

RACK A CIRCUIT SCHEDULE												
CIRCUIT NUMBER	STUB LOCATION	WFM #	DESCRIPTION	LOAD MBH	EVAP TEMP F	DEFROST	EPR SIZE (3)	TUBING LENGTH (2)	LIQ SIZE (1)	SUCT SIZE	RISER SIZE	CIRCUIT NUMBER
1	RHA1	806	13 DRS RVZ30 ICE CREAM	17.0	-16	GAS	09-09	130	5/8	1 3/8	7/8	1
2	RHA1	806	16 DRS RVZ30 ICE CREAM	21.0	-16	GAS	09-09	85	5/8	1 3/8	1 1/8	2
3	RHA1	806	13 DRS RVZ30 ICE CREAM	17.0	-16	GAS	09-09	120	5/8	1 3/8	7/8	3
4	RHA1	806	16 DRS RVZ30 ICE CREAM	21.0	-16	GAS	09-09	75	5/8	1 3/8	1 1/8	4
5	RHA1	-	13 X 15 BAKERY FREEZER	11.1	-15	GAS	05-09	60	1/2	1 1/8	7/8	5
6	RHA1	-	SPARE	0.0	-	-	-	-	-	-	-	6
10	RACK	-	MAJA RVE 1500 1/2 ICE MACH	26.0	-4	-	-	130	5/8	1 3/8	1 1/8	10
11	RACK	306	12 F6L FROZEN MEAT	21.1	-16	GAS	09-09	115	1/2	1 1/8	1 1/8	11
12	RACK	338	8 LIG DUAL TEMP MEAT	4.2	-20	GAS	03-09 (4)	105	1/2	5/8	5/8	12
13	RACK	338	8 LIG DUAL TEMP MEAT	4.2	-20	GAS	03-09 (4)	100	1/2	5/8	5/8	13
14	RACK	230	8 LIG DUAL TEMP FISH	4.2	-20	GAS	03-09 (4)	110	1/2	5/8	5/8	14
15	RACK	230	8 LIG DUAL TEMP FISH	4.2	-20	GAS	03-09 (4)	110	1/2	5/8	5/8	15
16	RACK	207	12 F6L FROZEN FISH	21.1	-16	GAS	09-09	80	1/2	1 1/8	1 1/8	16
17	RACK	-	12 X 26 GROCERY FREEZER	21.4	-22	GAS	11-11	140	1/2	5/8	1 1/8	17
18	RACK	-	10 X 12 MEAT FREEZER	10.0	-14	GAS	05-09	145	1/2	7/8	7/8	18
19	RACK	-	SPARE	0.0	-	-	-	-	-	-	-	19
RACK -23 GRAND TOTAL:				203.4	-	-	-	-	-	-	-	-

- NOTES:  
1) LIQUID SIZE IS FOR RUN FROM CASE CIRCUIT TO LOOP LIQUID LINE. SEE R2.1 DETAIL 1 FOR LOOP LIQUID LINE SIZES.  
2) ESTIMATED SUCTION LENGTH TO RACK IN FEET USED FOR LINE SELECTION  
3) PARKER SPORT II SUCTION STOP EPRS.  
4) EPR TO HAVE DUAL TEMP BYPASS.  
5) ESTIMATED RACK CHARGE: XXXX LB.  
6) LUBRICANT - TBD POE OIL, ESTIMATED AMOUNT XX GAL.  
7) RECEIVER SIZE: 92 LONG, 14" DIA.  
8) RACK MANUFACTURER TO PROVIDE SUBCOOLER PREINSTALLED ON THIS RACK. SUBCOOLING PROVIDED BY RACK C SUBCOOLER CONTROL USING SPORLAN SEI AND SPORLAN TWO TEMPERATURE CONTROLLER.

RACK B CIRCUIT SCHEDULE												
CIRCUIT NUMBER	STUB LOCATION	WFM #	DESCRIPTION	LOAD MBH	EVAP TEMP F	DEFROST	EPR SIZE (3)	TUBING LENGTH (2)	LIQ SIZE (1)	SUCT SIZE	RISER SIZE	CIRCUIT NUMBER
21	RHB1	-	MAIN BRANCH			O.T.	NONE					21
21a	LOOP	518 / 511	SLICER/SANDWICH	2.3	+20	O.T.	(8)					21a
21b	LOOP	591	SALAD	2.0	+20	O.T.	(8)					21b
21c	LOOP	526A	KOREAN / SUSHI UC	1.7	+20	O.T.	(8)					21c
22	RHB1	302	50 36 SERVICE DELI	28.8	+19	O.T.	09-09	45	7/8	1 1/8	7/8	22
23	RHB1	406	12 DBRLS BACKBAR	18.6	+18	O.T.	07-09	35	1/2	7/8	7/8	23
24	RHB1	507	SUSHI ISLAND	7.0	+20	O.T.	03-09	95	1/2	7/8	1/2	24
25	RHB1	510	(2) SALAD BAR (9)	23.7	+20	O.T.	07-09	70	5/8	1 1/8	7/8	25
26	RHB1	405	4 SERVICE CHEESE	2.0	+15	O.T.	03-09	45	1/2	1/2	1/2	26
27	RHB1	404	18 SINTESI CHEESE	9.0	+15	O.T.	05-09	65	1/2	1 1/8	7/8	27
28	RHB1	610	BAKERY 610	8.0	+20	O.T.	05-09	65	1/2	7/8	5/8	28
29	RHB1	607	18 SERVICE BAKERY	10.0	+20	O.T.	05-09	65	1/2	7/8	5/8	29
30	RHB1	419	ANTI PASTA BAR	2.8	+20	O.T.	03-09	65	1/2	1/2	1/2	30
31	RHB1	402	CHEESE ISLAND	7.0	+20	O.T.	03-09	80	1/2	7/8	1/2	31
32	RHB1	606	DESSERT BAR	2.2	+27	O.T.	03-09	80	1/2	1/2	1/2	32
33	RHB1	-	10 X 23 DELI COOLER	16.0	+22	O.T.	05-09	20	1/2	7/8	5/8	33
34	RHB1	-	8 X 12 POULTRY COOLER	8.6	+19	ELEC	05-09	35	1/2	5/8	5/8	34
35	RHB1	-	9 X 12 CHEESE COOLER	8.7	+22	O.T.	05-09	55	1/2	5/8	5/8	35
36	RHB1	-	9 X 12 BAKERY COOLER	8.7	+32	O.T.	03-09	70	1/2	5/8	5/8	36
37	RHB1	643	CANDY ISLAND	3.6	+45	O.T.	NONE (10)	80	1/2	1/2	1/2	37
38	RHB1	-	SPARE	0.0	-	-	-	-	-	-	-	38
40	RHB2	608 / 827	14 MDC DRINK	24.5	+20	O.T.	07-09	160	1/2	1 1/8	7/8	40
41	RHB2	511	28 MDC 87L DELI	51.8	+20	O.T.	11-11	125	7/8	1 5/8	1 1/8	41
42	RHB2	610	8 MDC 83 M/D DRINK	14.0	+20	O.T.	05-09	120	1/2	1 1/8	7/8	42
43	RHB2	401	6 DGLE PASTA	4.9	+24	O.T.	05-09	110	1/2	7/8	5/8	43
44	RHB2	403	16 DGLE OLIVE CHEESE	23.8	+24	O.T.	07-09	95	1/2	1 1/8	7/8	44
45	RHB2	803	8 MDC 83 M/D DAIRY	14.0	+20	O.T.	05-09	55	1/2	7/8	5/8	45
46	RHB2	802	20 CBLRE DAIRY REAR LOAD	37.4	+21	O.T.	11-11	55	5/8	1 3/8	1 1/8	46
47	RHB2	802	24 CBLRE DAIRY REAR LOAD	44.9	+21	O.T.	11-11	45	5/8	1 3/8	1 1/8	47
48	RHB2	801	24 CBLRE DAIRY REAR LOAD	45.4	+24	O.T.	11-11	190	7/8	1 5/8	1 1/8	48
49	RHB2	-	11 X 46 DAIRY COOLER	29.3	+23	O.T.	09-09	45	5/8	1 1/8	7/8	49
50	RHB2	-	14 X 14 CHICKEN COOLER	14.4	+21	ELEC	05-09	40	1/2	7/8	5/8	50
51	RHB2	-	120 SF POULTRY PREP	12.0	+37	O.T.	05-09	55	1/2	7/8	1/2	51
52	RHB2	-	SPARE	0.0	-	-	-	-	-	-	-	52
56	RACK	308	16 MDC AGED MEAT	2.3	+25	O.T.	03-09	95	1/2	1/2	1/2	56
57	RACK	302	44 SMGT SERVICE MEAT	18.5	+18	O.T.	07-09	95	1/2	7/8	7/8	57
58	RACK	303	44 FMSS SERVICE MEAT FRONT	19.8	+18	O.T.	07-09	80	1/2	7/8	7/8	58
59	RACK	-	13 X 20 MEAT COOLER	19.0	+21	ELEC	07-09	50	1/2	7/8	5/8	59
60	RACK	-	300 SF MEAT PREP	48.0	+37	O.T.	11-11	80	5/8	1 3/8	1 1/8	60
61	RACK	-	SPARE	0.0	-	-	-	-	-	-	-	61
RACK +18 GRAND TOTAL:				598.7	-	-	-	-	-	-	-	-

- NOTES:  
1) LIQUID SIZE IS FOR RUN FROM CASE CIRCUIT TO LOOP LIQUID LINE. SEE R2.1 DETAIL 3 FOR LOOP LIQUID LINE SIZES.  
2) ESTIMATED SUCTION LENGTH TO RACK IN FEET USED FOR LINE SELECTION  
3) PARKER SPORT II SUCTION STOP EPRS.  
4) EPR TO HAVE DUAL TEMP BYPASS.  
5) ESTIMATED RACK CHARGE: XXXX LB.  
6) LUBRICANT - TBD POE OIL, ESTIMATED AMOUNT XX GAL.  
7) RECEIVER SIZE: 116" LONG, 14" DIA.  
8) CASES TO INCLUDE FACTORY MOUNTED TSTAT AND LIQUID SOLENOID.  
9) CASE HAS FACTORY INSTALLED SHUT OFF SWITCH FOR NIGHT MELTING.  
10) CASES TO INCLUDE FACTORY MOUNTED EPR IN EACH CASE.

RACK C CIRCUIT SCHEDULE												
CIRCUIT NUMBER	STUB LOCATION	WFM #	DESCRIPTION	LOAD MBH	EVAP TEMP F	DEFROST	EPR SIZE (3)	TUBING LENGTH (2)	LIQ SIZE (1)	SUCT SIZE	RISER SIZE	CIRCUIT NUMBER
71	RHC1	112	36 MDC CUT FRUIT	41.4	+20	O.T.	11-11	165	7/8	1 5/8	1 1/8	71
72	RHC1	109	52 P4E PRODUCE CASE	75.7	+24	O.T.	13-13	125	7/8	1 5/8	1 3/8	72
73	RHC1	106	28 DBRP PRODUCE	24.5	+18	O.T.	07-09	110	1/2	1 1/8	7/8	73
74	RHC1	111	24 DBLE SALAD CASE	35.8	+24	O.T.	11-11	90	5/8	1 3/8	7/8	74
75	RHC1	106	32 DBRP PRODUCE CASE	28.0	+18	O.T.	09-11	145	5/8	1 3/8	7/8	75
76	RHC1	108	40 P4E PRODUCE CASE	58.2	+24	O.T.	11-11	145	7/8	1 5/8	1 1/8	76
77	RHC1	217	12 DBLE SMOKED SEAFOOD	17.9	+24	O.T.	05-09	80	1/2	1 1/8	7/8	77
78	RHC1	224	24 ICED CASE	19.2	+18	O.T.	07-09	55	1/2	1 1/8	7/8	78
79	RHC1	-	12 X 16 SEAFOOD COOLER	13.4	+26	O.T.	05-09	20	1/2	5/8	5/8	79
80	RHC1	-	SPARE	0.0	-	-	-	-	-	-	-	80
83	RACK	201	40 DSFM SERVICE FISH	18.0	+20	O.T.	05-09	80	1/2	7/8	7/8	83
84	RACK	204	24 FMSS FISH	10.8	+18	O.T.	05-09	80	1/2	7/8	5/8	84
85	RACK	-	18 X 22 DRY PRODUCE COOLER	23.2	+34	O.T.	07-09	125	5/8	1 1/8	5/8	85
86	RACK	-	18 X 22 WET PRODUCE COOLER	23.2	+34	O.T.	07-09	160	5/8	1 1/8	5/8	86
87	RACK	-	450 SF PRODUCE PREP	22.5	+38	O.T.	05-09	140	5/8	1 1/8	5/8	87
88	RACK	709	6 WHOLE BODY	10.2	+20	O.T.	05-09	160	1/2	7/8	5/8	88
89	RACK	433	24 DBLE BEER	35.8	+24	O.T.	11-11	130	5/8	1 3/8	1 1/8	89
90	RACK	305	16 CSE MEAT (B)	23.3	+21	O.T.	09-09	100	5/8	1 1/8	7/8	90
91	RACK	-	SUBCOOLER LOAD (B)	69.2	+25	O.T.	11-11	40	7/8	1 3/8	1 3/8	91
92	RACK	-	SPARE	0.0	-	-	-	-	-	-	-	92
RACK +16 GRAND TOTAL:				555.2	-	-	-	-	-	-	-	-

- NOTES:  
1) LIQUID SIZE IS FOR RUN FROM CASE CIRCUIT TO LOOP LIQUID LINE. SEE R2.1 DETAIL 3 FOR LOOP LIQUID LINE SIZES.  
2) ESTIMATED SUCTION LENGTH TO RACK IN FEET USED FOR LINE SELECTION  
3) PARKER SPORT II SUCTION STOP EPRS. SUBCOOLER USES PORT II.  
4) EPR TO HAVE DUAL TEMP BYPASS.  
5) ESTIMATED RACK CHARGE: XXXX LB.  
6) LUBRICANT - TBD POE OIL, ESTIMATED AMOUNT XX GAL.  
7) RECEIVER SIZE: 116" LONG, 14" DIA.  
8) SUBCOOLER PREINSTALLED ON RACK A. SUBCOOLED LIQUID TEMP 40F

REMOTE HEADER SCHEDULE												
HEADER	TYPE	LOCATION	STUB	CONTRL MCA / MOPD	DEFROST MCA / MOPD	DIMENSION INCHES	EST. WEIGHT LBS	LOAD MBH	TUBING LENGTH	SUCT SIZE	DBL RISER	
A1 (1)	FLOOR	MEZZANINE	UP	12/15	208/160	L W H	148 36 60	1,000	87.1	125	2 5/8	2 1/8 - 1 5/8
B1	HANG	ABV DELI CLR	UP	12/15	9/15	L W H	136 36 48	795	170.7	175	3 1/8	2 5/8 - 2 1/8 (3)
B2 (1)	FLOOR	MEZZANINE	UP	12/15	1720	L W H	320.4 10	10	320.4	10	(2)	2 1/8 - 2 5/8
C1	HANG	ABV SEAFOOD CLR	UP	12/15	-	L W H	88 36 48	490	314.0	105	3 1/8	2 5/8 - 2 1/8 (3)

- NOTES:  
1) A1, B2 ARE LOCATED ON ONE PHYSICAL HEADER  
A1 DIMENSIONS AND WEIGHT ARE FOR ENTIRE ASSEMBLY.  
2) DOUBLE RISER INTO MAIN RUN. SEE R2.1 DETAIL 4 FOR HEADER MAIN RUN SIZE  
3) USE DOUBLE RISER AT HEADER AND AT RISE TO MEZZANINE.  
4) REMOTE HEADER HAS SUCTION STUBS ONLY.

REMOTE CONDENSER SCHEDULE										
COND	MFR	MODEL	THR RECD MBH	HEAT TRANS MBH/F (3)	DESIGN TD F	VOLTAGE V/PHHZ	FLA EACH (3)	FLOODED WEIGHT EACH		
A	HUSSMANN	LAVA-23408M	1	350.7	38.4	9.1	460/360	12.0	2.425	
B	HUSSMANN	LAVA-25408M	1	950.4	64.0	14.9	460/360	20.0	4.417	
C	HUSSMANN	LAVA-25310M	1	878.0	60.0	14.6	460/360	20.0	4.038	

- 1) FACTORY INSTALLED DANFOSS RELAYS.  
2) SEE CUT SHEET FOR LEG LOCATIONS.  
3) ELECTRICAL DATA IS FOR EACH CONDENSER.  
HEAT TRANSFER RATE IS FOR TOTAL NUMBER OF CONDENSERS FOR EACH RACK.  
4) CONDENSER FINS TO HAVE CORROSION RESISTANCE COATING

EVAPORATOR COIL SCHEDULE										
CIRCUIT NUMBER	DESCRIPTION	LOAD MBH	EVAP TEMP	MFR	MODEL NUMBER	QTY	VOLTAGE V/PHHZ	TOTAL AMPS FAN	DEFROST	NOTES
5	9 X 15 BAKERY FREEZER	11.1	-15	HUSSMANN	KR34P-111	1	115/160	1.8	-	1, 2, 3
17	12 X 26 GROCERY FREEZER	21.4	-22	HUSSMANN	KR34P-111	2	115/160	3.6	-	1, 2, 3
18	10 X 12 MEAT FREEZER	10.0	-14	HUSSMANN	KR34P-111	1	115/160	1.8	-	1, 2, 3
33	10 X 23 DELI COOLER	16.0	+22	HUSSMANN	KR36A-134B	1	115/160	1.8	-	1, 2
34	8 X 12 POULTRY COOLER	8.6	+19	HUSSMANN	GAL-2690-ED	1	230/160	0.7	7.0	1, 2
35	9 X 12 CHEESE COOLER	8.7	+24	HUSSMANN	KR26A-089B	1	115/160	1.2	-	1, 2
36	9 X 12 BAKERY COOLER	8.7	+32	HUSSMANN	GAL-36135A	1	115/160	2.0	-	1, 2
49	11 X 46 DAIRY COOLER	29.3	+23	HUSSMANN	GAL-36135A	2	115/160	3.9	-	1, 2
50	14 X 14 POULTRY COOLER	14.4	+21	HUSSMANN	GAL-46180ED	1	230/160	1.3	13.9	1, 2
51	120 SF POULTRY PREP	12.0	+37	HUSSMANN	GAL-2690A	1	115/160	1.3	-	1, 2
59	13 X 20 MEAT COOLER</									