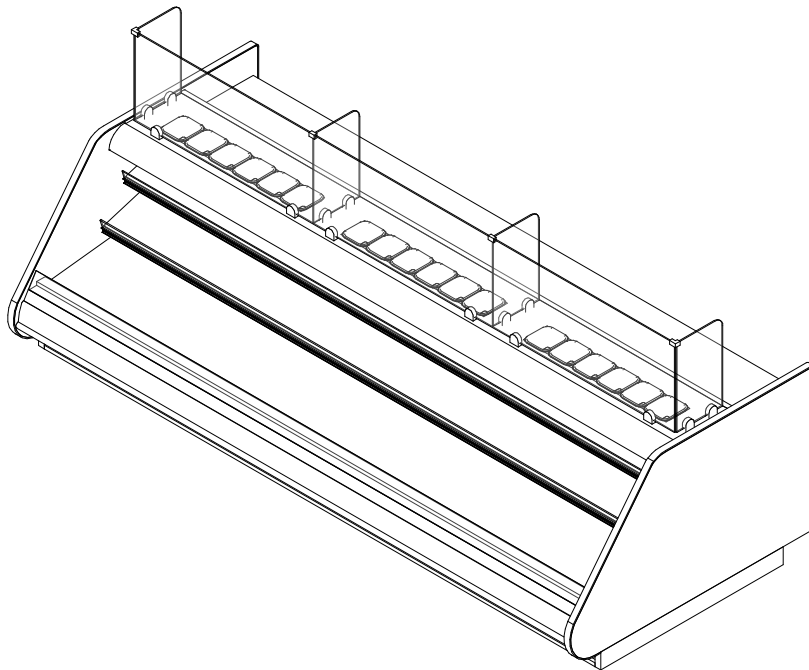


O2.5UM-NRG

4', 6', 8', 12' Multi-Deck Merchandiser with Synergy-E™
Sushi

GENERAL NOTES:

- "---" indicates that the feature is not an option with this case model and/or the data is not available at this time.
- LED lights only.
- Maximum of 3 rows of standard output LED lighted shelves.
- Nose lights are not available.



SHIPPING WEIGHT	
Case	Weight
O2.5UM-NRG SUSHI	---



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ELECTRICAL DATA			
Case Length	Fans Per Case	High Efficiency Fans	
		120 Volt	
		Amps	Watts
4'	1	0.16	11
6'	2	0.32	22
8'	2	0.32	22
12'	3	0.48	33

LIGHTING DATA					
Case Length	Lights per row	Clearvoyant v4 LED Lighting (Per Light Row)			
		Standard Power (Cornice or Shelf)		High Power (Cornice Only)	
		120 Volts		120 Volts	
		Amps	Watts	Amps	Watts
4'	1	0.05	5.9	0.12	14.9
12'	3	0.15	17.7	0.37	44.7
8'	2	0.10	11.8	0.25	29.8
6'	2	0.08	9.4	0.20	23.8

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				
Meat/Seafood	Extended	847	740	6 - 8	26	30	180

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

NOTES:

- "---" indicates that the feature is not an option with this case model and/or the data is not available at this time.
- Listed BTUH/ft data represent unlighted shelves. For LED lighting, add 9 BTUH/ft per row of lighted shelving.
- Rear refrigerated box increases refrigeration load by 110 BTUH/ft.
- BTUH load increases by 132 BTUH/ft when aftermarket merchandising accessories are utilized.
- Listed evaporator temperature indicates 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.



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4', 6', 8', 12' Multi-Deck Merchandiser with Synergy-E™
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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			
O2.5UM-NRG	1	Bulk Produce	All Fronts	858	750	0.10	20	37
O2.5UM-NRG	1	Deli/Produce	All Fronts	858	750	0.22	20	31
O2.5UM-NRG	1	Meat	33" Front	847	740	0.26	20	30
O2.5UM-NRG	1	Bulk Produce	All Fronts	858	750	0.18	25	37
O2.5UM-NRG	1	Deli/Produce	All Fronts	858	750	0.56	25	31
O2.5UM-NRG	1	Meat	33" Front	847	740	0.77	25	30

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)
O2.5UM-NRG	1	Bulk Produce	All Fronts	20	6	60	47	26	49
O2.5UM-NRG	1	Deli/Produce	All Fronts	20	6	60	47	26	49
O2.5UM-NRG	1	Meat	33" Front	20	6	60	47	26	49
O2.5UM-NRG	1	Bulk Produce	All Fronts	25	6	45	42	26	49
O2.5UM-NRG	1	Deli/Produce	All Fronts	25	6	45	42	26	49
O2.5UM-NRG	1	Meat	33" Front	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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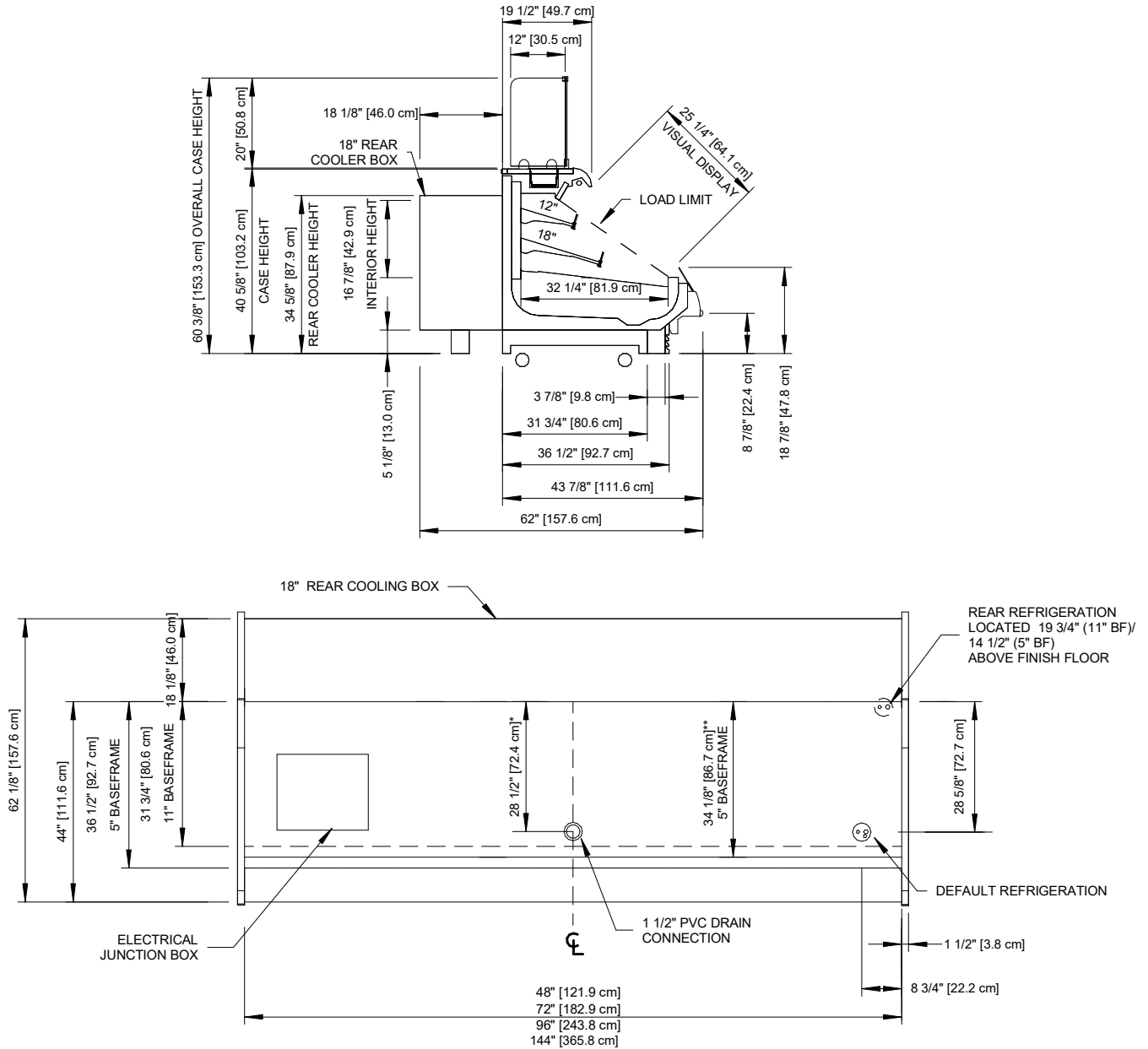
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NOTES:

- * :STUB-UP AREA
- ** :RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- ① :AVAILABLE SHELF SIZES ARE 10", 12", 14", 16", & 18"

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



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