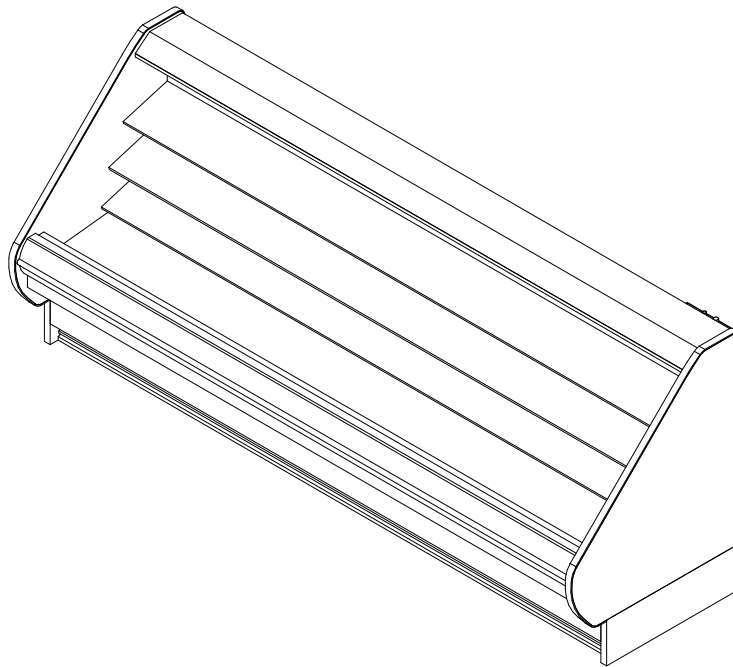


O3.25UM-NRG

4', 6', 8' & 12' Multi-Deck Merchandiser with Synerg-E™
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

GENERAL NOTES:

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



SHIPPING WEIGHT	
Case	Weight
O3.25UM-NRG	---



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O3.25UM-NRG

4', 6', 8' & 12' Multi-Deck Merchandiser with Synerg-E™
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

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				
Bakery/Dairy/Cut Produce/Deli	All	960	840	6 - 8	28	31	150
Meat/Seafood	Extended	949	830	6 - 8	26	30	150

DEFROST CONTROLS		
Defrosts Per Day	Timed-Off Defrost	
	Fail-Safe (Min)	Termination Temp (°F)
6	3	47

NOTES:

- "---" indicates that the feature is not an option for this case model and/or the data is not yet available.
- 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 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.



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
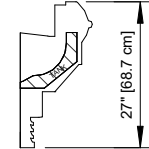
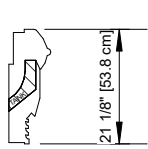
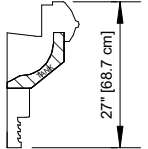
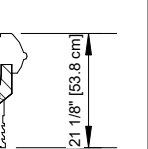
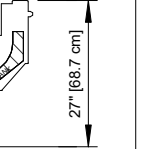
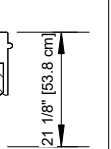

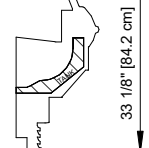
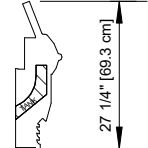
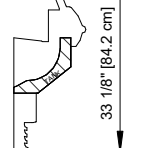
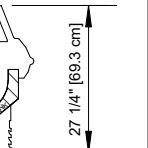
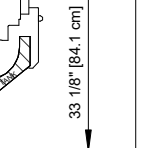
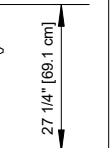

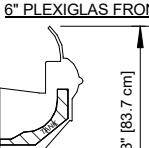
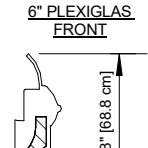
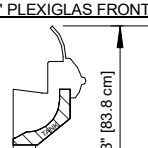
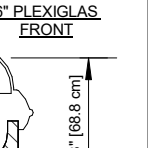
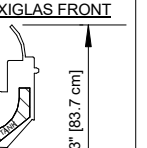
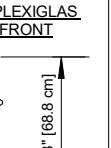
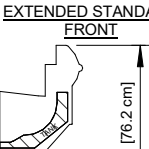
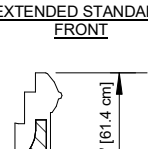
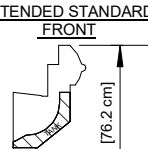
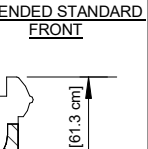
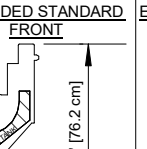
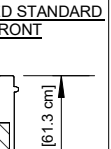
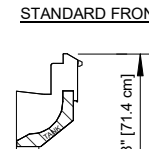
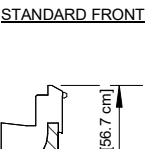
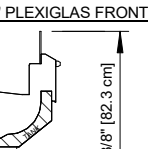
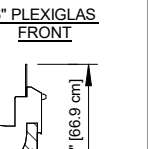
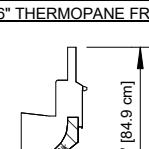
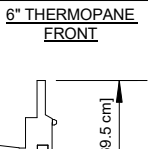
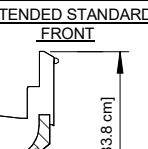
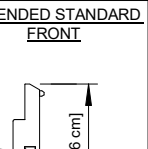
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4', 6', 8' & 12' Multi-Deck Merchandiser with Synerg-E™
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

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

NOTES:

- Front and rear sill heights vary with base frame 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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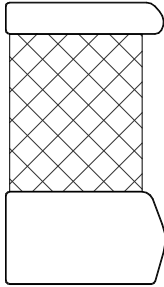
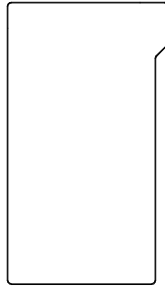
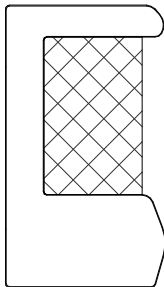
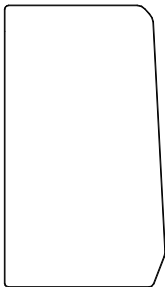
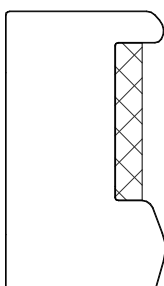
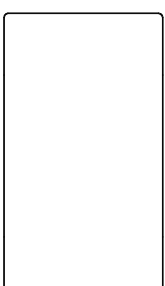
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4', 6', 8' & 12' Multi-Deck Merchandiser with Synerg-E™
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

END STYLE OFFERINGS	
<p><u>SUPER VIEW</u></p> 	<p><u>SOLID (EXTENDED CANOPY)</u></p> 
<p><u>FULL VIEW</u></p> 	<p><u>SOLID (STANDARD CANOPY)</u></p> 
<p><u>REDUCED VIEW</u></p> 	<p><u>SQUARE</u></p> 

NOTES:

- Ends shown are for general use only. Shape, size, and appearance are subject to change based on engineering configuration.
- Hatched regions represent glass inserts.
- Ends are available with either polymer end trim or metal end trim.



O3.25UM-NRG

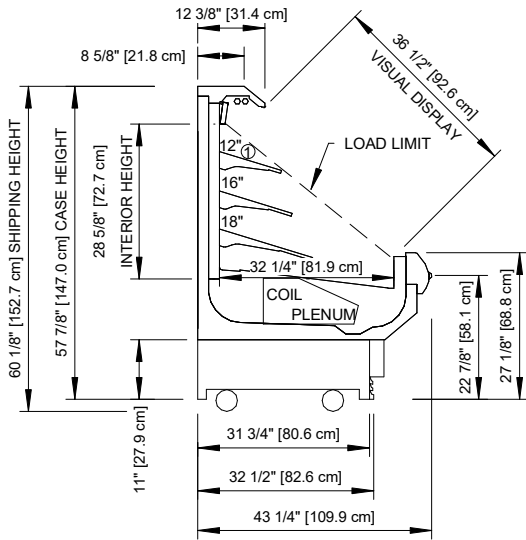
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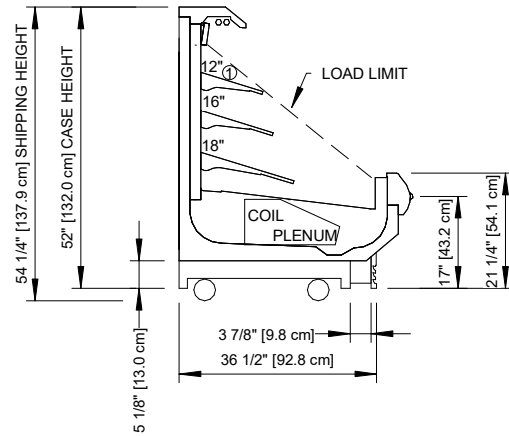


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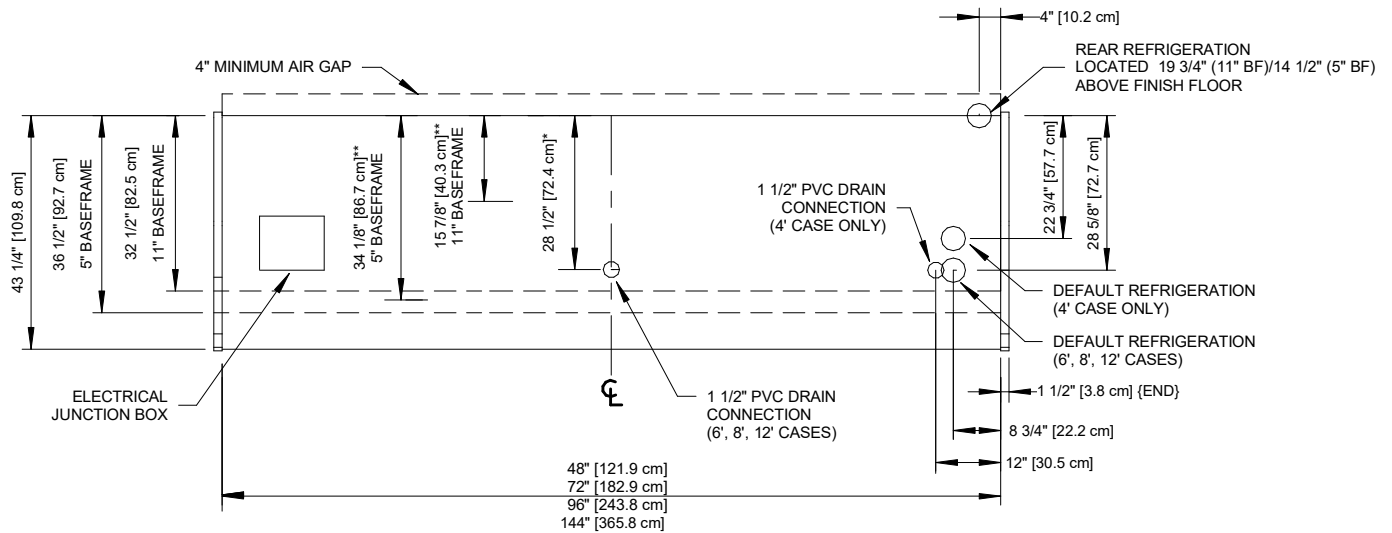
4', 6', 8' & 12' Multi-Deck Merchandiser with Synerg-E™
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood



11" BASE FRAME



5" BASE FRAME



NOTES:

- * : STUB-UP AREA
- ** : RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- ① : AVAILABLE SHELF SIZES: 10", 12", 14", 16", 18", 20" & 22"

- Ends add approximately 1 inch to case height.
- Product on top shelf should be 3 inches below discharge.



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