HUSSMANN®
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UNIT COOLER ACCESSORIES

COOLER DOOR SWITCH KITS (1)

Application	*Switch Model*	*Description*	*Installation*
Coolers with Electric or Off Time Defrost	M115	Switch and Solenoid Valve	Field install valve(s), mount switch(es). Wire switch to power source, to solenoid valve and to coil fan motors.
Second Doors	M114	Switch Only	

(1) We recommend the use of door switch kits with all cooler doors. These kits are field installed and wired to both stop the unit cooler fans and close a liquid line solenoid. Briefly the benefits are, (1) saves electric power, (2) prevents evaporator from clogging with frost due to door being open, (3) prevents compressor damage caused by slugging of liquid refrigerant due to door being open, and (4) prevents poor performance of other refrigerants connected to the same compressors, due to the wasted refrigeration caused by the cooler door being open.

THERMOSTATS (2)

Application	*Prep Room*	*Walk-ins*
Thermostat Kit	60DR	60EA

(2) Field installed refrigeration thermostats are recommended for each cooler, freezer, and preparation area.

GH AND GL ACCESSORIES

Cooler Unit Model		*Air Filter**	*Insulated Drain Pan*	*Heat Exchanger*	*Cooler Unit Model*		*Air Filter**	*Insulated Drain Pan*	*Heat Exchanger*
4 fpi					*6 fpi*				
GL1435	GH1450	GAF1	GP1	HX-3	GL1645	GH1660	GAF1	GP1	HX-3
GL2470	GH24100	GAF2	GP2	HX-3	GL2690	GH26130	GAF2	GP2	HX-3
GL34105	GH34150	GAF3	GP3	HX-3	GL36135	GH36200	GAF3	GP3	HX-4
GL44140	GH44200	GAF4	GP4	HX-4	GL46180	GH46270	GAF4	GP4	HX-5
GL54175	GH54250	GAF5	GP5	HX-5	GL56225	GH56340	GAF5	GP5	HX-6
GL64210	GH64300	GAF6	GP6	HX-6	GL66270	GH66410	GAF6	GP6	HX-6

*To be applied with offtime defrost only; quantity - 1 per GA coil.

SK UNIT COOLER WIRE FAN GUARDS

Wire fan guards are standard on low temperature applications (electric, hot gas and koolgas defrost) optional on medium temperature applications.

No. Fans	*Fan Guard*
1	HSW1
2	HSW2
3	HSW3
4	HSW4
5	HSW5
6	HSW6

UNIT COOLER ACCESSORIES

SK AND SC HEAT EXCHANGERS

SK				SC	
Model	Heat Exchanger	Model	Heat Exchanger	Model	Heat Exchanger
4 fpi					
SK1439	HX2	SK1434	HX2	SC360	HX1
SKS459	HX3	SKS451	HX3		
SK2478	HX3	SK2468	HX3		
SK34117	HX3	SK34102	HX3	SC450	HX2
SK44157	HX5	SK44136	HX5		
SK54195	HX5	SK54170	HX5		
SK64234	HX6	SK64204	HX6	SC550	HX3
6 fpi					
SK1647	HX2	SK1641	HX2		
SKS672	HX3	SKS662	HX3	SC685	HX3
SK2694	HX3	SK2682	HX3		
SK36141	HX3	SK36123	HX4		
SK46188	HX5	SK46164	HX5	SC875	HX3
SK56235	HX5	SK56205	HX5		
SK66282	HX6	SK66246	HX6		
8 fpi				SC1075	HX3
SK1852		HX2			
SKS880		HX3			
SK28104		HX3		SC1400	HX4
SK38156		HX3			
SK48208		HX5			
SK58260		HX5		SC1800	HX5
SK68312		HX6			

BALANCED PORT EXPANSION VALVES

Specify Sporlan or Alco when ordering.

	Valve	Sporlan	Capacity (tons)	Connections (Inches SAE)	Alco
R12	71WZ	BFFEAC	1/2	3/8 x 1/2	HFE-J-FC
	04WZ	BFFEAC	1	3/8 x 1/2	HFE-J-FC
	05WZ	BFFECC	1 1/2-3	3/8 x 1/2	HFE-K-FC
	43WV	BFFECC	1 1/2-3	3/8 x 5/8	HFE-K-FC
	55WW	BSFEDC	7	1/2 x 1/2	TRAE 7½ FC
	49WW	BSFEDC	7	1/2 x 5/8	TRAE 7½ FC
R22	68WZ	BFEVAC	1/2	3/8 x 1/2	HFE-J-HW
	69WZ	BFVEAC	1/2-1 1/2	3/8 x 1/2	HFE-J-HW
	70WZ	BFVECC	2-4	3/8 x 1/2	HFE-K-HW
	44WV	BFVECC	2-4	3/8 x 5/8	HFE-K-HW
	51WW	BSVEDC	7	1/2 x 5/8	TRAE 7½ HW
R502 Low	43WW	BFREAZ	1	3/8 x 1/2	HFE-J-RWZ
	44WW	BFRECZ	1-1/2-3	3/8 x 1/2	HFE-K-RWZ
	45WW	BFRECZ	1 1/2-3	3/8 x 5/8	HFE-K-RWZ
	46WW	BSREDZ	7	1/2 x 1/2	TRAE 8 RWZ
	47WW	BSREDZ	7	1/2 x 5/8	TRAE 8 RWZ
R502 Med.	65WZ	BFREAC	1/2	3/8 x 1/2	HFE-J-RC
	66WZ	BFREAC	1	3/8 x 1/2	HFE-J-RC
	67WZ	BFRECC	1 1/2-3	3/8 x 1/2	HFE-K-RC
	45WV	BFRECC	1 1/2-3	3/8 x 5/8	HFE-K-RC
	56WW	BSREDC	7	1/2 x 1/2	TRAE 8 RC
	53WW	BSREDC	7	1/2 x 5/8	TRAE 8 RC

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PREFACE

This section provides the information necessary to size and select unit coolers and accessories.

UNIT SELECTION

From the walk-in capacity tables, determine the load (MBH) utilizing walk-in dimensions and application. If required, add glass display door loads.

Size unit cooler and thermostatic expansion valve from unit cooler capacity tables according to application and load.

Select a conventional unit from the performance data tables (Sections 5 - 8) with a capacity larger than the load. The criteria for compressor selection must be the design suction temperature for the coil application, and the appropriate ambient temperature determined by store location.

Finally, to complete the selection of a unit cooler, include the appropriate accessores (door switch, thermostat, air filter).

ALTERNATE SELECTION

The unit cooler selections in the attached tables in this section are provided for your convenience and will produce economical systems which will perform satisfactorily for standard supermarket walk-ins. However, some customers specify different operating TD's, walk-in loads, or unit cooler models.

Unit Cooler Capacity - Unit cooler capacity increases in direct proportion to the temperature difference between the evaporator and room temperatures (TD). As a result, the coil capacity can be calculated for various TD's.

For example, a customer has a dairy walk-in with a load requirement of 33,500 Btu/hr. From the attached tables in this section, you would select an SK58260, but your customer says that this is too large, wants fewer fpi, and specifies an SK46188 instead. At a 13° TD, the SK46188 is rated for 24,440 Btu/hr. The design TD necessary for this coil to handle the 36,000 Btu/hr load can be calculated as follows:

1. Divide the coil capacity by the rated TD.
   24,440 Btu/hr / 13° TD = 1,880 Btu/hr/° TD
2. Divide the load by the coil capacity per ° TD.
   33,500 Btu/hr / 1,880 Btu/hr/° TD = 17.8 or 18° TD

For a 36 dairy cooler with an 18° TD, the evaporator will now be 18 F (36-18 = 18) and the suction temperature will be 16 F. Select a Copeland HICA unit for a 100 F ambient at both 20 F and 16 F (from Section 5, page 9).

At 20 F, a HICA 0513VH has 36,900 Btu/hr capacity, sufficient to handle the 33,500 Btu/hr load. But at 16 F the same unit may not have sufficient capacity. The capacity at 16 F can be found by interpolating the published capacities at 15 F and 20 F.

Interpolation - For temperatures between listed values in compressor performance data, calculate the corresponding capacity as follows:

1. Find the two nearest temperatures and capacities.
   HICA 0513VH 9RA-0500 @ 100 F ambient
   +20 F 36,900 Btu/hr
   +17 F ? Btu/hr
   +15 F 32,800 Btu/hr
2. Determine the difference between the two capacities.
   Capacity Difference
   36,900 Btu/hr - 32,800 Btu/hr = 4,100 Btu/hr
3. Divide this difference by 5 to determine the capacity difference per degree since the temperature range is 5 F (the difference between the values at +20 and +15):
   Capacity Difference per Degree
   4,100 Btu/hr / 5 F = 820 Btu/hr/F
4. Since there is 1 F between the capacity desired and the +15 F capacity, multiply the capacity difference per degree by 1. (Note that the interpolation could also have been calculated using +20 F as the base value using a multiplier 4 and subtracting. However, calculations are usually easier using the lower value and adding, rather than using the higher value and subtracting.)
   Total Capacity Difference
   820 Btu/hr/° F x 1 F = 820 Btu/hr
5. Add this difference to the capacity at 15 F to obtain the desired capacity at 16 F.
   Capacity @ +16 F
   32,800 Btu/hr + 820 Btu/hr = 33,620 Btu/hr

TABLE 1.
(8 Foot Height) CAPACITIES (MBH) FOR MEAT — ROOM TEMPERATURE AT 28°

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	3.0	3.6	4.1	4.7	5.2	5.7	6.3	6.7	7.2	7.7	8.2	8.7	9.2	9.6	10.1	10.5	11.0	11.5	11.9	12.4
6	3.8	4.6	5.4	6.1	6.8	7.5	8.2	8.8	9.5	10.1	10.8	11.4	12.0	12.6	13.3	13.9	14.5	15.1	15.7	16.3
8	—	5.6	6.5	7.4	8.3	9.1	10.0	10.8	11.6	12.4	13.2	14.0	14.7	15.5	16.3	17.0	17.8	18.5	19.3	20.1
10	—	—	7.6	8.7	9.7	10.7	11.7	12.7	13.6	14.6	15.5	16.5	17.4	18.3	19.2	20.1	21.1	21.9	22.8	23.8
12	—	—	—	9.9	11.0	12.2	13.4	14.5	15.6	16.7	17.8	18.9	19.9	21.0	22.1	23.1	24.2	25.2	26.3	27.3
14	—	—	—	—	12.4	13.7	15.0	16.3	17.5	18.8	20.0	21.2	22.5	23.7	24.9	26.1	27.3	28.5	29.6	30.8
16	—	—	—	—	—	15.2	16.6	18.0	19.4	20.8	22.2	23.6	25.0	26.4	27.7	29.0	30.4	31.7	33.1	34.4
18	—	—	—	—	—	—	18.2	19.8	21.3	22.9	24.4	25.9	27.4	28.9	30.4	31.9	33.4	34.9	36.4	37.8
20	—	—	—	—	—	—	—	21.5	23.2	24.9	26.6	28.2	29.8	31.5	33.1	34.8	36.4	38.1	39.6	41.2
22	—	—	—	—	—	—	—	—	25.0	26.9	28.6	30.5	32.3	34.1	35.8	37.6	39.4	41.1	43.0	44.6
24	—	—	—	—	—	—	—	—	—	28.8	30.7	32.7	34.7	36.6	38.5	40.5	42.4	44.2	46.2	48.0
26	—	—	—	—	—	—	—	—	—	—	32.9	35.0	37.1	39.1	41.2	43.2	45.3	47.4	49.4	51.5
28	—	—	—	—	—	—	—	—	—	—	—	37.2	39.5	41.7	43.8	46.1	48.2	50.4	52.6	54.7
30	—	—	—	—	—	—	—	—	—	—	—	—	41.7	44.1	46.5	48.8	51.2	53.4	55.8	58.0
32	—	—	—	—	—	—	—	—	—	—	—	—	—	46.6	49.1	51.5	54.1	56.4	59.0	61.5
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	51.7	54.4	56.9	59.6	62.1	64.7
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	57.1	59.7	62.6	65.4	68.1
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	62.7	65.7	68.3	71.2
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	68.5	71.6	74.6
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	74.8	77.9

TABLE 2.
(8 Foot Height) CAPACITIES (MBH) FOR DELI AND MEAT — ROOM TEMPERATURE AT 34°

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	2.7	3.3	3.8	4.3	4.8	5.3	5.8	6.2	6.7	7.2	7.6	8.1	8.5	8.9	9.4	9.8	10.2	10.6	11.1	11.5
6	3.5	4.3	5.0	5.6	6.3	6.9	7.6	8.2	8.8	9.4	10.0	10.6	11.2	11.8	12.4	12.9	13.5	14.1	14.7	15.2
8	—	5.2	6.0	6.9	7.7	8.5	9.3	10.0	10.8	11.6	12.3	13.0	13.8	14.5	15.2	15.9	16.7	17.4	18.1	18.8
10	—	—	7.1	8.1	9.0	10.0	10.9	11.8	12.7	13.6	14.5	15.4	16.3	17.2	18.0	18.9	19.8	20.6	21.4	22.3
12	—	—	—	9.2	10.3	11.4	12.5	13.5	14.6	15.6	16.7	17.7	18.7	19.7	20.7	21.7	22.8	23.7	24.7	25.7
14	—	—	—	—	11.6	12.8	14.0	15.2	16.4	17.6	18.8	19.9	21.1	22.3	23.4	24.5	25.7	26.9	27.9	29.0
16	—	—	—	—	—	14.2	15.6	16.9	18.2	19.5	20.9	22.2	23.5	24.8	26.1	27.3	28.6	29.9	31.2	32.4
18	—	—	—	—	—	—	17.0	18.6	20.1	21.5	23.0	24.4	25.8	27.3	28.6	30.1	31.5	32.9	34.3	35.7
20	—	—	—	—	—	—	—	20.2	21.8	23.4	25.0	26.6	28.1	29.7	31.3	32.9	34.4	36.0	37.5	39.0
22	—	—	—	—	—	—	—	—	23.5	25.3	27.0	28.7	30.4	32.2	33.8	35.5	37.2	38.9	40.6	42.2
24	—	—	—	—	—	—	—	—	—	27.2	29.0	30.9	32.8	34.6	36.4	38.3	40.1	41.8	43.7	45.5
26	—	—	—	—	—	—	—	—	—	—	31.0	33.0	35.1	37.0	39.0	40.9	42.8	44.9	46.7	48.8
28	—	—	—	—	—	—	—	—	—	—	—	35.1	37.3	39.5	41.4	43.7	45.7	47.7	49.9	51.8
30	—	—	—	—	—	—	—	—	—	—	—	—	39.5	41.8	44.0	46.2	48.5	50.6	52.9	55.0
32	—	—	—	—	—	—	—	—	—	—	—	—	—	44.2	46.5	48.8	51.3	53.5	55.9	58.3
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	49.0	51.6	54.0	56.6	58.9	61.4
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	54.2	56.7	59.4	62.0	64.7
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	59.5	62.4	64.9	67.7
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	65.1	68.0	70.9
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	71.0	74.1

TABLE 3.
(8 Foot Height) CAPACITIES (MBH) FOR DAIRY — ROOM TEMPERATURE AT 36°

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	2.6	3.2	3.7	4.2	4.7	5.2	5.6	6.1	6.5	7.0	7.4	7.9	8.3	8.7	9.1	9.6	10.0	10.4	10.8	11.2
6	3.4	4.1	4.8	5.5	6.1	6.8	7.4	8.0	8.6	9.2	9.8	10.4	11.0	11.5	12.1	12.7	13.2	13.8	14.4	14.9
8	—	5.0	5.9	6.7	7.5	8.3	9.1	9.8	10.6	11.3	12.1	12.8	13.5	14.2	14.9	15.6	16.4	17.0	17.7	18.5
10	—	—	6.9	7.9	8.8	9.7	10.7	11.6	12.5	13.3	14.2	15.1	16.0	16.8	17.7	18.5	19.4	20.2	21.0	21.9
12	—	—	—	9.0	10.1	11.2	12.2	13.3	14.3	15.3	16.4	17.4	18.4	19.4	20.4	21.3	22.4	23.3	24.3	25.2
14	—	—	—	—	11.3	12.6	13.8	15.0	16.1	17.3	18.5	19.6	20.8	21.9	23.0	24.1	25.3	26.4	27.5	28.6
16	—	—	—	—	—	13.9	15.3	16.6	17.9	19.2	20.5	21.8	23.1	24.4	25.7	26.9	28.2	29.5	30.7	31.9
18	—	—	—	—	—	—	16.7	18.2	19.7	21.1	22.6	24.0	25.4	26.8	28.2	29.6	31.0	32.4	33.8	35.2
20	—	—	—	—	—	—	—	19.8	21.4	23.1	24.6	26.1	27.7	29.2	30.8	32.4	33.9	35.4	36.9	38.4
22	—	—	—	—	—	—	—	—	23.2	24.9	26.6	28.3	30.0	31.7	33.3	35.0	36.7	38.3	40.1	41.6
24	—	—	—	—	—	—	—	—	—	26.8	28.6	30.4	32.3	34.1	35.9	37.7	39.5	41.2	43.1	44.8
26	—	—	—	—	—	—	—	—	—	—	30.6	32.5	34.6	36.4	38.4	40.3	42.2	44.3	46.1	48.1
28	—	—	—	—	—	—	—	—	—	—	—	34.6	36.8	38.9	40.9	43.0	45.1	47.1	49.2	51.1
30	—	—	—	—	—	—	—	—	—	—	—	—	38.9	41.2	43.4	45.6	47.9	50.0	52.2	54.3
32	—	—	—	—	—	—	—	—	—	—	—	—	—	43.5	45.9	48.2	50.6	52.8	55.2	57.6
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	48.3	50.9	53.3	55.8	58.2	60.7
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	53.5	56.0	58.6	61.3	63.9
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	58.8	61.6	64.1	66.9
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	64.3	67.2	70.0
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	70.2	73.2

TABLE 4.
(8 Foot Height) CAPACITIES (MBH) FOR PRODUCE — ROOM TEMPERATURE AT 40°

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	2.4	3.0	3.4	3.9	4.4	4.8	5.2	5.7	6.1	6.5	6.9	7.3	7.7	8.1	8.5	8.9	9.3	9.7	10.0	10.4
6	3.2	3.9	4.5	5.1	5.7	6.3	6.9	7.5	8.0	8.6	9.1	9.7	10.2	10.7	11.3	11.8	12.3	12.8	13.4	13.9
8	—	4.7	5.5	6.2	7.0	7.7	8.4	9.1	9.8	10.5	11.2	11.9	12.6	13.2	13.9	14.6	15.2	15.9	16.5	17.2
10	—	—	6.4	7.3	8.2	9.1	9.9	10.8	11.6	12.4	13.3	14.1	14.9	15.7	16.5	17.3	18.1	18.9	19.6	20.4
12	—	—	—	8.4	9.4	10.4	11.4	12.4	13.3	14.3	15.2	16.2	17.1	18.1	19.0	19.9	20.9	21.8	22.7	23.5
14	—	—	—	—	10.6	11.7	12.8	13.9	15.0	16.1	17.2	18.3	19.4	20.4	21.5	22.5	23.6	24.7	25.6	26.7
16	—	—	—	—	—	13.0	14.2	15.5	16.7	17.9	19.1	20.3	21.6	22.8	23.9	25.1	26.3	27.5	28.7	29.8
18	—	—	—	—	—	—	15.6	17.0	18.4	19.7	21.1	22.4	23.7	25.0	26.3	27.7	29.0	30.3	31.6	32.8
20	—	—	—	—	—	—	—	18.5	20.0	21.5	23.0	24.4	25.8	27.3	28.8	30.2	31.7	33.1	34.5	35.8
22	—	—	—	—	—	—	—	—	21.6	23.2	24.8	26.4	28.0	29.6	31.1	32.7	34.2	35.8	37.4	38.9
24	—	—	—	—	—	—	—	—	—	25.0	26.6	28.4	30.1	31.8	33.5	35.2	36.9	38.5	40.3	41.9
26	—	—	—	—	—	—	—	—	—	—	28.5	30.4	32.3	34.0	35.9	37.7	39.5	41.3	43.1	44.9
28	—	—	—	—	—	—	—	—	—	—	—	32.3	34.3	36.3	38.2	40.2	42.1	44.0	46.0	47.8
30	—	—	—	—	—	—	—	—	—	—	—	—	36.4	38.5	40.5	42.6	44.7	46.7	48.8	50.7
32	—	—	—	—	—	—	—	—	—	—	—	—	—	40.7	42.9	45.0	47.3	49.4	51.6	53.8
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	45.2	47.6	49.8	52.2	54.4	56.7
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	50.0	52.3	54.8	57.3	59.7
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	54.9	57.5	59.9	62.5
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	60.1	62.8	65.5
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	65.6	68.4

TABLE 5.
CAPACITIES (MBH) FOR FROZEN FOOD — ROOM TEMPERATURE AT -5°

(8 Foot Height)

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	3.1	3.7	4.3	4.9	5.5	6.0	6.5	7.1	7.6	8.1	8.6	9.1	9.6	10.1	10.5	11.0	11.5	12.0	12.4	12.9
6	4.0	4.8	5.5	6.3	7.0	7.7	8.3	9.0	9.7	10.3	11.0	11.6	12.2	12.8	13.5	14.1	14.7	15.3	15.9	16.5
8	—	5.7	6.6	7.5	8.4	9.2	10.0	10.8	11.6	12.4	13.2	13.9	14.7	15.5	16.2	16.9	17.7	18.4	19.2	19.9
10	—	—	7.7	8.7	9.7	10.7	11.6	12.6	13.5	14.4	15.3	16.2	17.1	18.0	18.9	19.7	20.6	21.5	22.4	23.2
12	—	—	—	9.9	11.0	12.1	13.2	14.2	15.3	16.4	17.4	18.4	19.5	20.5	21.5	22.5	23.5	24.4	25.4	26.5
14	—	—	—	—	12.3	13.5	14.7	15.9	17.1	18.3	19.4	20.6	21.7	22.9	24.0	25.1	26.2	27.3	28.5	29.6
16	—	—	—	—	—	14.9	16.2	17.5	18.9	20.2	21.5	22.8	24.0	25.3	26.5	27.7	29.1	30.3	31.5	32.8
18	—	—	—	—	—	—	17.7	19.2	20.6	22.0	23.5	24.8	26.3	27.6	29.0	30.3	31.8	33.1	34.5	35.8
20	—	—	—	—	—	—	—	20.7	22.3	23.9	25.4	26.9	28.5	30.0	31.5	33.0	34.5	35.9	37.5	38.8
22	—	—	—	—	—	—	—	—	24.1	25.7	27.4	29.0	30.7	32.3	33.9	35.5	37.2	38.7	40.3	42.0
24	—	—	—	—	—	—	—	—	—	27.5	29.3	31.0	32.8	34.6	36.3	38.1	39.7	41.5	43.3	45.0
26	—	—	—	—	—	—	—	—	—	—	31.2	33.1	35.0	36.9	38.7	40.7	42.4	44.3	46.2	48.0
28	—	—	—	—	—	—	—	—	—	—	—	35.2	37.2	39.2	41.1	43.1	45.2	47.0	49.0	51.0
30	—	—	—	—	—	—	—	—	—	—	—	—	39.3	41.4	43.6	45.6	47.7	49.9	52.0	54.1
32	—	—	—	—	—	—	—	—	—	—	—	—	—	43.5	45.9	48.2	50.2	52.5	54.7	56.9
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	48.3	50.5	52.9	55.3	57.6	59.9
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	53.0	55.5	58.0	60.5	62.9
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	58.2	60.7	63.3	65.8
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	63.4	66.1	68.7
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	68.9	71.6

TABLE 6.
CAPACITIES (MBH) FOR ICE CREAM — ROOM TEMPERATURE AT -15°

(8 Foot Height)

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	3.4	4.1	4.7	5.3	5.9	6.5	7.1	7.7	8.2	8.8	9.3	9.9	10.4	10.9	11.4	12.0	12.5	13.0	13.5	14.0
6	4.3	5.2	6.0	6.8	7.6	8.3	9.0	9.7	10.5	11.2	11.9	12.5	13.2	13.9	14.6	15.2	15.9	16.5	17.2	17.9
8	—	6.2	7.2	8.1	9.1	10.0	10.8	11.7	12.5	13.4	14.3	15.1	15.9	16.7	17.5	18.3	19.1	19.9	20.7	21.5
10	—	—	8.3	9.4	10.5	11.5	12.6	13.6	14.6	15.6	16.5	17.5	18.5	19.4	20.4	21.3	22.3	23.2	24.1	25.0
12	—	—	—	10.7	11.9	13.1	14.3	15.4	16.5	17.7	18.8	19.9	21.0	22.0	23.2	24.2	25.3	26.3	27.4	28.5
14	—	—	—	—	13.3	14.6	15.9	17.2	18.4	19.7	20.9	22.2	23.4	24.7	25.8	27.1	28.3	29.4	30.7	31.8
16	—	—	—	—	—	16.1	17.5	18.9	20.3	21.7	23.2	24.5	25.9	27.3	28.5	29.9	31.3	32.6	33.8	35.2
18	—	—	—	—	—	—	19.1	20.7	22.2	23.7	25.3	26.7	28.3	29.7	31.2	32.6	34.2	35.6	37.1	38.5
20	—	—	—	—	—	—	—	22.3	24.0	25.7	27.4	28.9	30.6	32.3	33.9	35.4	37.1	38.6	40.3	41.7
22	—	—	—	—	—	—	—	—	25.9	27.6	29.5	31.2	33.0	34.7	36.5	38.1	40.0	41.6	43.3	45.1
24	—	—	—	—	—	—	—	—	—	29.5	31.5	33.4	35.3	37.1	39.0	40.9	42.7	44.6	46.5	48.4
26	—	—	—	—	—	—	—	—	—	—	33.5	35.6	37.6	39.6	41.6	43.7	45.5	47.5	49.6	51.5
28	—	—	—	—	—	—	—	—	—	—	—	37.8	40.0	42.1	44.1	46.3	48.5	50.4	52.6	54.7
30	—	—	—	—	—	—	—	—	—	—	—	—	42.2	44.4	46.8	48.9	51.2	53.5	55.8	58.0
32	—	—	—	—	—	—	—	—	—	—	—	—	—	46.7	49.2	51.7	53.9	56.3	58.6	61.0
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	51.9	54.2	56.7	59.2	61.7	64.2
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	56.9	59.6	62.2	64.8	67.4
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	62.4	65.1	67.8	70.5
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	68.0	70.8	73.6
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	73.8	76.7

TABLE 7.
(10 Foot Height) CAPACITIES (MBH) FOR MEAT — ROOM TEMPERATURE AT 28°

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	3.4	4.1	4.8	5.4	6.1	6.7	7.3	7.9	8.5	9.0	9.6	10.2	10.7	11.3	11.8	12.4	12.9	13.5	14.0	14.5
6	4.4	5.3	6.2	7.1	7.9	8.7	9.5	10.3	11.1	11.8	12.6	13.3	14.1	14.8	15.6	16.3	17.0	17.7	18.4	19.2
8	—	6.5	7.6	8.6	9.6	10.6	11.6	12.6	13.5	14.5	15.4	16.3	17.2	18.2	19.1	20.0	20.9	21.8	22.7	23.6
10	—	—	8.8	10.1	11.3	12.5	13.6	14.8	15.9	17.0	18.2	19.2	20.3	21.5	22.5	23.6	24.7	25.7	26.8	27.9
12	—	—	—	11.5	12.9	14.3	15.6	16.9	18.3	19.5	20.8	22.1	23.4	24.7	25.9	27.1	28.4	29.6	30.8	32.1
14	—	—	—	—	14.4	16.0	17.5	19.0	20.5	22.0	23.4	24.9	26.3	27.8	29.3	30.6	32.1	33.5	34.9	36.3
16	—	—	—	—	—	17.7	19.4	21.1	22.8	24.5	26.1	27.7	29.3	30.9	32.5	34.1	35.7	37.3	38.8	40.4
18	—	—	—	—	—	—	21.3	23.2	25.0	26.8	28.6	30.4	32.2	34.0	35.7	37.5	39.2	41.0	42.8	44.5
20	—	—	—	—	—	—	—	25.1	27.2	29.2	31.2	33.2	35.1	37.1	38.9	40.8	42.9	44.8	46.6	48.6
22	—	—	—	—	—	—	—	—	29.4	31.5	33.7	35.8	37.9	40.0	42.2	44.2	46.3	48.5	50.4	52.6
24	—	—	—	—	—	—	—	—	—	33.9	36.1	38.5	40.7	43.0	45.3	47.5	49.9	52.1	54.4	56.5
26	—	—	—	—	—	—	—	—	—	—	38.7	41.2	43.7	46.0	48.6	50.9	53.3	55.8	58.1	60.5
28	—	—	—	—	—	—	—	—	—	—	—	43.7	46.4	49.0	51.6	54.3	56.8	59.5	62.1	64.5
30	—	—	—	—	—	—	—	—	—	—	—	—	49.2	52.0	54.7	57.6	60.2	63.0	65.8	68.6
32	—	—	—	—	—	—	—	—	—	—	—	—	—	54.9	58.0	60.8	63.8	66.6	69.5	72.4
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	61.0	64.0	67.1	70.3	73.4	76.5
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	67.3	70.7	73.7	77.0	80.2
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	73.9	77.3	80.8	84.2
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	81.0	84.5	88.1
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	88.3	92.0

(10 Foot Height) TABLE 8.
CAPACITIES (MBH) FOR DELI AND MEAT — ROOM TEMPERATURE AT 34°

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	3.1	3.8	4.4	5.0	5.6	6.2	6.7	7.3	7.8	8.4	8.9	9.4	10.0	10.5	11.0	11.5	12.0	12.5	13.0	13.5
6	4.1	4.9	5.8	6.6	7.3	8.1	8.9	9.6	10.3	11.0	11.8	12.4	13.1	13.8	14.5	15.2	15.9	16.6	17.2	18.0
8	—	6.0	7.0	8.0	9.0	9.9	10.8	11.8	12.6	13.6	14.4	15.3	16.2	17.0	17.9	18.8	19.6	20.5	21.3	22.2
10	—	—	8.2	9.4	10.5	11.7	12.8	13.8	14.9	16.0	17.1	18.1	19.1	20.2	21.2	22.2	23.3	24.3	25.3	26.3
12	—	—	—	10.7	12.1	13.4	14.6	15.9	17.2	18.4	19.6	20.8	22.0	23.2	24.4	25.6	26.8	27.9	29.1	30.3
14	—	—	—	—	13.5	15.0	16.5	17.9	19.3	20.8	22.1	23.5	24.9	26.2	27.6	28.9	30.3	31.7	33.0	34.3
16	—	—	—	—	—	16.6	18.3	19.9	21.5	23.1	24.6	26.1	27.7	29.2	30.8	32.3	33.8	35.3	36.8	38.3
18	—	—	—	—	—	—	20.0	21.8	23.6	25.3	27.0	28.8	30.5	32.2	33.8	35.5	37.2	38.8	40.6	42.2
20	—	—	—	—	—	—	—	23.7	25.7	27.6	29.5	31.4	33.2	35.1	36.9	38.7	40.7	42.5	44.3	46.1
22	—	—	—	—	—	—	—	—	27.8	29.8	31.9	33.9	35.9	38.0	40.0	42.0	44.0	46.0	48.0	50.0
24	—	—	—	—	—	—	—	—	—	32.1	34.2	36.5	38.6	40.9	43.0	45.2	47.4	49.5	51.7	53.8
26	—	—	—	—	—	—	—	—	—	—	36.7	39.0	41.5	43.7	46.1	48.4	50.7	53.1	55.3	57.6
28	—	—	—	—	—	—	—	—	—	—	—	41.5	44.1	46.6	49.0	51.6	54.0	56.6	59.1	61.4
30	—	—	—	—	—	—	—	—	—	—	—	—	46.8	49.4	52.0	54.8	57.3	60.0	62.7	65.4
32	—	—	—	—	—	—	—	—	—	—	—	—	—	52.2	55.2	57.9	60.8	63.4	66.3	69.1
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	58.1	60.9	64.0	67.0	70.0	73.0
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	64.2	67.4	70.3	73.4	76.5
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	70.5	73.8	77.1	80.4
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	77.3	80.7	84.1
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	84.3	87.9

TABLE 9.
(10 Foot Height) CAPACITIES (MBH) FOR DAIRY — ROOM TEMPERATURE AT 36°

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	3.0	3.7	4.3	4.9	5.5	6.0	6.6	7.1	7.7	8.2	8.7	9.2	9.7	10.2	10.7	11.3	11.7	12.3	12.7	13.2
6	4.0	4.8	5.6	6.4	7.2	7.9	8.7	9.4	10.1	10.8	11.5	12.2	12.9	13.6	14.3	14.9	15.6	16.3	16.9	17.6
8	—	5.9	6.9	7.8	8.8	9.7	10.6	11.5	12.4	13.3	14.2	15.0	15.9	16.7	17.6	18.4	19.3	20.1	21.0	21.8
10	—	—	8.1	9.2	10.3	11.4	12.5	13.6	14.7	15.7	16.8	17.8	18.8	19.9	20.8	21.8	22.9	23.9	24.9	25.9
12	—	—	—	10.5	11.8	13.1	14.4	15.6	16.9	18.0	19.3	20.5	21.7	22.9	24.1	25.2	26.4	27.5	28.7	29.8
14	—	—	—	—	13.3	14.8	16.2	17.6	19.0	20.4	21.7	23.2	24.5	25.8	27.2	28.5	29.9	31.2	32.5	33.8
16	—	—	—	—	—	16.4	18.0	19.5	21.1	22.7	24.2	25.7	27.3	28.8	30.3	31.8	33.4	34.8	36.3	37.7
18	—	—	—	—	—	—	19.7	21.5	23.2	24.9	26.6	28.3	30.0	31.8	33.4	35.0	36.7	38.3	40.1	41.6
20	—	—	—	—	—	—	—	23.4	25.3	27.2	29.1	30.9	32.8	34.7	36.4	38.2	40.2	41.9	43.7	45.6
22	—	—	—	—	—	—	—	—	27.4	29.4	31.5	33.5	35.4	37.5	39.5	41.5	43.4	45.5	47.4	49.4
24	—	—	—	—	—	—	—	—	—	31.7	33.8	36.0	38.1	40.3	42.5	44.6	46.9	48.9	51.1	53.1
26	—	—	—	—	—	—	—	—	—	—	36.2	38.5	40.9	43.1	45.6	47.8	50.1	52.5	54.5	57.0
28	—	—	—	—	—	—	—	—	—	—	—	41.0	43.5	46.0	48.4	51.0	53.4	55.9	58.5	60.7
30	—	—	—	—	—	—	—	—	—	—	—	—	46.2	48.8	51.4	54.2	56.7	59.4	62.0	64.7
32	—	—	—	—	—	—	—	—	—	—	—	—	—	51.6	54.5	57.2	60.1	62.7	65.5	68.3
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	57.4	60.3	63.3	66.3	69.3	72.2
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	63.5	66.7	69.5	72.7	75.8
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	69.7	73.0	76.3	79.5
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	76.5	79.9	83.3
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	83.5	87.0

TABLE 10.
(10 Foot Height) CAPACITIES (MBH) FOR PRODUCE — ROOM TEMPERATURE AT 40°

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	2.8	3.4	4.0	4.6	5.1	5.6	6.1	6.6	7.1	7.6	8.1	8.6	9.1	9.5	10.0	10.5	10.9	11.4	11.9	12.3
6	3.7	4.5	5.2	6.0	6.7	7.4	8.1	8.7	9.4	10.1	10.7	11.4	12.0	12.6	13.3	13.9	14.5	15.2	15.8	16.4
8	—	5.5	6.4	7.3	8.2	9.0	9.9	10.7	11.6	12.4	13.2	14.0	14.8	15.6	16.4	17.2	18.0	18.8	19.6	20.3
10	—	—	7.5	8.6	9.6	10.7	11.7	12.7	13.7	14.7	15.6	16.6	17.5	18.5	19.4	20.4	21.4	22.3	23.2	24.2
12	—	—	—	9.8	11.0	12.2	13.4	14.6	15.7	16.8	18.0	19.1	20.2	21.4	22.5	23.5	24.7	25.7	26.8	27.9
14	—	—	—	—	12.4	13.8	15.1	16.4	17.7	19.1	20.3	21.6	22.9	24.1	25.4	26.6	27.9	29.2	30.4	31.6
16	—	—	—	—	—	15.3	16.8	18.2	19.7	21.2	22.6	24.0	25.5	26.9	28.3	29.8	31.2	32.6	33.9	35.3
18	—	—	—	—	—	—	18.4	20.1	21.7	23.3	24.9	26.5	28.1	29.7	31.2	32.8	34.3	35.8	37.5	39.0
20	—	—	—	—	—	—	—	21.8	23.6	25.4	27.2	28.9	30.6	32.4	34.0	35.8	37.6	39.2	40.9	42.6
22	—	—	—	—	—	—	—	—	25.6	27.5	29.4	31.3	33.1	35.0	36.9	38.8	40.6	42.5	44.3	46.2
24	—	—	—	—	—	—	—	—	—	29.6	31.6	33.7	35.7	37.7	39.7	41.7	43.8	45.8	47.8	49.7
26	—	—	—	—	—	—	—	—	—	—	33.9	36.0	38.3	40.3	42.6	44.8	46.9	49.1	51.1	53.3
28	—	—	—	—	—	—	—	—	—	—	—	38.3	40.7	43.0	45.3	47.8	50.0	52.4	54.7	56.9
30	—	—	—	—	—	—	—	—	—	—	—	—	43.2	45.7	48.1	50.7	53.1	55.6	58.1	60.6
32	—	—	—	—	—	—	—	—	—	—	—	—	—	48.3	51.0	53.6	56.3	58.7	61.4	64.0
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	53.8	56.4	59.3	62.1	64.9	67.6
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	59.4	62.4	65.1	68.1	70.9
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	65.3	68.4	71.5	74.5
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	71.6	74.8	78.0
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	78.2	81.5

HUSSMANN
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UNIT COOLER CAPACITIES, MODELS, AND EXPANSION VALVES

MEDIUM TEMPERATURE

Specify Sporlan or Alco when ordering.

Application	Unit Cooler		Balanced Port Expansion Valve		
	Capacity (Btu/hr)	Model	R-12	R-22	R-502
PREPARATION AREAS room temp. 55°F evap. temp. 32°F design suction temp. 30°F rated TD 23°F	*GH* 4 fins per inch*				
	11500	GH1450	04WZ	69WZ	67WZ
	23000	GH24100	05WZ	69WZ	67WZ
	34500	GH34150	05WZ	70WZ	67WZ
	46000	GH44200	55WW	70WZ	56WW
	57500	GH54250	49WW	51WW	53WW
	69000	GH64300	49WW	51WW	53WW
	*GL** 4 fins per inch*				
	8050	GL1435	04WZ	69WZ	66WZ
	16100	GL2470	05WZ	69WZ	67WZ
	24150	GL34105	05WZ	70WZ	67WZ
	32200	GL44140	05WZ	70WZ	67WZ
	40250	GL54175	55WW	70WZ	56WW
	48300	GL64210	55WW	70WZ	56WW
	GH 6 fins per inch*				
	13800	GH1660	05WZ	69WZ	67WZ
	29990	GH26130	05WZ	70WZ	67WZ
	46100	GH36200	55WW	70WZ	56WW
	62100	GH46270	55WW	70WZ	56WW
	78200	GH56340	49WW	51WW	53WW
	94300	GH66410	49WW	51WW	53WW
	*GL** 6 fins per inch*				
	10350	GL1645	04WZ	69WZ	66WZ
	20700	GL2690	05WZ	70WZ	67WZ
	31050	GL36135	05WZ	70WZ	67WZ
	41400	GL46180	55WW	70WZ	56WW
	51750	GL56225	55WW	70WZ	56WW
	62100	GL66270	55WW	70WZ	56WW
PREPARATION AREAS room temp. 50°F evap. temp. 32°F design suction temp. 30°F rated TD 18°F	*GH* 4 fins per inch*				
	9000	GH1450	04WZ	69WZ	66WZ
	18000	GH24100	05WZ	69WZ	67WZ
	27000	GH34150	05WZ	70WZ	67WZ
	36100	GH44200	05WZ	70WZ	67WZ
	45000	GH54250	49WW	51WW	53WW
	54000	GH64300	49WW	51WW	53WW
	*GL** 4 fins per inch*				
	6300	GL1435	71WZ	68WZ	65WZ
	12600	GL2470	04WZ	69WZ	66WZ
	18900	GL34105	05WZ	69WZ	67WZ
	25200	GL44140	05WZ	70WZ	67WZ
	31500	GL54175	05WZ	70WZ	67WZ
	37800	GL64210	55WW	70WZ	56WW
	GH 6 fins per inch*				
	10800	GH1660	04WZ	69WZ	66WZ
	23400	GH26130	05WZ	70WZ	67WZ
	36100	GH36200	05WZ	70WZ	67WZ
	48600	GH46270	55WW	70WZ	56WW
	61200	GH56340	49WW	51WW	53WW
	73800	GH66410	49WW	51WW	53WW
	*GL** 6 fins per inch*				
	8100	GL1645	04WZ	69WZ	66WZ
	16200	GL2690	05WZ	69WZ	67WZ
	24300	GL36135	05WZ	70WZ	67WZ
	32400	GL46180	05WZ	70WZ	67WZ
	40500	GL56225	55WW	70WZ	56WW
	48600	GL66270	55WW	70WZ	56WW

*Recommended for coolers over 8 ft. in height.
**Recommended for coolers 8 ft. in height, or less.

UNIT COOLER CAPACITIES, MODELS, AND EXPANSION VALVES

MEDIUM TEMPERATURE

Specify Sporlan or Alco when ordering.

Application	Unit Cooler		Balanced Port Expansion Valve		
	Capacity (Btu/hr)	Model	R-12	R-22	R-502
PRODUCE COOLERS room temp. 40°F evap. temp. 32°F design suction temp. 30°F rated TD 8°F	*GH* 4 fins per inch*				
	4000	GH1450	71WZ	68WZ	65WZ
	8000	GH2410	04WZ	69WZ	66WZ
	12000	GH3415	04WZ	69WZ	66WZ
	16000	GH4420	04WZ	69WZ	67WZ
	20000	GH5425	49WW	51WW	53WW
	24000	GH6430	49WW	51WW	53WW
	*GL** 4 fins per inch*				
	2800	GL1435	71WZ	68WZ	65WZ
	5600	GL2470	04WZ	69WZ	66WZ
	8400	GL34105	04WZ	69WZ	66WZ
	11200	GL44140	04WZ	69WZ	66WZ
	14000	GL54175	04WZ	69WZ	67WZ
	16800	GL64210	05WZ	69WZ	67WZ
	GH 6 fins per inch*				
	4800	GH1660	71WZ	68WZ	65WZ
	10400	GH2613	04WZ	69WZ	66WZ
	16000	GH3620	05WZ	69WZ	67WZ
	21600	GH4627	05WZ	70WZ	67WZ
	27200	GH5634	49WW	51WW	53WW
	32800	GH6641	49WW	51WW	53WW
	*GL** 6 fins per inch*				
	3600	GL1645	71WZ	68WZ	65WZ
	7200	GL2690	04WZ	69WZ	65WZ
	10800	GL36135	04WZ	69WZ	66WZ
	14400	GL46180	05WZ	69WZ	67WZ
	18000	GL56225	05WZ	69WZ	67WZ
	21600	GL66270	05WZ	69WZ	67WZ
	2880	SC360	71WZ	68WZ	65WZ
	3600	SC450	71WZ	68WZ	65WZ
	4400	SC550	71WZ	68WZ	65WZ
	5480	SC685	71WZ	68WZ	65WZ
	7000	SC875	04WZ	69WZ	66WZ
	8600	SC1075	04WZ	69WZ	66WZ
	11200	SC1400	04WZ	69WZ	66WZ
	14400	SC1800	04WZ	69WZ	66WZ
DAIRY COOLERS room temp. 36°F evap. temp. 23°F design suction temp. 21°F rated TD 13°F	*SK 4 fins per inch*				
	5070	SK1439	71WZ	68WZ	65WZ
	7670	SKS459	71WZ	68WZ	65WZ
	10140	SK2478	04WZ	69WZ	66WZ
	15210	SK34117	04WZ	69WZ	67WZ
	20410	SK44157	04WZ	69WZ	67WZ
	25350	SK54195	04WZ	69WZ	67WZ
	30420	SK64234	04WZ	69WZ	67WZ
	SK 6 fins per inch				
	6110	SK1647	71WZ	68WZ	65WZ
	9360	SKS672	04WZ	69WZ	66WZ
	12220	SK2694	04WZ	69WZ	66WZ
	18330	SK36141	05WZ	69WZ	67WZ
	24440	SK46188	05WZ	69WZ	67WZ
	30550	SK56235	05WZ	70WZ	67WZ
	36660	SK66282	05WZ	70WZ	67WZ
	SK 8 fins per inch				
	6760	SK1852	71WZ	68WZ	65WZ
	10400	SKS880	04WZ	69WZ	66WZ
	13520	SK28104	04WZ	69WZ	66WZ
	20280	SK38156	05WZ	69WZ	67WZ
	27040	SK48208	05WZ	70WZ	67WZ
	33800	SK58260	05WZ	70WZ	67WZ
	40560	SK68312	05WZ	70WZ	67WZ

*Recommended for coolers over 8 ft. in height
**Recommended for coolers 8 ft. in height, or less

(10 Foot Height) TABLE 11.
CAPACITIES (MBH) FOR FROZEN FOOD — ROOM TEMPERATURE AT -5°

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	3.6	4.3	5.0	5.7	6.3	6.9	7.5	8.1	8.7	9.3	9.9	10.5	11.1	11.6	12.2	12.8	13.3	13.9	14.4	15.0
6	4.6	5.5	6.4	7.2	8.0	8.8	9.6	10.4	11.1	11.9	12.6	13.3	14.1	14.8	15.5	16.2	16.9	17.6	18.4	19.0
8	—	6.6	7.6	8.6	9.6	10.6	11.5	12.4	13.3	14.2	15.2	16.0	16.9	17.8	18.6	19.5	20.3	21.2	22.1	22.9
10	—	—	8.8	10.0	11.1	12.3	13.3	14.4	15.5	16.5	17.6	18.6	19.6	20.7	21.7	22.7	23.7	24.7	25.7	26.6
12	—	—	—	11.3	12.6	13.9	15.1	16.4	17.6	18.8	19.9	21.1	22.3	23.4	24.6	25.8	26.9	28.0	29.2	30.3
14	—	—	—	—	14.0	15.5	16.9	18.2	19.6	20.9	22.3	23.6	24.9	26.2	27.5	28.7	30.1	31.4	32.7	33.9
16	—	—	—	—	—	17.0	18.6	20.1	21.6	23.1	24.6	26.0	27.5	29.0	30.4	31.8	33.3	34.6	36.1	37.4
18	—	—	—	—	—	—	20.3	21.9	23.6	25.3	26.8	28.4	30.0	31.6	33.1	34.8	36.3	37.9	39.5	40.9
20	—	—	—	—	—	—	—	23.7	25.5	27.3	29.0	30.8	32.6	34.3	35.9	37.7	39.3	41.1	42.8	44.5
22	—	—	—	—	—	—	—	—	27.5	29.4	31.2	33.1	35.0	36.8	38.8	40.5	42.5	44.4	46.2	47.8
24	—	—	—	—	—	—	—	—	—	31.4	33.5	35.6	37.6	39.5	41.6	43.5	45.5	47.5	49.5	51.5
26	—	—	—	—	—	—	—	—	—	—	35.6	37.7	40.0	42.1	44.3	46.3	48.5	50.6	52.7	54.8
28	—	—	—	—	—	—	—	—	—	—	—	40.0	42.5	44.6	47.0	49.3	51.4	53.6	55.9	58.1
30	—	—	—	—	—	—	—	—	—	—	—	—	44.8	47.3	49.6	52.0	54.5	56.9	59.2	61.6
32	—	—	—	—	—	—	—	—	—	—	—	—	—	49.8	52.4	55.0	57.5	60.1	62.6	65.0
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	55.1	57.9	60.2	62.8	65.8	68.4
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	60.4	63.2	65.9	69.1	71.8
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	66.1	69.0	72.2	75.1
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	72.4	75.4	78.3
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	78.5	81.5

(10 Foot Height) TABLE 12.
CAPACITIES (MBH) FOR ICE CREAM — ROOM TEMPERATURE AT -15°

Length / Width	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44
4	3.9	4.7	5.4	6.1	6.8	7.5	8.2	8.8	9.5	10.1	10.8	11.4	12.0	12.6	13.2	13.8	14.4	15.0	15.6	16.2
6	5.0	5.9	6.9	7.8	8.7	9.5	10.4	11.2	12.0	12.8	13.6	14.4	15.2	16.0	16.8	17.5	18.3	19.0	19.8	20.5
8	—	7.1	8.2	9.3	10.4	11.4	12.4	13.4	14.4	15.4	16.3	17.3	18.2	19.1	20.1	21.0	21.9	22.8	23.7	24.6
10	—	—	9.5	10.8	12.0	13.2	14.4	15.5	16.7	17.8	18.9	20.0	21.1	22.2	23.3	24.4	25.5	26.5	27.6	28.6
12	—	—	—	12.2	13.6	14.9	16.3	17.6	18.9	20.2	21.4	22.7	24.0	25.2	26.5	27.7	28.9	30.1	31.4	32.5
14	—	—	—	—	15.1	16.6	18.1	19.6	21.1	22.5	23.9	25.3	26.8	28.1	29.5	30.8	32.3	33.6	35.1	36.3
16	—	—	—	—	—	18.3	20.0	21.6	23.2	24.8	26.4	27.9	29.5	31.1	32.6	34.1	35.7	37.1	38.7	40.1
18	—	—	—	—	—	—	21.8	23.5	25.3	27.1	28.8	30.4	32.2	33.9	35.5	37.3	38.9	40.6	42.3	43.8
20	—	—	—	—	—	—	—	25.4	27.4	29.3	31.1	33.0	34.9	36.7	38.5	40.4	42.1	44.0	45.8	47.7
22	—	—	—	—	—	—	—	—	29.5	31.5	33.5	35.5	37.5	39.4	41.6	43.4	45.4	47.5	49.4	51.1
24	—	—	—	—	—	—	—	—	—	33.7	35.9	38.1	40.2	42.3	44.5	46.5	48.7	50.8	53.0	55.1
26	—	—	—	—	—	—	—	—	—	—	38.1	40.4	42.9	45.0	47.4	49.5	51.8	54.1	56.4	58.6
28	—	—	—	—	—	—	—	—	—	—	—	42.8	45.4	47.7	50.3	52.8	54.9	57.3	59.7	62.0
30	—	—	—	—	—	—	—	—	—	—	—	—	47.9	50.6	53.0	55.6	58.2	60.8	63.3	65.7
32	—	—	—	—	—	—	—	—	—	—	—	—	—	53.2	56.0	58.7	61.5	64.1	66.8	69.4
34	—	—	—	—	—	—	—	—	—	—	—	—	—	—	58.9	61.8	64.3	67.1	70.3	73.0
36	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	64.5	67.4	70.4	73.7	76.6
38	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	70.5	73.6	77.1	80.1
40	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	77.3	80.4	83.5
42	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	83.7	86.9

ADDITIONAL REFRIGERATION REQUIREMENT FOR GLASS DISPLAY DOORS

Door Model	Dimension (inches)		Additional Load Btu/hr/Door	
	Width	Height	Medium Temp.	Low Temp.
Standard	24	55	575	790
King	24	64	650	880
Giant	30	66	815	1065

PREPARATION ROOM LOAD REQUIREMENTS

Closed Prep Room:	Multiply the prep room square feet by 65 Btu/hr
Open Prep Room:	Multiply the prep room square feet by 140 Btu/hr

UNIT COOLER CAPACITIES, MODELS, AND EXPANSION VALVES

LOW TEMPERATURE

Application	Unit Cooler Capacity (Btu/hr)	Unit Cooler Model	Balanced Port Expansion Valve R502
FROZEN FOOD 6 fpi	6150	SK1641	43WW
light frost	9300	SKS662	43WW
room temp. -5° F	12300	SK2682	43WW
evap. temp. -20° F	18450	SK36123	44WW
suction temp. -23° F	24600	SK46164	44WW
rated TD 15° F	30750	SK56205	44WW
	36900	SK66246	44WW
FROZEN FOOD 4 fpi	5100	SK1434	43WW
heavy frost	7650	SKS451	43WW
room temp. -5° F	9000	SK2468	43WW
evap. temp. -20° F	15300	SK34102	44WW
suction temp. -23° F	20400	SK44136	44WW
rated TD 15° F	25500	SK54170	44WW
	30600	SK64204	44WW
ICE CREAM 6 fpi	2870	SK1641	43WW
light frost	4340	SKS662	43WW
room temp. -15° F	5740	SK2682	43WW
evap. temp. -22° F	8610	SK36123	43WW
suction temp. -25° F	11480	SK46164	43WW
rated TD 7° F	14350	SK56205	43WW
	17220	SK66246	44WW
ICE CREAM 4 fpi	2380	SK1434	43WW
heavy frost	3570	SKS451	43WW
room temp. -15° F	4760	SK2468	43WW
evap. temp. -22° F	7140	SK34102	43WW
suction temp. -25° F	9520	SK44136	43WW
rated TD 7° F	11900	SK54170	43WW
	14280	SK64204	43WW

Specify Sporlan or Alco when ordering.

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A Whitman Company

UNIT COOLER CAPACITIES, MODELS, AND EXPANSION VALVES

MEDIUM TEMPERATURE

Specify Sporlan or Alco when ordering.

Application	Unit Cooler		Balanced Port Expansion Valve		
	Capacity (Btu/hr)	Model	R-12	R-22	R-502
MEAT COOLER room temp. 28°F evap. temp. 18°F suction temp. 16°F rated TD 10°F	*GH* 4 fins per inch*				
	5000	GH1450	71WZ	68WZ	65WZ
	10000	GH24100	04WZ	69WZ	66WZ
	15000	GH34150	05WZ	69WZ	67WZ
	20000	GH44200	05WZ	70WZ	67WZ
	25000	GH54250	43WV	44WV	45WV
	30000	GH64300	43WV	44WV	45WV
	*GL** 4 fins per inch*				
	3500	GL1435	71WZ	68WZ	65WZ
	7000	GL2470	04WZ	69WZ	66WZ
	10500	GL34105	04WZ	69WZ	66WZ
	14000	GL44140	05WZ	69WZ	67WZ
	17500	GL54175	05WZ	69WZ	67WZ
	21000	GL64210	05WZ	70WZ	67WZ
	GH 6 fins per inch*				
	6000	GH1660	71WZ	68WZ	65WZ
	13000	GH26130	04WZ	69WZ	66WZ
	20000	GH36200	05WZ	70WZ	67WZ
	27000	GH46270	05WZ	70WZ	67WZ
	34000	GH56340	43WV	44WV	45WV
	41000	GH66410	43WV	44WV	45WV
	*GL** 6 fins per inch*				
	4500	GL1645	71WZ	68WZ	65WZ
	9000	GL2690	04WZ	69WZ	66WZ
	13500	GL36135	05WZ	69WZ	67WZ
	18000	GL46180	05WZ	69WZ	67WZ
	22500	GL56225	05WZ	70WZ	67WZ
	27000	GL66270	05WZ	70WZ	67WZ
MEAT/DELI COOLER room temp. 34°F evap. temp. 24°F suction temp. 22°F rated TD 10°F	*GH* 4 fins per inch*				
	5000	GH1450	71WZ	68WZ	65WZ
	10000	GH24100	04WZ	69WZ	66WZ
	15000	GH34150	05WZ	69WZ	67WZ
	20000	GH44200	05WZ	70WZ	67WZ
	25000	GH54250	43WV	44WV	45WV
	30000	GH64300	43WV	44WV	45WV
	*GL** 4 fins per inch*				
	3500	GL1435	71WZ	68WZ	65WZ
	7000	GL2470	71WZ	68WZ	66WZ
	10500	GL34105	04WZ	69WZ	66WZ
	14000	GL44140	05WZ	69WZ	67WZ
	17500	GL54175	05WZ	69WZ	67WZ
	21000	GL64210	05WZ	70WZ	67WZ
	GH 6 fins per inch*				
	6000	GH1660	71WZ	68WZ	65WZ
	13000	GH26130	04WZ	69WZ	66WZ
	20000	GH36200	05WZ	70WZ	67WZ
	27000	GH46270	05WZ	70WZ	67WZ
	34000	GH56340	43WV	44WV	45WV
	41000	GH66410	43WV	44WV	45WV
	*GL** 6 fins per inch*				
	4500	GL1645	71WZ	68WZ	65WZ
	9000	GL2690	04WZ	69WZ	66WZ
	13500	GL36135	05WZ	69WZ	67WZ
	18000	GL46180	05WZ	69WZ	67WZ
	22500	GL56225	05WZ	70WZ	67WZ
	27000	GL66270	05WZ	70WZ	67WZ

*Recommended for coolers over 8 ft. in height.
**Recommended for coolers 8 ft. in height, or less.

UNIT COOLER ELECTRICAL DATA

UNIT COOLER FAN and KGE AMPERAGE

Model	Fan Amps 115/1	Fan Amps 230/1	KGE Amps* 115/1	KGE Amps* 230/1
SK-1	1.6	.8	2.6	1.3
SK-S	3.2	1.6	4.4	2.2
SK-2	3.2	1.6	5.2	2.5
SK-3	4.8	2.4	7.0	3.5
SK-4	6.4	3.2	8.7	4.4
SK-5	8.0	4.0	9.6	4.8
SK-6	9.6	4.8	12.2	6.1
SC-360	1.6	.8		
SC-450	1.6	.8		
SC-550	2.7	1.4		
SC-685	2.7	1.4		
SC-875	4.9	2.5		
SC-1075	4.9	2.5		
SC-1400	5.0	2.6		
SC-1800	7.8	4.0		

Model	Fan Amps 115/1	Fan Amps 230/1	KGE Amps* 115/1	KGE Amps* 230/1
GL-1	1.6	.8	3.5	1.7
GL-2	3.2	1.6	5.2	2.6
GL-3	4.8	2.4	7.0	3.5
GL-4	6.4	3.2	8.7	4.4
GL-5	8.0	4.0	10.4	5.2
GL-6	9.6	4.8	12.2	6.1
GH-1	1.6	.8	3.5	1.7
GH-2	3.2	1.6	5.2	2.6
GH-3	4.8	2.4	7.0	3.5
GH-4	6.4	3.2	8.7	4.4
GH-5	8.0	4.0	10.4	5.2
GH-6	9.6	4.8	12.2	6.1

NOTE:
*KGE units require single circuit sized for KGE amps.

UNIT COOLERS ELECTRIC DEFROST AMPERAGE
GH-ED, GL-ED, SK-ED and S(X)-ED MODELS

GH- HIGH SILHOUETTE MODELS
(Cooler Height Over 8 Feet)
Line Amperage at 230 Volts

Model		1 Phase	3 Phase
4 fpi	6 fpi		
GH1450ED	GH1660ED	7.0	4.6
GH24100ED	GH26130ED	13.9	9.2
GH34150ED	GH36200ED	20.9	13.8
GH44200ED	GH46270ED	27.8	18.4
GH54250ED	GH56340ED	34.8	23.0
GH64300ED	GH66410ED	—	27.6

Model	Line Amperage at 230 Volts	
	1 Phase	3 Phase
SK1-ED	5.2	3.0
SKS-ED	6.7	4.0
SK2-ED	10.4	6.0
SK3-ED	15.6	9.1
SK4-ED	20.8	12.1
SK5-ED	26.1	15.1
SK6-ED	31.3	18.1

GL- LOW SILHOUETTE MODELS
(Cooler Height 8 Feet or Less)
Line Amperage at 230 Volts

Model		1 Phase	3 Phase
4 fpi	6 fpi		
GL1435ED	GL1645ED	3.5	3.0
GL2470ED	GL2990ED	7.0	6.1
GL34105ED	GL36135ED	10.4	9.2
GL44140ED	GL46180ED	13.9	12.2
GL54175ED	GL56225ED	17.4	15.1
GL64210ED	GL66270ED	20.9	18.3

Model	Line Amperage at 230 Volts	
	1 Phase	3 Phase
S1-ED	—	9.0
SX1-ED	—	12.0
S2-ED	—	18.0
SX2-ED	—	24.1
S3-ED	—	27.1
SX3-ED	—	36.1

NOTE:
To determine maximum defrost amps for more than one cooler of the same model, multiply the applicable single or 3 phase amperage shown by the number of coolers desired.