

HUSSMANN[®]
SPECIALTY PRODUCTS

AB

Service Aged Beef Display



IR Ingersoll Rand

AB Service Aged Beef Display

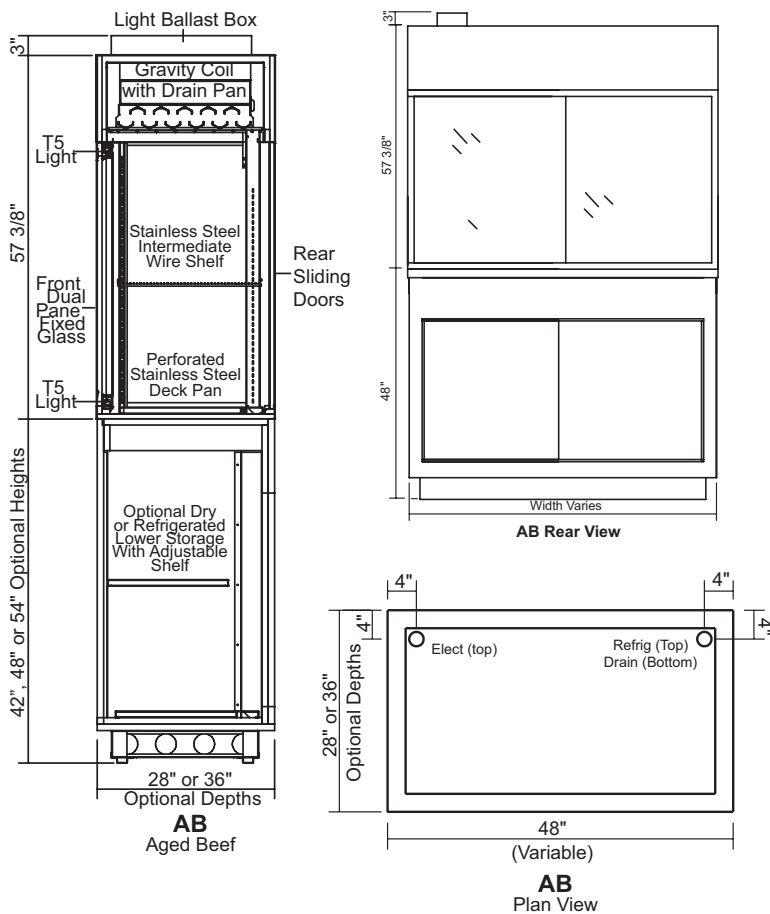


Flexible Design
Our design allows this case to be stand alone or integrated into a meat cooler. It can also be setup as front or rear load with view end options



Merchandising Flare

Whether hanging or placing aged beef on racks, this display makes an incredible impression above a service meat lineup



Remote ; Lengths: 4'•5'•6'•8' (Display Only)

- FEATURES**
- Extra large gravity coil
 - Stainless steel interior
 - One row of stainless wire racks
 - Top mount mechanicals
 - Clear front access doors solid back
 - Standard front mullion and top T-5 lighting
 - Choice of 28" or 36" case depth
 - Suction line solenoid
 - Thermostat
 - Please reference Color Chart for choice of standard Hussmann paint and finish options
- OPTIONS**
- 42", 48", and 52" dry lower storage counter
 - 42", 48", and 52" refrigerated lower storage counter with insulated sliding doors
 - Rear access door solid front dual pane glass
 - View glass ends
 - Mirrored rear doors
 - Additional rear mullion lighting
 - Additional rows of stainless steel wire racks
 - Liquid line hand valve
 - Stainless steel meat hanger frame & hooks
 - Bottom mount mechanicals
 - Custom kits, decor and trim, lengths and options* (consult your Hussmann sales representative)

For further information, specs and photos:
www.hussmann.com

Case Order Specifications

Dimension "A" (Case Depth)	28	36			
Dimension "B" (Case Length)	48	60	72	96	120
Dimension "C" (Lower Counter Height)	42	48	52		
Case Loading	Front Load Doors Solid Back w/Auto Int		Rear Load Doors Thermo Glass Front		
End Panels	Solid w/Auto Int		View Glass		
Lower Storage	Dry		Refrigerated		
St Stl Wire Shelves	(1)Row (standard)		____Add'l Rows		
Overhead Wire Grid for Hanging Meat (Optional)					



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These merchandisers are designed for use in stores where temperature and humidity do not exceed 75°F and 55% R.H. (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 replacement of equipment previously sold or shipped.) *Some optional features may be certified by ETL and/or other 3rd party certification agencies. Contact Hussmann for verification or requests for such certification.