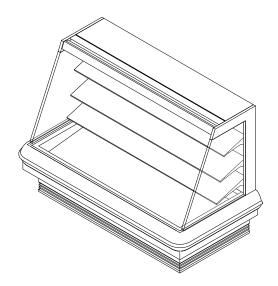
# **O4EM-NRG**

#### **GENERAL NOTES**

- "---" indicates that the feature is not an option for this case model and/or the data is not yet available.
- · LED lights only.
- Maximum of 3 rows of standard output LED lighted shelves.
- · Nose lights are not available.



SHIPPING WEIGHT			
Case	Weight		
O4EM-NRG			







COMPONENT
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# **04EM-NRG**

ELECTRICAL DATA					
	High Effi		Anti Cor	ndensate	
	Far	ıs	Hea	iters	
Fans Per	120 Volt		120	Volts	
Case	Amps	Watts	Amps	Watts	
2	0.40	28.0	1.89	227.0	

LIGHTING DATA						
		Clearvoyant v	/4 LED Ligh	ting (Per	Light Row)	
Lights		Standard (Cornice o			Power ce Only)	
Per		120 V	olts	120	Volts	
Row	Lights Length	Amps	Watts	Amps	Watts	
2	3'	0.14	16.6	0.25	29.8	

GUIDELINES AND CONTROL SETTINGS								
		BTU	-l∕ft	Superheat Set				
				Point @ Bulb	Evaporator	Discharge	Discharge Air	
Application	Front Sill height	Conventional	Parallel	(°F)	(°F)	Air (°F)	Velocity (FPM)	
Dairy / Deli / Produce	ALL	6019	4865	6-8	28	31	150	
Meat	EXTENDED	6147	4965	6-8	26	30	150	

DEFROST CONTROLS					
Timed-Off Defrost					
Defrosts Per Day	Fail-Safe (Min)	Termination Temp (°F)			
6	45	45			

### NOTES:

- Extended front sills are required on meat applications to maintain proper product temperature. An extended front has a minimum height of 24" on a 5" baseframe,
  - or 30" on an 11" baseframe.
- · BTUH/cs notes:
  - Listed BTUH/cs indicate unlighted shelves. For LED lighting, add 27 BTUH per 3' lighted shelf. For T8 lighted shelves, see Hillphoenix Bluebook Appendix D for BTUH, amp and watt data.
  - BTUH load increases by 132 BTUH/ft when aftermarket merchandising accessories are utilized.
- Listed evaporator temperature represents unlighted shelves. For lighted shelves and/or aftermarket merchandising accessories, reduce the listed evaporator temperature by 2°F.
- Conventional Discharge Air Control Recommended Settings: Cut-In Temp = Discharge Air + 2°F; Cut-Out Temp = Discharge Air 2°F.
- Listed discharge air velocity represents the average velocity at the peak of defrost.
- Temperature and defrost settings listed above are recommended start-up settings. Final operational settings may need to be adjusted for the store conditions in which the case operates.
- The recommended evaporator temperatures may need to be adjusted based on system setup, store conditions, etc. The minimum recommended evaporator temperature is 4°F below the listed evaporator temperature.





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SECOND NATURE DATA								
	No. of			BTUH/D	oor	GPM/ft	Supply Fluid	Discharge Air
Case Model	Coils	Application	Front Sill Height	Conventional	Parallel	(DR)	Temp (°F)	Temp (°F)
O4EM-NRG	1	Deli	Standard	6019	4865	1.47	20	28
O4EM-NRG	1	Deli	Standard	6019	4865	3.78	25	28
O4EM-NRG	1	Meat	Standard	6147	4965	1.80	20	26
O4EM-NRG	1	Meat	Standard	6147	4965	5.40	25	26

SECOND NATURE I	ECOND NATURE DATA								
						Timed-0	Off Defrost	Warm Fl	uid Defrost
Case Model	No. of Coils	Application	Front Sill height	Supply Fluid Temp (°F)	No. of Defrost	Fail-Safe (Min)	Termination Temp (°F)	Fail-Safe (Min)	Termination Temp (°F)
O4EM-NRG	1	Deli	Standard	20	6	60	47	26	49
O4EM-NRG	1	Deli	Standard	25	6	60	47	26	49
O4EM-NRG	1	Meat	Standard	20	6	60	47	26	49
O4EM-NRG	1	Meat	Standard	25	6	60	47	26	49

### NOTES:

- All medium temperature data listed is for 35% by wt. PROPYLENE GLYCOL.
- Inhibited Propylene Glycol solution with water, such as Dowfrost or equivalent. (Dowfrost is a trademark of the Dow Chemical Company).
- Flowrates are determined by ASHRAE test conditions and may need to be adjusted based on store conditions.
- \*\* Flowrates are per case• All medium temperature data listed is for 35% by wt. PROPYLENE GLYCOL.



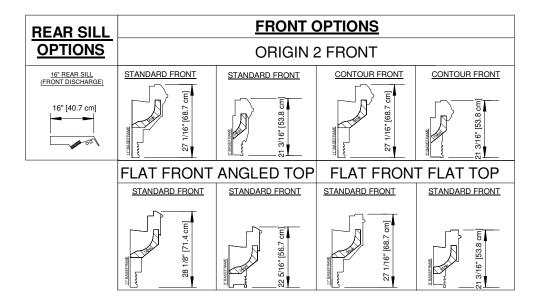
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#### **NOTES:**

- · Front and rear sill heights vary with base frame height.
- · Extended front sills are required for meat applications to maintain proper product temperature. An extended front has a minimum height of 24" on a 5" baseframe, or 30" on an 11" baseframe.







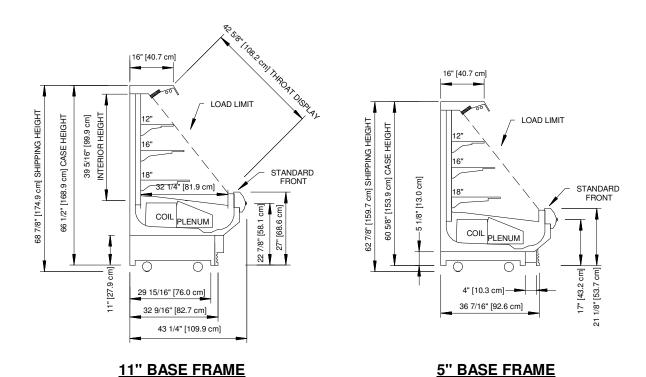
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#### 10 3/4" [27.3 cm] [55.9 cm] 5 13/16" [40.2 cm]\* 11" BASEFRAME 25" [63.5 cm] 28 3/4" [73.0 cm] 28 3/4" [73.0 cm] 32 9/16" [82.7 cm] 11" BASEFRAME 3 7/16" [92.6 cm] " BASEFRAME 43 1/4" [109.9 cm] 22 151 1 1/2" PVC DRAIN CONNECTION **DEFAULT REFRIGERATION** 26 5/8" [67.6 cm] 14 1/8" [35.7 cm] 87 3/4" [222.9 cm]



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