

# HUSSMANN®

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## Specialty



*R3 Family*

# R3P, CR3P

Refrigerated Service Top with Self-Service Front Merchandiser  
with Straight or Curved Glass for Deli, Sushi, and Pizza Applications

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[www.hussmann.com](http://www.hussmann.com)

# Husmann Refrigerated Service Top with Self-Service Front Merchandiser with Straight or Curved Glass for Deli, Sushi, and Pizza Applications

## R3P, CR3P



### Design Flexibility

This unique design is set up to have several prep top options including a refrigerated condiment rail for food prep, warming plates for hot product sales, or a flat top for prep or display with multiple sneeze guard options.



### Merchandising Capacity

This design allows for maximum self-service, preparation setup, and refrigerated or dry rear storage all in a small footprint.

### Combination Merchandising

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

### Product Integrity

All metal construction, 5 year warranty coils, and quality materials assure a long product life cycle.



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

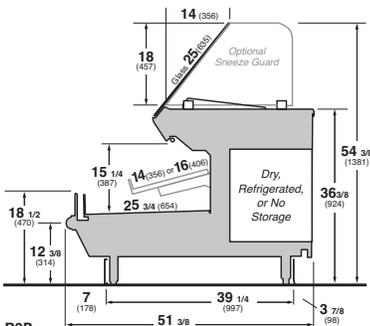
**Wedges:** 45° inside and outside wedges

90° inside and outside wedges

(Wedges have Safety Certification only. Consult factory to request Sanitation Certification.)

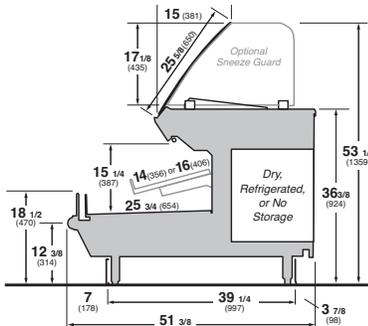
### R3P

Prep Service Straight Glass / Self-Service



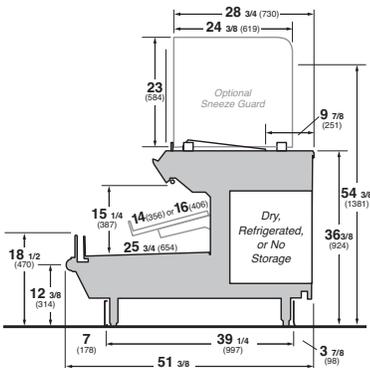
### CR3P

Prep Service Straight Glass / Self-Service

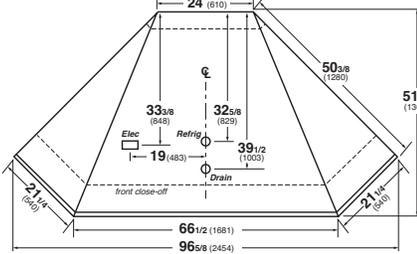


### R3P

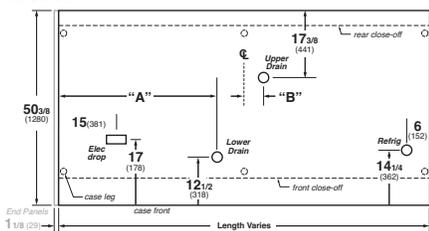
Prep Service Straight Glass / Self-Service



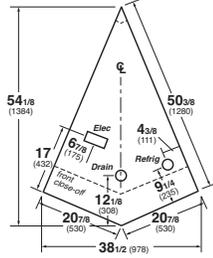
### R3-P 90° O/S



### R3/CR-3-P



### R3-P 45° O/S



## Features.

- Thermoplastic work surface
- Adjustable legs
- Snap-on, stainless steel lower rear panel
- Energy efficient fans †
- LED canopy and shelf lighting †
- Black interior (self-service)
- Stainless steel interior (service)
- EPR (refrigerated self-service)
- Please reference color chart for choice of standard Husmann paint and finish options ([www.husmann.com](http://www.husmann.com))

## Options.

- Easily movable 16" shelves; angle adjustable from 0° to 15° (self-service)
- Coil corrosion protective coating (service)
- Dry rear storage
- Condiment rail (service)
- Digital thermometers in each refrigerated section
- LED shelf lights with recessed plugs †
- Refrigerated condiment rail with integrated coil package
- Sneeze guard types - curved or straight
- Special top surfaces
- Increased self-service capacity (plus heights) 2" or 4" (allows 2nd row of 12" or 14" shelf)
- Refrigerated rear storage with packaged coil (for wrapped food)
- Stainless steel interior (self-service)
- Thermoplastic wrapping boards
- Solid end panels
- Special interior and exterior finishes
- Custom lengths and options\* (consult your Husmann sales representative)
- Special interior and exterior finishes\* (consult your Husmann sales representative)

## Additional Information.

- Matching family members: **R3 Family** or **CR3 Family**
- Hot Service with Self-Service Front: **R3H** or **CR3H**
- Service Bakery with Self-Service Front: **R3B** or **CR3B**
- Service Deli with Self-Service Front: **R3D** or **CR3D**
- Service Meat/Seafood with Self-Service Front: **R3-MF** or **CR3-MF**
- High Volume Service Meat/Seafood with Self-Service Front: **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**
- High Volume Wide or Narrow Service Bakery with Self-Service Front: **R3HV-WB**, **R3HV-NB** or **CR3HV-WB**, **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](http://www.husmann.com).



### Note.

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

**Intertek Intertek**

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[www.husmann.com](http://www.husmann.com)