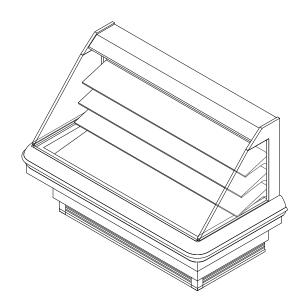
GENERAL NOTES

- "---" 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 3 rows of standard output LED lighted shelves.
- · Nose lights are not available.



SHIPPING WEIGHT			
Case	Weight		
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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 Effcie	ency Fans		
Per	120 Volts			
Case	Amps	Watts		
2	0.40	28.0		

LIGHTIN	G DATA				
		Clearvoyant	LED Ligh	ting (Per	Light Row)
		Standard I (Cornice or			Power rnice)
Lights	Lights	120 Vo		,	Volts
per row	Length	Amps Watts		Amps	Watts
2	3'	0.08 9.4		0.20	23.8

GUIDELINES AND CONTROL SETTINGS							
	Front Sill	BTU	∃/ft	Superheat Set	Evaporator	Discharge	Discharge Air
Application	Height	Conventional	Parallel	Point @ Bulb (°F)	(°F)	Air (°F)	Velocity (FPM)
Dairy/Deli/Produce	All	4800	4100	6 - 8	28	31	150
Meat	Extended	4890	4180	6 - 8	26	30	150

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

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 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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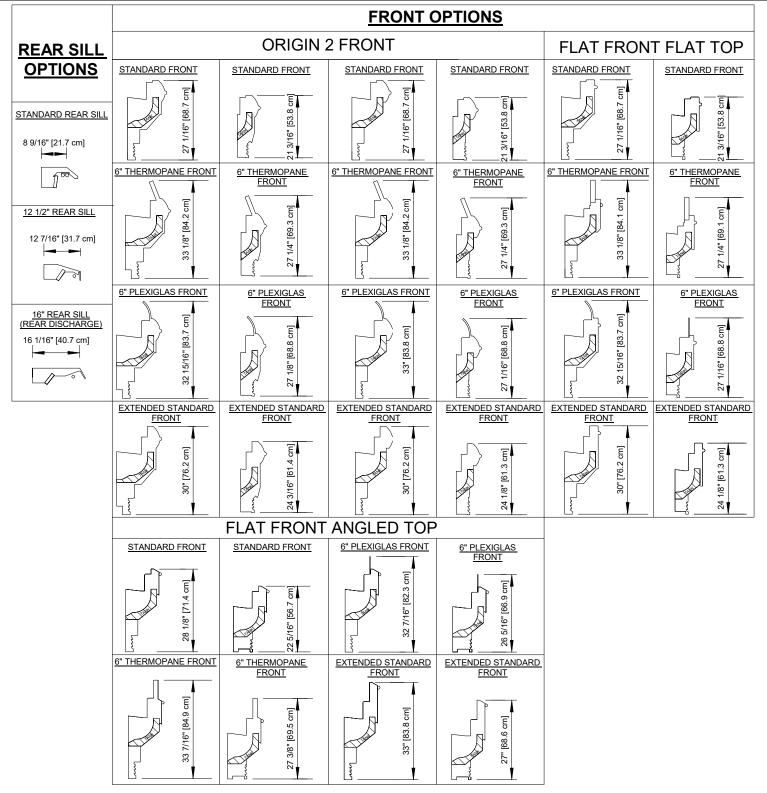
 Rev Date:
 Rev #
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 7-31-18
 2
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NOTES:

- · 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.



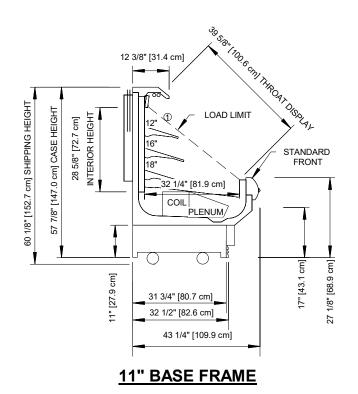


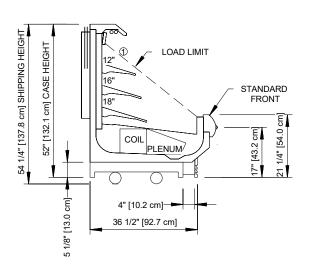


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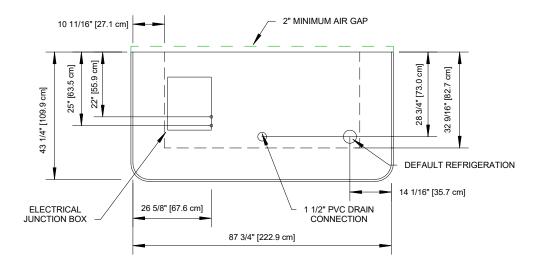
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5" BASE FRAME



NOTES:

- *: STUB-UP AREA
- **: RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- ①: AVAILABLE SHELF SIZES: 10", 12", 14", 16", 18", 20" & 22"
- · Ends add approximately 1 inch to case height.
- Product on top shelf should be 3 inches below discharge.



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