

# HUSSmann®

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Specialty



AB

Aged Beef Service Display

# Husmann Aged Beef Service Display



## Merchandising Flare

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



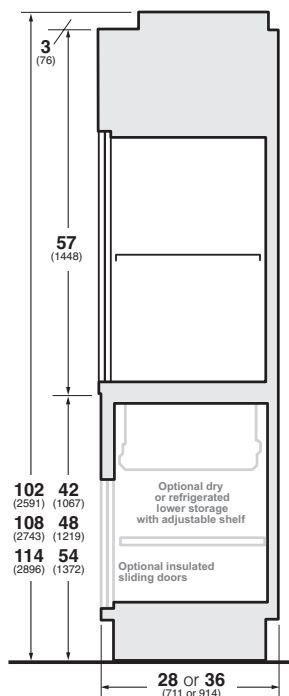
## Flexible Design

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

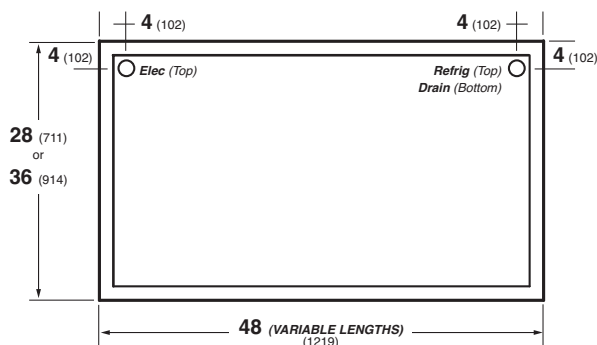
## Remote Lengths:

4', 5', 6', and 8'

Display only; this case is not designed to age the beef.



## Plan View



## Features.

- Gravity coil
- Stainless steel interior
- One row of stainless wire racks
- Top mount mechanicals
- Clear front access doors solid back
- Choice of 28" or 36" case depth
- Suction line solenoid
- LED vertical and horizontal lighting †
- Thermostat
- Please reference color chart for choice of standard Husmann paint and finish options ([www.husmann.com](http://www.husmann.com))

## 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 LED lighting
- Additional rows of stainless steel wire racks
- Liquid line hand valve
- Stainless steel meat hanger frame and hooks
- Bottom mount mechanicals
- Custom kits, decor and trim, lengths and options\* (consult your Husmann sales representative)



Husmann 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 need to be certified by UL, NSF, and/or other 3rd party certification agencies. Contact Husmann 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 for use in the U.S.A.

NOTE: These merchandisers are designed for use in stores when 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 replacements for equipment previously sold or shipped.

For additional resources, contact your representative or visit [www.husmann.com](http://www.husmann.com).



## Note.

Use Husmann's technical data sheets to get precise dimensions for all store layout purposes.

**Intertek** **Intertek**

**Husmann®**

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