

# *IMPACT Quick Reference Data*

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# CONVERTIBLES

<b>HUSSMANN®</b> <b>IMPACT™</b> <b>Merchandisers</b>		<b>CONVERTIBLES</b>					
C2E	C2XE	CW2GE	C3LGE	C4LE	C6E		
C2LE	C2XLE	CW2XGE		C4LGE	C6GE		
C2LGE	C2XLGE	CW2UGE		C5LE	C6HE		
	C2XGE	CW2EGE		C5E			
		CW2XGE		C5GE			
		CW2UXGE		C5HE			
		CW2EXGE		C5LE			
<b>Discharge Air Temp °F</b>	27	29	28	30	29	29	
<b>Evaporator Temp °F*</b>	21	21	21	21	21	21	
<b>Low Pressure Cut In/Cut Out (With Thermostat) (°F)</b>	17/7	17/7	17/7	14/4	14/4	14/4	
<b>Defrost Frequency Hrs.</b>	6	6	6	6	6	6	4
<b>Failsafe Off Time Duration Min. **</b>	30	30	45	30	30	30	
<b>Temp Term °F</b>	48	48	48	48	48	48	

\*For temperature pressure controlled cases, cutout pressure must produce listed evaporator temperature. Differential should preserve product integrity while preventing compressor short cycling. \*\*For temperature pressure termination, set termination control to terminate defrost when evaporator temperature reaches 48 degrees F except when otherwise listed. Use for non-critical temperature cases only. **NOTE:** Reverse air defrost is not recommended for any Impact Merchandiser except M1LGE.

## DAIRY/DELI

<b>HUSSMANN®</b> <b>IMPACT™</b> <b>Merchandisers</b>		DAIRY/DELI									
		D5 D5L D5R D5LR D5HR	D5E D5LE D5RE D5LRE	D5G D5H	D5HE D5HRE D5NLE D5NE	D5GE D5NHE D5NGE D5NLGE	D6G D6H	D6GE D6HE	D6 D6L	D6E D6LE	D5ELE D5EE
Recommended Control Settings <i>(See installation instructions for complete information)</i>											
Discharge Air Temp °F		31	32	31	32	32	31	32	31	32	32
Evaporator Temp °F*		21	24	21	24	24	21	24	21	24	24
Low Pressure Cut In/Cut Out (With Thermostat) (°F)		14/4	17/7	14/4	17/7	17/7	14/4	17/7	14/4	17/7	17/7
Defrost Frequency Hrs.		6	6	6	6	6	6	6	6	6	6
Failsafe Off Time Duration Min. **		30	35	35	35	40	35	40	30	35	35
Temp Term °F		48	48	48	48	48	48	48	48	48	48

\*For temperature pressure controlled cases, cutout pressure must produce listed evaporator temperature. Differential should preserve product integrity while preventing compressor short cycling. \*\*For temperature pressure termination, set termination control to terminate defrost when evaporator temperature reaches 48 degrees F except when otherwise listed. Use for non-critical temperature cases only. **NOTE:** Reverse air defrost is not recommended for any Impact Merchandiser except M1LGE.

**MEAT**

	<b>MEAT</b>							
	M1E	M1GE	M2E M2GE	M3	M3E	M3G	M3GE	M4
<b>Recommended Control Settings (See <i>installation instructions</i> for complete information)</b>								
<b>Discharge Air Temp °F</b>	27	26	29	28	28	27	28	28
<b>Evaporator Temp °F*</b>	18	18	21	18	21	18	21	18
<b>Low Pressure Cut In/Cut Out (With Thermostat) (°F)</b>	14/8	14/8	14/4	12/2	14/4	12/2	14/4	12/2
<b>Defrost Frequency Hrs.</b>	6	6	6	6	6	6	8	6
<b>Failsafe Off Time Duration Min. **</b>	35	35	30	30	35	30	35	25
<b>Temp Term °F</b>	43	43	48	48	48	48	48	48

\*For temperature pressure controlled cases, cutout pressure must produce listed evaporator temperature. Differential should preserve product integrity while preventing compressor short cycling. \*\*For temperature pressure termination, set termination control to terminate defrost when evaporator temperature reaches 48 degrees F except when otherwise listed. Use for non-critical temperature cases only. **NOTE:** Reverse air defrost is not recommended for any Impact Merchandiser except M1LGE.

**MEAT**

	<b>MEAT</b>							
	M4E M4NE	M4G	M4GE M4NGE	M5	M5E M5NE M5NGE	M5G	M5GE	MWG MWGE
Recommended Control Settings <i>(See installation instructions for complete information)</i>								
Discharge Air Temp °F	29	28	29	28	29	27	28	26
Evaporator Temp °F*	21	18	21	18	21	18	21	18
Low Pressure Cut In/Cut Out (With Thermostat) (°F)	14/4	12/2	14/4	12/2	14/4	12/2	14/4	12/2
Defrost Frequency Hrs.	6	6	6	6	6	6	6	6
Failsafe Off Time Duration Min. **	30	30	35	30	30	35	35	60
Temp Term °F	48	48	48	48	48	48	48	43

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# PRODUCE

<b>HUSSMANN®</b> <b>IMPACT™</b> <b>Merchandisers</b>  Recommended Control Settings <i>(See installation instructions for complete information)</i>	<b>PRODUCE</b> <small>NOTE: Critical temperature produce must be kept at or below 41° F.</small>									
	P1 P1RO	P1E P1ROE	P2RO P2	P2E P2ROE P2NE	P4 P4RO	P4E P4NE	PW6 PW8 PW12	PWE	PW- 4E,6E,8E,12E PWW- 4E,8E,12E PWR- 8E,12E	PWEE PWEEE PWREE PWRIE
Discharge Air Temp °F	31	31	37	33	29	31	34	32	34	32
Evaporator Temp °F*	21	24	21	24	21	24	21	21	24	24
Low Pressure Cut In/Cut Out (With Thermostat) (°F)	14/4	17/7	14/4	17/7	14/4	17/7	14/4	14/4	17/7	17/7
Defrost Frequency Hrs.	8	8	6	8	6	6	6	6	6	6
Failsafe Off Time Duration Min. **	35	35	30	30	30	30	45	45	45	45
Temp Term °F	43	43	48	48	48	48	NA	NA	NA	NA

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# FROZEN FOOD/ICE CREAM

<b>HUSSMANN® IMPACT™ Merchandisers</b>  Recommended Control Settings (See <i>installation instructions</i> for complete information)	FROZEN FOOD			ICE CREAM	FROZEN FOOD	ICE CREAM
	F6	F6L	L8,12 L8G,12G LGH LN8,12 LI8,12 LW8,12 LW8G,12G LW8GH,12GH LWU90,90G,90GH LWU138,138G,138GH LWE LWEG LWEGH	L8,12 L8G,12G LGH LN8,12 LI8,12 LW8,12 LW8G,12G LW8GH,12GH LWU90,90G,90GH LWU138,138G,138GH LWE LWEG LWEGH	LN8G,12G LN8GH,12GH LI8G,12G LI8GH,12GH	LN8G,12G LN8GH,12GH LI8G,12G LI8GH,12GH
Discharge Air Temp °F	-8	-8	-12	-22	-10	-20
Evaporator Temp °F*	-16	-16	-20	-30	-20	-30
Low Pressure Cut In/Cut Out (With Thermostat) (°F)	-20/-39	-20/-39	-27/-39	-27/-39	-27/-39	-27/-39
Defrost Frequency Hrs.	12	8	24	24	24	24
Failsafe Off Time Duration Min.	NA	NA	NA	NA	NA	NA
Electric Temp Term °F	60	60	48	48	48	48
Failsafe Termination (Minutes)	30	30	60	60	60	60
Gas Duration Min.	NA	NA	15	18	18	21

\*For temperature pressure controlled cases, cutout pressure must produce listed evaporator temperature. Differential should preserve product integrity while preventing compressor short cycling. \*\*For temperature pressure termination, set termination control to terminate defrost when evaporator temperature reaches 48 degrees F except when otherwise listed. Use for non-critical temperature cases only. **NOTE:** Reverse air defrost is not recommended for any Impact Merchandiser except M1LGE.

# FROZEN MEAT/SEAFOOD

<b>HUSSMANN®</b> <b>IMPACT™</b> <b>Merchandisers</b>	<b>FROZEN MEAT</b>	<b>FROZEN MEAT/SEAFOOD</b>
	M1LGE	F2XLG
Recommended Control Settings <i>(See installation instructions for complete information)</i>		
Discharge Air Temp °F	-10	-2
Evaporator Temp °F*	-20	-16
Low Pressure Cut In/Cut Out (With Thermostat) (°F)	-26/-41	-11/-20
Defrost Frequency Hrs.	6	6
Electric Temp Term °F	48	48
Failsafe Termination (Minutes)	40	60
Gas Duration Min.	15	NA

\*For temperature pressure controlled cases, cutout pressure must produce listed evaporator temperature. Differential should preserve product integrity while preventing compressor short cycling. \*\*For temperature pressure termination, set termination control to terminate defrost when evaporator temperature reaches 48 degrees F except when otherwise listed. Use for non-critical temperature cases only. **NOTE:** Reverse air defrost is not recommended for any Impact Merchandiser except M1LGE.

# REACH-INS

<b>HUSSMANN®</b> <b>IMPACT™</b> <b>Merchandisers</b>  Recommended Control Settings <i>(See installation instructions for complete information)</i>	REACH-INS					
	RL	RL	RM	RLN RLNI	RLN RLNI	RMN
	FROZEN FOOD	ICE CREAM	DAIRY/DELI	FROZEN FOOD	ICE CREAM	DAIRY/DELI
WITH INNOVATOR DOORS						
Discharge Air Temp °F	-5	-12	32	-5	-12	32
Evaporator Temp °F*	-11	-19	27	-11	-19	27
Low Pressure Cut In/Cut Out (With Thermostat) (°F)	-18/-34	-26/-45	20/10	-18/-34	-26/-45	20/10
Defrost Frequency Hrs.	24	24	24	24	24	24
Off Time Duration Min. **	NA	NA	60	NA	NA	60
Electric Temp Term °F	48	48	NA	48	48	NA
Failsafe Termination (Minutes)	40	40	NA	40	40	NA
Gas Duration Min.	20	20	NA	20	20	NA

\*For temperature pressure controlled cases, cutout pressure must produce listed evaporator temperature. Differential should preserve product integrity while preventing compressor short cycling. \*\*For temperature pressure termination, set termination control to terminate defrost when evaporator temperature reaches 48 degrees F except when otherwise listed. Use for non-critical temperature cases only. **NOTE:** Reverse air defrost is not recommended for any Impact Merchandiser except M1LGE.

# SERVICE CASES

<b>HUSSMANN®</b> <b>IMPACT™</b> <b>Merchandisers</b>  Recommended Control Settings <i>(See installation instructions for complete information)</i>	SERVICE CASES								
	SMB SMBT	SMBV	SMG SMGT	SMGV	SSG SSGT	SSGV	ED1 WITH REAR DOORS	EDS1 WITHOUT REAR DOORS	
Discharge Air Temp °F	24	25	24	25	21	22	27	24	24
Evaporator Temp °F*	18	20	18	20	18	20	18	14	14
Low Pressure Cut In/Cut Out (With Thermostat) (°F)	11/#	13/#	11/#	13/#	11/#	13/#	11/#	11/#	11/#
Defrost Frequency Hrs.	12	24	24	24	24	24	12	12	12
Off Time Duration Min. **	NA	NA	70	70	70	70	NA	NA	NA
Temp Term °F	43	43	NA	NA	NA	NA	43	43	43
Failsafe Termination (Minutes)	90	90	90	90	90	90	90	90	90

# Cut Out Pressure = Cut In, less 10 PSIG. Use a Temperature Pressure Chart to determine PSIG conversions.

\*For temperature pressure controlled cases, cutout pressure must produce listed evaporator temperature. Differential should preserve product integrity while preventing compressor short cycling. \*\*For temperature pressure termination, set termination control to terminate defrost when evaporator temperature reaches 48 degrees F except when otherwise listed. Use for non-critical temperature cases only. NOTE: Reverse air defrost is not recommended for any Impact Merchandiser except M1LGE.