

HUSSMANN®

M3X

IMPACT EXCEL

Multi-Deck Meat Display

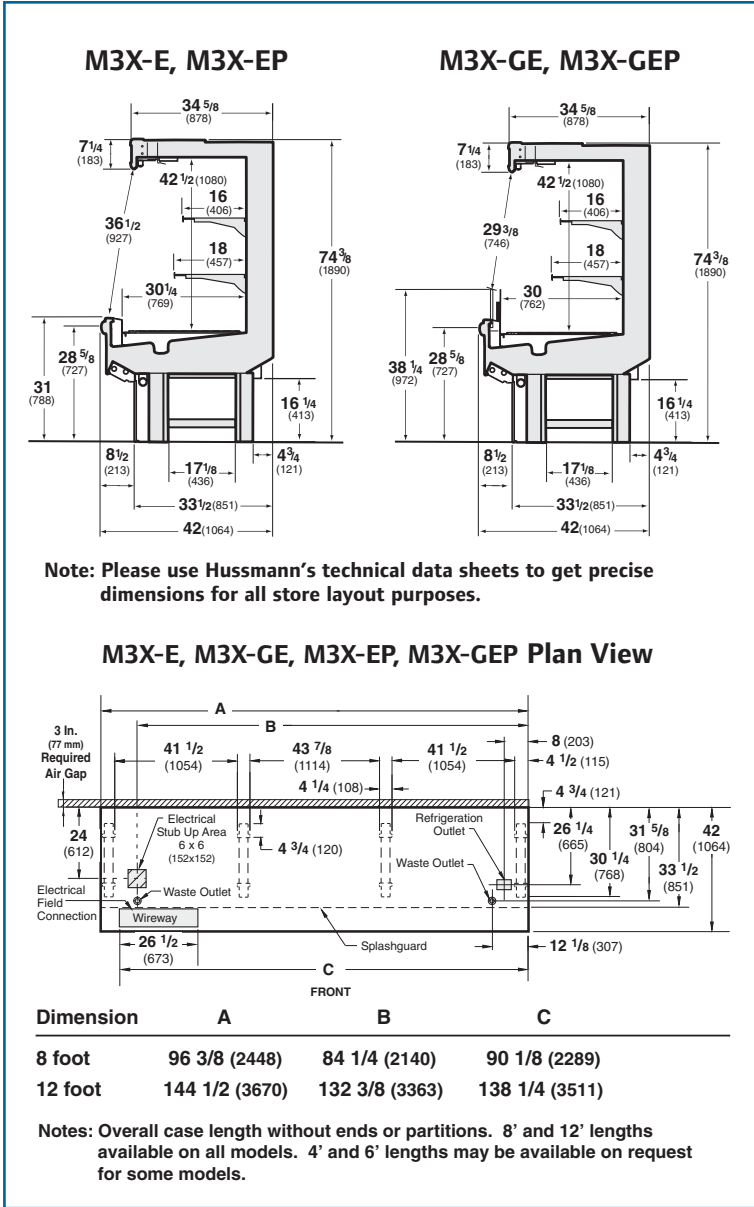


Multi-Deck Meat Merchandiser

- M3X-E Multi-Deck Meat
- M3X-GE Multi-Deck Meat, Glass Front
- M3X-EP Multi-Deck Meat, Extra High Efficiency
- M3X-GEP Multi-Deck Meat, Glass Front, Extra High Efficiency



Available in 8' & 12' lengths.



Superior Merchandising

The high front on the M3X keeps all products within easy reach. Glass front and rail light options improve product visibility. Other superior merchandising features include full vision glass ends, illuminated canopy signs, improved ledge lighting and greater shelf placement flexibility.

Lower Energy Costs

Energy efficient "E" coils are standard on 'E' models. The "extra high efficiency" E-Plus coils reduce energy 18% compared to standard Impact. Night curtains can be added to further reduce energy use by about 12%.

Superior Shelf Life

Modular coils and off-time defrost reduce thermal shock and stabilize meat temperatures, resulting in fresher meats and longer shelf life. Modular defrost can be optionally included to further stabilize temperatures.

Lower Labor Costs

Labor saving features include greater clearance under the case, easy-to-clean bathtub bottom, adjustable feet, easier raceway access, 2' honeycomb sections and more.

Superior Reliability

Our 5 year modular coil warranty is the best available. Pre-set expansion valves are designed to hold optimal temperatures throughout the life of the case.

Note: These merchandisers are designed for use in stores when temperature and humidity do not exceed 75°F and 55% RH.

Note: 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.



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