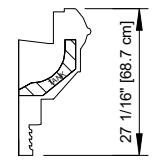
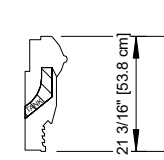
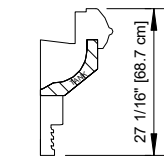
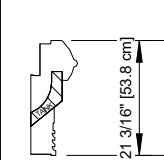
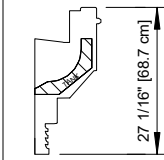
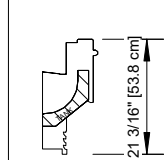

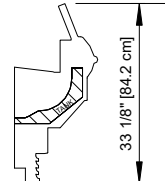
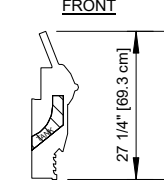
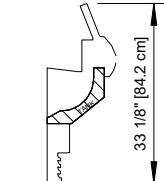
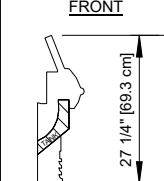
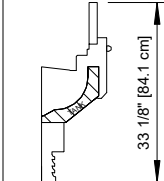
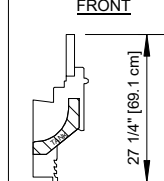
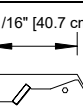
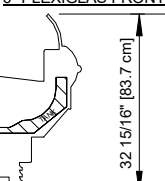
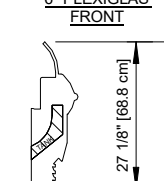
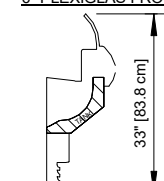
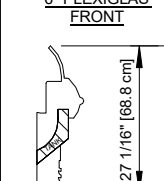
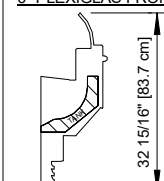
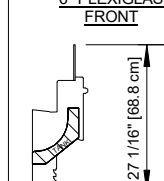
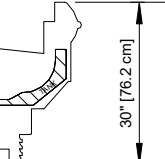
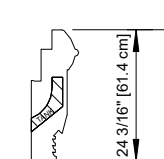
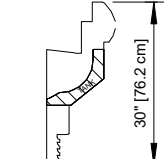
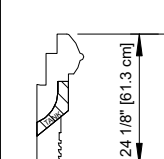
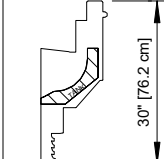
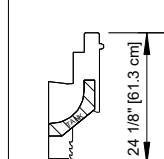
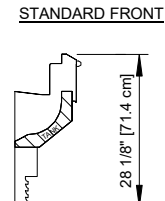
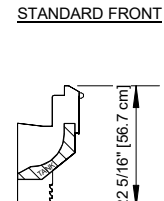
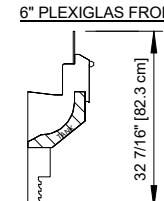
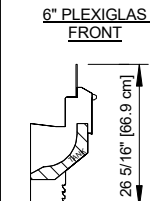
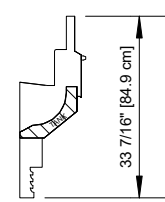
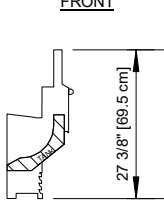
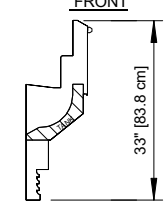
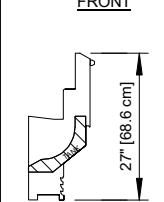
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Rev Date:	Rev #	Revision Description:
7-27-18	2	NEW STANDARDS
12-1-17	1	DOE 2017

**Hillphoenix**  
A BOWEN COMPANY

# O3.25UM-NRG

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
<b>STANDARD REAR SILL</b>  8 9/16" [21.7 cm]						
<b>12 1/2" REAR SILL</b>  12 7/16" [31.7 cm]						
<b>16" REAR SILL (REAR DISCHARGE)</b>  16 1/16" [40.7 cm]						
						
	FLAT FRONT ANGLED TOP					
						
						

**NOTES:**

- Front and rear sill heights vary with base frame 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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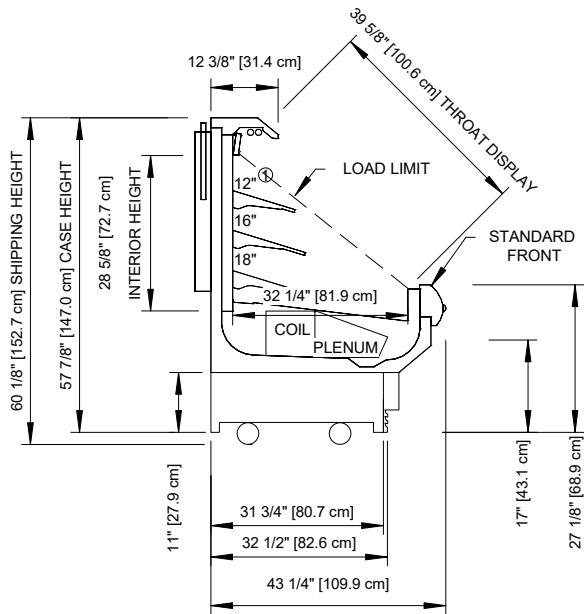
**O3.25UM-NRG**

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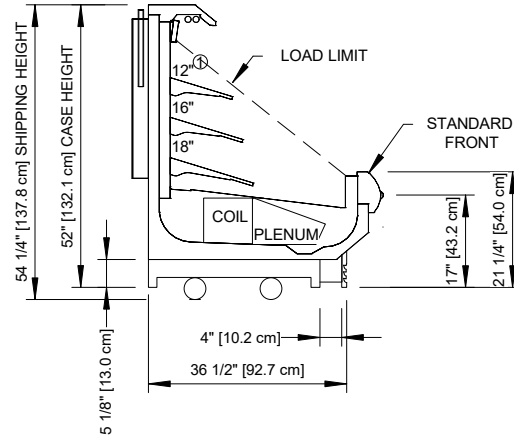


# O3.25UM-NRG

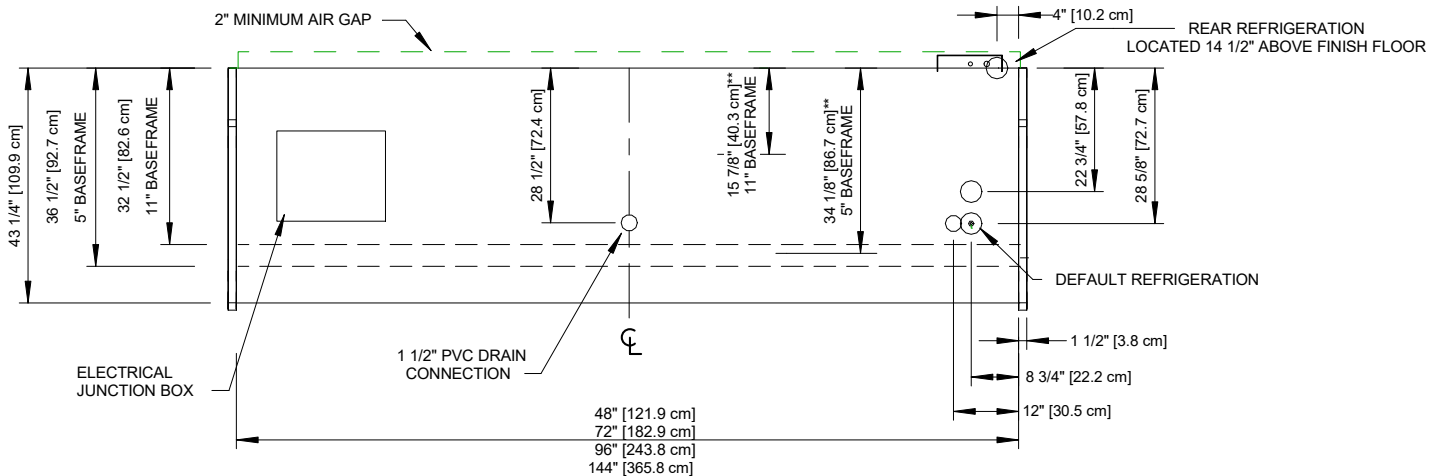
Multi-Deck Merchandiser with Synerg-E™  
4', 6', 8' & 12' (Dairy/Deli/Meat/Produce)



**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" & 18"

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



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