L4M - FRONT LOAD MULTI-SHELF DELI/MEAT CASE L4MG GLASS FRONT MULTI-SHELF DELI/MEAT CASE

MODEL	MODEL L4M		L4MG	L4MG		
USAGE	DELI	MEAT	DELI	MEAT		
BTUH/FT	1310	1379	1310	1379		
SUCTION®	+17F	+15F	+17F	+15F		
ENTER AIR°	+29F	+27F	+29F	+27F		

THE ABOVE RATINGS ARE FOR COMPRESSOR SELECTION ONLY. FOR ENERGY CALCULATION DATA REFER TO THE ENERGY SECTION.

NOTE: FOR COMPRESSOR SIZING INFORMATION REFER TO THE "GOLD" SECTION & FOR LINE SIZING INFORMATION REFER TO THE "BUFF" SECTION OF THE TYLER SPECIFICATION GUIDE.

208 VOLT DEFROST (AMPS)											
FT	8	12	16	20	24	28	32	36	40	44	48
DELI/ MEAT 1 PH	6.9 TG-30	10.3 TG-30	13.9 TG-30	17.2 TG-30	20.6 TG-30	24.1 TG-40	27.5 TG-40	30.9 TG-40	34.4 TG-50	37.8 TG-50	41.2 TG-50
DELI/ MEAT 3 PH	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 -30	25.0 TG-3 -40	28.0 TG-3 -40
	CASE-TO-CASE SUCTION LINE SUB-FEED BRANCH LINE SIZING										
R22 DELI	5/8"	7/8"	7/8"	7/8"	1 1/8"	1 1/8"	1 1/8"	1 1/8"	1 1/8"	1 3/8"	1 3/8"
R22 MEAT	5/8"	7/8"	7/8"	7/8"	1 1/8"	1 1/8"	1 1/8"	1 1/8"	1 1/8"	1 3/8"	1 3/8"

DEFROST CONTROL				PRESSURE SETTINGS			EPR SETTINGS	
PER DAY	MODE	TIME	TERM.		CUT IN	CUT OUT	R22	R404A
4	ELECT	36 MIN.	50F	DELI	58-60# @ R22	32-35# @ R22	43#	
4	TIME OFF	46 MIN.		MEAT	52-56# @ R22	26-29# @ R22	37#	
4	HOT GAS	12-15 MIN.	70-75F	DELI	72-75# @ R404A	42-46# @ R404A		55#
4	AIR DEFROST (L4M ONLY)	40 MIN.	50F	MEAT	66-70# @ R404A	35-39# @ R404A		48#

CASE CIRCUITS: This case requires a separate 120v circuit for fans, lights, anti-sweats, and a 208v circuit for Electric Defrost (if used).

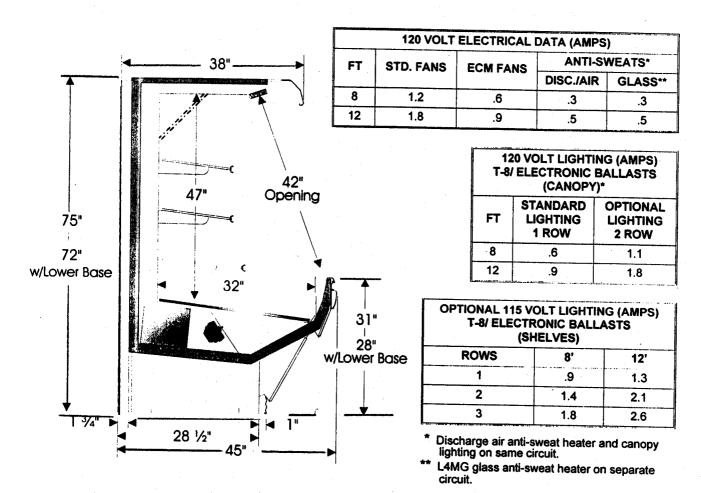
CASE BTUH REQUIREMENTS are calculated to produce approximately the indicated entering air temperature with absolute maximum operating ambient limits of **75F & 55RH**.

Screens are standard. Shelving must be ordered separately. A two-shelf arrangement includes (1) 15" shelf on top and (1) 18" shelf on bottom. A three-shelf arrangement includes (1) 15" shelf on top, (1) 15" shelf in the middle and (1) 18" shelf on the bottom. Lights on shelves are optional, but not recommended because the added heat shortens shelf life of meat and increases operating costs.

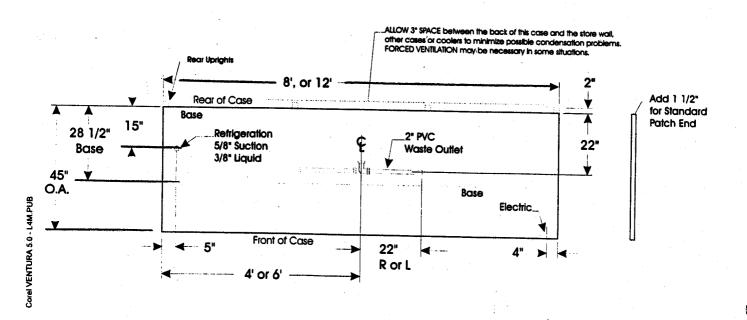
When mirrors are used, only 12" or 16" wide mirrors are allowed. **NOTE:** 1 or 2 rows of discharge holes must be left open between the top shelf and bottom of mirror.

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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L4M/L4MG CROSS SECTION AND FLOOR PLAN



L4MG GLASS FRONT MULTI-SHELF DELIMEAT CASI

