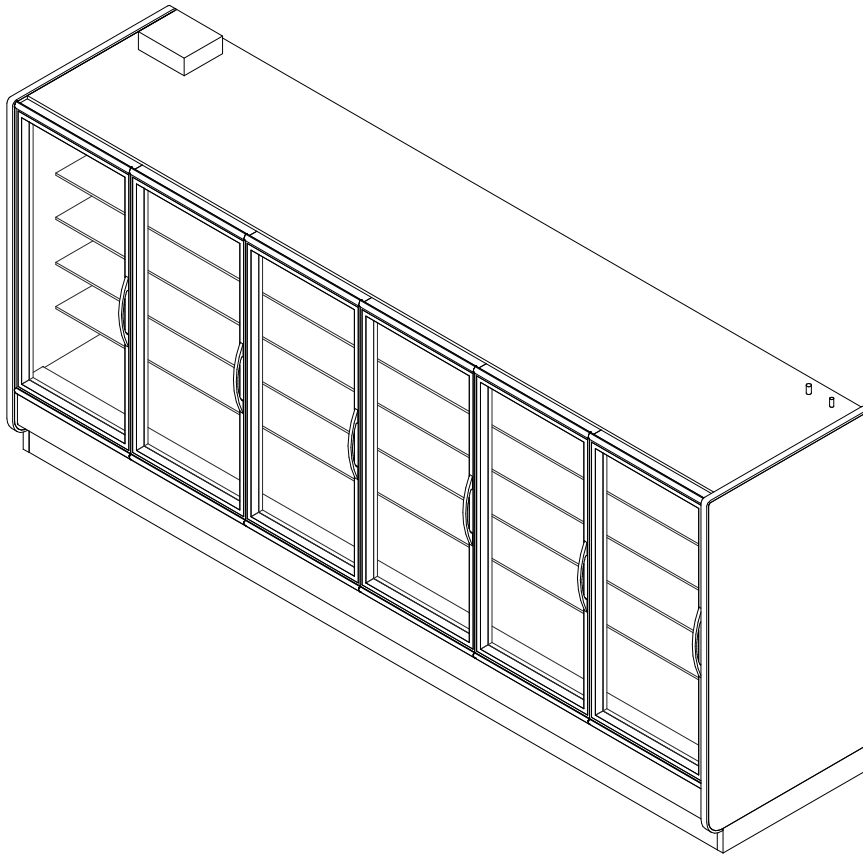


ORB

1, 2, 3, 4, 5 & 6 Door / 4', 6', 8' & 12' Reach-In Merchandiser
Beverage/Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

GENERAL NOTES:

- 4-foot cases Bi-Swing consist of 2 (24") doors.
- 6-foot cases Bi-Swing consist of 3 (24") doors.
- 8-foot case Bi-swing consist of 4 (24") doors.
- 12-foot cases Bi-swing consist of 6 (24") doors.
- Lighting controls - occupancy sensors are required.
- Option 1: OEM Provided: Lighting controls (on/off) are standard unless otherwise specified.
- Option 2: End User Provided: Lighting controls should be based on occupancy sensors. Store level A/S control should be set to 30 minimum off time at 75°F/55%RH.



SHIPPING WEIGHT	
Case	Weight
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ELECTRICAL DATA			
Case Length	Fans Per Case	High Efficiency Fans	
		120 Volts	
		Amps	Watts
1 Door	1	0.22	26
2 Door	2	0.44	53
3 Door	3	0.66	79
4 Door	4	0.88	106
5 Door	5	1.10	132
6 Door	6	1.32	158
4'	1	0.22	26
6'	2	0.44	53
8'	2	0.44	53
12'	3	0.66	79

LIGHTING DATA									
Case Length	Door Size	OP45		OP55 (French Swing Only)		OP7 Single Swing		OP7 French Swing	
		120 Volts		120 Volts		120 Volts		120 Volts	
		Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
1 Door	31"	0.18	21.0	---	---	0.14	16.8	---	---
2 Door	30"	0.36	43.1	---	---	0.28	33.0	---	---
3 Door	30"	0.54	65.2	---	---	0.41	49.2	---	---
4 Door	30"	0.73	87.3	---	---	0.55	65.4	---	---
5 Door	30"	0.91	109.4	---	---	0.68	81.6	---	---
6 Door	30"	1.10	131.5	---	---	0.82	97.8	---	---
4'	24"	---	---	0.26	31.0	---	---	0.23	28.0
6'	24"	---	---	0.52	61.9	---	---	0.44	52.3
8'	24"	---	---	0.52	61.9	---	---	0.44	52.3
12'	24"	---	---	0.77	92.8	---	---	0.64	76.6

ANTI CONDENSATE DATA						
Case Length	Door Size	Number of Doors	101 Frames		Vista Frames	
			Un Heated Doors		Un Heated Doors	
			ELMD, ELMH, I90		Vista C, I60	
			120 Volts		120 Volts	
			Amps	Watts	Amps	Watts
1 Door	31"	1	0.16	19	0.16	19
2 Door	30"	2	0.32	38	0.32	38
3 Door	30"	3	0.50	60	0.50	60
4 Door	30"	4	0.69	83	0.69	83
5 Door	30"	5	0.86	103	0.86	103
6 Door	30"	6	1.06	127	1.06	127
4'	24"	2	0.18	22	0.18	22
6'	24"	3	0.35	42	0.35	42
8'	24"	4	0.39	47	0.39	47
12'	24"	6	0.63	76	0.63	76



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GUIDELINES AND CONTROL DATA								
Application	Doors	Door Size	BTUH/Door		Superheat Set Point @ Bulb (°F)	Evaporator (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
			Conventional	Parallel				
Beverage	1 - 6 Door	30"	500	460	4 - 6	34	40	215
Beverage	4'	24"	400	365	4 - 6	34	40	215
Beverage	6'	24"	400	365	4 - 6	34	40	215
Beverage	8'	24"	400	365	4 - 6	34	40	215
Beverage	12'	24"	400	365	4 - 6	34	40	215
Bakery/Cut Produce/Dairy/Deli	1 - 6 Door	30"	560	510	4 - 6	30	36	215
Bakery/Cut Produce/Dairy/Deli	4'	24"	445	405	4 - 6	30	36	215
Bakery/Cut Produce/Dairy/Deli	6'	24"	445	405	4 - 6	30	36	215
Bakery/Cut Produce/Dairy/Deli	8'	24"	445	405	4 - 6	30	36	215
Bakery/Cut Produce/Dairy/Deli	12'	24"	445	405	4 - 6	30	36	215
Meat/Seafood	1 - 6 Door	30"	595	545	4 - 6	28	34	215
Meat/Seafood	4'	24"	475	435	4 - 6	28	34	215
Meat/Seafood	6'	24"	475	435	4 - 6	28	34	215
Meat/Seafood	8'	24"	475	435	4 - 6	28	34	215
Meat/Seafood	12'	24"	475	435	4 - 6	28	34	215

DEFROST CONTROLS		
Defrosts Per Day	Timed-Off Defrost	
	Fail-Safe (Min)	Termination Temp (°F)
4	30	47

NOTES:

- "----" indicates that this feature is not an option for this case model.
- Data listed is for Optimax Radiant. For other lighting options, please contact your sales representative.
- Anti-condensate heat values represent a door with no heat on the glass.
- 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.
- Light wattages above reflect 100% run time. To determine actual daily energy usage at 75°F/55%RH conditions, reduce the light wattage by 42%.



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1, 2, 3, 4, 5 & 6 Door / 4', 6', 8' & 12' Reach-In Merchandiser
Beverage/Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

SECOND NATURE DATA								
Case Model	No. of Coils	Application	Front Sill height	BTUH/Door		GPM/ft (DR)	Supply Fluid Temp (°F)	Discharge Air Temp (°F)
				Conventional	Parallel			
ORB (30" DOOR)	1	Beverage	Std. Reach In	500	460	0.05	20	38
ORB (30" DOOR)	1	Deli/Dairy	Std. Reach In	560	510	0.08	20	36
ORB (30" DOOR)	1	Meat	Std. Reach In	595	545	0.11	20	34
ORB (30" DOOR)	1	Beverage	Std. Reach In	500	460	0.08	25	38
ORB (30" DOOR)	1	Deli/Dairy	Std. Reach In	560	510	0.13	25	36
ORB (30" DOOR)	1	Meat	Std. Reach In	595	545	0.16	25	34
ORB (PER FOOT)	1	Beverage	Std. Reach In	200	183	0.02	20	38
ORB (PER FOOT)	1	Deli/Dairy	Std. Reach In	223	203	0.03	20	36
ORB (PER FOOT)	1	Meat	Std. Reach In	238	218	0.04	20	34
ORB (PER FOOT)	1	Beverage	Std. Reach In	200	183	0.03	25	38
ORB (PER FOOT)	1	Deli/Dairy	Std. Reach In	223	203	0.05	25	36
ORB (PER FOOT)	1	Meat	Std. Reach In	238	218	0.06	25	34

SECOND NATURE DATA									
Case Model	No. of Coils	Application	Front Sill height	Supply Fluid Temp (°F)	No. of Defrost	Timed-Off Defrost		Warm Fluid Defrost	
						Fail-Safe (Min)	Termination Temp (°F)	Fail-Safe (Min)	Termination Temp (°F)
ORB (30" DOOR)	1	Beverage	Std. Reach In	20	4	60	47	26	49
ORB (30" DOOR)	1	Deli/Dairy	Std. Reach In	20	4	60	47	26	49
ORB (30" DOOR)	1	Meat	Std. Reach In	20	4	60	47	26	49
ORB (30" DOOR)	1	Beverage	Std. Reach In	25	4	45	47	26	49
ORB (30" DOOR)	1	Deli/Dairy	Std. Reach In	25	4	45	47	26	49
ORB (30" DOOR)	1	Meat	Std. Reach In	25	4	45	47	26	49
ORB (PER FOOT)	1	Beverage	Std. Reach In	20	4	60	47	26	49
ORB (PER FOOT)	1	Deli/Dairy	Std. Reach In	20	4	60	47	26	49
ORB (PER FOOT)	1	Meat	Std. Reach In	20	4	60	47	26	49
ORB (PER FOOT)	1	Beverage	Std. Reach In	25	4	45	47	26	49
ORB (PER FOOT)	1	Deli/Dairy	Std. Reach In	25	4	45	47	26	49
ORB (PER FOOT)	1	Meat	Std. Reach In	25	4	45	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

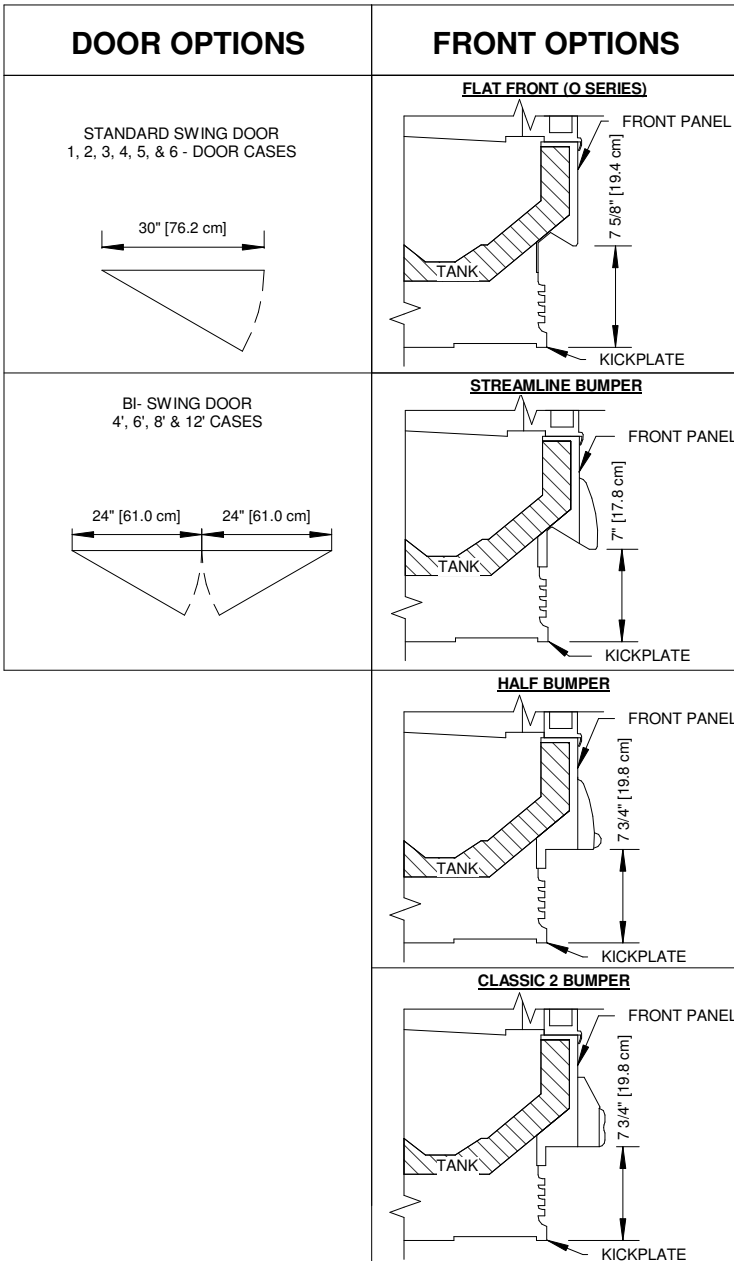


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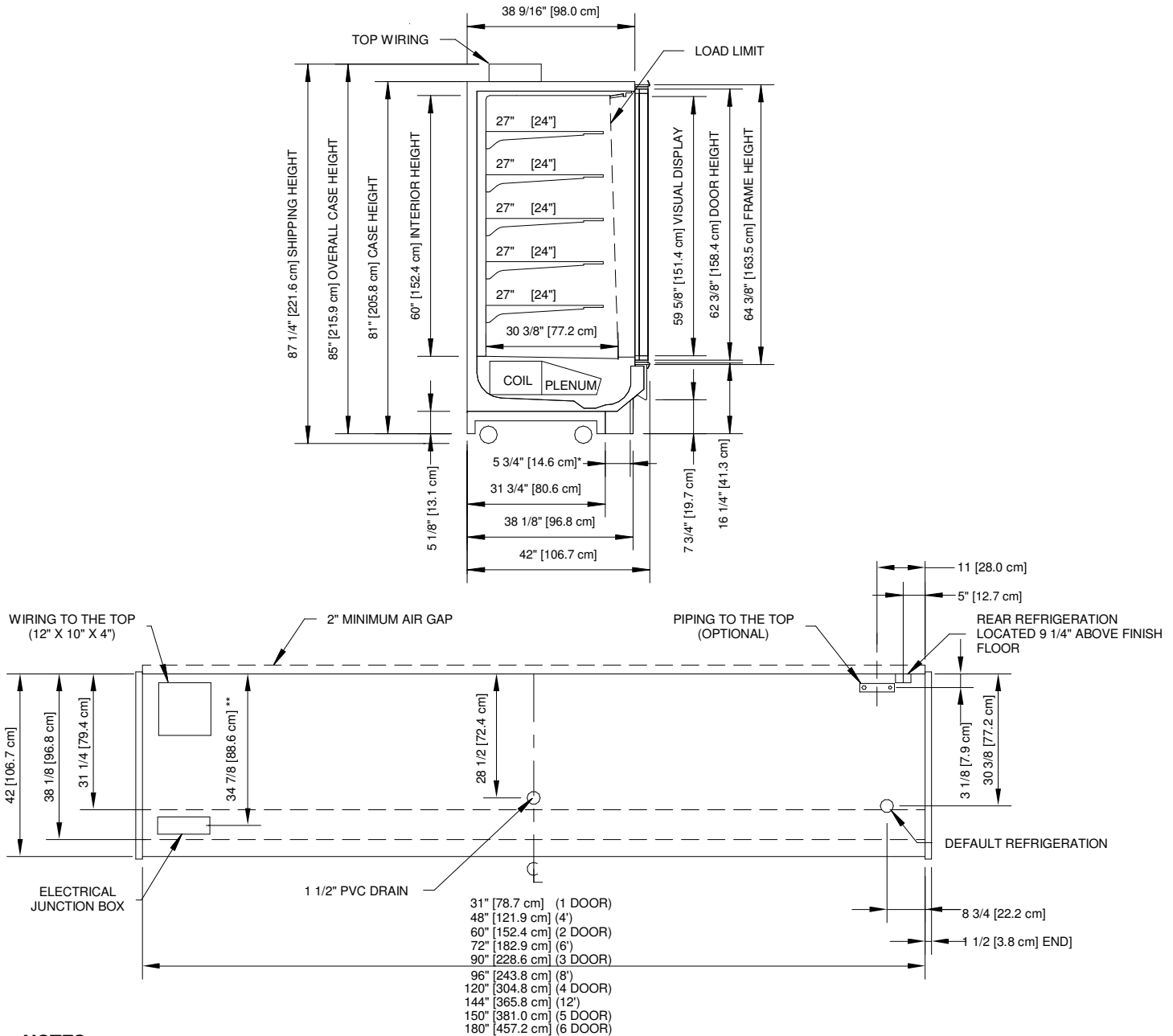




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NOTES:

- * : STUB-UP AREA
- ** : RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS

• Ends add approximately 1" to case height, 1/2" to the back & 1" to the front.



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