

Specialty



Q3-SP with matching wedge cases



Q2-SPN



Q2-SPN-EC

Q-Series Food Prep

Q2-SPN

Q3-SP

Q2-SPN-EC

Refrigerated, Hot, or Cold Service and Self-Service Multi-Deck Merchandiser for Deli, Sandwiches, Grab-n-Go, Pizza, Sushi, Beverage, and Produce Applications



Pizza



Juice



Sandwich



Soup & Salad



The Q-Series
Q2-SPN
Q3-SP



Sushi



Bakery



Candy



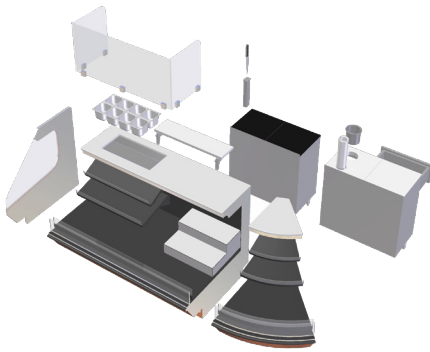
Horchata

Design your own Prep Station

Go to hussmann.com for more Q2-SPN / Q3-SP information including features & options, dimensions and drawings, technical specs and more.

Refrigerated, Hot, or Cold Service and Self-Service Multi-Deck Merchandiser for Deli, Sandwiches, Grab-n-Go, Pizza, Sushi, Beverage, and Produce Applications

Q2-SPN, Q3-SP, Q2-SPN-EC



Design Your Own Prep Station

Rear storage, various prep tops, storage options, display and shelving options make it easy to customize the ideal preparation, merchandising and display for: deli, pizza, salads, sandwiches, juice, bakery, sushi, meals-to-go, and more.

Merchandising Flexibility

Superior flexibility for both merchandising and food preparation. Multi levels of self-service display area combined with flexible food prep options provide a complete food production and display environment.

Features.

- 1/2" Plexiglas® front
- Black thermoplastic front ledge
- Snap-on stainless steel lower rear panel
- Painted front panel
- Adjustable stainless steel legs
- Straight tempered glass sneeze guard
- Energy efficient fan motors
- Black metal deck pans and internal back panel (hand removable)
- White thermoplastic food prep counter
- LED canopy light †
- Solar digital thermometer
- 1" black vinyl cart bumper
- Please reference color chart for choice of standard Hussmann paint and finish options

Options.

- LED lighting for shelves †
- Black thermal plastic, Corian® or other solid surface front ledge or food counter prep top (NSF 7 approved material)
- 12" and 18" adjustable shelves (level and 15° tilt)
- 16" deep refrigerated rear storage
- 12" deep dry rear storage
- Stainless steel interior
- View or solid end panels
- Refrigerated condiment area (specify cutout requirements)
- Mirror bright interior end panels
- Liquid line shut-off hand valve
- Thermostat (remote)
- Thermal plastic wrapping board
- Custom trim and décor
- Custom lengths and options* (consult your Hussmann sales representative)

Additional Information..

- Entire Q-Series Family

DOE 2017
Energy Efficiency
Compliant

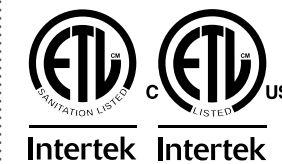
Hussmann refrigerant merchandising configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards.

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

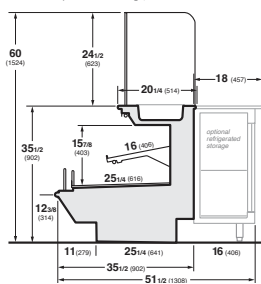
NOTE: These merchandisers are designed for use in stores when temperature and humidity do not exceed 75°F and 55% R.H. We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions, or replacements for equipment previously sold or shipped.

For additional resources, contact your representative or visit www.hussmann.com.



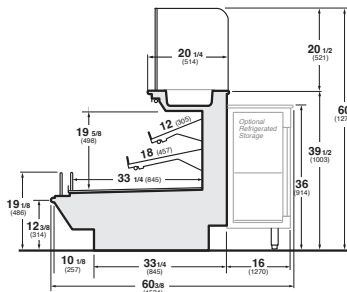
Note.
Use Hussmann's technical data sheets to get precise dimensions for all store layout purposes.

Shown with Optional Rear Storage, Condiment Pans



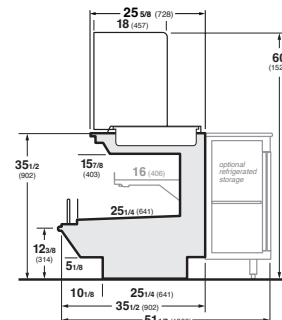
Q2-SPN

Remote: 4', 5', 6', 8', 10', 12'
Wedges: Outside 45°



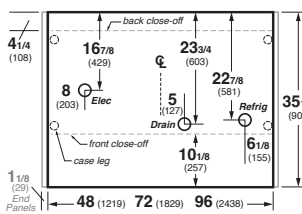
Q3-SP

Remote: 4', 5', 6', 8', 10', 12'
Wedges: Outside 45° 90°

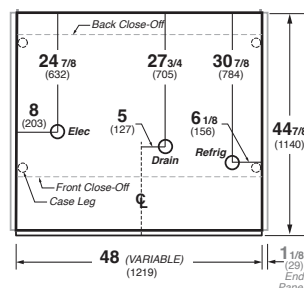


Q2-SPN-EC

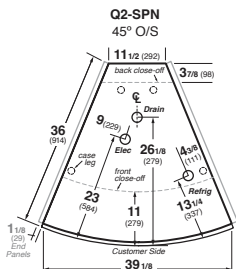
Remote: 4', 5', 6', 8', 10', 12'
Wedges: Outside 22.5°



Q2-SPN / Q2-SPN-EC

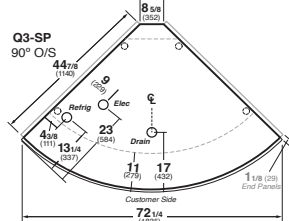


Q3-SP



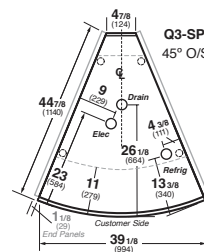
Q2-SPN

45° O/S



Q3-SP

90° O/S



Q3-SP

45° O/S

HUSSMANN®