To ensure proper functionality and optimum performance, it is STRONGLY recommended that Hillphoenix specialty cases be installed/serviced by qualified technicians who have experience working with commercial refrigerated display merchandisers and storage cabinets. For a list of Hillphoenix-authorized installation/service contractors, please visit our website at www.hillphoenix.com.
LIABILITY NOTICE

For Cases with Shelf Lighting Systems

Hillphoenix does NOT design any of its shelf lighting systems or any of its display cases with shelf lighting systems for direct or indirect exposure to water or other liquids. The use of a misting system or water hose on a display case with a shelf lighting system, resulting in the direct or indirect exposure of the lighting system to water, can lead to a number of serious issues (including, without limitation, electrical failures, fire, electric shock, and mold) in turn resulting in personal injury, death, sickness, and/or serious property damage (including, without limitation, to the display itself, to the location where the display is situated [e.g., store] and to any surrounding property). DO NOT use misting systems, water hoses or other devices that spray liquids in Hillphoenix display cases with lighted shelves.

If a misting system or water hose is installed or used on a display case with a shelf lighting system, then Hillphoenix shall not be subject to any obligations or liabilities (whether arising out of breach of contract, warranty, tort [including negligence], strict liability or other theories of law) directly or indirectly resulting from, arising out of or related to such installation or use, including, without limitation, any personal injury, death or property damage resulting from an electrical failure, fire, electric shock, or mold.

P079211M, REVO

R-744 (CO₂) NOTICE

For Systems Utilizing R-744 (CO₂) Refrigerant

For refrigeration units that utilize R-744 (CO₂), pressure relief and pressure-regulating relief valves may need to be installed based on the system capacity. The valves need to be located such that no stop valve is positioned between the relief valves and the parts or section of the system being protected.

When de-energizing refrigeration units containing R-744 (CO₂), venting of the R-744 (CO₂) refrigerant may occur through the pressure regulating relief valves. These valves are located on the refrigeration system and not on the case model. If venting does occur, the valve must not be defeated, capped, or altered by any means.

WARNING: Under no circumstances should any component be replaced or added without consulting Hillphoenix Field Service Engineering. Utilizing improper components may result in serious injury to persons or damage to the system.
At Hillphoenix®, the safety of our customers and employees, as well as the ongoing performance of our products, are top priorities. To that end, we include important warning messages in all Hillphoenix installation and operations handbooks, accompanied by an alert symbol paired with the word "DANGER", "WARNING", or "CAUTION".

All warning messages will inform you of the potential hazard; how to reduce the risk of case damage, personal injury or death; and what may happen if the instructions are not properly followed.

---

**DANGER**

Indicates an immediate threat of death or serious injury if all instructions are not followed carefully.

**WARNING**

Indicates a potential threat of death or serious injury if all instructions are not followed carefully.

**CAUTION**

Indicates that failure to properly follow instructions may result in case damage.
Revision History

• new manual format 03/22
TECHNICAL REFERENCE

QCD-26-R

Self-Service Multi-Deck In-Line Air Screen Merchandiser
4', 5', 6', 8' & 12' (Beverage/Dairy/Deli/Produce/Meat/Seafood)

GENERAL NOTES:

• "---" Indicates that the feature is not an option on this case model and/or the data is not yet available at this time.

<table>
<thead>
<tr>
<th>Shipping Weight</th>
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<tbody>
<tr>
<td>Case</td>
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<tr>
<td>QCD-26-R</td>
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</tbody>
</table>

2017 DOE COMPLIANT

ENGINEERED FOR STORES WITH AMBIENT CONDITIONS NOT TO EXCEED 75° AND 55% RELATIVE HUMIDITY. DUE TO ENGINEERING IMPROVEMENTS SPECIFICATIONS MAY CHANGE WITHOUT NOTICE. ALL MEASUREMENTS ARE TAKEN PER ASHRAE-72 SPECIFICATIONS.

HILPHOENIX REFRIGERATED DISPLAY CASES FOR SALE IN THE UNITED STATES MEET OR EXCEED DEPARTMENT OF ENERGY 2017 REQUIREMENTS. NUMBERS ARE BASED ON STANDARD CASE SIZES. CONSULT ENGINEERING.

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QCD-26-R
Self-Service Multi-Deck In-Line Air Screen Merchandiser
4', 5', 6', 8' & 12' (Beverage/Dairy/Deli/Produce/Meat/Seafood)

ELECTRICAL DATA

<table>
<thead>
<tr>
<th>Case Length</th>
<th>Fans Per Case</th>
<th>Amps</th>
<th>Watts</th>
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<tbody>
<tr>
<td>4'</td>
<td>2</td>
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<td>50</td>
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<td>5'</td>
<td>6</td>
<td>0.43</td>
<td>50</td>
</tr>
<tr>
<td>6'</td>
<td>2</td>
<td>0.43</td>
<td>50</td>
</tr>
<tr>
<td>8'</td>
<td>2</td>
<td>0.87</td>
<td>50</td>
</tr>
<tr>
<td>12'</td>
<td>6</td>
<td>1.30</td>
<td>150</td>
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<table>
<thead>
<tr>
<th>Case Length</th>
<th>High Efficiency Fans</th>
<th>Anti-Condensate Data</th>
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<tr>
<td>4'</td>
<td>0.18</td>
<td>22</td>
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<tr>
<td>5'</td>
<td>0.32</td>
<td>38</td>
</tr>
<tr>
<td>6'</td>
<td>0.35</td>
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<tr>
<td>8'</td>
<td>0.39</td>
<td>47</td>
</tr>
<tr>
<td>12'</td>
<td>0.63</td>
<td>76</td>
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</tbody>
</table>

LIGHTING DATA

<table>
<thead>
<tr>
<th>Case Length</th>
<th>OP7 French Swing</th>
</tr>
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<tbody>
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<td>0.23</td>
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<td>5'</td>
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<td>8'</td>
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<tr>
<td>12'</td>
<td>0.64</td>
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<table>
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<th>Case Length</th>
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<tbody>
<tr>
<td>4'</td>
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<tr>
<td>6'</td>
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</tr>
<tr>
<td>8'</td>
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<tr>
<td>12'</td>
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GUIDELINES AND CONTROL SETTINGS (DX) (NSF TYPE 1 75F/55%RH) (DIRECT EXPANSION HFC/CO2)

<table>
<thead>
<tr>
<th>Case Application</th>
<th>Case Depth</th>
<th>Case Length</th>
<th>BTUH/ft</th>
<th>Superheat Set Point @ Bulb (°F)</th>
<th>Evaporator (°F)</th>
<th>Discharge Air Set Point (°F)</th>
<th>Discharge Air Velocity (FPM)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverage/Dairy/Produce</td>
<td>26&quot;</td>
<td>4' &amp; 5'</td>
<td>363</td>
<td>333</td>
<td>6 - 8</td>
<td>30</td>
<td>38</td>
</tr>
<tr>
<td>Deli</td>
<td>26&quot;</td>
<td>4' &amp; 5'</td>
<td>386</td>
<td>354</td>
<td>6 - 8</td>
<td>28</td>
<td>35</td>
</tr>
<tr>
<td>Meat/Seafood</td>
<td>26&quot;</td>
<td>4' &amp; 5'</td>
<td>407</td>
<td>374</td>
<td>6 - 8</td>
<td>26</td>
<td>33</td>
</tr>
<tr>
<td>Beverage/Dairy/Produce</td>
<td>26&quot;</td>
<td>6', 8' &amp; 12'</td>
<td>302</td>
<td>277</td>
<td>6 - 8</td>
<td>30</td>
<td>38</td>
</tr>
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<td>26&quot;</td>
<td>6', 8' &amp; 12'</td>
<td>322</td>
<td>296</td>
<td>6 - 8</td>
<td>28</td>
<td>35</td>
</tr>
<tr>
<td>Meat/Seafood</td>
<td>26&quot;</td>
<td>6', 8' &amp; 12'</td>
<td>339</td>
<td>311</td>
<td>6 - 8</td>
<td>26</td>
<td>33</td>
</tr>
</tbody>
</table>

NOTES:
- "---" Indicates that the feature is not an option on this case model and/or the data is not yet available at this time.
- Listed discharge air velocity represents the average velocity at the peak of defrost.
- Discharge air temperature values represent readings taken within the upper air channel immediately behind/upstream of the honeycomb.
- 5' length available only in 26" deep configuration.
**QCD-26-R**

Self-Service Multi-Deck In-Line Air Screen Merchandiser
4', 5', 6', 8' & 12' (Beverage/Dairy/Deli/Produce/Meat/Seafood)

---

**GUIDELINES AND CONTROL SETTINGS (DX) (NSF TYPE 2 80°F/55%RH) (DIRECT EXPANSION HFC/CO2)**

<table>
<thead>
<tr>
<th>Case Application</th>
<th>Case Depth</th>
<th>Case Length</th>
<th>BTUH/ft</th>
<th>Superheat Set Point @ Bulb (°F)</th>
<th>Evaporator (°F)</th>
<th>Discharge Air (°F)</th>
<th>Discharge Air Velocity (FPM)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deli</td>
<td>26&quot;</td>
<td>4'</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deli</td>
<td>26&quot;</td>
<td>6', 8' &amp; 12'</td>
<td></td>
<td></td>
<td></td>
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<td></td>
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**DEFROST CONTROLS (DIRECT EXPANSION HFC/CO2)**

<table>
<thead>
<tr>
<th>Defrosts Per Day</th>
<th>Run-Off Time (Min)</th>
<th>Electric Defrost</th>
<th>Timed-Off Defrost</th>
<th>Hot Gas Defrost</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Fail-Safe Temp (°F)</td>
<td>Fail Safe Temp (°F)</td>
<td>Temp (°F)</td>
</tr>
<tr>
<td>4</td>
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07-26-22  | 4      | DATA UPDATE  
04-21-22  | 3      | DATA UPDATE  

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QCD-26-R
Self-Service Multi-Deck In-Line Air Screen Merchandiser
4', 5', 6', 8' & 12' (Beverage/Dairy/Deli/Produce/Meat/Seafood)

Technical Reference

Front Swinging Doors w/ Vertical LED Lights

Electrical Box

15' x 15' Mechanical Access

Power Supply

Front of Case

Toekick

82" [208.3 cm]
Interior Height

61 3/4" [156.8 cm]
64 9/16" [164.0 cm]

144 1/2" [367.0 cm]

12" [30.5 cm]

25 11/16" [65.3 cm]

25 3/4" [65.2 cm]

4 3/8" [11.1 cm]

25" [63.5 cm]

25 11/16" [65.3 cm]

1" [2.5 cm]

2 1/4" [5.8 cm]

58 5/8" [148.9 cm]

Engineered for stores with ambient conditions not to exceed 75° and 55% relative humidity. Due to engineering improvements specifications may change without notice. All measurements are taken per ASHRAE-72 specifications.

Hillphoenix Refrigerated Display Cases for sale in the United States meet or exceed Department of Energy 2017 requirements. Numbers are based on standard case sizes. Consult engineering.

QCD-26-R

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TECHNICAL REFERENCE

QCD-32-R
Self-Service Multi-Deck In-Line Air Screen Merchandiser
4’, 6’, 8’ & 12’ (Beverage/Dairy/Deli/Produce/Meat/Seafood)

GENERAL NOTES:
• “---” Indicates that the feature is not an option on this case model and/or the data is not yet available at this time.

SHIPPING WEIGHT

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<tr>
<th>Case</th>
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QCD-32-R

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TECHNICAL REFERENCE

QCD-32-R
Self-Service Multi-Deck In-Line Air Screen Merchandiser
4', 6', 8' & 12' (Beverage/Dairy/Deli/Produce/Meat/Seafood)

ELECTRICAL DATA

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<tr>
<td>4'</td>
<td>2</td>
<td>0.43</td>
<td>50</td>
</tr>
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<td></td>
<td></td>
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</tr>
<tr>
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<td>50</td>
</tr>
<tr>
<td></td>
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</tr>
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<td>0.87</td>
<td>100</td>
</tr>
<tr>
<td></td>
<td></td>
<td>0.39</td>
<td>47</td>
</tr>
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<td>0.23 28.0</td>
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GUIDELINES AND CONTROL SETTINGS (DX) {NSF TYPE 1 75F/55%RH} {DIRECT EXPANSION HFC/CO2}

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<th>Case Application</th>
<th>Case Depth</th>
<th>Case Length</th>
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QC-32-R
Self-Service Multi-Deck In-Line Air Screen Merchandiser
4’, 6’, 8’ & 12’ (Beverage/Dairy/Deli/Produce/Meat/Seafood)

GUIDELINES AND CONTROL SETTINGS (DX) (NSF TYPE 2 80°F/55%RH) (DIRECT EXPANSION HFC/CO2)

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<td>35</td>
<td>132</td>
</tr>
<tr>
<td>Deli</td>
<td>32”</td>
<td>6’, 8’ &amp; 12’</td>
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<tr>
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</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Fail-Safe (Min)</td>
<td>Termination Temp (°F)</td>
<td>Fail-Safe (Min)</td>
<td>Termination Temp (°F)</td>
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<tr>
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Self-Service Multi-Deck In-Line Air Screen Merchandiser

4’, 6’, 8’ & 12’ (Beverage/Dairy/Deli/Produce/Meat/Seafood)

***TECHNICAL REFERENCE***

**INTERIOR HEIGHT**

- 61 3/4" [156.8 cm]

**CASE HEIGHT**

- 82" [208.3 cm]

**VISUAL DISPLAY**

- 58 9/16" [148.8 cm]

**ELECTRICAL BOX**

- 15" [38.1 cm] X 15" [38.1 cm]

**FRONT SWinging DOORS W/ VERTICAL LED LIGHTS**

**TOEKICK**

- 15 3/4" [39.9 cm]

**FRONT OF CASE**

- 31 1/2" [80.1 cm]

**POWER SUPPLY**

- 12" [30.5 cm]

**5" [12.7 cm]**

- 6" [15.2 cm]

**144 1/2" [367.0 cm]**

- 48 1/2" [123.2 cm] (4' case) (2 doors)
- 72 1/2" [184.2 cm] (6' case) (3 doors)
- 96 1/2" [245.1 cm] (8' case) (4 doors)
- 144 1/2" [367.0 cm] (12' case) (6 doors)

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**HILLPHOENIX REFRIGERATED DISPLAY CASES**

FOR SALE IN THE UNITED STATES MEET OR EXCEED DEPARTMENT OF ENERGY 2017 REQUIREMENTS.

**NUMBERS ARE BASED ON STANDARD CASE SIZES. CONSULT ENGINEERING.**

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</table>

**2017 DOE COMPLIANT**

ENGINEERED FOR STORES WITH AMBIENT CONDITIONS NOT TO EXCEED 75° AND 55% RELATIVE HUMIDITY. DUE TO ENGINEERING IMPROVEMENTS SPECIFICATIONS MAY CHANGE WITHOUT NOTICE. ALL MEASUREMENTS ARE TAKEN PER ASHRAE-72 SPECIFICATIONS.

HILLPHOENIX REFRIGERATED DISPLAY CASES FOR SALE IN THE UNITED STATES MEET OR EXCEED DEPARTMENT OF ENERGY 2017 REQUIREMENTS.

NUMBERS ARE BASED ON STANDARD CASE SIZES. CONSULT ENGINEERING.

---

**Hillphoenix**
TECHNICAL REFERENCE

QCD-37-R
Self-Service Multi-Deck In-Line Air Screen Merchandiser
4’, 6’, 8’ & 12’ (Beverage/Dairy/Deli/Produce/Meat/Seafood)

GENERAL NOTES:
• "---" Indicates that the feature is not an option on this case model and/or the data is not yet available at this time.

<table>
<thead>
<tr>
<th>Case</th>
<th>Weight</th>
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<tbody>
<tr>
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SHIPPING WEIGHT

2017 DOE COMPLIANT
Intertek
Intertek

ENGINEERED FOR STORES WITH AMBIENT CONDITIONS NOT TO EXCEED 75° AND 55% RELATIVE HUMIDITY. DUE TO ENGINEERING IMPROVEMENTS SPECIFICATIONS MAY CHANGE WITHOUT NOTICE. ALL MEASUREMENTS ARE TAKEN PER ASHRAE-72 SPECIFICATIONS.

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<th>Rev. Date</th>
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<td>04-21-22</td>
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Hillphoenix & \n
company
QCD-37-R
Self-Service Multi-Deck In-Line Air Screen Merchandiser
4', 6', 8' & 12' (Beverage/Dairy/Deli/Produce/Meat/Seafood)

ELECTRICAL DATA

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<thead>
<tr>
<th>Case Length</th>
<th>Fans Per Case</th>
<th>120 Volts</th>
<th>High Efficiency Fans</th>
<th>Anti-Condensate Data</th>
<th>Vista Frames</th>
<th>Unheated Doors</th>
<th>Infinity 60</th>
<th>Watts</th>
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<tr>
<td></td>
<td></td>
<td>amps</td>
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<td>watts</td>
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LIGHTING DATA

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<th>Watts</th>
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<tr>
<td>12'</td>
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GUIDELINES AND CONTROL SETTINGS (DX) (NSF TYPE 1 75F/55%RH) (DIRECT EXPANSION HFC/CO2)

<table>
<thead>
<tr>
<th>Case Application</th>
<th>Case Depth</th>
<th>Case Length</th>
<th>BTUH/ft</th>
<th>Superheat Set Point @ Bulb (°F)</th>
<th>Evaporator (°F)</th>
<th>Discharge Air (°F)</th>
<th>Discharge Air Velocity (FPM)</th>
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<tbody>
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<td>363</td>
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<tr>
<td>Deli</td>
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<tr>
<td>Meat/Seafood</td>
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<tr>
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<td>37&quot;</td>
<td>6', 8', 12'</td>
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<td>296</td>
<td>6 - 8</td>
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<tr>
<td>Meat/Seafood</td>
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</tr>
</tbody>
</table>

NOTES:

- "---" Indicates that the feature is not an option on this case model and/or the data is not yet available at this time.
- Listed discharge air velocity represents the average velocity at the peak of defrost.
- Discharge air temperature values represent readings taken within the upper air channel immediately behind/upstream of the honeycomb.
TECHNICAL REFERENCE

QC-37-R

Self-Service Multi-Deck In-Line Air Screen Merchandiser
4’, 6’, 8’ & 12’ (Beverage/Dairy/Deli/Produce/Meat/Seafood)

GUIDELINES AND CONTROL SETTINGS (DX) (NSF TYPE 2 80°F/55%RH) (DIRECT EXPANSION HFC/CO2)

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<thead>
<tr>
<th>Case Application</th>
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<th>Case Length</th>
<th>BTUH/ft</th>
<th>Superheat Set Point @ Bulb (°F)</th>
<th>Evaporator (°F)</th>
<th>Discharge Air (°F)</th>
<th>Discharge Air Velocity (FPM)</th>
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<tbody>
<tr>
<td>Deli</td>
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<td>4’</td>
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<tr>
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<td>333</td>
<td>6 - 8</td>
<td>28</td>
<td>35</td>
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DEFROST CONTROLS (DIRECT EXPANSION HFC/CO2)

<table>
<thead>
<tr>
<th>Defrosts Per Day</th>
<th>Run-Off Time (Min)</th>
<th>Electric Defrost</th>
<th>Timed-Off Defrost</th>
<th>Hot Gas Defrost</th>
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<tr>
<td></td>
<td></td>
<td>Fail-Safe (Min)</td>
<td>Termination Temp (°F)</td>
<td>Fail Safe (Min)</td>
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<tr>
<td>4</td>
<td>---</td>
<td>---</td>
<td>30</td>
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QCD-37-R
Self-Service Multi-Deck In-Line Air Screen Merchandiser
4’, 6’, 8’ & 12’ (Beverage/Dairy/Deli/Produce/Meat/Seafood)

Power Supply
Front of Case
Toekick
15” X 15” Mechanical Access

36 11/16” [93.2 cm]
2 1/4” [5.8 cm]
82” [208.3 cm]
61 3/4” [156.8 cm]
36 11/6” [93.2 cm]
6 7/8” [17.5 cm]
15 1/4” [38.7 cm]

Front Swinging Doors W/ Vertical LED Lights
Electrical Box

QCD-37-R
Rev. Date | Rev. # | Rev. Title
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04-21-22 | 3 | DATA UPDATE

Hillphoenix Refrigerated Display Cases for sale in the United States meet or exceed Department of Energy 2017 requirements. Numbers are based on standard case sizes. Consult engineering.
Thank you for choosing Hillphoenix for your food merchandising needs. This handbook contains important technical information and will assist you with the installation and operation of your new Hillphoenix specialty cases. By closely following the instructions, you can expect peak performance; attractive fit and finish; and long case life.

We are always interested in your suggestions for improvements (e.g. case design, technical documents, etc.). Please feel free to contact our Marketing Services group at the number listed below. Thank you for choosing Hillphoenix, and we wish you the very best in outstanding food merchandising.

CASE DESCRIPTION
This manual specifically covers the QCD-26-R, QCD-32-R and QCD-37-R beverage, dairy, deli, produce, meat and seafood application self-service multi-deck in-line air screen merchandiser.

STORE CONDITIONS
Hillphoenix cases are designed to operate in an air-conditioned store that maintains a 75°F (24°C) store temperature and 55% (max) relative humidity (ASHRAE conditions). Case operation will be adversely affected by exposure to excessively high ambient temperatures and/or humidity.

REFRIGERATION SYSTEM OPERATION
Air-cooled condensing units require adequate ventilation for efficient performance. Machine-room temperatures must be maintained at a minimum of 65°F in winter and a maximum of 95°F in summer. Minimum condensing temperatures should be no less than 70°F.

SHIPPING CASES
Transportation companies assume all liability from the time a shipment is received by them until the time it is delivered to the consumer. Our liability ceases at the time of shipment.

RECEIVING CASES
Examine fixtures carefully and in the event of shipping damage and/or shortages, please contact the Service Parts Department at the number listed below.

CASE DAMAGE
Claims for obvious damage must be 1) noted on either the freight bill or the express receipt and 2) signed by the carrier's agent; otherwise, the carrier may refuse the claim. If damage becomes apparent after the equipment is unpacked, retain all packing materials and submit a written request to the carrier for inspection within 14 days of receipt of the equipment. Failure to follow this procedure will result in refusal by the carrier to honor any claims with a consequent loss to the consumer.

If a UPS shipment has been damaged, retain the damaged material, the carton and notify us at once. We will file a claim.

LOST/MISSING ITEMS
Equipment has been carefully inspected to insure the highest level of quality. Any claim for lost/missing items must be made to Hillphoenix within 48 hours of receipt of the equipment. When making a claim please use the number listed below.

SERVICE PARTS & TECHNICAL SUPPORT
For service parts questions regarding our cases, please contact our Service Parts Department at 1-844-HPX-PART (1-844-479-7278) or dfr-ia-parts@doverfoodretail.com

For technical questions regarding our cases, please contact our Technical Support Department at 1-833-280-5714.

CONTACTING THE FACTORY
If you need to contact Hillphoenix regarding a specific fixture, be certain that you have both the case model number and serial number. (This information can be found on the data tag, located at the top-left interior, rear exterior panel or interior rear lower storage of the case. Location may vary based on case design.)
LOCATION

This refrigerated display case has been designed for displaying and storing perishable food product. It is engineered for air-conditioned stores with a maximum ambient of 75°F and 55% relative humidity.

When selecting the location for placement of this case, avoid the following conditions:

Excessive Air Movement
1. Doors
2. Air-conditioned vents
3. Other air sources

Excessive Heat
1. Windows
2. Sun
3. Flood lamps 8 feet or less from the product
4. Other heat sources

FLOOR PREP

1. Ask the general contractor if your current copy of the building dimensions are the most recently issued. Also, ask for the points of reference from which you should take dimensions to locate the cases.

2. Using chalk lines or a laser transit, mark the floor where the cases are to be located for the entire lineup. The lines should coincide with the outside edges of the case feet.

3. Move case as close as possible to its permanent location. Remove all crating and shipping braces above the shipping pallet. Loosen the plastic dust cover from the pallet, but leave cover over the case to protect it while removing the case from the pallet.

4. Shipping braces with a sled runner construction can either have metal brackets that can be removed with a screw gun, or wood blocks that can be removed with a J-bar. Note: Shipping braces are normally located at each corner of the case. (Shipping braces used vary and are based on case design for best transport.)

5. Carefully, if horizontal supports, lift case up and off the pallet. Remove dust cover. Installation hardware ships in a marked packet located inside the case. Remove dust cover. Installation hardware ships in a marked packet located inside the case.

6. Leveling is necessary to ensure proper operation of the refrigeration system and drainage of the condensate. Locate the highest point on the positioning lines as a reference for determining the proper height of the shim-pack levelers. A laser transit is recommended for precision and requires just one person. Level adjustable feet by twisting, if applicable, or shim as necessary under horizontal sup-

ports as this will help ensure that the case is not settling over time.

7. Locate horizontal support positions along the chalk line (Fig. 1). Spot properly leveled shim packs at each support location.

8. If necessary, drill a hole in each end of every horizontal support (Fig. 2) and fasten to the floor with concrete anchors. Note: The holes do not need to be in the exact locations specified here. Be sure that the anchors are close to the end of the horizontal supports and at each corner of the case.

LINE-UP & INSTALLATION

Single Case
1. Move the case into position. Using a “J” bar, raise the end

CAUTION

Locate the horizontal supports under unit before removing from pallet. Failure to do so will damage the finished metal if correct lift points are not identified prior to removal.

CAUTION

These cases are not designed for excessive external weight. Do not walk on top or inside of cases. Doing so may result in case damage and/or personal injury.
of the case (under cross support), and lower the horizontal support on to the shim packs. Repeat on the other end of the case.

**WARNING**

Be certain that your hands and feet are out of the way before lowering the case. Failure to do so may result in serious injury.

2. Once the case is properly placed on the shim packs, check the vertical plumb of the case by placing a bubble level on the rear wall. Add/remove shim packs as needed. For the horizontal level, repeat this process after placing the bubble level on the front sill.

3. Install the bumper, if applicable, into pre-attached bumper track and snap into place.

4. After sufficient time has passed to allow for bumper shrinkage, cut away the excess bumper for final fit and finish. Be certain to use an appropriate cutting tool (tubing- or PVC-cutter) to ensure a smooth cut.

5. Install case shelves and reconnect lights. Be aware that differing shelf configurations will affect energy consumption and case performance.

6. Install toekick back onto the base of case.

**Multi-Case**

1. Remove any shelves (discard the shelf clips) and/or loose items from the cases that may interfere with case joining. Keep all loose items as they will be used later in the installation process.

2. Follow the single-case installation instructions for the first case, excluding #6, then position the next case in the lineup approximately 3’ away.

3. Move the second case to a position that is approximately 6” from the first case, then position case on the shim packs.

4. Push the cases tightly together, then lightly bolt them together through the holes provided (Fig. 3). Tighten all the joining bolts until all margins are equal. Be careful not to over tighten.

5. The stub-up location can be found under the tank on the customer left. See technical references on pages 4, 7 and 10 for access locations.

6. Apply case-to-case watershed (supplied) over the end frame seam (Fig. 4). The watershed prevents water from settling in the case joint.

7. Repeat steps 3-6 of this sequence for all remaining cases. Be certain to properly level all cases.

8. Properly align the front panels as needed, then install, if applicable, front panel trim (supplied).

9. Install the bumper into pre-attached bumper track and snap into place.

10. After sufficient time has passed to allow for bumper shrinkage, cut away the excess bumper for final fit and finish. Be certain to use an appropriate cutting tool (tubing- or PVC-cutter) to ensure a smooth cut.

11. Install case shelves and reconnect lights. Be aware that differing shelf configurations will affect energy consumption and case performance.

12. Install toekick back onto the base of case.

**CAUTION**

Installation of 3rd-party materials may result in diminished case performance.
REFRIGERATION

Refrigeration connections will be made through the refrigeration stub up location on the customer left side of the case. Refrigeration lines may be headed together for all cases in a line-up, if necessary, by lines through the access holes with a high grade silicon to prevent recirculation. All lines must be correctly sized. See technical references on pages 5, 9 and 13 for access locations.

If it becomes necessary to penetrate the case bottom for any reason, make certain it is sealed afterward with canned-foam sealant and white RTV.

BEFORE OPERATING THE CASE

Before operating the case, be certain to remove the styrofoam shipping block that protects the plumbing lines during shipping.

ELECTRICAL

Electrical hookups are made through the power supply box.

Bottom Piped - The power supply box can be accessed by removing the front toekick panel.

Top Piped - The power supply box is mounted to the case top.

For case-to-case wiring, run conduit between the power supply boxes or run wiring through the raceway. When connecting to the power supply on the case, field wiring should exit box from the side furthest away from case wiring to allow more room inside for wiring connections. Always check the data tag located on left end exterior panel or top interior of the case. The case must be grounded. For more detailed electrical wiring information (see Appendix A1).

PLUMBING

The drain outlet or “P” trap (Fig. 5) is shipped loose with the case and made from a 1 1/2” PVC pipe. Care should be given to ensure that all connections are water-tight and sealed with the appropriate PVC or ABS cement.

Be certain that all piping connections are compliant with local codes.

If any brazing is necessary, place wet rags around the area to avoid tank damage.

CAUTION

Be certain that all electrical connections are compliant with local codes.

Be sure to remove all styrofoam shipping blocks from piping and refrigerant lines. Failure to do so may result in case damage.

DANGER

CAUTION, RISK OF ELECTRIC SHOCK. If the cord or plug becomes damaged, replace only with a cord and plug of the same type.

Drain lines can be run left or right of the tee with the proper pitch to satisfy local drainage requirements. When connecting the PVC to the existing floor drains be sure to provide as much downhill slope as possible and avoid long runs of drain lines.

Do not install condensate drains in contact with non-insulated suction lines in order to prevent condensate from freezing. Install the 1 1/2” PVC trap, which is provided with the case. All drains must be trapped.
GENERAL LIGHTING INFORMATION

Hillphoenix cases are equipped with LED luminaires. LED power supplies operate the vertical mullion lighting.

The lighting system has an ON/OFF switch located at the inside, left ceiling of the case. Once a case has been properly positioned in the store the lights may be turned on to verify that they are connected and functioning properly.

To ensure peak performance, it is advisable to run the lighting systems only when the store climate control is on and case refrigeration is started. Note: It is highly recommended that the ambient store temperature not exceed 80°F.

**DANGER**

**SHOCK HAZARD**

Always disconnect power to case when cleaning, servicing or configuring components of the lighting system. Failure to do so may result in serious injury or death.

**WARNING**

Using improper DC power supplies may damage the luminaires, resulting in sub-standard operation and increased chances of safety issues/injury.

**WARNING**

Never replace a 24V DC power supply with a T8 or T5 ballast of any kind! Ballasts use alternating current (AC) instead of direct current (DC) and operate at a much higher voltage than is used by this LED system. Doing so will damage the LED system and increases the chance of safety issues/injury.

LED LUMINAIRES

Replacing Optimax LED Vertical Mullion Lighting:

1. Locate the mullion lighting and check for the orientation of wiring.
2. Remove the zipper strips and contact plates to reach the wiring of the existing light.
3. Remove the LED fixture wiring from the wiring connectors in the back of the mullion.
4. Using a Philips head or power drill, remove the mounting screws on both the top and bottom of the existing light. Gently remove the LED fixture from the mullions including any mounting clips at the center of the mullion.
5. Locate the center of the mullion and make a 0.125" diameter hole for the center clip, but only if needed. Note: Make sure not to damage any existing wiring inside the mullion.
6. Using the center clip mounting screw install the center clip.
7. Take the new Optimax LED light and remove the molex connector and the grommet from the cable assembly using a wire cutting tool.
8. Strip the wire ends (1/2") for wire assembly.
9. Feed the cable assembly through the egress hole on the mullion.
10. Make the wire connections to the existing frame wiring inside the mullion.
11. Snap the center fixture into the center mounting clip (Fig. 7).
12. Mount the fixture using 8 x 5/8 Philips screw. **Note: No additional holes are needed in the mullion. Pre-existing holes from the existing Optimax installation can be used on the new fixtures.**

13. Test the lights by turning on the light switch to make sure the connections are secure.

14. Place the contact plates back and secure using the zipper strips. **Note: Use new zipper strips if necessary.**

15. Repeat the same process for the remaining mullions and the end jambs.

16. Mullions use Center Fixtures 60-24826-7XXXX and End use Left 60-24827-7XXXX and Right 60-24828-7XXXX. (End fixtures use different hardware.)
Before powering-up the case, be certain that all of the steps listed below have been completed to ensure proper case functionality, safety and compliance with warranty terms.

- Have you thoroughly examined the case for shipping damage? (see pg. 14)
- Have you checked the vertical plumb of the case? The horizontal level? (see pg. 15)
- Have you applied the sealant to the end breakers of adjoining cases? (see pg. 16)
- Have you sealed the case-to-case joints by applying caulk and acrylic tape to the end frame seam? (see pg. 16)
- Have you installed the toekick? (see pg. 16)
- Have you removed the shipping blocks from the refrigeration and plumbing lines? (see pg. 17)

After powering-up the case, be certain that all of the steps listed below have been completed to ensure proper case functionality, safety and compliance with warranty terms.

1. Check all lights to ensure they are all functioning properly.

2. Check case temperature and adjust controller as needed.
AIRFLOW & PRODUCT LOAD

Hillphoenix cases provide maximum product capacity within the refrigerated air envelope. Please keep products within the appropriate load limit.

It is important that you do not overload the food product display so that it impinges on the airflow pattern (Fig. 8). Overloading will cause malfunction and the loss of proper temperature levels.

WARNING
Always keep product within the designated air curtain. Failure to do so may result in case malfunction and product losing proper temperature, resulting in sub-standard operation and increased chances of food contamination.

DEFROST & TEMPERATURE CONTROLS

Cases are equipped with either Hot Gas or Timed-Off defrost at the owner's option.

The hot gas defrost termination sensor bulb and probe are attached to the dump line which is in the front, left-hand side of the case.

DETERMINING SUPERHEAT

To identify proper superheat settings, complete the following:

1. Obtain suction pressure from access port; obtain suction line temperature from area near TXV bulb at the outlet of evaporator coil.
2. Using the suction pressure reading, convert pressure to temperature using temperature pressure chart (see Appendix C1).
3. Finally, subtract the converted temperature reading from the actual temperature reading for superheat setting.
CASE CLEANING

A periodic cleaning schedule should be established to maintain proper sanitation, insure maximum operating efficiency, and avoid the corrosive action of food fluids on metal parts that are left on for long periods of time. We recommend cleaning once a week. Further suggestions for case cleaning include the following:

- To avoid shock hazard, be sure all electrical power is turned off before cleaning. In some installations, more than one disconnect switch may have to be turned off to completely de-energize the case.
- All surfaces pitch downward to a deep-drawn drain trough, funneling liquids to the center of the case where the waste outlet is located for easy access. Check the waste outlet to insure it is not clogged before starting the cleaning process and avoid introducing water faster than the case drain can carry it away.
- To clean the LED luminaires, shut off the lights in the case, then wipe the luminaires down with a soft, damp cloth. Avoid using harsh or abrasive cleaners as they may damage the lights. Be certain that the luminaires are completely dry before re-energizing.
- Clean from top to bottom when cleaning the display case to avoid cross contamination.
- If any potentially harmful cleaners are used, be certain to provide a temporary separator (e.g., cardboard, plastic wrap, etc.) between those cases that are being cleaned and those that may still contain product.
- Avoid spraying any cleaning liquids directly on the electrical connections.
- Allow cases to be turned off long enough to clean any frost or ice from coil and pans.
- Remove toekick and clean underneath the case with a broom and a long-handled mop. Use warm water and a disinfecting cleaning solution when cleaning underneath the cases.

**DANGER**

**SHOCK HAZARD**

Always disconnect power to case when servicing or cleaning. Failure to do so may result in serious injury or death.

**Fans and Pressure Plate**

1. Disconnect power to the case and wait for fans to come to a complete stand-still.
2. To access the underside of the fans first remove the screws on the top ends and front sill of the pressure plate cover (Fig. 9). Lift the pressure plate by use of the provid-
ed lift handles (Fig. 10). There are hinges shared between the pressure plate and coil covers. **Note: It is recommended that more than one person lift the pressure plate.** The topside of pressure plate will rest against the topside of the coil cover, exposing the underside of the pressure plate and fans (Fig. 11).

**CAUTION**

Only lift the pressure plate and/or coil cover for a qualified inspector or a trained service provider. Failure to do so may result in damage to the refrigerant system.

**Fig. 9** Pressure plate, screw locations and coil cover (topside)

**Fig. 10** Pressure plate lift handle
Coil Inspection
1. Disconnect power to the case and wait for fans to come to a complete stand-still.
2. Remove the top two screws at both ends of the coil cover (Fig. 12), as well as the screws from the top ends and front sill of the pressure plate cover (Fig. 9). **Be sure to save the removed screws for reassembly.**
3. Carefully, without bending the sheet metal cover, with the use of the handles provided, gently slide the coil cover with the pressure plate assembly forward to expose the evaporator coil.
4. Clean as necessary. Use a spray bottle filled with an approved mild detergent and warm water. **This location should be accessed by qualified personnel only.**
5. Be sure to screw the coil cover back to its original position after cleaning and/or inspection is complete.

**WARNING**
Exercise extreme caution when working in a case with the pressure plate removed. The coil contains many sharp edges that can result in severe cuts to the hands and arms.

**WARNING**
Exercise extreme caution when working in a case with the coil cover removed. The coil contains many sharp edges that can result in severe cuts to the hands and arms.

**CAUTION**
Always be sure to move the pressure plate and screw the coil cover back to their original position after the cleaning and/or inspection is complete. Failure to do so may result in damage to the refrigerant system.

**Front Swing Doors**
1. Make sure that the doors are open and you are staying away from the product as you clean them.
2. Use a spray bottle filled with an approved mild detergent and warm water.
3. Use a clean, disposable cloth (approved item) to thoroughly clean all areas of the case.
4. Wipe down doors with a clean, disposable cloth (approved item)
5. Be sure to wipe the clean doors dry before closing them.
Contact the Service Parts Department at:

1-844-HPX-PART (1-844-479-7278)

or
dfr-ia-parts@doverfoodretail.com

Provide the following information about the part you are ordering:

- Model number and serial number* of the case for which the part is intended.
- Length of the part (if applicable).
- Color of part (if painted) or color of polymer part.
- Whether part is for left or right-hand application.
- Quantity

*Data tag is located on the left end exterior panel or top interior of the case.

If the parts are to be returned for credit, contact the Parts Department. Do not send parts without authorization.
A1 ........................................................................................................... Wiring Information
B1-B3 ...................................................................................................... Dixell Operating Instructions
C1 ........................................................................................................... Sporlan Pressure-Temperature Chart
D1-D3 ...................................................................................................... Parts List
A1: WIRING DIAGRAM

TBD
1. CONTENTS

1. Contents
2. General warnings
3. General description
4. Regulation
5. Defrost
6. Front panel commands
7. Parameters
8. Digital inputs
9. Installation and mounting
10. Electrical connections
11. How to use the hot key
12. Alarm signalling
13. Technical data
14. User manual
15. Default setting values

2. GENERAL WARNINGS

PLEASE READ BEFORE USING THIS MANUAL

1. This manual is part of the product and should be kept near the instrument for easy and quick reference.
2. The instrument shall not be used for purposes different from those described hereunder. It cannot be used as a safety device.
3. Check the application limits before proceeding.

SAFETY PRECAUTIONS

- Check the supply voltage is correct before connecting the instrument.
- Do not expose to water or moisture; use the controller only within the operating limits avoiding sudden temperature changes with high atmospheric humidity to prevent formation of condensation.
- Warning: disconnect all electrical connections before any kind of maintenance.
- Fill the probe where it is not accessible by the End User. The instrument must not be opened.
- In case of failure or faulty operation send the instrument back to the distributor or to "Dixell Digests".
- Consider the maximum current which can be applied to each relay (see Technical Data).
- In case of applications in industrial environments, the use of mains filters (our mod. FT1) in parallel with inductive loads could be useful.
- Never expose the instrument to rain or to other water sources.

3. GENERAL DESCRIPTION

The XR03CX, in 32x74x55mm short format, is microprocessor based controller suitable for applications on normal temperature refrigerating units. It provides two relay output: one for compressor and the other one for alarm signalling or as auxiliary output. It provides an NTC probe input and a digital input for alarm signalling, for switching the auxiliary output or for start defrost. The instrument is fully configurable through special parameters that can be easily programmed through the keyboard or by the HOTKEY.

The XR04CX, in 32x74x55mm short format, is microprocessor based controller suitable for applications on normal or low temperature refrigerating units. It provides two relay output: one for compressor and the other one for defrost. It provides two NTC probe inputs, one for room temperature and other one to control defrost. The instrument is fully configurable through special parameters that can be easily programmed through the keyboard or by the HOTKEY.

4. REGULATION

The regulation is performed according to the temperature measured by the thermostat probe with a positive differential from the set point: if the temperature increases and reaches the set point plus differential the compressor is started and then turned off when the temperature reaches the set point again.

In case of fault in the thermostat probe the start and stop of the compressor are timed through parameters “Cv” and “Ce”.

5. DEFROST

XR03CX

Defrost is performed through a simple stop of the compressor. Parameter “id” controls the interval between defrost cycles, while its length is controlled by parameter “Md”.

XR04CX

Two defrost modes are available through the “id” parameter:
- tdEL → defrost through electrical heater (compressor OFF)
- tdm → hot gas defrost (compressor ON)

Other parameters are used to control the interval between defrost cycles (id ), its maximum length (Md) and two defrost modes: timed or controlled by the evaporator’s probe. At the end of defrost dripping time is started, its length is set in the dt parameter. With dt=0 the dripping time is disabled.

6. FRONT PANEL COMMANDS

7. PARAMETERS
B2: DIXELL OPERATING INSTRUCTIONS

The free voltage digital input is programmable in different configurations by the "IP" parameter.

**8. DIGITAL INPUTS**

- **DOOR SWITCH (iF=do)**
  - It signals the door status and the corresponding relay output status through the "4C" parameter: no = normal (any change); +F = Fan On; +C = Compressor; +F+ = Compressor and fan On.
  - Since the door is open, after the delay time set through parameter "dF". The door alarm is enabled, the display shows the message "DA" and the regulation restarts if it = y. The alarm stops as soon as the external digital input is disabled again. With the door open, the high and low temperature alarms are disabled.

**EXTERNAL ALARM (iF=Ea)**

- As soon as the digital input is activated the unit will wait for "dF" time delay before signaling the "EA" alarm message. The output status don’t change. The alarm stops just after the digital input is deactivated.

**SERIOUS ALARM (iF=Sa)**

- When the digital input is activated, the unit will wait for "dF" delay before signaling the "CA" alarm message. The relay outputs are switched OFF. The alarm will stop as soon as the digital input is deactivated.

**SWITCHING SECOND RELAY ON (iF=Au)**

- When if = Au it switches on and of the second relay.

**START DEFROST (iF=dF)**

- If the defrost if there are the right conditions, after the defrost is finished, the normal regulation will restart only if the digital input is disabled otherwise the instrument will wait until the "dF" safety time is expired.

**INVERSION OF THE KIND OF ACTION: HEATING - COOLING (iF=Ph)**

- This function allows to invert the regulation of the controller: from cooling to heating and viceversa.

9. INSTALLATION AND MOUNTING

**1.1. PROBES**

- The probes shall be mounted with the bulb upwards to prevent damages due to casual liquid infiltration. It is recommended to place the thermostat probe away from air streams to correctly measure the average room temperature. Place the defrost termination probe among the evaporator fins in the coldest place, where most ice is formed, far from heaters or from the warmest place during defrost, to prevent premature defrost termination.

10. ELECTRICAL CONNECTIONS

**12. ALARM SIGNALLING**

- **Theory**: Cause: Outputs
  - P1: Room probe failure
  - P2: Evaporator probe failure
  - Y1: Maximum temperature alarm
  - Y2: Minimum temperature alarm
  - Y3: External alarm
  - CA: Serious external alarm

**14. ALARM RECOVERY**

- Probe alarms P1 and P2 start some seconds after the fault in the related probe; they automatically stop some seconds after the probe resets normal operation. Check connections before replacing the probe. Temperature alarms ‘HA’ and ‘LA’ automatically stop as soon as the temperature returns to normal values.

13. TECHNICAL DATA

**1. TECHNICAL DATA**

- Housing: self-extinguishing ABS.
  - Case: Vertical 32x74 mm, depth 60mm; Mounting: panel mounting in a 71x29mm panel cut-out
**dIXEL Operating Instructions**

### 14. CONNECTIONS

**XR03CX -20A o 8A Compressor**

<table>
<thead>
<tr>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
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<tr>
<td><strong>Hot Key</strong></td>
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<td><strong>Digital input</strong></td>
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</tr>
</tbody>
</table>
| **XR04CX -20A o 8A Compressor**

**NOTE:** The compressor relay is 20(A) or 16(A) depending on the model.

**NOTE:** 120Vac or 24Vac/dc or 12Vac/dc connect to 6-7

### 15. DEFAULT SETTING VALUES

<table>
<thead>
<tr>
<th>LAB EL</th>
<th>DESCRIPTION</th>
<th>RANGE</th>
<th>DEFAULT</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>REGULATION</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hy</td>
<td>Differential</td>
<td>0.1 ÷ 25°C/1 ÷ 45°F</td>
<td>2.0°C / 4°F</td>
</tr>
<tr>
<td>LS</td>
<td>Minimum Set Point</td>
<td>-55°C÷SET+67°F÷SET</td>
<td>-55 °C / 99 °F</td>
</tr>
<tr>
<td>US</td>
<td>Maximum Set Point</td>
<td>SET÷99°C÷SET+120°F</td>
<td>99 °C / 99 °F</td>
</tr>
<tr>
<td>ot</td>
<td>First probe calibration</td>
<td>-9.9÷9.9°C÷18÷18°F</td>
<td>0.0</td>
</tr>
<tr>
<td>P2</td>
<td>Second probe presence (Only XR04CX)</td>
<td>n – Y</td>
<td>y</td>
</tr>
<tr>
<td>oE</td>
<td>Second probe calibration (Only XR04CX)</td>
<td>-9.9÷9.9°C÷18÷18°F</td>
<td>0.0</td>
</tr>
<tr>
<td>od</td>
<td>Outputs activation delay at start up</td>
<td>0 ÷ 99 min</td>
<td>0</td>
</tr>
<tr>
<td>AC</td>
<td>Anti-short cycle delay</td>
<td>0 ÷ 50 min</td>
<td>1</td>
</tr>
<tr>
<td>Cy</td>
<td>Compressor ON time faulty probe</td>
<td>0 ÷ 99 min</td>
<td>15</td>
</tr>
<tr>
<td>Cn</td>
<td>Compressor OFF time faulty probe</td>
<td>0 ÷ 99 min</td>
<td>30</td>
</tr>
<tr>
<td>CH</td>
<td>Kind of Action (Only XR03CX)</td>
<td>cL + Hi</td>
<td>cL</td>
</tr>
<tr>
<td><strong>DISPLAY</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CF</td>
<td>Measurement units</td>
<td>°C / °F</td>
<td>°C / °F</td>
</tr>
<tr>
<td>re</td>
<td>Resolution (only for °C)</td>
<td>dE</td>
<td>dE</td>
</tr>
<tr>
<td>Ld</td>
<td>Default Display (Only XR04CX)</td>
<td>P1-P2 - SP</td>
<td>P1</td>
</tr>
<tr>
<td>dy</td>
<td>Display delay</td>
<td>0 ÷ 15 min</td>
<td>0</td>
</tr>
<tr>
<td><strong>DEFROST</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>td</td>
<td>Defrost type</td>
<td>EL – in</td>
<td>EL</td>
</tr>
<tr>
<td>dE</td>
<td>Defrost termination temperature</td>
<td>-50÷50°C÷58÷122°F</td>
<td>8.5 °C / 46 °F</td>
</tr>
<tr>
<td>id</td>
<td>Interval between defrost cycles</td>
<td>0 ÷ 99 hours</td>
<td>6</td>
</tr>
<tr>
<td>Md</td>
<td>Maximum length for defrost</td>
<td>0 ÷ 99 min.</td>
<td>30</td>
</tr>
</tbody>
</table>

### ALARMS

| AL | Minimum temperature alarm | ALL÷99°C / ALL÷210°F | 99 °C / 99 °F |
| AL | Minimum temperature alarm | -55°C÷ALLU÷67°F÷ALLU | -55 °C / 55 °F |
| Ad | Temperature alarm delay | 0 ÷ 99 min | 15 |
| dA | Exclusion of temperature alarm at startup | 0 ÷ 99 min | 90 |

### DIGITAL INPUT (Only XR03CX)

| IP | Digital input polarity | cL – cP | cL |
| IF | Digital input configuration | EA – bA – db – dF – Au – db | EA |
| dl | Digital input delay | 0 ÷ 99 min | 5 |
| dC | Compressor and fan status when open door | no /Fn /cP /Fc | FC |
| rd | Regulation with door open | n – Y | y |

### OTHER

| d1 | Thermostat probe display | Read Only | --- |
| d2 | Evaporator probe display | Read Only | --- |
| Pt | Parameter code table | Read Only | --- |
| RL | Firmware release | Read Only | --- |
| d1 | Thermostat probe display | Read Only | --- |
| d2 | Evaporator probe display | Read Only | --- |
| Pt | Parameter code table | Read Only | --- |
| RL | Firmware release | Read Only | --- |

**dIXEL S.p.a.**

Z.I. Via dell’Industria, 27 - 32010 Pieve d’Alpago (BL) ITALY

Tel. +39 - 0437 - 98 33 - Fax +39 - 0437 - 98 93 13

http://www.dixell.com E-mail: dixell@dixell.com

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**B3: DIXELL OPERATING INSTRUCTIONS**
### TEMPERATURE PRESSURE CHART - at sea level

**Vacuum-Inches of Mercury Bold Italic Figures**

<table>
<thead>
<tr>
<th>TEMPERATURE</th>
<th>REFRIGERANT (SPORLAN CODE)</th>
<th>TEMPERATURE</th>
<th>REFRIGERANT (SPORLAN CODE)</th>
<th>TEMPERATURE</th>
<th>REFRIGERANT (SPORLAN CODE)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(°F) (°C)</td>
<td>134a (J) 404A (S) 507 (P) 717 (A) 744 - CO</td>
<td>(°F) (°C)</td>
<td>134a (J) 404A (S) 507 (P) 717 (A) 744 - CO</td>
<td>(°F) (°C)</td>
<td>134a (J) 404A (S) 507 (P) 717 (A) 744 - CO</td>
</tr>
</tbody>
</table>

| -50 | -45.6 | 18.7 | 0.1 | 4.9 | 11.7 | 18.6 |
| -45 | -42.8 | 16.9 | 2.0 | 3.0 | 11.7 | 16.6 |
| -40 | -40.0 | 14.8 | 3.9 | 5.4 | 8.8 | 13.0 |
| -35 | -37.2 | 12.5 | 6.8 | 8.1 | 5.4 | 146.5 |
| -30 | -34.4 | 9.8 | 9.6 | 11.0 | 6.1 | 181.0 |
| -25 | -31.7 | 6.9 | 12.7 | 14.1 | 1.3 | 216.0 |
| -20 | -28.9 | 3.7 | 16.0 | 17.6 | 1.2 | 246.0 |
| -15 | -27.9 | 1.1 | 20.0 | 21.0 | 1.1 | 276.0 |
| -10 | -26.7 | 0.0 | 23.0 | 23.0 | 1.0 | 306.0 |
| -5 | -20.0 | 0.9 | 26.0 | 26.0 | 1.0 | 336.0 |
| 0 | -15.0 | 0.7 | 29.0 | 29.0 | 1.0 | 366.0 |
| 5 | -10.0 | 0.5 | 32.0 | 32.0 | 1.0 | 396.0 |
| 10 | -5.0 | 0.3 | 35.0 | 35.0 | 1.0 | 426.0 |
| 15 | 0.0 | 0.1 | 38.0 | 38.0 | 1.0 | 456.0 |
| 20 | 0.0 | 0.0 | 41.0 | 41.0 | 1.0 | 486.0 |

**To determine subcooling for R-404A use BUBBLE POINT values (Temperatures above 50°F — Gray Background); to determine superheat for R-404A, use DEW POINT values (Temperatures 50°F and below).**

** = exceeds critical temperature

**FORM IC-11-09 COPYRIGHT 2009 BY SPORLAN VALVE COMPANY, WASHINGTON, MO 63090 Printed in U.S.A.**
D1: PARTS LIST (QCD-26-R)

A  Air Discharge
B  Case Top
C  Hinged Self-Service Doors
D  Die Board
E  Front Toekick
F  Air Return
G  Product Stop
H  Insulated Drain Pan
I  End Panel Trim
J  End Panel
K  End Toekick
L  Outside Back
M  Bottom Deck
N  Price Tag Molding
O  Adjustable Shelf Bracket
P  Shelf Standard
Q  Plex Product Stop
R  Inside Back
D2: PARTS LIST (QCD-32-R)

A  Air Discharge
B  Case Top
C  Hinged Self-Service Doors
D  Die Board
E  Front Toekick
F  Air Return
G  Product Stop
H  Insulated Drain Pan
I  End Panel Trim
J  End Panel
K  End Toekick
L  Outside Back
M  Bottom Deck
N  Price Tag Molding
O  Adjustable Shelf Bracket
P  Shelf Standard
Q  Plex Product Stop
R  Inside Back
D3: PARTS LIST (QCD-37-R)

A  Air Discharge
B  Case Top
C  Hinged Self-Service Doors
D  Die Board
E  Front Toekick
F  Air Return
G  Product Stop
H  Insulated Drain Pan
I  End Panel Trim
J  End Panel
K  End Toekick
L  Outside Back
M  Bottom Deck
N  Inside Back
O  Shelf Standard
P  Adjustable Shelf Bracket
Q  Plex Product Stop
R  Price Tag Molding
Hill PHOENIX, Inc.
Hereinafter Referred To As Manufacturer

LIMITED WARRANTY

GENERAL WARRANTY

Manufacturer’s products are warranted to be free from defects in materials and workmanship under normal use and maintenance for fourteen months from date of shipment from manufacturer (the “Base Warranty Period”). In the event of a qualifying warranty claim, a new or rebuilt part to replace any defective part will be provided without charge. The replacement part is covered under this warranty for the remainder of the applicable Base Warranty Period. In order to be eligible for warranty coverage, customer must: (i) notify Manufacturer promptly upon discovery of a warrant defect, and (ii) comply with the warranty claim procedures provided by Manufacturer from time to time.

This equipment warranty does not include labor or other costs incurred for diagnosing, repairing, removing, installing, shipping, servicing, or handling of either defective parts or replacement parts.

The warranty shall not apply:
1. To any unit or any part thereof which has been subject to accident, alteration, negligence, misuse or abuse, or which has not been operated in accordance with the manufacturer’s recommendations, or in conditions outside of Manufacturer’s specifications, or if the serial number of the unit has been altered, defaced, or removed.
2. When the unit, or any part thereof, is damaged by fire, flood, or other act of God.
3. To products that are impaired or damaged due to improper installation.
4. When installation and startup forms are not properly completed or returned within two weeks after startup.
5. If the defective part is not returned to the Manufacturer.
6. To service, maintenance or wear and tear parts (such as lights, starters and ballasts)

MODIFICATIONS TO GENERAL WARRANTY

The following sets forth certain modifications to the General Warranty for specific products of Manufacturer:

DISPLAY CASE AND SPECIALTY PRODUCTS CLEARVOYANT® LED LIGHTING

The warranty period for Clearvoyant LED lighting components within the Clearvoyant lighting system is five years from date of shipment.

REMEDY LIMITATION/DAMAGES EXCLUSION

THE REMEDY OF REPAIR OR PROVISION OF A REPLACEMENT PART WITHOUT CHARGE SHALL BE THE EXCLUSIVE REMEDY FOR ANY WARRANTY CLAIM HEREUNDER. WITHOUT LIMITING THE FOREGOING, MANUFACTURER SHALL NOT BE LIABLE UNDER ANY CIRCUMSTANCES FOR INCIDENTAL, INDIRECT OR CONSEQUENTIAL DAMAGES, INCLUDING LOSS OF PROFIT, LABOR COST, LOSS OF REFRIGERANT OR FOOD PRODUCTS.

EXCLUSIVE WARRANTY

THE FOREGOING WARRANTY IS THE EXCLUSIVE WARRANTY WITH RESPECT TO THE PRODUCTS. ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION, THE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY DISCLAIMED AND EXCLUDED. NO IMPLIED WARRANTY SHALL BE DEEMED CREATED BY COURSE OF DEALING OR USAGE OF TRADE. NO OTHER PERSON IS AUTHORIZED TO EXPAND OR CREATE ANY OBLIGATION GREATER THAN OR MORE EXPANSIVE THAN THE WARRANTY PROVIDED HEREIN.

Submit warranty claims to:

Hillphoenix Refrigeration & Power
Systems Division
2016 Gees Mill Road
Conyers, GA 30013
Warranty / Service
Phone: 1-833-280-5714

Hillphoenix Display Case Division
1925 Ruffin Mill Road
Colonial Heights, VA 23834
Warranty / Service
Phone: 1-833-280-5714

Hillphoenix Specialty Products Division
703 Franklin Street
Keosauqua, IA 52565
Warranty / Service
Phone: 1-833-280-5714

4844-3514-3187.2
Warning
Maintenance & Case Care

When cleaning cases the following must be performed PRIOR to cleaning:

To avoid electrical shock, be sure all electric power is turned off before cleaning. In some installations, more than one switch may have to be turned off to completely de-energize the case.

Do not spray cleaning solution or water directly on fan motors or any electrical connections.

All lighting receptacles must be dried off prior to insertion and re-energizing the lighting circuit.

Please refer to the Use and Maintenance section of this installation manual.