

Specialty



R3 Family

R3M/F-EP CR3M/F-EP

3 Zone – Service Meat/Seafood (non ice) Top, Multi-Deck,
Self-Service Front Merchandiser with Refrigerated or
Dry Rear Storage - Straight or Curved Glass

Enhanced Performance with **OptiCool™** *Technology*

Hussmann R3 Family - 3 Zone - Service Meat/Seafood (non ice) Top, Multi-Deck, Self-Service Front Merchandiser with Refrigerated or Dry Rear Storage - Straight or Curved Glass

R3M/F-EP, CR3M/F-EP

Increase shelf life. Save on energy†



For optimum performance, reference the merchandising requirements †

Enhanced performance with OptiCool™ Technology

- Reduces dehydration by 60%‡
- Increases humidity by 12%‡
- Reduces temperature variance‡

Reduced system complexity, costs

- Simple installation
- All DX refrigeration at +28° F evaporator
- No glycol pump station required

EcoShine II Plus LEDs (Standard)

- 85+ CRI for bringing out natural colors (especially meat, deli and seafood)
- Diffused lighting eliminates pixilation, hot spots on product packaging
- Increased reliability with industry leading IP67 certification



Clear View

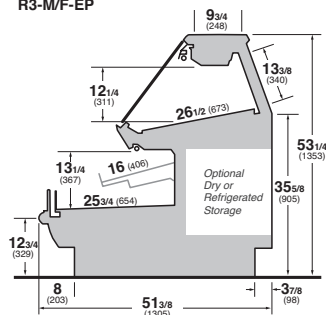
Heated air sweep eliminates glass sweating to provide clear, unobstructed food product views

Combination Merchandising

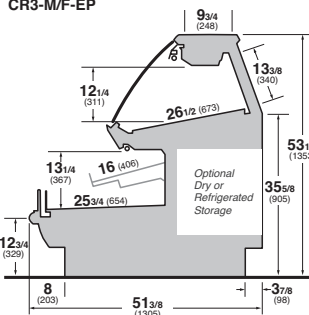
Allows for self-service, service and extra storage all in a small footprint

Remote Lengths: 4', 6', 8', 10', and 12'

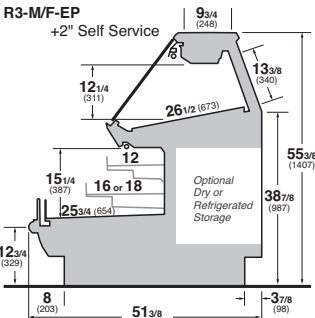
R3-M/F-EP



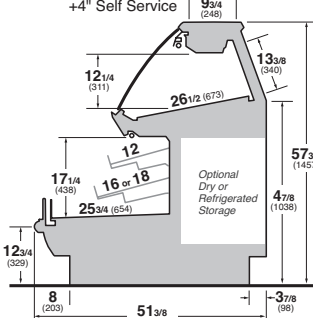
CR3-M/F-EP



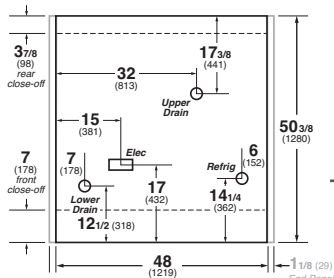
R3-M/F-EP



CR3-M/F-EP



R3/CR3-M/F-EP



Note.

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

HUSSMANN®

Features.

- Non-glare lift up glass (standard R3, optional for CR3)
- Service meat gravity and conduction coil system
- Service seafood gravity coil and conduction coil (non ice)
- Heated air sweep (service)
- Adjustable legs
- Black interior (self-service)
- Stainless steel interior (service)
- Snap-on, stainless steel lower rear panel
- EcoShine II IP67 rated LED canopy and shelf lights
- Digital thermostat/suction stop solenoid (service)
- EPR - refrigerated self-service
- Digital thermometers in each refrigerated section
- Energy efficient fans
- 15 amp scale outlet
- RJ45 communication outlet
- Dry rear storage
- GFCI outlet
- Please reference color chart for choice of standard Hussmann paint and finish options (www.hussmann.com)

Options.

- Easily movable 14" or 16" shelves; angle adjustable from 0° to 15° with recessed plugs (self-service)
- Coil corrosion protective coating (service section)
- Refrigerated rear storage with additional coil, thermostat and liquid line solenoid
- No rear storage
- Stainless steel or white interior (self-service)
- Thermoplastic wrapping boards
- Scale shelf extension
- +2" or +4" inch self-service height capacity (4" allows 2nd row of 8", 10", 12", 14" or 16" shelf)
- Solid or view end panels
- Paper cutter
- PTM - shelf and/or low front
- Additional GFCI outlet
- Mirrored rear doors
- Lobster tank for R3 (Marineland)
- Stainless steel top in lieu of glass
- Custom lengths and options, special exterior finishes*

*consult your Hussmann sales representative

Additional Information.

- Hot Service Top and Self-Service Front: **R3H or CR3H**
- Service Bakery Top and Self-Service Front: **R3B or CR3B**
- High Volume Wide or Narrow Service Bakery with Self-Service Front: **R3HV-WB or R3HV-NB or CR3HV-WB or CR3HV-NB**
- Service Prep Top w Self-Service Front: **R3P or CR3P**
- High Vol. Service Meat/Seafood with Self-Service Front with Gravity Coil: **R3HV-M, R3HV-F or CR3HV-M, CR3HV-F**
- Service Deli with Self-Service Front: **R3D or CR3D**
- High Volume Wide or Narrow Service Deli with Self-Service Front: **R3HV-WD or R3HV-ND or CR3HV-WD or 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.

† For optimum performance product must be in direct contact of the deck. Reference detailed merchandising requirements located in the Installation guide @ www.hussmann.com

‡ Performance results based on equivalent standard Hussmann models

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.

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