

Impact Service Merchandiser With Curved Glass and Blower Coil for Meat and Deli - NSF Certified

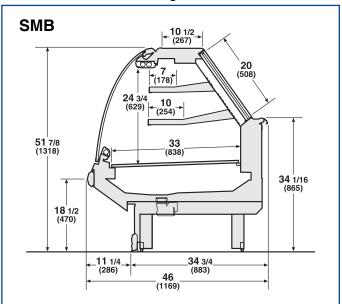


Hussmann Impact Service Merchandiser With Curved Glass and Blower Coil for Meat and Deli Applications

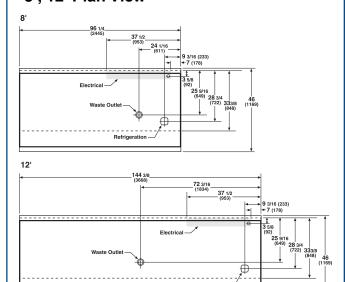
SMB - Single Pane Curved Glass Case With Blower Coil for Meat and Deli



Available in 8' and 12' lengths.



8', 12' Plan View



Note: Add $1\frac{1}{2}$ " for each end panel. $3\frac{1}{2}$ " plastic ends also available.

Please use Hussmann's Merchandiser Data Book to get precise dimensions for all store layout purposes.

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

Advanced Impact Design

The SMB and related SM and SS models are true "Impact" merchandisers, incorporating the best features and benefits of the Impact product line. These include advanced 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 Impact 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%" 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 SMB has been NSF Certified to ANSI/NSF standard 7.

NOTE: These merchandisers are designed for use in stores when temperature and humidity do not exceed $75^{\circ}F$ 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.)

Hussmann Corporation

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