

# MEAT PACKAGING ROOM AIR HANDLING UNITS

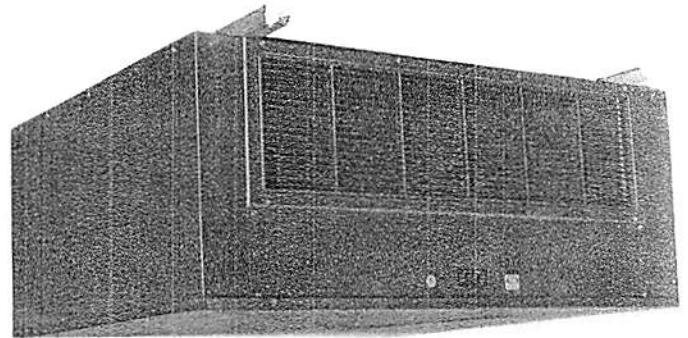
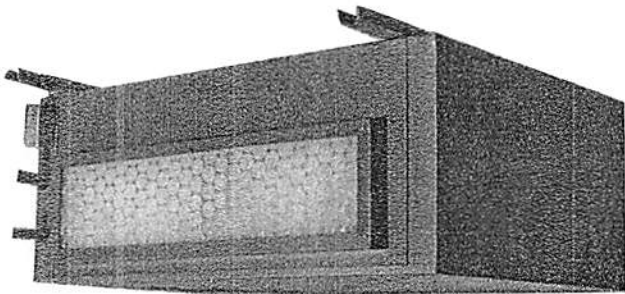
Completely electrically factory wired to junction box on unit for **easy installation.**  
Thermal overload protected electromotors to give **safe operation.**  
Dynamically balanced centrifugal blowers for **low noise level.**  
Double deflecting outlet grille to **avoid objectionable draught.**  
Easy to reach filter section to **provide clean air.**  
Large filter area to **prevent rapid dirt build-up.**

## DIRECT EXPANSION

BTU Rating/Hr. based on 55° D.B., 50% R.H. room conditions — 35° Refrigerant Suction Temperature.

MODEL	C.F.M.	BTU/Hr RATING	MOTOR H.P.
M 14	800	10,750	1-1/12
M 16	800	16,120	1-1/10
M 34	1400	18,480	2-1/12
M 36	1400	27,720	2-1/10
M 46	1800	36,290	2-1/8
M 86	2250	45,360	2-1/6
M 216	2750	54,430	2-1/4

**Note:** For units having capacities up to 10 Ton, contact factory for engineering data and prices.



## L. R. Corporation [Lanphere]

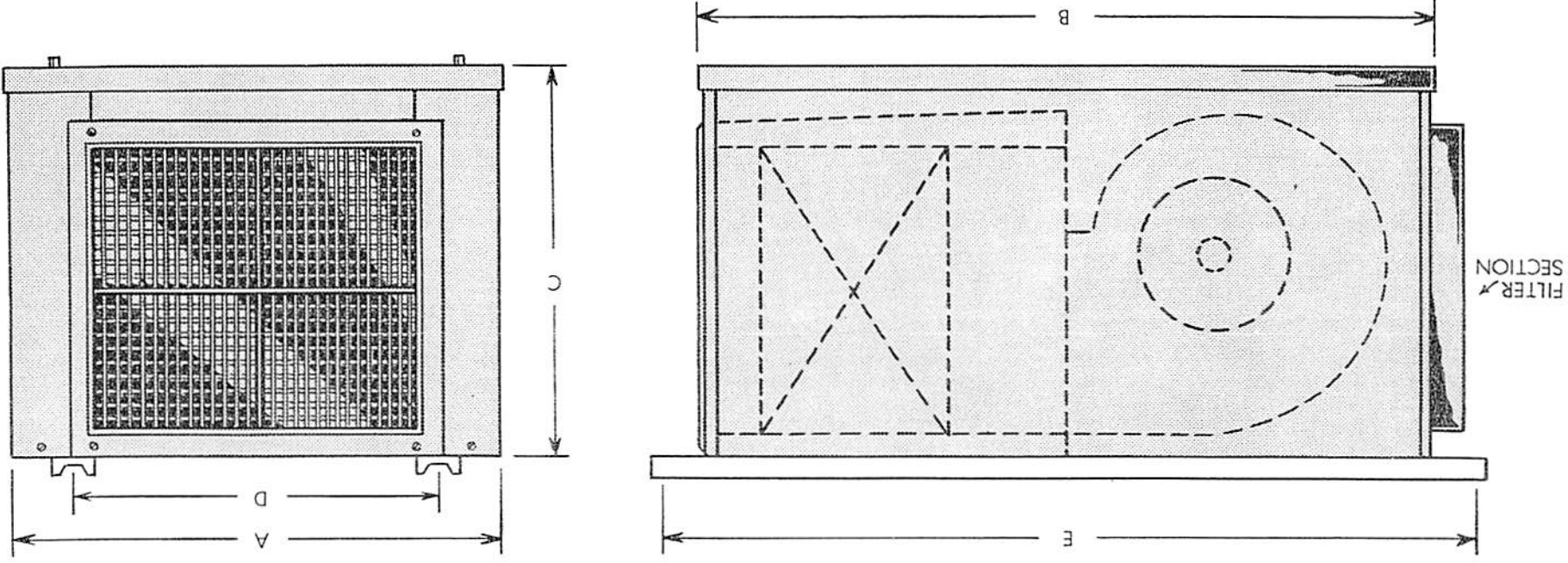
*Manufacturers of Commercial Refrigeration and Air Conditioning Heat Transfer Equipment*

FACTORY and OFFICES

Huntington Park, California

Phone 583-3187

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**USE EXTERNAL EQUALIZER TYPE EXPANSION VALVES.**

MODEL	A	B	C	D	E	LIQ.	SUC.	DRAIN
M 14	26	35	17	18 1/2	38 1/2	1/2	7/8	5/8 SW.
M 16	26	35	17	18 1/2	38 1/2	1/2	1 1/8	5/8 SW.
M 34	45	35	15	37 1/2	38 1/2	5/8	1 1/8	5/8 SW.
M 36	45	35	15	37 1/2	38 1/2	5/8	1 3/8	5/8 SW.
M 46	45	35	19	37 1/2	38 1/2	5/8	1 3/8	5/8 SW.
M 86	45	35	22 1/2	37 1/2	38 1/2	7/8	1 5/8	5/8 SW.
M 216	45	43	26	37 1/2	46 1/2	7/8	1 5/8	5/8 SW.