O3.5UM-NRG

GENERAL NOTES:

- "---" indicates that the feature is not an option for this case model and/or that 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
O3.5UM-NRG	---

2017 DOE COMPLIANT

NSF COMPONENT

c UL us

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 REQUIREMENTS.
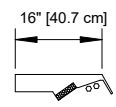
O3.5UM-NRG

Rev. Date	Rev. #	Rev. Title
7-1-19	4	ENDVIEW UPDATE
9-7-18	3	DATA UPDATE

Hillphoenix
A DOVER COMPANY

ELECTRICAL DATA

Case Length	Fans Per Case	High Effciency Fans 120 Volts	
		Amps	Watts
4'	1	0.20	14.0
6'	2	0.40	28.0
8'	2	0.40	28.0
12'	3	0.60	42.0

LIGHTING DATA

Case Length	Lights per row	Lights Length	Clearvoyant LED Lighting (Per Light Row)			
			Standard Power (Cornice or Shelf) 120 Volts		High Power (Cornice) 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		Superhear Set Point @ Bulb (°F)	Evaporator (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
		Conventional	Parallel				
Bakery/Dairy/Cut Produce/Deli	All	1063	930	6 - 8	28	31	150
Meat/Seafood	Extended	1051	920	6 - 8	26	30	150

DEFROST CONTROLS

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

NOTES:

- "---" indicates that feature is not an option with 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 132 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.

O3.5UM-NRG

Rev. Date	Rev. #	Rev. Title
7-1-19	4	ENDVIEW UPDATE
9-7-18	3	DATA UPDATE

Hillphoenix
A DOVER COMPANY

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			
O3.5UM-NRG	1	Bulk Produce	All Fronts	1063	930	0.12	20	37
O3.5UM-NRG	1	Deli/Produce	All Fronts	1063	930	0.27	20	31
O3.5UM-NRG	1	Meat	33" Front	1051	920	0.32	20	30
O3.5UM-NRG	1	Bulk Produce	All Fronts	1063	930	0.22	25	37
O3.5UM-NRG	1	Deli/Produce	All Fronts	1063	930	0.70	25	31
O3.5UM-NRG	1	Meat	33" Front	1051	920	0.97	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)
O3.5UM-NRG	1	Bulk Produce	All Fronts	20	6	60	47	26	49
O3.5UM-NRG	1	Deli/Produce	All Fronts	20	6	60	47	26	49
O3.5UM-NRG	1	Meat	33" Front	20	6	60	47	26	49
O3.5UM-NRG	1	Bulk Produce	All Fronts	25	6	45	42	26	49
O3.5UM-NRG	1	Deli/Produce	All Fronts	25	6	45	42	26	49
O3.5UM-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

O3.5UM-NRG

Rev. Date	Rev. #	Rev. Title
7-1-19	4	ENDVIEW UPDATE
9-7-18	3	DATA UPDATE

Hillphoenix
A DOVER COMPANY
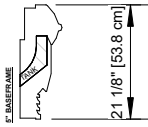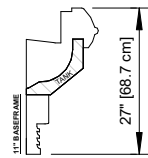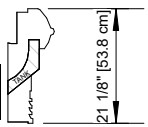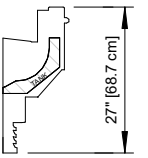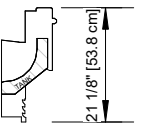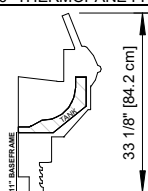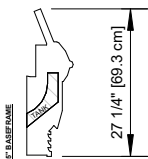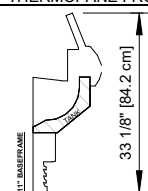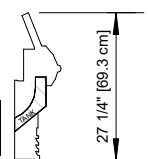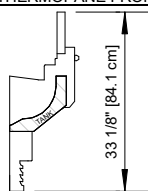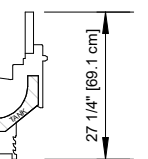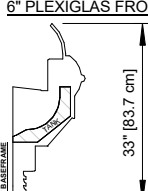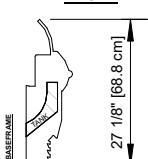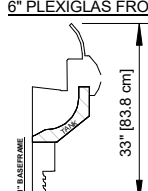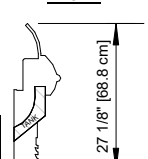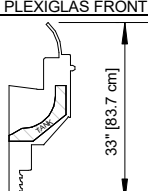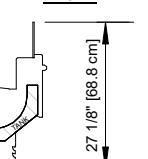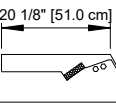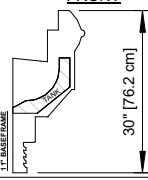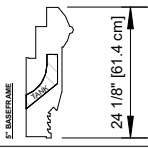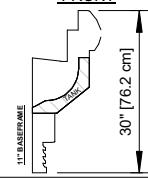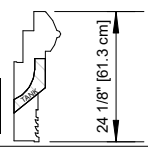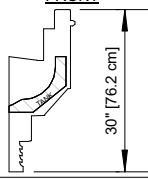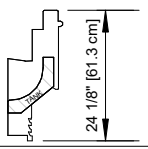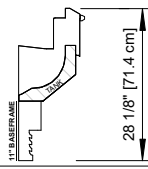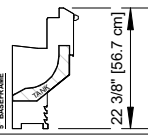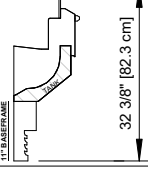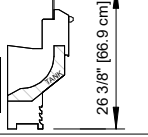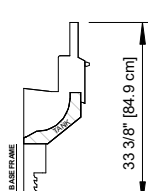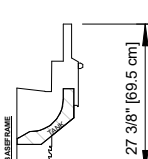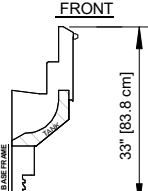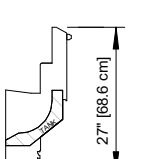
O3.5UM-NRG

4', 6', 8', 12' Medium Temp Unitized Island Merchandiser
Bakery/Dairy/Cut Produce/Deli/Meat/Seafood

	FRONT OPTIONS				
REAR SILL OPTIONS	**ORIGIN 2 FRONT**				**FLAT FRONT FLAT TOP**	

REAR SILL OPTIONS

16" REAR SILL (FRONT DISCHARGE)
16" [40.7 cm]

18" REAR SILL (FRONT DISCHARGE)
18" [45.8 cm]

20" REAR SILL (FRONT DISCHARGE)
20 1/8" [51.0 cm]

ORIGIN 2 FRONT

STANDARD FRONT	STANDARD FRONT	STANDARD FRONT	STANDARD FRONT
27" [68.7 cm] — 11" BASEFRAME	21 1/8" [53.8 cm] — 5" BASEFRAME	27" [68.7 cm] — 11" BASEFRAME	21 1/8" [53.8 cm] — 5" BASEFRAME
6" THERMOPANE FRONT	6" THERMOPANE FRONT	6" THERMOPANE FRONT	6" THERMOPANE FRONT
33 1/8" [84.2 cm] — 11" BASEFRAME	27 1/4" [69.3 cm] — 5" BASEFRAME	33 1/8" [84.2 cm] — 11" BASEFRAME	27 1/4" [69.3 cm] — 5" BASEFRAME
6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT
33" [83.7 cm] — 11" BASEFRAME	27 1/8" [68.8 cm] — 5" BASEFRAME	33" [83.8 cm] — 11" BASEFRAME	27 1/8" [68.8 cm] — 5" BASEFRAME
EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT
30" [76.2 cm] — 11" BASEFRAME	24 1/8" [61.4 cm] — 5" BASEFRAME	30" [76.2 cm] — 11" BASEFRAME	24 1/8" [61.3 cm] — 5" BASEFRAME

FLAT FRONT FLAT TOP

STANDARD FRONT	STANDARD FRONT
27" [68.7 cm] — 11" BASEFRAME	21 1/8" [53.8 cm] — 5" BASEFRAME
6" THERMOPANE FRONT	6" THERMOPANE FRONT
33 1/8" [84.1 cm] — 11" BASEFRAME	27 1/4" [69.1 cm] — 5" BASEFRAME
6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT
33" [83.7 cm] — 11" BASEFRAME	27 1/8" [68.8 cm] — 5" BASEFRAME
EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT
30" [76.2 cm] — 11" BASEFRAME	24 1/8" [61.3 cm] — 5" BASEFRAME

FLAT FRONT ANGLED TOP

STANDARD FRONT	STANDARD FRONT	6" PLEXIGLAS FRONT	6" PLEXIGLAS FRONT
28 1/8" [71.4 cm] — 11" BASEFRAME	22 3/8" [56.7 cm] — 5" BASEFRAME	32 3/8" [82.3 cm] — 11" BASEFRAME	26 3/8" [66.9 cm] — 5" BASEFRAME
6" THERMOPANE FRONT	6" THERMOPANE FRONT	EXTENDED STANDARD FRONT	EXTENDED STANDARD FRONT
33 3/8" [84.9 cm] — 11" BASEFRAME	27 3/8" [69.5 cm] — 5" BASEFRAME	33" [83.8 cm] — 11" BASEFRAME	27" [68.6 cm] — 5" BASEFRAME

NOTES:

• Front and rear sill height vary with base frame height.

• Extended front sills are required on meat applications to maintain proper product temperature. An extended front has a minimum height of 24" on a 5" base frame, or 30" on an 11" base frame.

O3.5UM-NRG

Rev. Date	Rev. #	Rev. Title
7-1-19	4	ENDVIEW UPDATE
9-7-18	3	DATA UPDATE

Hillphoenix
A DOVER COMPANY

O3.5UM-NRG
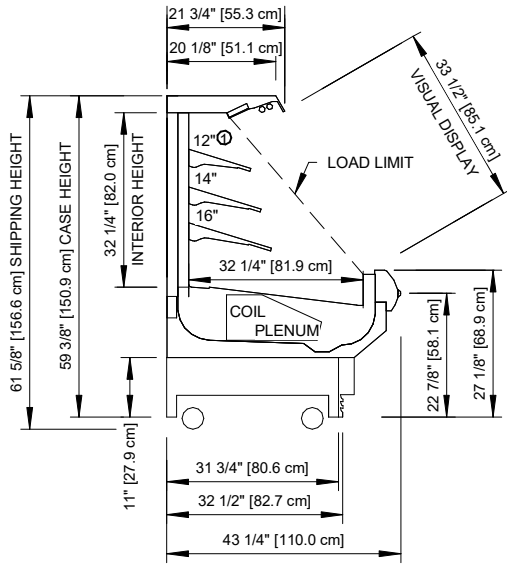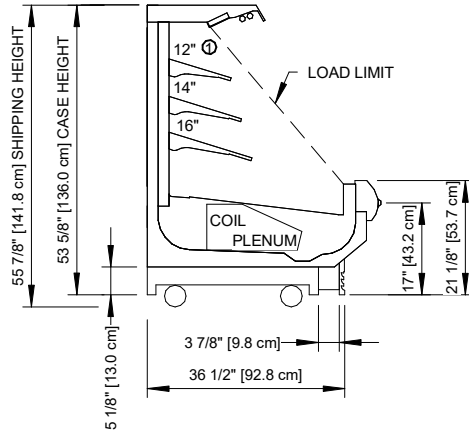
11" BASE FRAME

5" BASE FRAME
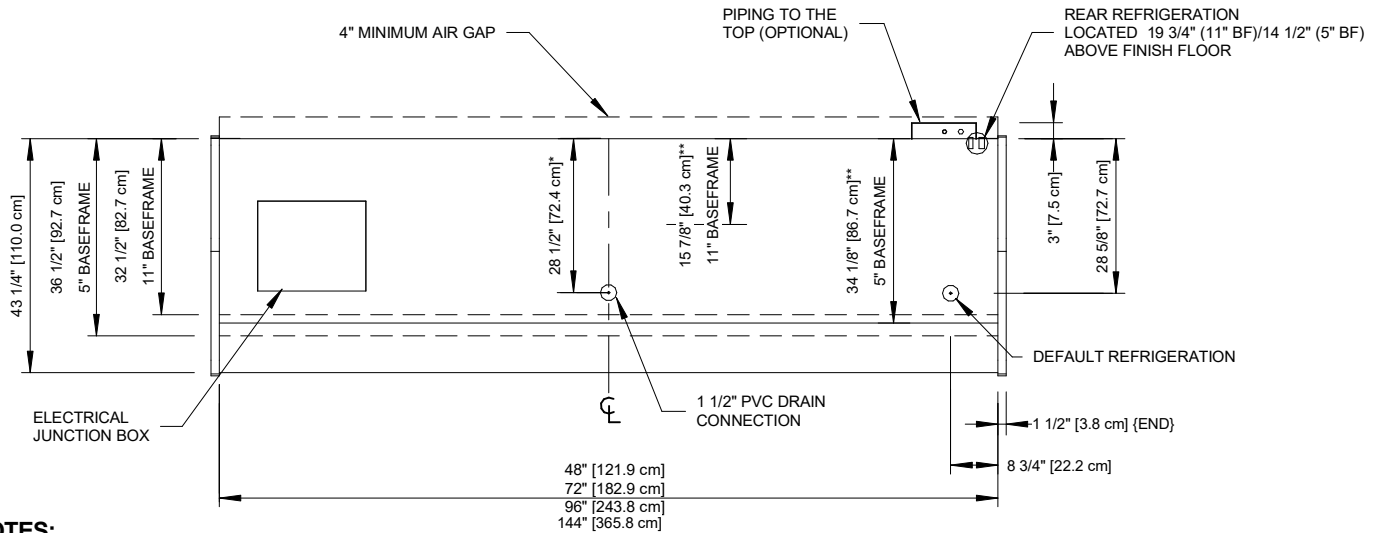
NOTES:

* :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" to case height, 1" to the front & 1/2" to the back.
- Product on top shelf should be 3" below discharge.
- Dashed lines signify area inside base rail behind kickplate.

2017 DOE COMPLIANT

NSF COMPONENT

c UL us

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 REQUIREMENTS.

O3.5UM-NRG

Rev. Date	Rev. #	Rev. Title
7-1-19	4	ENDVIEW UPDATE
9-7-18	3	DATA UPDATE

Hillphoenix
A DOVER COMPANY