

Higher Profile Multi-Deck Meat Display



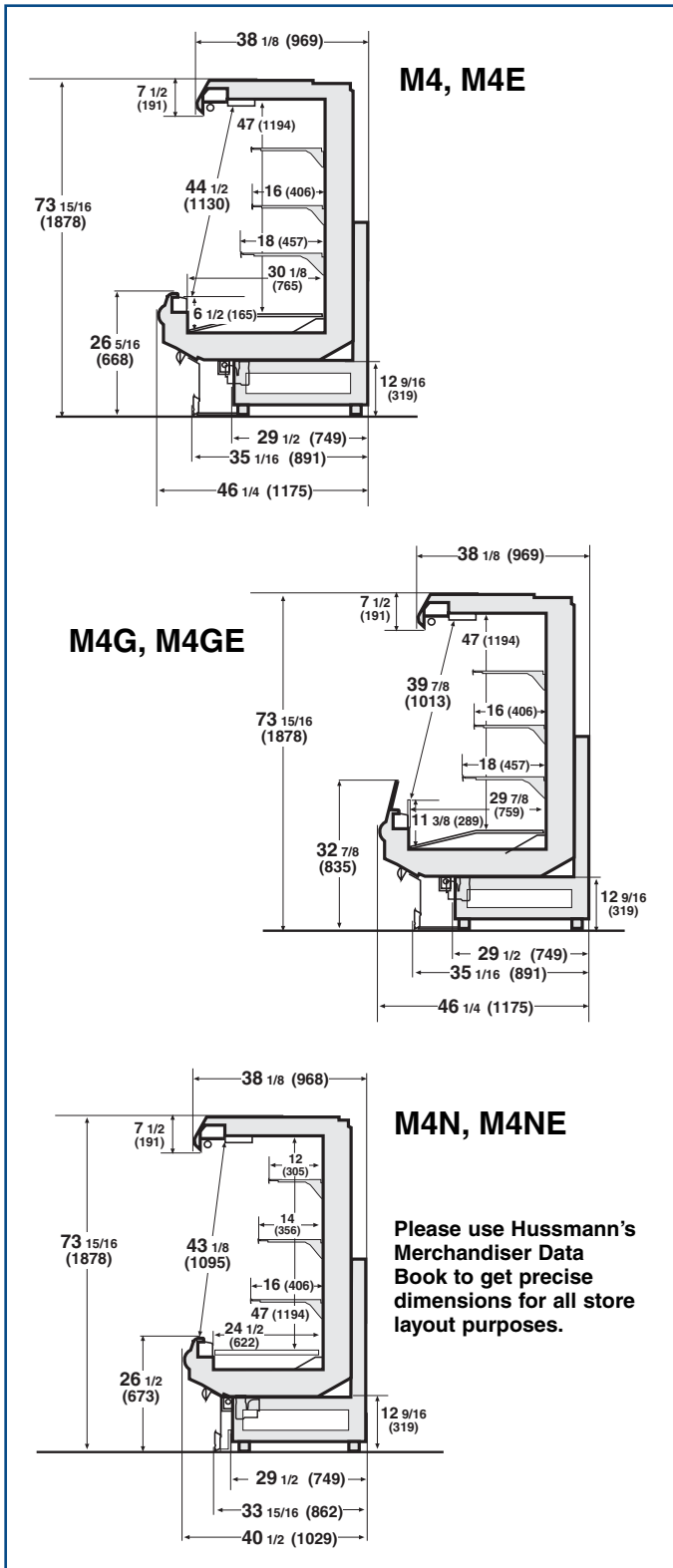
Higher Profile Multi-Deck Meat Merchandisers

- M4-Multi-Deck Meat
- M4E-Multi-Deck Meat With High Efficiency Option
- M4G-Multi-Deck Meat With Glass Front
- M4N-Narrow Footprint Model



M4GE-Multi-Deck Meat With Glass Front and High Efficiency Option

Available in 8' and 12' Lengths.



Refrigerant Reduction

50% to 60% less refrigerant needed in Impact merchandisers compared to previous product lines.

Lower Energy Costs

Significant reduction in energy use through modular coil, air flow and lighting features.

Refrigeration Performance Improvements

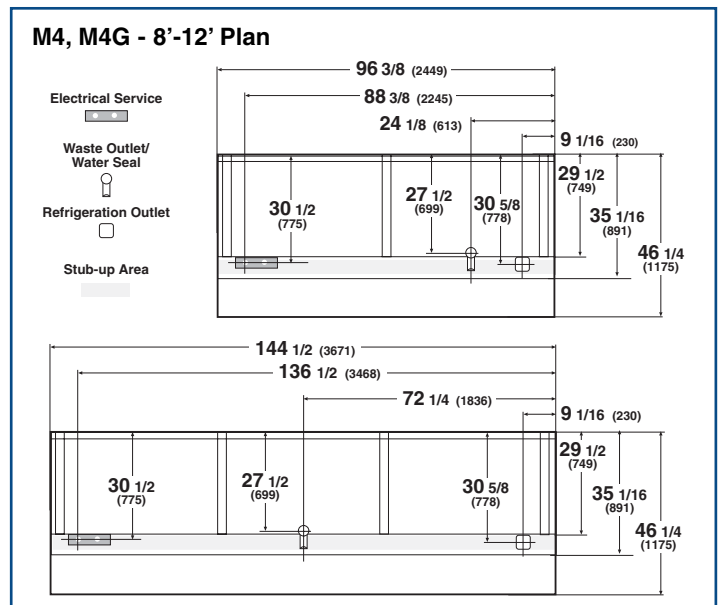
Superior refrigeration design produces colder, more uniform product temperatures even during defrost.

Easier Sanitation

One piece, high impact polystyrene "bathtub" bottom with seamless, radiused corners. Rear mounted coils and hinged modular fan plenums improve sanitation access. "No tools" panels removal.

NOTE: These merchandisers are designed for use in stores when temperature and humidity do not exceed 75°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.)



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