Specialty

R3 Family

R3M, CR3M
R3F, CR3F

3 Zone - High Volume Service Meat/Seafood Top, Multi-Deck, Self-Service Front Merchandiser with Refrigerated or Dry Rear Storage - Curved or Straight Glass

www.hussmann.com
**R3M, CR3M, R3F, CR3F**

**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 redefine what a merchandiser should be.

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

**Remote Lengths:**
4’, 5’, 6’, 8’, 10’, and 12’

**Features.**
- Non-glare lift up glass (standard R3, optional for CR3)
- Heated air sweep (service)
- Adjustable legs
- Black interior (self-service)
- Stainless steel interior (service)
- Snap-on, stainless steel lower rear panel
- Thermostatic suction stop solenoid (service)
- EPR – refrigerated self-service
- Digital thermometers in each refrigerated section
- LED shelf and canopy lighting
- Energy efficient fans
- 15 amp scale outlet
- RJ45 communication outlet
- Dry rear storage
- GFCI outlet
- Paper cutter

**Options.**
- Easily movable 14” or 16” shelves; angle adjustable from 0º to 15º with recessed clips (self-service)
- Coil corrosion protective coating (service section)
- Refrigerated rear storage with additional coil, thermostat and liquid line solenoid
- No rear storage
- Stainless steel or white interior (self-service)
- Thermoplastic wrapping boards
- Scale shell extension
- 2 or 4 - increased self-service capacity (7” or 4” plus heights) (4” allows 2nd row of 8”, 10”, 12”, 14” or 16” shelf)
- Solid or view end panels
- Mirror rear doors
- Lobster tank for R3 (Marineland)
- Stainless steel top in lieu of glass
- Custom lengths and options
- Special exterior finishes (consult your Hussmann sales representative)

**Additional Information.**
- Matching family members: R3 Family or CR3 Family
- Hot Service with Self-Service Front: R3H or CR3H
- Service Bakery with Self-Service Front: R3B or CR3B
- High Volume Wide or Narrow Service Bakery with Self-Service Front: R3HV-WB or R3HV-NB or CR3HV-WB or CR3HV-NB
- Service Prep Top with Self-Service Front: R3P or CR3P
- High Volume Service Meat/Salad with Self-Service Front with Gravity Coil: R3HV-M, R3HV-F or CR3HV-M, CR3HV-F
- Service Deli with Self-Service Front: R3D or CR3D
- High Volume Wide or Narrow Service Deli with Self-Service Front: R3HV-WD or R3HV-ND or CR3HV-WD or CR3HV-ND

**DOE 2017 Energy Efficiency Standards.**
- Hussmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards.

*Some optional features may be certified by UL, NSF, and/or other third party certification agencies. Contact Hussmann for verification or questions for availability.† Only lighting configurations that are compliant with the U.S. Dept. of Energy (DOE) 2017 regulation are available for sale in the U.S.A.\n
**Note.**
Use Hussmann’s technical data sheets to get precise dimensions for all store layout purposes.