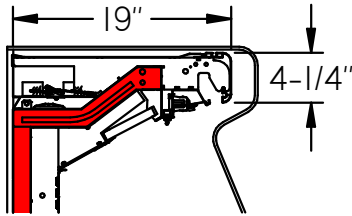




USA

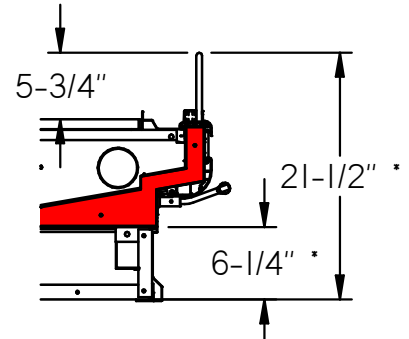
ALTONA 105/150

PAGE 1

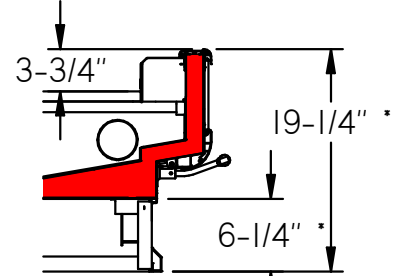


FLAT NOSE CANOPY

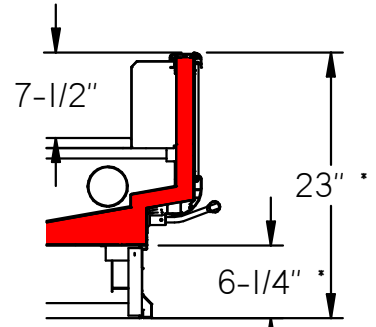
* SUBTRACT 2-1/4" WITH LOW LEG OPTION



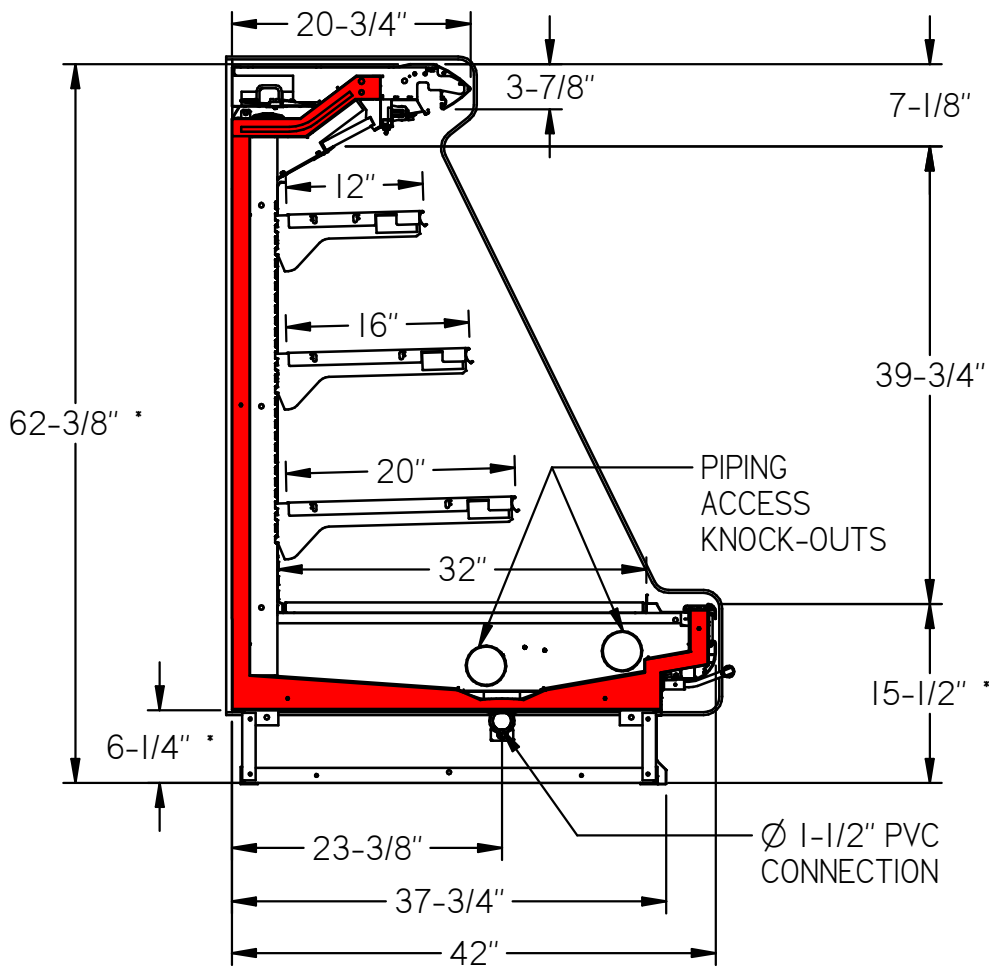
LOW FRONT W/ PLEXI



MEDIUM FRONT



HIGH FRONT



LOW FRONT

PIPING ACCESS KNOCK-OUTS

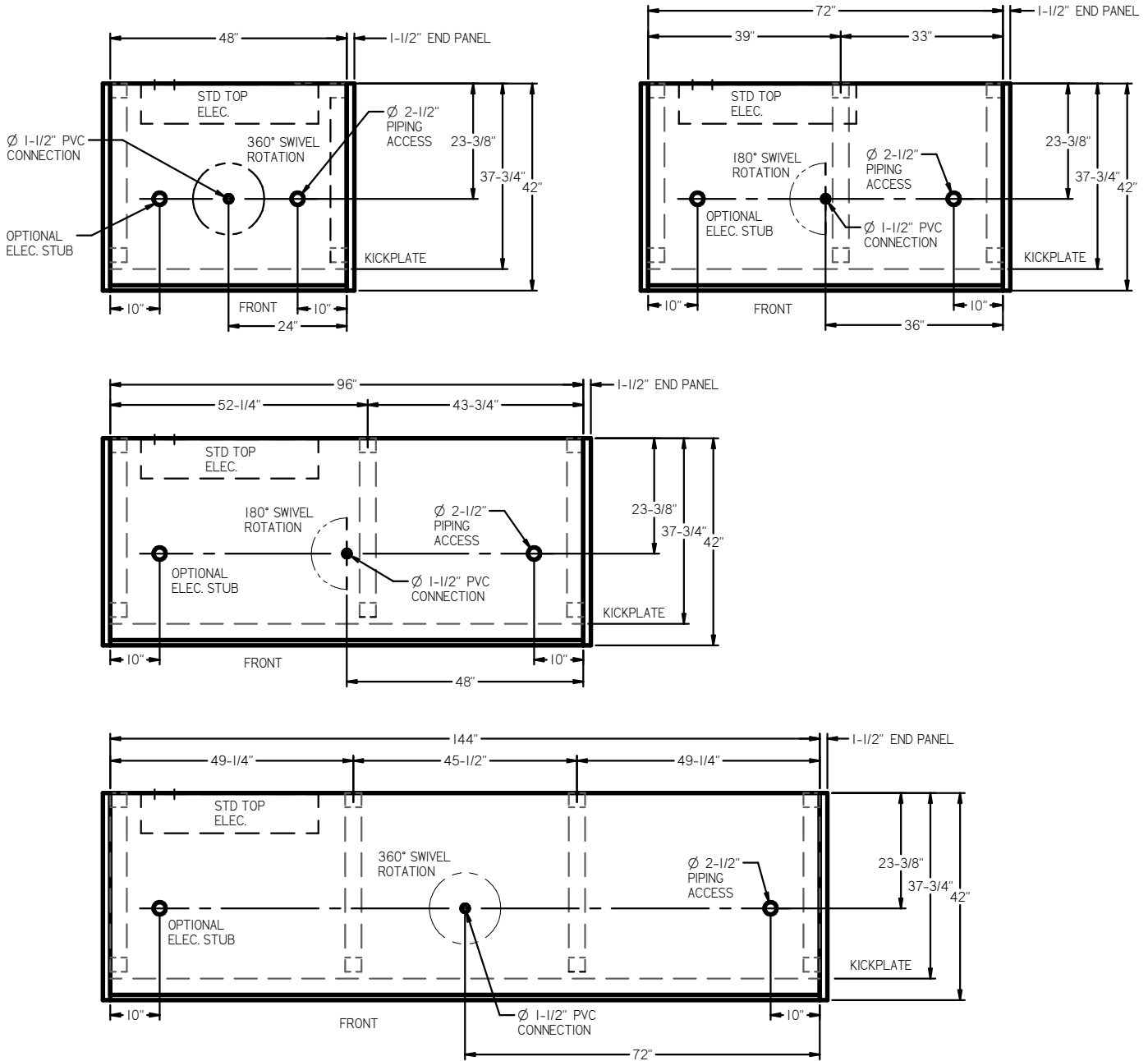
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REV 02



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PIPING CONNECTIONS:

- STANDARD DX - SUCTION LINE = \varnothing 7/8", LIQUID LINE = \varnothing 3/8"
- CO2 - SUCTION LINE = \varnothing 1/2" (4FT, 6FT, 8FT) 5/8" (12FT), LIQUID LINE = \varnothing 3/8"

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REV 02



Intertek
31690007



Intertek
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USA

Lighting Characteristics @ 120V						
Case Length	Arneg LED Lighting (Per Row)					
	Shelving		Canopy (Normal)		Canopy (Warm)	
	Amps	Watts	Amps	Watts	Amps	Watts
4'	0.08	10	0.16	20	0.16	20
6'	0.13	15	0.26	30	0.26	30
8'	0.17	20	0.33	40	0.33	40
12'	0.25	30	0.5	60	0.5	60

Electrical Characteristics @ 120V					
Case Length	Fan Quantity	High-Efficiency Fans (ECM)			
		Meat		Dairy	
		Amps	Watts	Amps	Watts
4'	1	0.11	2.33	0.11	2.33
6'	2	0.22	4.67	0.22	4.67
8'	3	0.33	7	0.33	7
12'	4	0.44	9.33	0.44	9.33

Refrigeration Characteristics							
Front Height	Application	BTUH/Ft		SST (°F)	SuperHeat (°F)	Discharge Air (°F)	Discharge Air Velocity (FPM)
		Parallel	Conv.				
Low	Meat	965	1070	23	6-8	29	200
Low	Dairy/Deli/Cut Produce	915	980	26	6-8	32	200
Low w/Plexi	Meat	915	1030	23	6-8	29	200
Low w/Plexi	Dairy/Deli/Cut Produce	835	900	26	6-8	32	200
Medium	Meat	915	1030	23	6-8	29	200
Medium	Dairy/Deli/Cut Produce	835	900	26	6-8	32	200
High	Meat	890	1010	23	6-8	29	200
High	Dairy/Deli/Cut Produce	805	870	26	6-8	32	200

Defrost Settings				
Defrost Type	Defrosts (Day)	Fail Safe (Min.)	Termination Temperature (°F)	Drip Time (Min)
Off Cycle / Dairy	4	30	45°F	0
Off Cycle / Meat	6	30	45°F	0

NOTES

1. ArnegUSA refrigerated display cases for sale in the United States meet or exceed Department of Energy 2017 energy efficiency requirements.
2. Add 13 BTUH/ Ft per row of additional LED canopy lighting. Add 10 BTUH/Ft per row of LED shelf lighting.
3. Variations on Lighting brands may be available upon request and Engineering review.
4. Recommended Settings for Conventional Discharge Air Control: Cut-In Temp = Field Discharge Air +2°F, Cut-Out Temp = Field Discharge Air -2°F.
5. Average Discharge Air Velocity measured five minutes after defrost.
6. Listed evaporator temperature indicates unlighted shelves. For lighted shelves and/or aftermarket merchandising accessories, reduce the listed evaporator temperature by 2°F.
7. Amps are taken from electrical nameplate values, watts are actual recorded values from laboratory measurements.
8. When using high glide refrigerants please use the refrigerant manufacturers instructions for measuring superheat.
9. Temperature and defrost settings listed above are recommended start up settings. Final operational settings may need to be adjusted based on store conditions.

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05/15/2020

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