

Item	Part #	Description	Wiring Item #	Item	Part #	Description	Wiring Item #
FAN A	ASSEMBLIES			Lam	PS AND BALLAS	STS	
A.	12W Energy l	Efficient Fan Asseml	oly (1	) F.	Ballast, Elec	ctronic	(6)
	0477655	Fan Motor, Evapo	rator		0466234	2 lamps	
	0124150	Fan Blade			0466235	3 lamps	
		embossing toward n	notor		0466236	4 lamps	
В.	0458883	Fan, Optional Refr	rigerated (2	) G.		Fluorescent Lamp	(7)
		Rear Storage				Replace with like fixt	ures
C.	0522287	Cavity Fan, Ambie	nt (3	)			
				LED	FIXTURES AND	POWER SUPPLY	
THER	MOSTATS			Н.	0501213	Power Supply	(8)
D.	0411744	Standard Non-adju	ıstable (4	J.		LED Canopy Fixtu	re (9)
		Defrost Thermosta	t			Replace with like fixta	ures
E.	0353949	Optional Adjustab	le (5	) K.		LED Shelf Fixture	(10)
		Refrigeration Ther	mostat			Replace with like fixt	ures

Data sheet-Elite-E2SP

Note: Revision D: April 2017. Updated LED energy values. Other changes marked with a bar, circle or underline.

# Engineering

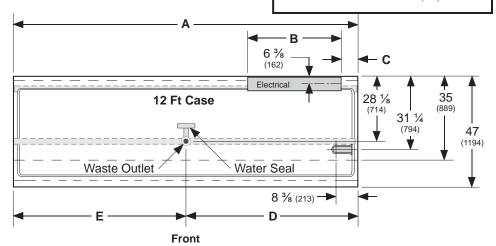
# Plan Views

E2SP
Meat, Delicatessen
Precut & Packaged
Produce
Standard
Configuration
(without Optional
Rear Storage)

10-2005

#### Dimensions shown as inches and (mm).

PHYSICAL DATA
Merchandiser Drip Pipe (in.)
Merchandiser Liquid Line (in.)
Merchandiser Suction Line (in.)
7/8



Front to back dimensions do not include optional rear storage dimension.	4 ft	6 ft	8 ft	12 ft
General				
<b>(A)</b> Case Length (without ends or partitions)	48 1/8 (1222)	72 1/8 (1832)	96 1/4 (2445)	144 3/8 (3667)
NOTE: Each end and insulated partition adds 1 inch to lineup.	1			
Maximum O/S dimension back to front (with bump	per)47 (1194)	47 (1194)	47 (1194)	47 (1194)
Back of case to front of front panel	35 (889)	35 (889)	35 (889)	35 (889)
Back of case to O/S edge of front skid rail	29 3/4 (756)	29 3/4 (756)	29 3/4 (756)	29 3/4 (756)
Width of skid rail	4 1/2 (114)	4 1/2 (114)	4 1/2 (114)	4 1/2 (114)
RH end of case to outside edge of external suppor Distance between edges of	t 1 <sup>3</sup> / <sub>8</sub> (35)	1 3/8 (35)	1 3/8 (35)	1 3/8 (35)
external support and center support	NA	28 1/2 (724)	40 1/2 (1029)	40 1/2 (1029)
Distance between edges of center supports	NA	NA	NA	44 (1118)
Distance between edges of external supports	37 (940)	NA	NA	NA
Stub-up area between front skid rail and front pane	1 5 <sup>3</sup> / <sub>4</sub> (146)	5 3/4 (146)	5 3/4 (146)	5 3/4 (146)
Electrical Service •• (Electrical Field Wiring co	 onnection point)			
<b>(B)</b> Length of electrical raceway	36 1/8 (918)	26 5/8 (676)	36 <sup>1</sup> / <sub>8</sub> (918)	36 1/8 (918)
RH End of case to center of farthest knockout	11 3/8 (289)	11 3/8 (289)	11 3/8 (289)	11 3/8 (289)
Back of case to center of end knockout	6 3/8 (162)	6 3/8 (162)	6 3/8 (162)	6 3/8 (162)
<b>(C)</b> RH End of case to RH end of raceway	6 1/8 (156)	6 1/8 (156)	6 1/8 (156)	6 1/8 (156)
Waste Outlet ( •)				
<b>(D)</b> RH End of case to the center of waste outlet	24 1/4 (616)	24 1/4 (616)	24 1/2 (622)	72 1/4 (1835)
<b>(E)</b> LH End of case to the center of waste outlet	23 7/8 (606)	47 7/8 (1216)	72 3/4 (1848)	72 1/8 (1832)
Back O/S of case to center of waste outlet	28 1/8 (714)	28 1/8 (714)	28 1/8 (714)	28 1/8 (714)
Water Seal				
Edge of water seal to center of waste outlet	4 (102)	4 (102)	4 (102)	4 (102)
Outside diameter of the drip pipe	1 1/2 (38)	1 1/2 (38)	1 1/2 (38)	1 1/2 (38)
NOTE: Water seal outlet must clear front skid rail;	( )			
water seal rotation in forward direction only due to low	base.			
Refrigeration Outlet				
Back of case to center of refrigeration outlet	31 1/4 (794)	31 1/4 (794)	31 1/4 (794)	31 1/4 (794)
RH end of case to center of refrigeration outlet	8 3/8 (213)	8 3/8 (213)	8 3/8 (213)	8 3/8 (213)
_	` ′	` ′	` /	1

DOE 2017 Energy Efficiency Compliant

Hussmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards.

# Elite E2SP Meat, Delicatessen Precut & Packaged Produce

#### REFRIGERATION DATA

**Note:** This data is based on store temperature and humidity that does not exceed 75 (°F) and 55% R.H.

	E2SP		
	Meat Deli		
Discharge Air (°F)	25	28	
Evaporator (°F)	18	21	
Unit Sizing (°F)	16	19	
Btu/hr/ft †	E2SP		
Parallel	879	869	
Conventional	979	959	

† with refrigerated rear storage, add 300 Btu/hr/ft

## DEFROST DATA

E2SP

Frequency (hr)	6
Defrost Water	8 lb/ft/day
(± 15% based on case	configuration and
product loading).	

Offtime	E2SP
Temp Term (°F)	48
Failsafe (minutes)	40

ELECTRIC OR GAS Not Recommended

#### **Standard Defrost Thermostat**

Close on rise: close 48°F – open 33°F

#### CONVENTIONAL CONTROLS

Low Pressure Backup Control CI/CO\*\*
E2SP Meat Deli
Temp (°F) 11 / 6 14 / 4

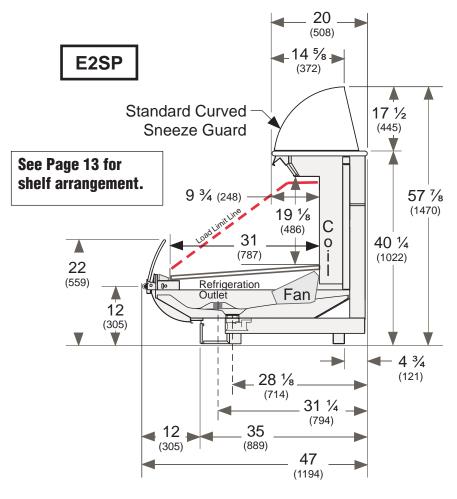
#### Indoor Unit Only, Pressure Defrost Termination (Temp °F)\*\* 48°F

\*Use a Temperature Pressure Chart to determine PSIG conversions.

Estimated	l Charge (I	b)** E2	2SP
4 ft	0.9 lb	14 oz	0.4  kg
6 ft	1.8 lb	29 oz	0.8  kg
8 ft	1.9 lb	30 oz	0.9 kg
12 ft	2.9 lb	46 oz	1.3 kg

\*\*This is an average for all refrigerant types. Actual refrigerant charge may vary by approximately half a pound (8 oz/0.2 kg).

#### Dimensions shown as in. & (mm).



#### **NSF** Certification

This merchandiser model is manufactured to meet NSF/ANSI (National Sanitation Foundation) Standard #7 requirements for construction, materials & cleanability.

# **Engineering**

# **Plan Views**

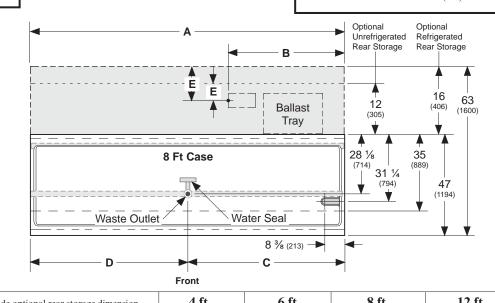
Dimensions shown as inches and (mm).

#### PHYSICAL DATA

Merchandiser Drip Pipe (in.) Merchandiser Liquid Line (in.) Merchandiser Suction Line (in.) 1 <sup>1</sup>/<sub>2</sub> 3/<sub>8</sub> 7/<sub>8</sub>

E2SP
Meat, Delicatessen
Precut & Packaged
Produce
with Optional
Rear Storage —
Refrigerated or
Nonrefrigerated

10-2005



4 ft	6 ft	8 ft	12 ft
48 1/8 (1222)	72 1/8 (1832)	96 1/4 (2445)	144 3/8 3667)
per)47 (1194)	47 (1194)	47 (1194)	47 (1194)
35 (889)	35 (889)	35 (889)	35 (889)
29 3/4 (756)	29 3/4 (756)	29 3/4 (756)	29 3/4 (756)
4 1/2 (114)	4 1/2 (114)	4 1/2 (114)	4 1/2 (114)
rt 1 <sup>3</sup> / <sub>8</sub> (35)	1 3/8 (35)	1 3/8 (35)	1 3/8 (35)
NA	28 1/2 (724)	40 1/2 (1029)	40 1/2 (1029)
NA	NA	NA	44 (1118)
37 (940)	NA	NA	NA
el 5 <sup>3</sup> / <sub>4</sub> (146)	5 3/4 (146)	5 3/4 (146)	5 3/4 (146)
42 <sup>1</sup> / <sub>8</sub> (1070) 7 (178) 11 (279) 24 <sup>1</sup> / <sub>4</sub> (616)	42 <sup>1</sup> / <sub>8</sub> (1070) 7 (178) 11 (279)	42 <sup>1</sup> / <sub>8</sub> (1070) 7 (178) 11 (279) 24 <sup>1</sup> / <sub>4</sub> (616)	91 <sup>3</sup> / <sub>8</sub> (2321) 7 (178) 11 (279) 24 <sup>1</sup> / <sub>4</sub> (616)
23 7/8 (606)	47 7/8 (1216)	72 3/4 (1848)	72 1/8 (1832)
28 1/8 (714)	28 1/8 (714)	28 1/8 (714)	28 1/8 (714)
4 (102) 1 ½ (38) ter seal rotation	4 (102) 1 ½ (38) in forward direc	4 (102) 1 ½ (38) tion only due to h	4 (102) 1 ½ (38) low base.
31 <sup>1</sup> / <sub>4</sub> (794) 8 <sup>3</sup> / <sub>8</sub> (213)	31 <sup>1</sup> / <sub>4</sub> (794) 8 <sup>3</sup> / <sub>8</sub> (213)	31 <sup>1</sup> / <sub>4</sub> (794) 8 <sup>3</sup> / <sub>8</sub> (213)	31 <sup>1</sup> / <sub>4</sub> (794) 8 <sup>3</sup> / <sub>8</sub> (213)
	48 1/8 (1222)  beer) 47 (1194) 35 (889) 29 3/4 (756) 4 1/2 (114) 1 3/8 (35)  NA NA 37 (940) 15 3/4 (146)  connection point 42 1/8 (1070) 7 (178) 11 (279)  24 1/4 (616) 23 7/8 (606) 28 1/8 (714)  4 (102) 1 1/2 (38)  ter seal rotation  31 1/4 (794)	48 1/8 (1222)   72 1/8 (1832)	48 1/8 (1222)   72 1/8 (1832)   96 1/4 (2445)

Elite Specialty Merchandiser Multi-deck, Prep Top, 2 Display Levels Optional Rear Storage, Refrigerated or Non refrigerated

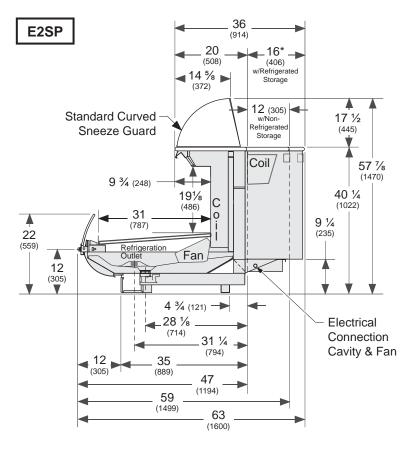
DOE 2017
Energy Efficiency
Compliant

Hussmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards.

Shown with curved sneeze guard and optional refrigerated and non-refrigerated rear storage.

See Page 10 for shelf arrangement.

Dimensions shown as in. & (mm).



Estimate	d Charge (I	b)** E2	2SP
4 ft	0.9 lb	14 oz	0.4  kg
6 ft	1.8 lb	29 oz	0.8  kg
8 ft	1.9 lb	30 oz	0.9 kg
12 ft	2.9 lb	46 oz	1.3 kg

<sup>\*\*</sup>This is an average for all refrigerant types. Actual refrigerant charge may vary by approximately half a pound (8 oz/0.2 kg).

#### **NSF** Certification

This merchandiser model is manufactured to meet NSF/ANSI (National Sanitation Foundation) Standard #7 requirements for construction, materials & cleanability.

## Elite E2SP

Meat, Delicatessen Precut & Packaged Produce

#### REFRIGERATION DATA

**Note:** This data is based on store temperature and humidity that does not exceed 75 (°F) and 55% P. H.

	E2SP§			
	Meat	Deli		
Discharge Air (°F)	25	28		
Evaporator (°F)	18	21		
Unit Sizing (°F)	16	19		
§ Average evaporator temperature shown.				
Use dew point for high glide refrigerants				

§ Average evaporator temperature shown. Use dew point for high glide refrigerants for unit sizing. Care should be taken to use the dew point in PT tables for measuring and adjusting superheat. Adjust evaporator pressure as needed to maintain discharge air temperature shown.

Btu/hr/ft † ‡	E2SP		
Parallel	879	869	
Conventional	979	959	

† with refrigerated rear storage, add 300 Btu/hr/ft

#### DEFROST DATA

E2SP

Frequency (hr) 6
Defrost Water 8 lb/ft/day

( $\pm$  15% based on case configuration and product loading).

OFFTIME	E2SP
Temp Term (°F)	48
Failsafe (minutes)	40

ELECTRIC OR GAS Not Recommended

#### **Standard Defrost Thermostat**

Close on rise: close 48°F – open 33°F

#### CONVENTIONAL CONTROLS

Low Pressure Backup Control CI/CO\*

E2SP Meat Deli Temp (°F) 11/6 14/4

Indoor Unit Only, Pressure Defrost Termination (Temp °F)\* 48°F

\*Use a Temperature Pressure Chart to determine PSIG conversions.

	4 •	ID 4	
H,	ectric	al Data	

	4 ft	6 ft	8 ft	12 ft
Number of Fans — 12W	1	2	2	3
Number of Fans — 12W (Export)	1	2	2	3
(Export: 230V 50 hz shown)				
Number of Fans — Constant-on Cavity Ambient	1	1	1	1

Transfer of Funds	-	-	-	-				
	Amperes				Watts			
Merchandiser	4 ft	6 ft	8 ft	12 ft	4 ft	6 ft	8 ft	12 ft
Fans								
Standard Energy Efficient Fans (120V 50/60 Hz)	0.30	0.60	0.60	0.90	18	36	36	54
Export (230V 50Hz)	0.38	0.76	0.76	1.14	57	114	114	171
Optional Rear Refrigerated Storage	0.8	1.6	1.6	3.2	96	192	192	384
Constant-on Cavity Ambient Air Fan	0.1	0.1	0.1	0.1	4.5	4.5	4.5	4.5
(Standard on Optional Refrigerated Rear Storage)								
Cycling Anti-sweat Heaters	NA							
Minimum Circuit Ampacity								
Standard Energy Efficient Fans (120V 50/60Hz)	0.38	0.75	0.75	1.13				
Export Fans (230V 50Hz)	0.48	0.95	0.95	1.43				
With Rear Refrigerated Storage	1.5	2.88	2.88	5.25				
Maximum Over Current Protection	20	20	20	20				
Export (230V 50Hz)	15	15	15	15				
Floatria Dafroot Hoators (200V 1Dh)	NΑ							

Electric Defrost Heaters (208V 1Ph) NA

Only lighting configurations that are compliant with the U.S. Dept. of Energy (DOE) 2017 regulation are available for sale for use in the U.S.A.

Standard Lighting (T8 Fluorescent) 1 Row Canopy	0.26	0.40	0.49	0.71	30	46	59	85
Optional Lighting (T8 Fluorescent)								
1 Row Rail Lights	0.26	0.40	0.49	0.71	30	46	59	85
1 Row Ledge Lights	0.26	0.40	0.49	0.71	30	46	59	85
Optional Shelf Lighting (T8 Fluorescent)								
1 Row of Shelves	0.26	0.40	0.49	0.71	30	46	59	85
2 Rows of Shelves	0.52	0.80	0.98	1.42	60	92	118	170

Please note: some combinations of fluorescent lights on this case model may not be compliant with DOE 2017 and may not be available to order in the US and Canada. More lighting options are available with LED lights. The Hussmann Product Configurator will not allow lighting options that do not comply with the DOE 2017 standards.

(CONTINUED)

#### **Product Data**

Recommended Usable Cube <sup>1</sup> (Cu Ft/Ft) AHRI Total Display Area <sup>2</sup> (Sq Ft/Ft) Shelf Area <sup>3</sup> (Sq Ft/Ft) Optional Rear Storage (Cu Ft/Ft) 1.46 ft<sup>3</sup>/ft (0.14 m<sup>3</sup>/m) 2.66 ft<sup>2</sup>/ft (0.81 m<sup>2</sup>/m) 5.26 ft<sup>2</sup>/ft (1.60 m<sup>2</sup>/m)

<sup>&</sup>lt;sup>3</sup> Shelf surface area is composed of bottom deck plus standard shelf complement, as shown in the Hussmann *Product Reference Guide*. The standard shelf complement for this model is (1) row of 12-inch shelves and (1) row of 18-inch shelves.

ESTIMATED SHIPPING WEIGHT 4								
Case					Solid End			
	4 ft	6 ft	8 ft	12 ft	(each)			
<b>lb</b> ( <i>kg</i> )	380 (172)	560 (254)	750 (340)	1120 (508)	50 (23)			
Case with Optional Rear Storage								
lb (kg)	480 (218)	710 (332)	950 (431)	1425 (646)	50 (23)			
<sup>4</sup> Actual weights will vary according to optional kits included.								

#### Electrical Data (Continued)

Licentens Data (Continued)									
		Amperes				Watts			
	4 ft	6 ft	8 ft	12 ft	4 ft	6 ft	8 ft	12 ft	
<b>EcoShine II Canopy</b>									
1 Row EcoShine II	0.16	0.26	0.32	0.48	19.3	31.6	38.6	58.0	
1 Row EcoShine II HO	0.22	0.33	0.44	0.66	26.5	39.5	53.0	79.4	
EcoShine II Rail Light —1 Row	0.08	0.12	0.16	0.25	9.9	14.1	19.8	29.7	
EcoShine II Shelves									
1 Row of Shelves	0.08	0.12	0.16	0.25	9.9	14.1	19.8	29.7	
2 Rows of Shelves	0.16	0.23	0.33	0.49	19.8	28.2	39.5	59.3	

120V Lighting Circuit Total = Standard Lighting + Total Optional Lighting + Optional Shelf Lighting 120V LED Lighting Circuit Total = Canopy Lighting + Shelf Lighting + Optional Rail Lighting 230V Lighting Circuit Total = Multiply 120V Lighting Circuit Total by 0.52

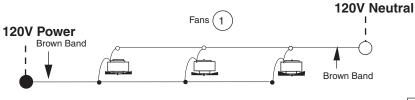
<sup>&</sup>lt;sup>1</sup> AHRI Refrigerated Volume less shelving and other unusable space: Refrigerated Volume/Unit of Length, ft³/ft [m³/m]

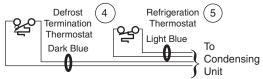
<sup>&</sup>lt;sup>2</sup> Computed using AHRI 1200 standard methodology: Total Display Area, ft<sup>2</sup> [m<sup>2</sup>]/Unit of Length, ft [m]

# Fan Wiring Offtime Defrost

#### 1, 2 or 3 Fans

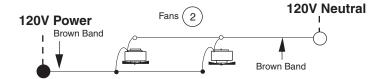
4 Ft Case Has 1 Fan 6 Ft Case Has 2 Fans 8 Ft Case Has 2 Fans 12 Ft Case Has 3 Fans





# Optional Refrigerated Rear Storage 1 or 2 Fans

4 Ft Case Has 1 Fan 6 Ft Case Has 1 Fan 8 Ft Case Has 2 Fans 12 Ft Case Has 2 Fans



## **Cavity Fan, Ambient**

4 Ft Case Has 1 Fan 6 Ft Case Has 1 Fan 8 Ft Case Has 1 Fan 12 Ft Case Has 1 Fan



#### **WARNING**

All components must have mechanical ground, and the merchandiser must be grounded.

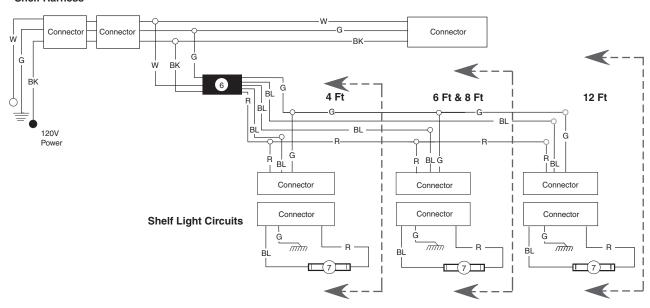
Circled Numbers = Parts List Item Numbers

● = 120V Power ○ = 120V Neutral

## **Shelf Lighting**

# Optional Shelf Harness and Light Circuits for One Row of Shelves

#### Shelf Harness



#### **WARNING**

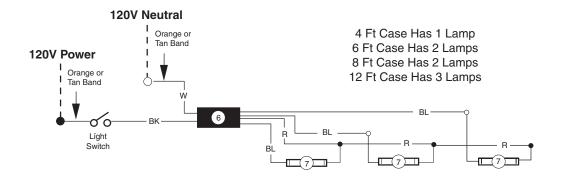
All components must have mechanical ground, and the merchandiser must be grounded.

Circled Numbers = Parts List Item Numbers

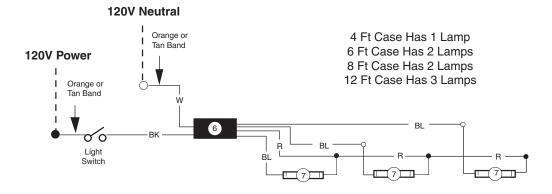
• = 120V Power 
$$\bigcirc$$
 = 120V Neutral  $\frac{\perp}{=}$  = Field Ground  $\frac{\perp}{=}$  = Case Ground

# **Light Circuits**

## **Standard Lighting – 1 Row Canopy**



## Optional Lighting: 1 Row Ledge or 1 Row Rail



#### **WARNING**

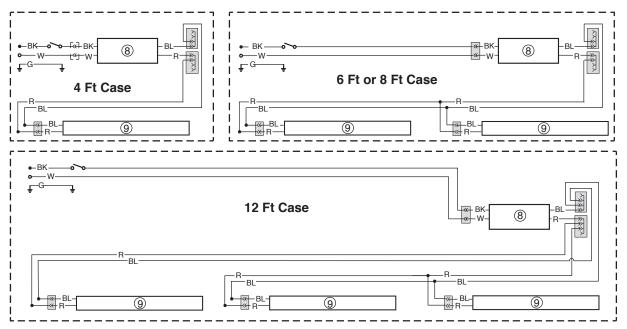
All components must have mechanical ground, and the merchandiser must be grounded.

Circled Numbers = Parts List Item Numbers

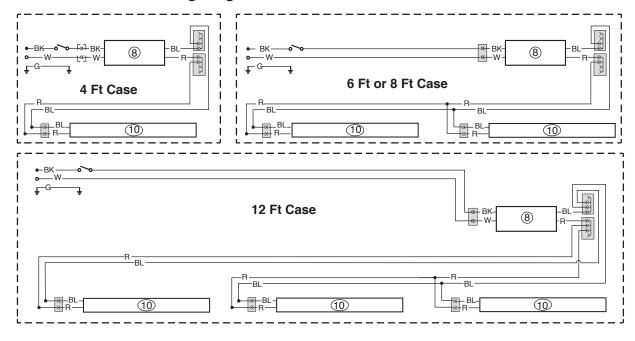
R = Red Y = Yellow G = Green BL = Blue BK = Black W = White

● = 120V Power ○ = 120V Neutral

### EcoShine II LED Canopy Lighting - 1 Row



#### EcoShine II LED Rail Lighting – 1 Row



#### **WARNING**

All components must have mechanical ground, and the merchandiser must be grounded.

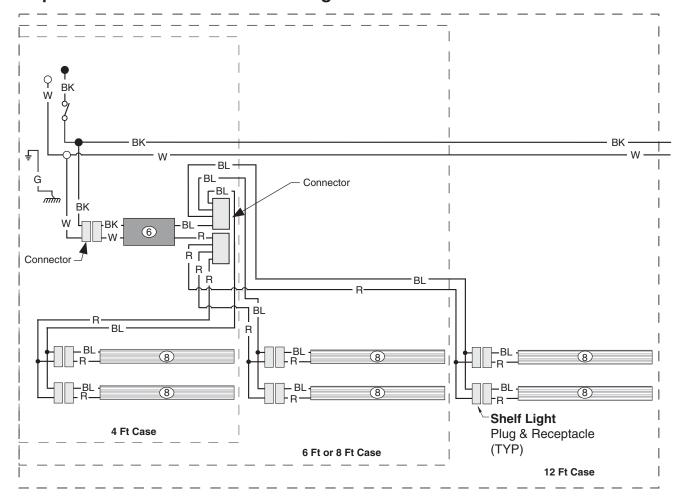
Circled Numbers = Parts List Item Numbers

• = 120V Power 
$$\bigcirc$$
 = 120V Neutral  $\perp$  = Field Ground  $\rightarrow$  = Case Ground

## Elite E2SP

Meat, Delicatessen Precut & Packaged Produce

### Optional Shelf Harness and LED Light Circuits for Two Rows of Shelves



#### **WARNING**

All components must have mechanical ground, and the merchandiser must be grounded.

Circled Numbers = Parts List Item Numbers

• = 120V Power 
$$\bigcirc$$
 = 120V Neutral  $\perp$  = Field Ground  $\rightarrow$  = Case Ground

#### **SHELF CONFIGURATION**

This merchandiser is designed for two shelves.

This illustration shows recommended shelf depth and shelf angle for the two locations.

It is critical to case performance that no product, shelf or stop extend beyond the load limit, as shown in this illustration. This configuration supports the air curtain and provides optimal case performance.

Check with Hussmann engineering before using a different configuration.

