

**HUSSMANN**<sup>®</sup>  
SPECIALTY PRODUCTS

**DSF**

Refrigerated Service Seafood Merchandiser





**Ease of Restocking and Cleaning**

Swing out hardware allows access to load product from the front or clean the case

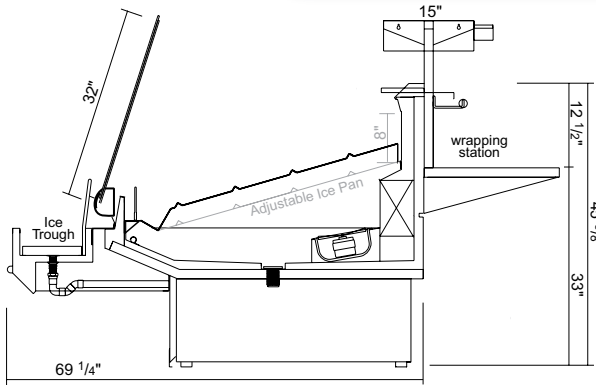


**Ease of Cleaning**

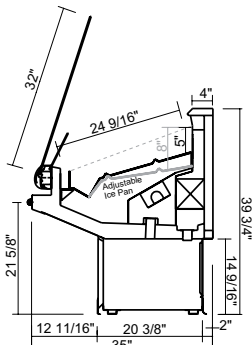
New stainless bottom with removable panels allow for sanitary deck and easy cleaning

**Merchandising Flare**

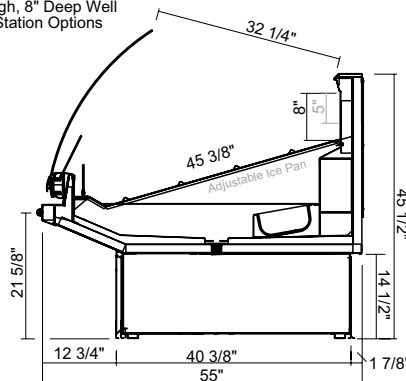
Large steep deck and open top allow for amazing merchandising flare



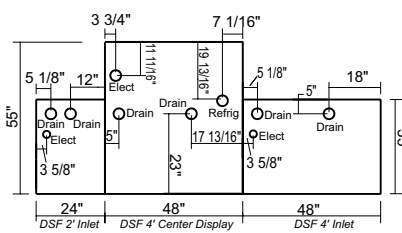
**DSF CENTER DISPLAY**  
Optional Ice Trough, 8" Deep Well and Wrapping Station Options



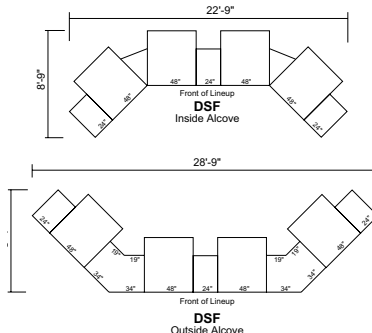
**DSF**  
Inlet shown with Straight Glass



**DSF**  
Service Fish - Optional Curved Glass



**DSF**  
Plan Views



**DSF**  
Outside Alcove

FEATURES

OPTIONS

**Remote ; Lengths: 3'•4'•5'- Center  
2'•3'•4'- Inlet  
Wedges\* : Inlet -30° I/O • 45° I/O**

- Swing out silver anodized glass hardware
- Straight, non-glare tempered glass
- Humidified refrigeration system
- Heavy duty rear wall coil
- Removable stainless steel interior wall and ice pans
- Brushed stainless steel rear ledge and exterior case back
- One 15 amp scale outlet
- Removable lift up fan plenum
- 1" black vinyl cart bumper
- Thermostat installed
- Solar thermometer
- Suction stop installed
- Dual low maintenance clog resistant drain system
- Please reference Color Chart for choice of standard Hussmann paint and finish options (www.hussmann.com)

- One 15 amp duplex outlet
- Curved glass
- Non-glare curved glass
- Mock pedestals
- Rear step platform
- Adjustable height ice pans
- Optional base height
- Brass trim
- Scale platform
- Wrapping board (Thermoplastic)
- Wrapping station
- Front mount ice trough or refrigerated self-service display (FMSS)
- Ledge lighting
- Liquid line shutoff hand valve
- Flush systems (lower deck) manual or automatic
- Energy efficient fan motors
- Custom lengths and options\* (consult your Hussmann sales representative)

For further information, specs and photos:  
[www.hussmann.com/Products/DSF.htm](http://www.hussmann.com/Products/DSF.htm)

**Matching family members**

- Deep Fish:** [www.hussmann.com/Products/DSFM.htm](http://www.hussmann.com/Products/DSFM.htm)
- Deli:** [www.hussmann.com/Products/FMSS.htm](http://www.hussmann.com/Products/FMSS.htm)<sup>a</sup>
- Frozen:** [www.hussmann.com/Products/FMSS-L.htm](http://www.hussmann.com/Products/FMSS-L.htm)<sup>a</sup>

<sup>a</sup>Can be used in front of most types of service cases.



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