

HUSSmann®

Specialty



DSF, DSFI

Refrigerated Merchandiser - Deep/Inlet
for Fresh Seafood Applications

www.hussmann.com

Husmann Refrigerated Merchandiser - Deep/Inlet for Fresh Seafood Applications

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Ergonomically Fit
Swing out glass allows for ease of case cleaning and product stocking.



Conforms To Health Dept. Regulations
Optional top display and removable rear doors help you adhere to some Health Department regulations. (Retrofit Solution available)



Ease of Cleaning
New stainless bottom with removable panels allow for sanitary deck and easy cleaning.

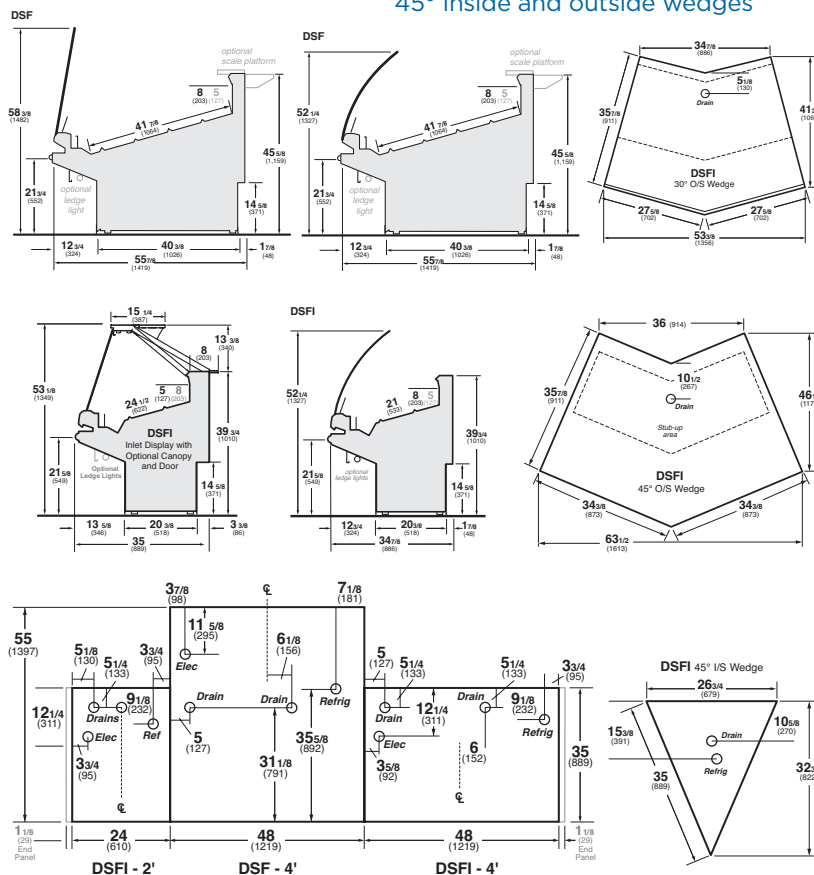


Merchandising Flair
Small footprint and open top allow for amazing merchandising flair.

Remote Lengths (DSF - Deep): 3', 4', and 5'

Remote Lengths (DSFI - Inlet): 2', 3', 4', and 5'

Wedges (Avail. for DSFI only): 30° outside wedge
45° inside and outside wedges



Features.

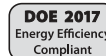
- Straight, non-glare tempered glass
- Swing-out silver anodized glass hardware
- Humidified refrigeration system
- Heavy-duty rear wall coil
- Removable stainless steel interior wall and ice pans
- Brushed stainless steel rear ledge and exterior case back
- One 15 amp scale outlet
- Removable lift-up 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 Husmann paint and finish options (www.husmann.com)

Options.

- Coil corrosion protective coating
- 3" shorter interior rear wall height
- Optional overhead canopy and removable door (DSFI)
- High volume/standard ice pan depths
- 15 amp duplex outlet
- Curved glass
- Non-glare curved glass
- Mock pedestals
- Rear platform step
- Adjustable height ice pans
- Optional base height
- Scale platform
- Wrapping board (Thermoplastic)
- Wrapping station
- Front mount ice trough or refrigerated self-service display (FMSS)
- LED lights may be used for ledge lights †
- Liquid line shut-off hand valve
- Flush systems (lower deck) manual or automatic
- Special exterior finishes* (consult your Husmann sales representative)

Additional Information.

- Refrigerated Self-Service Case Front: **FMSS**
- Refrigerated Medium Service Seafood Case: **DSFM**
- Refrigerated Narrow Service Seafood Case: **DSFN**



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. †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.husmann.com.



Intertek



Intertek

Note.

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

HUSMANN®

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