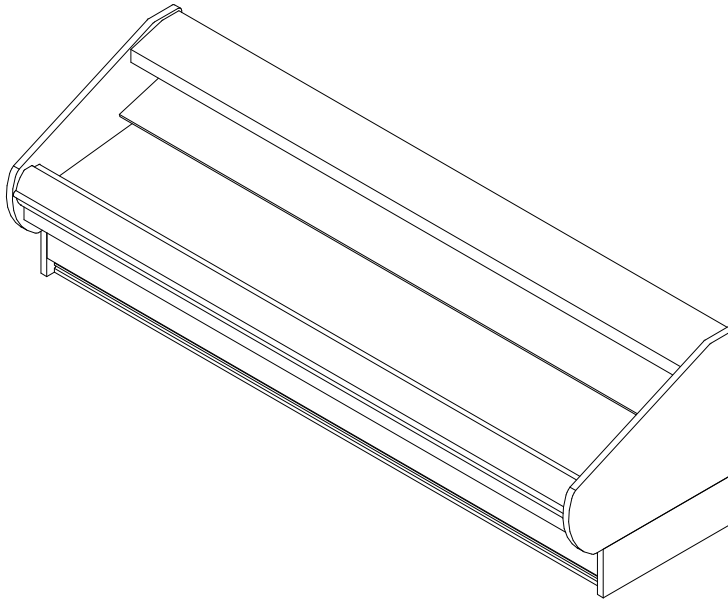


OUM-NRG

Multi-Deck Merchandiser
4', 6', 8' & 12' (Dairy / Deli / Meat / Produce / Seafood)

GENERAL NOTES:

- "---" indicates that the feature is not an option with 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	Weight
OUM-NRG	---



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

LIGHTING DATA						
Case Length	Lights per row	Lights Length	Clearvoyant LED Lighting (Per Light Row)			
			Standard Power (Cornice or Shelf)		High Power (Cornice)	
			120 Volts		120 Volts	
			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
12'	3	4'	0.15	17.6	0.37	44.8

GUIDELINES AND CONTROL SETTINGS							
Application	Front Sill Height	BTUH/ft		Superheat Set Point @ Bulb (°F)	Evaporator (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
		Conventional	Parallel				
Dairy/Deli/Produce	All	887	775	6 - 8	28	30	180
Meat	Extended	893	780	6 - 8	26	28	180

DEFROST CONTROLS		
Defrosts Per Day	Timed-Off Defrost	
	Fail-Safe (Min)	Termination Temp (°F)
6	30	45

NOTES:

- "---" indicates that the feature is not an option with this case model and/or the data is not yet available.
- Listed anti-condensate heater data represent an unlighted rear sill. For a lighted rear sill, the values must be doubled.
- Listed BTUH/ft data represent unlighted shelves. For LED lighting, add 9 BTUH/ft per row of lighted
- A rear refrigerated box increases refrigeration load by 110 BTUH/ft.
- 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.
- Timed off defrost is recommended for medium temperature applications.



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Multi-Deck Merchandiser
4', 6', 8' & 12' (Dairy / Deli / Meat / Produce / Seafood)

SECOND NATURE DATA								
Case Model	No. of Coils	Application	Front Sill height	BTUH/FT		GPM/ft (DR)	Supply Fluid Temp (°F)	Discharge Air Temp (°F)
				Conventional	Parallel			
OUM-NRG	1	Bulk Produce	Extended	709	620	0.08	20	37
OUM-NRG	1	Deli/Produce	Extended	709	620	0.18	20	31
OUM-NRG	1	Meat	Extended	714	624	0.21	20	30
OUM-NRG	1	Bulk Produce	Extended	709	620	0.14	25	37
OUM-NRG	1	Deli/Produce	Extended	709	620	0.45	25	31
OUM-NRG	1	Meat	Extended	714	624	0.64	25	30
OUM-NRG	1	Deli/Produce	All Fronts	887	775	0.56	25	31
OUM-NRG	1	Meat	33" Front	893	780	0.26	20	27
OUM-NRG	1	All	All Fronts	818	758	0.20	20	27
OUM-NRG	1	All	All Fronts	818	758	0.52	25	27

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)
OUM-NRG	1	Bulk Produce	Extended	20	6	45	42	26	49
OUM-NRG	1	Deli/Produce	Extended	20	6	45	42	26	49
OUM-NRG	1	Meat	Extended	20	6	45	42	26	49
OUM-NRG	1	Bulk Produce	Extended	25	6	45	42	26	49
OUM-NRG	1	Deli/Produce	Extended	25	6	45	42	26	49
OUM-NRG	1	Meat	Extended	25	6	45	42	26	49
OUM-NRG	1	Deli/Produce	All Fronts	25	6	45	42	26	49
OUM-NRG	1	Meat	33" Front	20	6	60	47	26	49
OUM-NRG	1	All	All Fronts	20	6	60	47	26	49
OUM-NRG	1	All	All Fronts	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



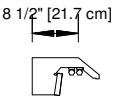
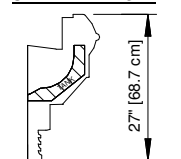
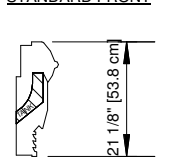
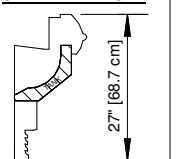
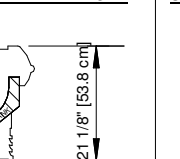
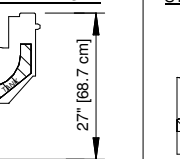
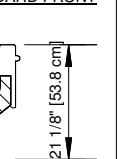
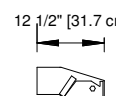
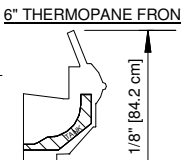
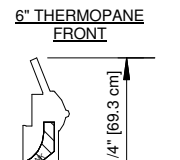
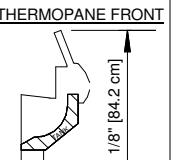
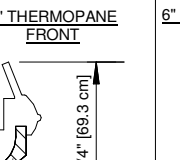
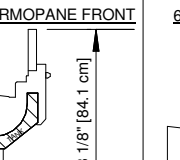
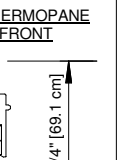
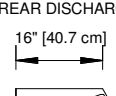
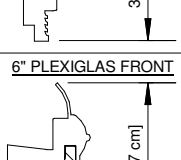
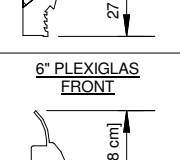
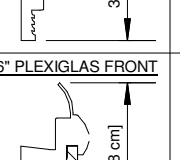
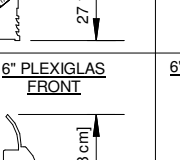
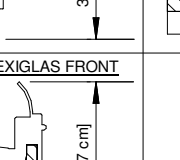
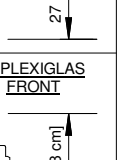
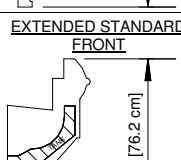
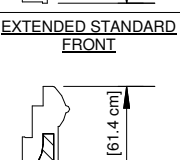
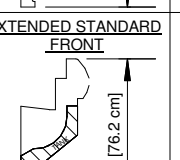
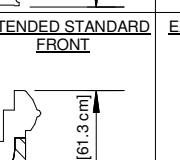
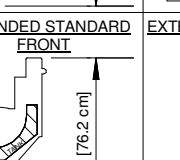
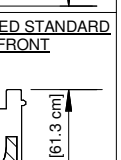
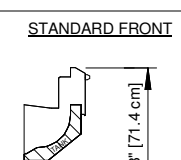
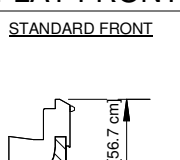
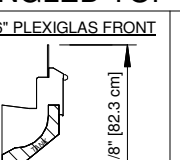
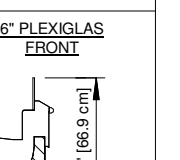
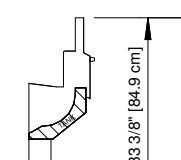
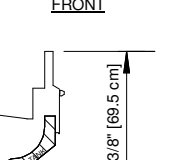
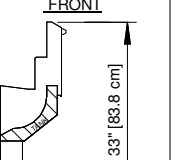
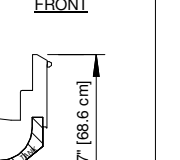
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REAR SILL OPTIONS		FRONT OPTIONS					
		ORIGIN 2 FRONT				FLAT FRONT FLAT TOP	
STANDARD REAR SILL  8 1/2" [21.7 cm]	STANDARD FRONT  27" [68.7 cm]	STANDARD FRONT  21 1/8" [53.8 cm]	STANDARD FRONT  27" [68.7 cm]	STANDARD FRONT  21 1/8" [53.8 cm]	STANDARD FRONT  27" [68.7 cm]	STANDARD FRONT  21 1/8" [53.8 cm]	
	12 1/2" REAR SILL  12 1/2" [31.7 cm]	6" THERMOPANE FRONT  33 1/8" [84.2 cm]	6" THERMOPANE FRONT  27 1/4" [69.3 cm]	6" THERMOPANE FRONT  33 1/8" [84.2 cm]	6" THERMOPANE FRONT  27 1/4" [69.3 cm]	6" THERMOPANE FRONT  33 1/8" [84.1 cm]	6" THERMOPANE FRONT  27 1/4" [69.1 cm]
	16" REAR SILL (REAR DISCHARGE)  16" [40.7 cm]	6" PLEXIGLAS FRONT  33" [83.7 cm]	6" PLEXIGLAS FRONT  27 1/8" [68.8 cm]	6" PLEXIGLAS FRONT  33" [83.8 cm]	6" PLEXIGLAS FRONT  27 1/8" [68.8 cm]	6" PLEXIGLAS FRONT  33" [83.7 cm]	6" PLEXIGLAS FRONT  27 1/8" [68.8 cm]
	EXTENDED STANDARD FRONT  30" [76.2 cm]	EXTENDED STANDARD FRONT  24 1/8" [61.4 cm]	EXTENDED STANDARD FRONT  30" [76.2 cm]	EXTENDED STANDARD FRONT  24 1/8" [61.3 cm]	EXTENDED STANDARD FRONT  30" [76.2 cm]	EXTENDED STANDARD FRONT  24 1/8" [61.3 cm]	
	FLAT FRONT ANGLED TOP						
	STANDARD FRONT  28 1/8" [71.4 cm]	STANDARD FRONT  22 3/8" [56.7 cm]	6" PLEXIGLAS FRONT  32 3/8" [82.3 cm]	6" PLEXIGLAS FRONT  26 3/8" [66.9 cm]			
	6" THERMOPANE FRONT  33 3/8" [84.9 cm]	6" THERMOPANE FRONT  27 3/8" [69.5 cm]	EXTENDED STANDARD FRONT  33" [83.8 cm]	EXTENDED STANDARD FRONT  27" [68.6 cm]			

NOTES:

- Front and rear sill heights vary with baseframe 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.



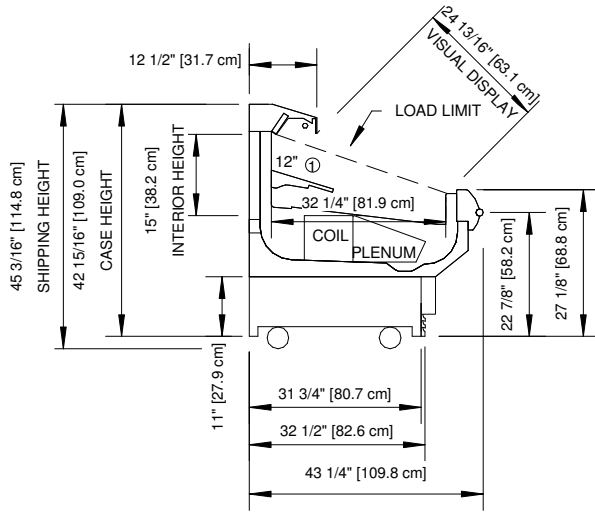
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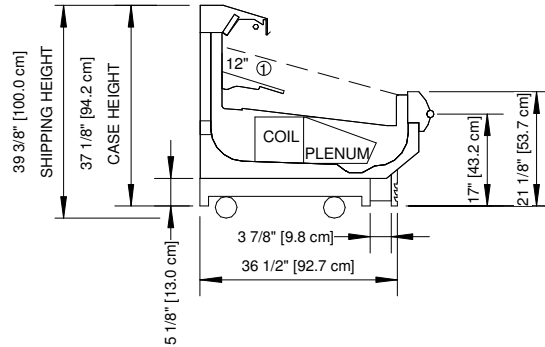
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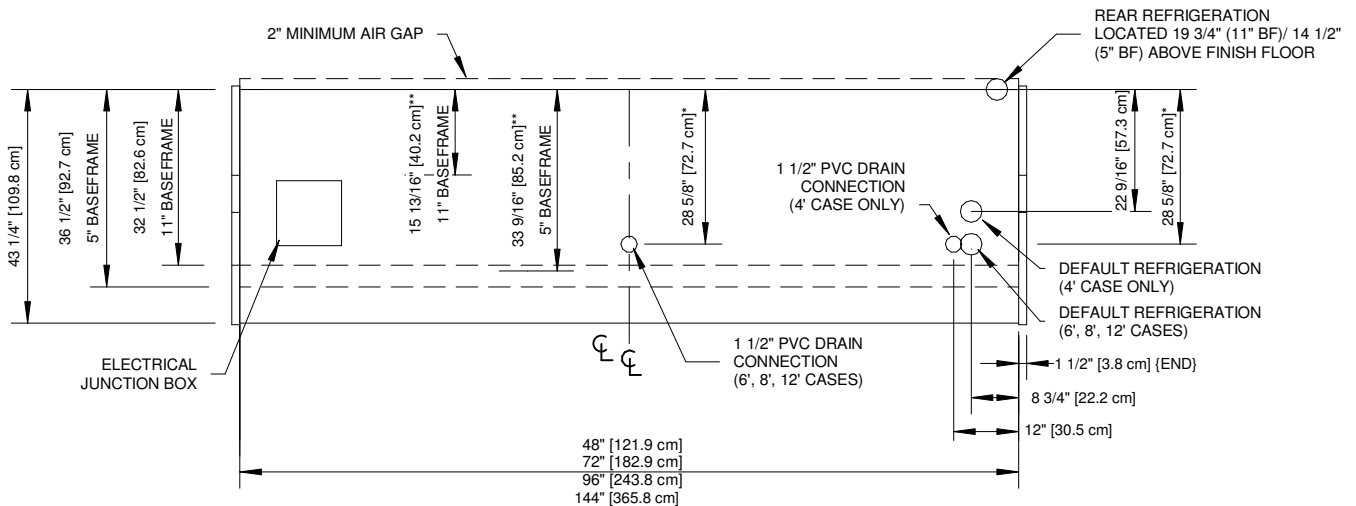
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11" BASE FRAME



5" BASE FRAME



NOTES:

- * : STUB-UP AREA
- ** : RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- Ⓢ : AVAILABLE SHELF SIZES: 10", 12", 14" & 16"

- Ends add approximately 1" to case height, 1" to the front and 1/2" to the back.
- Product on top shelf should be 3" below discharge.



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