

REFERENCE NOTES FOR ENGINEERING DATA:

- Extended front sills are required to 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/ft notes:
 - Listed BTUH/ft data represent unlighted shelves. For LED lighting, add 9 BTUH/ft per row of lighted shelving.
 - BTUH load increases by 123 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.
- LED lights only.
- Maximum of 2 rows of Standard Output LED lighted shelves.
- 3rd row or nose lights are not available.
- 2 rows of high output rear sill lights are not available with the solid 4" front - only 2 rows of standard or 1 row of high output cornice lights are available with this front.

REFERENCE NOTES FOR CROSS SECTIONS:

*STUB-UP AREA

**RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS AVAILABLE UPON REQUEST

- Front and rear sill heights vary with base frame height
- Ends add approximately 1 inch to case height
- A 2" minimum air gap is required between the rear of the case and a wall
- Suction Line (4' & 6') 5/8" M, Suction Line (4' & 6') 7/8", Liquid Line (ALL HEIGHTS) 3/8"
- Available shelf sizes: 10", 12", 14", 16" & 18"
- Product on top shelf should be 3 inches below discharge
- Recommended shelf configuration in rows: 1-12"
- Dashed lines signify area inside base rail behind kickplate



COMPONENT

ALL MEASUREMENTS ARE TAKEN PER ASHRAE-72-2005 SPECIFICATIONS. HILLPHOENIX REFRIGERATED DISPLAY CASES FOR SALE IN THE UNITED STATES MEET OR EXCEED DEPARTMENT OF ENERGY 2017 EFFICIENCY REQUIREMENTS.

O3.5UMA-NRG

Rev Date:	Rev #	Revision Description:
4-25-2017	1	DOE 2017

O3.5UMA-NRG

Mobile Multi-Deck Self-Contained Merchandiser
4' (Dairy/Deli/Meat/Produce)

SYSTEM REQUIREMENTS

Case Length	Volts	Phase	Frequency	Plug Style	Cord Length
4'	208/230	1	60	NEMA L14-30	10'

GUIDELINES and CONTROL SETTINGS

Front Sill	24hr Energy Usage (kWh)	Suction Pressure @ Case Outlet (psig)	Superheat Set Point @ Bulb (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
2.5" Plexiglas	18.8	61-63	6-8	33	150

CONDENSING UNIT DATA

Volts	Phase	Frequency (Hz)	Horsepower	Running Load Amps (RLA) (Amps)	Locked Rotor Amps (LRA) (Amps)	Refrigerant	Lbs. of Refrigerant
208/230	1	60	3/4	6.8	33.7	R404A	3.6

DEFROST CONTROLS

Defrosts Per Day	Timed-Off Defrost	
	Fail-safe (Min)	Termination Temp (°F)
6	30	42



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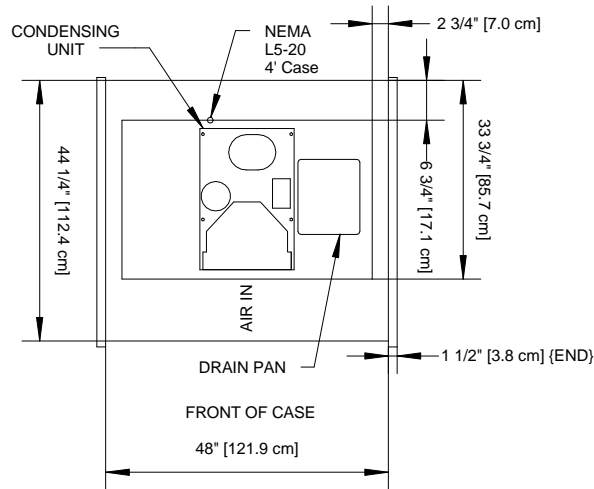
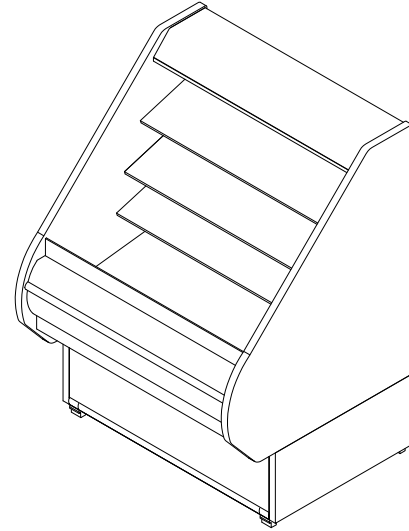
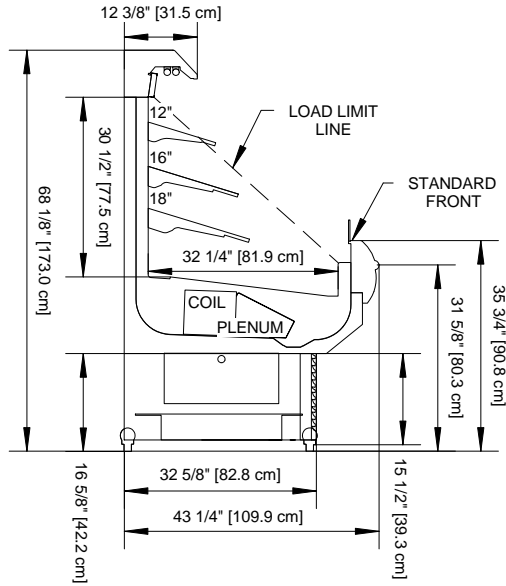
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