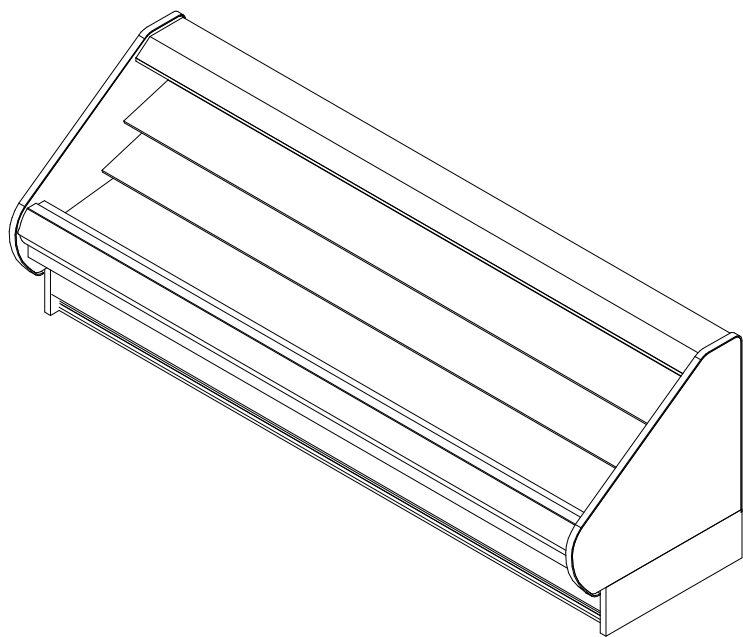


# O2.5UM-NRG

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

**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 |
| O2.5UM-NRG      | ---    |



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**O2.5UM-NRG**

| Rev. Date | Rev. # | Rev. Title     |
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| 4-29-19   | 4      | ENDVIEW UPDATE |
| 9-10-18   | 3      | DATA UPDATE    |



# O2.5UM-NRG

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

| ELECTRICAL DATA |               |                      |       |
|-----------------|---------------|----------------------|-------|
| Case Length     | Fans Per Case | High Efficiency Fans |       |
|                 |               | 120 Volt             |       |
|                 |               | Amps                 | Watts |
| 4'              | 1             | 0.16                 | 11    |
| 6'              | 2             | 0.32                 | 22    |
| 8'              | 2             | 0.32                 | 22    |
| 12'             | 3             | 0.48                 | 33    |

| 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                      | 29.8  |
| 12'           | 3              | 0.15  | 17.7  | 0.37                      | 44.7  |

| 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               | 858          | 750      | 6 - 8                           | 28              | 31                 | 180                          |
| Meat                            | Extended          | 847          | 740      | 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 BTUH/ft data represent unlighted shelves. For LED lighting, add 9 BTUH/ft per row of lighted shelving.
- Rear refrigerated box increases refrigeration load by 110 BTUH/ft.
- BTUH load increases by 132 BTUH/ft when aftermarket merchandising accessories are utilized.
- Listed evaporator temperature indicates 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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# O2.5UM-NRG

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

## SECOND NATURE DATA

| Case Model | No. of Coils | Application  | Front Sill height | BTUH/FT      |          | GPM/ft (DR) | Supply Fluid Temp (°F) | Discharge Air Temp (°F) |
|------------|--------------|--------------|-------------------|--------------|----------|-------------|------------------------|-------------------------|
|            |              |              |                   | Conventional | Parallel |             |                        |                         |
| O2.5UM-NRG | 1            | Bulk Produce | All Fronts        | 858          | 750      | 0.10        | 20                     | 37                      |
| O2.5UM-NRG | 1            | Deli/Produce | All Fronts        | 858          | 750      | 0.22        | 20                     | 31                      |
| O2.5UM-NRG | 1            | Meat         | 33" Front         | 847          | 740      | 0.26        | 20                     | 30                      |
| O2.5UM-NRG | 1            | Bulk Produce | All Fronts        | 858          | 750      | 0.18        | 25                     | 37                      |
| O2.5UM-NRG | 1            | Deli/Produce | All Fronts        | 858          | 750      | 0.56        | 25                     | 31                      |
| O2.5UM-NRG | 1            | Meat         | 33" Front         | 847          | 740      | 0.77        | 25                     | 30                      |

## SECOND NATURE DATA

| Case Model | No. of Coils | Application  | Front Sill height | Supply Fluid Temp (°F) | No. of Defrost | Timed-Off Defrost |                       | Warm Fluid Defrost |                       |
|------------|--------------|--------------|-------------------|------------------------|----------------|-------------------|-----------------------|--------------------|-----------------------|
|            |              |              |                   |                        |                | Fail-Safe (Min)   | Termination Temp (°F) | Fail-Safe (Min)    | Termination Temp (°F) |
| O2.5UM-NRG | 1            | Bulk Produce | All Fronts        | 20                     | 6              | 60                | 47                    | 26                 | 49                    |
| O2.5UM-NRG | 1            | Deli/Produce | All Fronts        | 20                     | 6              | 60                | 47                    | 26                 | 49                    |
| O2.5UM-NRG | 1            | Meat         | 33" Front         | 20                     | 6              | 60                | 47                    | 26                 | 49                    |
| O2.5UM-NRG | 1            | Bulk Produce | All Fronts        | 25                     | 6              | 45                | 42                    | 26                 | 49                    |
| O2.5UM-NRG | 1            | Deli/Produce | All Fronts        | 25                     | 6              | 45                | 42                    | 26                 | 49                    |
| O2.5UM-NRG | 1            | Meat         | 33" Front         | 25                     | 6              | 45                | 42                    | 26                 | 49                    |

## NOTES

- All medium temperature data listed is for 35% by wt. PROPYLENE GLYCOL.
- Inhibited Propylene Glycol solution with water, such as Dowfrost or equivalent. (Dowfrost is a trademark of the Dow Chemical Company).
- Flowrates are determined by ASHRAE test conditions and may need to be adjusted based on store conditions.
- \*\* Flowrates are per case



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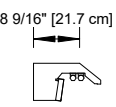
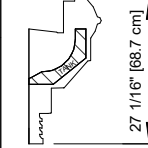
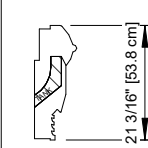
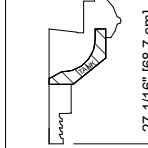
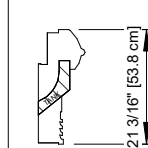
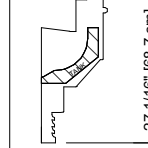
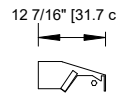
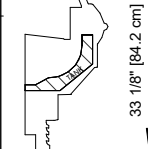
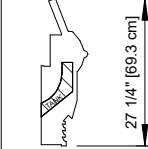
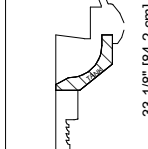
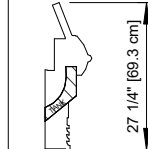
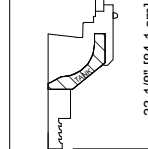
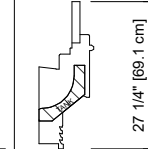
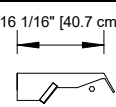
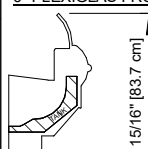
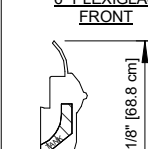
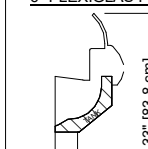
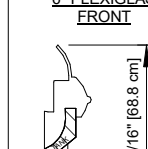
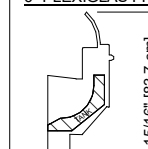
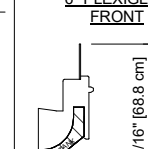
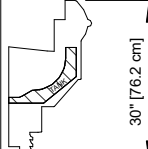
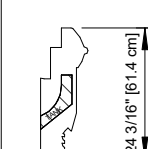
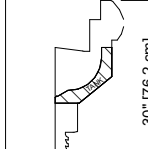
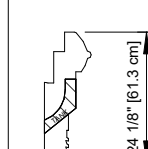
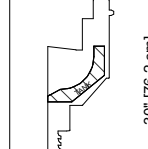
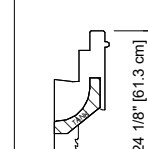
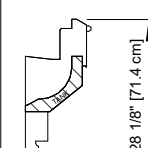
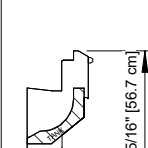
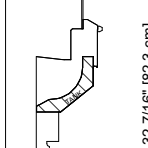
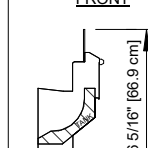
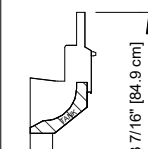
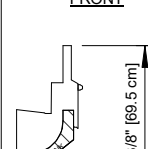
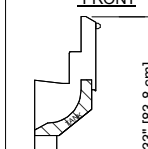
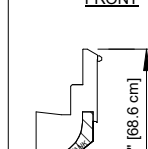
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Multi-Deck Merchandiser with Synergy-E™  
4', 6', 8', 12' Case (Dairy/Deli/Meat/Produce/Seafood)

| REAR SILL<br>OPTIONS   | FRONT OPTIONS   |   |  |   |  |  |
|--|---|---|--|---|--|--|
|  | ORIGIN 2 FRONT  |   |  |   | FLAT FRONT FLAT TOP  |  |
|  | STANDARD FRONT  | STANDARD FRONT  | STANDARD FRONT   | STANDARD FRONT  | STANDARD FRONT   | STANDARD FRONT   |
|  | <br>8 9/16" [21.7 cm]                                  | <br>21 1/16" [53.8 cm]                                     | <br>21 3/16" [53.8 cm]                                | <br>27 1/16" [68.7 cm]                                     | <br>27 1/16" [68.7 cm]                                 | <br>21 3/16" [53.8 cm]                                    |
| <b>12 1/2" REAR SILL</b><br><br>12 7/16" [31.7 cm]              | <b>6" THERMOPANE FRONT</b><br><br>33 1/8" [84.2 cm]    | <b>6" THERMOPANE FRONT</b><br><br>27 1/4" [69.3 cm]        | <b>6" THERMOPANE FRONT</b><br><br>33 1/8" [84.2 cm]   | <b>6" THERMOPANE FRONT</b><br><br>27 1/4" [69.3 cm]       | <b>6" THERMOPANE FRONT</b><br><br>33 1/8" [84.1 cm]   | <b>6" THERMOPANE FRONT</b><br><br>27 1/4" [69.1 cm]       |
| <b>16" REAR SILL (REAR DISCHARGE)</b><br><br>16 1/16" [40.7 cm] | <b>6" PLEXIGLAS FRONT</b><br><br>32 15/16" [83.7 cm]   | <b>6" PLEXIGLAS FRONT</b><br><br>27 1/8" [68.8 cm]         | <b>6" PLEXIGLAS FRONT</b><br><br>33" [83.8 cm]        | <b>6" PLEXIGLAS FRONT</b><br><br>27 1/16" [68.8 cm]       | <b>6" PLEXIGLAS FRONT</b><br><br>32 15/16" [83.7 cm]  | <b>6" PLEXIGLAS FRONT</b><br><br>27 1/16" [68.8 cm]       |
|  | <b>EXTENDED STANDARD FRONT</b><br><br>30" [76.2 cm]  | <b>EXTENDED STANDARD FRONT</b><br><br>24 3/16" [61.4 cm] | <b>EXTENDED STANDARD FRONT</b><br><br>30" [76.2 cm] | <b>EXTENDED STANDARD FRONT</b><br><br>24 1/8" [61.3 cm] | <b>EXTENDED STANDARD FRONT</b><br><br>30" [76.2 cm] | <b>EXTENDED STANDARD FRONT</b><br><br>24 1/8" [61.3 cm] |
|  | FLAT FRONT ANGLED TOP   |   |  |   |  |  |
|  | <b>STANDARD FRONT</b><br><br>28 1/8" [71.4 cm]       | <b>STANDARD FRONT</b><br><br>22 5/16" [56.7 cm]          | <b>6" PLEXIGLAS FRONT</b><br><br>32 7/16" [82.3 cm] | <b>6" PLEXIGLAS FRONT</b><br><br>26 5/16" [66.9 cm]     |  |  |
|  | <b>6" THERMOPANE FRONT</b><br><br>33 7/16" [84.9 cm] | <b>6" THERMOPANE FRONT</b><br><br>27 3/8" [69.5 cm]      | <b>EXTENDED STANDARD FRONT</b><br><br>33" [83.8 cm] | <b>EXTENDED STANDARD FRONT</b><br><br>27" [68.6 cm]     |  |  |

## NOTES:

- Front and rear sill heights vary with base frame height
- Extended front sills are required on 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.



COMPONENT

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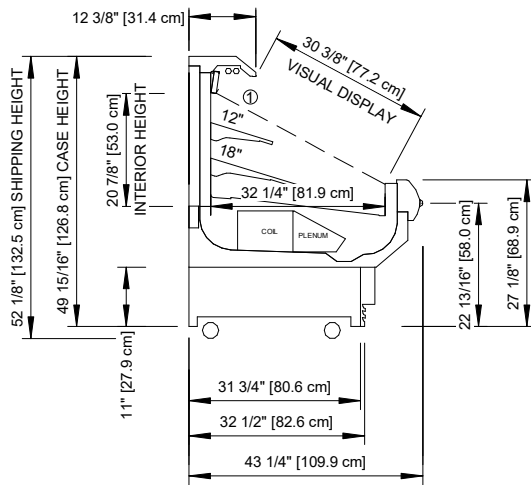
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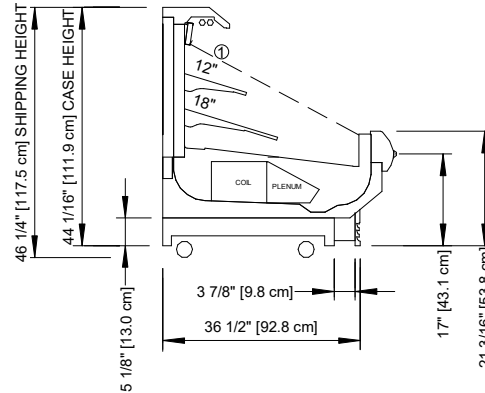
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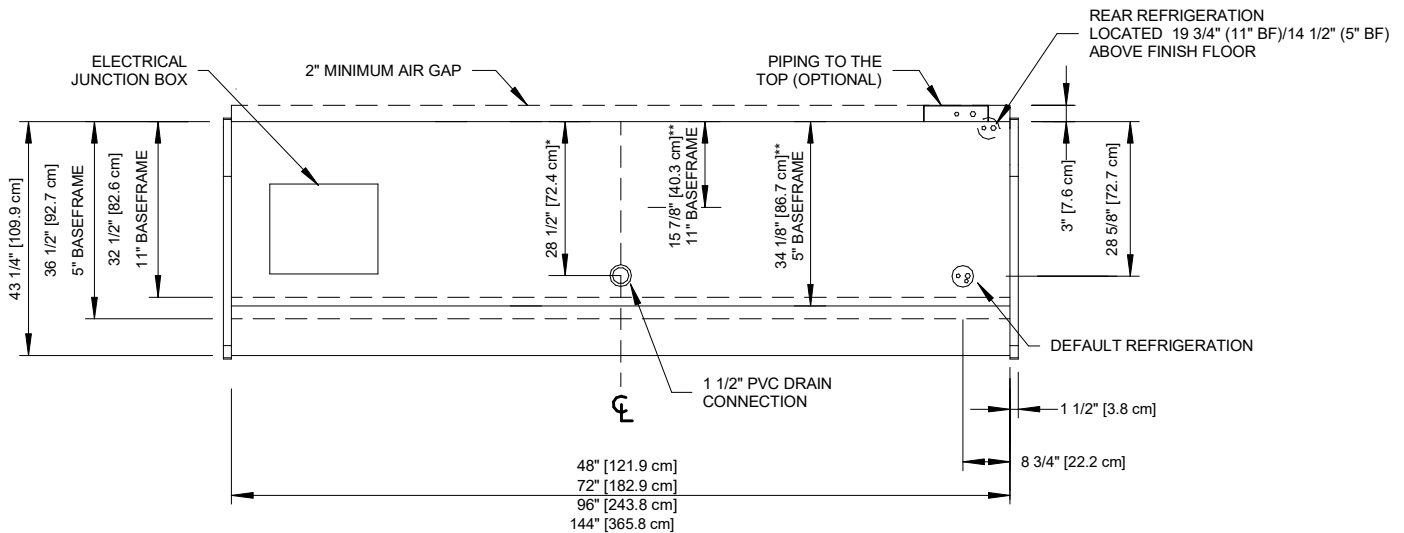
Multi-Deck Merchandiser with Synergy-E™  
4', 6', 8', 12' Case (Dairy/Deli/Meat/Produce/Seafood)



**11" BASE FRAME**



**5" BASE FRAME**



## NOTES:

\* :STUB-UP AREA

\*\* :RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS

① :AVAILABLE SHELF SIZES ARE 10", 12", 14", 16", & 18"

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



COMPONENT

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