

# Multi-Deck Curved Glass Dome Meat/Seafood Merchandiser with CoolGenix™ Technology

## PMFN2UM - 4', 6', 8' & 12'

SPECIALTY  
PRODUCTS

SERVICE  
Meat/Seafood

### Electrical Data

Model	Fans per Case <sup>1</sup>		Standard Fans		High Efficiency Fans		Anti-Condensate Heaters		Secondary Coolant Pump <sup>2</sup>		Defrost Heaters			
			120 Volts		120 Volts		120 Volts		120 Volts		208 Volts		240 Volts	
			Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
PMFN2UM	4'	3	1.02	51	0.45	33	0.55	66	2.10	252	1.92	400	2.22	532
	6'	4	1.36	68	0.60	44	1.03	124	2.10	252	2.88	600	3.33	798
	8'	4	1.36	68	0.60	44	1.03	124	2.10	252	3.85	800	4.44	1065
	12'	6	2.04	102	0.90	66	1.60	192	2.10	252	5.77	1200	6.67	1600

1 Applicable for self service portion of PMFN2UM case only.

2 Secondary coolant pump is only applicable for the semi-self-contained version of the service dome.

### Lighting Data

Model	Bulbs per Row	Bulb Length	Typical Light per Row		Maximum Lighting		
			120 Volts		120 Volts		
			Amps	Watts	Amps	Watts	
PMFN2UM	4'	1	4'	0.23	28	0.70	84
	6'	2	3'	0.37	44	1.10	132
	8'	2	4'	0.47	56	1.40	168
	12'	3	4'	0.70	84	2.10	252

### Cut-In/Cut-Out

	ASHRAE Conditions <sup>3</sup>		Suggested Meat Prep. Settings <sup>4</sup>	
	Cut-Out Temp. (°F)	Cut-In Temp. (°F)	Cut-Out Temp. (°F)	Cut-Out Temp. (°F)
Pans	26	31	29	33
Top Coil	26	31	29	34

3 These temperatures are based on cases running at ASHRAE conditions.

4 These specifications should be considered a guide and may need to be adjusted based on store conditions. Because these cases are often installed in stores near a meat preparation area where standard ASHRAE conditions may not apply; the following suggested meat prep. setting may prove useful.

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### Guidelines & Control Settings (Semi-Self Contained)

	<sup>5,6</sup> BTUH/ft	Coil Type	Evaporator (°F)	Superheat Set Point @ bulb (°F)	Discharge Air (°F)	Return Air (°F)	Discharge Air Velocity <sup>8</sup> (°F)
Self-Service	784 <sup>7</sup>	Std.	17	6 - 8	29	44	275 - 300
	784 <sup>7</sup>	Enh.	22	6 - 8	29	44	275 - 300
	<sup>5,6</sup> BTUH/ft	Supply Temp. (F°)	Chiller Temp. (F°)	Flow Rate GPM/ft <sup>10</sup>	Charge GAL/ft <sup>11</sup>	Max. Working Pressure (PSIG)	Max. Static Pressure (PSIG)
Dome <sup>9</sup>	329	26	20	0.75	0.25	50	70

### Guidelines & Control Settings (Remote Secondary)

	<sup>5,6</sup> BTUH/ft	Supply Temp. (F°)	Flow Rate GPM/ft <sup>10</sup>	Charge GAL/ft
Self-Service	784 <sup>7</sup>	20	0.65	0.54
Dome	329	26	0.75	0.50

- 5 BTUHs/ft listed are for parallel operation. Conventional ratings may be approximated by multiplying listed rating by 1.14 (Self-Service) or 1.04 (Dome).
- 6 Listed case BTUH/ft indicates unlighted shelves. Add 80 BTUH per 4' lighted shelf and 60 BTUH per 3' lighted shelf to determine Total Lighting BTUH Load. To obtain the BTUH/ft contribution for the lighting, divide the Total Lighting BTUH Load by the length of the case.
- 7 Standard fans increase refrigeration load by 96 BTUH/fan.
- 8 Average discharge air velocity at peak of defrost.
- 9 The dome portion of the PMFN2UM case operates using our patented secondary coolant Coolgenix technology.
- 10 Minimum flow rate.
- 11 For semi-self-contained cases, add 2.75 gallon of fluid for the chiller to the total charge.

### Defrost Controls

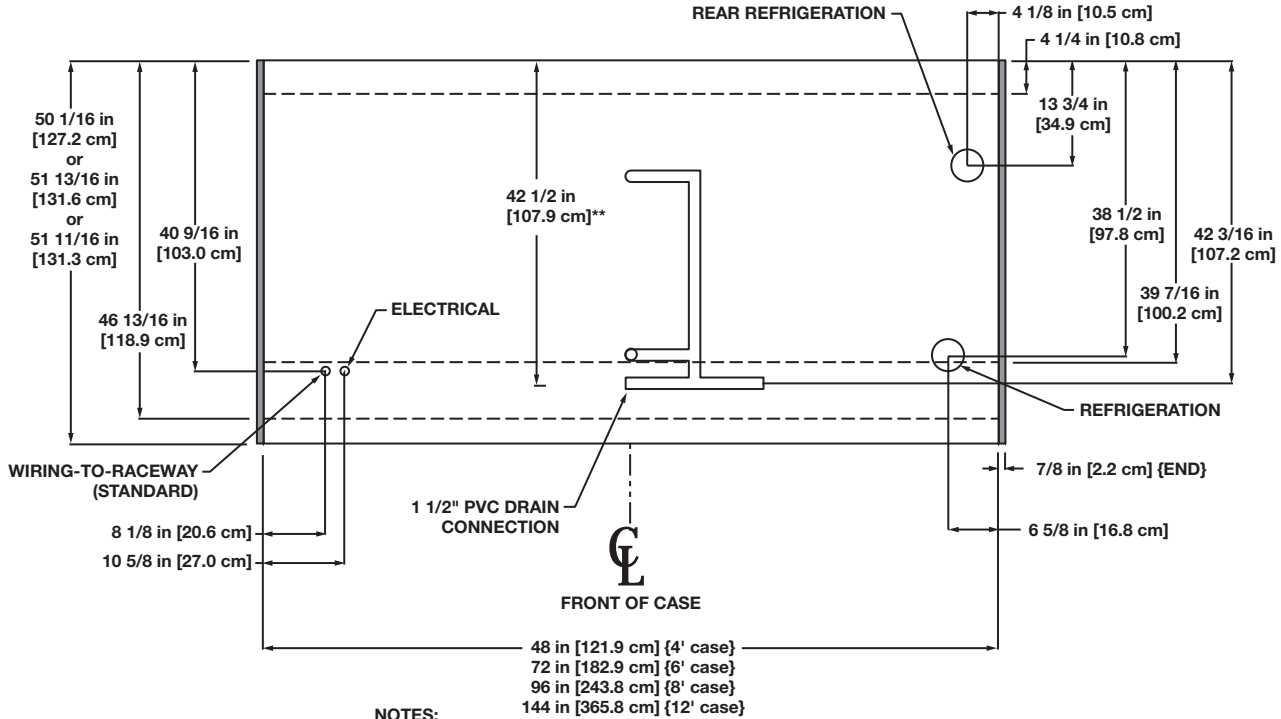
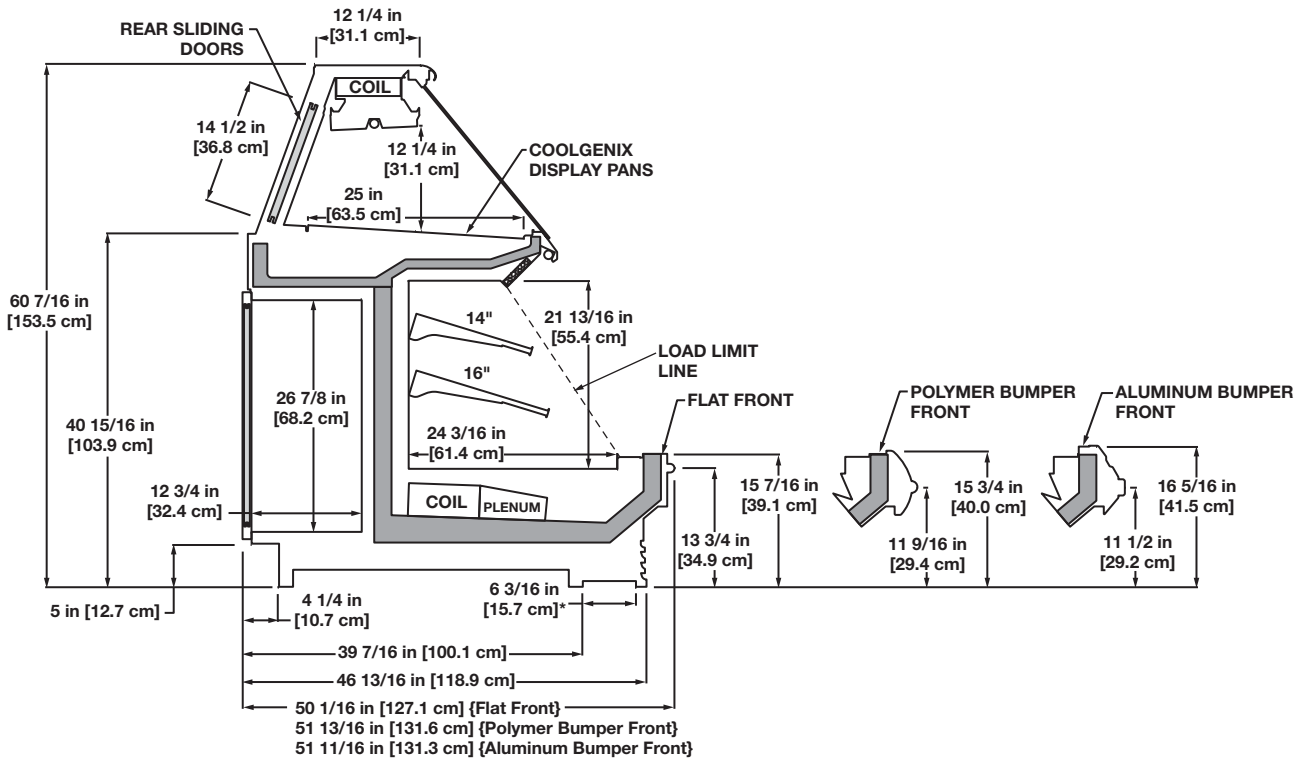
	Defrosts per Day	Run-Off Time (min)	Electric Defrost		Timed-Off Defrost		Warm Fluid <sup>13</sup>	
			Fail-Safe (min)	Termination Temp (°F)	Fail-Safe (min)	Termination Temp (°F)	Fail-Safe (min)	Termination Temp (°F)
Self-Service	6	6 - 8	30	47	30	47	15	45
Dome	1	5	--- <sup>12</sup>	---	60	45	---	---

- 12 NOTE: " - - - " not an option on this case model.
- 13 This option only available on the remote secondary version.

# PMFN2UM

SPECIALTY PRODUCTS

SERVICE Meat/Seafood



**NOTES:**

- \* STUB-UP AREA
- \*\* RECOMMENDED STUB-UP CENTERLINE FOR ELECTRICAL AND HUB DRAINS

- ENDS ADD APPROXIMATELY 1" TO CASE HEIGHT
- SUCTION LINE - 7/8", LIQUID LINE - 1/2"
- AVAILABLE SHELF SIZES: 10", 12", 14" & 16"
- PRODUCT ON TOP SHELF SHOULD BE 3" BELOW DISCHARGE
- RECOMMENDED SHELF CONFIGURATION IS ROWS: 1-14" & 1-16"
- DASHED LINES SIGNIFY AREA INSIDE BASE RAIL BEHIND KICK-PLATE



COMPONENT