

D2U00046

05/14/2020

REV 02



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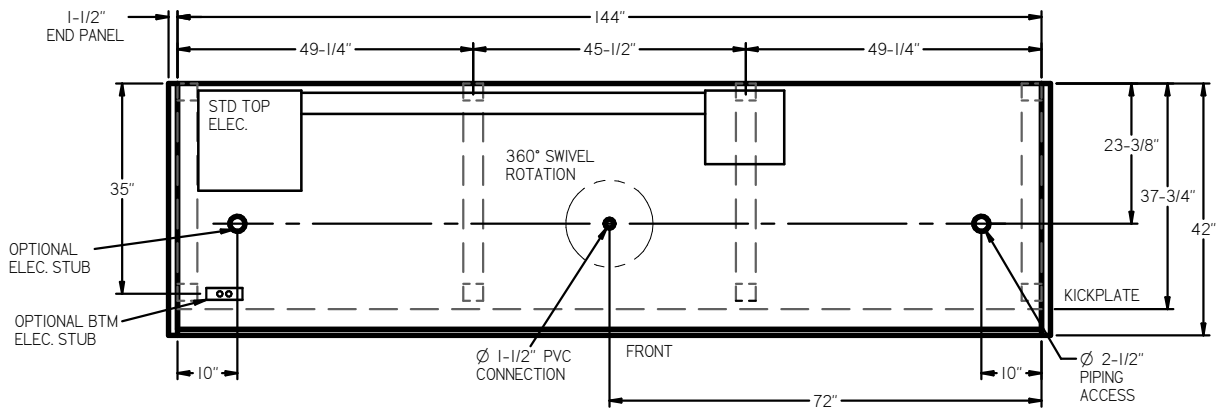
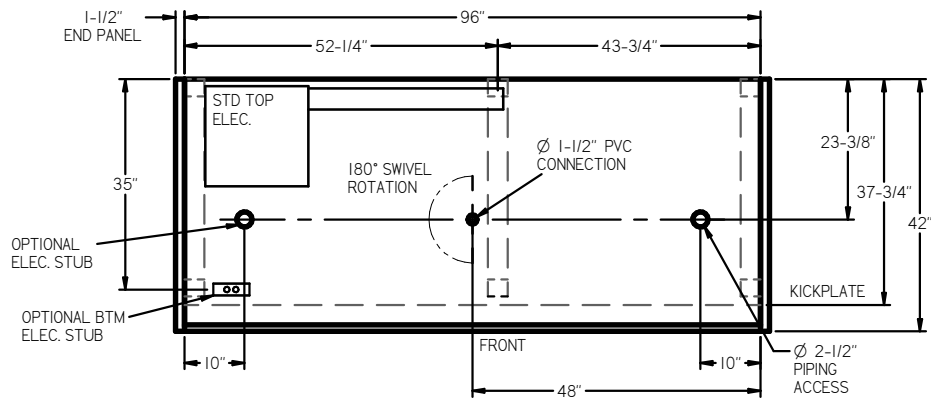
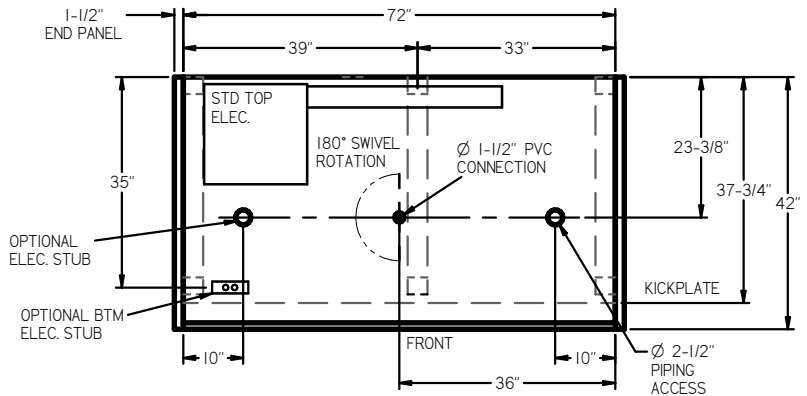
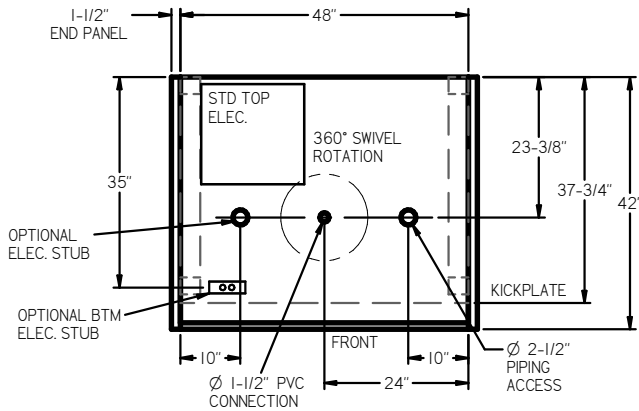
ARNEG RESERVES THE RIGHT TO CHANGE OR REVISE SPECIFICATIONS AND PRODUCT DESIGN IN CONNECTION WITH ANY FEATURE OF ITS PRODUCTS. SUCH CHANGES DO NOT ENTITLE THE BUYER TO CORRESPONDING CHANGES, IMPROVEMENTS, ADDITIONS, OR REPLACEMENTS FOR EQUIPMENT PREVIOUSLY SOLD OR SHIPPED. CASE DESIGN CONDITION NOT TO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



USA

LISBONA 105/200

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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	Go 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	1435	1580	23	6-8	29	350
Low	Dairy/Deli/Cut Produce	1235	1335	27	6-8	33	325
Low w/ Plexi	Meat	1365	1500	23	6-8	29	350
Low w/ Plexi	Dairy/Deli/Cut Produce	1175	1270	27	6-8	33	325
Medium	Meat	1340	1489	23	6-8	29	350
Medium	Dairy/Deli/Cut Produce	1140	1244	27	6-8	33	325
High	Meat	1285	1440	23	6-8	29	350
High	Dairy/Deli/Cut Produce	1085	1195	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

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