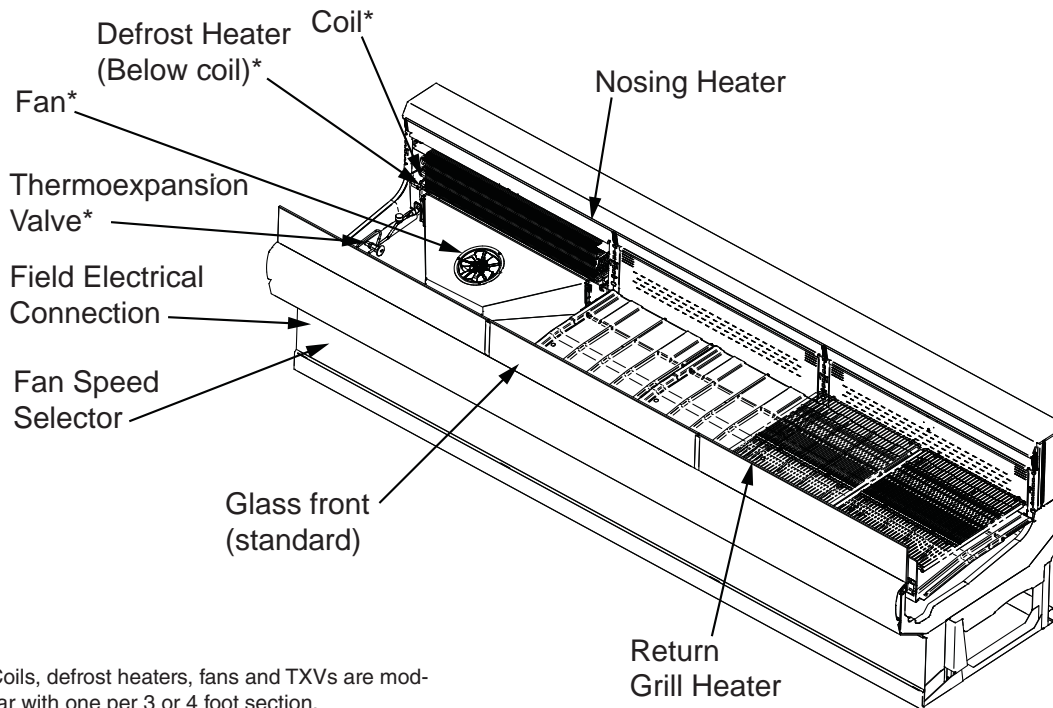


*Insight standard field electrical connections are at the bottom of the merchandiser*



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

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	Page 2	Electrical Loads	Page 6
Product Data (AHRI Statistics)	Page 2	Replacement Parts List	Page 7
Cross Section	Page 3	Wiring Diagrams	Page 8
Plan View	Page 4	Computing Refrigeration and Electrical Load	Page 9
Estimated Shipping Weights	Page 5	Revision History	Page 9

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.



# Insight IM1SL-L

## Frozen Meat

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

IM1SL-L		Optimal Shelf Life		Energy Comparison
Application		Frozen Meat with Glass Front <sup>3</sup>	NSF Type 2 Ambient <sup>4</sup>	AHRI 1200 Rating Point <sup>5</sup>
Unlit	Discharge Air °F (°C)	-9 (-22.8)	-8 (-22.2)	-9 (-22.8)
	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 Speed <sup>6</sup>	IM1SL6L (7")	1000 <sup>6</sup>	1100 <sup>6</sup>	1000 <sup>6</sup>
	IM1SL4L, 8L, 12L (7")	1000 <sup>6</sup>	1100 <sup>6</sup>	1000 <sup>6</sup>

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.
- This column of data is for glass front loads and settings.
- Data for operation in NSF Type 2 ambient of 80°F and 55%.
- 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.
- Some lengths and/or applications require fan speed control.

### Defrost Data

Frequency (hours between defrost) 4

**OFFTIME** IM1SL-L  
Time (minutes) 30

**ELECTRIC OR GAS** Not Available

**Defrost Water** <sup>7</sup> 2.5 lb/ft/day  
(3.7 kg/m)

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

### Conventional Controls

IM1SL-L  
**Low Pressure Backup Control CI/CO** <sup>8</sup>  
-17°F / -29°F  
-27.2°C / -33.9°C

**Indoor Unit Only, Pressure Defrost Termination** <sup>8</sup>  
48°F (8.89°C)

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

### Estimated Charge <sup>9</sup> IM1SL-L

<b>4 ft</b>	0.5 lb	8 oz	0.2 kg
<b>6 ft</b>	0.8 lb	13 oz	0.4 kg
<b>8 ft</b>	1.1 lb	18 oz	0.5 kg
<b>12 ft</b>	1.9 lb	30 oz	0.9 kg

<sup>9</sup> This is an average for all refrigerant types. Actual refrigerant charge may vary by approximately half a pound.

### Product Data

**Gross Refrigerated Volume** <sup>10</sup> (Cu Ft/Ft) 1.7 ft<sup>3</sup>/ft (0.16 m<sup>3</sup>/m)

**AHRI Total Display Area** <sup>11</sup> (Sq Ft/Ft) 2.64 ft<sup>2</sup>/ft (0.80 m<sup>2</sup>/m)

**Shelf Area** <sup>12</sup> (Sq Ft/Ft) 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.

Insight Single Deck Merchandiser, 1 Display Level,  
Standard Bottom, Standard Height Front

**Insight IM1SL-L**  
Frozen 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.

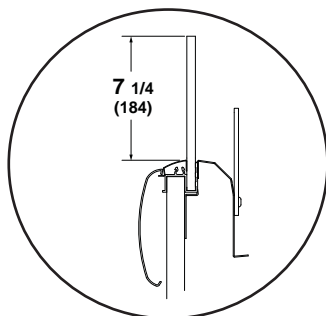
Dimensions shown as in. and (mm).

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

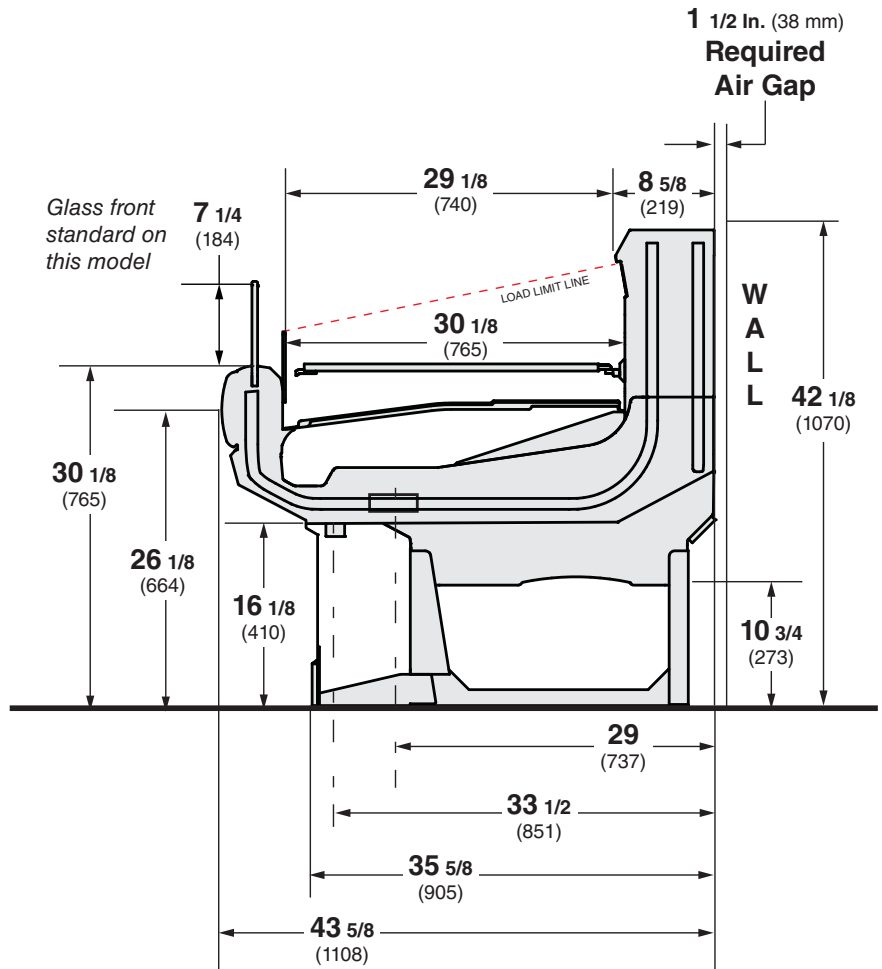
**IM1SL-L**

Shelf complement shown as tested:  
  
No shelves; wire racks are angled up in the back, positioned 6-in. above the bottom-most (flat) location.

**STANDARD GLASS FRONT**



*Glass front cannot be used with rail light option*



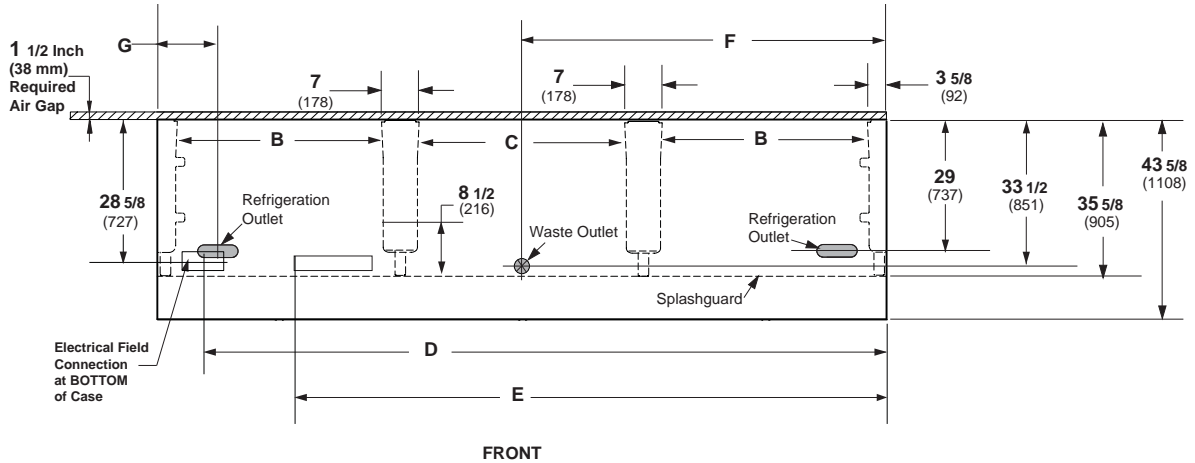
**NSF Certification**

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



(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 1/8 (206)	8 1/8 (206)	8 1/8 (206)
<b>Electrical Service (Field Electrical Wiring Connection)</b>				
(D) RH End of case to center of Field Electrical Wiring Connection (bottom of case)	12 (305)	60 1/4 (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 1/2 (673)	71 3/4 (1822)	119 3/4 (3042)
<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)

**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 †**

<b>Case</b>	<b>4 ft</b>	<b>6 ft</b>	<b>8 ft</b>	<b>12 ft</b>	<b>Solid End (each)</b>
<b>lb (kg)</b>	500 (227)	575 (261)	625 (284)	750 (340)	40 (18)

† Actual weights will vary according to optional kits included.

<b>Insight IM1SL-L</b> Frozen Meat
---------------------------------------

## Electrical Data

<b>Number of Fans</b>		<b>4 ft</b>	<b>6 ft</b>	<b>8 ft</b>	<b>12 ft</b>					
7.0 in.		1	2	2	3					
			<b>Amperes</b>					<b>Watts</b>		
<b>Evaporator Fan</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		0.12	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	
<b>Minimum Circuit Ampacity</b>										
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					
<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					
<b>Discharge Nosing Heaters</b>										
120V 50/60Hz Standard		0.22	0.36	0.50	0.67	27	43	60	80	
<b>Return Air Grill Heaters</b>										
120V 50/60Hz Standard		0.33	0.50	0.66	0.99	40	60	80	120	
<b>Glass Heaters</b>										
120V 50/60Hz Standard		0.26	0.39	0.52	0.78	23	34.5	46	69	
<b>208 V Electric Defrost Heaters</b>		2.98	4.18	5.96	8.94	620	870	1240	1860	
<b>208 V Drain Heaters</b>		0.65	0.89	1.44	2.23	136	186	300	464	

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

## Replacement Parts List

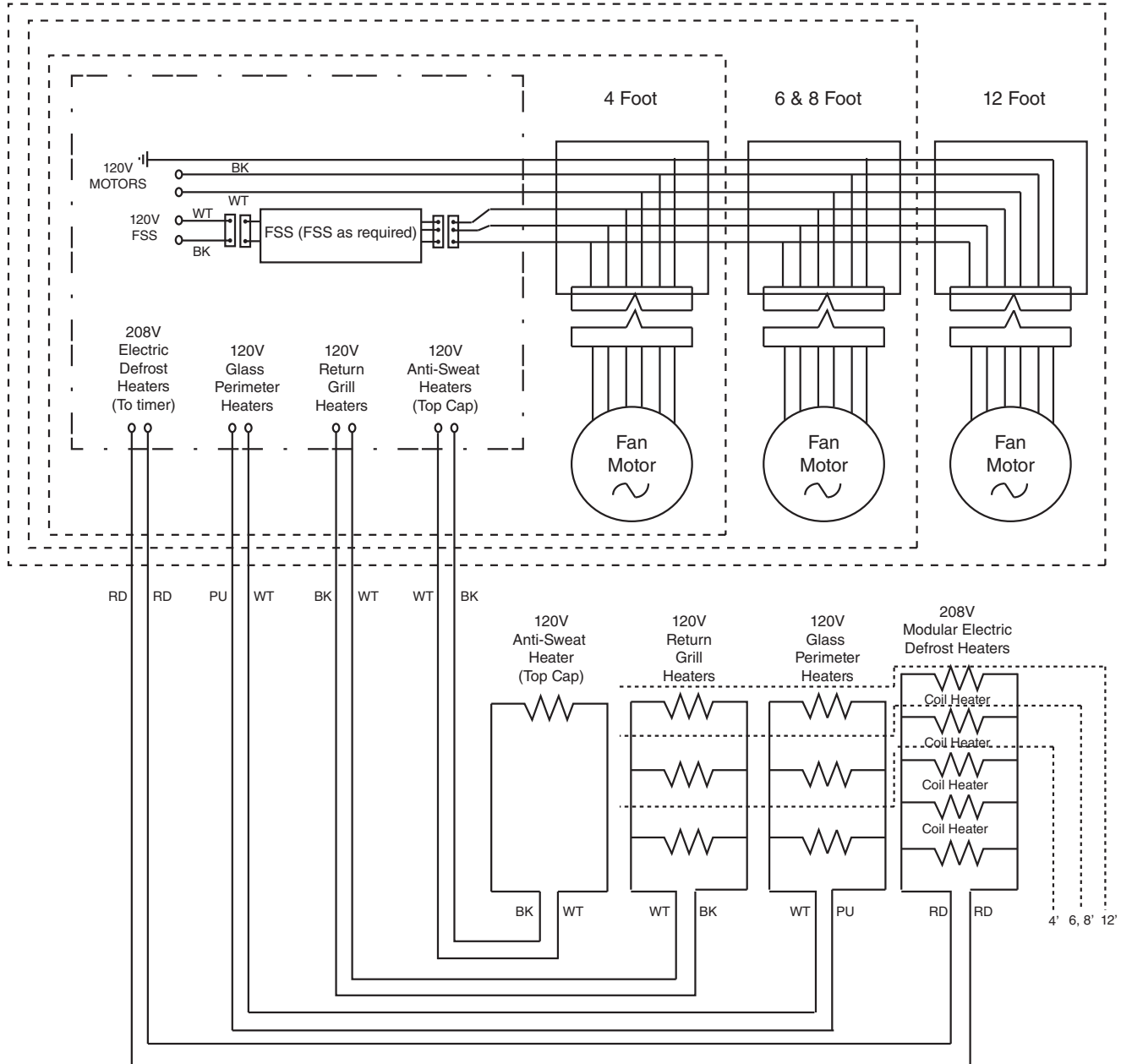
Part #	Description	Part #	Description
<b>FAN ASSEMBLIES</b>		<b>OTHER</b>	
<b>4 Ft, 6 Ft, 8 Ft &amp; 12 Ft</b>		0534355	Fan Speed Key 1200 RPM
<b>Standard HE Fan Assembly</b>		0534013	Fan Speed Selector (Standard on IM1SL-L)
0535562	7-in. Fan Blade Assembly	Varies	Thermo-expansion Valve
<b>THERMOSTATS</b>		3006145	Defrost Heater 4 ft, 8 ft, 12 ft
Optional		3006148	Defrost Heater 6 ft
<b>COILS</b>		0398557	Defrost Termination TSTAT
0534327	4 ft, 8 ft, 12 ft	3006227	Nosing Heater 4 ft
0534326	6 ft Only	3006228	Nosing Heater 6 ft
<b>HONEYCOMB - WHITE</b>		3006225	Nosing Heater 8 ft
0536583	4 ft, 8 ft, 12 ft	3006226	Nosing Heater 12 ft
0536582	6 ft only	0495025	Return Grill Heater 4 ft, 8 ft, 12 ft
		0496492	Return Grill Heater 6 ft
		3021886	Drain Pan Heater 4 ft
		3021887	Drain Pan Heater 6 ft
		3021888	Drain Pan Heater 8 ft
		3021889	Drain Pan Heater 12 ft
		0483952	Heated Glass 4 ft, 8 ft, 12 ft
		0518072	Heated Glass 6 ft

FOR ADDITIONAL PARTS INFORMATION, VISIT

[HTTP://WWW.HUSSMANN.COM/EN/PAGES/AFTERMARKET-PARTS.ASPX](http://www.husmann.com/en/pages/aftermarket-parts.aspx)

**Insight IM1SL-L**  
Frozen Meat

**Standard Electric Defrost**



**WARNING**

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

RD = Red    Y = Yellow    G = Green    BL = Blue    BK = Black    WT = White  
 ● = 120V POWER    ○ = 120V NEUTRAL    ⚡ = FIELD GROUND    mmm = 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 QR code to  
access product  
information on your  
mobile device.

---

## 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.