

*Joanne*

# INSTALLATION and PARTS MANUAL (MODEL)

**M4A(G)**  
**MEAT MERCHANDISERS**  
**(AIR DEFROST)**

THIS REFRIGERATOR CONFORMS TO THE  
COMMERCIAL REFRIGERATOR MANUFACTURERS ASSOCIATION  
HEALTH AND SANITATION STANDARD  
CRS-S1-67



**WARREN // SHERER**  
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INSTALLATION AND OPERATING INSTRUCTIONS

FOR

MODEL M4A MEAT MERCHANDISER

(FRESH MEATS AND DELI-MEATS)

APPLICATION:

This meat merchandiser was designed to display fresh packaged meats and smoked deli meats under proper storage temperature. They are designed for use in an air conditioned store where temperatures and humidity are maintained @ 75° dry bulb and not higher than 64° wet bulb (55% relative humidity).

Your meat merchandiser should be installed and operated according to the instructions contained in this manual to insure proper performance.

GENERAL:

These meat merchandisers are a self service merchandiser. They can be installed in a continuous line-up consisting of several 8-foot and 12-foot sections by using a joint trim kit.

When the line-up is operated on two (2) or more units it is necessary to use a plexiglass divider between the separate refrigeration systems.

The merchandiser can also be installed individually. Ends are removable so additional sections may be added.

MODEL:

DESCRIPTION

SERIAL NUMBER DESIGNATION

M4A

Meat merchandiser multi-deck with two or three adjustable shelves. "AIR DEFROST"

739

M4AG

Meat merchandiser multi-deck with two or three adjustable shelves with glass front. "AIR DEFROST"

740

SHIPPING DAMAGE:

All equipment should be examined for shipping damage before and during unloading. If there is any damage, the carrier should be notified immediately and an inspection requested. The delivery receipt "must" be noted that the equipment was received damaged. If damage is of a concealed nature you must contact the carrier immediately or no later than three (3) days following delivery. A claim must be filed with the carrier by the consignee for all damage.

NOTE: Your equipment, when delivered, will have a sticker attached advising what must be done to report any damage.

LEVELING:

Your new refrigerator must be perfectly level to insure proper operation of the refrigeration system and also to insure proper drainage after defrost.

Proper leveling when multiplexing can be accomplished by finding the highest point on the floor at the location of the line-up

LEVELING:

by using a level and a chalk line. Place a refrigerator at this point and use shims as needed to line the other refrigerators to this high point. Be sure sufficient shims are employed so as to prevent settling of the refrigerators.

STORE DRAFTS:

Room air currents or drafts will seriously affect the operation of any open-type fixture. Be sure fans, space heaters, or air conditioning grilles do not produce currents sufficient to move air across the fixtures. Air movements across an open fixture will cause the case temperature to be high and create defrosting difficulties. This will result in an increase of operating costs.

JOINING:

Two or more fixtures of like models can be joined together to form a continuous line-up. Instruction for joining fixtures are included in the joint kit.

WASTE OUTLET CONNECTIONS:

These cases are equipped with a 1-1/2" (nominal 2") FPT waste outlet connection which terminates in the center of the refrigerator below insulated bottom. An open drip space in drip pipe between case and sewer connection is recommended. Caution: Drain trap is built in, if auxiliary drain trap is used, remove internal bell trap from drain strainer. Improper drainage can result if a double trap exists.

INSTALLING DRIP PIPE:

Improperly installed drip pipes can seriously effect the operation of this equipment and result in maintenance cost and proper installation.

1. Never use a pipe smaller than the size pipe or water seal supplied with the equipment.
2. Never use a external water seal when an internal water seal is provided with the equipment.
3. Always provide as much fall as possible in drip pipe (1/8" per foot in the minimum.)
4. Avoid long runs in drip pipe which make it impossible to provide minimum fall in pipe.
5. Provide a drip space between drip pipe and floor drain or sewer connection.
6. Do not allow drip pipe to come in contact with un-insulated suction lines, which will cause the condensation from your refrigerator to freeze.

CLEANING:

The bottom display well is sectional so pans can be removed for easy cleaning. The fan plenum is hinged for access to waste outlet.

CLEANING:

To insure minimum maintenance cost, cabinet should be thoroughly emptied and washed inside at least every three months (3). The exterior should be washed down weekly. A mild soap and water solution is recommended for painted surfaces of the cabinet. Do not use cleaners containing abrasive materials which will scratch or dull finish. The waste outlet should be flushed with a bucket of water following each cleaning.

Caution: Never introduce water into the fixture faster than the waste outlet can carry it away.

When cleaning lighted shelves, wipe down with a wet sponge or cloth so that water does not enter the light rails.

DO NOT USE A HOSE OR SUBMERGE SHELVES IN WATER.

Be sure refrigeration is shut-off and all electrical is off before washing your refrigerator.

LOADING:

Merchandise should not be placed in the fixture until all controls have been adjusted and the refrigerator is at proper temperature.

At no time should the fixture be stacked beyond the load line located on the top of the back baffle and each end of the refrigerator.

For proper operation, you must not stack merchandise above the load lines. In doing so, you will seriously affect the performance, which will result in higher temperatures.

LOAD LINES:

For proper operation, you must not stack merchandise above the air return grilles. In doing so, you will seriously affect the performance of the refrigerator, which will result in higher temperature of the merchandise stored within. Therefore, IT IS ESSENTIAL THAT MERCHANDISE IS NOT STORED ABOVE THIS POINT.

IMPORTANT:

Before loading the refrigerator, be sure to check all access plates and be sure they are thoroughly sealed, and the rubber on the bottom of the plenum chamber is sealed firmly to the bottom.

ELECTRICAL:

All field installed wiring must comply with the National Electrical Code and Local Codes.

ELECTRICAL CONNECTIONS:

Be sure proper voltage is supplied to your refrigerator. Check refrigerator serial plate for fan and anti-condensate volts. ALL REFRIGERATORS MUST BE GROUNDED.

When multiplexing refrigerators to one 115V electrical source, the total case fan and anti-condensate amperes must be added together, and proper wire size and branch circuit fuse or circuit breaker as required by the National Electric Code must be employed. THIS CIRCUIT MUST BE RUN CONTINUOUSLY AND MUST BE MARKED sufficiently to prevent the fan motors and anti-condensate from being turned off accidentally.

ELECTRICAL RACEWAY:

An electrical raceway is furnished with each refrigerator for running the fan, anti-condensate, lighting, and control circuits from case to case without using conduit. This applies, of course, when the front panel is properly secured into position. This is approved by the Underwriters Laboratories and may or may not comply with local codes.

MODEL	EVAPORATOR FAN AMPS. @ 115 VOLTS	ANTI-CONDENSATE AMPS. @ 115 VOLTS	CANOPY LIGHTS AMPS. @ 115 VOLTS	DEFROST AMPS.
M4A-8	.75	.45	1.1	None
M4A-12	1.1	.60	1.6	None
M4AG-8	.75	.80	1.1	None
M4AG-12	1.1	1.1	1.6	None

NOTE: For each lighted shelf add .7 Amps per 4 feet.

FAN MOTORS:

The fan motors employed are permanently oiled for the life of the motor and require no periodic maintenance. These are to be wired according to the enclosed wiring diagram. Case fans run continuously; they do reverse during the defrost cycle when using "AIR DEFROST". The case fan blade will turn counterclockwise when looking into the refrigerator. The case fan blade must have its rib facing up for proper operation. A label on the blade will also advise you if they are properly installed.

ANTI-CONDENSATE HEATERS:

These heaters are placed in the fixture to eliminate sweat from forming on certain areas of the fixture. The cross-section of fixture shows location of the heaters.

REFRIGERATION EXPANSION VALVE:

The expansion valve furnished with your refrigerator has been carefully sized and set for maximum coil efficiency. This bulb is located on the outlet of the coil. This location MUST NOT BE CHANGED. Due to local conditions, adjustment of the thermostatic expansion valve may be necessary after a minimum of 6 hours operation. Do not adjust the expansion valve at this point until you have checked the inlet strainer. If adjustment is necessary, adjust valve to give frost line to ferrule hole where suction line exits the refrigerator. Adjust expansion valve 1/4 turn and wait for 30 minutes before making final check.

REFRIGERATION LINES:

On Warren/Sherer meat merchandisers, the liquid and suction lines are located to the right of case center in the bottom area. The suction line is 7/8"OD for M4, and the liquid line is 3/8"OD. The tubing faces forward so that an elbow may be used, or if multiplexing a tee can be used. Be sure all refrigerant lines lie as close to the refrigerator bottom as possible so as not to obstruct the return-air section of the refrigerator.

REFRIGERANT:

Refrigerant R-502 is optional. Refrigerant R-12 is standard. The customer's order must specify the refrigerant to be employed so the proper expansion valve can be supplied with refrigerator.

HEAT EXCHANGER:

The heat exchanger incorporated in the refrigerator was sized to give maximum efficiency to the refrigeration system.

The heat exchanger uses the heat of the incoming liquid refrigerant to raise the temperature of the return suction gas temperature.

The heat exchanger increases the over-all capacity of the refrigeration system and aids in the evaporation of any liquid refrigerant entrained in the suction gases, thereby preventing "flood-back" to the compressor.

OPERATION:

The M4 meat merchandisers, either a thermostat or low-pressure control can be used to obtain proper temperature. When a condensing unit is subjected to low ambients during the winter months, a thermostat must be used. The thermostat bulb should be mounted above the evaporator coil.

The chart below shows approximate setting for the M4 meat merchandisers. Since many variables are present in each installation, such as store temperature, length of tubing runs, temperature desired in refrigerator, etc., the below is only a guide for the installer. Final adjustments should be made to meet the local conditions and requirements.

APPROXIMATE CONTROL SETTINGS:

<u>REFRIGERANT</u>	<u>LOW PRESSURE</u>		<u>THERMOSTAT</u>		<u>HIGH-PRESSURE</u>	
	<u>CUT-OUT</u>	<u>CUT-IN</u>	<u>CUT-OUT</u>	<u>CUT-IN</u>		<u>CUT-OUT-MAXIMUM</u>
Deli Products	R-12	16 Psi	27 Psi	30 <sup>0</sup>	34 <sup>0</sup>	200 Psi
	R-502	44 Psi	63 Psi	30 <sup>0</sup>	34 <sup>0</sup>	340 Psi
Fresh Meat	R-12	13 Psi	27 Psi	26 <sup>0</sup>	34 <sup>0</sup>	200 Psi
	R-502	39 Psi	63 Psi	26 <sup>0</sup>	34 <sup>0</sup>	340 Psi

When using thermostats, lower the low pressure control cut-out below the setting above, so as to make sure the thermostat is the controlling devise.

DEHYDRATION OF REFRIGERATION SYSTEM:

PLEASE READ CAREFULLY BEFORE PLACING SYSTEM INTO OPERATION

1. After laying refrigerant lines, they should be blown out before making final connection at fixture or condensing unit. Use either carbon dioxide or dry nitrogen to prevent any foreign matter being left in the lines. Keep pressure below 250 pounds.

DEHYDRATION OF REFRIGERATION SYSTEM:

2. To prevent scaling due to brazing, dry nitrogen should be allowed to flow through lines while brazing operations are taking place.
3. After installation is complete and checked for leaks, pump a deep vacuum using a vacuum pump. DO NOT USE THE CONDENSING UNIT FOR THIS PURPOSE.
4. Break vacuum on system by releasing refrigerant through a dehydrator until pressure gauge reads above zero pounds. Repeat steps three and four.
5. A dehydrator should be used in the charging line when adding refrigerant.
6. A dehydrator of sufficient capacity must be installed in the liquid line before placing system into operation.

DEFROSTING:

This Warren/Sherer meat merchandiser (M4) has "AIR DEFROST" as standard. The evaporator fans run continuously during the refrigeration cycle. These same fans reverse during the defrost cycle, which is initiated by the time clock. The time clock (normally open circuit) energizes the relay at the case, which reverses the fans and pulls store air into the honeycomb at the canopy and thru the air ducts, evaporator coil, and discharges the air out the return grills.

Two (2) thermo-disc located on the evaporator coil terminates the defrost cycle. The thermo-disc are non-adjustable and are set @ 45°F. One thermo-disc is located at the top right-hand of the evaporator coil and the other at the bottom left-hand of evaporator coil approximately four (4) feet to the right. It is necessary to lift the fan plenum to see or service this control.

The time clock should be set @ a failsafe setting of 45 minutes and for three (3) defrost per day (every 8 hours). When high humidity exists, it may be necessary to increase to four per day (every 6 hours).

DEFROST CONTROLS:

The defrost is initiated by a time clock at the condensing unit control panel which energizes the relay at the case to reverse the fans. A 208/230 volt control circuit from time clock to the relay @ the case is required. Defrost is terminated by 2 therm-o-disc (45°) (wired in series) attached to the evaporator coil. Control wiring from the therm-o-disc to time clock should be wired as shown on the wiring diagram.

HOT GAS DEFROST (ACCESSORY):

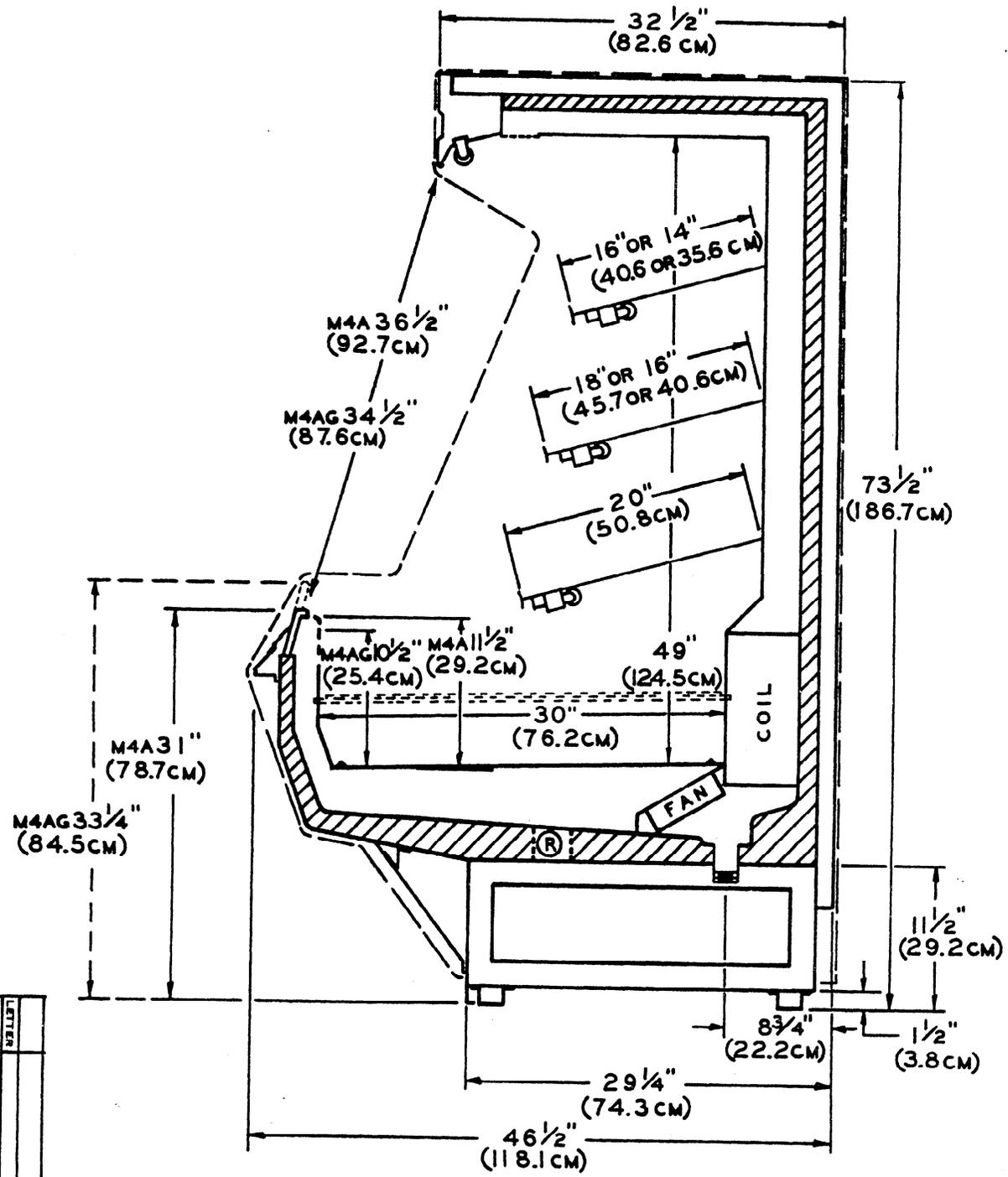
Reverse cycle defrost kits are offered as an accessory and are installed at the factory. Reverse cycle hot gas defrost is not recommended above air defrost but may be specified when using Dual-Metic type condensing units. Control settings are the same as for air defrost.

PART DESCRIPTION	REF. NO.	M4A(G)	
		8'	12'
Refrigerated Jet Honeycomb		13A15-10	13A15-10
Lamp Holders (Canopy)		10B11-19 & 20	10B11-19 & 20
F96T12N H0 Bulb (Canopy)		10A10-48	
F72T12N H0 Bulb (Canopy)			10A10-47
Honeycomb Anti-Sweat Heater		81C10-77	81C11-77
Ballast (Canopy)		10D10-27	10D10-27
Thermostat (Thermo-disc)		8A11-26	8A11-26
Evaporator Coil		5A20-20	5A20-21
Expansion Valve		3A11-23	3A12-21
Heat Exchanger Ass'y.		88C10-133	88C10-132
Thermopane Anti-Sweat Heater*		81A12-34	81A14-34
Motor with fasteners		9A10-37	9A10-37
Fan Blade		9B10-21	9B10-21
Wiring Harness (Fan)		10M10-128	10M10-128
Thermopane Glass *		14D10-29	14D10-30
Wiring Harness (Shelf Receptacle)		10M10-120	10M10-120
Capacitor/Relay Box Ass'y.		82E13-65	82E13-62
Relay		8E11-38	8E11-38
Relay Base		8E11-37	8E11-37
Terminal Block		10H12-13	10H12-13
Terminal Block End		10H12-14	10H12-14
Capacitor		10K14-55	10K14-55

\* Glass Front Model Only

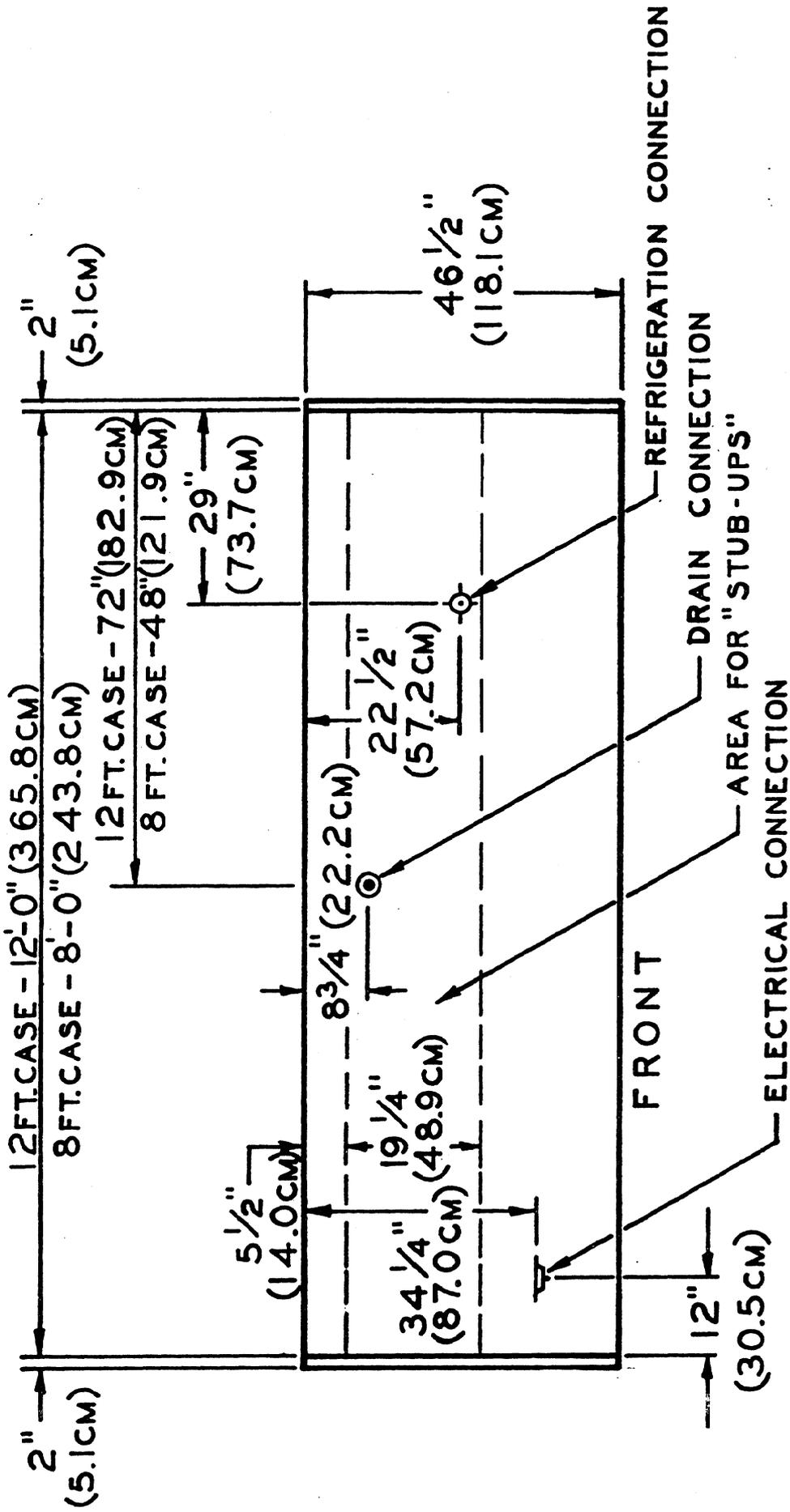
PART DESCRIPTION	REF. NO.	M4A(G) 8'	12'
Canopy Front Panel		51C12-51	51C14-47
Light Rail Ass'y. (Canopy)		80C12-53	80C14-49
Thermopane Cap		15J11-43	15J11-44
Thermopane Base Trim		15J11-47	15J11-48
Colorband (Painted)		51A17-33	51A19-33
(Vinyl)		53E10-41	53E10-42
(Gold Anodized)		62J20-31	62J20-33
Lower Front Panel		51A12-86	51A14-74
Upper Front Panel		51A12-85	51A14-75
Kickplate (Painted)		51A12-88	51A14-77
(Stainless Steel)		55A32-74	55A32-75
Deck Pans		56J13-12	56J13-12
Adjustable Wire Racks		28G19-130	28G19-130
Shelf Light Rail Ass'y.		80C19-71	80C19-71
Lamp Holders		10B11-17 & 18	10B11-17 & 18
Ballast		10D10-12	10D10-12
Lamps		10A10-38	10A10-38
Starter		10J12-11	10J12-11
Drain Trap (External)		60N11-48	60N11-48
Front Baffle *		54G28-75	54G28-75
Front Baffles		54G28-73	54G28-73
Rear Baffle		54H28-142	54H30-88
Bumper Trim		15J11-49	15J11-50

\* Glass Front Model Only



NOTE: UPPER SHELVES OPTIONAL ACCESSORY  
(DOWNSLOPE OR HORIZONTAL—LIGHTED OR UNLIGHTED)

APPD.	DATE	LETTER	REVISION
	2-20-78		
DRAWN	SCALE	TITLE	
	1/8" = 1"	CROSS SECTION	
		MODEL M4A(G)	
KYSOR		DRAUGHTSMAN / ENGINEER	
DIVISION OF AIR-CON. AND HEAT. ENGRS. / THE CHRYSLER		DRAWING NUMBER	
		SB-78510	
	DATE	BY	



LETTER	REVISED	DATE	BY
TITLE		PLAN VIEW	
DATE	MODEL M4A(G)		
SCALE	1/2" = 1'-0"		
DRAWN	WARREN / SHERER		
APPD.	DIVISION OF KYSOR INDUSTRIAL CORPORATION		
DRAWING NUMBER		SA-78511	

21-d



MP# 82E13-62

REV. A.

DESCRIPTION WIRING - FAN MOTOR ASSY

SUBJECT WTL(D) A 8', M1(G)-M4(G) 12'

ROUTE D-U

MATL. ASSY

DATE 3-20-78 BY T.L.A. CK'D. BY DICKE

BLANK ASSY

SHEAR ± 1/32 BRAKE, PUNCH ± 1/16 FINISH NONE

REQ'D. VCASE

PART OF ASSY#

PP#

REVISED A PRO 4-14-78 REDRAWN, ADDED

PT#

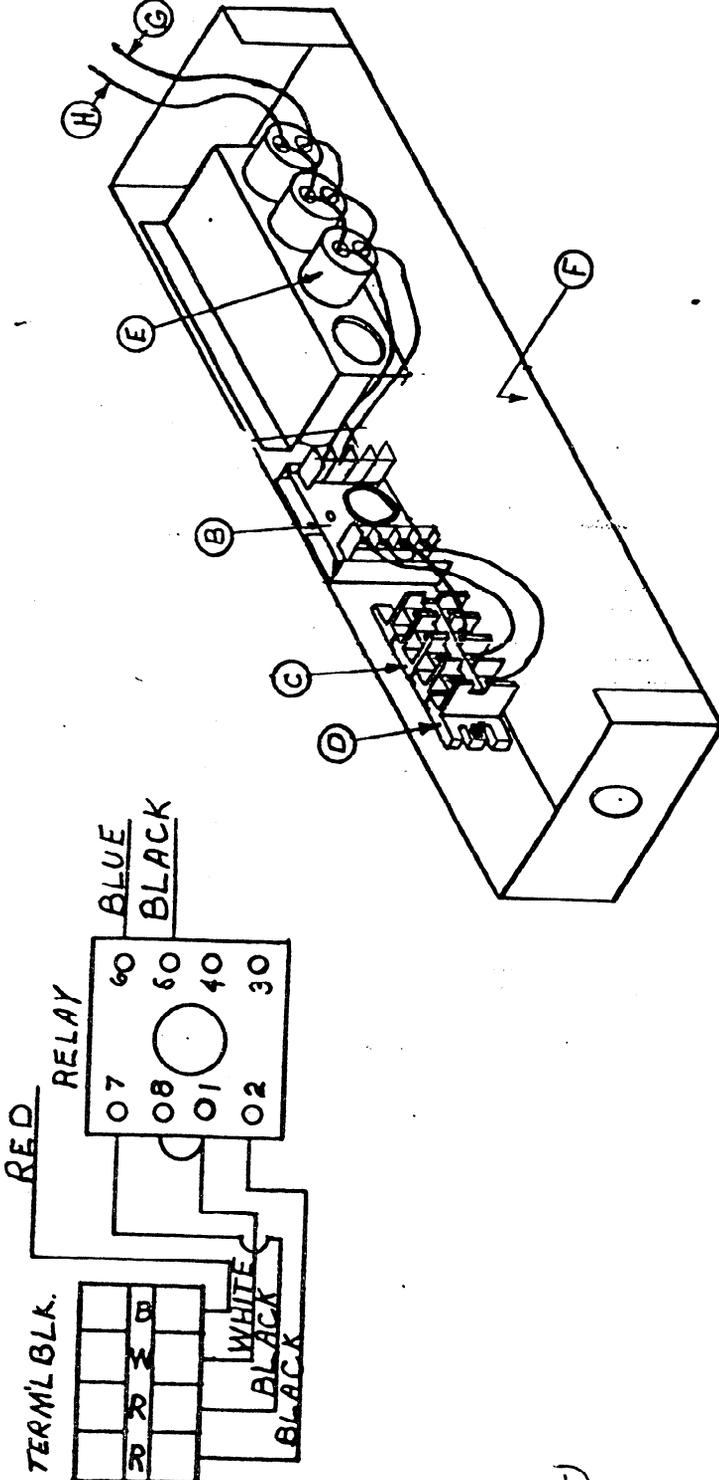
GAL.

M1(G)-M4(G) 12 TO SUBD, REMOVED (1)

PR#

GAL.

8E11-37



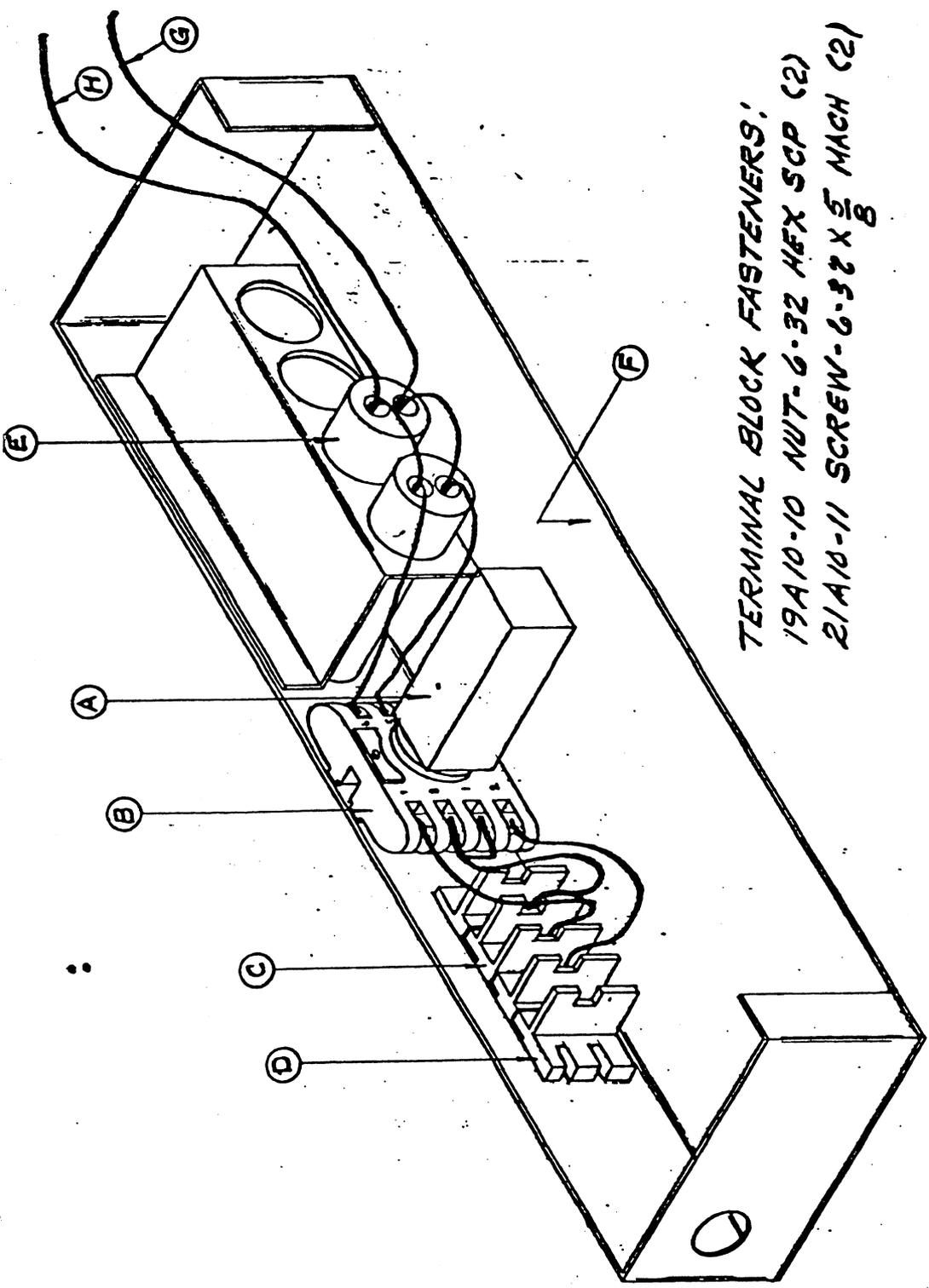
ITEM	PART NO.	DESCRIPTION	REQ'D
A			
B	8E11-38	BASE	1
C	10H12-13	TERMINAL BLOCK END	4
D	10H12-14	TERMINAL BLOCK END	1
E	10K14-55	CAPACITOR	3
F	54U20-124	DRAWER-ELECTRICAL RELAY SUB-ASSY	1
G	83J12-18	WIRING HARNESS (BLACK)	1
H	83J12-19	WIRING HARNESS (BLUE)	1
	19A10-10	NUT - G-32 HEX SCP	(2)
	21A10-11	SCREW 6-32 x 7/8 MACH	(2)

MP# 82E13-65

DESCRIPTION WIRING - FAN MOTOR ASSY  
 SUBJECT M1(G), M4(G) - 8'  
 DATE 3-23-78 BY SJC CK'D. BY Wayne  
 SHEAR ± 1/32 BRAKE, PUNCH ± 1/16 FINISH NONE  
 PART OF ASSY# \_\_\_\_\_  
 REVISED \_\_\_\_\_

ROUTE D-U  
 MATL. ASSY  
 BLANK ASSY  
 REQ'D. 1/CASE

PP# \_\_\_\_\_  
 PT# \_\_\_\_\_ GAL. \_\_\_\_\_  
 PR# \_\_\_\_\_ GAL. \_\_\_\_\_



TERMINAL BLOCK FASTENERS:  
 19A10-10 NUT-6-32 HEX SCP (2)  
 21A10-11 SCREW-6-32 X 5/8 MACH (2)

ITEM	PART NO.	DESCRIPTION	REQ'D
A	8E11-38	RELAY	1
B	8E11-37	BASE	1
C	10H12-73	TERMINAL BLOCK	4
D	10H12-14	TERMINAL BLOCK END	1
E	10K14-55	CAPACITOR	2
F	54U20-124	DRAWER - ELECTRICAL RELAY SUB-ASSY	1
G	83J12-20	WIRING HARNESS (BLACK)	1
H	83J12-21	WIRING HARNESS (BLUE)	1
I			

CASES	CONDENSING UNIT SIZING R-12				CONDENSING UNIT SIZING R-502				DEFROST FANS			
	75° STORE INTUHI	SAH -AMBIENT-	SWH 75°	SWH 90°	75-150° L S L S	75-150° L S L S	75-150° L S L S	75-150° L S L S	115/111WI AMPS RE	115/111WI AMPS RE	115/111WI AMPS RE	115/111WI AMPS RE
8	112	16500	300	300	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8
1	0	11100	200	200	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8
0	112	16500	300	300	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8
2	0	116	22200	300	500	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8	1-1/8
1	120	27600	500	500	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8
0	2124	33000	550	550	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8
2	128	38700	750	750	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8	1-3/8
1	2132	44100	750	750	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
0	3136	49500	780	780	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
2	2140	55200	780	780	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
1	3144	60600	1000	1000	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
0	4148	66000	1150	1150	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
2	3152	71700	1500	1500	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
1	4156	77100	1500	1500	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
0	5160	82500	2000	2000	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
2	4164	88200	2000	2000	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
1	5168	93600	2000	2000	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
0	6172	99000	2000	2000	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
2	5176	104700	2500	2500	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
1	6180	110100	2500	2500	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
0	7184	115500	2500	2500	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
2	6188	121200	2500	2500	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8
1	7192	126600	0	0	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8	1-5/8

## AIR DEFROST

NOTES:

- COND. UNIT RECOMMENDATIONS BASED ON 75° F & 55% RH STORE AMBIENT.
- SAH(AIR COOLED) UNIT SELECTION IS BASED ON AIR TEMPERATURE ENTERING CONDENSOR AS SHOWN, SWH (WATER COOLED) UNIT SELECTION BASED ON 2 GPM 10N-75° F WATER ENTERING.
- COND. UNIT SUFFIX IS:  
 RL-LOW TEMP R-502  
 RC-MED TEMP R-502  
 FC-MED TEMP R-12
- CAUTION: THESE RECOMMENDATIONS BASED ON BEST INFORMATION AVAILABLE AND ON CONDITIONS AS LISTED FOR APPLICATIONS NOT LISTED CONSULT ENGINEERING DEPARTMENT.  
 LINE LENGTHS SHOWN ARE EQUIVALENT LENGTHS. TO DETERMINE EQUIVALENT LENGTH MEASURE ACTUAL LINEAL LENGTH FROM COMPRESSOR TO FURTHER CASE AND ADD FOUR FEET FOR EACH ELBOW OR OTHER FITTING.
- RISER AND P-TRAPS SHOULD BE REDUCED ONE SIZE FROM THAT SHOWN
- WIRE SIZES ARE BASED ON 100' OF TYPE T AND TW.
- LIGHTS: STANDARD WITH ONE 20" DS LIGHTED SHELF. ADD .7 AMPS & 250 BTUH EA. ADD 'L 4' SHELF
- ONE 230 VOLT A.C. RELAY REQUIRED AT CASE LINE-UP PER COMPRESSOR CONTROLS 115V. DEFROST FANS.
- WASTE OUTLET IS STD. 1 1/2" F.P.T.

M 4 A G

FRESH MEAT

3/8 OD

LIQUID LINE

7/8 OD

CONNECTIONS:

MD-7511-06

W A R R E N / S H E R R CONDENSING UNIT RECOMMENDATIONS , REFRIGERANT LINE SIZING , ELECTRICAL DATA FOR : MODEL M4AG UP TO 75 ° STORE SUCTION TEMPERATURE 15°

CASES	CONDENSING UNIT SIZING R-12				CONDENSING UNIT SIZING R-502				DEFROST FANS		115 VOLTS 1 PHASE		
	75° STORE	SAH	SWH	0-75°	75-150°	SAH	SWH	0-75°	75-150°	115/110V	AMPS	115/110V	AMPS
8112	10100	150	150	150	150	210	210	210	210	7/8	1/2	7/8	1/2
01112	15100	200	200	200	200	210	210	210	210	7/8	1/2	7/8	1/2
21016	20200	300	300	300	300	310	310	310	310	1-1/8	5/8	1-1/8	5/8
11201	25200	300	500	300	310	310	310	310	310	1-1/8	5/8	1-3/8	8.7
01224	30200	500	500	500	500	410	410	410	410	1-3/8	5/8	1-3/8	11.6
21228	35300	500	500	500	500	510	510	510	510	1-3/8	5/8	1-3/8	11.6
11232	40300	550	550	550	550	560	560	560	560	1-5/8	7/8	1-3/8	14.5
01336	45300	750	750	750	750	760	760	760	760	1-5/8	7/8	1-5/8	17.4
21340	50400	750	780	750	780	760	760	760	760	1-5/8	7/8	1-5/8	17.4
11344	55400	780	780	750	780	760	760	760	760	1-5/8	7/8	1-5/8	20.3
01448	60400	1000	1000	800	780	790	790	790	790	1-5/8	7/8	1-5/8	23.2
21552	65500	1000	1000	1000	1000	1010	1010	1010	1010	1-5/8	7/8	1-5/8	23.2
11556	70500	1000	1000	1000	1000	1010	1010	1010	1010	1-5/8	7/8	1-5/8	26.1
01560	75500	1500	1500	1000	1000	1010	1010	1010	1010	1-5/8	7/8	1-5/8	29.0
21664	80600	1500	1500	1500	1500	1510	1510	1510	1510	2-1/8	7/8	2-1/8	31.9
11568	85600	1500	1500	1500	1500	1510	1510	1510	1510	2-1/8	7/8	2-1/8	31.9
01672	90600	2000	2000	1500	1500	1510	1510	1510	1510	2-1/8	7/8	2-1/8	34.8
21576	95700	2000	2000	2000	2000	2000	2000	2000	2000	2-1/8	7/8	2-1/8	34.8
11680	100700	2000	2000	2000	2000	2000	2000	2000	2000	2-1/8	7/8	2-1/8	37.7
01784	105700	2000	2000	2000	2000	2010	2010	2010	2010	2-1/8	7/8	2-1/8	40.6
21688	110800	2000	2500	2000	2000	2010	2010	2010	2010	2-1/8	7/8	2-1/8	40.6
11792	115800	2500	2500	2000	2000	2010	2010	2010	2010	2-1/8	7/8	2-1/8	43.5

### AIR DEFROST

NOTES:

- COND. UNIT RECOMMENDATIONS BASED ON 75° F & 55% RH STORE AMBIENT.
- SAH(CAIR COOLED) UNIT SELECTION IS BASED ON AIR TEMPERATURE ENTERING CONDENSOR AS SHOWN. SWH (WATER COOLED) UNIT SELECTION BASED ON 2 GPM 70H-75° F WATER ENTERING.
- COND. UNIT SUFFIX IS:  
 PL-LOW TEMP R-502  
 RC-MED TEMP R-502  
 FC-MED TEMP R-12
- CAUTION: THESE RECOMMENDATIONS BASED ON BEST INFORMATION AVAILABLE AND ON CONDITIONS AS LISTED FOR APPLICATIONS NOT LISTED CONSULT ENGINEERING DEPARTMENT.
- LINE LENGTHS SHOWN ARE EQUIVALENT LENGTHS. TO DETERMINE EQUIVALENT LENGTH MEASURE ACTUAL LINEAL LENGTH FROM COMPRESSOR TO FURTHEST CASE AND ADD FOUR FEET FOR EACH ELBOW OR OTHER FITTING.
- RISER AND P-TRAPS SHOULD BE REDUCED ONE SIZE FROM THAT SHOWN
- WIRE SIZES ARE BASED ON 100' OF TYPE T AND TV.
- LIGHTS: STANDARD WITH ONE 20" DS BTUH EA. ADD'L 4" SHELF
- ONE 230 VOLT A.C. RELAY REQUIRED AT CASE LINE-UP PER COMPRESSOR CONTROLS 115V. DEFROST FANS.
- WASTE OUTLET IS STD. 1 1/2" F.P.T.

M 4 A

DEL I MEAT

MD-7511-03 CONNECTIONS: SUCTION LINE 7/8 OD, LIQUID LINE 3/8 OD

W A R R E H / S H E R R CONDENSING UNIT RECOMMENDATIONS, REFRIGERANT LINE SIZING, ELECTRICAL DATA FOR: MODEL M4A UP TO 75% STORE

CASES	75° CONDENSING UNIT SIZING R-12				CONDENSING UNIT SIZING R-502				DEFROST FANS				115 VOLTS 1 PHASE		
	BTUH	REQ'D	SAH	SWH	SAH	SWH	0-75°	75-150°	SAH	SWH	0-75°	75-150°	115/110V	FANCA/S	WILLITE/MI
8	10100	150	150	150	210	210	7/8	1/2	210	210	7/8	1/2	2.9	3.1	2.5
01	15100	200	200	200	210	210	1-1/8	1/2	210	210	1-1/8	1/2	5.8	4.6	3.6
21	20200	300	300	300	310	310	1-1/8	1/2	310	310	1-1/8	1/2	5.8	6.1	5.1
11	25200	300	300	300	310	310	1-3/8	5/8	310	310	1-3/8	5/8	8.7	7.7	6.1
01	30200	500	500	500	410	410	1-3/8	5/8	410	410	1-3/8	5/8	11.6	9.3	7.2
21	35300	500	500	500	510	510	1-3/8	5/8	510	510	1-3/8	5/8	11.6	10.8	8.7
11	40300	550	550	550	560	560	1-3/8	5/8	560	560	1-3/8	5/8	14.5	12.4	9.8
01	45300	750	750	750	560	560	1-5/8	7/8	560	560	1-5/8	7/8	17.4	13.9	10.8
21	50400	750	780	750	560	760	1-5/8	7/8	760	760	1-5/8	7/8	20.3	15.4	12.3
11	55400	780	780	750	760	760	1-5/8	7/8	760	760	1-5/8	7/8	20.3	17.0	12.3
01	60400	780	1000	780	790	790	1-5/8	7/8	790	790	1-5/8	7/8	23.2	18.6	12.4
21	65500	1000	1000	780	790	1010	1-5/8	7/8	1010	1010	1-5/8	7/8	23.2	20.1	10.5
11	70500	1000	1000	1000	1010	1010	1-5/8	7/8	1010	1010	1-5/8	7/8	26.1	21.7	10.7
01	75500	1500	1500	1000	1010	1010	1-5/8	7/8	1010	1010	1-5/8	7/8	29.0	23.2	10.8
21	80600	1500	1500	1500	1010	1010	1-5/8	7/8	1010	1010	1-5/8	7/8	31.9	24.7	10.9
11	85600	1500	1500	1500	1010	1010	1-5/8	7/8	1010	1010	1-5/8	7/8	31.9	26.3	10.6
01	90600	2000	2000	1500	1510	1510	1-5/8	7/8	1510	1510	1-5/8	7/8	34.8	27.9	10.2
21	95700	2000	2000	1500	1510	1510	1-5/8	7/8	1510	1510	1-5/8	7/8	34.8	29.4	10.3
11	100700	2000	2000	2000	1510	1510	1-5/8	7/8	1510	1510	1-5/8	7/8	37.7	31.0	8.2
01	105700	2000	2000	2000	1510	1510	1-5/8	7/8	1510	1510	1-5/8	7/8	40.6	32.5	8.3
21	110800	2000	2500	2000	2010	2010	1-5/8	7/8	2010	2010	1-5/8	7/8	40.6	34.0	8.7
11	115800	2500	2500	2000	2010	2010	1-5/8	7/8	2010	2010	1-5/8	7/8	43.5	35.6	8.8

## AIR DEFROST

NOTES:

- COND. UNIT RECOMMENDATIONS BASED ON 75° F & 55% RH STORE AMBIENT. SAHCAIR COOLED UNIT SELECTION IS BASED ON AIR TEMPERATURE ENTERING CONDENSOR AS SHOWN. SWH (WATER COOLED UNIT SELECTION BASED ON 2 GPM 70°-75° F WATER ENTERING.
- COND. UNIT SUFFIX IS:  
RL-LOW TEMP R-502  
RC-MED TEMP R-502  
FC-MED TEMP R-12
- CAUTION: THESE RECOMMENDATIONS BASED ON BEST INFORMATION AVAILABLE AND ON CONDITIONS AS LISTED FOR APPLICATIONS NOT LISTED CONSULT ENGINEERING DEPARTMENT.  
LINE LENGTHS SHOWN ARE EQUIVALENT LENGTHS. TO DETERMINE EQUIVALENT LENGTH MEASURE ACTUAL LINEAL LENGTH FROM COMPRESSOR TO FURTHEST CASE AND ADD FOUR FEET FOR EACH ELBOW OR OTHER FITTING.
- RISER AND P-TRAPS SHOULD BE REDUCED ONE SIZE FROM THAT SHOWN. WIRE SIZES ARE BASED ON 100' OF TYPE T AND TW.  
LIGHTS: STANDARD WITH ONE 20" DS LIGHTED SHELF. ADD .7 AMPS & 250 BTUH EA. ADD 1/4" SHELF  
ONE 230 VOLT A.C. RELAY REQUIRED AT CASE LINE-UP PER COMPRESSOR CONTROLS 115V. DEFROST FANS.  
WASTE OUTLET IS STD. 1 1/2" F.P.T.

MD-7511-04

CONNECTIONS:

SUCTION LINE 7/8 OD, LIQUID LINE 3/8 OD

M 4AG

DELI MEAT

W A R R E N / S H E R R CONDENSING UNIT RECOMMENDATIONS , REFRIGERANT LINE SIZING , ELECTRICAL DATA FOR : MODEL M4AG UP TO 75 ° STORE

CASES	75° STORE BTUH	CONDENSING UNIT SIZING R-12				CONDENSING UNIT SIZING R-502				DEFROST FANS		115 VOLTS 1 PHASE	
		SAH -AMBIENT-	SWH 0-75°	L	S	SAH -AMBIENT-	SWH 0-75°	L	S	115/1 WI AMPS	115/1 WI RE	FANEA/S AMPS	WI/LITE RE
8	112	110	160	110	160	110	160	110	160	2.9	11	2.2	14
1	3300	160	160	110	160	110	160	110	160	2.9	11	2.4	14
0	4900	160	160	110	160	110	160	110	160	2.9	11	2.4	14
2	1161	160	160	110	160	110	160	110	160	5.8	11	4.4	14
1	8200	310	310	210	210	310	310	210	210	5.8	11	4.6	14
0	9800	310	310	210	210	310	310	210	210	5.8	11	4.8	14
2	11500	310	310	210	210	310	310	210	210	8.7	11	6.8	14
1	13100	510	510	310	310	510	510	310	310	8.7	11	7.0	14
0	14700	510	510	310	310	510	510	310	310	8.7	11	7.2	14
2	16400	510	510	310	310	510	510	310	310	11.6	11	9.2	14
1	18000	510	510	310	310	510	510	310	310	11.6	11	9.4	14
0	19600	510	560	310	310	510	560	310	310	11.6	11	9.6	14
2	21300	560	560	310	310	560	560	310	310	14.5	11	11.6	14
1	22900	560	560	310	310	560	560	310	310	14.5	11	11.8	14
0	24500	760	760	560	560	760	760	560	560	14.5	11	12.0	14
2	26200	760	760	560	560	760	760	560	560	17.4	11	14.0	14
1	27800	760	760	560	560	760	760	560	560	17.4	11	14.2	14
0	29400	790	790	790	790	790	790	790	790	17.4	11	14.4	14
2	31100	790	790	790	790	790	790	790	790	20.3	11	16.4	12
1	32700	790	790	790	790	790	790	790	790	20.3	11	16.8	12
0	34300	790	790	790	790	790	790	790	790	20.3	11	16.8	12
2	36000	790	790	790	790	790	790	790	790	23.2	11	18.8	12
1	37600	1010	1010	790	790	1010	1010	790	790	23.2	11	19.0	12

### AIR DEFROST

NOTES:

- COND. UNIT RECOMMENDATIONS BASED ON 75° F & 55% RH STORE AMBIENT.
- SAH(AIR COOLED) UNIT SELECTION IS BASED ON AIR TEMPERATURE ENTERING CONDENSOR. AS SHOWN, SWH (WATER COOLED) UNIT SELECTION BASED ON 2 GPH TON-75° F WATER ENTERING.
- COND. UNIT SUFFIX IS:  
RL-LOW TEMP R-502  
RC-MED TEMP R-502  
FC-MED TEMP R-12
- CAUTION: THESE RECOMMENDATIONS BASED ON BEST INFORMATION AVAILABLE AND ON CONDITIONS AS LISTED FOR APPLICATIONS NOT LISTED CONSULT ENGINEERING DEPARTMENT.  
5. LINE LENGTHS SHOWN ARE EQUIVALENT LENGTHS. TO DETERMINE EQUIVALENT LENGTH MEASURE ACTUAL LINEAL LENGTH FROM COMPRESSOR TO FURTHEST CASE AND ADD FOUR FEET FOR EACH ELBOW OR OTHER FITTING.
- RISE AND P-TRAPS SHOULD BE REDUCED ONE SIZE FROM THAT SHOWN
- WIRE SIZES ARE BASED ON 100' OF TYPE T AND TW.
- LIGHTS: STANDARD WITH ONE 20" DS LIGHTED SHELF. ADD .7 AMPS & 250 BTUH EA. ADD 1/4" SHELF
- ONE 230 VOLT A.C. RELAY REQUIRED AT CASE LINE-UP PER COMPRESSOR CONTROLS 115V. DEFROST FANS.
- WASTE OUTLET IS STD. 1 1/2" F.P.T.

LM1A

MD-7511-07 CONNECTIONS: SUCTION LINE 5/8 OD, LIQUID LINE 3/8 OD FROZEN MEAT

W A R R E N / S H E R E R CONDENSING UNIT RECOMMENDATIONS , REFRIGERANT LINE SIZING , ELECTRICAL DATA FOR : MODEL LM1A UP TO 75 ° STORE

CASES	71.0 STORE BTUH	CONDENSING UNIT SIZING R-12				CONDENSING UNIT SIZING R-502				DEFROST FANS		115 VOLTS 1 PHASE				
		SAH 90°	SMHI 75°	0-75° L	75-150° S	SAH 90°	SMHI 75°	0-75° L	75-150° S	115/111 AMPS	115/111 AMPS	W/111 RE	W/111 RE			
8	112	3300				110	110	110	3/8	7/8	7/8	7/8	2.9	114	0.0	114
0	112	4900				160	160	160	3/8	7/8	7/8	7/8	2.9	114	0.0	114
2	016	6600				160	210	160	3/8	1-1/8	13/8	1-1/8	5.8	114	0.0	114
1	120	8200				310	310	210	3/8	1-1/8	11/2	1-1/8	5.8	114	0.0	114
0	224	9800				310	310	310	1/2	1-1/8	11/2	1-1/8	5.8	114	0.0	114
2	128	11500				310	310	310	1/2	1-1/8	11/2	1-3/8	8.7	114	0.0	114
1	232	13100				510	510	310	1/2	1-1/8	11/2	1-3/8	8.7	114	0.0	114
0	336	14700				510	510	510	1/2	1-3/8	11/2	1-3/8	8.7	114	0.0	114
2	240	16400				510	510	510	1/2	1-3/8	11/2	1-3/8	11.6	114	0.0	114
1	344	18000				510	510	510	1/2	1-3/8	11/2	1-3/8	11.6	114	0.0	114
0	448	19600				510	560	510	1/2	1-3/8	15/8	1-5/8	11.6	114	0.0	114
2	352	21300				560	560	510	1/2	1-3/8	15/8	1-5/8	14.5	114	0.0	114
1	456	22900				560	560	560	1/2	1-5/8	15/8	1-5/8	14.5	114	0.0	114
0	560	24500				760	760	560	5/8	1-5/8	15/8	1-5/8	14.5	114	0.0	114
2	464	26200				760	760	560	5/8	1-5/8	15/8	1-5/8	17.4	112	0.0	114
1	568	27800				760	760	760	5/8	1-5/8	15/8	1-5/8	17.4	112	0.0	114
0	672	29400				790	790	760	5/8	1-5/8	15/8	1-5/8	17.4	112	0.0	114
2	576	31100				790	790	760	5/8	1-5/8	15/8	2-1/8	20.3	110	0.0	114
1	680	32700				790	790	790	5/8	1-5/8	15/8	2-1/8	20.3	110	0.0	114
0	784	34300				790	790	790	5/8	1-5/8	15/8	2-1/8	20.3	110	0.0	114
2	688	36000				790	1010	790	5/8	1-5/8	15/8	2-1/8	23.2	110	0.0	114
1	792	37600				1010	1010	790	5/8	2-1/8	17/8	2-1/8	23.2	110	0.0	114

## AIR DEFROST

NOTES:

- COND. UNIT RECOMMENDATIONS BASED ON 75° F & 55% RH STORE AMBIENT.
- SAH(AIR COOLED) UNIT SELECTION IS BASED ON AIR TEMPERATURE ENTERING CONDENSOR AS SHOWN. SWH (WATER COOLED) UNIT SELECTION BASED ON 2 GPM 10H-75° F WATER ENTERING.
- COND. UNIT SUFFIX IS:  
PL-LOW TEMP R-502  
RC-MED TEMP R-502  
FC-MED TEMP R-1?

- CAUTION: THESE RECOMMENDATIONS BASED ON BEST INFORMATION AVAILABLE AND ON CONDITIONS AS LISTED FOR APPLICATIONS NOT LISTED CONSULT ENGINEERING DEPARTMENT.
- LINE LENGTHS SHOWN ARE EQUIVALENT LENGTHS. TO DETERMINE EQUIVALENT LENGTH MEASURE ACTUAL LINEAL LENGTH FROM COMPRESSOR TO FURTHEST CASE AND ADD FOUR FEET FOR EACH ELBOW OR OTHER FITTING.

- RISER AND P-TRAPS SHOULD BE REDUCED ONE SIZE FROM THAT SHOWN
- WIRE SIZES ARE BASED ON 100' OF TYPE T AND TW.
- LIGHTS: STANDARD WITH ONE 20" DS LIGHTED SHELF. ADD .7 AMPS & 250 BTUH EA. ADD 1/4" SHELF
- ONE 230 VOLT A.C. RELAY REQUIRED AT CASE LINE-UP PER COMPRESSOR CONTROLS 115V. DEFROST FANS.
- WASTE OUTLET IS STD. 1 1/2" F.P.T.

LMIAG

MD-7511-0R CONNECTIONS: SUCTION LINE 5/8 OD, LIQUID LINE 3/8 OD FROZEN MEAT

W A P E N / S H E R E R CONDENSING UNIT RECOMMENDATIONS, REFRIGPANT LINE SIZING, ELECTRICAL DATA FOR: MODEL LMIAG UP TO 75° STORE