

D2U00042

05/14/2020

REV 03

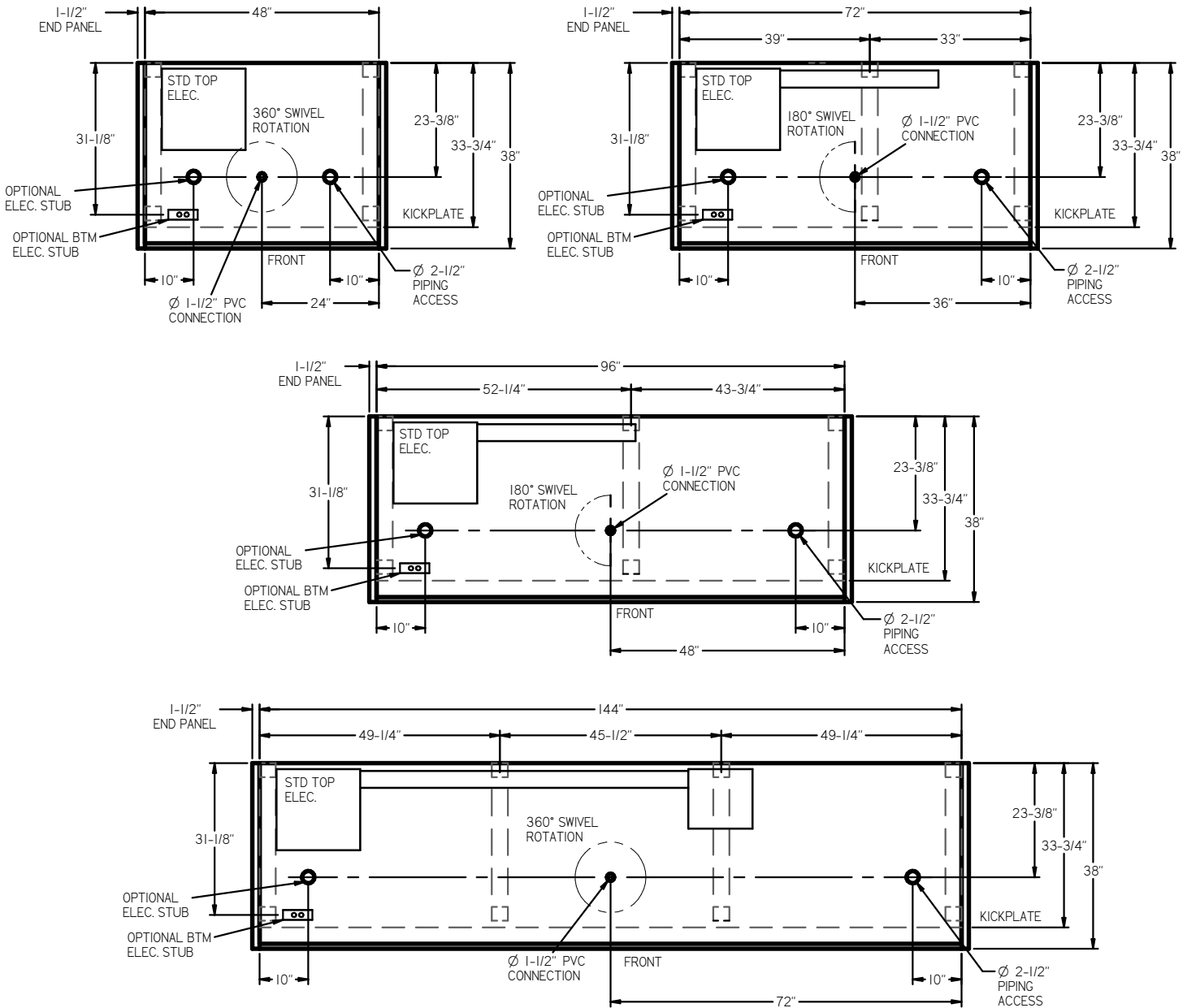


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ARNEG RESERVES THE RIGHT TO CHANGE OR REVISE SPECIFICATIONS AND PRODUCT DESIGN IN CONNECTION WITH ANY FEATURE OF ITS PRODUCTS. SUCH CHANGES DO NOT ENTITLE THE BUYER TO CORRESPONDING CHANGES, IMPROVEMENTS, ADDITIONS, OR REPLACEMENTS FOR EQUIPMENT PREVIOUSLY SOLD OR SHIPPED. CASE DESIGN CONDITION NOT TO EXCEED 75° F & 55% RH



PIPING CONNECTIONS:

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

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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 | 0.46 | 11 | 0.11 | 8 |
| 6' | 2 | 0.92 | 22 | 0.22 | 16 |
| 8' | 3 | 1.38 | 33 | 0.33 | 24 |
| 12' | 4 | 1.84 | 44 | 0.44 | 32 |

| Refrigeration Characteristics | | | | | | | |
|-------------------------------|------------------------|----------|-------|----------|----------------|--------------------|------------------------------|
| Front Height | Application | BTUH/Ft | | SST (°F) | SuperHeat (°F) | Discharge Air (°F) | Discharge Air Velocity (FPM) |
| | | Parallel | Conv. | | | | |
| Low | Meat | 1445 | 1591 | 23 | 6-8 | 29 | 350 |
| Low | Dairy/Deli/Cut Produce | 1245 | 1345 | 27 | 6-8 | 33 | 325 |
| Low w/ Plexi | Meat | 1375 | 1511 | 23 | 6-8 | 29 | 350 |
| Low w/ Plexi | Dairy/Deli/Cut Produce | 1180 | 1285 | 27 | 6-8 | 33 | 325 |
| Medium | Meat | 1350 | 1500 | 23 | 6-8 | 29 | 350 |
| Medium | Dairy/Deli/Cut Produce | 1150 | 1254 | 27 | 6-8 | 33 | 325 |
| High | Meat | 1295 | 1452 | 23 | 6-8 | 29 | 350 |
| High | Dairy/Deli/Cut Produce | 1095 | 1206 | 27 | 6-8 | 33 | 325 |

| Defrost Settings | | | | |
|------------------|----------------|------------------|------------------------------|-----------------|
| Defrost Type | Defrosts (Day) | Fail Safe (Min.) | Termination Temperature (°F) | Drip Time (Min) |
| Off Cycle | 6 | 45 | 48°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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