

12-foot merchandiser shown. Portion of parts removed for clarity.

\*Coils, fans, and TXVs are modular with one per 3 or 4-foot section.

## Certifications



**Intertek**

### NSF/Sanitation Compliance

This merchandiser model is manufactured to meet NSF/ANSI Standard 7 requirements for construction, materials, and cleanability.

**⚠ WARNING**

**Component parts shall be replaced with like components, and servicing shall be done by factory authorized service personnel only, so as to minimize the risk of possible ignition due to incorrect parts or improper service.**

## Technical Datasheet

### IDD5SL

Remote Multi-Deck  
Mechandiser with Doors

### Applications

Beverage, Dairy, Deli, Meat

**P/N 0535995 Rev R**  
March 2026

### Models Covered

IDD5SL4, IDD5SL6,  
IDD5SL8, IDD5SL12

### Refrigerant(s)

A2L (R-454A or R-454C)  
R-744 (CO<sub>2</sub>)  
Glycol  
HFC/HCFC/HFO

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We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions, or replacements for equipment previously sold or shipped.

**Insight IDD5SL**  
Dairy / Deli / Beverage / Meat

**WARNING:**

Read the entire installation, operation, and service manual before installing, servicing, or using this equipment in any way. Refer to the manual for detailed information about minimum room floor area and installation, maintenance, and service processes.

**A2L Equipped Models**

If the information in the instructions are not followed exactly, a fire or explosion may result, causing property damage, personal injury, or death. Installation and service must be performed by a qualified installer or service agency.



Mildly flammable A2L refrigerant used. Units that are configured to use A2L refrigerants require special attention. No open flames, cigarettes, or other possible sources of ignition should be used inside or in the vicinity of units containing flammable refrigerants.

If a refrigerant leak is present or even suspected, do not allow untrained personnel to attempt to find the cause. No open flames, cigarettes, or other possible sources of ignition should be used inside or in the vicinity of the unit(s). Intrinsically safe components are the only types that can be worked on while live in the presence of a flammable atmosphere.

Information on pre-installed A2L refrigerant sensors and detectors, safety shut-off and check valves, relay information, and additional parts replacement information can be found in the associated installation, operation, and service manual. All manual information must be reviewed in full prior to performing any work.

**R-744 (CO<sub>2</sub>) Equipped Models**

This equipment uses carbon dioxide (R-744 [CO<sub>2</sub>]) refrigerant for heat transfer. The system is sealed and pressure-tested with ASME-certified vessels, but leaks can occur in the event of a system failure. A CO<sub>2</sub> leak in an unventilated space can pose serious hazards. Therefore, units must be installed in areas with adequate ventilation and in accordance with local safety codes.

A leak of R-744 could result in a concentration exceeding the practical limit in an enclosed, occupied space such as a cold room. Precautions must be taken to prevent asphyxiation. These include the use of permanent leak detection, which activates an alarm in the event of a leak.



Observe all warnings and labels on the unit being installed or serviced such as the one below indicating high pressure.

All refrigeration servicing must be completed by a certified refrigeration installation professional, and all tubing and components MUST be qualified for CO<sub>2</sub> applications, with a minimum design pressure of 1,305 psig (90 bar).

**Failure to abide by all warnings contained within the associated manual could result in an explosion, death, injury, and property damage.**

**Model Nomenclature**

“IDD5SL” is followed by a number representing the length of the case in feet (i.e., a 12-foot model would be “IDD5SL12”).

**Ordering Information**

All options must be selected at time of ordering. Some lengths and/or applications require optional fan motor kits applied by the Hussmann Product Configurator (HPC).

### Refrigeration Data <sup>1</sup>

IDD5SL		Optimal Shelf Life					Energy Comparison
Door Option		EcoVision			EcoVision HA	EcoVision HA+	EcoVision
Application		Dairy/Deli/ Beverage/ Produce	Pegs <sup>4</sup>	Convertible/ Meat	NSF Type 2 Ambient <sup>5</sup>	Harsh Environment	AHRI 1200 Rating Point <sup>6</sup>
<b>Unlit Mullions</b>	Discharge Air °F (°C)	37 (2.77)	36 (2.22)	34 (1.11)	34 (1.11)	33 (0.55)	37 (2.77)
	Average Evaporator °F (°C) <sup>2,3</sup>	34 (1.11)	33 (0.55)	31 (-0.55)	31 (-0.55)	30 (-1.11)	34 (1.11)
	Parallel Btu/hr/ft (Watts/m)	180 (173)	200 (192)	215 (207)	225 (216)	280 (269)	180 (173)
	Conventional Btu/hr/ft (Watts/m)	185 (178)	205 (197)	220 (212)	230 (221)	285 (274)	185 (178)
<b>Lit Mullions</b>	Discharge Air °F (°C)	36 (2.22)	35 (1.66)	33 (0.55)	33 (0.55)	32 (0)	36 (2.22)
	Average Evaporator °F (°C) <sup>2,3</sup>	33 (0.55)	32 (0)	30 (-1.11)	30 (-1.11)	29 (-1.67)	33 (0.55)
	Parallel Btu/hr/ft (Watts/m)	194 (187)	214 (206)	228 (220)	238 (229)	292 (280)	194 (187)
	Conventional Btu/hr/ft (Watts/m)	200 (192)	220 (212)	235 (226)	245 (236)	300 (288)	200 (192)
<b>Fan Speed</b>	IDD5SL6 (8.25")	1300	1300	1300	1300	1300	1300
	IDD5SL4, 8, 12 (8.25")	1300	1300	1300	1300	1300	1300

**Notes:**

- All data based on store temperature and humidity that does not exceed NSF Type 1 ambient conditions of 75°F and 55% relative humidity except where noted.
- 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.
- For DX CO2 applications the average evaporator temperature may be lowered by 5°F but not more than 10°F. An EPR valve should be used if the system suction temperature is below 24°F. A 31°F flash tank temperature with a 24°F evaporator temperature is used when sizing default EEV selections to provide a minimum pressure drop across the valve of approximately 50 psig. For operating conditions that provide a pressure drop across the valve above 65 psig or below 35 psig, the electronic expansion valve size should be determined using the valve vendor sizing program and selected from the pull down list in the Hussmann Product Configurator (HPC).
- Hussmann Peg Shelves for Dairy/Deli applications only.
- Data for operation in NSF Type 2 ambient of 80°F and 55% relative humidity.
- AHRI 1200 Rating Point for energy consumption comparison only.

### Defrost Data

	Type 1	Harsh Environment
<b>Frequency</b> (hours between defrost)	24	12
<b>OFFTIME Time</b> (minutes)	40	30
<b>ELECTRIC OR GAS</b>	Not Available	
<b>Defrost Water</b> <sup>7</sup>	1.0 lb/ft/day (1.5 kg/m)	1.5 lb/ft/day (2.3 kg/m)

<sup>7</sup> (± 15% based on case configuration and product loading).

### Conventional Controls

IDD5SL
<b>Low Pressure Backup Control CI/CO</b> <sup>8</sup>
26°F / 16°F -3.3°C / -8.9°C
<b>Indoor Unit Only, Pressure Defrost Termination</b>
48°F (8.89°C)

<sup>8</sup> Use a Temperature Pressure Chart to determine PSIG conversions.

### Product Data

<b>Gross Refrigerated Volume</b> <sup>10</sup> (Cu Ft/Ft)	11.6 ft <sup>3</sup> /ft (1.08 m <sup>3</sup> /m)
<b>AHRI Total Display Area</b> <sup>11</sup> (Sq Ft/Ft)	4.29 ft <sup>2</sup> /ft (1.31 m <sup>2</sup> /m)
<b>Shelf Area</b> <sup>12</sup> (Sq Ft/Ft)	9.85 ft <sup>2</sup> /ft (3.00 m <sup>2</sup> /m)

<sup>10</sup> AHRI Gross Refrigerated Volume: Refrigerated Volume/Unit of Length, ft<sup>3</sup>/ft [m<sup>3</sup>/m]

<sup>11</sup> Computed using AHRI 1200 standard methodology: Total Display Area, ft<sup>2</sup> [m<sup>2</sup>]/Unit of Length, ft [m]

<sup>12</sup> Shelf surface area is composed of bottom deck plus standard shelf complement for this model: (4) rows of 22-in. shelves

**Insight IDD5SL**  
Dairy / Deli / Beverage / Meat

**Refrigerant Data**

**Approximate HFC/HCFC/HFO Refrigerant Charge<sup>13</sup>**

Case	Estimated Charge <sup>M</sup>
IDD5SL4	10 oz (284 g)
IDD5SL6	18 oz (510 g)
IDD5SL8	24 oz (680 g)
IDD5SL12	46 oz (1,304 g)

**A2L Refrigerant Charge**

Model	Minimum Room Floor Area ft <sup>2</sup> (m <sup>2</sup> )	Estimated Refrigerant Charge— lb (g)	
		Operating Charge	
		R-454A	R-454C
IDD5SL4	106 (9.8)	1.1 (517)	1.1 (517)
IDD5SL6	106 (9.8)	1.6 (727)	1.6 (727)
IDD5SL8	196 (18.2)	2.1 (956)	2.1 (956)
IDD5SL12	196 (18.2)	3 (1,386)	3.1 (1,386)

**R-744 (CO<sub>2</sub>) Pressure Rating**

Case Configuration	Pressure Rating
standard pressure CO <sub>2</sub>	652 psi (45 bar)
high pressure CO <sub>2</sub>	1,305 psi (90 bar)

**Glycol Heat Transfer Fluid Data (Dairy, Deli)**

Model	Conventional Load BTU/h/ft (W/m)	Discharge Air Temperature ° F (° C)	Coil Inlet Temperature ° F (° C)	Coil Temp. Rise ° F (° C)	Average Coil Temperature ° F (° C)	Flow Rate GPM (LPM)	Pressure Drop PSI (bar)
IDD5SL4	200 (192)	36 (2.2)	25 (-3.9)	16 (8.9)	33 (0.6)	0.1 (0.4)	0.0 (0.0)
			20 (-6.7)	26 (14.4)	33 (0.6)	0.1 (0.4)	0.0 (0.0)
IDD5SL6	200 (192)	36 (2.2)	25 (-3.9)	16 (8.9)	33 (0.6)	0.2 (0.8)	0.0 (0.0)
			20 (-6.7)	26 (14.4)	33 (0.6)	0.1 (0.4)	0.0 (0.0)
IDD5SL8	200 (192)	36 (2.2)	25 (-3.9)	16 (8.9)	33 (0.6)	0.2 (0.8)	0.0 (0.0)
			20 (-6.7)	26 (14.4)	33 (0.6)	0.1 (0.4)	0.0 (0.0)
IDD5SL12	200 (192)	36 (2.2)	25 (-3.9)	16 (8.9)	33 (0.6)	0.3 (1.1)	0.0 (0.0)
			20 (-6.7)	26 (14.4)	33 (0.6)	0.2 (0.8)	0.1 (0.0)

**Glycol Heat Transfer Fluid Data (Meat)**

Model	Conventional Load BTU/h/ft (W/m)	Discharge Air Temperature ° F (° C)	Coil Inlet Temperature ° F (° C)	Coil Temp. Rise ° F (° C)	Average Coil Temperature ° F (° C)	Flow Rate GPM (LPM)	Pressure Drop PSI (bar)
IDD5SL4	1,270 (1,221)	30 (-1.1)	25 (-3.9)	4 (2.2)	27 (-2.8)	2.7 (10.2)	8.4 (0.6)
			20 (-6.7)	12 (6.7)	26 (-3.3)	0.9 (3.4)	2.2 (0.2)
IDD5SL6	1,270 (1,221)	30 (-1.1)	25 (-3.9)	4 (2.2)	27 (-2.8)	4.1 (15.5)	5.8 (0.4)
			20 (-6.7)	12 (6.7)	26 (-3.3)	1.4 (5.3)	1.5 (0.1)
IDD5SL8	1,270 (1,221)	30 (-1.1)	25 (-3.9)	4 (2.2)	27 (-2.8)	5.5 (20.8)	9.8 (0.7)
			20 (-6.7)	12 (6.7)	26 (-3.3)	1.8 (6.8)	2.7 (0.2)
IDD5SL12	1,270 (1,221)	30 (-1.1)	25 (-3.9)	4 (2.2)	27 (-2.8)	8.2 (31.1)	10.1 (0.7)
			20 (-6.7)	12 (6.7)	26 (-3.3)	2.7 (10.2)	2.9 (0.2)

<sup>13</sup> This is an average for all refrigerant types. Actual refrigerant charge may vary by approximately half a pound.

Insight Multideck Merchandiser, EcoVision Doors, 5 Display Levels, Standard Bottom, Low Height Front

**Insight IDD5SL**  
Dairy / Deli / Beverage / Meat

**DOE 2017**  
Energy Efficiency  
Compliant

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

Shelf complement shown as tested:  
  
Four rows of 22-in. shelves spaced equally between bottom display pan and interior top panel.

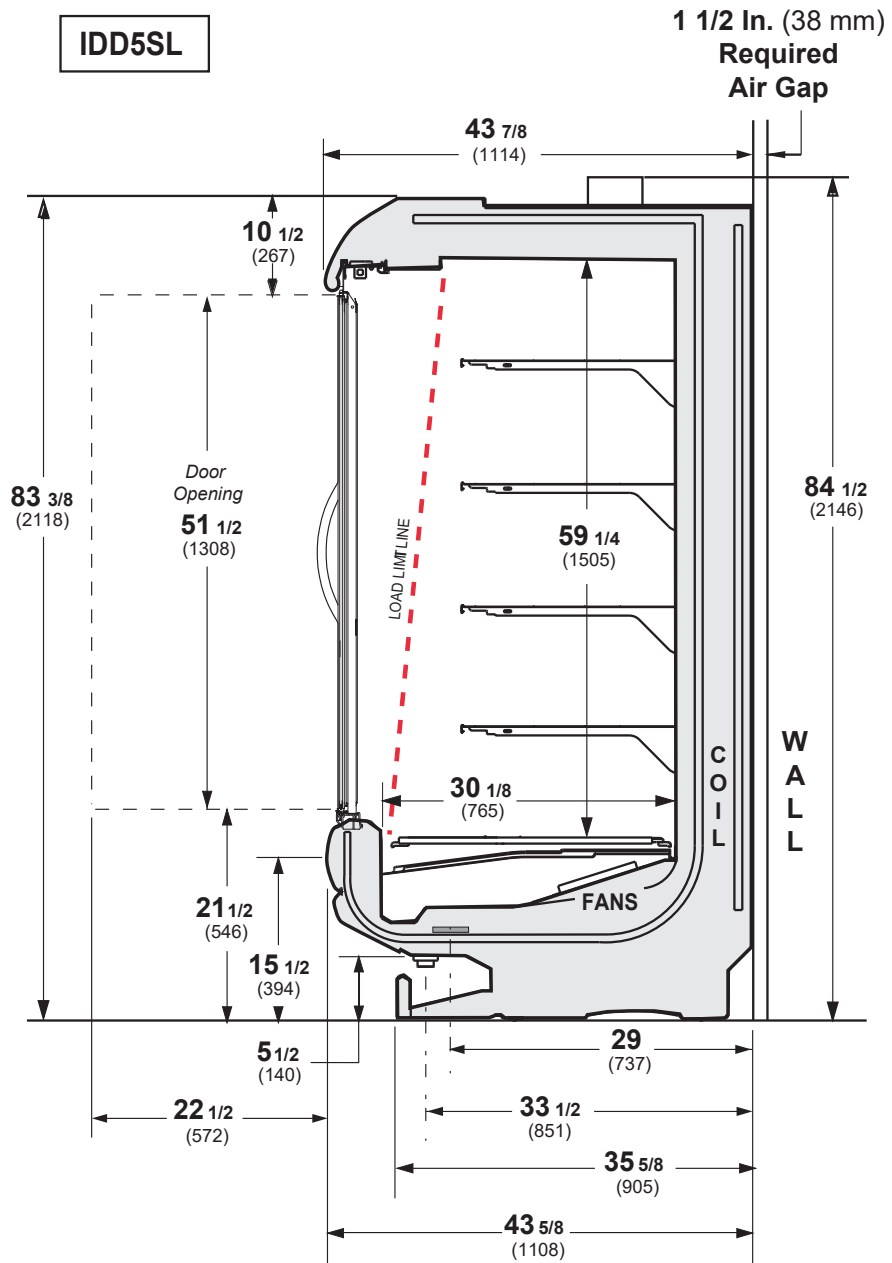
**Other optional kits (top piping and vent fans) add to the overall case height.**

**A minimum 1 1/2-in clearance required to remove raceway cover, 6 1/2-in for full access. See the Installation manual for instructions.**

**3-in. between back to back cases.**

**Shown with Ellipse Option Canopy and Bumper.**

Dimensions shown as in. and (mm).

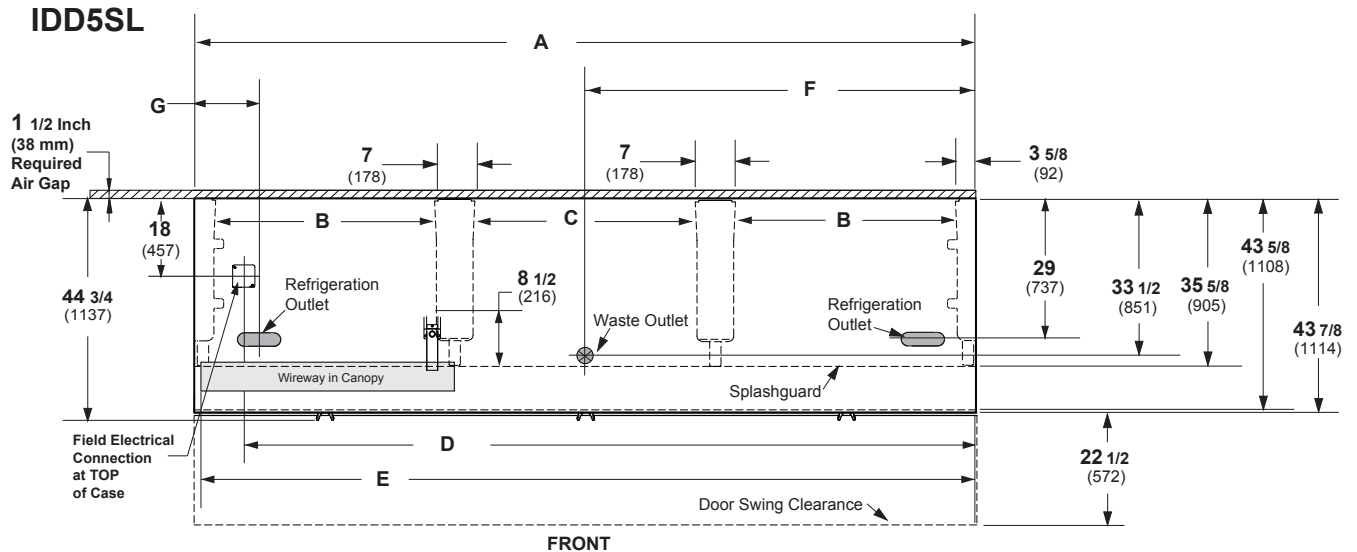


**NSF Certification**

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

# Engineering Plan View

Dimensions shown as in. and (mm).



(12 Foot Model shown above)

	4 ft	6 ft	8 ft	12 ft
<b>General</b>				
(A) Case Length (without ends or partitions) (Each end and insulated partition adds 1 1/2 in. (38 mm) to case line up.)	48 1/8 (1222)	72 1/4 (1835)	96 1/4 (2445)	144 3/8 (3668)
Maximum O/S dimension of case back to front (includes bumper)	43 5/8 (1108)	43 5/8 (1108)	43 5/8 (1108)	43 5/8 (1108)
Back of case to front of splashguard	35 5/8 (905)	35 5/8 (905)	35 5/8 (905)	35 5/8 (905)
(B) Distance between edges of external legs and center legs	NA	29 (737)	41 (1041)	41 (1041)
(C) Distance between edges of center legs	41 1/8 (1045)	NA	NA	41 1/8 (1045)
Distance between front legs and splashguard	8 (203)	8 (203)	8 (203)	8 (203)
<b>Electrical Service (Field Electrical Wiring Connection)</b>				
(D) RH End of case to center of Field Electrical Wiring Connection (top of case)	39 3/8 (1000)	63 1/2 (1613)	87 1/2 (2223)	135 1/2 (3442)
Back of case to center of Field Electrical Wiring Connection	18 (457)	18 (457)	18 (457)	18 (457)
Length of electrical wireway	44 5/8 (1133)	33 1/2 (851)	45 7/8 (1165)	45 7/8 (1165)
(E) RH end of case to LH end of electrical wireway (top of case)	46 1/2 (1181)	70 1/2 (1791)	94 1/2 (2400)	142 5/8 (3630)
<b>Waste Outlets</b>				
(F) RH End of case to the center of waste outlet	24 1/8 (613)	24 1/8 (613)	24 1/8 (613)	72 1/4 (1835)
Back O/S of case to center of waste outlet(s)	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)
Schedule 40 PVC drip pipe	1 1/4 (32)	1 1/4 (32)	1 1/4 (32)	1 1/4 (32)
<b>Refrigeration Outlet</b>				
(G) Back of case to center of refrigeration outlet	29 (737)	29 (737)	29 (737)	29 (737)
End of case to center of refrigeration outlet	8 1/2 (216)	8 1/2 (216)	8 1/2 (216)	8 1/2 (216)

### Electrical Data

<b>Number of Fans</b>	<b>4 ft</b>	<b>6 ft</b>	<b>8 ft</b>	<b>12 ft</b>
8.25-in.	1	2	2	3

<b>Evaporator Fan</b>	<b>Amperes</b>				<b>Watts</b>			
	<b>4 ft</b>	<b>6 ft</b>	<b>8 ft</b>	<b>12 ft</b>	<b>4 ft</b>	<b>6 ft</b>	<b>8 ft</b>	<b>12 ft</b>
120V 60Hz Energy Efficient	0.25	0.50	0.50	0.75	16	32	32	48
230V 50/60Hz Energy Efficient	0.13	0.26	0.26	0.39	16	32	32	48

<b>Minimum Circuit Ampacity</b>				
120V 60Hz Energy Efficient	0.45	0.70	0.70	0.95
230V 50/60Hz Energy Efficient	0.33	0.46	0.46	0.59

<b>Maximum Over Current Protection 120V</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>
Maximum Over Current Protection 230V	15	15	15	15

### Lighting

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 LED LIGHTING

##### LED Canopy Lights

1 Row	0.16	0.22	0.31	0.47	19	27	38	57
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##### Shelf

None

##### Optional LED Mullion Lights

48-in.	0.22	0.39	0.39	0.56	27	47	47	67
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120V Lighting Circuit Total = Standard Lighting + Total Optional Lighting

230V Lighting Circuit Total = Multiply 120V Lighting Circuit Total by 0.52

#### FRAME ANTI-CONDENSATE HEATERS

(Only with EcoVision HA+ Door Option)	0.39	0.59	0.64	0.88	46	69	74	103
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**Insight IDD5SL**  
Dairy / Deli / Beverage / Meat

**ENDS or PARTITIONS**

*Each standard end and each insulated partition adds 1 1/2 in. (38 mm) to case line up. Optional view end with end bumper adds 3 3/4 in. (95 mm).*

**PHYSICAL DATA**

Merchandiser Drip Pipe (in.)	1 1/4
Schedule 40 PVC	
Merchandiser Liquid Line (in.)	3/8
Merchandiser Suction Line (in.)	5/8

**ESTIMATED SHIPPING WEIGHT †**

Case	4 ft	6 ft	8 ft	12 ft	Solid End (each)
<b>lb (kg)</b>	760 (345)	920 (417)	1110 (504)	1260 (572)	80 (36)

† Actual weights will vary according to optional kits included.

**Shelf Options**

Approved shelf sizes for standard (horizontal, 2-3 position brackets) displays:

- 18-inch
- 20-inch
- 22-inch
- 24-inch

Contact engineering for non-standard (4 position brackets or other) display recommendations.

Minimum number of Shelves: 3

Optimal number of Shelves: 4

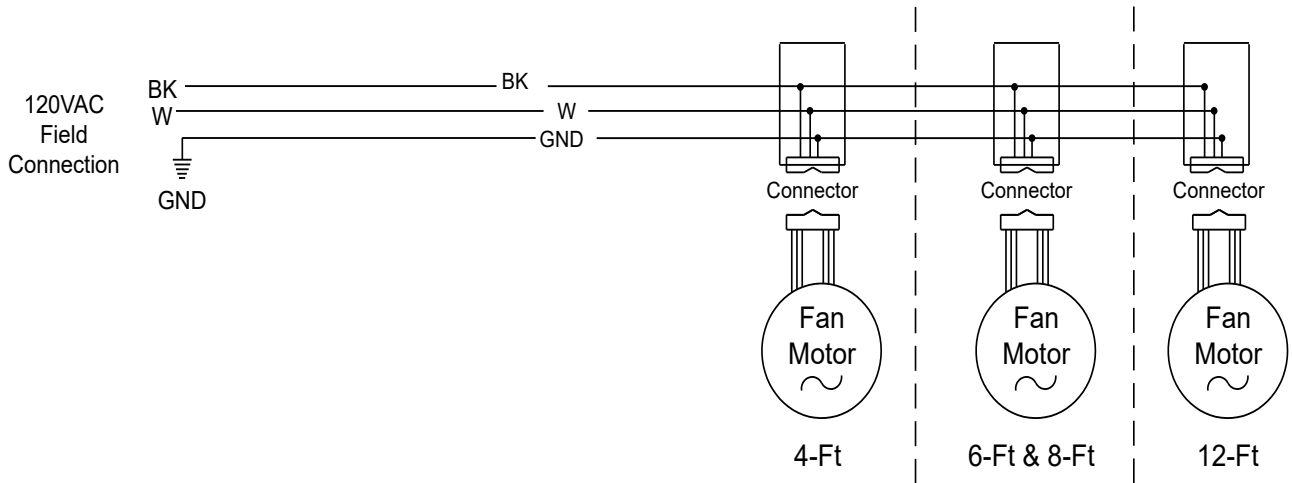
Maximum number of Shelves: 8

Maximum number of Lighted Shelves: 0

Standard shelf complement for test purposes: (4) 22-in. shelves, evenly distributed vertically

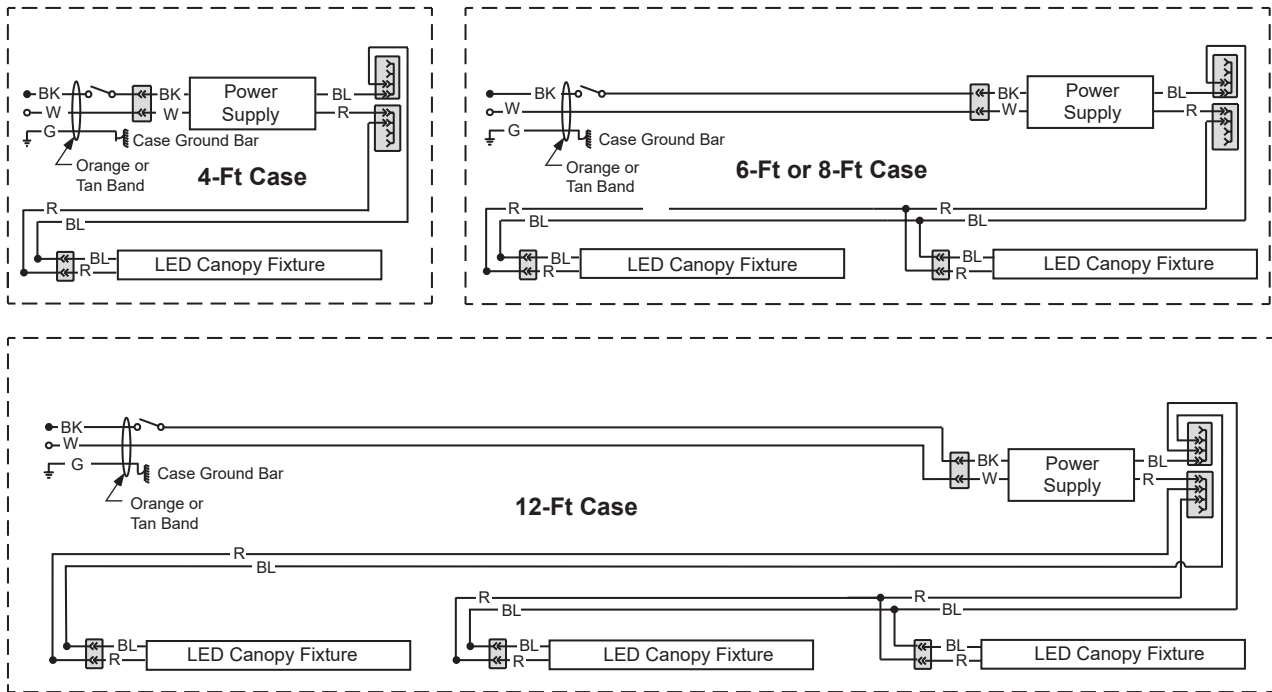
# Fan Wiring Offtime Defrost

*Insight* **IDD5SL**  
Dairy / Deli / Beverage / Meat



# LED Canopy Light Circuits

## LED Canopy Lighting — 1 Row



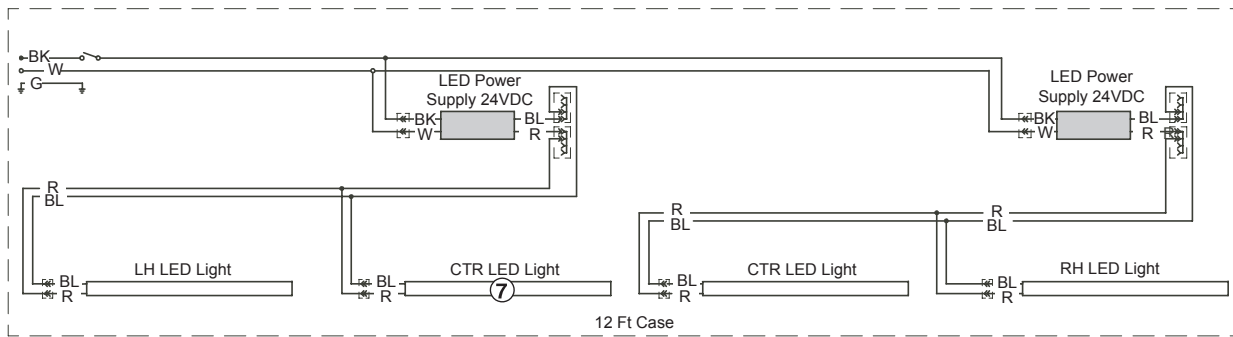
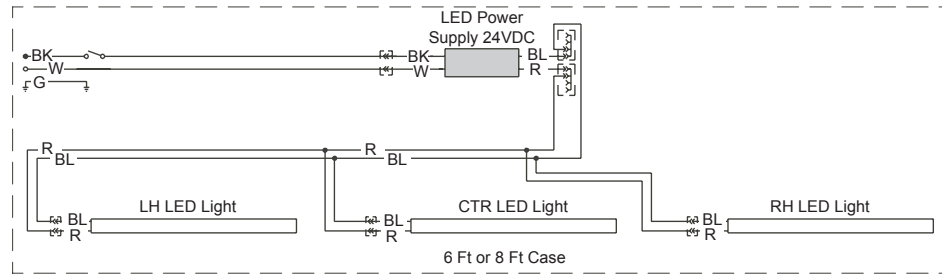
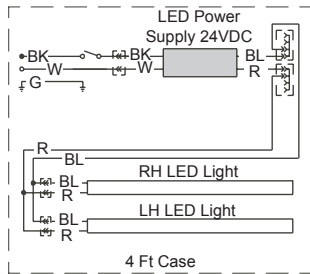
### WARNING

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

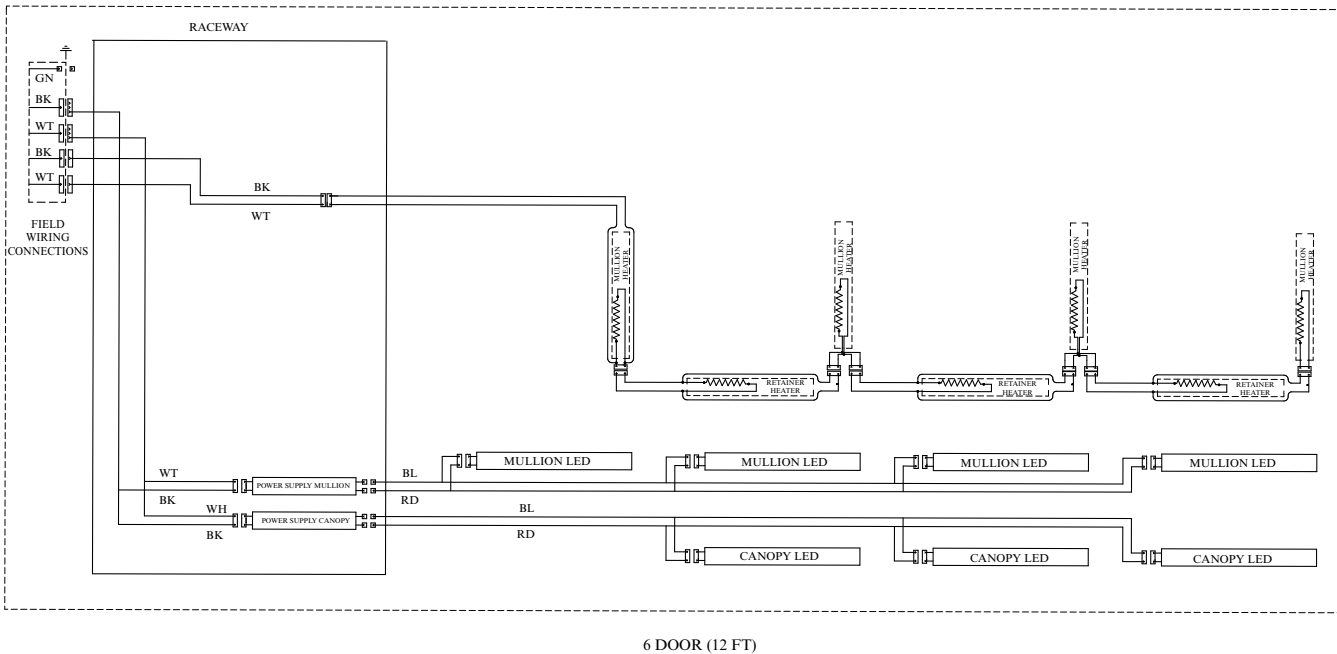
R = Red    Y = Yellow    G = Green    BL = Blue    BK = Black    W = White  
 ● = 120V POWER    ○ = 120V NEUTRAL    ⚡ = FIELD GROUND    ⚡ = CASE GROUND

**Insight IDD5SL**  
Dairy / Deli / Beverage / Meat

**Mullion LED Lighting**



**Door Frame Heater**  
**EcoVision HA+ Only**



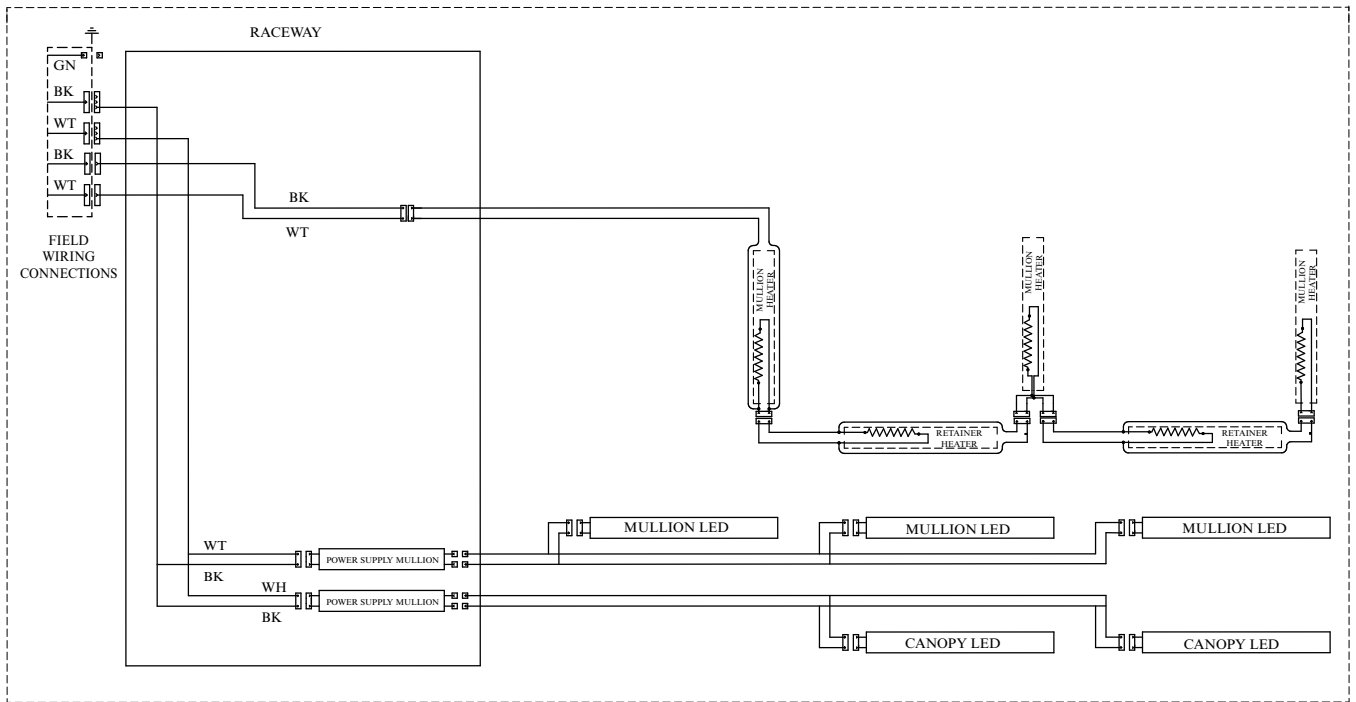
**WARNING**

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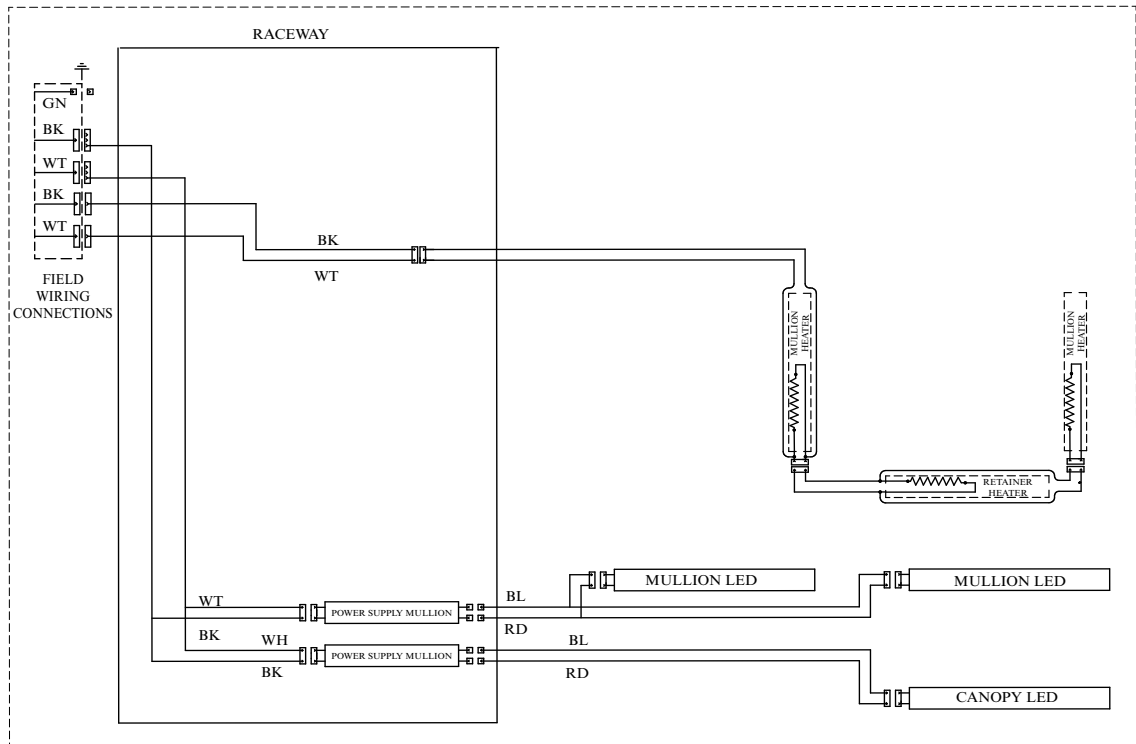
R = Red    Y = Yellow    G = Green    BL = Blue    BK = Black    W = White  
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# Door Frame Heater EcoVision HA+ Only

*Insight* **IDD5SL**  
Dairy / Deli / Beverage / Meat



3 DOOR / 4 DOOR (6 FT / 8 FT)



2 DOOR (4 FT)

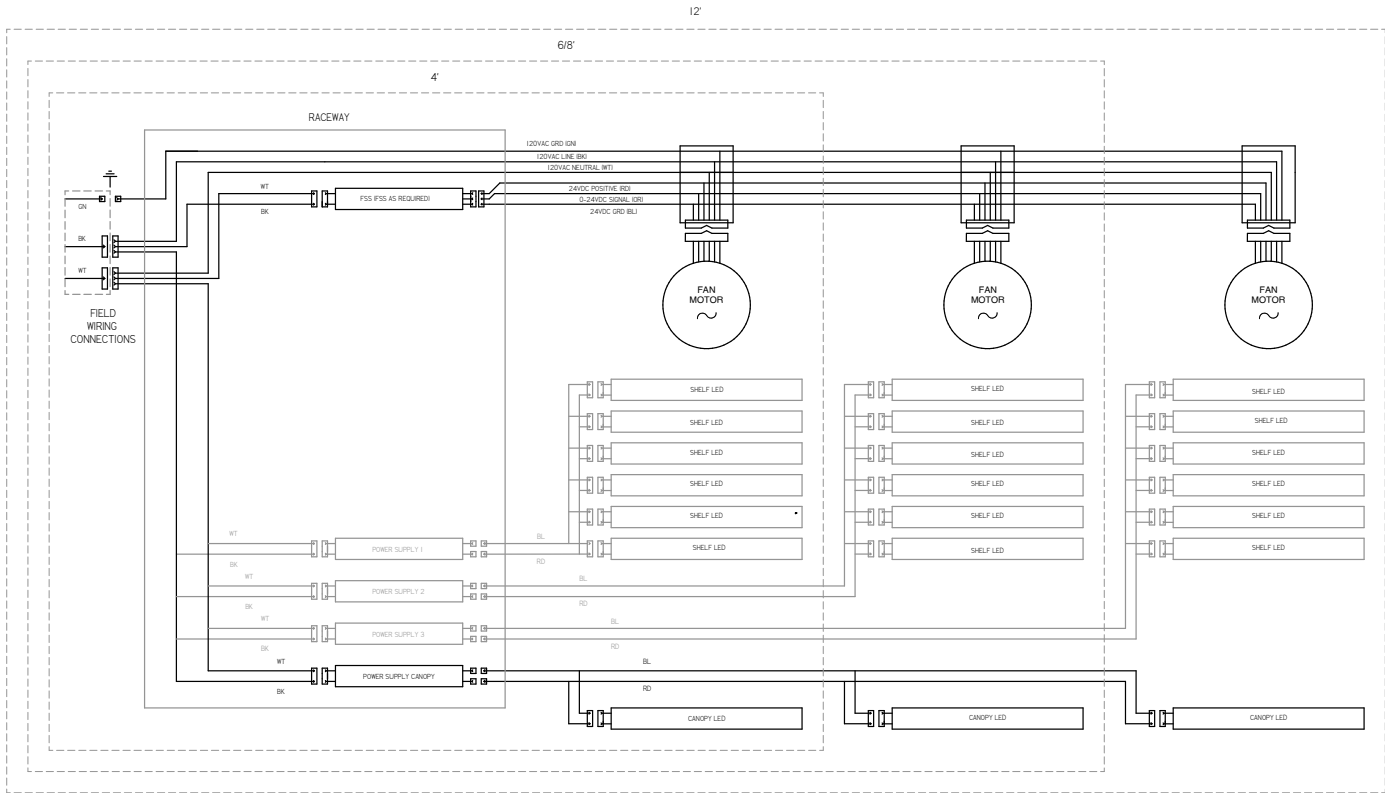
## WARNING

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

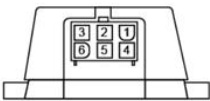
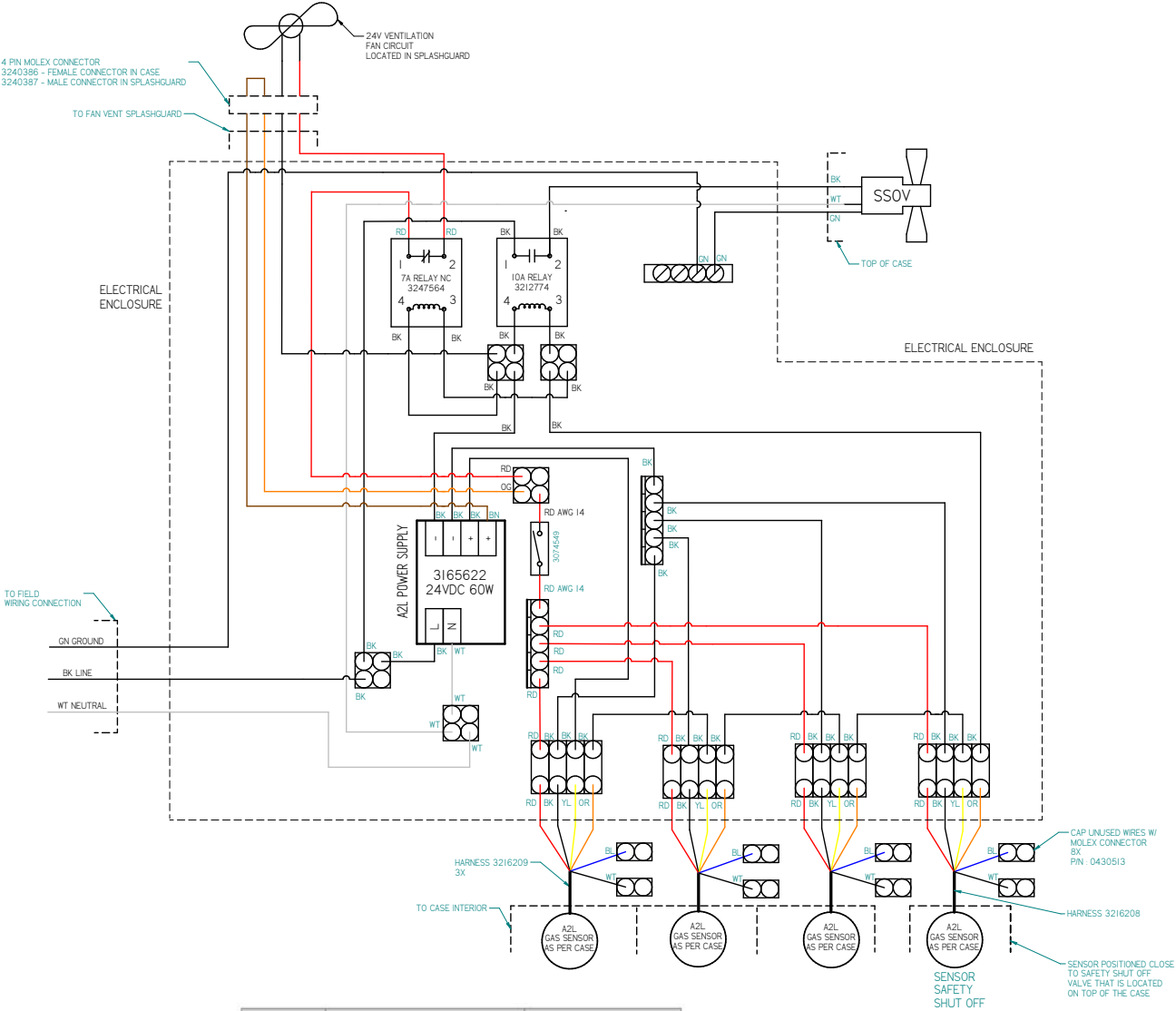
R = Red    Y = Yellow    G = Green    BL = Blue    BK = Black    W = White  
 ● = 120V POWER    ○ = 120V NEUTRAL    ⚬ = FIELD GROUND    *m* = CASE GROUND

**Insight IDD5SL**  
 Dairy / Deli / Beverage / Meat

**Wiring Diagram (A2L detection and mitigation system)**



**Wiring Diagram (IDD5SL12, A2L detection and mitigation system)**



Pin Number	Function	Harness Wire Color (at sensor connection)
Pin 1	Supply Voltage	red
Pin 2	Earth/Ground	black
Pin 3	Mod A (Data +) (not used)	white
Pin 4	Mod B (Data -) (not used)	blue
Pin 5	Input Relay	yellow
Pin 6	Normally Open Contacts Output	orange

- Relay Operation**
- Relay is energized on power up when not in alarm state
  - Relay is de-energized in alarm or no power state

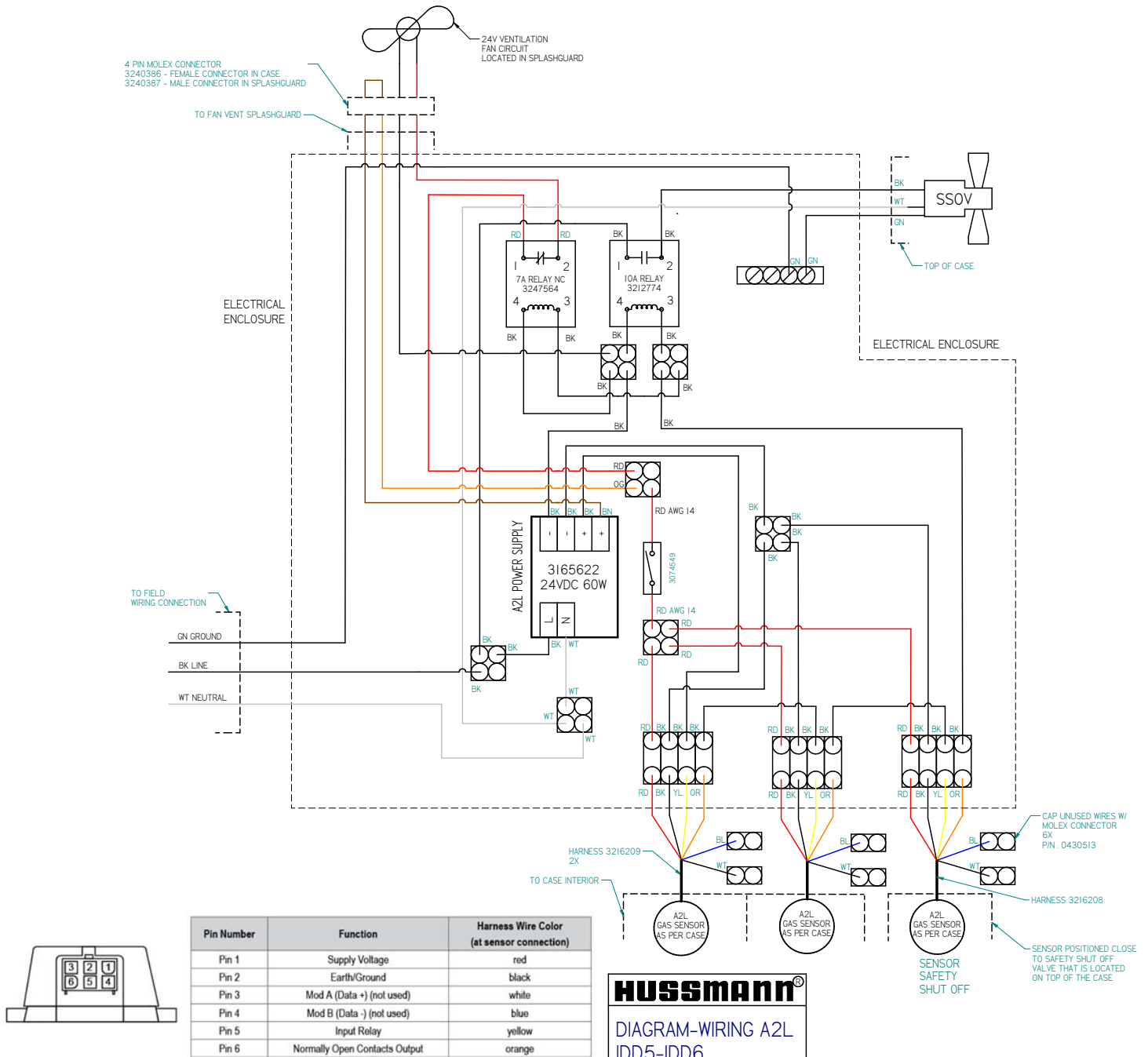
**HUSSMANN**<sup>®</sup>

DIAGRAM-WIRING A2L  
IDD5-IDD6

P/N 3236978	REV C
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**Insight IDD5SL**  
Dairy / Deli / Beverage / Meat

**Wiring Diagram (IDD5SL6 / IDD5SL8, A2L detection and mitigation system)**



**Relay Operation**

- Relay is energized on power up when not in alarm state
- Relay is de-energized in alarm or no power state



## Estimating Refrigeration and Electrical Load (for comparison purposes only)

### Case Btu

To determine Btu for a case, refer to the performance data chart on Page 2. Select lit or unlit shelves, then select the type of remote refrigeration system (parallel or conventional), which will give Btu/hr/ft. Multiply this number by the length of the case to determine Btu per hour. Add 10 BTU/HR/FT for LED Mullion Lights.

### Case Electrical

Refer to store legend to determine number of circuits. Lighting should be specified in store legend.

Fan electrical load for a case is computed by selecting the case length and fan voltage on Page 6. For example, a 12 ft case uses 3 fans. The store legend specifies fans on a 230V circuit. In this instance, fans use 0.39 Amps and the MCA is 0.59. When applied, ambient fans, anti-sweat heaters, controllers, etc. must be included in the MCA. Include lights in the MCA if lights are on same circuit.

Lights may be on a separate circuit. To estimate lighting load: select case length (12 ft), canopy lighting [standard or optional] (here 0.70 for standard), and mullion lighting [maximum for which case is wired] (0.57 for EcoShine II 48" mullion lights); then add together [0.48 + 0.57 = 1.05 amps for 120V] (for 230V, multiply 1.05 \* 0.52 = 0.55).

### Line Sizing — Refer to store legend.

Hussmann Line Sizing Charts are engineered for use with Hussmann refrigeration equipment.



Scan the QR code with your mobile device to access additional product information or order parts.

Parts may also be ordered at:

**parts.hussmann.com**

**Call toll free: 1.855.487.7778**

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## Revision History

Revision A: August 2013: Original Issue

Revision B: October 2015: Added coil, fan and fan speed selector callouts to cover image. Updated Refrigeration Data on Page 2. Added clearance, access notes and updated cross section image.

Revision C: December 2015: Updated cross section and plan view.

Revision D: April 2016: Updated cover image, updated application data, added Gross Refrigerated Volume and updated plan view.

Revision E: June 2016: Updated cross section.

Revision F: August 2016: Updated cross section and plan view.

Revision G: January 2017: Removed EcoShine "Plus" references.

Revision H: April 2017: Updated LED energy values.

Revision J: April 2017: Updated LED energy values.

Revision K: September 2017: Updated notes page.

Revision L: May 2018: Updated lighting information.

Revision M: February 2021: Removed replacement parts page, updated electrical data and updated cross section.

Revision N: January 2023. Added CO<sub>2</sub> note, Page 2.

Revision P: November 2023: Updated fan and lighting information.

Revision R: (March 2026) added A2L, CO<sub>2</sub>, and glycol information; added meat application