

# DHMF - Front Load Multi-Shelf Meat Case

CHART #2

Tyler Refrigeration Corporation

1379 Btuh/Ft. @ 15°F Suction Temp. & 27°F Entering Air

CASE MODELS	LINEAL FEET	75°F (24°C) Store 1000 Btuh/hr Req'd.	CONDENSING UNIT SELECTION CHART R-22					LINE SIZING					ELECTRICAL DATA							
			AIR ENTERING THIS CONDENSING UNIT THN (Remote) Units can be selected provided Condenser is sized for 10-15F TD or less					SUCTION LINE					LIQUID	208 V DEFROST			115 VOLT DATA			
			85F 30C	90F 32C	95F 35C	100F 38C	105F 41C	M	E	T	E	R		ONE PHASE TOTAL AMPS	DEFROST CONTROL REQD 3-PHASE	THREE PHASE HIGH LEG(S)	Fan Amp HEF STD. (A)	OPT. Anti-Swt Amp (B)	STD. Lite Amp (C)	OPT. Lite Amp (D)
			50	100	150	200	250	15	30	45	60	75		Equivalent Feet	50	100	150	200	250	
8'	12'	8	11.0	200-22S	7/8"	3/8"	6.9	TG-30		1.2	.3	3.8	4.6							
	1	12	16.5	300-22H	7/8"	1/2"	10.3		1.8	.5	5.7	5.6								
2		16	22.1	300-22S	1 1/8"	1/2"	13.8	TG-3-30	12A	1.6	.6	7.6	9.2							
1	1	20	27.6	400-22S	1 1/8"	1/2"	17.2		15A	1.8	.8	9.5	10.2							
	2	24	33.1	D501-22S	1 1/8"	1/2"	20.6		18A	2.2	1.0	11.4	11.2							
2		28	38.6	D551-22S	1 3/8"	5/8"	24.1	TG-40	15A	2.7	1.1	13.3	14.8							
1		32	44.1	D741-22S	1 3/8"	5/8"	27.5		18A	3.0	1.3	15.2	15.8							
	3	36	49.6	D751-22S	1 3/8"	5/8"	30.9		18A	3.3	1.5	17.1	16.8							
2		40	55.2	D751-22S	1 5/8"	5/8"	34.4	TG-50	21A	3.8	1.6	19.0	20.4							
1		44	60.7	D761-22S	1 5/8"	5/8"	37.8	TG-3-40	25A	4.0	1.8	20.9	21.4							
	4	48	66.2	D761-22S	1 5/8"	5/8"	41.2		28A	4.4	2.0	22.8	22.4							

- CASE CIRCUITS:** (115-1-60) - (A) Includes Standard or HEF (Hi-Efficiency) fans - (B) Includes Optional Rub-Rail anti-sweat heater only - (C) Includes 1 row 430MA lights + 3 rows shelves + discharge air anti-sweat - (D) Includes 1 row of 800MA lights + 3 rows shelves + discharge air anti-sweat circuit
- DEFROST CIRCUITS:** OFF CYCLE defrost is standard (use TC defrost module) - OPTIONAL ELECTRIC defrost uses a single or 3 phase 208V circuit - OPTIONAL HOT GAS defrost uses 2 control wires @ 208V per lineup - OPTIONAL AIR defrost uses 3 control wires @ 208V per lineup
- Screens are standard. Shelving must be ordered separately. A two shelf arrangement includes (1) 15" shelf on top and (1) 18" shelf on bottom. A three shelf arrangement includes (1) 15" shelf on top, (1) 15" in the middle and (1) 18" shelf on bottom. Lights on shelves are optional, but not recommended because the added heat shortens shelf life of meat and increases operating costs.
- When mirrors are used, only 12" or 16" wide mirrors are allowed.

CHART #3

ANNUAL COMPARATIVE OPERATING COST PER FOOT OF CASE (C.O.C.)							CONTROL SETTINGS (R-22)				
CASE	Fans/HEF*	A/S Heat	Lights	208V Defrost	Condensing Unit	TOTALS††	DEFROST CONTROL				PRESSURE
	\$1.04/.768	\$.40	\$.511	(\$1.57opt)	\$14.44	\$16.39	Per Day	Mode	Fail-Safe	Term. Temp.	CUT IN:
8'	95w/70w	36w	92w	1430w	w/Opt.HEF Motors	\$16.12	4	Off-Cycle	46		52-56#
12'	143w/105w	55w	140w	2150w	NET SAVINGS	\$.27	4	Electric	36	50°	CUT OUT:
							4	Hot Gas	12-15	70°	26-29#
							4	Air Defrost	20	42°	

Case Ft. x C.O.C. = "Cost per Year" @ 1¢/KWH. USE TOTALS TO COMPARE CASES & OPTIONS! \*HEF = HI-Efficiency Fans. †† @ 1¢/KWH

**CASE BTUH REQUIREMENTS** are calculated to produce approximately the indicated entering case air temp with absolute maximum operating ambient limits of 75F & 55% RH. **SUCTION LINE SIZING:** Select the point of intersection of the case line-up and the equivalent footage. Allow for all fittings in addition to the actual line length. **STEP SIZING** is suggested for selections falling in the first half of a size range. Pipe one size smaller can be used on the 50' of the run closest to the cases when the entire run is 100 equivalent feet or more. **LIQUID LINE SIZING** is based on 5lb. pressure drop in 150' of line. See complete line size charts in front of the TYLER SPEC GUIDE BOOK.

The information contained herein is based on technical data and tests which we believe to be reliable and is intended for use by persons having technical skill, at their own discretion and risk. Since conditions of use are outside Tyler's control, we can assume no liability for results obtained or damages incurred through the applications of the data presented. SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE. Printed in the U.S.A.

Tyler Spec Sheet

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Front Load Multi-Shelf Meat Specs DHMF (Meat)  
 SG 02006 Repl. 4/92 Rev. 11/93

# DHMF - Front Load Multi-Shelf Deli / Meat Case

1 or 2 rows of discharge holes must be left open between the top shelf and bottom of mirror.

**OPTIONAL MIRRORS:**  
12" & 16"

**SHELVING ARRANGEMENTS:**

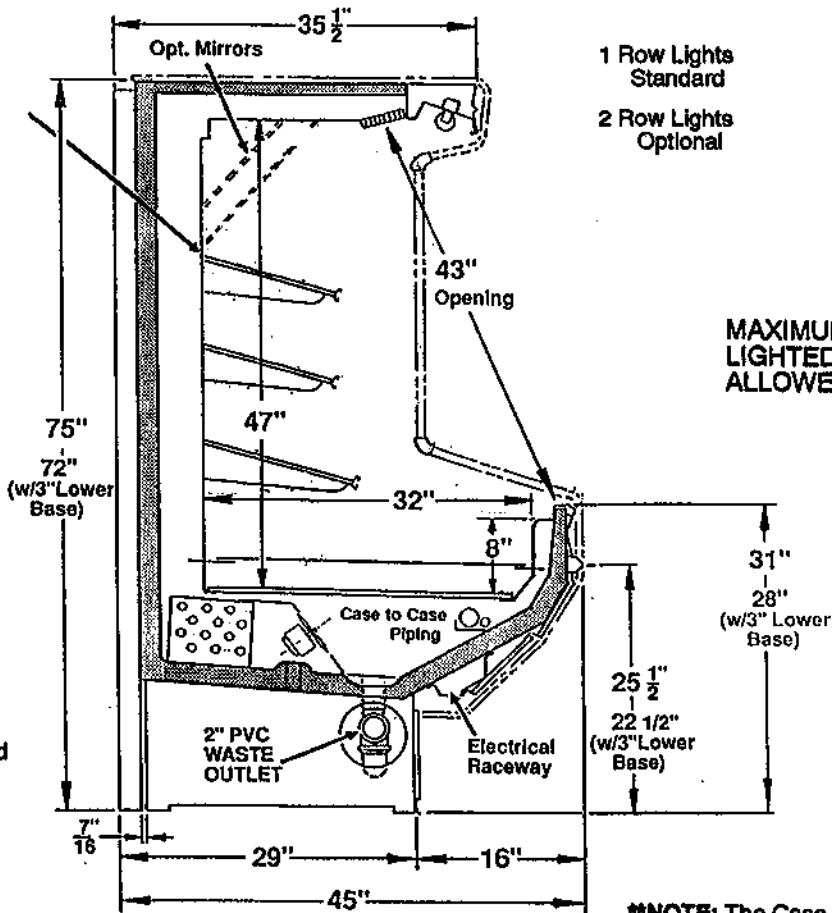
**TWO TIERS OF SHELVING ALLOWED BELOW 16" MIRROR:**

Top Row = 15" (w/Gasketing)\*  
Bot. Row = 18"

**THREE TIERS OF SHELVING ALLOWED BELOW 12" MIRROR (or no mirror):**

Top Row = 15" (w/Gasketing)\*  
Middle Row = 15"  
Bottom Row = 18"

\* NOTE: The gap between the top shelf and the back duct must be closed off with gasketing for proper operating temperatures.

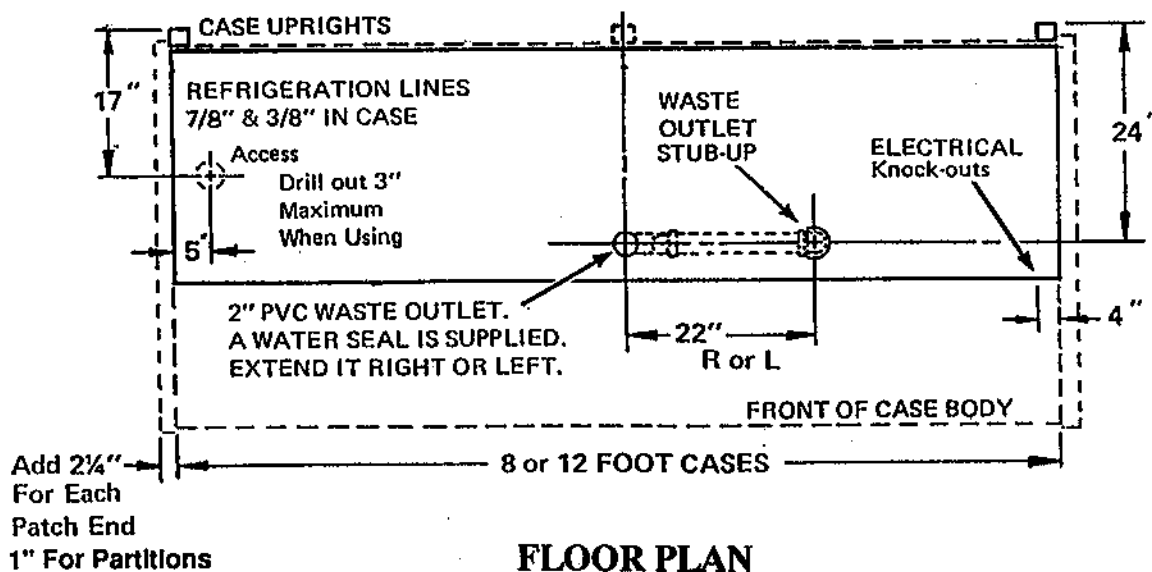


1 Row Lights Standard  
2 Row Lights Optional

MAXIMUM, 3 ROWS OF LIGHTED SHELVES ALLOWED.

1 12/16" → | ← **CROSS SECTION**

\*\*NOTE: The Case shelves are designed to hold approx. 40 lbs. per square foot. Care should be taken not to overload these shelves.



**FLOOR PLAN**

**Tyler Spec Sheet**

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Front Load Multi-Shelf Deli Case  
SG 02007 Repl. 3/93 Rev. 9/93 **DHMF**