

HUSSMANN®

Specialty



R3 Family

VR3HV-M/F-EP

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

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

www.hussmann.com

Hussmann R3 Family 3 Zone: Over/Under High Volume With Vertical Glass Multi-Deck Merchandiser for Meat and Seafood (non ice) Applications

VR3HV-M/F-EP

Increase shelf life. Save 35% on Energy†



EXTENDED Bloom

For optimum performance, reference the merchandising requirements ††

Enhanced performance with OptiCool™ Technology

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

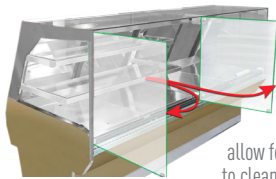


Reduced system complexity, costs

- Simple installation
- All DX refrigeration at +260 F evap
- No glycol pump station required

Stunning Product Visibility

Increase sales with all glass merchandising display that ensures stunning product visibility



Hinged French Doors & Large Rear Sliding Doors

allow for ease of access to clean and stock.



Versatility

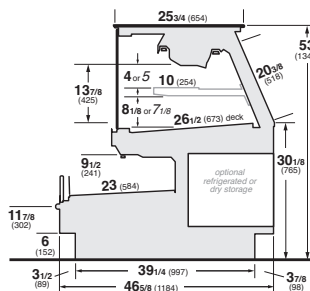
This 3 Zone Merchandiser allows for self-service, service, and extra storage all in a small footprint.

Clear View

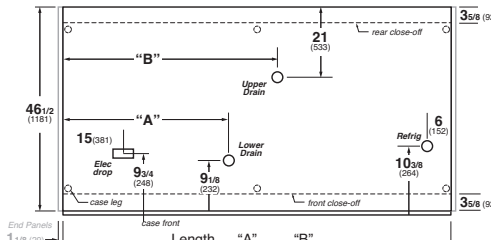
Heated air sweep eliminates glass sweating to provide clear, unobstructed food product views

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

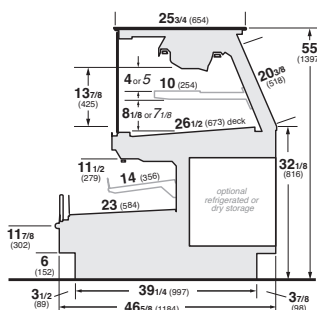
VR3HV-M/F-EP Vertical Glass Meat High Volume Service Dome, Multi Deck Self Service



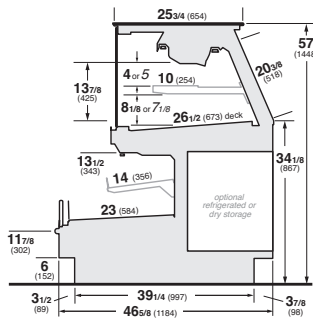
VR3HV-M/F-EP



VR3HV-M/F-EP +2 Vertical Glass Meat High Volume Service Dome, Multi Deck Self Service +2" height



VR3HV-M/F-EP +4 Vertical Glass Meat High Volume Service Dome, Multi Deck Self Service +4" height



Features.

- Front hinged french tempered glass doors
- 3/8" tempered glass top
- Gravity/conduction coil (Meat)
- Gravity coil, conduction coil (non ice) (Fish)
- Focal Point Ecoshine II 93+ CRI IP67 rated canopy LED lights
- Stainless steel interior (service)
- Black interior (self-service)
- No rear storage, solid back
- Digital thermometer in each refrigerated section
- Digital thermostat and suction stop installed (service)
- Energy efficient fans
- GFCI outlet
- Heated front glass air sweep
- Black vinyl cart bumper
- Please reference color chart for choice of standard Hussmann paint and finish options (www.hussmann.com)

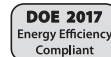
Options.

- Coil corrosion protective coating in service or self-service section
- 14" shelf lighted black for self-service section
- Increased self-service capacity (plus +2" and +4" height)
- Refrigerated rear storage with additional coil, thermostat and liquid line solenoid
- Dry or refrigerated rear storage
- 10" stainless steel removable 'Easy Shelf' in service section
- PTM - shelf and/or low front
- 15 amp scale outlet
- RJ45 communication outlet
- Solid or view end panels
- Paper cutter
- Stainless steel or white interior (self-service)
- Thermoplastic wrapping boards
- Scale shelf extension
- Mirrored rear doors (consult your Hussmann sales representative)
- Special exterior finishes* (consult your Hussmann sales representative)

Additional Information.

Matching Companion Case Lines

- Vertical Glass 3 Zone Deli: **VR3-D**
- Vertical Glass 3 Zone Bakery: **VR3-B**
- High Volume Vertical Glass 3 Zone Deli: **VR3HV-D**
- High Volume Vertical Glass 3 Zone Bakery: **VR3HV-B**



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.

For additional resources, contact your representative or visit www.hussmann.com.



Note.

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

Intertek Intertek

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