### OFF CYCLE DEFROST: IS STANDARD (USE TP DEFROST MODULE)

- **Electrical Defrost:** IS OPTIONAL (USE DEFROST MODULE SHOWN ABOVE)

### AIR DEFROST: IS OPTIONAL (USE DF-AD DEFROST MODULE)

#### ANNUAL COMPARATIVE OPERATING COST PER FOOT OF CASE (C.O.C.)

<table>
<thead>
<tr>
<th>CASE</th>
<th>FANS/HEAT</th>
<th>A/S Heat</th>
<th>LIGHTS</th>
<th>208V Defrost</th>
<th>Condensing Unit</th>
<th>TOTALS@1c/KWH</th>
<th>DEFROST CONTROL</th>
</tr>
</thead>
<tbody>
<tr>
<td>De</td>
<td>.767/245</td>
<td>.365</td>
<td>.326</td>
<td>$15,750</td>
<td>$17,108</td>
<td>2 Del</td>
<td>Cycle</td>
</tr>
<tr>
<td>Me</td>
<td>.767/245</td>
<td>.365</td>
<td>.326</td>
<td>$15,750</td>
<td>$17,108</td>
<td>2 Del</td>
<td>Cycle</td>
</tr>
<tr>
<td>28</td>
<td>70W/40W</td>
<td>33W</td>
<td>92W</td>
<td>$15,750</td>
<td>$17,108</td>
<td>2 Del</td>
<td>Cycle</td>
</tr>
<tr>
<td>28</td>
<td>105W/60W</td>
<td>50W</td>
<td>144W</td>
<td>$15,750</td>
<td>$17,108</td>
<td>2 Del</td>
<td>Cycle</td>
</tr>
</tbody>
</table>

#### CONTROL SETTINGS

- **PER DAY:**
- **MODE:** FAILSAFE
- **OFF CYCLE:** 46
- **DEFROST**
- **CUT IN:** 25.29
- **CUT OUT:** 13.15

#### PRESSURE

- **MINUTES:**
- **YOU B**: 10.12

### CASE BTUH REQUIREMENTS

- Calculated to produce approximately the indicated entering case air temp with operating ambient limits of 75°F & 55%RH.

### SUCTION LINE SIZING

- Select the point of intersection of the case line-up and the equivalent footage. Allow for all fittings in addition to actual line length.

### LIQUID LINE SIZING

- Based on 5°F pressure drop in 150' of line. See complete line size charts in front of the TYLER SPEC GUIDE BOOK.

### SCREENS are standard. SHELVING is to be ordered separately. A top row of 15" shelves and a lower row of 18" shelves are recommended for best performance. Lights on shelves are optional but not recommended because the added heat shortens shelf life of meat and increases operating costs.

### Both CANOPY & SHELF lights are controlled by a double throw, single pole switch in the canopy. When the lights are turned off at the case, an anti-sweat heater wire is turned on to prevent condensation at the entering air grid at the top of the case. When the store ambient is below 75°F & 55%RH, the lights can be turned off from the back room since condensation will not occur as readily at lower humidity.
CROSS SECTION & FLOOR PLAN MULTI-SHELF MEAT CASES

OPTIONAL MIRRORS:
12", 16", 23"

*OPTIONAL SHELVING:
(Max. 3 Rows)
15" and 18"

ONE TIER OF SHELVING BELOW 23" MIRROR:
15" or 18"

TWO TIERs OF SHELVING BELOW 18" MIRROR:
15" - Top Row
15" or 18" - Bottom Row

THREE TIERs OF SHELVING BELOW 12" MIRROR:
15" - Top Row
15" or 18" - Middle Rows
18" - Bottom Row

** NOTE: The case shelves are designed to hold approx. 50 lbs. per square foot. Care should be taken not to overload these shelves.

REFRIGERATION STUB-OUT FROM EXISTING WALL

3" Min. 10" Max.

CASE UPRIGHTS

REFRIGERATION LINES
7/8" & 3/8" IN CASE

Access

Drill out 3"
Maximum
When Using

2" PVC WASTE OUTLET
A WATER SEAL IS SUPPLIED. EXTEND IT RIGHT OR LEFT.

FRONT OF CASE BODY

Add 2¼" For Each Patch End

8 or 12 FOOT CASES

FLOOR PLAN

CROSS SECTION

USE SPEC SHEET M-7 FOR BTU RATINGS FOR THIS CASE

LIGHTING CIRCUIT AMPS

<table>
<thead>
<tr>
<th>AMPS @115V</th>
<th>CANOPY LIGHTS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>One Row</td>
</tr>
<tr>
<td>Rows of Shelf Lites</td>
<td></td>
</tr>
<tr>
<td>None</td>
<td>0.8</td>
</tr>
<tr>
<td>One Row</td>
<td>1.8</td>
</tr>
<tr>
<td>Two Row</td>
<td>2.8</td>
</tr>
<tr>
<td>Three Row</td>
<td>3.8</td>
</tr>
</tbody>
</table>

MAXIMUM, 3 ROWS OF LIGHTED SHELVES ALLOWED.