

Specialty



R1-MN, CR1-MN R1-FN, CR1-FN

Service Merchandiser with Narrow Footprint For Fresh Meat or Seafood - Curved or Straight Glass

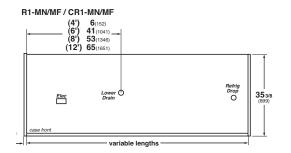
Hussmann Service Merchandiser with Narrow Footprint For Fresh Meat or Seafood - Curved or Straight Glass

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Extend Product Life Our innovativce Dual Refrigeration System adds to product shelf life - adding to your bottom line Improved Ergonomics Large rear doors **Product Visibility** allow easy Our low profile access for coil package and serving, cleaning anti-relective and stocking. lift-up service glass lets the product pull your customer in. More Product in a Smaller Footprint This case serves a store's need for narrow footprint merchandisers. The reduced 35" footprint saves floor space.

Remote Lengths: 4', 5', 6', 8', 10', 12'

R1-MN/FN CR1-MN/FN Curved Glass S Straight Glass Service Narrow Footprint Meat or Seafood Service Narrow Footprint Meat or Seafood 16 .16 18 1/4 (464) 18 1/4 52_{1/4} **52**1/4 (1327) 17_{1/8} (460) 30 267 147/8 (379) 267/8 30 147/8 **35** 3/8



Features.

- Non-glare lift up glass (standard R1, optional for CR1)
- Gravity / conduction coil (Meat)
- Gravity coil, ice pans with stops (Fish)
- Adjustable deck for flexible merchandising
- Air sweep (eliminate sweating)
- LED lighting[†]
- Large clear glass sliding rear doors
- Stainless steel interior
- Stainless steel top
- Black vinyl cart bumper
- Snap-on, stainless steel lower rear panel
- Thermostat/suction stop solenoid (service)
- Digital thermometers
- Energy efficient fans
- 15 amp scale outlet
- RJ45 communication outlet
- Please reference Color Chart for choice of standard Hussmann paint and finish options (www.hussmann.com)

Options.

- Non-glare lift up glass (CR1)
- Dry rear storage
- Thermoplastic wrapping boards
- Scale shelf extension
- Solid end panels
- View end panels
- Special interior and exterior finishes (consult factory)
- Paper cutter
- Custom lengths and options* (*consult your Hussmann sales representative)

Additioinal Information.

- Service Fresh Seafood Narrow Footprint: DSFN
- High Volume Service Meat or Fish: R3HV-M/F
- Self-Service Deli/Meat: FMSS

DOE 2017 Energy Efficiency Compliant 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 3rd party certification agencies. Contact Hussmann for verification or requests for such certification

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 exhibited.

†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.

For additional resources, contact your representative or visit www.hussmann.com.





Note.

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

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www.hussmann.com

