This manual has been designed to be used in conjunction with the General (UL/NSF) Installation & Service Manual. Save the Instructions in Both Manuals for Future Reference!!

This merchandiser conforms to the American National Standard Institute & NSF International Health and Sanitation standard ANSI/NSF 7 - 2003.
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The following Self-Contained Mobile Produce Merchandiser models are covered in this manual:

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<th>MODELS</th>
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<td>4’ SELF-CONTAINED MOBILE PRODUCE MERCHANDISER WITH 7 5/8” NON-LIGHTED TOP SHELF</td>
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<td>N2PSSC-6</td>
<td>6’ SELF-CONTAINED MOBILE PRODUCE MERCHANDISER WITH 7 5/8” NON-LIGHTED TOP SHELF</td>
</tr>
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</table>
SPECIFICATIONS

N2PSSC Self-Contained Mobile Produce Merchandisers

Self-Contained Refrigeration & Defrost Data:

<table>
<thead>
<tr>
<th>CASE USAGE</th>
<th>REFRIGERANT (R22) DESIGN PRESSURE</th>
<th>DISCHARGE AIR</th>
<th>DEFROSTS</th>
<th>THERMOSTAT SETTINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>LOW SIDE (PSIG)</td>
<td>HIGH SIDE (PSIG)</td>
<td>TEMPERATURE (°F)</td>
<td>VELOCITY (FPM)</td>
</tr>
<tr>
<td>BULK PRODUCE</td>
<td>183</td>
<td>400</td>
<td>435</td>
<td>317</td>
</tr>
<tr>
<td></td>
<td>* Air velocity measured 1 hour after defrost at the discharge air duct using an ALNOR JR. velometer with a scoop.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

FOR SPECIFIC COMPRESSOR SIZING AND/OR LINE SIZING INFORMATION, REFER TO THE "GOLD" AND/OR "BUFF" SECTIONS IN THE TYLER SPECIFICATION GUIDE.

Electrical Data:

CASE ELECTRICAL CIRCUIT: One 120V Electrical Power Supply is required for this Self-Contained case.

This 120V Power Supply runs all circuits and components in this unit.

Self-Contained Electrical Data (120 Volt)

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SELF-CONTAINED COMPRESSOR</th>
<th>M.C.A.***</th>
<th>M.O.P.****</th>
<th>DISCHARGE AIR ANTI-SWEATS</th>
<th>DRAIN PAN HEATER</th>
</tr>
</thead>
<tbody>
<tr>
<td>N2PSSC-4</td>
<td>120V 60Hz 1 Ph, 1/2 HP</td>
<td>10.0</td>
<td>51.0</td>
<td>12.7</td>
<td>20.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>19.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1.1</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>125.0</td>
</tr>
<tr>
<td>N2PSSC-6</td>
<td>120V 60Hz 1 Ph, 1/2 HP</td>
<td>10.0</td>
<td>51.0</td>
<td>12.8</td>
<td>20.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>31.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1.1</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>125.0</td>
</tr>
</tbody>
</table>

* Run Load Amperage (includes the condenser fan).
** Locked Rotor Amperage.
*** Minimum Circuit Amperage (includes condenser fan, evaporator fans, drain pan heater and anti-sweat heaters).
**** Maximum Overcurrent Protection.

Self-Contained Evaporator Fans (120 Volt)

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CASE LENGTH</th>
<th>FANS / CASE</th>
<th>TOTAL STANDARD FANS</th>
<th>TOTAL ECM FANS</th>
</tr>
</thead>
<tbody>
<tr>
<td>N2PSSC-4</td>
<td>4'</td>
<td>2</td>
<td>1.06 96.0</td>
<td>0.44 22.0</td>
</tr>
<tr>
<td>N2PSSC-6</td>
<td>6'</td>
<td>2</td>
<td>1.06 96.0</td>
<td>0.44 22.0</td>
</tr>
</tbody>
</table>

UL SANITATION approved in accordance with ANSI/NSF – 7.

CASE BTUH REQUIREMENTS are calculated to produce approximately the indicated entering-air temperature with absolute maximum operating ambient limits of 75°F & 65RH.

The information contained herein is based on technical data and tests that we believe are reliable, and is intended for use by persons having technical skill at their own discretion and risk. Since conditions of use are outside of Tyler's control, we cannot assume any liability for results obtained or damages incurred through the applications of the data presented. SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.
INSTALLATION PROCEDURES

Carpentry Procedures

- **CAUTION**
  - Make sure case is level on flat floors. This prevents self-contained system problems and/or premature component failure.
  
- Do not move case during operation.

The N2PSSC models are self-contained mobile cases. These cases require flat and level floor areas for set-up and operation. Cases should only be moved when they are not in operation.

Electrical Procedures

Self-Contained Case Circuit

This self-contained circuit is to be supplied by an uninterrupted, protected 120V circuit. The case circuit supplies power for case fans, condenser unit, anti-sweats and drain pan heater.

Defrost Information

See “General-UL/NSF I&S Manual” for operational descriptions for Off Time defrost control.

Defrost Control Chart

<table>
<thead>
<tr>
<th>Defrost Type</th>
<th>Defrosts Per Day</th>
<th>Defrost Duration Min</th>
<th>Termination Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Off Time</td>
<td>4</td>
<td>18</td>
<td>-----</td>
</tr>
</tbody>
</table>

WIRING DIAGRAMS

**ELECTRICIAN NOTE - OVERCURRENT PROTECTION**

120V circuits should be protected by 15 or 20 Amp devices per the requirements noted on the cabinet nameplate or the National Electrical Code, Canadian Electrical Code - Part 1, Section 28. 208V defrost circuits employ No. 12 AWG field wire leads for field connections. On remote cases intended for end to end line-ups, bonding for ground may rely upon the pull-up bolts.

The following wiring diagram on page 6 will cover the N2PSSC case circuits.
N2PSSC Domestic & Export (50Hz) Case Circuits (6' Cases)
CLEANING AND SANITATION

Component Removal and Installation Instructions for Cleaning

Optional Shelves and Shelf Brackets
1. Remove product from shelves.
2. If shelf has a light, unplug the light cord from the socket in the rear duct panel. Completely insert socket cover in the light socket to protect the receptacle.
3. Push shelves back and then lift up and out to remove them from the shelf brackets.
4. Remove shelf brackets from slots in rear uprights.
5. After cleaning, replace in reverse order.

Screens and Bottom Trays
1. Remove product from screens or bottom of case.
2. To remove screen, push up until bottom tabs clear holes in front duct, then remove screen from case.
   To remove bottom tray, grasp and lift out each of the bottom trays from the case interior.
3. After cleaning, replace bottom trays and or screens in reverse order.

Front Air Ducts
1. Remove screens and lower trays, see this page.
2. Lift out front air duct sections.
3. After cleaning, replace in reverse order.

Rear Duct Panels
1. Remove mirrors, shelves and/or bottom trays, see above.
2. Remove mounting screws and rear duct panels from case.
3. After cleaning, replace and secure rear duct panels in reverse order.

Discharge Air Honeycomb
1. Loosen screws securing rear retainer plate.

   NOTE
   Note position of the honeycomb grid during removal so it can be reinstalled the same way.
2. Slide rear retainer plate back until the honeycomb grid sections can be removed from the top duct.

   CAUTION
   Improper installation of the honeycomb grid section could result in improper air flow and/or poor refrigeration.
3. After cleaning, replace honeycomb grid sections as they were removed and secure with the rear retainer plate and screws.

Lower Front Panel and Air Grid
1. Remove kickplate from kickplate supports. (See General-UL/NSF I&S Manual.)
2. Lift panel up and out to remove from panel supports.
3. After cleaning, replace in reverse order.

Lower Cladding
1. Remove mounting screws from top of lower cladding.
2. Lift bottom of lower cladding off top of kickplate support brackets and remove lower cladding.
3. After cleaning, replace in reverse order.
Upper Cladding
1. Remove color band, bumper and bumper retainer from case. (See General-UL/NSF I&S Manual.)
2. Remove mounting screws from top and bottom of upper cladding and remove upper cladding.
3. After cleaning, replace upper cladding and remaining components in reverse order.

Drain Preparation for Cleaning
1. Remove kickplate and lower front panel and air grid, see page 7.
2. Lift up and pull off lower front panel from upper and lower panel supports.
3. Remove drain cap from bottom of drain trap.
4. Attach hose to threads on bottom of drain trap. Place other end of hose in drain, drain trough or bucket.
5. Clean and thoroughly rinse case interior and bottom tub.
6. After case has completely drained, remove hose and replace drain cap, lower front panel and kickplate.

GENERAL INFORMATION
NSF Product Thermometer Installation
1. Unwrap the thermometer and bracket assembly shipped loose with the case.
2. Remove left front return air duct.
3. Position bracket 1” in from left edge and just under the bottom return air duct holes.
4. Mount the bracket to the return air duct with self-tapping screws.
5. Replace the front return air duct.

Produce Handling Tips
Fresh fruits and vegetable are living things, even after they have been harvested. They continue the process of respiration and transpiration after harvesting. Respiration is the process of self feeding to provide energy for maintaining life. (EXAMPLE: Asparagus and sweet corn generate heat after they are picked.) Transpiration is the process of water loss through vapor from the plant tissues. Post-harvest life can be maintained by slowing the rate of water loss. Refrigeration lowers the rate of respiration and transpiration. Store most types of produce close to freezing prior to display. There are a number of explanations (ex. Cucumbers can be kept relatively cool by themselves, but could be damaged by temperatures below 40°F). See chart on following pages for specifics.

Non-refrigerated produce cases are called “Dry” cases. They are used to display potatoes, dry onions, bananas, avocados and other products which don’t need refrigeration. These cases can also be used with a bed of cracked ice to display perishables.

Refrigerated produce cases displays produce products that require refrigeration. The refrigeration coil is below the display and fans are used to circulate air through the case display. This moving air will pick up moisture from unwrapped produce and carry it to the coil. It is necessary to replace this moisture by using a water spray several times during the day. At night the produce should be covered with a wet cloth. The alternate to sprinkling is to wrap the produce.
## Produce Handling Chart

<table>
<thead>
<tr>
<th>Produce</th>
<th>Temperature (°F)</th>
<th>Relative Humidity (%)</th>
<th>Sell Quickly (1-2 days)</th>
<th>Refrigerate (40°F)</th>
<th>Sprinkle with Water</th>
<th>Special Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples</td>
<td>30-32</td>
<td>85-95</td>
<td></td>
<td>Helpful</td>
<td>No advantage</td>
<td>Avoid bruising</td>
</tr>
<tr>
<td>Apricots</td>
<td>31-32</td>
<td>85-90</td>
<td>Yes</td>
<td>Helpful</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td>32-36</td>
<td>90-95</td>
<td>Yes</td>
<td>Profitable</td>
<td>No</td>
<td>Trim butts and stand in ice or shallow water</td>
</tr>
<tr>
<td>Avocados</td>
<td>40-55</td>
<td>85-90</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Display on padded surface</td>
</tr>
<tr>
<td>Bananas, Ripe</td>
<td>56-58</td>
<td>85-90</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Display on padded surface</td>
</tr>
<tr>
<td>For Ripening</td>
<td>58-68</td>
<td>90-95</td>
<td></td>
<td>No</td>
<td>No</td>
<td>Avoid bruising</td>
</tr>
<tr>
<td>Beans, Lima</td>
<td>32-40</td>
<td>85-90</td>
<td>Yes</td>
<td>Profitable</td>
<td>No</td>
<td>Shake up to aerate</td>
</tr>
<tr>
<td>Beans, Snap</td>
<td>40-45</td>
<td>90-95</td>
<td>Yes</td>
<td>Profitable</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Beets</td>
<td>32</td>
<td>85-95</td>
<td>Yes</td>
<td>Profitable</td>
<td>Yes</td>
<td>Moisten roots only</td>
</tr>
<tr>
<td>Berries</td>
<td>31-32</td>
<td>90-95</td>
<td>Yes</td>
<td>Helpful</td>
<td>No</td>
<td>Keep well ventilated</td>
</tr>
<tr>
<td>Broccoli</td>
<td>32-35</td>
<td>90-95</td>
<td>Yes</td>
<td>Profitable</td>
<td>Yes</td>
<td>Keep out of sun</td>
</tr>
<tr>
<td>Brussel Sprouts</td>
<td>32-35</td>
<td>90-95</td>
<td>Yes</td>
<td>Profitable</td>
<td>Yes</td>
<td>Remove yellow leaves</td>
</tr>
<tr>
<td>Cabbage</td>
<td>32</td>
<td>90-95</td>
<td>Yes</td>
<td>Profitable</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Carrots</td>
<td>32</td>
<td>90-95</td>
<td>Profitable</td>
<td>Yes</td>
<td>Yes</td>
<td>Moisten roots only of bunches</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>32</td>
<td>90-95</td>
<td>Yes</td>
<td>Profitable</td>
<td>Yes</td>
<td>Sprinkle only if refrigerated</td>
</tr>
<tr>
<td>Celery</td>
<td>31-32</td>
<td>90-95</td>
<td>Yes</td>
<td>Profitable</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Cherries</td>
<td>31-32</td>
<td>90-95</td>
<td>Yes</td>
<td>Helpful</td>
<td>No</td>
<td>Keep well ventilated</td>
</tr>
<tr>
<td>Corn, Sweet</td>
<td>31-32</td>
<td>90-95</td>
<td>Yes</td>
<td>Profitable</td>
<td>Yes</td>
<td>Keep cold to keep sweetness</td>
</tr>
<tr>
<td>Cucumbers</td>
<td>45-50</td>
<td>85-90</td>
<td>Yes</td>
<td>No</td>
<td>No advantage</td>
<td></td>
</tr>
<tr>
<td>Eggplants</td>
<td>45-50</td>
<td>85-90</td>
<td>Yes</td>
<td>No</td>
<td>No advantage</td>
<td>Do not bruise, keep on ice</td>
</tr>
<tr>
<td>Grapefruit</td>
<td>50-60</td>
<td>85-90</td>
<td>Yes</td>
<td>Helpful</td>
<td>No advantage</td>
<td>Remove decayed fruit</td>
</tr>
<tr>
<td>Grapes</td>
<td>30-32</td>
<td>85-95</td>
<td>Yes</td>
<td>Helpful</td>
<td>No</td>
<td>Keep well ventilated</td>
</tr>
<tr>
<td>Honeydews</td>
<td>45-50</td>
<td>85-90</td>
<td>Yes</td>
<td>Helpful</td>
<td>No</td>
<td>Cover cut melons with transparent film</td>
</tr>
<tr>
<td>Lemons</td>
<td>38-40</td>
<td>85-90</td>
<td>Helpful</td>
<td>Yes</td>
<td>Sprinkling may be helpful</td>
<td></td>
</tr>
<tr>
<td>Lettuce</td>
<td>32</td>
<td>90-95</td>
<td>Yes</td>
<td>Profitable</td>
<td>Yes</td>
<td>Avoid soaking with water</td>
</tr>
<tr>
<td>Limes</td>
<td>48-50</td>
<td>85-90</td>
<td>Helpful</td>
<td>No advantage</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>

In order to maintain case air flow, the return air duct must not be blocked by product. An important aid to improve air circulation is to use air deflectors below the elevated screens in the case. These deflectors will direct the air flow into the display and prevent cool air from “short circuiting” the display. Deflectors are furnished with hump screen option. See illustration above.
The “Produce Handling Chart” is courtesy of Produce Marketing Association, Inc., Newark, Delaware 19711, from their 1973 Yearbook. This book is published as a service to the Fresh Produce Industry.

For additional information, consult:


SERVICE INSTRUCTIONS

Troubleshooting Self-Contained Units

**WARNING**

Never work on electrically powered equipment while it is energized! Electrical shock could cause personal injury and/or death.

<table>
<thead>
<tr>
<th>TROUBLE</th>
<th>COMMON CAUSE</th>
<th>REMEDY</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Unit will not run</td>
<td>Blown fuse</td>
<td>Replace fuse.</td>
</tr>
<tr>
<td></td>
<td>Low voltage</td>
<td>Check outlet with voltmeter. Voltage should be 115V (±10%).</td>
</tr>
<tr>
<td></td>
<td>Inoperative motor or temperature control</td>
<td>Check connections.</td>
</tr>
<tr>
<td>2. Refrigerated section is too warm</td>
<td>Shelves overloaded; blocked air flow</td>
<td>Make sure items do not block the air flow.</td>
</tr>
<tr>
<td></td>
<td>Case fans not operating</td>
<td>Check terminal block connections.</td>
</tr>
<tr>
<td>3. Noisy operation</td>
<td>Loose baffles</td>
<td>Tighten or brace baffles.</td>
</tr>
<tr>
<td></td>
<td>Tubing contacting cabinet or other tubing</td>
<td>Move tubing.</td>
</tr>
<tr>
<td></td>
<td>Cabinet not level</td>
<td>Level cabinet.</td>
</tr>
<tr>
<td>4. Frost or ice on evaporator coil</td>
<td>Defrost clock doesn't work</td>
<td>Check electrical connections. Have unit serviced by a qualified service technician.</td>
</tr>
<tr>
<td>5. Water dripping from case drain</td>
<td>Drain cap not properly installed</td>
<td>Tighten or reinstall drain cap.</td>
</tr>
</tbody>
</table>

Anti-Sweat Heater Replacement

**WARNING**

Shut off or disconnect power supply to case before changing an anti-sweat. Electrical power from wire ends could damage other components and/or cause personal injury or death.

1. Remove screws (1) and upper rear riser trim (2) from top of case.
2. Disconnect or cut the defective anti-sweat wires (3) from the case wires.
3. Remove and replace the aluminum tape (4) and defective anti-sweat wire (3) from the back of rear riser support trim (5).
4. Reconnect the anti-sweat wires (3) to case wires and reinstall the rear riser trim (2) with screws (1).
5. Restore electrical power to the case.
## PARTS INFORMATION

### Cladding and Optional Trim Parts List

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>N2PSSC</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Screw</td>
<td>5100217</td>
</tr>
<tr>
<td>2</td>
<td>Rear Riser End Trim, MB</td>
<td>9046814</td>
</tr>
<tr>
<td>3</td>
<td>Bumper Retainer / Handrail</td>
<td>color per order</td>
</tr>
<tr>
<td>4</td>
<td>Color Band, Painted</td>
<td>9023796</td>
</tr>
<tr>
<td>5</td>
<td>Bumper</td>
<td>color per order</td>
</tr>
<tr>
<td>6</td>
<td>Upr. Frt. Cladding, Painted</td>
<td>9025132</td>
</tr>
<tr>
<td>7</td>
<td>Lwr. Frt. Cladding, Painted</td>
<td>9045862</td>
</tr>
<tr>
<td>8</td>
<td>Screw</td>
<td>5183536</td>
</tr>
<tr>
<td>9</td>
<td>Lwr. Base Cladding, Painted</td>
<td>9045828</td>
</tr>
<tr>
<td>10</td>
<td>Kickplate</td>
<td>color per order</td>
</tr>
<tr>
<td>11</td>
<td>Screw</td>
<td>5183536</td>
</tr>
<tr>
<td>12</td>
<td>Kickplate Support</td>
<td>9041329</td>
</tr>
<tr>
<td>13</td>
<td>Caster</td>
<td>5207728</td>
</tr>
<tr>
<td>14</td>
<td>Base End Trim, Painted</td>
<td>9602572</td>
</tr>
</tbody>
</table>

(Numbers in parentheses indicate quantities.)
## Operational Parts List

<table>
<thead>
<tr>
<th>Case Usage</th>
<th>Domestic</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electrical Circuit</td>
<td>115 Volt 60 Hertz</td>
</tr>
<tr>
<td>Case Size</td>
<td>6’</td>
</tr>
<tr>
<td>Fan Motor</td>
<td>5243498</td>
</tr>
<tr>
<td></td>
<td>9 Watt</td>
</tr>
<tr>
<td>Fan Motor Brackets</td>
<td>5962268</td>
</tr>
<tr>
<td>Fan Bracket Plate</td>
<td>9041077</td>
</tr>
<tr>
<td>Fan Blades (7” 30° 5B)</td>
<td>9045855</td>
</tr>
<tr>
<td>Opt. ECM Fan Motor</td>
<td>9025002</td>
</tr>
<tr>
<td></td>
<td>8 Watt</td>
</tr>
<tr>
<td>Opt. ECM Fan Motor Brackets</td>
<td>9025005</td>
</tr>
<tr>
<td>Opt. ECM Fan Blades (7” 30° 5B)</td>
<td>9045855</td>
</tr>
<tr>
<td>Condensing Unit</td>
<td>Copeland</td>
</tr>
<tr>
<td></td>
<td>FJE-0050-IAA-201</td>
</tr>
<tr>
<td>Drain Pan Heater, 125W</td>
<td>9045863</td>
</tr>
<tr>
<td>Anti-Sweat Heater (rear riser)</td>
<td>9043426</td>
</tr>
<tr>
<td>NSF Product Thermometer</td>
<td>5967100</td>
</tr>
</tbody>
</table>

For information on operational parts not listed above contact the TYLER Service Parts Department.