

HUSSmann®

Specialty



R3 Family

R3HV-M, R3HV-F CR3HV-M, CR3HV-F

3 Zone Refrigerated Service and Self-Service Meat or Seafood
Merchandiser with Rear Storage and Gravity Coil
- Straight or Curved Glass

Husmann 3 Zone Refrigerated Service and Self-Service Meat or Seafood Merchandiser with Rear Storage and Gravity Coil - Straight or Curved Glass

R3HV-M, R3HV-F, CR3HV-M, CR3HV-F



Merchandising Visibility
Non-glare glass and built in air sweep assure service product looks great.



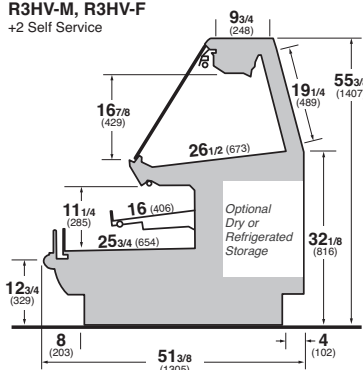
Combination Merchandising
Allows for self-service, service, and extra storage all in a small footprint.

Merchandising Capacity
This design allows for maximum self-service and service product areas to the footprint.

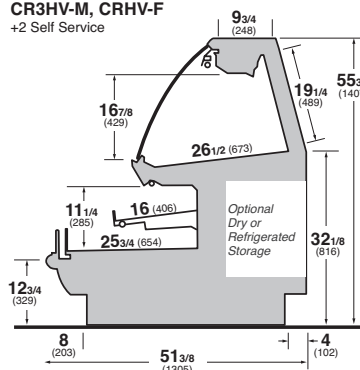
Product Integrity
All metal construction and quality materials assure a long product life cycle. Product performance is assured with dual gravity and conduction coils in the service section.

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

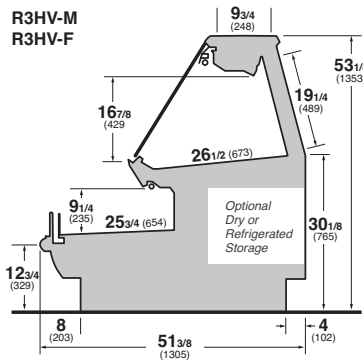
R3HV-M, R3HV-F
+2 Self Service



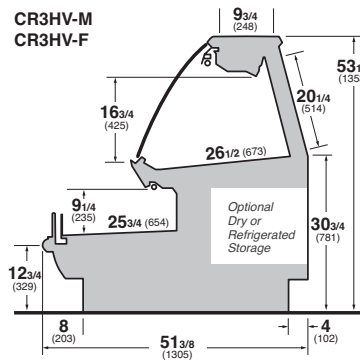
CR3HV-M, CR3HV-F
+2 Self Service



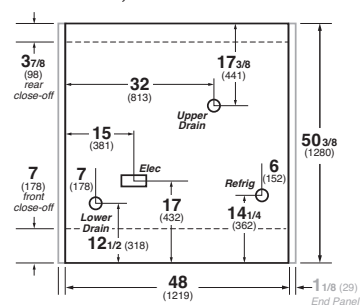
R3HV-M
R3HV-F



CR3HV-M
CR3HV-F



R3/CR3HV-M, R3/CR3HV-F



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

Feature.

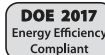
- Non-glare lift up glass (standard R3, optional for CR3)
- Adjustable legs
- Service meat gravity and conduction coil system
- Service seafood gravity coil and ice pan set-up
- Snap-on, stainless steel lower rear panel
- Energy efficient fans
- LED canopy and shelf lighting †
- Black interior (self-service)
- Stainless steel interior (service)
- Thermostat / suction stop (refrigerated service)
- EPR (refrigerated self-service)
- Front air sweep (service)
- Please reference color chart for choice of standard Husmann paint and finish options (www.husmann.com)

Options.

- Coil corrosion protective coating (R3HV-F, CR3HV-F)
- Additional height: +2"
- Stainless steel interior (self-service)
- White interior
- Dry or refrigerated rear storage
- Thermoplastic wrapping boards
- Scale shelf
- Mirrored rear doors
- Solid end panels
- Special interior and exterior finishes
- Custom lengths and options* (consult your Husmann sales representative)

Additional Information.

- Matching family members: **R3 Family**
- Hot Service with Self-Service Front: **R3H or CR3H**
- Service Deli with Self-Service Front: **R3D or CR3D**
- Service Bakery with Self-Service Front: **R3B or CR3B**
- Service Prep Top with Self-Service Front: **R3P or CR3P**
- Service Meat/Seafood with Self-Service Front: **R3-MF or CR3-MF**
- High Volume Wide or Narrow Service Deli with Self-Service Front: **R3HV-WD or R3HV-ND or CR3HV-WD or CR3HV-ND**
- High Volume Service Bakery with Self-Service Front: **R3HV-WB or CR3HV-WB or R3HV-NB or CR3HV-NB**



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.

Husmann Specialty

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R3HV-MF_CR3HV-MF_O22817