



Ad<u>series</u> d<u>vantage</u>

Installation & Service Manual



N₅P

EXTENDED HEIGHT MULTI-SHELF BULK PRODUCE MERCHANDISERS Medium Temperature Refrigerated Display Cases

This manual has been designed to be used in conjunction with the General (UL/NSF) Installation & Service Manual.

Save the Instructions in Both Manuals for Future Reference!!

This merchandiser conforms to the American National Standard Institute & NSF International Health and Sanitation standard ANSI/NSF 7 - 2003.

PRINTED IN	Specifications subject to	REPLACES		ISSUE		PART			
IN U.S.A.	change without notice.	EDITION	12/05	DATE	4/08	NO.	9037151	REV.	В



CONTENTS

<u>Po</u>	<u>ige</u>
pecifications	
N5P Specification Sheets	
re-Installation Responsibilities (See General-UL/NSF I&S Man	ual)
nstallation Procedures	
Carpentry Procedures	. 6
Case Pull-Up Locations	. 6
Electrical Procedures	. 6
Plumbing Procedures (See General-UL/NSF I&S Manual Control of the Con	ual)
Refrigeration Procedures (See General-UL/NSF I&S Man	ual)
Defrost Information	. 6
Defrost Control Chart	. 6
Installation Procedure Check Lists (See General-UL/NSF I&S M	lan.)
Viring Diagrams	•
N5P Domestic & Export (50Hz) Case Circuits	. 7
Case Lighting Circuits	. 9
Cleaning and Sanitation (See General-UL/NSF I&S Man	ual)
Component Removal and Installation Instructions for Cleaning	10
Mirrors	10
Shelves and Shelf Brackets	10
Bottom Trays	10
Front Air Ducts	10
Rear Duct Panels	10
Discharge Air Honeycomb	10
Top Duct	
Lower Cladding	
Upper Cladding	
11	

Page 2 April, 2008

<u>Pa</u>	<u>ge</u>
General Information	
NSF Product Thermometer Installation	11
Mirror Installation	11
Water Spray Accessories	12
Produce Handling Tips	13
Produce Handling Chart	14
Service Instructions	
Preventive Maintenance (See General-UL/NSF I&S Manu	ıal)
Ballast and Lighting Locations	16
Parts Information	
Cladding and Trim Parts List	
Operational Parts List	18
TYLER Warranty (See General-UL/NSF I&S Manu	ıal)

The following Medium Temperature Extended Height Multi-Shelf Bulk Produce Merchandiser models are covered in this manual:

MODELS DESCRIPTION

N5P 8' & 12' EXTENDED HEIGHT BULK PRODUCE MERCHANDISERS



SPECIFICATIONS

N5P Extended Height Multi-Shelf Bulk Produce Merchandisers

Refrigeration Data:

			CAPACITY (BTUH / FT)				DISCHARGE AIR		AVG. REF.
MODEL	CASE LENGTH	CASE USAGE	PARALLEL	CONVENTIONAL	EVAPORATOR (°F)	UNIT SIZING (°F)	TEMPERATURE (°F)	VELOCITY (FPM)	CHARGE (LBS/FT)
N5P	8'/12'	BULK PRODUCE	1,000*	1,090*	+20**	+18	+35	235***	0.44

^{*} Capacity data listed for three rows of T-8 canopy lights, a mirror and up to 3 rows of unlighted shelves. ADD 23 BTUH/FT for each row of lighted shelves. For sizing all refrigeration equipment other than TYLER, use conventional BTUH values.

Use the N5MG cases for critical temp applications.

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 (120 Volt)

	CACE	FANS/	TO' STANDA	TAL RD FANS	TOTAL ECM FANS		
MODEL	ODEL CASE LENGTH		AMPS	WATTS	AMPS	WATTS	
N5P	8'	2	0.68	60.4	0.64	34.0	
N5P	12'	3	1.02	90.6	0.96	51.0	

T-8 Lighting with Electronic Ballasts (120 Volt)

			LIGHTS – DWS*	SHELF LIGHTS – PER ROW				MAXIMUM LIGHTING (6 ROWS)			
MODEL	CASE LENGTH	AMPS	WATTS	1	AMPS 2	3	1	WATTS 2	3	AMPS	WATTS
N5P	8'	1.45	174.0	0.70	1.10	1.40	84.0	132.0	168.0	2.35	282.0
N5P	12'	2.10	252.0	1.05	1.65	2.10	126.0	198.0	252.0	3.50	420.0

Defrost Data:

				EPR SE	TTINGS *			
DEFROST TYPE	DEFROSTS PER DAY	DURATION TIME (MIN)	TERMINATION (°F)	R22 (PSIG)	R404A (PSIG)	DEFROST WATER (LB / FT / DAY)		
TIME OFF	3	40		43	56	N/A		

^{*} Set EPR to give this pressure at the case.

CASE-TO-CASE SUCTION LINE SUB-FEED BRANCH LINE SIZING														
MODEL	8'	12'	16'	20'	24'	28'	32'	36'	40'	44'	48'	52'	56'	60'
N5P R22	5/8"	7/8"	7/8"	7/8"	7/8"	1-1/8"	1-1/8"	1-1/8"	1-1/8"	1-1/8"	1-1/8"	1-3/8"	1-3/8"	1-3/8"

SHELVING AND MIRROR NOTES: 15" and 18" shelves are available for the N5P. When two sizes are used, the smaller must be used on top. Optional 12", 16", 23" or 30" mirrors are available on the N5P.

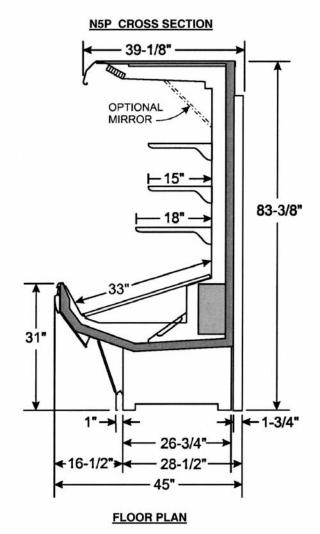
UL SANITATION approved in accordance with ANSI/NSF - 7.

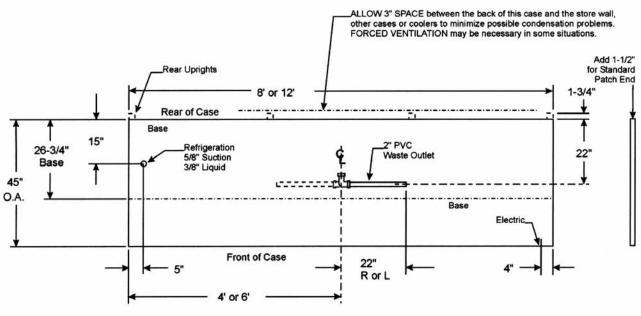
CASE BTUH REQUIREMENTS are calculated to produce approximately the indicated entering-air temperature with absolute maximum operating ambient limits of 75°F & 55RH.

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.

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

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





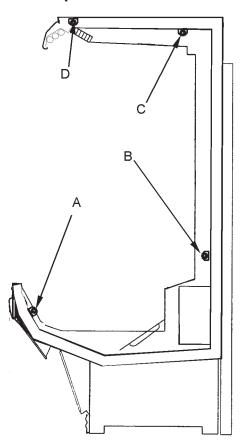
April, 2008 Page 5

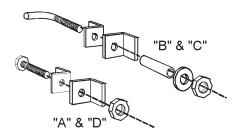


INSTALLATION PROCEDURES

Carpentry Procedures

Case Pull-Up Locations





The N5P models have four pull-ups at each end of the case. Pull-ups A, B, C and D are located as shown and should be installed and tightened starting with A and finishing with D.

See "General-UL/NSF I&S Manual" for lineup assembly instructions.

Electrical Procedures

Electrical Considerations

CAUTION

Make sure all electrical connections at components and terminal blocks are tight. This will prevent burning of electrical terminals and/or premature component failure.

NOTE

The raceway houses the electrical wiring, components and terminal blocks for the case. Remove the lower front cladding to access the raceway.

Case Fan Circuit

This circuit is to be supplied by an uninterrupted, protected 120V circuit. The case fan circuit is not cycled during defrost on any of these models.

Fluorescent Lamp Circuit

N5P case lighting is supplied by T-8 electronic ballast lights. It is controlled by a light switch in each case. The standard lighting is 3-row of T-8 canopy lights. The N5P also offers up to 3 rows of optional shelf lights.

Defrost Information

See "General-UL/NSF I&S Manual" for operational descriptions for Off Time defrost control.

Defrost Control Chart

		Defrost	
Defrost	Defrosts	Duration	Term.
<u>Type</u>	Per Day	<u>(Min)</u>	Temp.
Off Time	3-4	40	

WIRING DIAGRAMS

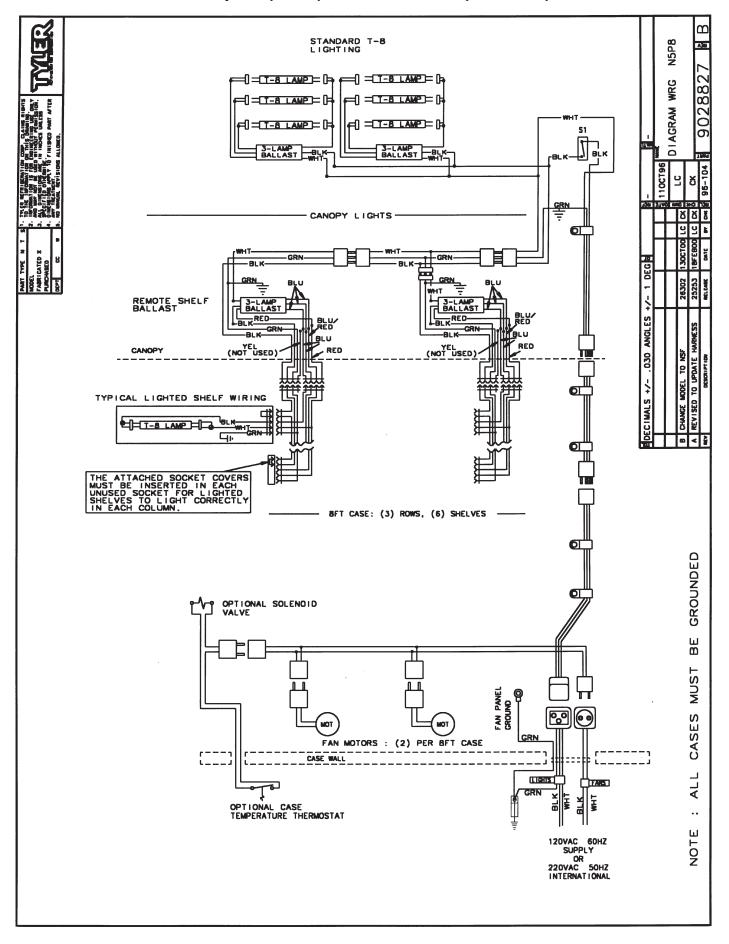
ELECTRICIAN NOTE - OVERCURRENT PROTECTION

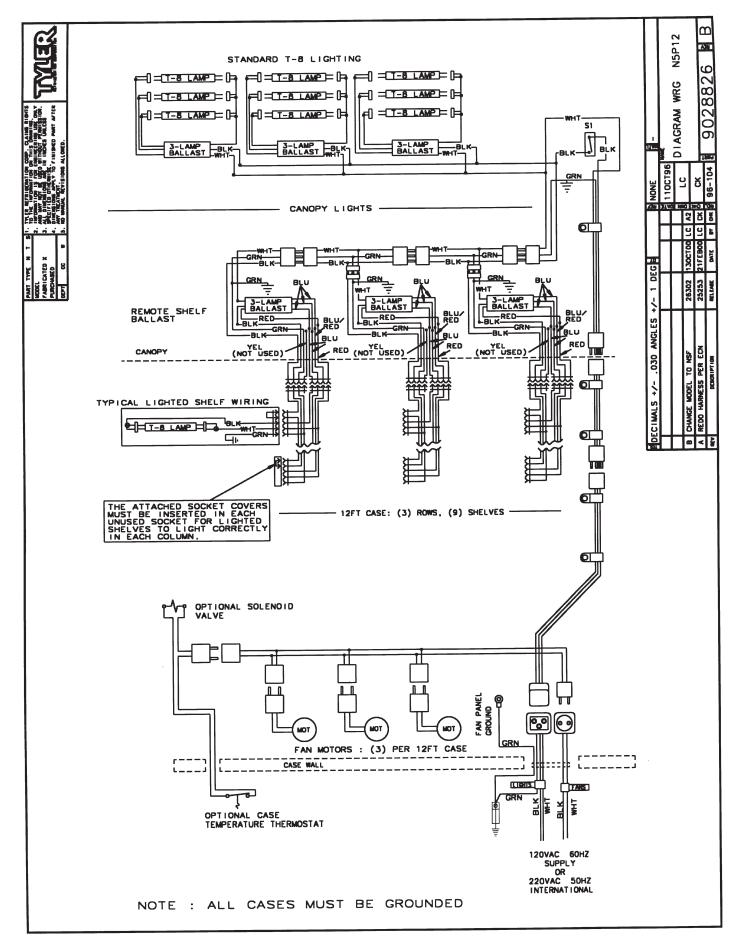
120V circuits should be protected by 15 or 20 Amp devices per the requirements noted on the cabinet nameplate or the National Electrical Code, Canadian Electrical Code - Part 1, Section 28. 208V defrost circuits employ No. 12 AWG field wire leads for field connections. On remote cases intended for end to end line-ups, bonding for ground may rely upon the pull-up bolts.

The wiring diagrams on pages 7 thru 9 will cover all N5P case and lighting circuits.

Page 6 April, 2008

N5P Domestic & Export (50Hz) Case Circuits (8' Cases)

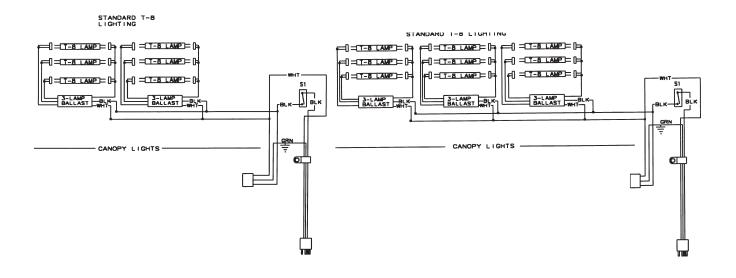




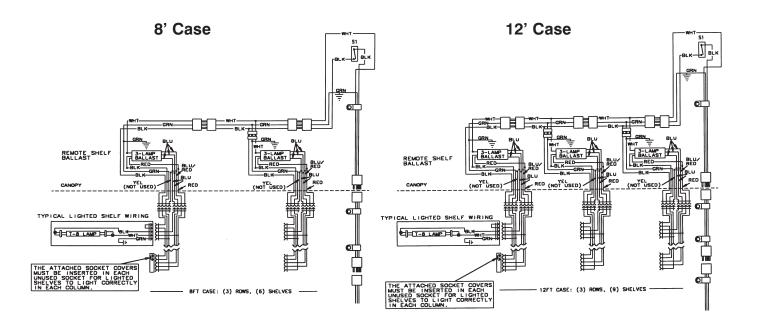
Page 8 December, 2005

Canopy Lighting Circuits

8' Case 12' Case



Optional Shelf Lighting Circuit





CLEANING AND SANITATION

Component Removal and Installation Instructions for Cleaning

Mirrors

- Remove mounting screws and end molding end of mirror line-up.
- 2. Carefully grasp and lift mirror section until bottom edge clears the lower mirror track.
- 3. Carefully lower mirror out of upper mirror track and remove from case.
- 4. After cleaning, replace in reverse order.

Optional Shelves and Shelf Brackets

- 1. Remove product from shelves.
- If shelf has a light, unplug the light cord from the socket in the rear duct panel.
 Completely insert socket cover in the light socket to protect the receptacle.
- Push shelves back and then lift up and out to remove them from the shelf brackets.
- 4. Remove shelf brackets from slots in rear uprights.
- 5. After cleaning, replace in reverse order.

Bottom Trays

- 1. Remove product from bottom of case.
- 2. Grasp and lift out each of the bottom trays from the case interior.
- 3. After cleaning, replace in reverse order.

Front Air Ducts

- 1. Remove lower trays, see this page.
- 2. Lift out front air duct sections.
- 3. After cleaning, replace in reverse order.

Rear Duct Panels (w/o Shelf Light Sockets)

- 1. Remove mirrors, shelves and/or bottom trays, see above.
- 2. Remove mounting screws and rear duct panels from case.
- 3. After cleaning, replace and secure rear duct panels in reverse order.

(with Shelf Light Sockets)

- 1. Remove mirrors, shelves and bottom trays, see above.
- 2. Remove mounting screws from rear duct panel.
- Slowly lift out rear duct panel until the shelf harness connector near the top of the panel can be accessed.
- 4. Disconnect shelf harness connector and complete removing the rear duct panel.

WARNING

Rear duct panels with electrical receptacles can be cleaned without removing the electrical receptacles. Do not get moisture on electrical wires when cleaning under this cover. Moisture on wires could cause premature product failure and/or personal injury or death from electrical shock.

 After cleaning, reconnect the shelf harness connector: install the top socket assembly: replace and secure rear duct panels in reverse order.

Discharge Air Honeycomb

Loosen screws securing rear retainer plate.

NOTE

Note position of the honeycomb grid during removal so it can be reinstalled the same way.

2. Slide rear retainer plate back until the honeycomb grid sections can be removed from the top duct.

CAUTION

Improper installation of the honeycomb grid section could result in improper air flow and/or poor refrigeration.

 After cleaning, replace honeycomb grid sections as they were removed and secure with the rear retainer plate and screws.

Page 10 April, 2008

Top Duct

- Remove mirror and/or shelves and shelf brackets, see page 10.
- 2. Remove screws, rear retainer plate and honeycomb grid sections from top of case.
- 3. Remove screws and top duct from case.
- 4. After cleaning, replace top duct and remaining components in reverse order.

Lower Cladding

- Remove kickplate from kickplate supports. (See General-UL/NSF I&S Manual.)
- 2. Remove mounting screws from top and bottom of lower cladding and remove lower cladding.
- 3. After cleaning, replace in reverse order.

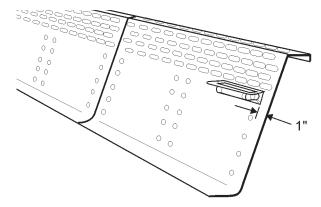
Upper Cladding

- 1. Remove lower cladding, see above.
- Remove color band, bumper and bumper retainer from case. (See General-UL/NSF I&S Manual.)
- 2. Remove mounting screws from top and bottom of upper cladding and remove upper cladding.
- 3. After cleaning, replace upper cladding and remaining components in reverse order.

GENERAL INFORMATION

NSF Product Thermometer Installation

- 1. Unwrap the thermometer and bracket assembly shipped loose with the case.
- 2. Remove left front return air duct.



- Position bracket 1" in from left edge and just under the bottom return air duct holes.
- 4. Mount the bracket to the return air duct with two self-tapping screws.
- 5. Replace the front return air duct.

Mirror Installation

When installing mirrors you must be aware that on longer line-ups it is possible to end up with a gap at the end of the line-up. To help prevent this, leave a gap at the starting end that can be covered by the stainless steel trim. Additional mirror positioning adjustments may be required to make sure the gaps at each end of the line-up don't show when the stainless steel trim is in place. Also make sure all mirrors have a good tight seal between each mirror.



Water Spray Accessories

WARNING

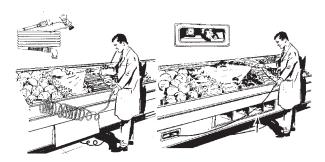
When using water spray accessories it may be necessary to install approved anti-backflow devices in the water supply line. Local codes should be checked in this regards. Installation of this device is the responsibility of the end user and would be performed by plumbers.

CAUTION

Do not spray lighted shelves when using any water spray accessories. Moisture on light fixtures could cause an electrical short and/or damage the case operating system.

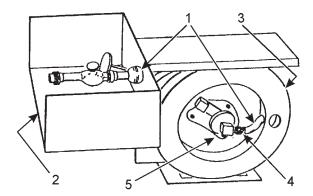
The water supply pressure should not exceed 45 lb to assure proper operation. Water supply pressures above 45 lb should use a pressure reducing valve.

The spring coil spray hose or retractable



spray hose are the two manual systems available for produce cases. To use the retractable spray hose, pull the nozzle and hose out smoothly to the desired length. When the reel rachet sounds, let the hose back against the rachet to hold it in place. To rewind, pull hose out slightly to release the reel rachet, then guide the hose back into the front of the case. Do not allow hose to rewind by itself. Hose jamming and/or reel damge could result.

Retractable Hose Replacement



- 1. Pull hose (1) completely out of front of case (2) and engage reel rachet.
- 2. Fasten locking pliers on the reel edge (3) to prevent the reel from accidentally rewinding. The reel spring is fully wound in this position.
- 3. Remove hose (1) from hose clamps on the reel (3) and disconnect hose end fitting (4) from swivel assembly (5). Remove hose (1) from reel (3) and front of case (2).

CAUTION

Do not allow the reel to unwind suddenly or attempt to turn reel clockwise. This will damage the spring motor in the reel.

NOTE

If reel spring is unwound, wind the reel 19 complete turns counterclockwise, engage the reel rachet and install locking pliers on reel edge.

- 4. Insert hose (1) through the front of the case (2) and the hole in the reel (3).
- 5. Apply pipe dope to threads of hose end fitting (4). Install hose end fitting (4) in the swivel assembly (5).
- 6. Attach the hose (1) securely to the reel (3) with the hose clamps on the reel.
- 7. Retract the hose (1) onto the reel (3).

NOTE

If reel does not work properly after rewinding, replace the reel assembly.

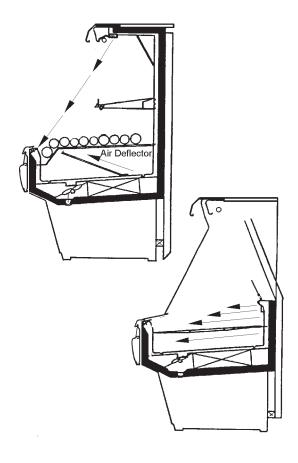
Page 12 April, 2008

Produce Handling Tips

Fresh fruits and vegetable are living things, even after they have been harvested. They continue the process of respiration and transpiration after harvesting. Respiration is the process of self feeding to provide energy for maintaining life. (EXAMPLE: Asparagus and sweet corn generate heat after they are picked.) Transpiration is the process of water loss through vapor from the plant tissues. Post-harvest life can be maintained by slowing the rate of water loss. Refrigeration lowers the rate of respiration and transpiration. Store most types of produce close to freezing prior to display. There are a number of explanations (ex. Cucumbers can be kept relatively cool by themselves, but could be damaged by temperatures below 40°F). See chart on following pages for specifics.

Non-refrigerated produce cases are called "Dry" cases. They are used to display potatoes, dry onions, bananas, avocados and other products which don't need refrigeration. These cases can also be used with a bed of cracked ice to display perishables.

Refrigerated produce cases displays produce products that require refrigeration. The refrigeration coil is below the display and fans are used to circulate air through the case display. This moving air will pick up moisture from unwrapped produce and carry it to the coil. It is necessary to replace this moisture by using a water spray several times during the day. At night the produce should be covered wih a wet cloth. The alternate to sprinkling is to wrap the produce.



In order to maintain case air flow, the return air duct must not be blocked by product. An important aid to improve air circulation is to use air deflectors below the elevated screens in the case. These deflectors will direct the air flow into the display and prevent cool air from "short circuiting" the display. Deflectors are furnished with hump screen option. See illustration.



Produce Handling Chart

	Ideal Storage Conditions			D	isplay Rack Care	
Produce_	Temperature (°F)	Relative Humidity (%)	Sell Quickly (1-2 days)	Refrigerate (40°F)	Sprinkle with Water	Special Notes
Apples	30-32	85-95	-	Helpful	No advantage	Avoid bruising
Apricots	31-32	85-90	Yes	Helpful	No	
Asparagus	32-36	90-95	Yes	Profitable	No	Trim butts and stand in ice or shallow water
Avocados	40-55	85-90	Yes	No	No	Display on padded surface
Bananas, Ripe	56-58	85-90	Yes	No	No	Display on padded surface
For Ripening	58-68	90-95		No	No	Avoid bruising
Beans, Lima	32-40	85-90	Yes	Profitable	No	Shake up to aerate
Beans, Snap	40-45	90-95	Yes	Profitable	Yes	
Beets	32	85-95	Yes	Profitable	Yes	Moisten roots only
Berries	31-32	90-95	Yes	Helpful	No	Keep well ventilated
Broccoli	32-35	90-95	Yes	Profitable	Yes	Keep out of sun
Brussel Sprouts	32-35	90-95	Yes	Profitable	Yes	Remove yellow leaves
Cabbage	32	90-95		Helpful	Yes	•
Carrots	32	90-95		Profitable	Yes	Moisten roots only of bunches
Cauliflower	32	90-95	Yes	Profitable	Yes	Sprinkle only if refrigerated
Celery	31-32	90-95	Yes	Profitable Yes		
Cherries	31-32	90-95	Yes	Helpful	No	Keep well ventilated
Corn, Sweet	31-32	90-95	Yes	Profitable	Yes	Keep cold to keep sweetness
Cucumbers	45-50	85-90	Yes	No	No advantage	
Eggplants	45-50	85-90	Yes	No	No advantage	Do not bruise, keep on ice
Grapefruit	50-60	85-90		Helpful	No advantage	Remove decayed fruit
Grapes	30-32	85-95	Yes	Helpful	No	Keep well ventilated
Honeydews	45-50	85-90		Helpful	No	Cover cut melons with transparent film
Lemons	38-40	85-90		Helpful	Yes	Sprinkling may be helpful
Lettuce	32	90-95	Yes	Profitable	Yes	Avoid soaking with water
Limes	48-50	85-90		Helpful	No advantage	
Mushrooms	32-35	80-90	Yes	Helpful	No	Handle carefully, keep dry
Muskmelons	32-35	85-90	Yes	Helpful	No	Cover cut melons with transparent film
Onions, Dry	32	65-70		No	No	Remove loose wrappers, keep dry
Onions, Green	32	90-95	Yes	Profitable	Yes	Keep well ventilated
Oranges	34-38	85-90		Helpful	No advantage	Remove decayed fruit
Parsnips	32	90-95		Helpful	Yes	Moisten roots only
Peaches, Ripe	31-32	90	Yes	Helpful	No	Ripen at room temperature before storage
Pears	29-31	90-95	Yes	Helpful	No	Display in single or double layer on pads

Page 14 April, 2008

	Idea	Storage Condi	itions	D	isplay Rack Care	•
<u>Produce</u>	Temperature (°F)	Relative Humidity (%)	Sell Quickly (1-2 days)	Refrigerate (40°F)	Sprinkle with Water	Special Notes
Peas, Green	32	90-95	Yes	Profitable	Yes	Shake up to aerate, keep cold
Peppers	45-50	90-95	Yes	Profitable	Yes	
Pineapples, Ripe	e 45-55	85-90	Yes	No	No	Remove decayed fruit
Plums	31-32	90-95	Yes	Helpful	No	Remove decayed fruit
Potatoes	40-50	85-90		No	No	Keep out of sun
Radishes	32	90-95	Yes	Profitable	Yes	Keep water off tops, avoid tight packing
Rhubarb	32	90-95	Yes	Profitable	No	Trim thin slice off stems and stand in cold water
Squash, Summe	er 40-50	85-95	Yes	Helpful	Yes	
Winter & Pmpk	ns 50-55	50-75		No	No	
Spinach	32	90-95	Yes	Profitable	Yes	Keep ventilated
Sweet Potatoes	55-60	85-90		No	No	Keep ventilated
Tangerines	32	85-90	Yes	Profitable	Yes	Remove decayed fruit
Tomatoes, Ripe	45-50	85-90	Yes	Helpful	No	Sell quickly, refrigerate to hold
Tomatoes, Green	n 55-70	85-90		No	No	Ripen in back room, sort frequently
Turnips	32	90-95		Profitable	Yes	Sprinkle roots only
Watermelons	40-45	80-85		Helpful	No	Cover cut melons with transparent film

The "Produce Handling Chart" is courtesy of Produce Marketing Association, Inc., Newark, Delaware 19711, from their 1973 Yearbook. This book is published as a service to the Fresh Produce Industry.

For additional information, consult:

"The Commercial Storage of Fruits, Vegetables, and Florist and Nursery Stocks", USDA Handbook No. 66, 1968.

"The Shelf Life of Fresh Fruits and Vegetables - Retail Store Display Cases", USDA HT&S Office Report No. 247, October 1951.

"Fresh Fruits and Vegetables - Handling and Care", Corporate Extension Service, Michigan State University.



SERVICE INSTRUCTIONS

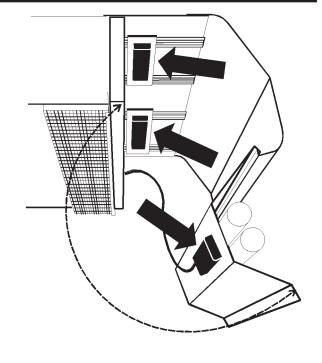
See "General-UL/NSF I&S Manual" for T-8 lamp, and ballast, fan blade and motor, and color band and bumper replacement instructions.

Ballast and Lighting Locations

All light ballasts are located under the canopy and mounted on the top of the canopy light channel. This includes remote ballasts for optional shelf lights. The canopy light(s) are under the canopy light channel in the top of the case. The optional shelf lights are mounted under the top interior liner above each shelf section.

PARTS INFORMATION

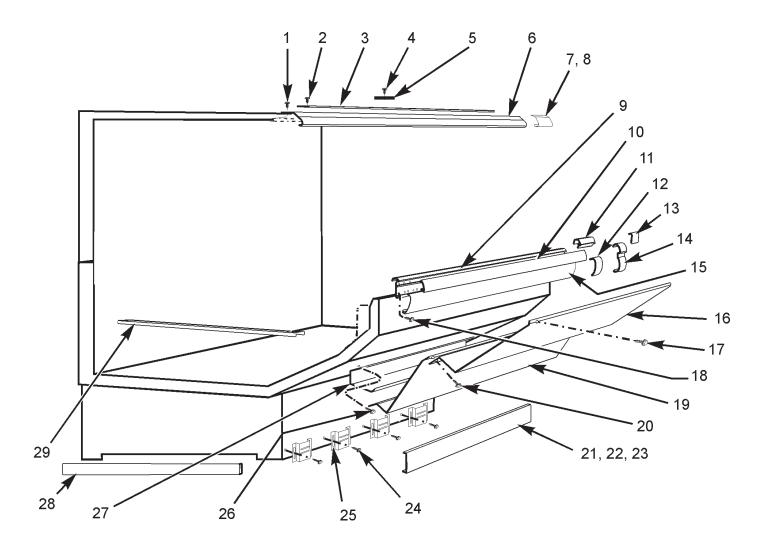
Cladding and Trim Parts List



Item	Description	N!	5P
		8'	12'
1	Screw	5183536(4)	5183536(6)
2	Screw	5183536(5)	5183536(7)
3	Hood Close-off	9026069	9026070
4	Screw (per end cover)	5183536(4)	5183536(4)
5	End Cover	9026103(2)	9026103(2)
6	Canopy Hood, Ptd.	9025223	9025224
7	Canopy Hood Joint Trim, Ptd.	9029422	9029422
8	Screw	5199134(4)	5199134(4)
9	Bumper Retainer / Handrail	color pe	r order
10	Color Band, Ptd.	9023798	9023800
11	Handrail Backer, Ptd.	9025316	9025316
12	Bumper Backer	color per	order
13	Color Band Backer, Ptd.	9040223	9040223
14	Bumper End Trim	color per	order
15	Bumper	color per	order
16	Upr. Frt. Cladding, Ptd.	9025201	9025202
17	Screw	5048626(4)	5048626(6)
18	Screw, Shoulder	9025833(16)	9025833(24)
19	Lwr. Frt. Cladding, Ptd.	9025203	9025204

Page 16 April, 2008

Item Description		8'	12'
20	Screw	5183536(6)	5183538(8)
21	Metal Kickplate, Ptd.	9039269	9039270
22	Kickplate Joint Trim, Ptd.	9039020	9039020
23	Screw, Blk.	9037551(6)	9037551(6)
24	Screw	5183536(6)	5183536(8)
25	Kickplate Support	9041329(3)	9041329(4)
26	Screw	5183536(6)	5183536(8)
27	Raceway	9025127	9025128
28	LH End Close-off, Ptd.	9022459	9022459
	RH End Close-off, Ptd.	9022466	9022466
29	Horizontal Joint Trim	9025959	9025959



April, 2008 Page 17



Operational Parts List

Case Usage	Domestic		Export	
Electrical Circuit	115 Volt 60 Hertz		220 Volt 50 Hertz	
Case Size	8'	12'	8'	12'
Fan Motor	5125532 5 Watt	5125532 5 Watt	5222986 7.5 Watt	5222986 7.5 Watt
Fan Motor Brackets	5205112	5205112	5205112	5205112
Fan Bracket Plate	9041077	9041077	9041077	9041077
Fan Blades (8.75" 20° 5B)	5231809	5231809	5231809	5231809
Opt. ECM Fan Motor	9025000 12 Watt	9025000 12 Watt		
Opt. ECM Fan Motor Bracket	5205112	5205112		
Opt. ECM Fan Blade (8.75" 25° 5B)	5984399	5984399		
T-8 Lamp Ballast (canopy or shelf) (3 lamp)	5991030	5991030	9028438	9028438
T-8 Lampholder (canopy)	5232279	5232279	5232279	5232279
T-8 Lampholder (shelf)	5092414	5092414	5092414	5092414
T-8 Lampshield (shelf)	5981622	5981622	5981622	5981622
NSF Product Thermometer	5967100	5967100	5967100	5967100

For information on operational parts not listed above contact the TYLER Service Parts Department.

Page 18 April, 2008