

HUSSMANN®

Specialty



Q-Series Family

Q3-MS, Q3-FS

Multi-Deck Service Merchandiser with Straight Glass
for Meat and Seafood Applications

www.husmann.com

Husmann Q-Series Multi-Deck Service Merchandiser with Straight Glass for Meat and Seafood Applications

Q3-MS, Q3-FS



Reduced Light Reflection and Distortion with Hi-Def Glass

- Less than 2% reflectance – interior and exterior visible light. ^a
- Transmits 90% + visible light. ^a
- Blocks 99% UV transmittance. ^a
- Provides a unique look - flat glass on a curved case.

Quality Fit and Finish

Designed for ease of installation. Simplified glass adjustment has special alignment design to assure fit. Does not require unsightly joint trim. Matches sleek design elements of the Q-Series family.



Merchandising Flair
Optimized visibility - Full view of display deck. Standard lighting produces a balanced spectrum of light with superior color definition and low glare.



Ergonomics
Large rear door opening and angled back improves product access.



Product Shelf Life
Dual refrigerated systems to reduce product dehydration and shrink.

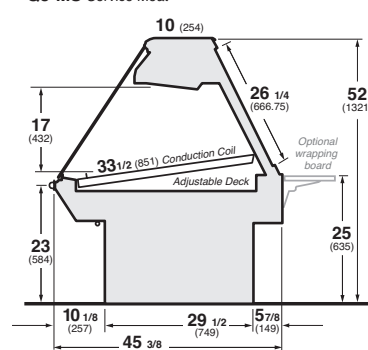


Merchandising Flexibility
Adjustable deep deck with conduction coil for meat.

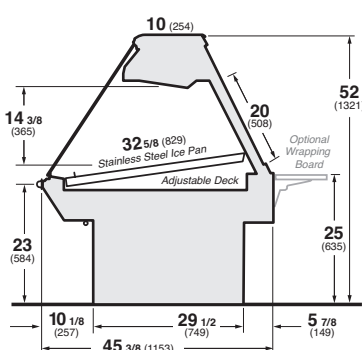
Remote Lengths: 4', 6', 8', and 12'

Wedges: 22.5° inside and outside wedges

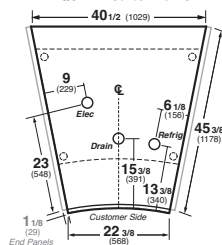
Q3-MS Service Meat



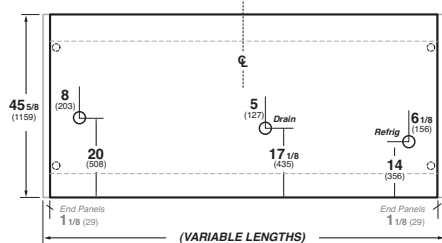
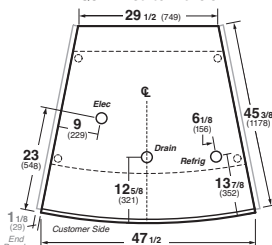
Q3-FS Service Fish



Q3-MF Series 22.5° I/S



Q3-MF Series 22.5° O/S



Features.

- Hi-Def**, tempered, lift-up straight front clear glass
- Large clear glass sliding rear doors
- Gravity/conduction coil (Meat)
- Gravity coil, ice pans with stops (Fish)
- Stainless steel interior pans
- Adjustable deck for flexible merchandising
- Adjustable stainless steel legs
- Stainless steel top cover
- Black matrix on the glass to hide the coil
- Solar digital thermometer
- Front glass air sweep
- 2 rows LED canopy lights †
- Electronic ballast
- Thermostat and suction stop installed
- Black vinyl cart bumper
- Please reference color chart for choice of standard Husmann paint and finish options (www.husmann.com)

Options.

- Coil corrosion protective coating (Q3-FS)
- LEDs ledge lights †
- Automatic or manual water flush (reduces the need for manual case cleaning)
- Corian®, granite or other solid surface front and/or top ledge (NSF approved material)
- Mirrored rear doors
- Thermoplastic wrapping boards with adjustable riser
- View or solid ends
- Mirror bright stainless steel inside end panels
- Stainless steel pedestals
- Top mounted scale stand extensions with dedicated scale outlet and Cat 5 scale connections
- Liquid line shut-off hand valve
- 15 amp GFCI duplex outlet
- Custom trim and decor
- Custom lengths and options* (consult your Husmann sales representative)
- Special exterior finishes* (consult your Husmann sales representative)

Additional Information.

- Q-Series Entire Family: **Q-Series Family**
- Single-Deck Service Deli Straight Glass: **Q1-DS**
- Single-Deck Self-Service Deli: **Q1-SS**
- Service Hot Curved Glass: **Q-HC**
- Multi-Deck Service Bakery Straight Glass: **Q3-BS**
- Multi-Deck Service Deli Straight Glass: **Q3-DS**
- Multi-Deck Self-Service Deli: **Q3-SS or Q4-SS**
- Multi-Deck Self-Service with Service Top Deli: **Q3-SP**



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.

^a Pilkington OptiView™ product literature.

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.



Note.

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

HUSMANN®

Husmann Specialty

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