

HUSSMANN®

M5X-E

IMPACT EXCEL

Five Deck Merchandiser for Fresh Meat



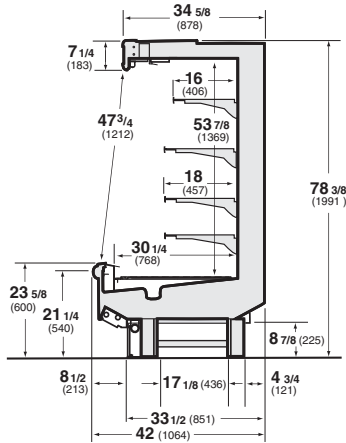
5 Deck Meat Merchandiser

- M5X-E 5 Deck Meat
- M5X-GE 5 Deck Meat, Glass Front
- M5X-EP 5 Deck Meat, Extra High Efficiency
- M5X-GEP 5 Deck Meat, Glass Front, Extra High Efficiency

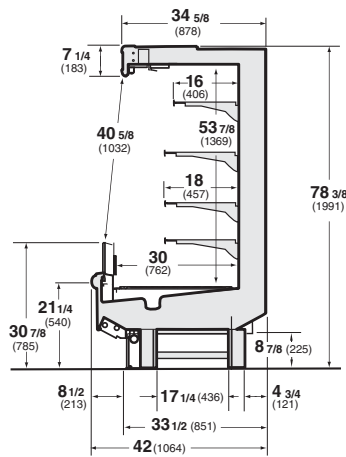
Available in 8', 10' & 12' lengths.

HUSSMANN®
Impact Excel

M5X-E, M5X-EP

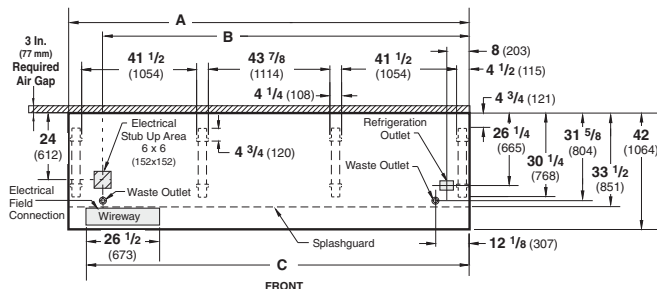


M5X-GE, M5X-GEP



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

M5X-E, M5X-GE, M5X-EP, M5X-GEP Plan Views



Dimension	A	B	C
8 foot	96 3/8 (2448)	84 1/4 (2140)	90 1/8 (2289)
10 foot*	120 3/8 (3058)	108 1/4 (2750)	114 1/4 (2092)
12 foot	144 1/2 (3670)	132 3/8 (3363)	138 1/4 (3511)

Notes: Overall case length without ends or partitions. 8' and 12' lengths available on all models. 4' and 6' lengths may be available on request for some models. *Available only on M5X-GEP.

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, resulting in fresher meats and longer shelf life. 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, 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.

IR Ingersoll Rand
Climate Control Technologies

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

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