

SHOWN WITH
OPTIONAL
REAR STORAGE

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.

Item	Part #	Description	Wiring Item #	Item	Part #	Description	Wiring Item #
FAN ASSEMBLIES				THERMOSTATS			
A.	12W Fan Assembly		(1)	D.	0411744	Standard Non-adjustable Defrost Thermostat (CT.0411744)	(4)
	0047000	Fan Motor, Evaporator (MO.4410103)		E.	0353949	Optional Adjustable Refrigeration Thermostat (CT.4481087)	(5)
	0124150	Fan Blade (FB.0124150) embossing toward motor		LAMPS AND BALLASTS			
	12W Energy Efficient Fan Assembly		(1)	F.	Ballast, Electronic		(6)
	0477655	Fan Motor, Evaporator (MO.4410546)			0466234	2 lamps (BA.4480823)	
	0124150	Fan Blade (FB.0124150) embossing toward motor			0466235	3 lamps (BA.4480901)	
B.	0458883	Fan, Optional Refrigerated Rear Storage (EV.4670919)	(2)		0466236	4 lamps (BA.4481095)	
C.	0404551	Cavity Fan, Ambient (MO.0404551)	(3)	G.		Fluorescent Lamp	(7)
						Replace with like fixtures	

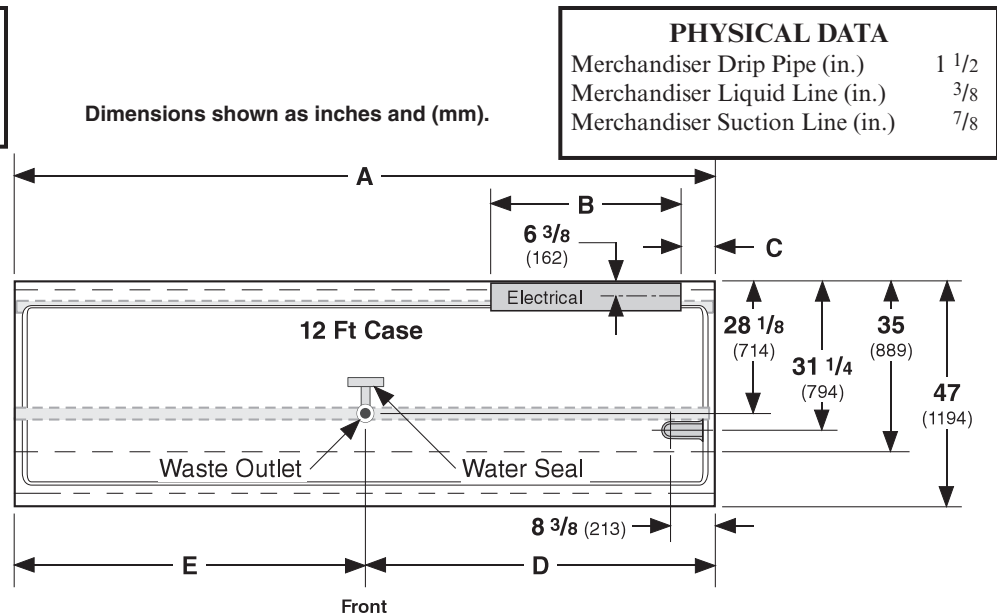
Note: Rev. D adds dimensions for sneeze guard.



Engineering Plan Views

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

10-2005



PHYSICAL DATA	
Merchandiser Drip Pipe (in.)	1 1/2
Merchandiser Liquid Line (in.)	3/8
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				
(A) Case Length <i>(without ends or partitions)</i>	48 1/8 (1222)	72 1/8 (1832)	96 1/4 (2445)	144 3/8 (3667)
<i>NOTE: Each end and insulated partition adds 1 inch to lineup.</i>				
Maximum O/S dimension back to front <i>(with bumper)</i>	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 support	1 3/8 (35)	1 3/8 (35)	1 3/8 (35)	1 3/8 (35)
Distance between edges of 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 panel	5 3/4 (146)	5 3/4 (146)	5 3/4 (146)	5 3/4 (146)
Electrical Service <i>(Electrical Field Wiring connection point)</i>				
(B) Length of electrical raceway	36 1/8 (918)	26 5/8 (676)	36 1/8 (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)
(C) 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				
(D) 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)
(E) 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)
<i>NOTE: Water seal outlet must clear front skid rail; water seal rotation in forward direction only due to low base.</i>				
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)

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/ft³ † ‡	E2SP	
Parallel	900	890
Conventional	1000	980

† with refrigerated rear storage, add 300 Btu/hr/ft³
‡ Optional energy efficient motors reduce the refrigeration load by 21 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

	CI/CO**	
	E2SP	Meat Deli
Temp (°F)	11 / 6	14 / 4

Indoor Unit Only, Pressure Defrost

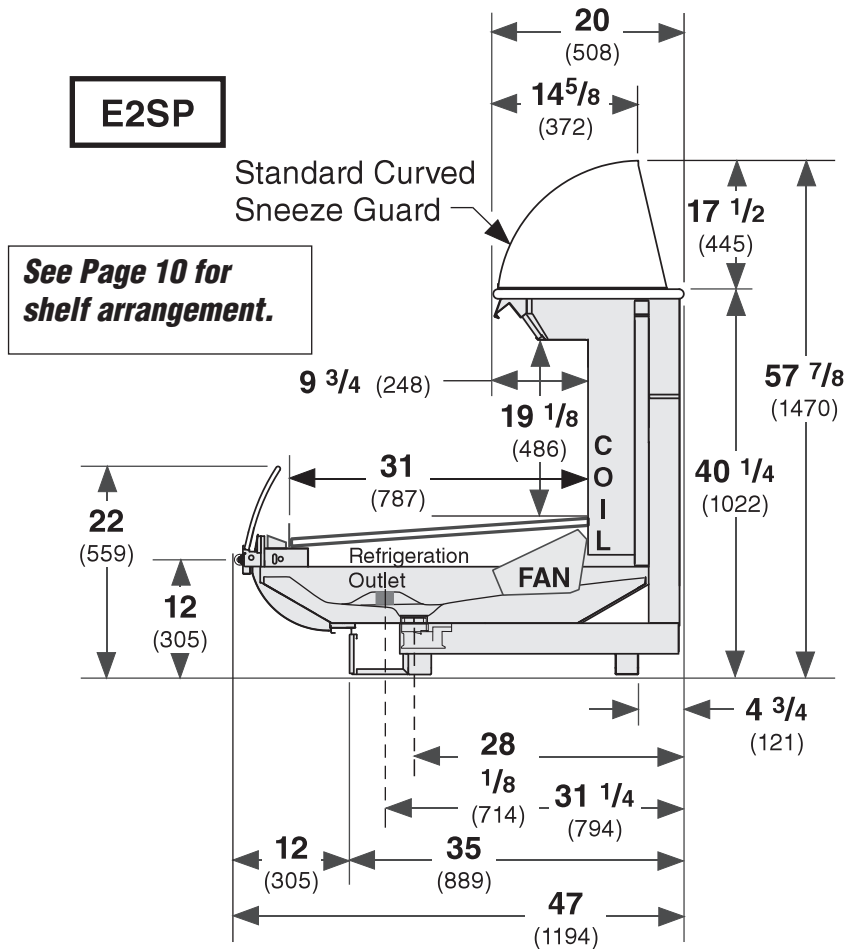
Termination (Temp °F)** 48°F

*Use a Temperature Pressure Chart to determine PSIG conversions.

Estimated Charge (lb)**	E2SP
4 ft	0.9
6 ft	1.8
8 ft	1.9
12 ft	2.9

***This is an average for all refrigerant types actual refrigerant charge may vary by approximately half a pound.

Dimensions shown as in. & (mm).



NSF Certification

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

Engineering Plan Views

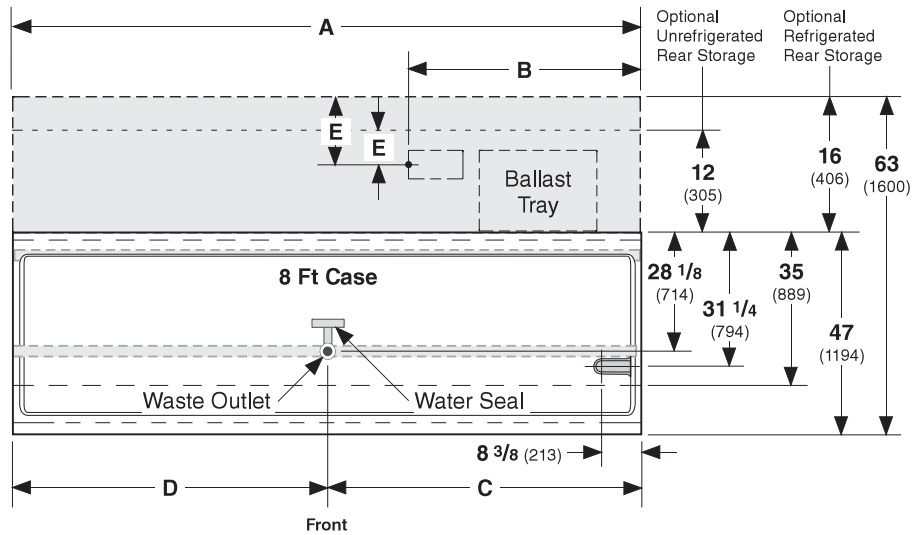
E2SP
Meat, Delicatessen
Precut & Packaged
Produce
 with Optional
 Rear Storage —
 Refrigerated or
 Nonrefrigerated

10-2005

Dimensions shown as inches and (mm).

PHYSICAL DATA

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

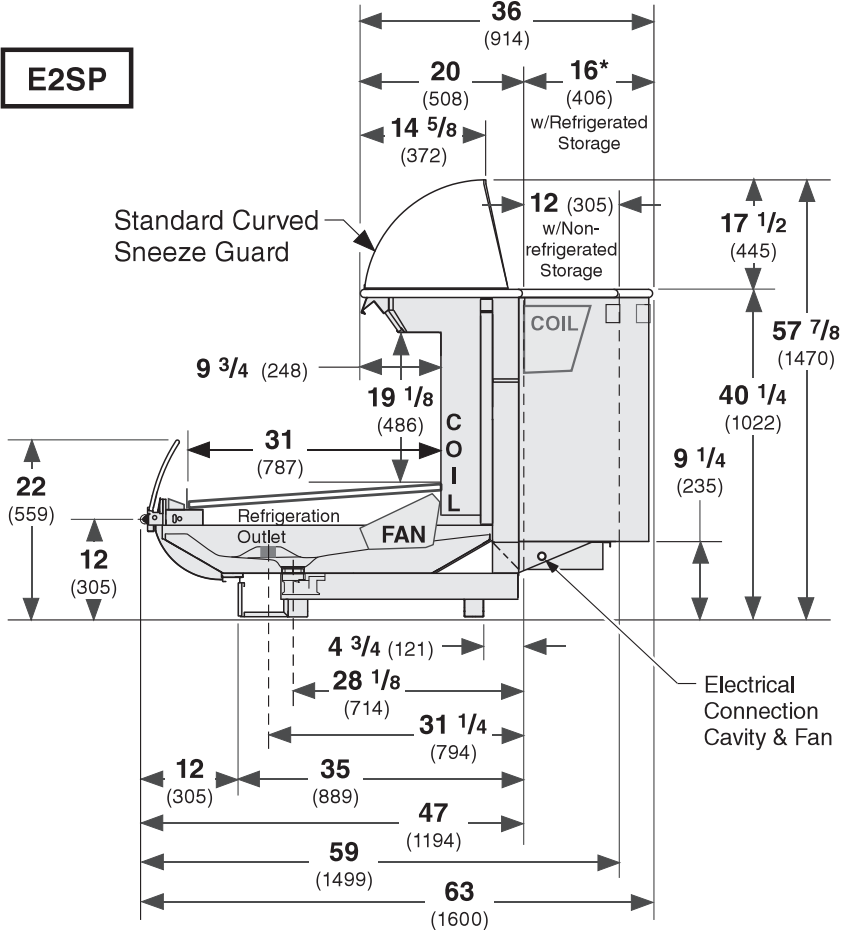


Front to back dimensions do not include optional rear storage dimension.	4 ft	6 ft	8 ft	12 ft
General				
(A) Case Length (<i>without ends or partitions</i>)	48 1/8 (1222)	72 1/8 (1832)	96 1/4 (2445)	144 3/8 3667)
<i>NOTE: Each end and insulated partition adds 1 inch to lineup.</i>				
Maximum O/S dimension back to front (<i>with bumper</i>)	47 (1194)	47 (1194)	47 (1194)	47 (1194)
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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 support	1 3/8 (35)	1 3/8 (35)	1 3/8 (35)	1 3/8 (35)
Distance between edges of 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 panel	5 3/4 (146)	5 3/4 (146)	5 3/4 (146)	5 3/4 (146)
Electrical Service (<i>Electrical Field Wiring connection point</i>)				
(B) RH End of case to LH end of connection box	42 1/8 (1070)	42 1/8 (1070)	42 1/8 (1070)	91 3/8 (2321)
(E) Back of storage to NONREFRIGERATED STORAGE CONNECTION BOX, center of knockout	7 (178)	7 (178)	7 (178)	7 (178)
(E) Back of storage to REFRIGERATED STORAGE CONNECTION BOX, center of knockout	11 (279)	11 (279)	11 (279)	11 (279)
Waste Outlet				
(C) RH End of case to the center of waste outlet	24 1/4 (616)	24 1/4 (616)	24 1/4 (616)	24 1/4 (616)
(D) 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)
<i>NOTE: Water seal outlet must clear front skid rail; water seal rotation in forward direction only due to low base.</i>				
Refrigeration Outlet				
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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)

Elite E2SP
Meat, Delicatessen
Precut & Packaged Produce

**See Page 10 for
shelf arrangement.**

Dimensions shown as in. & (mm).



E2SP

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

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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/ft³ † ‡	E2SP	
Parallel	900	890
Conventional	1000	980

† with refrigerated rear storage, add 300 Btu/hr/ft
‡ Optional energy efficient motors reduce the refrigeration load by 21 Btu/hr/ft.

DEFROST DATA

	E2SP
Frequency (hr)	6
Defrost Water	8 lb/ft/day
<small>(± 15% based on case configuration and product loading).</small>	

	E2SP
OFFTIME	
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

	E2SP	
	Meat	Deli
Low Pressure Backup Control CI/CO*		
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.

	E2SP
Estimated Charge (lb)**	
4 ft	0.9
6 ft	1.8
8 ft	1.9
12 ft	2.9

**This is an average for all refrigerant types actual refrigerant charge may vary by approximately half a pound.

Elite E2SP

Meat, Delicatessen
Precut & Packaged Produce

Electrical 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)

Merchandiser	Amperes				Watts			
	4 ft	6 ft	8 ft	12 ft	4 ft	6 ft	8 ft	12 ft
Fans								
Standard (120V 60Hz)	0.70	1.30	1.30	1.95	50	100	100	150
Energy Efficient (120V 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	0.25	0.25	0.25	0.25	23	23	23	23
(Standard on Optional Refrigerated Rear Storage)								

Cycling Anti-sweat Heaters NA

Minimum Circuit Ampacity

With Standard Fans (120V 60Hz)	0.85	1.50	1.50	2.15
With Rear Refrigerated Storage (standard fans)	1.96	3.46	3.46	5.56
With Energy Efficient Fans (120V 60 Hz)	0.50	0.80	0.80	1.10
With Export Fans (230V 50Hz)	0.58	0.96	0.96	1.34

Maximum Over Current Protection	20	20	20	20
Export (230V 50Hz)	15	15	15	15

Electric Defrost Heaters (208V 1Ph) NA

Standard Lighting

1 Row Canopy	0.51	0.51	0.51	0.76	62	62	62	92
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Optional Lighting

1 Row Rail Lights	0.51	0.51	0.51	0.76	62	62	62	92
1 Row Ledge Lights	0.51	0.51	0.51	0.76	62	62	62	92

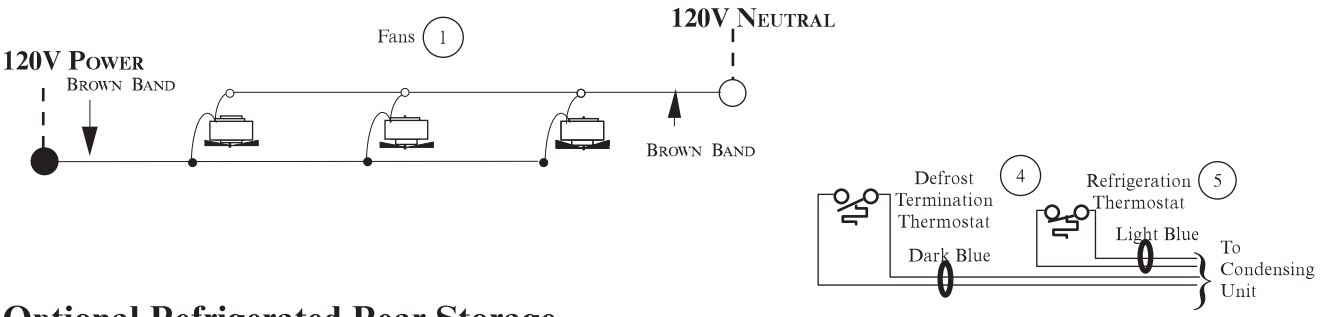
Optional Shelf Lighting

1 Row of Shelves	0.51	0.51	0.51	0.76	62	62	62	92
2 Rows of Shelves	0.51	1.01	1.01	1.52	62	122	122	185

Fan Wiring Offtime Defrost

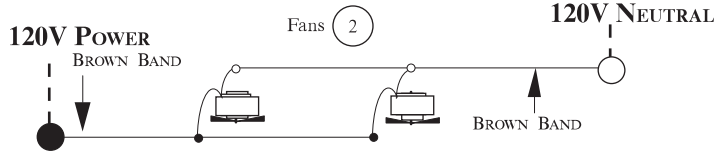
1, 2 or 3 Fans

- 4 ft case has 1 Fan
- 6 ft case has 2 Fans
- 8 ft case has 2 Fans
- 12 ft case has 3 Fans



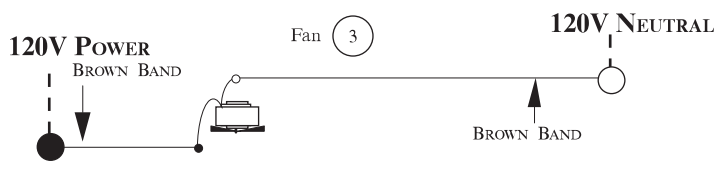
Optional Refrigerated Rear Storage, 1 or 2 Fans

- 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.

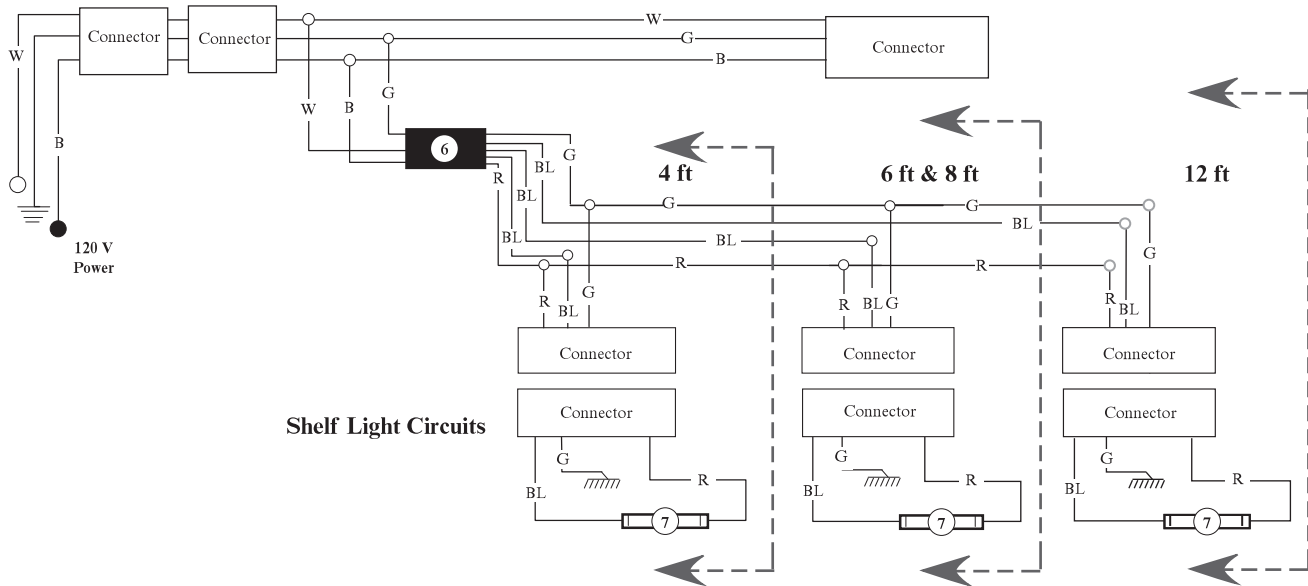
CIRCLED NUMBERS = PARTS LIST ITEM NUMBERS

● = 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.

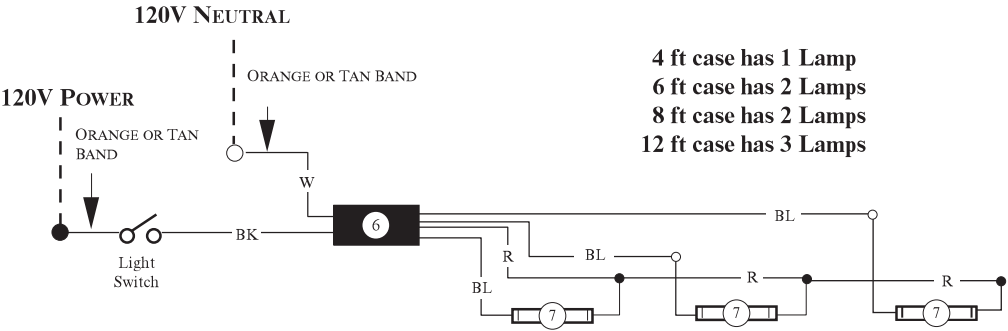
CIRCLED NUMBERS = PARTS LIST ITEM NUMBERS

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

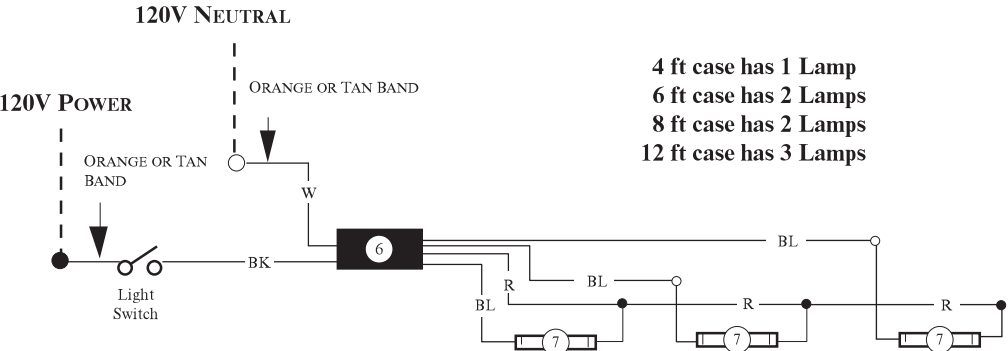
● = 120V POWER ○ = 120V NEUTRAL ≡ = Field GROUND ≡≡ = Case GROUND

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

Elite E2SP

Meat, Delicatessen
Precut & Packaged Produce

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.

