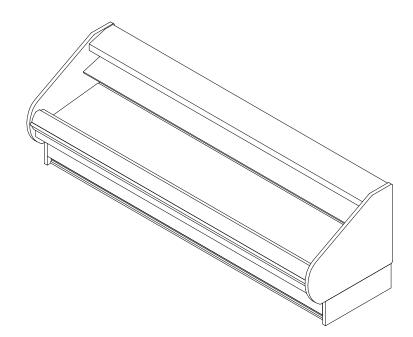
GENERAL NOTES:

- "---" indicates that the feature is not an option for this case model and/or that 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			
O2UM-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.

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ELECTRICAL DATA

	Fans	High Effci	ency Fans		
Case	Per	120	Volts		
Length	Case	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							
			Cle	arvoyant l (Per Lig		ng	
				d Power or Shelf)	High F (Corr		
Case	Lights	Lights	120	Volts	120 \	/olts	
Length	per row	Length	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

	Front Sill	BTUH	/ft	Superheat Set	Evaporator	Discharge	Discharge Air
Application	Height	Conventional	Parallel	Point @ Bulb (°F)	(°F)	Air (°F)	Velocity (FPM)
Dairy/Deli/Produce	All	887	775	6 - 8	28	31	180
Meat	Extended	893	780	6 - 8	26	30	180

DEFROST CONTROLS

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

NOTES:

- "---" indicates that the feature is not an option for this case model and/or that 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.

• Tempertaure 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 recommeded evaporator temperature is 4°F below the listed evaporator temperature.



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

SECOND NATURE DATA

	No. of			BTUH/	FT	GPM/ft	Supply Fluid	Discharge Air
Case Model	Coils	Application	Front Sill height	Conventional	Parallel	(DR)	Temp (°F)	Temp (°F)
O2UM-NRG	1	Meat	33" Front	893	780	0.26	20	30
O2UM-NRG	1	Bulk Produce	All Fronts	887	775	0.10	20	37
O2UM-NRG	1	Deli/Produce	All Fronts	887	775	0.22	20	31
O2UM-NRG	1	Meat	33" Front	897	780	0.79	25	30
O2UM-NRG	1	Bulk Produce	All Fronts	887	775	0.18	25	37
O2UM-NRG	1	Deli/Produce	All Fronts	887	775	0.56	25	31

SECOND NATURE DATA

						Timed-C	Off Defrost	Warm Flu	uid Defrost
Case Model	No. of Coils	Application	Front Sill height	Supply Fluid Temp (°F)	No. of Defrost	Fail-Safe (Min)	Termination Temp (°F)	Fail-Safe (Min)	Termination Temp (°F)
O2UM-NRG	1	Meat	33" Front	20	6	60	47	26	49
O2UM-NRG	1	Bulk Produce	All Fronts	20	6	60	47	26	49
O2UM-NRG	1	Deli/Produce	All Fronts	20	6	60	47	26	49
O2UM-NRG	1	Meat	33" Front	25	6	45	42	26	49
O2UM-NRG	1	Bulk Produce	All Fronts	25	6	45	42	26	49
O2UM-NRG	1	Deli/Produce	All Fronts	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

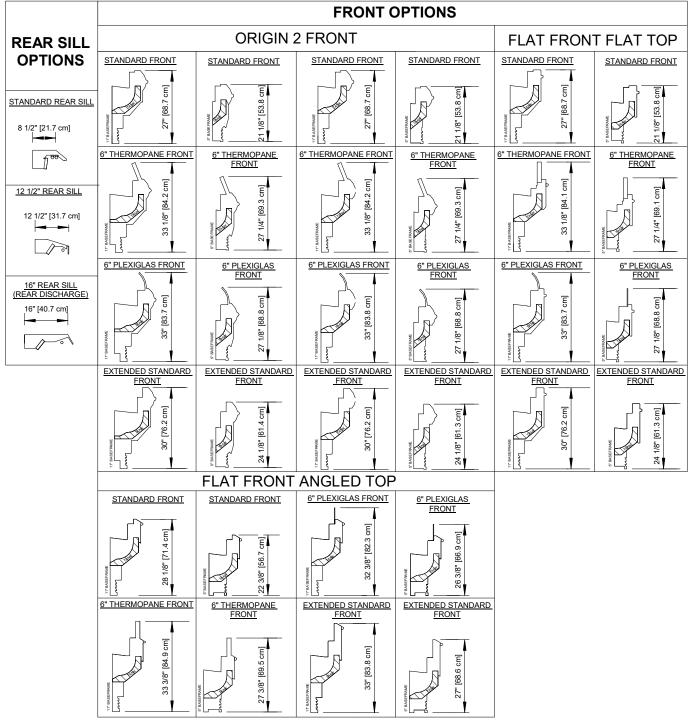


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4', 6', 8', 12' Multi-Deck Merchandiser with Synerg-E™ Case (Dairy/Deli/Meat/Produce/Seafood)



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" base frame, or 30" on an 11" base frame.

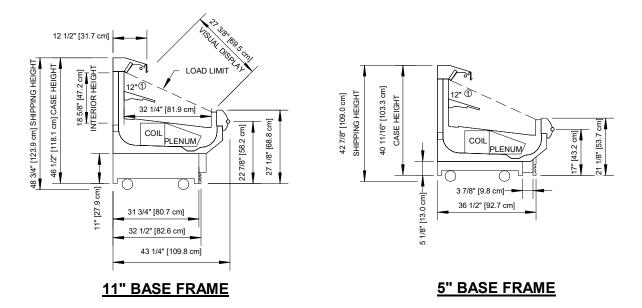


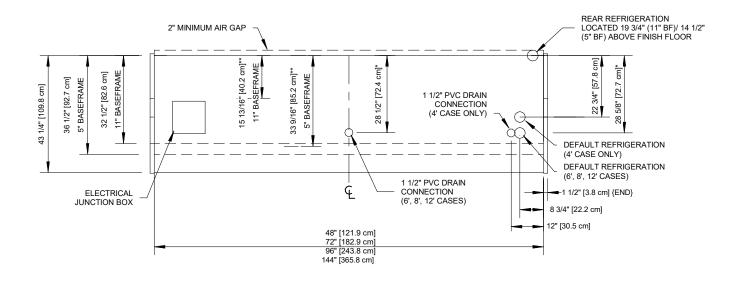
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NOTES:

- * : STUB-UP AREA
- ** : RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- ① :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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