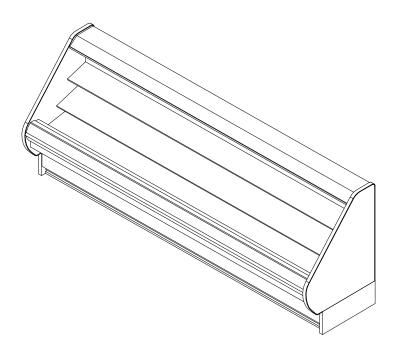
GENERAL NOTES

- "---" 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 2 rows of standard output LED lighted shelves.



SHIPPING WEIGHT				
Case	Weight			
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■ COMPONENT

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ELECTRICAL DATA							
	Fans	High Effci	ency Fans				
Case	Per	120	Volts				
Length	Case	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							
			Clearvo	yant LED Lig	hting (Per Lig	ght Row)	
			Standard Power (Cornice or Shelf)		High Power	r (Cornice)	
Case	Lights	Lights	120 Volts		120 \	/olts	
Length	per row	Length	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							
	Front Sill	BTU	⊣/ft	Superheat Set	Evaporator	Discharge	Discharge Air
Application	Height	Conventional	Parallel	Point @ Bulb (°F)	(°F)	Air (°F)	Velocity (FPM)
Dairy/Deli/Produce	All	760	690	6 - 8	28	31	200
Meat	Extended	760	670	6 - 8	26	30	200

DEFROST CONTROLS						
Timed-Off Defrost						
Defrosts Per	Fail-Safe	Termination				
Day	(Min)	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.
- · 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 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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SECOND NATURE DATA								
	No. of			BTUH/FT		GPM/ft	Supply Fluid	Discharge Air
Case Model	Coils	Application	Front Sill height	Conventional	Parallel	(DR)	Temp (°F)	Temp (°F)
ON3UM-NRG	1	Deli	All	760	690	0.17	20	31
ON3UM-NRG	1	Meat	All	760	670	0.21	20	31
ON3UM-NRG	1	Deli	All	760	690	0.44	25	31
ON3UM-NRG	1	Meat	All	760	670	0.63	25	31

SECOND NATURE DATA									
						Timed-0	Off Defrost	Warm Flu	uid Defrost
	No. of			Supply Fluid	No. of	Fail-Safe	Termination	Fail-Safe	Termination
Case Model	Coils	Application	Front Sill height	Temp (°F)	Defrost	(Min)	Temp (°F)	(Min)	Temp (°F)
ON3UM-NRG	1	Deli	All	20	6	60	47	26	49
ON3UM-NRG	1	Meat	All	20	6	60	47	26	49
ON3UM-NRG	1	Deli	All	25	6	45	42	26	49
ON3UM-NRG	1	Meat	All	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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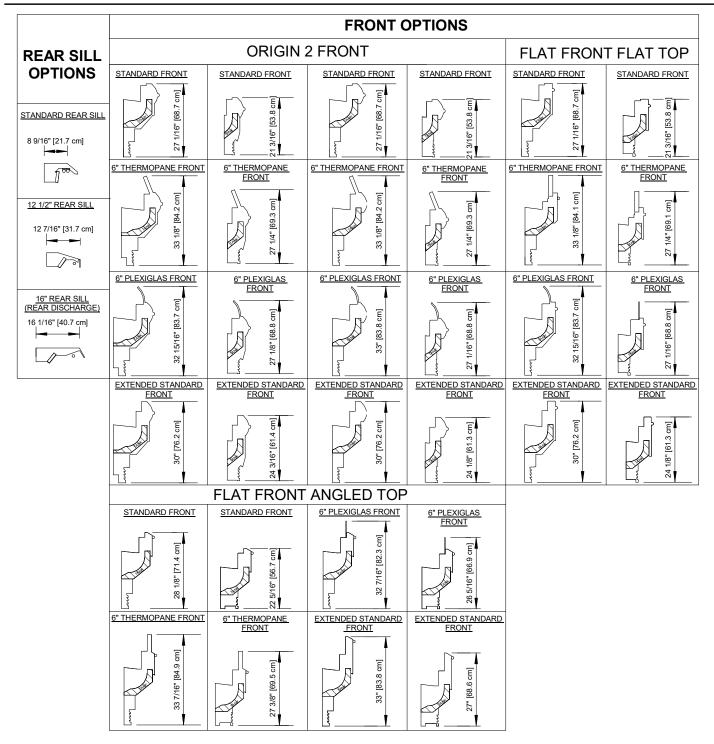
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NOTES:

- 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.







COMPONENT

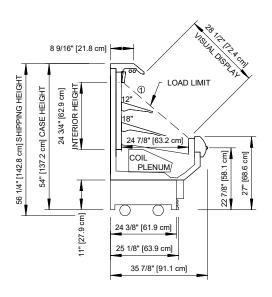
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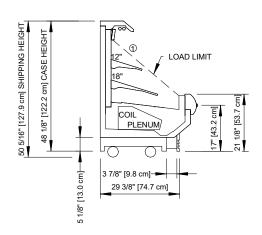
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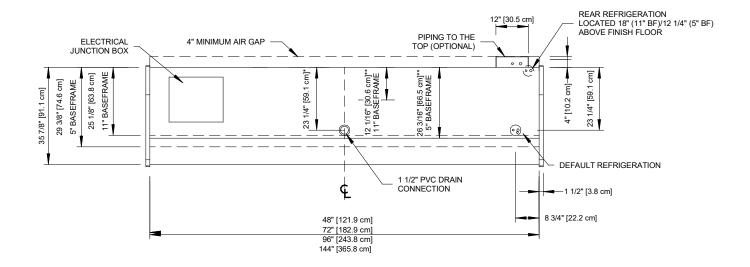
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11" BASE FRAME

5" BASE FRAME



NOTES:

- :STUB-UP AREA
- ** : RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- ① :AVAILABLE SHELF SIZES: 10", 12", 14", 16", & 18"
- Ends add approximately 1" to case height, 1" to the front and 1/2" to the back.
- Product on top shelf should be 3 inches below discharge.



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