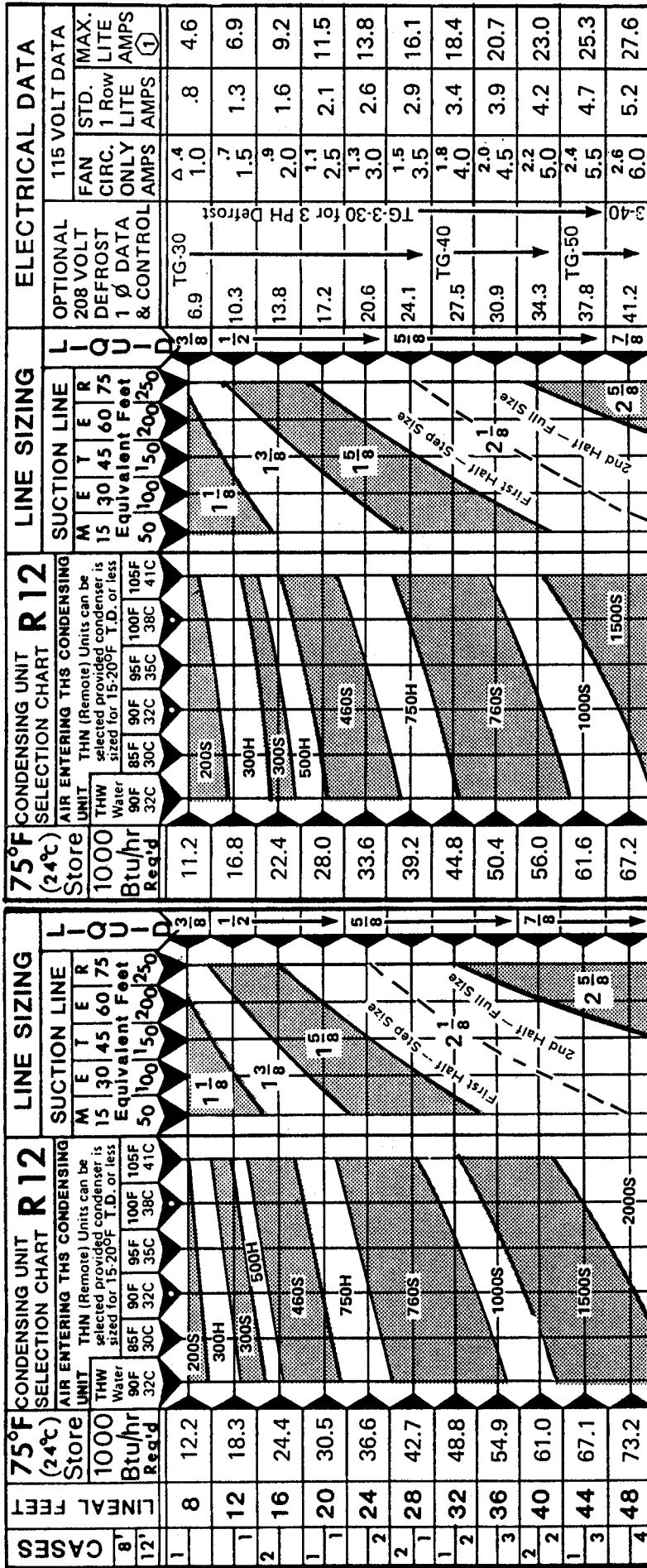


DHM FRONT LOAD MULTI-SHELF MEAT/DELI CASE

DELI USE: 1400 BtuH/Ft. @ 15°F Suction Temp. & 29°F Discharge Air

MEAT USE: 1525 BtuH/Ft. @ 10°F Suction Temp. & 24°F Discharge Air



① MAX. LIGHT AMPS INCLUDES ALLOWANCE FOR:
 2 ROWS OF CANOPY LIGHTS (1.6A · 8' & 2.4A · 12')
 + 3 ROWS OF SHELF LIGHTS (3.0A · 8' & 4.5A · 12')

OFF CYCLE DEFROST: IS STANDARD (USE TP DEFROST MODULE)
ELECTRIC DEFROST: IS OPTIONAL (USE DEFROST MODULE SHOWN ABOVE)
AIR DEFROST: IS OPTIONAL (USE DF-AD DEFROST MODULE)

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 75F & 55%RH, the lights can be turned off from the back room since condensation will not occur as readily at lower humidity.

CASE	ANNUAL COMPARATIVE OPERATING COST PER FOOT OF CASE (C.O.C.)		CONTROL SETTINGS	
	FANS/HEF*	A/S Heat LIGHTS [†]	DEFROST CONTROL	PER DAY MODE FAILSAFE
Deli	.767/438	.365	OFF	2 Deli
Meat	.767/438	.365	CYCLE	3 Meat
8'	70W/40W	33W	OPT 208	DEFROST
12'	105W/60W	50W		
NET SAVINGS w/HEF Motors		\$.329		
TOTALS @ 1c/KWH		\$ 15.750		
CONDENSING UNIT		\$ 17.408		
CUT IN		46		
CUT OUT		36		

Case Ft. x C.O.C. = "Cost" per Year @ 1c/Kwh. USE TOTALS TO COMPARE CASES & OPTIONS! [†]Watts @ 115V. [‡]Std. Canopy 1 Rows Lights. OPTIONAL AIR DEFROST includes Ht-Efficiency Fans* (HEF).

CASE BTUH REQUIREMENTS are calculated to produce approximately the indicated entering case air temp with operating ambient limits of 75F & 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. STEP SIZING is suggested for selections falling in the first half of a size range. Pipe one size smaller can be used on the 50' of the run closest to cases when entire run is 100 equivalent feet or more. LIQUID LINE SIZING is based on 5# pressure drop in 150' of line. See complete line size charts in front of the TYLER SPEC GUIDE BOOK.

The information contained herein is based on technical data and tests which we believe to be reliable and is intended for use by persons having technical skill, at their own discretion and risk. Since conditions of use are outside Tyler's control, we can assume no liability for results obtained or damages incurred through the applications of the data presented. SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE. Printed in U. S. A.

CROSS SECTION & FLOOR PLAN MULTI-SHELF MEAT CASES

OPTIONAL MIRRORS:
12", 16", 23"

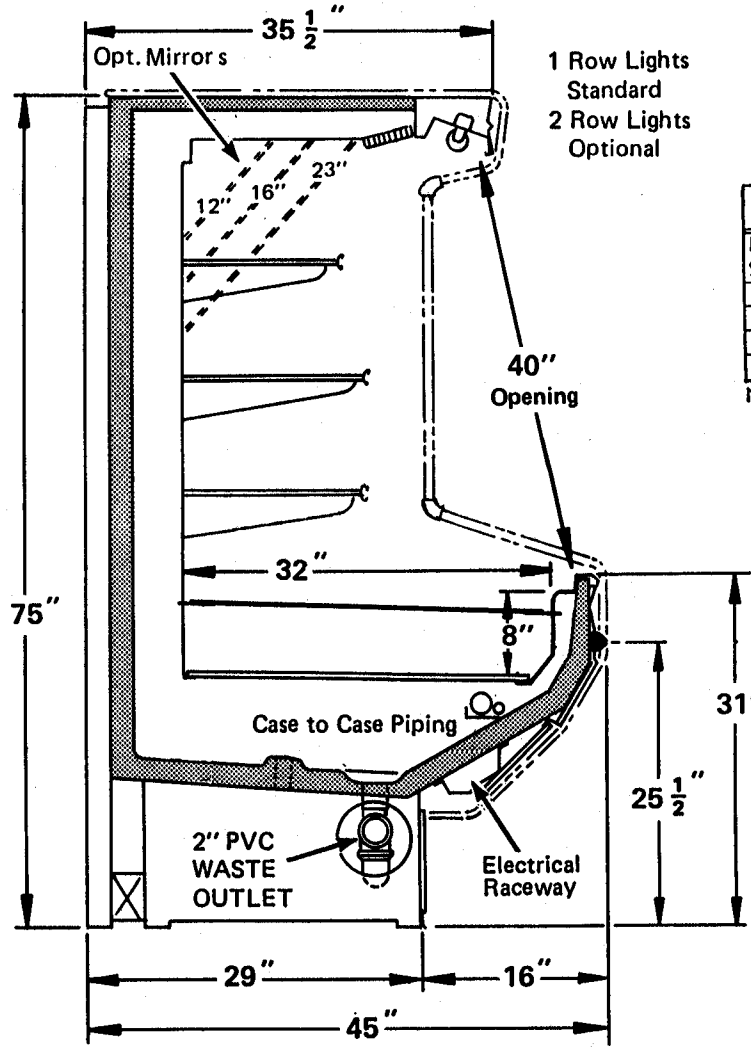
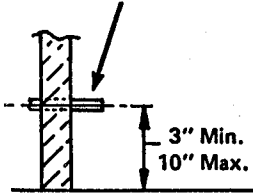
* OPTIONAL SHELVING:
(Max. 3 Rows)
15" and 18"

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

TWO TIERS OF SHELVING
BELOW 16" 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

REFRIGERATION
STUB-OUT FROM
EXISTING WALL



1 Row Lights
Standard
2 Row Lights
Optional

LIGHTING CIRCUIT AMPS

AMPS @115V	CANOPY LIGHTS			
	One Row		Two Row	
Rows of Shelf Lites	8'	12'	8'	12'
None	0.8	1.3	1.6	2.4
One Row	1.8	2.8	2.6	3.9
Two Row	2.8	4.3	3.6	5.4
Three Row	3.8	5.8	4.6	6.9

Name Plate Lighting Circuit Rating
8' Case 4.6A, 12' Case 6.9A@115V

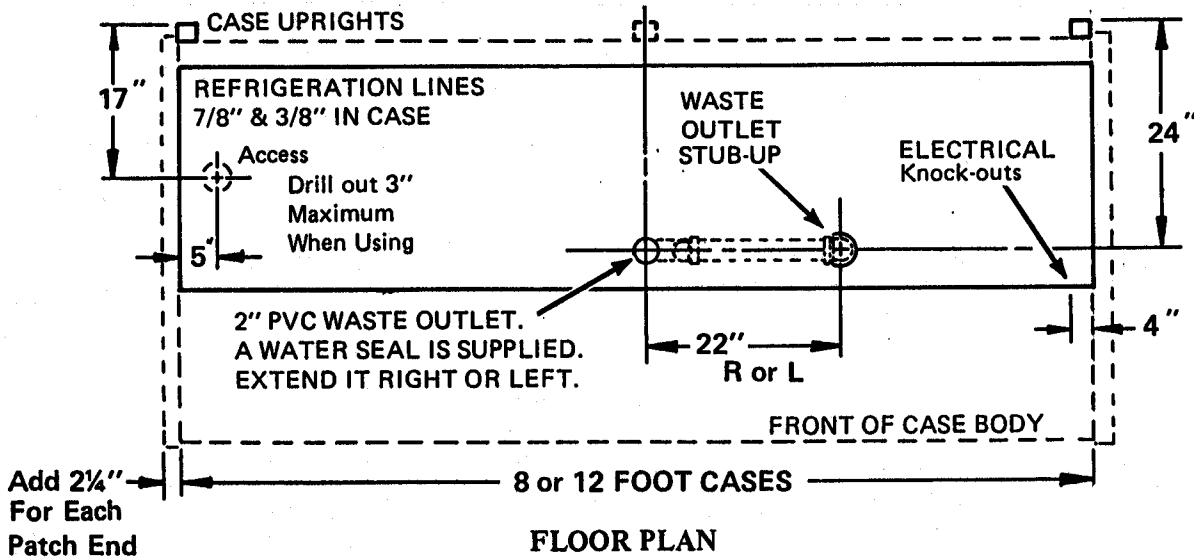
MAXIMUM, 3 ROWS OF
LIGHTED SHELVES
ALLOWED.

** NOTE: The case shelves are designed to hold approx. 50 lbs. per square foot.

Care should be taken not to overload these shelves.

CROSS SECTION

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



FLOOR PLAN