

Single-Deck Meat Merchandiser

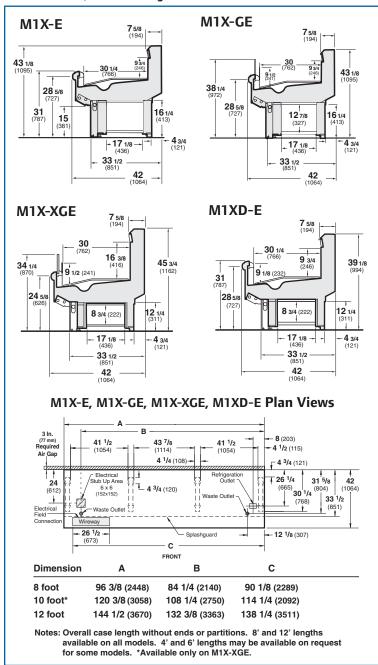
M1X-E Single-Deck Meat

M1X-GE Single-Deck Meat, Glass Front

M1X-XGE Single-Deck Meat, Deeper Merchandising Well, Glass Front

M1XD-E Single-Deck Meat, Deeper Merchandising Well

Available in 8', 10' & 12' lengths.



Note: Please use Hussmann's technical data sheets to get precise dimensions for all store layout purposes.

Web Site: www.hussmann.com E-mail: hussmann-marketing@irco.com



Excellent Merchandising

Easy reach and a wide open deck create an effective M1X merchandising platform in applications requiring single-deck meat display. A glass front option and a deeper deck in the M1X-XGE increase the volume and visibility of your fresh meat products.

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 five 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.



Hussmann Corporation 12999 St. Charles Rock Rd. Bridgeton, MO 63044-2483 (314) 291-2000 (314) 298-4756 Fax