## Alpine Series Tall Glass Door Merchandisers for Frozen Foods & Ice Cream

### REFRIGERATION DATA:

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CASE USAGE</th>
<th>DOOR TYPE</th>
<th>CAPACITY (BTUH / DR)</th>
<th>EVAPORATOR Temperature (°F)</th>
<th>UNIT SIZING Temperature (°F)</th>
<th>DISCHARGE AIR Temperature (°F)</th>
<th>AVG. REF. CHARGE (LBS/DR)</th>
</tr>
</thead>
<tbody>
<tr>
<td>A5FGNT ALL</td>
<td>FROZEN</td>
<td>ANTHONY 101</td>
<td>1,310</td>
<td>-7°</td>
<td>-10°</td>
<td>-3°</td>
<td>1.5</td>
</tr>
<tr>
<td>A5FGNT ALL</td>
<td>ICE CREAM</td>
<td>ANTHONY 101</td>
<td>1,410</td>
<td>-16°</td>
<td>-19°</td>
<td>-12°</td>
<td>1.5</td>
</tr>
<tr>
<td>A5FGNT ALL</td>
<td>FROZEN</td>
<td>ANTHONY ELM</td>
<td>1,110</td>
<td>-7°</td>
<td>-10°</td>
<td>-3°</td>
<td>1.5</td>
</tr>
<tr>
<td>A5FGNT ALL</td>
<td>ICE CREAM</td>
<td>ANTHONY ELM</td>
<td>1,200</td>
<td>-16°</td>
<td>-19°</td>
<td>-12°</td>
<td>1.5</td>
</tr>
<tr>
<td>A5FGNT ALL</td>
<td>FROZEN</td>
<td>ANTHONY ELM II</td>
<td>1,110</td>
<td>-7°</td>
<td>-10°</td>
<td>-3°</td>
<td>1.5</td>
</tr>
<tr>
<td>A5FGNT ALL</td>
<td>ICE CREAM</td>
<td>ANTHONY ELM II</td>
<td>1,200</td>
<td>-16°</td>
<td>-19°</td>
<td>-12°</td>
<td>1.5</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.
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.

**ADD:**
- 40 BTU/h per door for cases using standard PSC fan motors.
- 900 BTU/h per end-panel for frozen foods or 1,000 BTU/h per end-panel for ice cream applications when choosing the glass patch-end option.

**DEDUCT:**
- 80 BTU/h per door on Back-to-Back (BB) case for frozen foods & 90 BTU/h per door on Back-to-Back (BB) case for ice cream.

**Electrical Data:**
- Fans and T8 Lighting with Electronic Ballasts or LED Lighting with Electronic Drivers (115 Volts)

<table>
<thead>
<tr>
<th>MODEL</th>
<th>DOORS PER SIDE</th>
<th>FANS PER SIDE</th>
<th>TOTAL FOR PSC FANS</th>
<th>VERTICAL T8 (58-WATT)</th>
<th>LED LIGHTING</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>AMPS WATTS</td>
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<td>AMPS WATTS</td>
<td>AMPS WATTS</td>
<td>LED OPTIMAX 2</td>
</tr>
<tr>
<td>A5FGNT</td>
<td>2</td>
<td>0.46 60</td>
<td>0.60 40</td>
<td>1.45 174</td>
<td>0.57 66</td>
</tr>
<tr>
<td>A5FGNT</td>
<td>3</td>
<td>0.69 90</td>
<td>0.90 60</td>
<td>1.94 233</td>
<td>0.85 98</td>
</tr>
<tr>
<td>A5FGNT</td>
<td>4</td>
<td>0.92 120</td>
<td>1.20 80</td>
<td>2.42 290</td>
<td>1.13 130</td>
</tr>
<tr>
<td>A5FGNT</td>
<td>5</td>
<td>1.15 150</td>
<td>1.50 100</td>
<td>2.91 349</td>
<td>1.41 162</td>
</tr>
</tbody>
</table>

**Anti-Sweat Heaters (115V):**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>NO. OF DOORS</th>
<th>ANTHONY 101</th>
<th>ANTHONY ELIMINATOR (ELM)</th>
<th>ANTHONY ELIMINATOR II</th>
</tr>
</thead>
<tbody>
<tr>
<td>A5FGNT</td>
<td>2</td>
<td>3.72 428</td>
<td>2.18 251</td>
<td>1.78 205</td>
</tr>
<tr>
<td>A5FGNT</td>
<td>3</td>
<td>5.42 623</td>
<td>3.17 365</td>
<td>2.51 289</td>
</tr>
<tr>
<td>A5FGNT</td>
<td>4</td>
<td>7.07 813</td>
<td>3.99 459</td>
<td>3.19 376</td>
</tr>
<tr>
<td>A5FGNT</td>
<td>5</td>
<td>8.73 1,004</td>
<td>4.88 561</td>
<td>3.88 446</td>
</tr>
</tbody>
</table>

**Defrost 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 base on actual use in the laboratory.

**DEFROST DATA:**

<table>
<thead>
<tr>
<th>APPLICATION</th>
<th>DEFROSTS PER DAY</th>
<th>DURATION TIME (MIN)</th>
<th>EPR SETTINGS</th>
<th>DEFROST WATER (LB / DR / DAY)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FROZEN FOODS</td>
<td>1</td>
<td>55</td>
<td>30</td>
<td>40</td>
</tr>
<tr>
<td>ICE CREAM</td>
<td>1</td>
<td>55</td>
<td>30</td>
<td>40</td>
</tr>
</tbody>
</table>

**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.
A5FGNT & A5FGTBB (back-to-back) Specifications
Alpine Series Tall Glass Door Merchandisers for Frozen Foods & Ice Cream

Specifications are subject to change without notice

CROSS SECTION

Top Refrigeration Connections (optional)

A5FGNT

86-3/8" Case Height

69-1/2" Interior Height

35-9/16" 36-9/16" 37" 22"

A5FGTBB

68-5/8" (to kickplates)

70-5/8" (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"

FOOTPRINTS

A5FGNT(T)

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

Optional Refrigeration Egress (Typ.)

2 DR = 62-1/8"

3 DR = 92-1/2"

4 DR = 123"

5 DR = 153-3/8"

1" PVC Drain Trap (drains to either side)

Electrical Box (Typ.)

To Drain (1/2 case length)

A5FGTBB

3-3/4" (Typ.)

3-3/4" (Typ.)

2-1/8"

(front of case)

1" PVC Drain Trap (drains to either side)

(front of case)

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.

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