



M3X-E

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# M3X-E, M3X-EP, M3X-GE, M3X-GEP

Excel Multi-Deck Meat  
Display Merchandiser

# Husmann Excel Multi-Deck Display Merchandiser for Fresh Meat Applications

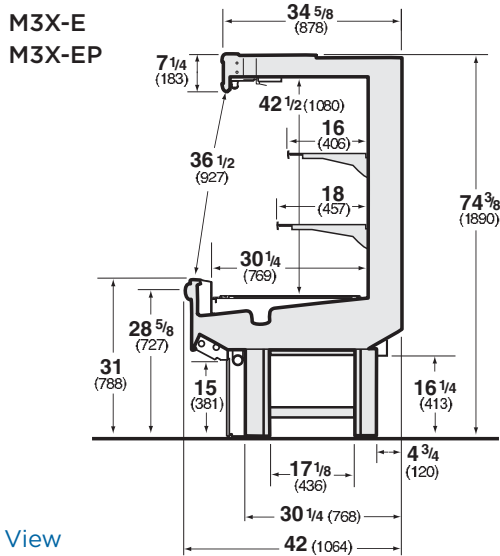
**M3X-E** - Multi-Deck

**M3X-EP** - Multi-Deck, Extra-High Efficiency

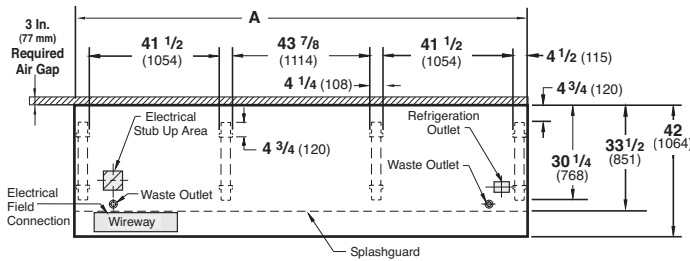
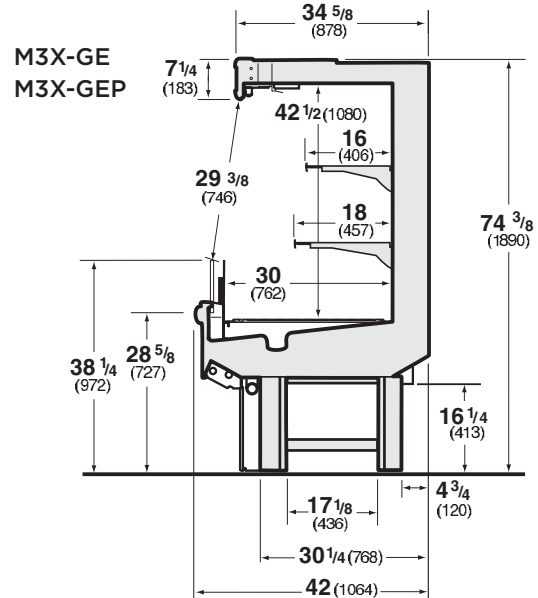
**M3X-GE** - Multi-Deck with Glass Front

**M3X-GEP** - Multi-Deck, Glass Front, Extra-High Efficiency

Available in 8' and 12' lengths. Contact your sales rep for information on possible availability of additional case lengths.



Plan View



FRONT

Dimension	8 FT	12 FT
A	96 3/8 (2448)	144 1/2 (3670)

**Notes:**  
Overall case length without ends or partitions.

## Note

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

## Superior Merchandising.

The high front on the M3X keeps all products within easy reach. Glass front and rail light options improve product visibility. Other superior merchandising features include full vision glass ends, illuminated canopy signs, improved ledge lighting and greater shelf placement flexibility.

## Lower Energy Costs.

Energy efficient "E" coils are standard on "E" models. The "extra-high efficiency" E-Plus coils reduce energy 18% compared to standard Impact. Night curtains can be added to further reduce energy use by about 12%.

## Superior Shelf Life.

Modular coils and off-time defrost reduce thermal shock and stabilize meat temperatures. Modular defrost can be optionally included to further stabilize temperatures.

## Lower Labor Costs.

Labor saving features include greater clearance under the case, easy-to-clean bathtub bottom, easier raceway access, 2-ft honeycomb sections and more.

## Superior Reliability.

Our 5 year modular coil warranty is the best available. Pre-set adjustable expansion valves are designed to hold optimal temperatures.



Husmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards.

NOTE: These merchandisers are designed for use in stores when temperature and humidity do not exceed 75°F and 55% R.H.

NOTE: 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).

# HUSMANN®

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