

SPECIFICATION SHEET

• N3MG THREE-DECK INSIDE & OUTSIDE MEAT CORNER MERCHANDISERS • • N3MGHP HIGH PERFORMANCE THREE-DECK OUTSIDE MEAT CORNER MERCHANDISERS •

Refrigeration Data:

			CAPACITY (BTUH / CASE)				DISCHAR	AVG. REF.	
MODEL	CASE LENGTH	CASE USAGE	PARALLEL	CONVENTIONAL	EVAPORATOR (°F)	UNIT SIZING (°F)	TEMPERATURE (°F)	VELOCITY (FPM)	CHARGE (LBS/CASE)
N3MG30OS	39-5/8"	MED TEMP	2,378*	2,692	+15**	+13	+27	N/A***	N/A
N3MG45IS	43-15/16"	MED TEMP	2,101*	2,378	+15**	+13	+27	N/A***	N/A
N3MG45OS	49-15/16"	MED TEMP	4,579*	5,184	+15**	+13	+27	N/A***	N/A
N3MG60OS	59-3/4"	MED TEMP	5,335*	6,040	+15**	+13	+27	N/A***	N/A
N3MGHP90OS	77-1/16"	MED TEMP	3,987*	4,376	+25**	+23	+29	N/A***	N/A

^{*} For sizing all refrigeration equipment other than TYLER, use conventional BTUH values.

FOR SPECIFIC COMPRESSOR SIZING INFORMATION, REFER TO TYLER APPLICATIONS FOR RACK SYSTEM COMPRESSORS AND/OR THE COMPRESSOR MANUFACTURERS FOR SINGLE COMPRESSORS. FOR LINE SIZING INFORMATION, REFER TO THE MISCELLANEOUS SECTION "BUFF" IN THE TYLER SPECIFICATION GUIDE.

Electrical Data:

Fans and Heaters (120 Volt)

	CACE FANC /			OTAL ARD FANS		OTAL MFANS	TOTAL ANTI-SWEATS		
MODEL	CASE LENGTH	FANS / CASE	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS	
N3MG30OS	39-5/8"	1	0.34	30.2	0.20	7.5	0.11	13.2	
N3MG45IS	43-15/16"	1	0.34	30.2	0.20	7.5	0.22	7.2	
N3MG45OS	49-15/16"	1	0.34	30.2	0.20	7.5	0.21	18.0	
N3MG60OS	59-3/4"	1	0.53	48.0	0.32	17.0	0.21	7.2	
N3MGHP90OS	77-1/16"	2	0.68	60.4	N/A	N/A	0.48	56.0	

Defrost Data:

		TERM.		ELEK. THERMOSTAT / AIR SENSOR SETTINGS			EPR SETTINGS ****		CONVENTIONAL COMPRESSOR SETTINGS *****				DEFROST
DEFROST TYPE	DEFROSTS PER DAY		TEMP (°F)	USAGE	CUT IN	CUT OUT	R22 (PSIG)	R404A (PSIG)	R22 (CUT-IN	PSIG) CUT-OUT	R404A CUT-IN	(PSIG) CUT-OUT	WATER (LB / DAY)
TIME OFF	6	28		MED TEMP			38	49.5					N/A
ELECTRIC	6	36	50	MED TEMP			38	49.5					N/A
HOT GAS	6	12-15	55***	MED TEMP			38	49.5					N/A
TIME OFF* (N3MGHP90OS)	4	32**		MED TEMP	29°F	27°F	49	62	47	36	60	47	N/A

^{*} All high performance cases use OFF CYCLE defrost.

DEFROST CIRCUITS: OFF CYCLE defrost is standard (use TC defrost module) – **OPTIONAL ELECTRIC** defrost uses a single or 3 phase circuit – **OPTIONAL HOT GAS** defrost uses 2 control wires @ 208V per lineup.

UL SANITATION approved in accordance with ANSI/NSF - 7.

CASE BTUH REQUIREMENTS are calculated to produce approximately the indicated entering-air temperature with absolute maximum operating ambient limits of **75°F & 55RH**.

The information contained herein is based on technical analysis and/or tests performed in a controlled lab environment that are consistent with industry practices, and is intended as a reference for system sizing and configuration purposes only and for use by persons having technical skill at their own discretion and risk. Conditions of use are outside of Tyler's control and we do not assume and hereby disclaim any liability for results obtained or damages incurred through application of or reliance on the data presented, including but not limited to specific energy consumption with any particular model or installed application. SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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^{**} Evaporator temperature is defined as the saturated suction temperature leaving the case.

^{***} Air velocity measured 1 hour after defrost at the top discharge air duct using an ALNOR JR. velometer with a scoop.

^{**} NOTE: 32 minutes is for EPR with suction stop for defrost isolation. Defrost time increases by six minutes (38 min. total) when defrost isolation is by pump down.

^{***} If an Electronic Sensor is used for termination, it should be set at 70°F termination temperature. The sensor must be located in the same location as the defrost termination klixon for that defrost type.

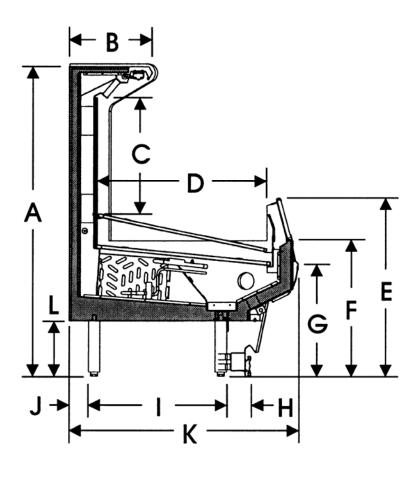
^{****} If EPR is utilized, use the settings shown in the chart. **NOTE:** The customer will need to set the EPR on the parallel rack or single unit to the appropriate suction temperature and the high performance case lineups must be on a separate suction stub with a separate EPR. **ADD** 0.5# to EPR setting for each 1000 foot rise in elevation.

^{*****} Required setup for a conventional unit uses an electronic thermostat to assure accurate temperature control.



N3MG/N3MGHP MEAT WEDGE CROSS SECTIONS

N3MG30OS/N3MG45IS/N3MG45OS/N3MG60OS/N3MGHP90OS



DIMENSIONAL SPECIFICATION	N3MG30OS	N3MG45IS	N3MG45OS	N3MG60OS	N3MGHP90OS
Α	4' 6-1/4"	4' 6-1/4"	4' 6-1/4"	4' 6-1/4"	4' 6-1/4"
В	15-5/16"	14-7/16"	14-1/4"	14"	12-3/8"
С	20-1/4"	20-1/8"	24-3/8"	20-3/4"	25-9/16"
D	31-11/16"	29-9/16"	30-3/8"	28-1/16"	22-3/16"
E	31-7/16"	31-7/16"	31-7/16"	31-7/16"	31- 7/16"
F	23-7/8"	23-7/8"	23-7/8"	23-7/8"	23-7/8"
G	19-9/16"	19-9/16"	19-9/16"	19-9/16"	19- 9/16"
Н	4-1/4"	4-1/4"	8-1/8"	4-1/4"	6-9/16"
I	25-3/8"	24-1/16"	26-5/8"	22-1/2"	16-1/4"
J	3-11/16"	3-3/8"	3-5/8"	3-5/8"	2-3/4"
K	41-3/4"	39-13/16"	40-1/8"	37-7/16"	31-3/8"
L	9-3/4"	9-3/4"	9-3/4"	9-3/4"	9-3/4"



N3MG/N3MGHP MEAT WEDGE FLOOR PLANS

