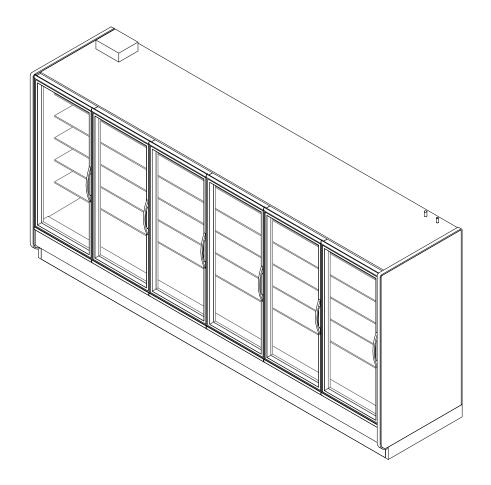
### **GENERAL NOTES**

- · 4-foot Bi-Swing cases consist of 2 (24") doors
- 6-foot Bi-Swing cases 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: Lighting controls should be based on occupancy sensors. Store level A/S control should be set to 30% minimum off time at 75°F/55%RH.



	SHIPPING WEIGHT							
	Case	Weight						
ĺ	ORBH							







■ COMPONENT

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# **ORBH**

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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	1.10	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									
		OF	P45	OP55 (Frer Onl		wing OP7 Single Swing		OP7 French Swing	
Case		120	Volts	120 V	olts/	120	Volts	120	Volts
Length	Door 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

ANTI CONDENSATE DATA								
		101 F	rames	Vista Frames				
		Un Heate	ed Doors	Un Heat	ted Doors			
		ELMD, E	LMH, 190	Vista	C, I60			
		120	Volts	120	Volts			
Case Length	Door Size	Amps	Watts	Amps	Watts			
1 Door	31"	0.18	22	0.18	22			
2 Door	30"	0.36	43	0.36	43			
3 Door	30"	0.55	66	0.55	66			
4 Door	30"	0.75	90	0.75	90			
5 Door	30"	0.94	113	0.94	113			
6 Door	30"	1.15	138	1.15	138			
4'	24"	0.20	24	0.20	24			
6'	24"	0.39	47	0.39	47			
8'	24"	0.43	52	0.43	52			
12'	24"	0.68	82	0.68	82			







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GUIDELINES AND CONTROL SETTINGS								
	_	_	BTUH/	BTUH/Door		_		
	Case	Door			Point @ Bulb	Evaporator	Discharge	Discharge Air
Application	Length	Size	Conventional	Parallel	(°F)	(°F)	Air (°F)	Velocity (FPM)
Beverage	1 - 6 Door	30"	620	570	4 - 6	34	40	215
Beverage	4'	24"	495	455	4 - 6	34	40	215
Beverage	6'	24"	495	455	4 - 6	34	40	215
Beverage	8'	24"	495	455	4 - 6	34	40	215
Beverage	12'	24"	495	455	4 - 6	34	40	215
Deli	1 - 6 Door	30"	675	620	4 - 6	30	36	215
Deli	4'	24"	540	495	4 - 6	30	36	215
Deli	6'	24"	540	495	4 - 6	30	36	215
Deli	8'	24"	540	495	4 - 6	30	36	215
Deli	12'	24"	540	495	4 - 6	30	36	215
Meat	1 - 6 Door	30"	715	660	4 - 6	28	34	215
Meat	4'	24"	570	525	4 - 6	28	34	215
Meat	6'	24"	570	525	4 - 6	28	34	215
Meat	8'	24"	570	525	4 - 6	28	34	215
Meat	12'	24"	570	525	4 - 6	28	34	215

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

### **NOTES**

- "---" indicates that this feature is not an option on this case model.
- · Data listed is for Optimax Radiant. For other lighting options please contact your sales representative.
- Anti-condensate heat values for Eliminaator represent a door with no heat on the glass.
- · 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 determine actual daily energy usage at 75°F/55%RH conditions, reduce the light wattages below by 42%.







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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)	
ORBH (30" Door)	1	Beverage	Std. Reach In	620	570	0.07	20	38	
ORBH (30" Door)	1	Deli/Dairy	Std. Reach In	675	620	0.10	20	36	
ORBH (30" Door)	1	Meat	Std. Reach In	715	660	0.13	20	34	
ORBH (30" Door)	1	Beverage	Std. Reach In	620	570	0.10	25	38	
ORBH (30" Door)	1	Deli/Dairy	Std. Reach In	675	620	0.15	25	36	
ORBH (30" Door)	1	Meat	Std. Reach In	715	660	0.19	25	34	
ORBH (Per Foot)	1	Beverage	Std. Reach In	248	228	0.03	20	38	
ORBH (Per Foot)	1	Deli/Dairy	Std. Reach In	270	248	0.04	20	36	
ORBH (Per Foot)	1	Meat	Std. Reach In	285	263	0.05	20	34	
ORBH (Per Foot)	1	Beverage	Std. Reach In	248	228	0.04	25	38	
ORBH (Per Foot)	1	Deli/Dairy	Std. Reach In	270	248	0.06	25	36	
ORBH (Per Foot)	1	Meat	Std. Reach In	285	263	0.07	25	34	

SECOND NATUR	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)
ORBH (30" Door)	1	Beverage	Std. Reach In	20	4	60	47	26	49
ORBH (30" Door)	1	Deli/Dairy	Std. Reach In	20	4	60	47	26	49
ORBH (30" Door)	1	Meat	Std. Reach In	20	4	60	47	26	49
ORBH (30" Door)	1	Beverage	Std. Reach In	25	4	45	47	26	49
ORBH (30" Door)	1	Deli/Dairy	Std. Reach In	25	4	45	47	26	49
ORBH (30" Door)	1	Meat	Std. Reach In	25	4	45	47	26	49
ORBH (Per Foot)	1	Beverage	Std. Reach In	20	4	60	47	26	49
ORBH (Per Foot)	1	Deli/Dairy	Std. Reach In	20	4	60	47	26	49
ORBH (Per Foot)	1	Meat	Std. Reach In	20	4	60	47	26	49
ORBH (Per Foot)	1	Beverage	Std. Reach In	25	4	45	47	26	49
ORBH (Per Foot)	1	Deli/Dairy	Std. Reach In	25	4	45	47	26	49
ORBH (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

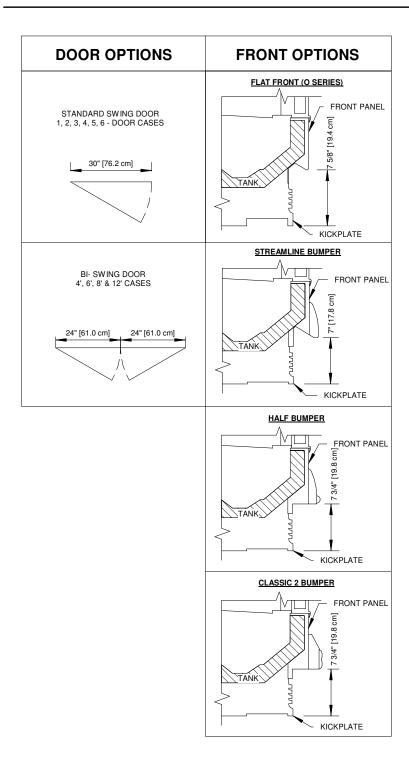




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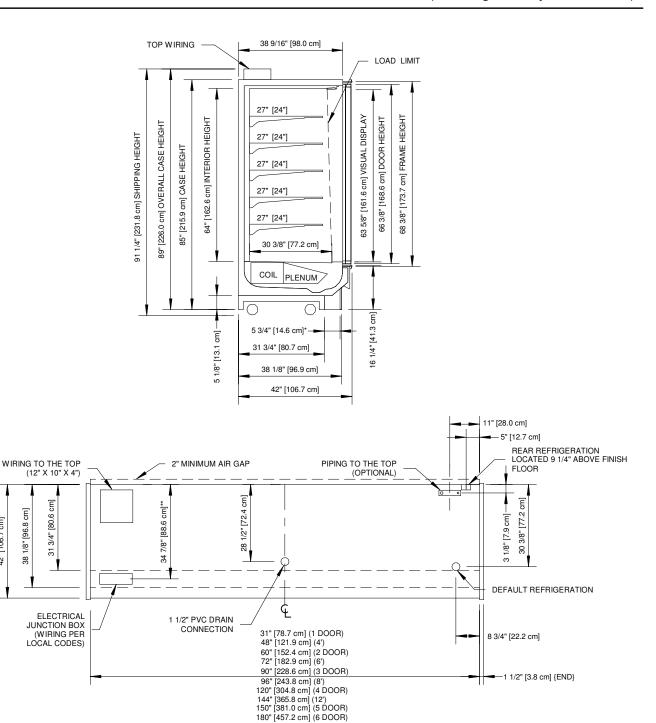




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- NOTES
  - \*: STUB-UP AREA.

[80.6 cm]

3/4"

31 . ജ

[96.8 cm]

1/8

42" [106.7 cm]

- \*\*: RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS.
- Ends add approximately 1" to case height, 1/2" to the back & 1" to the front.



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