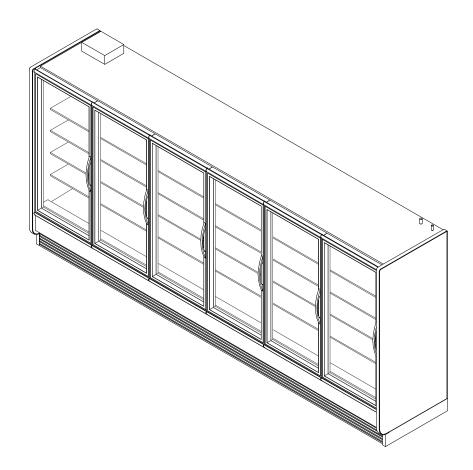
GENERAL NOTES:

- 4-foot cases Bi-Swing consist of 2 (24") doors.
- · 6-foot cases Bi-Swing consist of 3 (24") doors.
- 8-foot case Bi-swing consist of 4 (24") doors.
- 12-foot cases Bi-swing consist of 6 (24") doors.
- · Lighting controls occupancy sensors are required.
- Option 1: OEM Provided: Lighting controls (on/off) are standard unless otherwise specified.
- Option 2: End User Provided: Light controls should be based on occupancy sensors.



SHIPPING WEIGHT				
Case	Weight			
ONRB				







COMPONENT

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A DOVER COMPANY

ELECTRICAL DATA								
		High Effic	iency Fans					
Case	Fans Per	120	Volts					
Length	Case	Amps	Watts					
1 Door	1	0.22	26					
2 Door	2	0.44	53					
3 Door	3	0.66	79					
4 Door	4	0.88	106					
5 Door	5	1.1	132					
6 Door	6	1.32	158					
4'	1	0.22	26					
6'	2	0.44	53					
8'	2	0.44	53					
12'	3	0.66	79					

LIGHTING DATA									
		OP45		OP55 (French Swing OP45 Only)		OP7 Single Swing		OP7 French Swing	
Case	Door	120	Volts	120	Volts	120 \	/olts	120 '	Volts
Length	Size	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
1 Door	31"	0.18	21.0			0.14	16.8		
2 Door	30"	0.36	43.1			0.28	33.0		
3 Door	30"	0.54	65.2			0.41	49.2		
4 Door	30"	0.73	87.3			0.55	65.4		
5 Door	30"	0.91	109.4			0.68	81.6		
6 Door	30"	1.10	131.5			0.82	97.8		
4'	24"			0.26	31.0			0.23	28.0
6'	24"			0.52	61.9			0.44	52.3
8'	24"			0.52	61.9			0.44	52.3
12'	24"			0.77	92.8			0.64	76.6

NOTES:

- "---" indicates that this feature is not an option on this case model and/or the data is not yet available yet.
- Anti-condensate heat values represent a door with no heat.
- 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.
- Light wattages above reflect 100% run time. To acquire DOE representation, reduce light wattage by 42% at 75°F/55%RH conditions, reduce the light wattages above by 42%.
- · Data listed is for Optimax Radiant and low power Optimax Pro (high power available). For other lighting options please contact your sales representative.







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ANTI CONDENSATE DATA								
			101 Frames			Vista Frames		
			Un Heate	ed Doors	Un Heat	ed Doors		
			ELMD, E	LMH, 190	Vista	C, I60		
Case		Number of	120 \	Volts	120	Volts		
Length	Door Size	Doors	Amps	Watts	Amps	Watts		
1 Door	31"	1	0.16	19	0.16	19		
2 Door	30"	2	0.32	38	0.32	38		
3 Door	30"	3	0.50	60	0.50	60		
4 Door	30"	4	0.69	83	0.69	83		
5 Door	30"	5	0.86	103	0.86	103		
6 Door	30"	6	1.06	127	1.06	127		
4'	24"	2	0.18	22	0.18	22		
6'	24"	3	0.35	42	0.35	42		
8'	24"	4	0.39	47	0.39	47		
12'	24"	6	0.63	76	0.63	76		

GUIDLINES AND CONTROL DATA								
			BTUH	'Door	Superheat Set			Discharge Air
	Case	Door			Point @ Bulb	Evaporator	Discharge Air	Velocity
Application	Length	Size	Conventional	Parallel	(°F)	(°F)	(°F)	(FPM)
Bakery/Cut Produce/Dairy/Deli	1-6 Door	30"	520	475	4 - 6	30	36	250
Bakery/Cut Produce/Dairy/Deli	4'	24"	415	380	4 - 6	30	36	250
Bakery/Cut Produce/Dairy/Deli	6'	24"	415	380	4 - 6	30	36	250
Bakery/Cut Produce/Dairy/Deli	8'	24"	415	380	4 - 6	30	36	250
Bakery/Cut Produce/Dairy/Deli	12'	24"	415	380	4 - 6	30	36	250
Beverage	1-6 Door	30"	510	465	4 - 6	34	40	250
Beverage	4'	24"	405	370	4 - 6	34	40	250
Beverage	6'	24"	405	370	4 - 6	34	40	250
Beverage	8'	24"	405	370	4 - 6	34	40	250
Beverage	12'	24"	405	370	4 - 6	34	40	250
Meat	1-6 Door	30"	600	550	4 - 6	28	34	250
Meat	4'	24"	480	440	4 - 6	28	34	250
Meat	6'	24"	480	440	4 - 6	28	34	250
Meat	8'	24"	480	440	4 - 6	28	34	250
Meat	12'	24"	480	440	4 - 6	28	34	250

DEFROST CONTROLS						
	Timed-Off Defrost					
Defrosts Per Day	Fail-Safe (Min)	Termination Temp (°F)				
4	30	47				







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SECOND NATURE DATA								
	No. of			BTUH/D	oor	GPM/ft	Supply Fluid	Discharge Air
Case Model	Coils	Application	Front Sill height	Conventional	Parallel	(DR)	Temp (°F)	Temp (°F)
ONRB (30" DOOR)	1	Beverage	Std. Reach In	510	465	0.06	20	38
ONRB (30" DOOR)	1	Deli/Dairy	Std. Reach In	520	475	0.08	20	36
ONRB (30" DOOR)	1	Meat	Std. Reach In	600	550	0.11	20	34
ONRB (30" DOOR)	1	Beverage	Std. Reach In	510	465	0.08	25	38
ONRB (30" DOOR)	1	Deli/Dairy	Std. Reach In	520	475	0.12	25	36
ONRB (30" DOOR)	1	Meat	Std. Reach In	600	550	0.16	25	34
ONRB (PER FOOT)	1	Beverage	Std. Reach In	203	185	0.02	20	34
ONRB (PER FOOT)	1	Deli/Dairy	Std. Reach In	208	190	0.03	20	34
ONRB (PER FOOT)	1	Meat	Std. Reach In	240	220	0.04	20	34
ONRB (PER FOOT)	1	Beverage	Std. Reach In	203	185	0.03	25	34
ONRB (PER FOOT)	1	Deli/Dairy	Std. Reach In	208	190	0.05	25	34
ONRB (PER FOOT)	1	Meat	Std. Reach In	240	220	0.06	25	34

SECOND NATURE DATA									
				Supply		Timed-0	Off Defrost	Warm Fl	uid Defrost
	No. of			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)
ONRB (30" DOOR)	1	Beverage	Std. Reach In	20	4	60	47	26	49
ONRB (30" DOOR)	1	Deli/Dairy	Std. Reach In	20	4	60	47	26	49
ONRB (30" DOOR)	1	Meat	Std. Reach In	20	4	60	47	26	49
ONRB (30" DOOR)	1	Beverage	Std. Reach In	25	4	45	47	26	49
ONRB (30" DOOR)	1	Deli/Dairy	Std. Reach In	25	4	45	47	26	49
ONRB (30" DOOR)	1	Meat	Std. Reach In	25	4	45	47	26	49
ONRB (PER FOOT)	1	Beverage	Std. Reach In	20	4	60	47	26	49
ONRB (PER FOOT)	1	Deli/Dairy	Std. Reach In	20	4	60	47	26	49
ONRB (PER FOOT)	1	Meat	Std. Reach In	20	4	60	47	26	49
ONRB (PER FOOT)	1	Beverage	Std. Reach In	25	4	45	47	26	49
ONRB (PER FOOT)	1	Deli/Dairy	Std. Reach In	25	4	45	47	26	49
ONRB (PER FOOT)	1	Meat	Std. Reach In	25	4	45	47	26	49

NOTES:

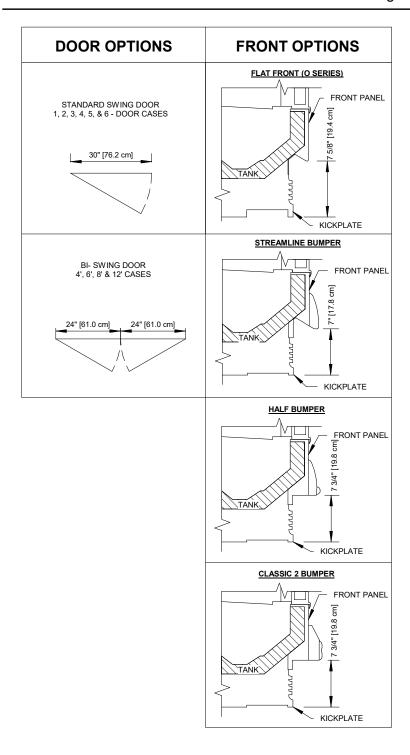
- All medium temperature data listed is for 35% by wt. PROPYLENE GLYCOL.
- Inhibited Propylene Glycol solution with water, such as Dowfrost or equivalent. (Dowfrost is a trademark of the Dow Chemical Company).
- · Flowrates are determined by ASHRAE test conditions and may need to be adjusted based on store conditions.
- ** Flowrates are per case





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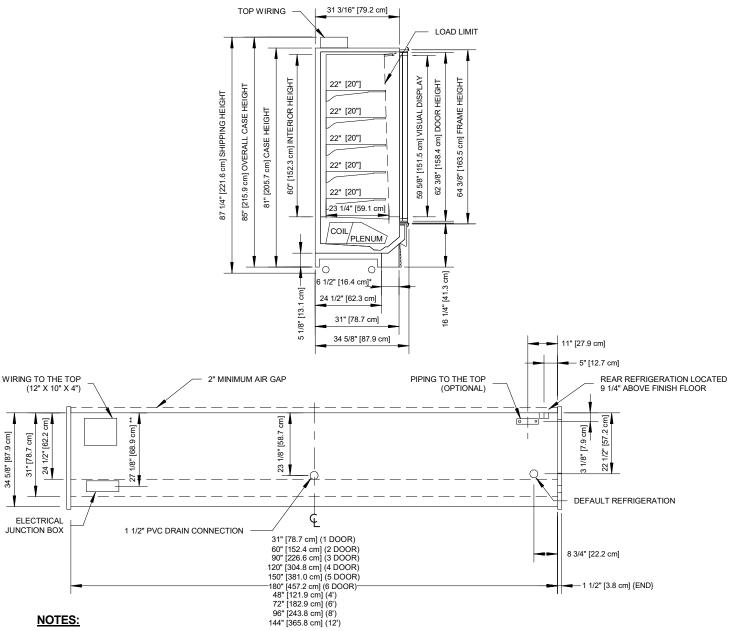




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- * : STUB-UP AREA
- ** : RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS
- Ends add aproximately 1" to case height, 1/2" to the back & 1" to the front.
- Back panels add approximately 1" to the rear of the case.
- Vented kickplate adds 3/4".
- SoloChill Units are not available on the 1 Door case length. This case length is remote mount due to the length of the SoloChill Units.



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