

HUSSmann®

Specialty



RDI

Refrigerated Service, Self-Service Drop-In Module

www.hussmann.com

Husmann Refrigerated Service, Self-Service Drop-In Module

RDI - Designed for installation into the top of a dry service or self-service counter



Product Integrity

Combination under refrigeration combined with over product air screen insures product temperature and freshness.



Flexible Merchandising

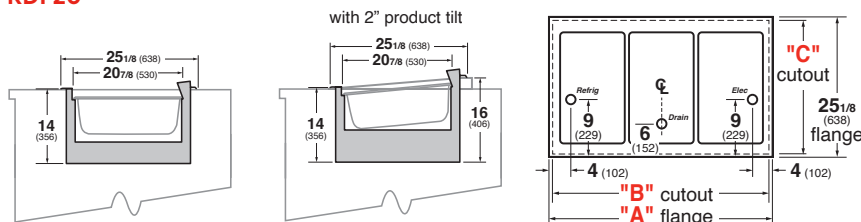
Drop-in refrigerated unit can be merchandised with standard pans, solid surface inserts, or merchandised directly on the stainless deck.



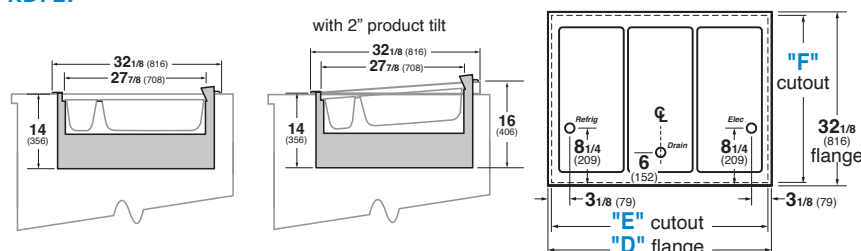
Flexible Design

Design allows for drop-in use into an existing counter, or use in a Husmann custom food court (FC) counter.

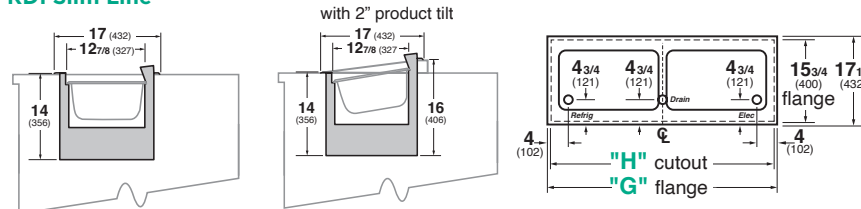
RDI 20"



RDI 27"



RDI Slim Line



Number of Wells

		1	2	3	4	5	6	7
20"	"A" Flange	17 1/8"	28 3/4"	41 1/2"	54 3/8"	67 1/8"	80"	92 3/4"
	"B" Cutout	15 3/4"	27"	39 7/8"	52 5/8"	65 3/4"	78 1/4"	91 1/2"
	"C" Cutout	22 1/2"	23 3/4"					
27"	"D" Flange	17 1/8"	28 3/4"	41 1/2"	54 3/8"	67 1/8"	80"	92 3/4"
	"E" Cutout	15 3/4"	27 3/8"	40 1/8"	53"	65 3/4"	78 5/8"	91 3/8"
	"F" Cutout	29 1/2"	30 3/4"					
Slim Line	"G" Flange	na	45"	65 3/4"	86 1/2"	na	na	na
	"H" Cutout	na	43 1/2"	64 3/8"	85 1/8"	na	na	na

Features.

- Stainless steel interior (hand removable)
- Please reference color chart for choice of standard Husmann paint and finish options (www.husmann.com)

Options.

- Flat or 2" tilted wells
- 2" tilt - fits slanted counter top
- Adapter trim ring
- Tilted RDI to flat counter top (This option accommodates full 12" x 20" or 12" x 27" stainless steel deli pans for inserts. Due to the insulating nature of some materials, caution must be used when using any food containers other than stainless steel restaurant pans.)

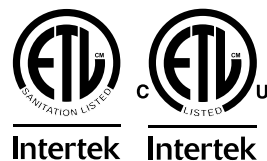
Additional Information: Matching Companion Case Lines

- Isla Self-Service Food Counter: IM-F

* 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.

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®

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