

HUSSMANN[®]
SPECIALTY PRODUCTS

R3M R3F / CR3M CR3F

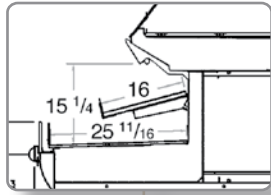
*Refrigerated Straight or Curved Glass
Service - Self-Service Meat or Fish Merchandiser
with Rear Storage*



R3M R3F / CR3M CR3F

Refrigerated Service, Self-Service Meat or Fish Merchandiser with Optional Rear Storage (Straight or Curved Glass)

HUSSMANN®
Specialty Products



More Product Area

Self-service merchandising area increased over 25% deeper shelf - 16" and deeper deck - 26"



Versatility

This 3 Zone Merchandiser sets the pace for its segment. It allows for self-service, service, and extra storage all in a small footprint. Having a full range of configurations atop a high-capacity self-service case, the R3 Family redefines what a merchandiser should be

Clear View
Heated air sweep eliminates glass sweating maintaining a clear, unobstructed view to product



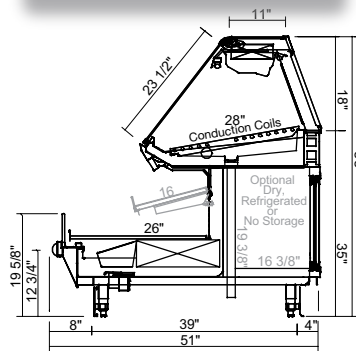
Product Integrity

All metal construction, 5 year warranty coils, and quality materials assure a long product life cycle

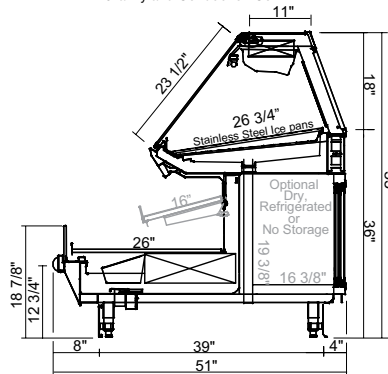


Optional Lobster Tank

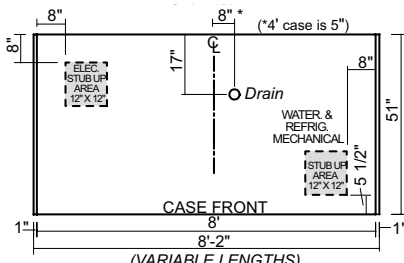
Marineland sourced component for R3F



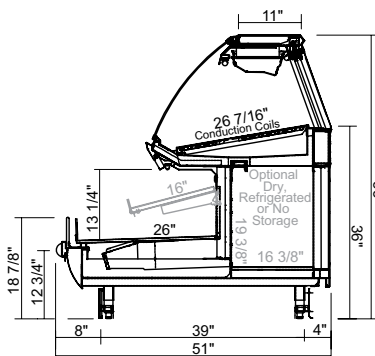
R3-M
Meat Case with Straight Glass, Gravity and Conduction Coil



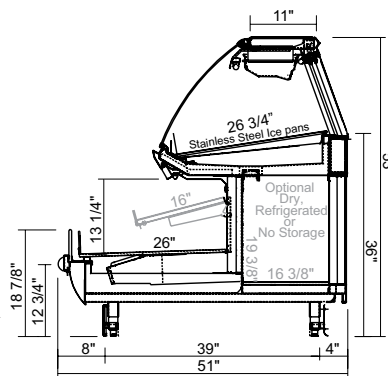
R3-F
Fish Case with Straight Glass, Gravity Coil and Ice Pans



R3-M CR3-M R3-F CR3-F
Service Cases with Self Service Front Plan View



CR3-M
Meat Case with Curved Glass, Gravity and Conduction Coil



CR3-F
Fish Case with Curved Glass, Gravity Coil and Ice Pans

FEATURES

OPTIONS

Remote ; Lengths: 4'·5'·6'·8'·10'·12'

- Non-glare lift up glass (standard R3, optional for CR3)
- Heated air sweep (service)
- Adjustable legs
- T5 lighting
- Black interior (self-service)
- Stainless steel interior (service)
- Snap-on, stainless steel lower rear panel
- Thermostat/suction stop solenoid (service)
- EPR – refrigerated self-service
- Digital thermometers in each refrigerated section
- 15amp scale outlet
- RJ45 communication outlet
- Dry rear storage
- Please reference Color Chart for choice of standard Hussmann paint and finish options (www.hussmann.com)

- Easily movable 14" or 16" shelves; angle adjustable from 0° to 15° with recessed plugs (self-service)
- Shelf lights
- Refrigerated rear storage with additional coil, thermostat and liquid line solenoid
- Stainless steel interior (self-service)
- Thermoplastic wrapping boards
- Scale shelf extension
- Increased self-service capacity ("plus heights") 2" or 4" (allows 2nd row of 12" or 14" shelf)
- Solid end panels
- View end panels
- Special interior and exterior finishes (consult factory)
- Paper cutter
- PTM
- Additional outlet
- Mirrored rear doors
- Lobster tank for R3 (Marineland)
- Stainless steel top in lieu of glass
- Custom lengths and options* (consult your Hussmann sales representative)

For further information, specs and photos:
www.hussmann.com/Products/R3-MF.htm

Matching family members

- Deli:** www.hussmann.com/Products/R3.htm
- Prep:** www.hussmann.com/Products/R3P.htm
- Hot:** www.hussmann.com/Products/R3H.htm
- High Volume Deli:** www.hussmann.com/Products/R3D-HV.htm
- High Volume Meat/Fish:** www.hussmann.com/Products/R3HV-MF.htm

IR Ingersoll Rand
Climate Control Technologies

HUSSMANN Specialty Products
13770 Ramona Avenue
Chino, California 91710
(800) 395-9229 (Marketing)
(909) 590-4133 Fax
www.hussmann.com



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 UL, NSF, and/or other 3rd party certification agencies. Contact Hussmann for verification or requests for such certification.