



Model shown with options.

M5X

Excel Large Capacity Five-Deck Meat
Display Merchandiser

Husmann Excel Five-Deck Merchandiser for Fresh Meat Applications

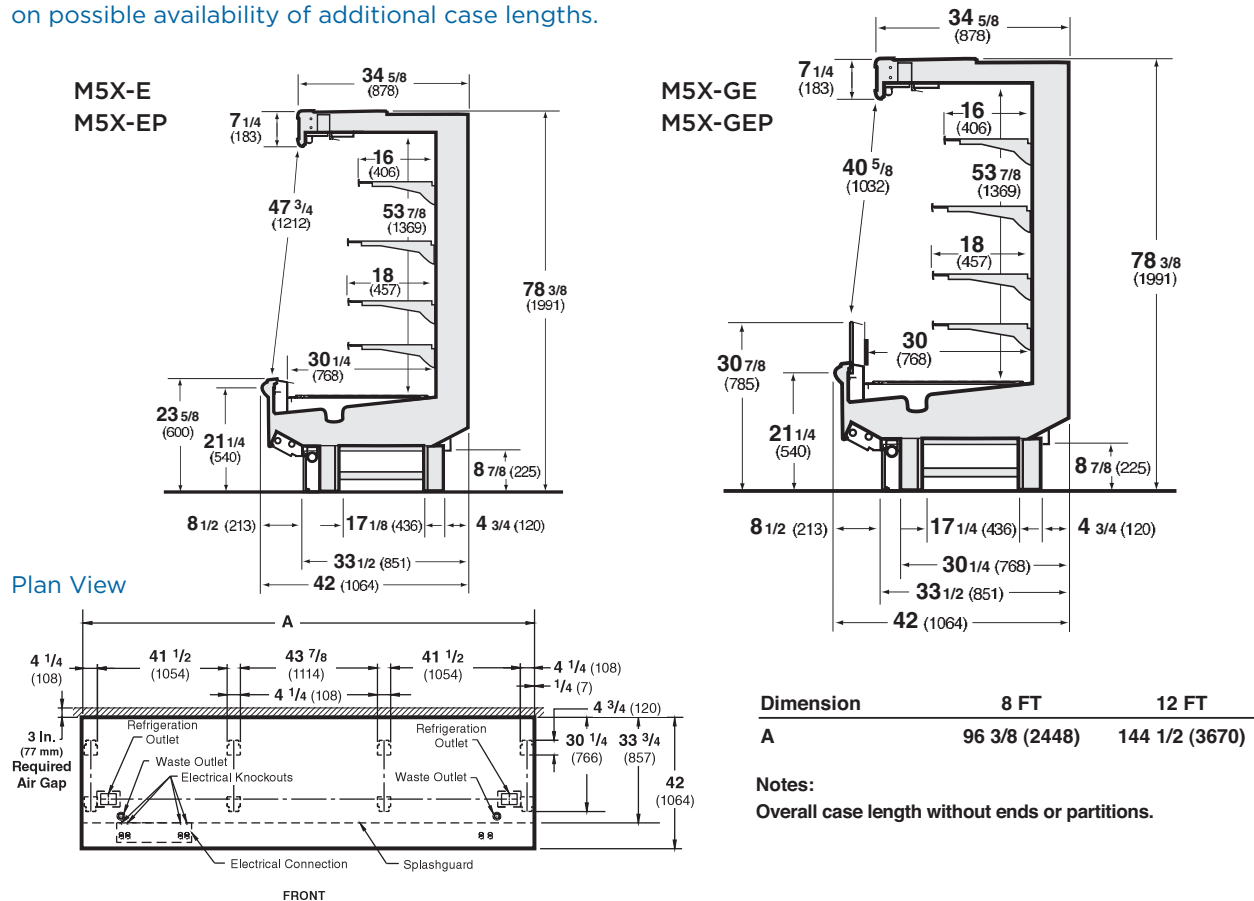
M5X-E - Five-Deck

M5X-GE - Five-Deck with Glass Front

M5X-EP - Five-Deck, Extra-High Efficiency

M5X-GEP - Five-Deck, Glass Front, Extra-High Efficiency

Available in 8' and 12' lengths. Contact your sales rep for information on possible availability of additional case lengths.



Note

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

Superior Merchandising.

The M5X is our highest capacity multi-deck meat merchandiser. Excellent for high volume applications. 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. The optional "extra-high efficiency" E-Plus coils reduce energy about 18% compared to standard Impact. Night curtains can be added to further reduce energy use by about 12.6%.

Superior Shelf Life.

Modular coils and off-time defrost reduce thermal shock and stabilize meat temperatures. Modular defrost is optional and will further stabilize product temperatures.

Lower Labor Costs.

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

Superior Reliability.

Our five year modular coil warranty is the best available. Pre-set adjustable expansion valves are designed to hold optimal temperatures.

DOE 2012 Energy Efficiency Compliant Husmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2012 energy efficiency standards.

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

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.

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

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