## HUSSMANn<sup>®</sup> Insi

Insight standard field electrical connections

are at the bottom of the merchandiser

## Insight<sup>®</sup> IM1SL-L

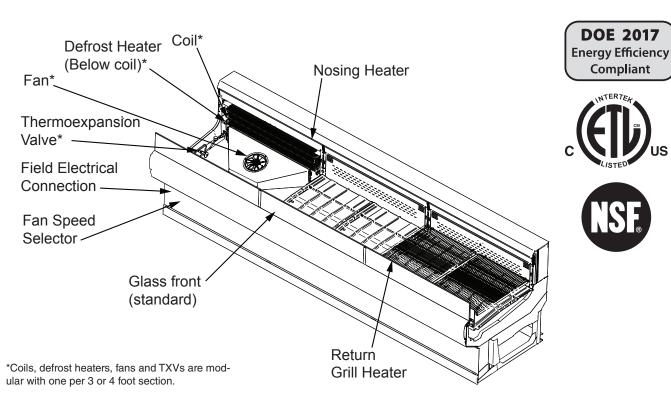
**Frozen Meat** 

**Merchandiser Data Sheet** 

## P/N 3019762\_E

**NSF**<sup>®</sup>Certified

December 2023



Portion of parts removed for clarity.

12 foot merchandiser shown.

#### **NSF** Certification

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

Performance Data Product Data (AHRI Statistics) Cross Section Plan View Estimated Shipping Weights

Page 2	Electrical Loads	Page 6
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Data sheet-Insight IM1SL-L

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.

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

	IM1SL-L	Optimal S	Optimal Shelf Life		
	Application	Frozen Meat with Glass Front <sup>3</sup>	NSF Type 2 Ambient⁴	AHRI 1200 Rating Point⁵	
	Discharge Air °F (°C)	-9 (-22.8)	-8 (-22.2)	-9 (-22.8)	
Unlit	Average Evaporator °F (°C) <sup>2</sup>	-20 (-28.9)	-20 (-28.9)	-20 (-28.9)	
	Parallel Btu/hr/ft (Watts/m)	494 (475)	551 (530)	494 (475)	
	Conventional Btu/hr/ft (Watts/m)	565 (543)	630 (606)	565 (543)	
Lit	Discharge Air °F (°C)	N/A	N/A	N/A	
	Average Evaporator °F (°C) <sup>2</sup>	N/A	N/A	N/A	
	Parallel Btu/hr/ft (Watts/m)	N/A	N/A	N/A	
	Conventional Btu/hr/ft (Watts/m)	N/A	N/A	N/A	
Fan Craadf	IM1SL6L (7")	1000 <sup>6</sup>	1100 <sup>6</sup>	1000 <sup>6</sup>	
Fan Speed <sup>6</sup>	IM1SL4L, 8L, 12L (7")	1000 <sup>6</sup>	1100 <sup>6</sup>	10006	

Notes:

1. 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.

2. 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.

3. This column of data is for glass front loads and settings.

4. Data for operation in NSF Type 2 ambient of 80°F and 55%.

5. AHRI 1200 Rating Point for energy consumption comparison only. This merchandiser is for a special frozen meat application. The lowest integrated product temperature this case achieves is 12°F.

6. Some lengths and/or applications require optional fan motor kits applied by the Hussmann Product Configurator (HPC).

Defrost Data		Conventional Controls	Estimated Charge <sup>9</sup> IM15			1SL-L
Frequency (hours betwee	en defrost) 4	IM1SL-L	4 ft	0.5 lb	8 oz	0.2 kg
		Low Pressure Backup	6 ft	0.8 lb	13 oz	0.4 kg
OFFTIME	IM1SL-L	Control CI/CO <sup>8</sup>	8 ft	1.1 lb	18 oz	0.5 kg
Time (minutes)	30	−17°F / −29°F −27.2°C / −33.9°C	12 ft	1.9 lb	30 oz	0.9 kg
ELECTRIC OR GAS	Not Available					
Defrost Water <sup>7</sup>	2.5 lb/ft/day (3.7 kg/m)	Indoor Unit Only, Pressure Defrost Termination <sup>8</sup> 48°F (8.89°C)	<sup>9</sup> This is an average for all refrigerant type Actual refrigerant charge may vary by app imately half a pound.			51
<sup>7</sup> (± 15% based on case configuration and product loading).		<sup>8</sup> Use a Temperature Pressure Chart to determine PSIG conversions.				

#### **Product Data**

Gross Refrigerated Volume <sup>10</sup> (Cu Ft/Ft) AHRI Total Display Area <sup>11</sup> (Sq Ft/Ft) Shelf Area <sup>12</sup> (Sq Ft/Ft) 1.7 ft<sup>3</sup>/ft (0.16 m<sup>3</sup>/m) 2.64 ft<sup>2</sup>/ft (0.80 m<sup>2</sup>/m) 2.52 ft<sup>2</sup>/ft (0.77 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]

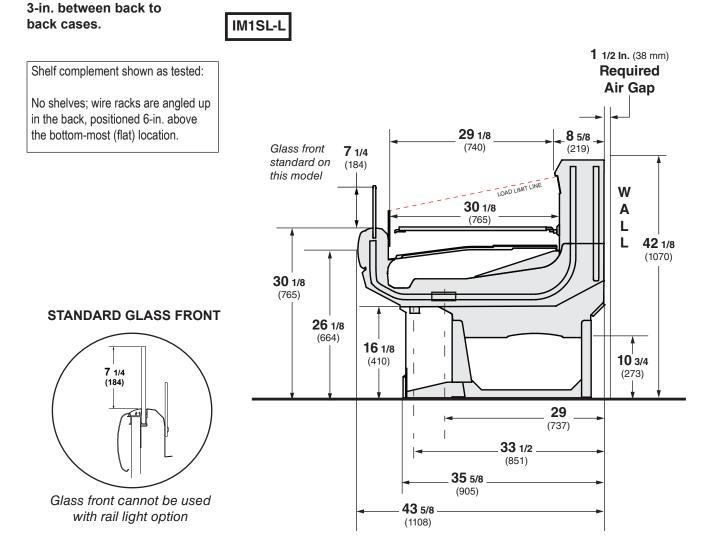
<sup>11</sup> Computed using AHRI 1200 standard methodology: Total Display Area, ft<sup>2</sup> [m<sup>2</sup>]/Unit of Length, ft [m]

<sup>12</sup> Shelf surface area is composed of bottom deck plus standard shelf complement for this model: None.



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

Dimensions shown as in. and (mm).



#### **NSF** Certification

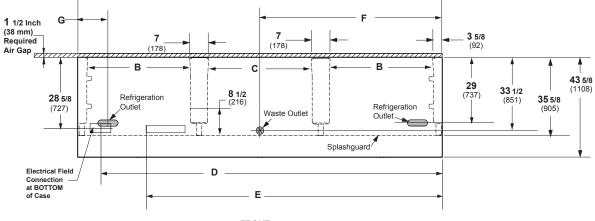
This merchandiser model is manufactured to meet NSF/ANSI (National Sanitation Foundation) Standard #7 requirements for construction, materials and cleanability.

## Engineering Plan View

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

#### IM1SL/IM1SM/

#### IM1SL-L/IP1SL



FRONT

(12 Foot Model shown above)

		4 ft	6 ft	8 ft	12 ft
Gene	General				
(A)	(A) Case Length (without ends or partitions) (Each end and insulated partition adds $1^{1/2}$ in. (38 mm) to case line up.)		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 1/8 (206)	8 1/8 (206)	8 1/8 (206)
Elect	rical Service (Field Electrical Wiring Connection)				
(D)	RH End of case to center of Field Electrical Wiring Connection <i>(bottom of case)</i>	12 (305)	60 <sup>1</sup> / <sub>4</sub> (1530)	84 3/8 (2143)	132 1/2 (3366)
	Back of case to center of Field Electrical Wiring Connection	28 5/8 (727)	28 5/8 (727)	28 5/8 (727)	28 5/8 (727)
	Length of electrical wireway	20 (508)	20 (508)	20 (508)	20 (508)
(E)	RH end of case to LH end of electrical wireway (bottom of case)	44 3/4 (1137)	26 <sup>1</sup> / <sub>2</sub> (673)	71 3/4 (1822)	119 3/4 (3042)
Wast	e Outlets				
(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 <sup>1</sup> / <sub>2</sub> (851)	33 <sup>1</sup> / <sub>2</sub> (851)	33 <sup>1</sup> / <sub>2</sub> (851)	33 <sup>1</sup> / <sub>2</sub> (851)
	Schedule 40 PVC drip pipe	1 1/4 (32)	1 1/4 (32)	1 1/4 (32)	1 1/4 (32)
Refri	geration Outlet				
(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 <sup>1</sup> /2 (216)	8 1/2 (216)	8 <sup>1</sup> / <sub>2</sub> (216)	8 1/2 (216)

#### ENDS or PARTITIONS

Each standard end and each insulated partition adds 1  $\frac{1}{2}$  in. (38 mm) to case line up. Optional view end with end bumper adds 3  $\frac{3}{4}$  in. (95 mm).

# PHYSICAL DATAMerchandiser Drip Pipe (in.)1 1/4Schedule 40 PVC5/8Merchandiser Liquid Line (in.)3/8Merchandiser Suction Line (in.)5/8

#### **ESTIMATED SHIPPING WEIGHT †**

Case				Solid End	
	4 ft	6 ft	8 ft	12 ft	(each)
lb (kg)	500 (227)	575 (261)	625 (284)	750 (340)	40 (18)
† Actual weights will	vary according to optional	kits included.			

### **Electrical Data**

Number of Fans 7.0 in.		<b>4 ft</b> 1	<b>6 ft</b> 2	<b>8 ft</b> 2	<b>12 ft</b> 3						
				Am	peres			Watts			
Evapora	tor Fan		4 ft	6 ft	8 ft	12 ft	4 ft	6 ft	8 ft	12 ft	
120V	60Hz	Energy Efficient	0.12	0.24	0.24	0.36	8	16	16	24	
230V	50/60Hz	Energy Efficient	0.06	0.12	0.12	0.18	8	16	16	24	
Minimur	n Circuit A	Ampacity									
120V	60Hz	Energy Efficient	0.32	0.44	0.44	0.56					
230V	50/60Hz	Energy Efficient	0.26	0.32	0.32	0.38					
Maximum Over Current Protection 120V		20	20	20	20						
Maximum Over Current Protection 230V		rrent Protection 230V	15	15	15	15					
Dischar	ge Nosing	Heaters									
120V	50/60Hz	Standard	0.22	0.36	0.50	0.67	27	43	60	80	
Return Air Grill Heaters											
120V	50/60Hz	Standard	0.33	0.50	0.66	0.99	40	60	80	120	
Glass Heaters											
120V	50/60Hz	Standard	0.26	0.39	0.52	0.78	23	34.5	46	69	
208 V EI	ectric Def	rost Heaters	2.98	4.18	5.96	8.94	620	870	1240	1860	
208 V Drain Heaters		0.65	0.89	1.44	2.23	136	186	300	464		

## 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.

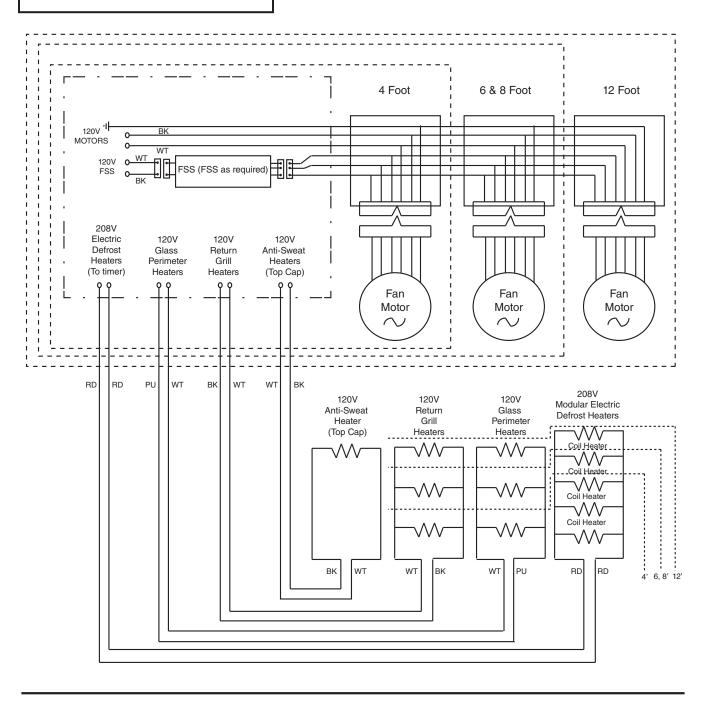
STANDARD LIGHTING

None

OPTIONAL LIGHTING None

#### SHELF OPTIONS None

## **Standard Electric Defrost**



#### WARNING

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

RD = RedY = YellowG = GreenBL = BlueBK = BlackWT = White● = 120V Power○ = 120V NEUTRAL= FIELD GROUNDmm = CASE GROUND

#### 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 with or without front glass, 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 per foot per hour for each row of LED shelf or rail lights.

#### **Case Electrical**

Refer to store legend to determine number of circuits.

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 0.18 Amps and the MCA is 0.38. 120V heater loads may be added to fan circuit. When applied, ambient fans, anti-sweat heaters, controllers, etc. must be included in the MCA.

#### 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

#### **Revision History**

Revision A: January 2017: Original Issue.

Revision B: January 2017: Updated cross section.

Revision C: April 2017: Removed LED fixtures on page 7.

Revision D: September 2017: Updated notes page. Other changes marked with a bar, circle or underline.

Revision E: December 2023: Updated fan information. Removed replacement parts page.