A5FGN & A5FGBB (back-to-back) Specifications

Alpine Series Glass Door Merchandisers for Frozen Foods & Ice Cream

REFRIGERATION DATA:

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CASE LENGTH</th>
<th>CASE USAGE</th>
<th>DOOR TYPE</th>
<th>CAPACITY (BTUH / DR)</th>
<th>EVAPORATOR (°F)</th>
<th>UNIT SIZING (°F)</th>
<th>DISCHARGE AIR (°F)</th>
<th>AVG. REF. CHARGE (LBS/DR)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>ALL FROZEN</td>
<td>ANTHONY 101</td>
<td>1.280</td>
<td>-7°</td>
<td>1.357</td>
<td>-10°</td>
<td>-3°</td>
</tr>
<tr>
<td></td>
<td></td>
<td>ALL ICE CREAM</td>
<td>ANTHONY 101</td>
<td>1.360</td>
<td>-16°</td>
<td>1.442</td>
<td>-19°</td>
<td>-12°</td>
</tr>
<tr>
<td></td>
<td></td>
<td>ALL FROZEN</td>
<td>ANTHONY ELM</td>
<td>1.080</td>
<td>-7°</td>
<td>1.145</td>
<td>-10°</td>
<td>-3°</td>
</tr>
<tr>
<td></td>
<td></td>
<td>ALL ICE CREAM</td>
<td>ANTHONY ELM</td>
<td>1.150</td>
<td>-16°</td>
<td>1.219</td>
<td>-19°</td>
<td>-12°</td>
</tr>
<tr>
<td></td>
<td></td>
<td>ALL FROZEN</td>
<td>ANTHONY ELM II</td>
<td>1.080</td>
<td>-7°</td>
<td>1.145</td>
<td>-10°</td>
<td>-3°</td>
</tr>
<tr>
<td></td>
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<td>1.150</td>
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<td>1.219</td>
<td>-19°</td>
<td>-12°</td>
</tr>
</tbody>
</table>

Refrigeration Footnotes:
1. Capacity data listed are for cases with SSC / ECM fan motors and T8 electronic vertical lighting on a parallel rack system. T8 lights should remain on at all times (24 hours) for best operation.

ADD:
40 BTUh per door for cases using standard PSC fan motors.

ADD:
900 BTUh per end-panel for frozen foods or 1,000 BTUh per end-panel for ice cream applications when choosing the glass patch-end option.

DEDUCT:
75 BTUh per door on Back-to-Back (BB) case for frozen foods & 85 BTUh per door on Back-to-Back (BB) case for ice cream.

2. Evaporator temperature is based on the saturated pressure leaving the case.

3. Average refrigerant charge per door based upon R22 and R404A refrigerant usage.

DEDUCT:
75 BTUh per door for LED lighting (assuming lighting is on at all times).

For compressor sizing information on parallel racks, contact a Tyler Applications Representative.

For compressor sizing information on single compressor units, review the guidelines from the compressor manufacturer.

For Line Sizing information, see the A5FGN / A5FGBB Installation and Service Manual (ISM).

Case BTUh requirements are calculated to approximate the entering-air temperature with maximum operating ambient temperature limits of 75°F & 55RH.

ELECTRICAL DATA:

<table>
<thead>
<tr>
<th>MODEL</th>
<th>DOORS PER SIDE</th>
<th>FANS PER SIDE</th>
<th>TOTAL FOR PSC FANS</th>
<th>TOTAL FOR SSC / ECM FANS</th>
<th>VERTICAL T8 (58-WATT)</th>
<th>ANTHONY OPTIMAX 2</th>
<th>G.E. IMMERSION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>AMPS</td>
<td>WATTS</td>
<td>AMPS</td>
<td>WATTS</td>
<td>AMPS</td>
</tr>
<tr>
<td>A5FGN</td>
<td>2</td>
<td>2</td>
<td>0.46</td>
<td>60</td>
<td>0.60</td>
<td>40</td>
<td>1.45</td>
</tr>
<tr>
<td>A5FGN</td>
<td>3</td>
<td>3</td>
<td>0.69</td>
<td>90</td>
<td>0.90</td>
<td>60</td>
<td>1.94</td>
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<tr>
<td>A5FGN</td>
<td>4</td>
<td>4</td>
<td>0.92</td>
<td>120</td>
<td>1.20</td>
<td>80</td>
<td>2.42</td>
</tr>
<tr>
<td>A5FGN</td>
<td>5</td>
<td>5</td>
<td>1.15</td>
<td>150</td>
<td>1.50</td>
<td>100</td>
<td>2.91</td>
</tr>
</tbody>
</table>

Electrical Notes:
- All tabular electrical data shown above are for one sided cases only. Values for back-to-back (BB) versions are doubled.
- Anti-sweat data contains values for both the doors and main-frame.
- Fan amps are based on electrical nameplate values from the motor manufacturer. Fan watts are based on actual use in the laboratory.

DEFROST DATA: (For more detailed defrost information, see the A5FGN / A5FGBB Installation and Service Manual (ISM))

<table>
<thead>
<tr>
<th>APPLICATION</th>
<th>DEFROSTS PER DAY</th>
<th>DURATION TIME (MIN)</th>
<th>EPR SETTINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>ELECTRIC</td>
<td>HOT GAS</td>
<td>REDUCED TEMP GAS</td>
</tr>
<tr>
<td>FROZEN FOODS</td>
<td>1</td>
<td>45</td>
<td>30</td>
</tr>
<tr>
<td>ICE CREAM</td>
<td>1</td>
<td>45</td>
<td>30</td>
</tr>
</tbody>
</table>

208 VOLT DEFROST AMPS for frozen foods & ice cream (by number of doors)

| PHASE | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 |
|-------|---|---|---|---|---|---|---|---|----|---|---|----|---|----|---|----|---|
| 1 PH  | 8.08 | 12.16 | 16.15 | 20.19 | 24.37 | 28.31 | 32.30 | 36.34 | 40.38 |
| 3 PH  | 8.08 | 12.16 | 16.15 | 20.19 | 21.06 | 24.60 | 29.97 | 31.54 | 34.97 |

Defrost Notes:
- Defrost duration times are fail-safe. Tyler recommends temperature-terminated defrosting, not time-only terminated defrosting.
- This case requires a separate 115V circuit for fans, lights, anti-sweats, and drain pan heater. It requires a 208V circuit for electric defrost heaters. The anti-sweat circuit feeds power to both the cyclable and non-cyclable heaters.
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Specifications are subject to change without notice

CROSS SECTION

Top Refrigeration Connections (optional)

A5FGN

81-3/8" Case Height
35-9/16"
36-9/16"
37"

A5FGBB

64-1/2" Interior Height
68-5/8" (to kickplates)
70-5/6" (to bumpers)
71-1/2" (to door handles)

2-1/8" from floor to top of drain

3-1/2"
30-3/16"
33-5/16"
5-3/8"
2-1/4"

59-5/8" (base depth)
64-1/8" (drains)

FOOTPRINTS

A5FGN(T)

Add 2-1/2" for ea. insulated partition or patch end

Optional Refrigeration Egress (Typ.)

2 DR = 62-1/6"
4 DR = 123"*
3 DR = 92-1/2"
5 DR = 153-3/8"

1" PVC Drain Trap (drains to either side)

Electrical Box (Typ.)

24" R or L

To Drain

(1/4 case length)

A5FG(T)BB

3-3/4" (Typ.)

1" PVC Drain Trap (drains to either side)

ADDITIONAL NOTES:
- Top refrigeration connection or top electrical connections increase case height by up to 4 inches.
- Back-to-back's (BB) are available in 2, 3, 4, and 5-door variations per side.
- The temperature control mode should prevent excessively low discharge air temperatures, which irritates product frosting.

This information is based on technical analysis and/or tests performed in a controlled lab environment, consistent with industry practices. It is intended as a reference only and for use by persons having technical skill at their own discretion and risk. Conditions of use are outside of Tyler's control and we do not assume and hereby disclaim any liability for results obtained or damages incurred through application of or reliance on the data presented, including but not limited to specific energy consumption with any particular model or installed application.