

HUSSMANN®



Model shown with options.

SMG

Excel Service Merchandiser with Curved Glass
and Gravity Coil for Meat and Deli

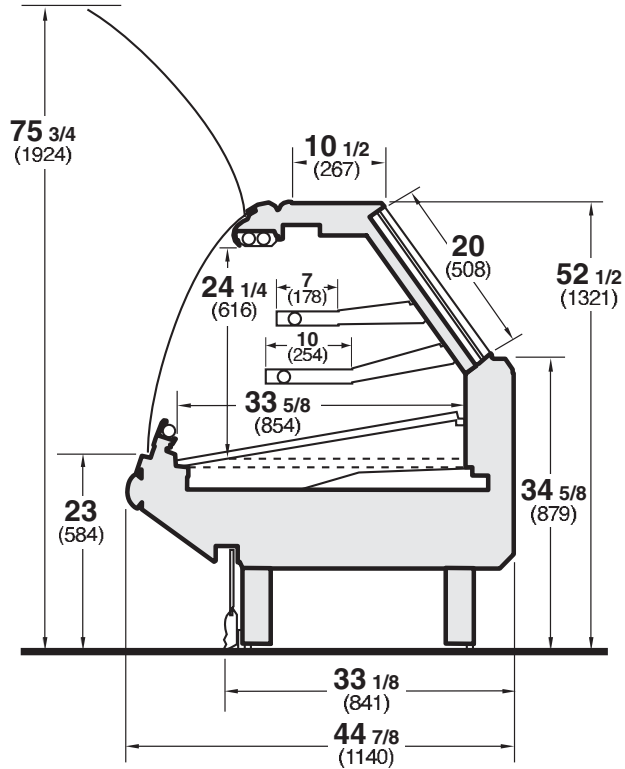
- NSF Certified

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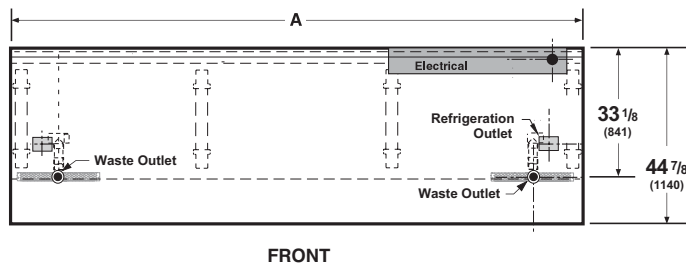
Husmann Excel Service Merchandiser with Curved Glass and Gravity Coil for Meat and Deli Applications

SMG - Single Pane Curved Glass Case with Gravity Coil and Small Blower Coil

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



Plan View



Dimension	8 FT	12 FT
A	96 3/8 (2448)	144 1/2 (3670)

Notes:

Overall case length without ends or partitions.

Note

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

Advanced Design.

The SMG and related SM models incorporate advanced features and benefits, including modular coils, superior energy efficiency, modular case design, durable bumper, factory pre-adjusted expansion valves, and seamless polystyrene "bathtub" bottoms for quick, easy cleaning.

Reduced Refrigerant, Fewer Leaks.

Patented Husmann modular coils require 50% to 60% less refrigerant. Also, all return bend solder joints have been eliminated, which greatly reduces the possibility of refrigerant leaks.

Merchandising with Style.

One look tells the story. Sleeker, cleaner exterior to enhance product display. Attractive molded end design. Excellent lighting and product visibility for "high impact" merchandising that sells. Up to two lighted mezzanine shelves can be added to increase merchandising capacity. 30°, 45° and 90° inside and outside wedges available.

Easy to Work.

Front glass tilts up for easy stocking and cleaning. 10 1/2" stainless flat non-movable top is standard. A large 20" rear door opening has an increased angle to improve reach and ergonomics. Options include mezzanine shelves, display racks, scale stands, thermometers and wrapping boards.

NSF Certified.

The SMG has been NSF Certified to ANSI/NSF standard 7.

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.

HUSMANN®

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