

HUSSMANN®

Specialty



R3 Family

CR3FO

Versatile Service Top and Self-Service
Front Merchandiser for Deli Applications

www.husmann.com

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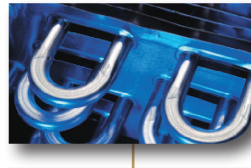
Design Flexibility

All metal construction, 5 year warranty coils, and quality materials assure a long product life cycle.



Merchandising Capacity

This small self-service merchandiser can hold a large volume of product with a 26" lower deck and optional 12" and 18" shelves.

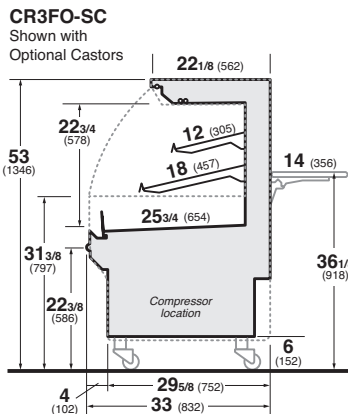
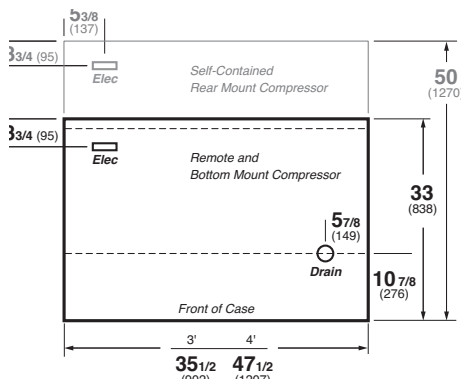
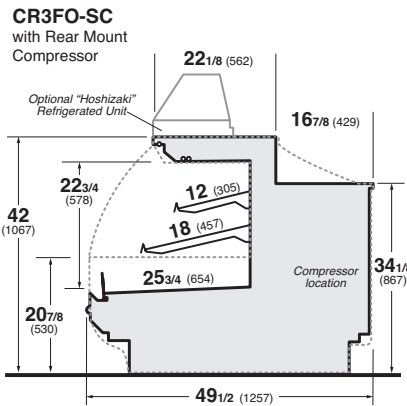
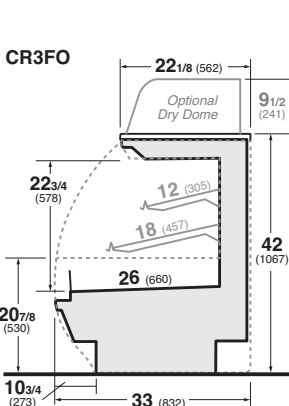


Product Integrity

All metal construction, 5 year warranty coils, and quality materials assure a long product life cycle.

Remote Lengths: 3' and 4'

Self-Contained Lengths: 3' and 4'



Features.

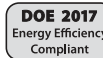
- Electronic ballast
- Modular coil system - 5 year warranty
- Tempered lower front glass
- Adjustable legs
- Energy efficient fans
- 1 1/2" drain line with P-Trap
- Black interior (self-service)
- 2 rows of LED canopy lights † (self-contained requires view ends for DOE)
- LED shelf and single row of canopy lights †
- Please reference color chart for choice of standard Husmann paint and finish options (www.husmann.com)

Options.

- Easy movable 12" and 18" shelves; angle adjustable from 0° to 15° with recessed plugs (self-service)
- Dry glass dome with sliding doors
- Hoshizaki Sushi top display
- Heated upper surface warmer
- Tempered glass sneeze guard
- Thermoplastic top
- Night curtain
- Casters (base storage configuration only)
- Thermoplastic wrapping boards
- View end panels
- Rear mount or under case compressor location (self-contained)
- Special exterior finishes* (consult your Husmann sales representative)

Additional Information.

- Matching family members: R3 Family
- Service Deli with Self-Service Front: R3-D
- Service Hot with Self-Service Front: R3H
- Service Bakery with Self-Service Front: R3B
- Service Prep Top with Self-Service Front: R3P
- Service Meat/Seafood with Self-Service Front: R3-MF
- High Volume Service Meat/Seafood with Self-Service Front: R3HV-M, R3HV-F or CR3HV-M, CR3HV-F
- High Volume Wide or Narrow Service Bakery with Self-Service Front: R3HV-WB or R3HV-NB or CR3HV-WB or CR3HV-NB



Husmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards.

* Some optional features may need to be certified by UL, NSF, and/or other 3rd party certification agencies. Contact Husmann for verification or questions for availability.

† Only lighting configurations that are compliant with the U.S. Dept. of Energy (DOE) 2017 regulation are available for sale for use in the U.S.A.

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



Note.

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

HUSMANN®

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