

Specialty



R3 Family

R3H, CR3H R3H-HF, CR3H-HF

Hot Service Merchandiser with Self-Service Refrigerated or Hot Front

R3H, CR3H - Hot Service, Self-Service Refrigerated Front R3H-HF, CR3H-HF - Hot Service, Self-Service Hot Front







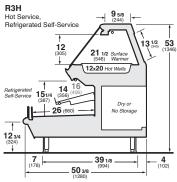


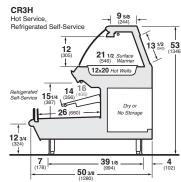


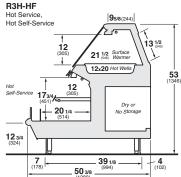


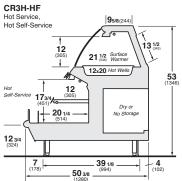
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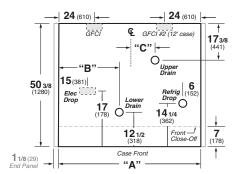
R3H, CR3H Remote Lengths: 4', 6', 8', 10', and 12' R3H-HF, CR3H-HF Remote Lengths: 4', 6', 8', 10', and 12'











Length	"A"	"B"	"C"
4'	48(1219)	7(178)	8(203)
5'	60(1528)	35(889)	5(127)
6'	72 (1829)	41(1041)	8(203)
8'	96 (2438)	53(1346)	8(203)
10'	120(3048)	65(1651)	8(203)
12'	144(3658)	65(1651)	5(127)

Features.

- Lift-up glass
- Dry hot well 4" product depth (service)
- Adjustable legs
- T-5 canopy lighting (service hot)
- T-5 shelf and canopy lights (self-service hot)
- LED shelf lights (self-service refrigerated)
- Snap-on, stainless steel lower rear panel
- EPR (R3H/CR3H refrigerated self-service)
- Dry rear storage with shelves
- Black interior (R3H/CR3H refrigerated self-service)
- Heated self-service front (R3H-HF or CR3-HF) with
- 10" or 12" non-angled shelves
- 15 amp outlet
- Communication jack
- Please reference color chart for choice of standard Hussmann paint and finish options (www.hussmann.com)

- Flat surface warmer in lieu of well
- Easily movable 14" or 16" shelves; angle adjustable from 0° to 15° (self-service refrigerated)
- Stainless steel interior (self-service refrigerated)
- Increased self-service capacity (plus heights) 2" or 4" (allows 2nd row of 12" or 14" shelf)
- Thermoplastic wrapping boards
- Scale shelf
- Solid end panels
- View ends
- Special interior and exterior finishes*
- Mirrored rear doors
- Custom lengths and options* (consult your Hussmann sales representative)

Additional Information.

- Matching family members: R3 Family or CR3 Family
- Service Deli with Self-Service Front: R3D or CR3D
- Service Bakery with Self-Service Front: R3B or CR3B
- High Volume Wide or Narrow Service Bakery with Self-Service Front: R3HV-WB, R3HV-NB or CR3HV-WB, CR3HV-NB
- Service Prep Top with Self-Service Front: R3P or CR3P
- High Volume Service and Self-Service Front Meat/Fish Merchandiser with Gravity Coil: R3HV-M, R3HV-F or CR3HV-M. CR3HV-F
- High Volume Wide or Narrow Service Deli with Self-Service Front: R3HV-WD, R3HV-ND or CR3HV-WD, CR3HV-ND



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 need to be certified by UL, NSF, and/or other 3rd party certification agencies. Contact Hussmann 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.hussmann.com.





Intertek

Note

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

Intertek **Hussmann Specialty**

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