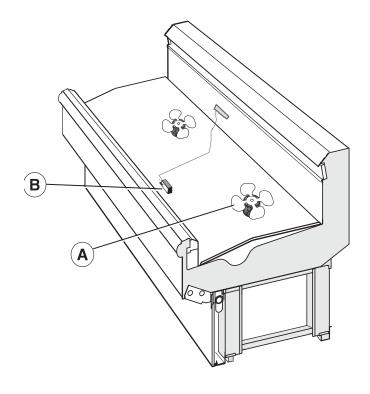


# M1X-EP Technical Data Sheet P/N 0475098\_L NSF® Certified February 2017

DOE 2017
Energy Efficiency
Compliant





Scan QR code to access product information on your mobile device.

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 I   | tem # |
|----------------|---------------------|------------------|------|-------------|-----------------|------------|-------|
|                |                     |                  |      |             |                 |            |       |
| FAN ASSEMBLIES |                     |                  | THER | RMOSTATS    |                 |            |       |
| 8 Ft & 12 Ft   |                     |                  | B.   |             | Optional Adjus  | stable     |       |
| A. 4W Standar  | rd Energy Efficient | Fan Assembly (1) |      |             | Refrigeration 7 | Γhermostat | (2)   |
| 0477653        | Fan Motor, Eva      | aporator         |      |             |                 |            |       |
| 0464847        | Fan Blade           |                  | LAME | PS AND BALL | ASTS            |            |       |
|                |                     |                  | None | e           |                 |            |       |
| 6 Ft Only      |                     |                  |      |             |                 |            |       |

Data sheet-Excel-M1X-EP

0477653

0252116

Note: Revision L: Updated DOE. Other changes marked with by bar, underline or circle.

A. 4W Standard Energy Efficient Fan Assembly (1)

Fan Blade

Fan Motor, Evaporator

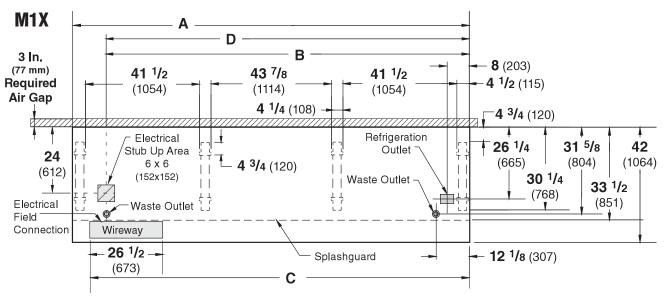
### Engineering Plan Views

PHYSICAL DATA
Merchandiser Drip Pipe (in.)
Merchandiser Liquid Line (in.)
Merchandiser Suction Line (in.)
5/8

#### Meat, Delicatessen and Produce

09-2005

Dimensions shown as in. and (mm).



NOTE: Case-to-Case Electrical Connections are made IN FRONT OF SPLASHGUARD.

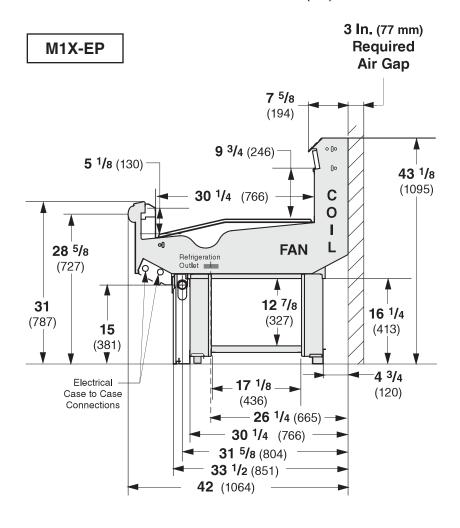
FRONT

|   | 6 ft          | 8 ft          | 12 ft          |
|---|---------------|---------------|----------------|
| General   |               |               |                |
| (A) Case Length (without ends or partitions)                                    | 72 3/8 (1838) | 96 3/8 (2448) | 144 1/2 (3670) |
| (Each end and insulated partition adds $1^{1}$ /2 in. (38 mm) to case line up.) |               |               |                |
| Maximum O/S dimension of case back to front                                     |               |               |                |
| (includes bumper)   | 42 (1064)     | 42 (1064)     | 42 (1064)      |
| Back of case to front of splashguard  | 33 1/2 (851)  | 33 1/2 (851)  | 33 1/2 (851)   |
| Back of case to O/S edge of front leg   | 30 1/4 (768)  | 30 1/4 (768)  | 30 1/4 (768)   |
| Distance between edges of external legs and center legs                         | 29 1/2 (750)  | 41 1/2 (1054) | 41 1/2 (1054)  |
| Distance between edges of center legs   | NA            | NA            | 43 7/8 (1114)  |
| Distance between front legs and splashguard                                     | 2 3/4 (70)    | 2 3/4 (70)    | 2 3/4 (70)     |
| Electrical Service (Electrical Field Wiring connection point)                   |               |               |                |
| (B) RH End of case to center of stub up area                                    | 60 1/4 (1530) | 84 1/4 (2140) | 132 3/8 (3363) |
| Back of case to center of stub up area  | 24 (612)      | 24 (612)      | 24 (612)       |
| Length of electrical wireway Wireway  | 26 1/2 (673)  | 26 1/2 (673)  | 26 1/2 (673)   |
| (C) RH End of case to LH end of wireway   | 66 1/8 (1680) | 90 1/8 (2289) | 138 1/4 (3511) |
| Waste Outlets (One each end)  |               |               |                |
| (D) RH End of case to the center of LH waste outlet                             | 60 1/4 (1530) | 84 1/4 (2140) | 132 3/8 (3363) |
| RH End of case to the center of RH waste outlet                                 | 12 1/8 (307)  | 12 1/8 (307)  | 12 1/8 (307)   |
| Back O/S of case to center of waste outlets                                     | 31 5/8 (804)  | 31 5/8 (804)  | 31 5/8 (804)   |
| Schedule 40 PVC drip pipe   | 1 1/4 (32)    | 1 1/4 (32)    | 1 1/4 (32)     |
| Refrigeration Outlet  |               |               |                |
| Back of case to center of refrigeration outlet                                  | 26 1/4 (665)  | 26 1/4 (665)  | 26 1/4 (665)   |
| RH end of case to center of refrigeration outlet                                | 8 (203)       | 8 (203)       | 8 (203)        |

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.

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



| Estimate | ed Charge **** |       | M1X-EP |
|----------|----------------|-------|--------|
| 6 ft     | 1.4 lb         | 22 oz | 0.6 kg |
| 8 ft     | 2.0 lb         | 32 oz | 0.9 kg |
| 12 ft    | 2.6 lb         | 42 oz | 1.2 kg |

\*\*\*\* 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.

#### Excel M1X-EP

Meat, Delicatessen Pre-cut and Packaged Produce

#### REFRIGERATION DATA

Note: This data is based on store temperature and humidity that does not exceed  $75^{\circ}F$  and 55% R.H.

|                      | M1X-EP |
|----------------------|--------|
| Discharge Air (°F) * | 28     |
| Evaporator (°F) *    | 24     |
| Unit Sizing (°F) *   | 22     |

\* See supplemental defrost data sheet, P/N 0530832, for temperature set point on special defrost applications.

§ 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.

| Btulhrlft    | M1X-EP |
|--------------|--------|
| Parallel     | 441    |
| Conventional | 466    |

#### **DEFROST DATA**

M1X-EP

| Frequency (hr)            | 12 |
|---------------------------|----|
| Defrost Water (lb/ft/day) | 2  |

(± 15% based on case configuration and product loading).

| OFFTIME        | M1X-EP |
|----------------|--------|
| Γime (minutes) | 40     |

ELECTRIC OR GAS \*\* Not Recommended

\*\* See supplemental defrost data sheet P/N 0530832, for duration and set point data.

#### CONVENTIONAL CONTROLS

**Low Pressure Backup Control** 

M1X-EP

**CI/CO** \*\*\* 17°F / 7°F

**Indoor Unit Only, Pressure Defrost** 

**Termination** \*\*\* 48°F

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

## Excel M1X-EP Meat, Delicatessen Precut and Packaged Produce

#### **Electrical Data**

| Number   | of Fans—4\   | W                         | 6 ft<br>2 | 8 ft<br>2 | 12 ft<br>3 |      |       |       |
|----------|--------------|---------------------------|-----------|-----------|------------|------|-------|-------|
|          |              |                           |           | Amperes   |            |      | Watts |       |
|          |              |                           | 6 ft      | 8 ft      | 12 ft      | 6 ft | 8 ft  | 12 ft |
| Evaporat | tor Fan      |                           |           |           |            |      |       |       |
| 120V     | 50/60Hz      | Standard Energy Efficient | 0.24      | 0.24      | 0.36       | 16   | 16    | 24    |
| 230V     | 50/60Hz      | Standard Energy Efficient | 0.12      | 0.12      | 0.18       | 16   | 16    | 24    |
| 230V     | 50/60Hz      | Export                    | 0.30      | 0.30      | 0.45       | 48   | 48    | 72    |
| 230V     | 50/60Hz      | Export                    | 0.36      | 0.36      | 0.54       | 54   | 54    | 81    |
| Minimun  | ı Circuit Aı | mpacity                   |           |           |            |      |       |       |
| 120V     | 50/60Hz      | Standard Energy Efficient | 0.44      | 0.44      | 0.56       |      |       |       |
| 230V     | 50/60Hz      | Standard Energy Efficient | 0.32      | 0.32      | 0.38       |      |       |       |
| 230V     | 50/60Hz      | Export                    | 0.50      | 0.50      | 0.65       |      |       |       |
| 230V     | 50/60Hz      | Export                    | 0.56      | 0.56      | 0.74       |      |       |       |
| Maximu   | n Over Cur   | rent Protection 120V      | 20        | 20        | 20         |      |       |       |
| Maximu   | m Over Cu    | rrent Protection 230V     | 15        | 15        | 15         |      |       |       |

### Excel M1X-EP Meat, Delicatessen Pre-cut and Packaged Produce

#### **Product Data**

Recommended Usable Cube <sup>1</sup> (Cu FtlFt)

AHRI Total Display Area <sup>2</sup> (Sq FtlFt)

Shelf Area <sup>3</sup> (Sq FtlFt)

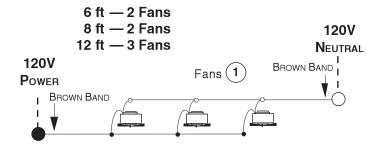
1.08 ft<sup>3</sup>/ft (0.10 m<sup>3</sup>/m) 2.60 ft<sup>2</sup>/ft (0.79 m<sup>2</sup>/m)

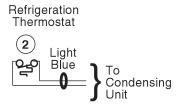
2.53 ft<sup>2</sup>/ft (0.77 m<sup>2</sup>/m)

- <sup>1</sup> AHRI Refrigerated Volume less shelving and other unusable space: Refrigerated Volume/Unit of Length, ft³/ft [m³/m]
- <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]
- <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 NONE.

| ESTIMATED SHIPPING WEIGHT 4 |           |           |           |           |  |
|-----------------------------|-----------|-----------|-----------|-----------|--|
| Case                        |           |           |           | Solid End |  |
|                             | 6 ft      | 8 ft      | 12 ft     | (each)    |  |
| <b>lb</b> ( <i>kg</i> )     | 500 (227) | 700 (318) | 900 (408) | 50 (23)   |  |

### Fan Wiring Offtime Defrost





#### WARNING

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

CIRCLED NUMBERS = PARTS LIST ITEM NUMBERS

• = 120V Power  $\circ$  = 120V Neutral