

**HUSSmann**<sup>®</sup>  
SPECIALTY PRODUCTS

## **R3P / CRP**

*Refrigerated Straight or Curved Glass  
Service - Self-Service with Prep Top*



# R3P /CR3P

Refrigerated Service/Self-Service Prep Curved Or Straight Glass

**HUSSMANN®**  
Specialty Products



## Design Flexibility

This unique design is set-up to have several prep top options including a refrigerated condiment rail for food prep, warming plates for hot product sales, or a flat top for prep or display with multiple sneeze guard options



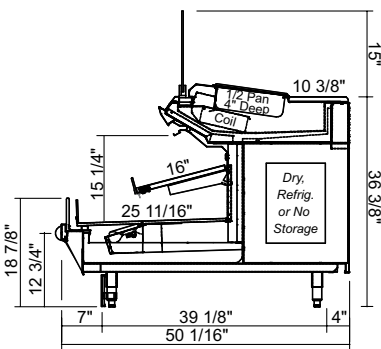
## Combination Merchandising

Allows for self-service, preparation area, and extra storage all in a small footprint.

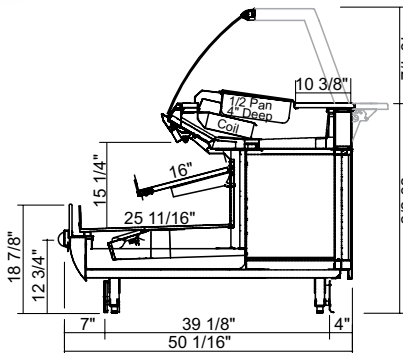


## Product Integrity

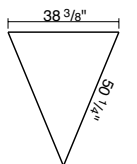
All metal construction, 5 year warranty coils, and quality materials assure a long product life cycle.



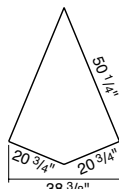
**R3P**  
Straight Glass - Prep Top with Refrigerated Self Service Front



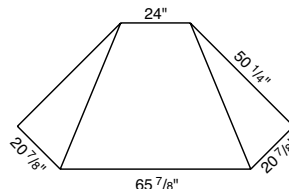
**CR3P**  
Curved Glass - Prep Top with Refrigerated Self Service Front



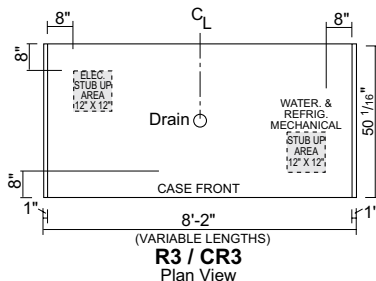
**R3P 45°**  
INSIDE WEDGE



**R3P 45°**  
OUTSIDE WEDGE



**R3P 90°**  
OUTSIDE WEDGE



FEATURES  
OPTIONS

## Merchandising Capacity

This design allows for maximum self-service, preparation setup, and refrigerated or dry rear storage all in a small footprint

**Remote ; Lengths: 4'•6'•8'•10'•12'**

**Wedges: 45° I/S, 45° O/S, 90° O/S**

(Wedges have Safety Certification only. Consult factory to request Sanitation Certification.)

- Thermoplastic work surface
- Adjustable legs
- Snap-on, stainless steel lower rear panel
- Black interior (self-service)
- Stainless steel interior (service)
- EPR (refrigerated self-service)
- Please reference Color Chart for choice of standard Hussmann paint and finish options (www.hussmann.com)

- Easily movable 16" shelves; angle adjustable from 0° to 15° (self-service)
- Dry rear storage
- T5 lights
- Digital thermometers in each refrigerated section
- Shelf lights with recessed plugs
- Refrigerated condiment rail with integrated coil package
- Sneeze guard types - curved or straight
- Special top surfaces
- Increased self-service capacity ("plus heights") 2" or 4" (allows 2nd row of 12" or 14" shelf)
- Refrigerated rear storage with packaged coil (for wrapped food)
- Stainless steel interior (self-service)
- Thermoplastic wrapping boards
- Solid end panels
- Special interior and exterior finishes
- Custom lengths and options\* (consult your Hussmann sales representative)

For further information, specs and photos:  
[www.hussmann.com/Products/R3P.htm](http://www.hussmann.com/Products/R3P.htm)

### Matching family members

**Deli:** [www.hussmann.com/Products/R3.htm](http://www.hussmann.com/Products/R3.htm)

**Meat/Fish:** [www.hussmann.com/Products/R3-MF.htm](http://www.hussmann.com/Products/R3-MF.htm)

**Hot:** [www.hussmann.com/Products/R3H.htm](http://www.hussmann.com/Products/R3H.htm)

**High Volume Deli:** [www.hussmann.com/Products/R3D-HV.htm](http://www.hussmann.com/Products/R3D-HV.htm)

**High Volume Meat:** [www.hussmann.com/Products/R3HV-MF.htm](http://www.hussmann.com/Products/R3HV-MF.htm)



HUSSMANN Specialty Products  
13770 Ramona Avenue  
Chino, California 91710  
(800) 395-9229 (Marketing)  
(909) 590-4133 Fax  
[www.hussmann.com](http://www.hussmann.com)



These merchandisers are designed for use in stores where 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 replacement of equipment previously sold or shipped.) \*Some optional features may be certified by UL, NSF, and/or other 3rd party certification agencies. Contact Hussmann for verification or requests for such certification.