



DSFM-EP-R

Remote Medium Depth Service Case for Fresh Seafood



ADVANTAGES

The Seafood Theater

Create a display that reminds customers of the freshness and sustainability of the fish market

Reduce Labor Costs

Iceless cases offer easy to use, easy to clean cases that require less associate labor

Reduce Capital and Ongoing Costs

No need for investment in ice machines or the energy and time required to maintain them



KEY FEATURES

Swing-out Glass Hardware

Easily access the case for service or cleaning from the front without blocking aisles

Drive Profit, Reduce Shrink

Maintain fresh seafood to draw customers looking for healthy, high-protein options and reduce loss and waste



DSFM-EP-R Iceless Medium Footprint Service Merchandiser for Fresh Seafood



STANDARD

- Swing-out silver anodized glass hardware
- Coil corrosion protective coating
- Humidified refrigeration system
- Heavy-duty rear wall coil
- Brushed stainless steel rear ledge and exterior case back
- One 15 amp scale outlet
- Removable lift-up fan plenum
- 1" black vinyl cart bumper
- Thermostat installed
- Solid end panels
- Please reference color chart for choice of standard Hussmann paint and finish options (www.hussmann.com)

OPTIONS

- 3" shorter interior rear wall height
- High volume/standard ice pan depths
- Optional decorative ice trough – enhances seafood theater
- 15 amp duplex outlet
- Mock pedestals
- View end panels
- Rear platform step
- Adjustable height ice pans
- Optional base height
- Scale platform
- Wrapping board (Thermoplastic)
- Wrapping station
- LEDs lights may be used for ledge lights †
- Special exterior finishes* (consult your Hussmann sales representative)

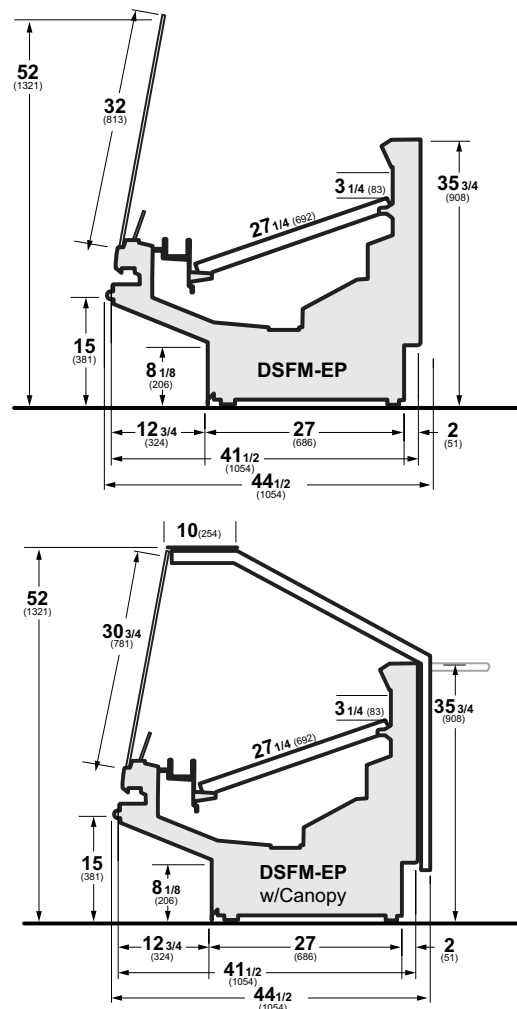
TECHNICAL INFORMATION



Scan or click QR to access additional resources at hussmann.com

SIZES

Remote: 3', 4', 6', 8', 10', 12', 45° O/S



Note Dimension are in Inches (millimeters)

* 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.



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