

L3MGB 3 DECK MEAT/DELI MERCHANDISER

MODEL	L3MGB (2 SHELF ROWS)	L3MGB (3 SHELF ROWS)
USAGE	MEAT/DELI	MEAT/DELI
CAPACITY (BTUH/FT)*	920	1029
EVAPORATOR***	+15F	+15F
ENTER AIR°	+27F	+27F

NOTES:

* Capacity data listed is for cases with 1 row of T-8 canopy lights and 3 rows of optional T-8 lighted shelves. Adjustments must be made to this base rating for each option installed on the case. See CAPACITY ADJUSTMENTS below.

**Evaporator temperature is defined as the saturated suction temperature leaving the case.

NOTE: COMPRESSOR SIZING SHOULD ALLOW FOR SUCTION LINE PRESSURE DROP.

THE ABOVE RATINGS ARE FOR COMPRESSOR SELECTION ONLY. FOR ENERGY CALCULATION DATA REFER TO THE ENERGY SECTION. FOR COMPRESSOR SIZING INFORMATION REFER TO THE "GOLD" SECTION & FOR LINE SIZING INFORMATION REFER TO THE "BUFF" SECTION OF THE TYLER SPECIFICATION GUIDE.

CAPACITY ADJUSTMENTS:

DEDUCT 20 BTUH/FT per row of lighted shelves when **NOT** using Lighted Shelves.

208 VOLT DEFROST (AMPS)													
FT	6	8	12	16	20	24	28	32	36	40	44	48	52
1 PH	6.5 TG-30	6.9 TG-30	10.3 TG-30	13.8 TG-30	17.2 TG-30	20.6 TG-30	24.1 TG-40	27.5 TG-40	30.9 TG-50	34.4 TG-50	37.8 TG-50	41.2 TG-50	44.7 TG-50
3 PH	N/A	N/A	N/A	12.0 TG-3-30	15.0 TG-3-30	18.0 TG-3-30	15.0 TG-3-30	18.0 TG-3-30	18.0 TG-3-30	21.0 TG-3-40	25.0 TG-3-40	28.0 TG-3-40	30.0 TG-3-40
CASE-TO-CASE SUCTION LINE SUB-FEED BRANCH LINE SIZING													
R22	1/2"	5/8"	5/8"	7/8"	7/8"	7/8"	7/8"	7/8"	1 1/8"	1 1/8"	1 1/8"	1 1/8"	1 1/8"

DEFROST CONTROL				BACKUP PRESSURE CONTROL††		EPR SETTINGS†††	
PER DAY	MODE	TIME	TERM.	CUT IN	CUT OUT	R22	R404A
4	TIME OFF	40 MIN.		34# @ R22	24# @ R22	37#	---
4	ELECTRIC	36 MIN.	50F				
4	HOT GAS	12-15 MIN.	55F†	34# @ R22	24# @ R22	37#	---

† If an Electronic Sensor is used for termination, it should be set at 70°F termination temperature. The sensor must be located in the same location as the defrost termination klixon for that defrost type.

†† Used with Thermostat or EPR Control.

††† Set EPR to give this pressure at the case.

DEFROST CIRCUITS: OFF CYCLE defrost is standard (use TC defrost module) - **OPTIONAL ELECTRIC** defrost uses a single or 3 phase circuit - **OPTIONAL HOT GAS** defrost uses 2 control wires @208v per lineup .

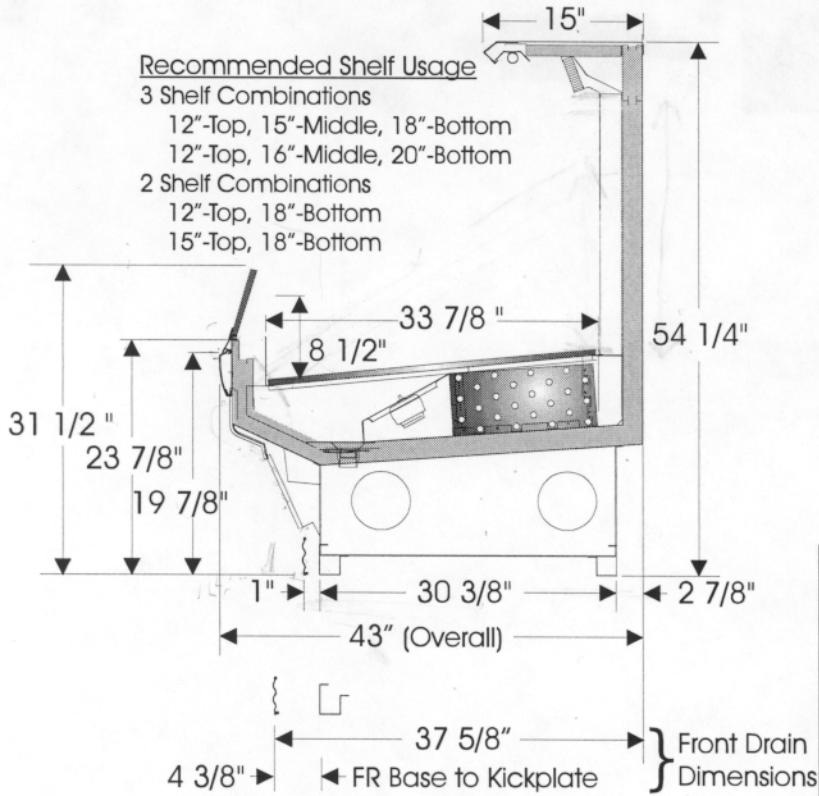
CASE BTUH REQUIREMENTS are calculated to produce approximately the indicated entering air temperature with absolute maximum operating ambient limits of 75F & 55RH.

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.

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Recommended Shelf Usage

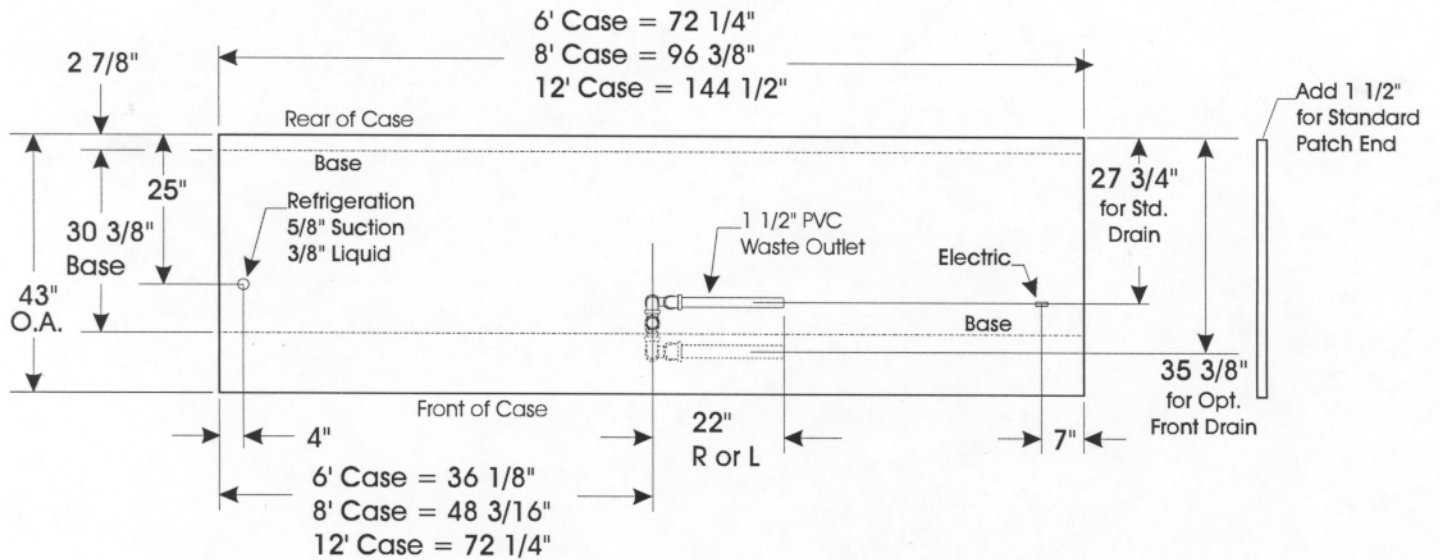
- 3 Shelf Combinations
 12"-Top, 15"-Middle, 18"-Bottom
 12"-Top, 16"-Middle, 20"-Bottom
- 2 Shelf Combinations
 12"-Top, 18"-Bottom
 15"-Top, 18"-Bottom



120 VOLT ELECTRICAL DATA (AMPS)			
FT	STD. FANS	ECM FANS	ANTI-SWT
6'	1.0	.4	.7
8'	1.0	.4	1.0
12'	1.5	.6	1.4

STANDARD 120 VOLT LIGHTING (AMPS) T-8/ ELECTRONIC BALLASTS (CANOPY)			
ROWS	6'	8'	12'
1	.5	.6	.9

OPTIONAL 120 VOLT T-8 LIGHTING (AMPS) T-8/ ELECTRONIC BALLASTS (SHELVES)			
ROWS	6'	8'	12'
1	.5	.6	.9
2	1.0	1.2	1.8
3	1.5	1.8	2.7



L3MGEB CROWN END MERCHANDISER

MODEL	L3MGEB
USAGE	MEAT
BTUH	7,800
SUCTION*	+15F
ENTER AIR*	+22F

STANDARD 120 VOLT ELECTRICAL DATA (AMPS)	
FANS	.4
ANTI-SWEATS	.97
CANOPY LIGHTS	1.06

DEFROST CONTROL			
PER DAY	MODE	TIME	TERM.
4	TIME OFF	40 MIN.	
4	ELECT	36 MIN.	50F
4	HOT GAS	12-15 MIN.	55F*

OPTIONAL 120 VOLT ELECTRICAL DATA (AMPS)	
SHELF LIGHTS	1.06/ROW
ELECTRIC DEFROST	4.88 @ 208V

* If an Electronic Sensor is used for termination, it should be set at 70°F termination temperature. The sensor must be located in the same location as the defrost termination klixon for that defrost type.

