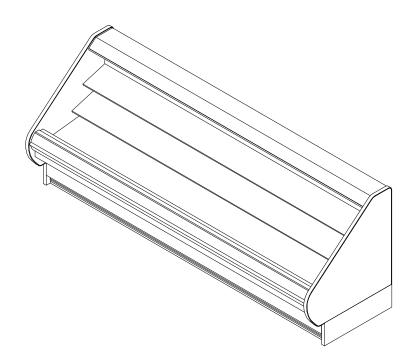
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GENERAL NOTES

- "---" 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 2 rows of standard output LED lighted shelves.
- · Nose lights are not available.



SHIPPING WEIGHT				
Case Weigh				
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■ COMPONENT

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ELECTRICAL DATA						
	Fans	High Effci	ency Fans			
Case	Per	120	Volts			
Length	Case	Amps	Watts			
4'	1	0.16	11.0			
6'	2	0.32	22.0			
8'	2	0.32	22.0			
10'	3	0.48	33.0			
12'	3	0.48	33.0			

LIGHTING DATA							
			Clearvoya	nt LED Lig	hting (Per	Light Row)	
			Standard Power (Cornice or Shelf			Power nice)	
Case	Lights	Lights	120 '	Volts	120	Volts	
Length	per row	Length	Amps	Watts	Amps	Watts	
4'	1	4'	0.05	5.9	0.12	14.9	
6'	2	3'	0.08	9.4	0.20	23.8	
8'	2	4'	0.10	11.8	0.25	29.9	
10'	3	3'/4'	0.13	15.3	0.32	38.7	
12'	3	4'	0.15	17.6	0.37	44.8	

GUIDELINES AND CONTROL SETTINGS							
	Front Sill	BTUH/ft		Superheat Set	Evaporator	Discharge	Discharge Air
Application	Height	Conventional	Parallel	Point @ Bulb (°F)	(°F)	Air (°F)	Velocity (FPM)
Dairy/Deli/Produce	All	830	770	6 - 8	28	31	180
Meat	Extended	830	750	6 - 8	26	30	180

DEFROST CONTROLS						
Timed-Off Defrost						
Defrosts Per	Fail-Safe	Termination				
Day	(Min)	Temp (°F)				
6	30	47				

NOTES

- "---" indicates that the feature is not an option for this case model and/or the data is not yet available.
- Listed BTUH/ft data represent unlighted shelves. For LED lighting, add 9 BTUH/ft per row of lighted shelving. 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 immediately after 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/	FT	GPM/ft	Supply Fluid	Discharge Air
Case Model	Coils	Application	Front Sill height	Conventional	Parallel	(DR)	Temp (°F)	Temp (°F)
O3UM-NRG	1	Bulk Produce	Standard	926	810	0.11	20	38
O3UM-NRG	1	Deli/Produce	Standard	926	810	0.23	20	31
O3UM-NRG	1	Meat	3" Extended	915	800	0.28	20	30
O3UM-NRG	1	Bulk Produce	Standard	926	810	0.19	25	38
O3UM-NRG	1	Deli/Produce	Standard	926	810	0.60	25	31
O3UM-NRG	1	Meat	3" Extended	915	800	0.83	25	30

SECOND NATURE DATA									
						Timed-C	Off Defrost	Warm Flu	iid Defrost
	No. of			Supply Fluid	No. of	Fail-Safe	Termination	Fail-Safe	Termination
Case Model	Coils	Application	Front Sill height	Temp (°F)	Defrost	(Min)	Temp (°F)	(Min)	Temp (°F)
O3UM-NRG	1	Bulk Produce	Standard	20	6	60	47	26	49
O3UM-NRG	1	Deli/Produce	Standard	20	6	60	47	26	49
O3UM-NRG	1	Meat	3" Extended	20	6	60	47	26	49
O3UM-NRG	1	Bulk Produce	Standard	25	6	45	42	26	49
O3UM-NRG	1	Deli/Produce	Standard	25	6	45	42	26	49
O3UM-NRG	1	Meat	3" Extended	25	6	45	42	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

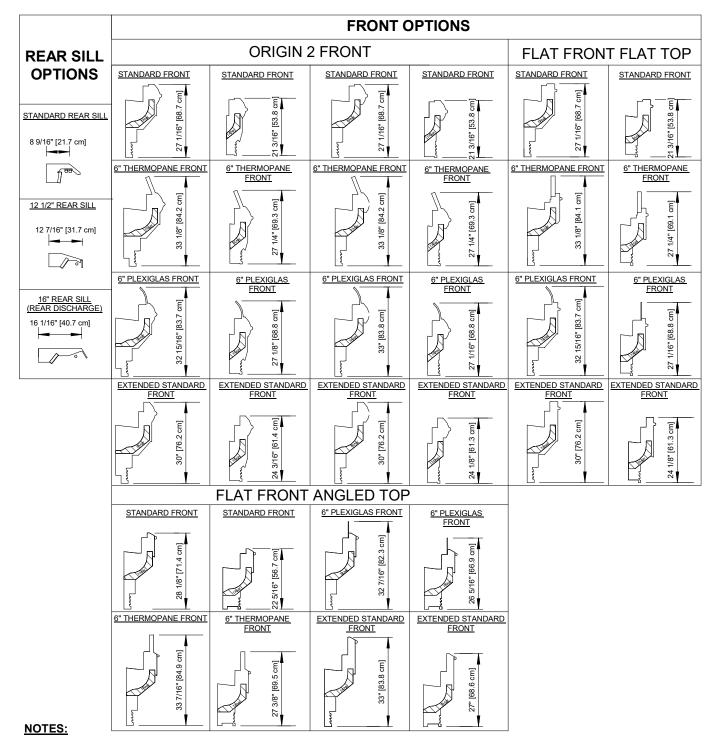


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- · Front and rear sill heights vary with base frame height.
- Extended front sills are required for meat applications to maintain proper product temperature. An extended front has a minimum height of 24" on a 5" baseframe, or 30" on an 11" baseframe.







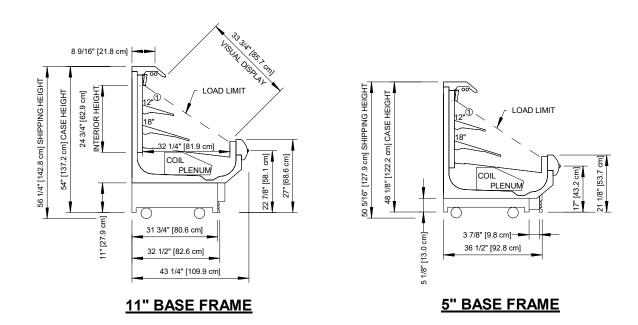
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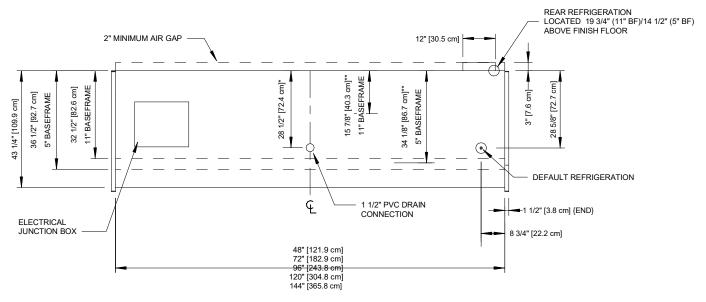
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NOTES

- * :STUB-UP AREA
- ** :RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- ① :AVAILABLE SHELF SIZES: 10", 12", 14", 16", & 18"
- Ends add approximately 1" to case height, 1" to the front and 1/2" to the back.



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