

Service Single-Deck Merchandiser w/ Curved or Flat Lift Glass

SSGC COOLGENIX™ - 4', 6', 8', & 12'

Electrical Data

Model		Fans per Case	High Efficiency Fans		Anti-Condensate Fans		Drain Heaters		Optional Defrost Heaters		Remote Secondary/ Semi Self-Contained		
			120 Volts		120 Volts		120 Volts		208 Volts		120 Volts		
			Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	
SSGC	4'	--- ¹	---	---	---	---	---	---	---	---	---	2.00	240
	6'	---	---	---	---	---	---	---	---	---	---		
	8'	---	---	---	---	---	---	---	---	---	---		
	12'	---	---	---	---	---	---	---	---	---	---		

Lighting Data

Model		Lights per Row	Light Length (ft)	Clearvoyant LED Lighting (Per Light Row)								
				Fluorescent Lighting (Per Light Row)			Standard Power (Cornice)			High Power (Cornice)		
				120 Volts			120 Volts			120 Volts		
				Amps	Watts	Maximum Allowable Rows	Amps	Watts	Maximum Allowable Rows	Amps	Watts	Maximum Allowable Rows
SSGC	4'	1	4	0.23	28	1	0.10	11.9	2	0.18	21.5	2
	6'	2	3	0.37	44	1	0.14	16.6	2	0.24	25.8	2
	8'	2	4	0.47	56	1	0.20	23.8	2	0.36	43.0	2
	12'	3	4	0.70	84	1	0.30	35.7	2	0.54	64.5	2

Guidelines & Control Settings (Remote Secondary/Semi-Self Contained²)

Model	Conventional BTUH/ft	Parallel BTUH/ft	Glycol Supply Temp. (°F)	DX SST Chiller Temp. (°F)	Glycol Flow Rate GPM/ft	Glycol Charge GAL/ft	Glycol Max. Working Pressure (PSIG)	Max. Static Pressure (PSIG)
SSGC	285	280	26	20 ³	0.45	0.27	50	---

Cut-In/Cut-Out

Model		Cut-In ⁴ Temp (°F)	Cut-Out ⁵ Temp (°F)
SSGC	Pans	33	29
	Top Coil	36	31

Defrost Controls

Model	Defrosts per Day	Run-Off Time (min)	Electric Defrost		Timed-Off Defrost		Hot Gas Defrost	
			Fail-Safe (min)	Termination Temp (°F)	Fail-Safe (min)	Termination Temp (°F)	Fail-Safe (min)	Termination Temp (°F)
SSGC	1	5	---	---	60	45	---	---

1 NOTE: "---" indicates data not applicable.

2 Semi Self-Contained is NOT available in a 4' case.

3 Chiller temp. DOE energy saving parameters: 24°F

4 Cut-in DOE energy saving parameters: 37°F for gravity coil, shelf pan and deck pan.

5 Cut-out DOE energy saving parameters: 33°F for gravity coil, shelf pan and deck pan.

* Listed data is based on the factory recommended default fresh meat temperature settings.

* Shelves are not recommended for fresh meat applications.



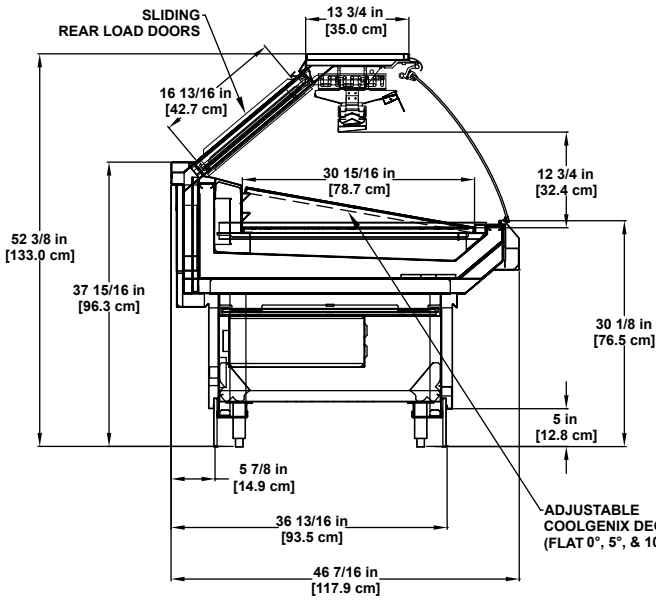
Engineered for stores with ambient conditions not to exceed 75° and 55% relative humidity.

Due to engineering improvements specifications may change without notice.

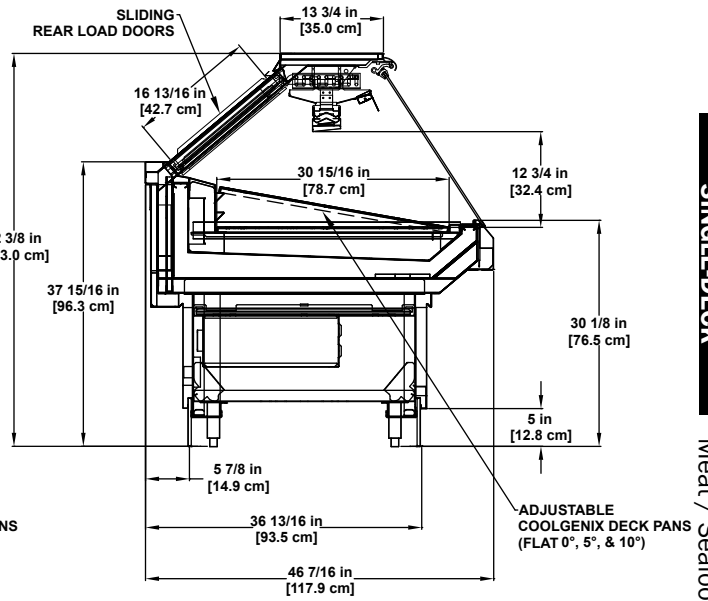
All measurements are taken per ASHRAE - 72 - 2005 specifications.

Numbers are based on standard case sizes. Consult engineering.





CURVED GLASS



FLAT GLASS

SERVICE
SINGLE DECK
Meat / Seafood

