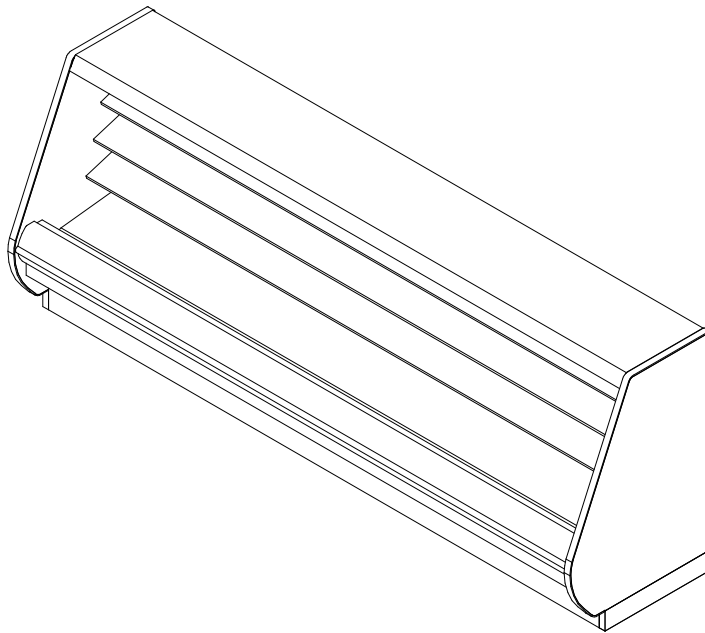


ON3.5UM-NRG

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

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.



SHIPPING WEIGHT	
Case	Weight
ON3.5UM-NRG	---



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.

ON3.5UM-NRG

Rev. Date	Rev. #	Rev. Title
9-10-18	3	DATA UPDATE
4-18-18	2	NEW STANDARDS

Hillphoenix
A DOVER COMPANY

ON3.5UM-NRG

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

ELECTRICAL DATA			
Case Length	Fans Per Case	High Efficiency 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)		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				
Deli/Dairy/Produce	All	820	760	6 - 8	28	31	260
Meat	Extended	810	730	6 - 8	26	30	260

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 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 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.



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.

ON3.5UM-NRG

Rev. Date	Rev. #	Rev. Title
9-10-18	3	DATA UPDATE
4-18-18	2	NEW STANDARDS

Hillphoenix
A DOVER COMPANY

ON3.5UM-NRG

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

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			
ON3.5UM-NRG	1	Deli	Standard	820	760	0.21	20	31
ON3.5UM-NRG	1	Meat	3" Extended	810	730	0.25	20	30
ON3.5UM-NRG	1	Deli	Standard	820	760	0.55	25	31
ON3.5UM-NRG	1	Meat	3" Extended	810	730	0.76	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)
ON3.5UM-NRG	1	Deli	Standard	20	6	60	47	26	49
ON3.5UM-NRG	1	Meat	3" Extended	20	6	60	47	26	49
ON3.5UM-NRG	1	Deli	Standard	25	6	45	42	26	49
ON3.5UM-NRG	1	Meat	3" Extended	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



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.

ON3.5UM-NRG

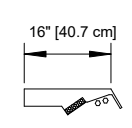
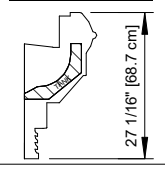
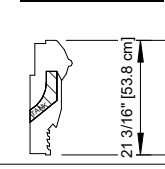
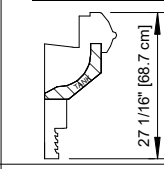
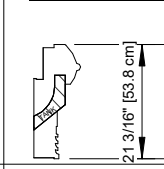
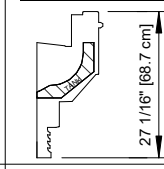
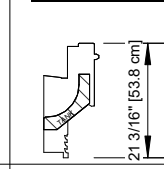
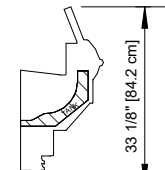
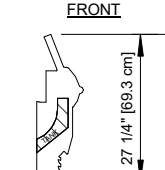
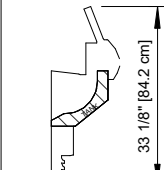
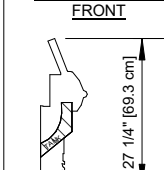
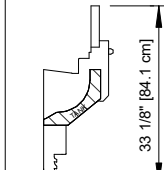
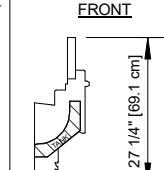
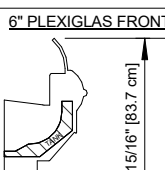
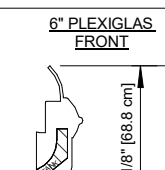
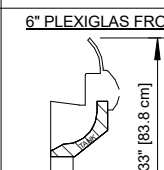
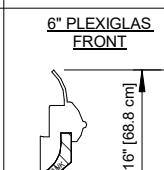
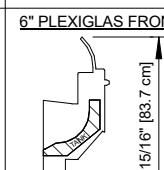
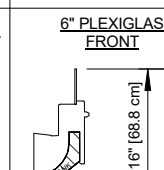
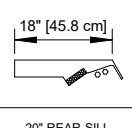
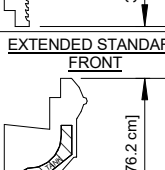
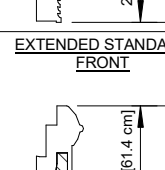
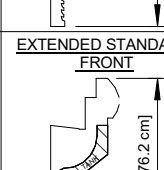
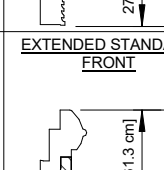
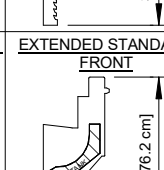
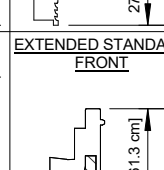
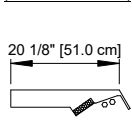
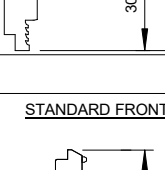

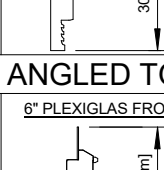
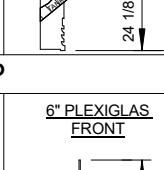
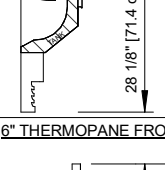
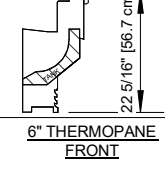
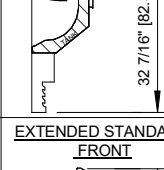
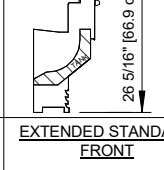
Rev. Date	Rev. #	Rev. Title
9-10-18	3	DATA UPDATE
4-18-18	2	NEW STANDARDS



A DOVER COMPANY

ON3.5UM-NRG

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

REAR SILL OPTIONS	FRONT OPTIONS					
	ORIGIN 2 FRONT				FLAT FRONT FLAT TOP	
16" REAR SILL (FRONT DISCHARGE)  16" [40.7 cm]	STANDARD FRONT  27 1/16" [68.7 cm]	STANDARD FRONT  21 3/16" [53.8 cm]	STANDARD FRONT  27 1/16" [68.7 cm]	STANDARD FRONT  21 3/16" [53.8 cm]	STANDARD FRONT  27 1/16" [68.7 cm]	STANDARD FRONT  21 3/16" [53.8 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]
	6" PLEXIGLAS FRONT  32 15/16" [83.7 cm]	6" PLEXIGLAS FRONT  27 1/8" [68.8 cm]	6" PLEXIGLAS FRONT  33" [83.8 cm]	6" PLEXIGLAS FRONT  27 1/16" [68.8 cm]	6" PLEXIGLAS FRONT  32 15/16" [83.7 cm]	6" PLEXIGLAS FRONT  27 1/16" [68.8 cm]
18" REAR SILL (FRONT DISCHARGE)  18" [45.8 cm]	EXTENDED STANDARD FRONT  30" [76.2 cm]	EXTENDED STANDARD FRONT  24 3/16" [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]
	20" REAR SILL (FRONT DISCHARGE)  20 1/8" [51.0 cm]	STANDARD FRONT  28 1/8" [71.4 cm]	STANDARD FRONT  22 5/16" [56.7 cm]	6" PLEXIGLAS FRONT  32 7/16" [82.3 cm]	6" PLEXIGLAS FRONT  26 5/16" [66.9 cm]	
6" THERMOPANE FRONT  33 7/16" [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 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" baseframe, or 30" on an 11" baseframe.



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.

ON3.5UM-NRG

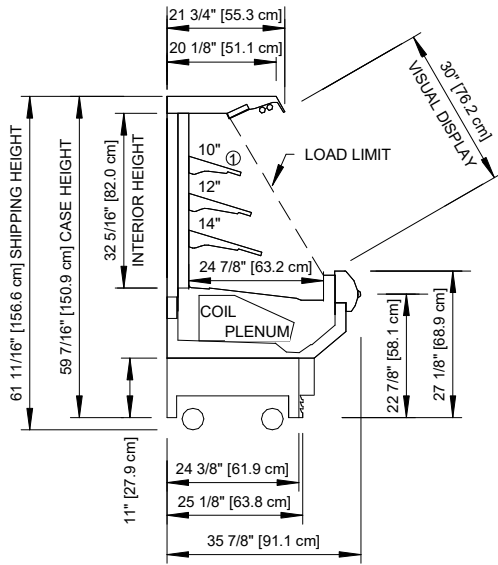
Rev. Date	Rev. #	Rev. Title
9-10-18	3	DATA UPDATE
4-18-18	2	NEW STANDARDS



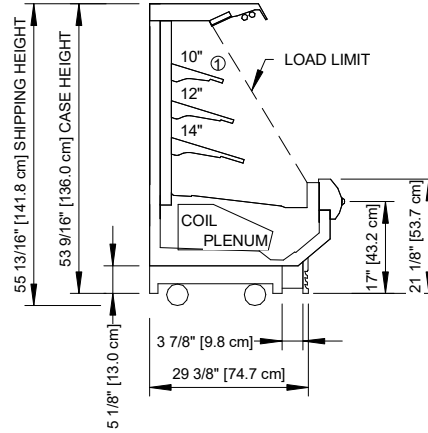
A DOVER COMPANY

ON3.5UM-NRG

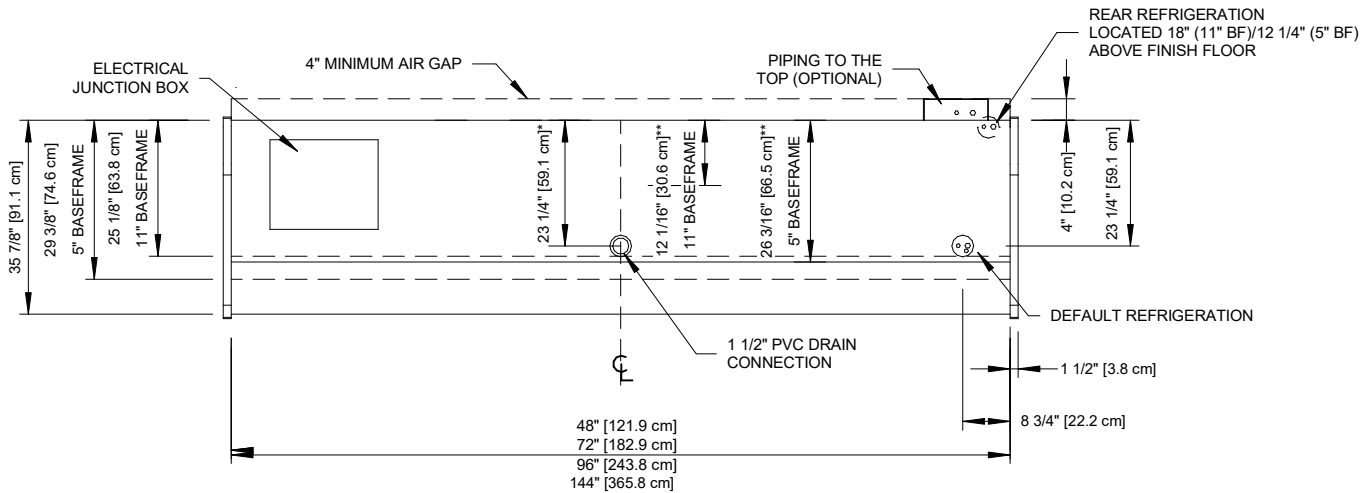
4', 6', 8', 12' Medium Temp Unitized Island Merchandiser
Dairy/Deli/Meat/Produce



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", & 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. Product on top shelf should be 3" below discharge.



ON3.5UM-NRG

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.

Rev. Date	Rev. #	Rev. Title
9-10-18	3	DATA UPDATE
4-18-18	2	NEW STANDARDS

