



Q3-MX-HV-R, Q3-FX-HV-R

Q-Series Remote Service Meat/Fish Merchandisers



ADVANTAGES

Purpose Built for High Volume Meat

Large interior space and meat preserving gravity coil create the perfect merchandising for large amounts of meat

Heavy-Duty Reliability

Base frame, rails, and fixed glass front designed around holding the weight of stacks and/or bins of fresh meat

Easy Access

Large opening, easy to slide open rear doors make access to product easy and makes cleaning easier as well



KEY FEATURES

Leak Prevention Design

Sealed glass front and single piece foam injected base to reduce and prevent leaks

Flexible Merchandising

Adjustable height of the rear of the bottom deck for the right angle to make product look its best



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STANDARD

- Sealed, fixed vertical front glass
- Clear glass rear sliding doors
- Gravity/conduction coil (Meat Case Only)
- Ecoshine II 1067 rated LED lights
- Stainless steel interior
- Stainless steel top
- Powder coated rear exterior panels
- Adjustable deck for flexible merchandising
- Painted front panels
- Black vinyl cart bumper
- Please reference color chart for choice of standard Hussmann paint and finish options (www.hussmann.com)

OPTIONS

- Mirrored rear sliding doors
- Coated gravity coil
- Adjustable heights for Q-Series families
- Solid and division ends
- Mirror finish stainless steel inside end panels
- Dedicated scale outlet and Cat 5 scale connections
- Scale stands extensions
- Thermoplastic wrapping board
- 15 amp GFCI duplex outlets
- Liquid line shut-off hand valve
- Stainless steel rear exterior panels

TECHNICAL INFORMATION



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

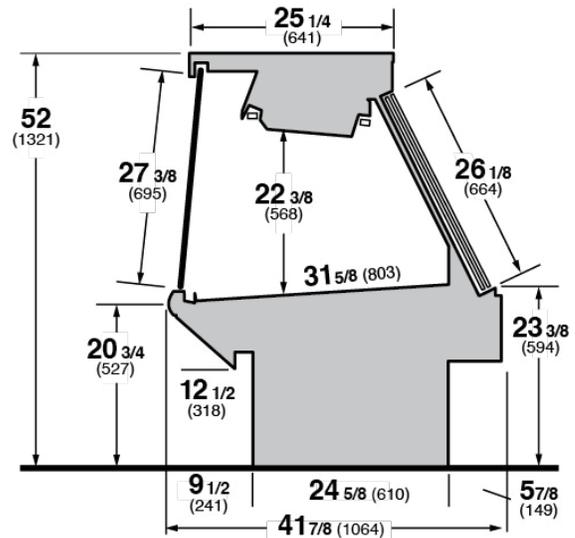
DIMENSIONS

Meat

- 8' (Q3-MX-HV-8R)
- 12' (Q3-MX-HV-12R)

Fish

- 8' (Q3-FX-HV-8R)
- 12' (Q3-FX-HV-12R)



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.



HUSSMANN®

Hussmann Corporation
12999 St. Charles Rock Rd.
Bridgeton, MO 63044-2483
Ph: 1.800.592.2060

www.hussmann.com