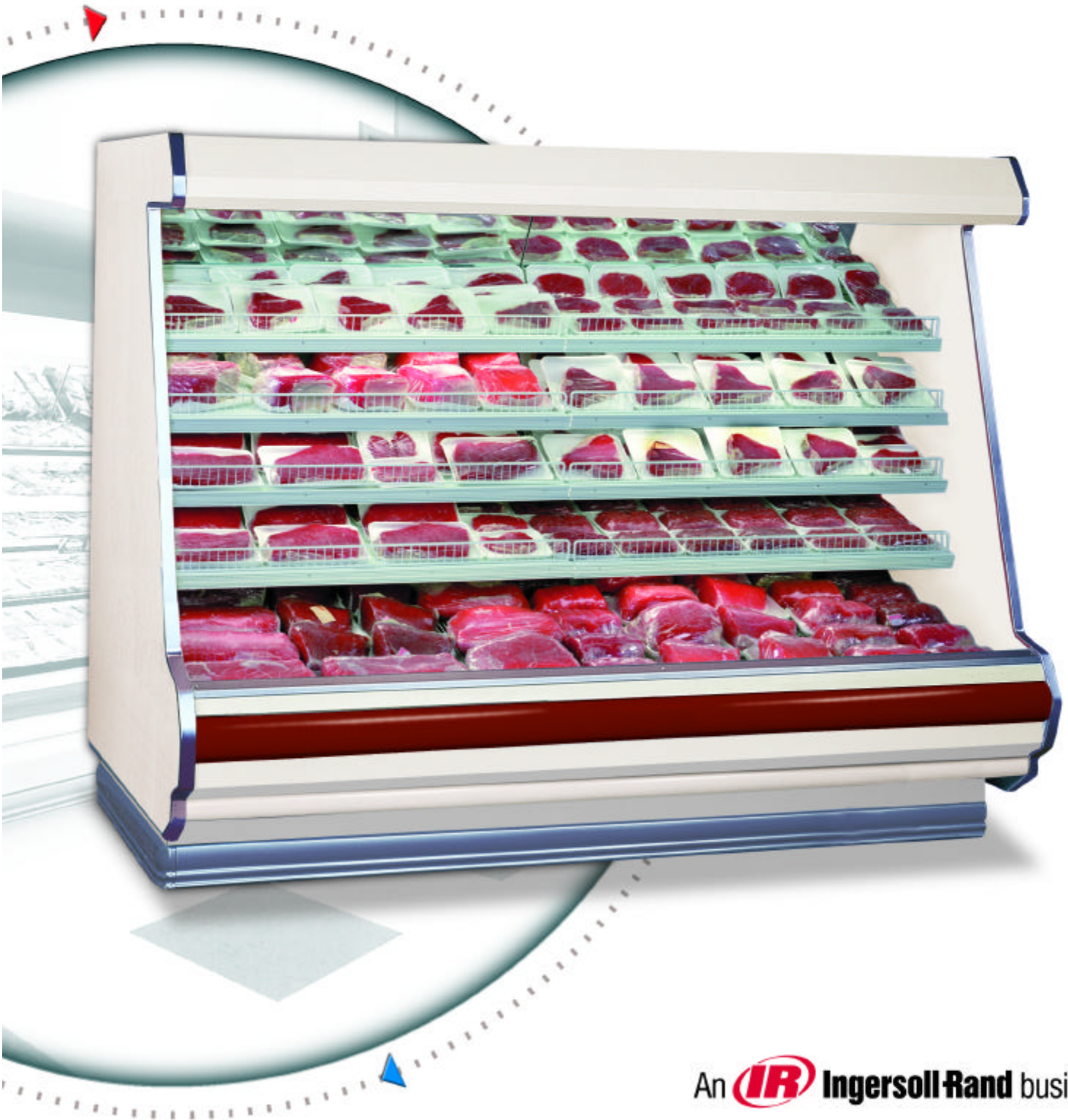


Five Deck Meat Display



# Five Deck Meat Display

M5 - Five Deck Meat

M5E - Five Deck Meat With High Efficiency Option

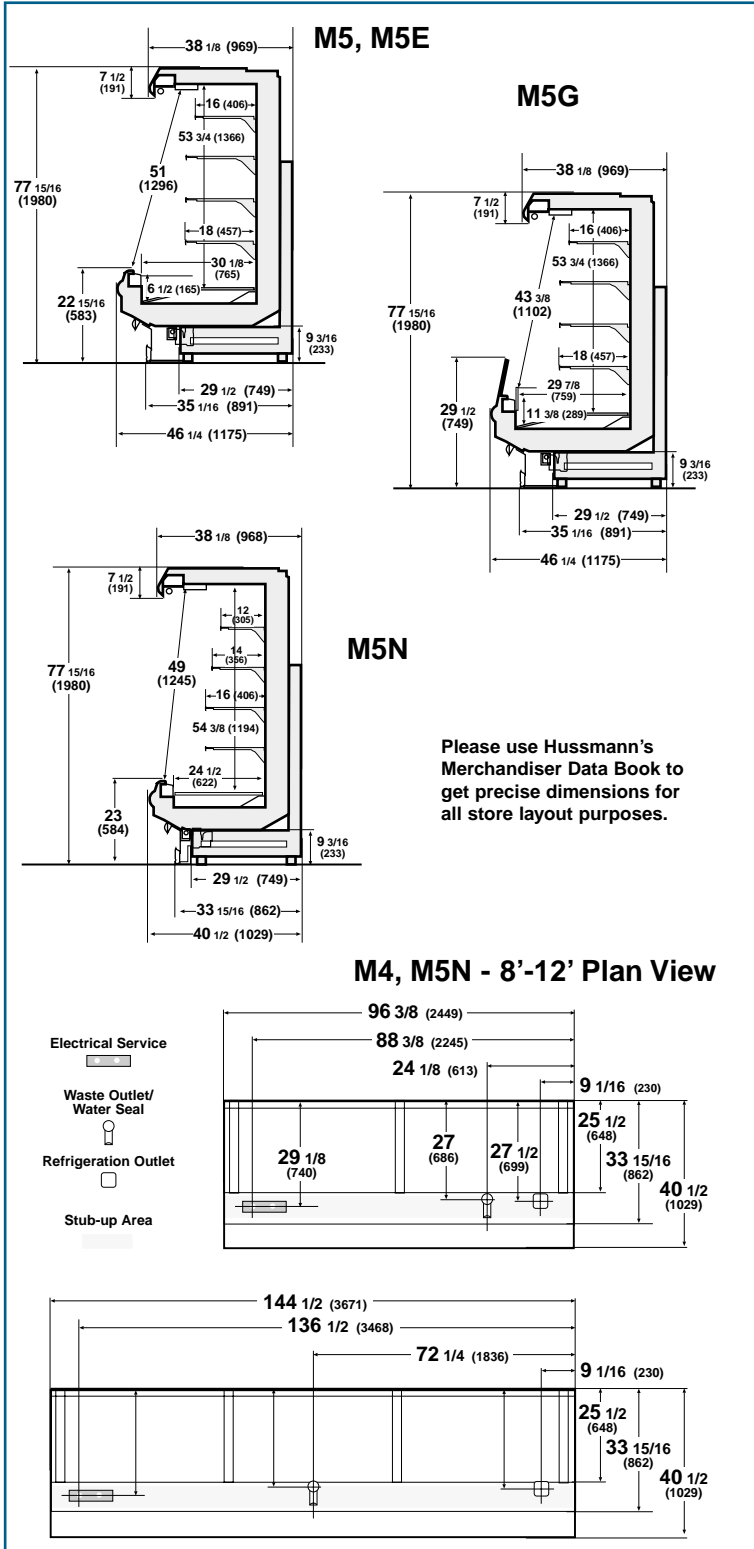
M5G - Five Deck Meat With Glass Front

M5N - Narrow Footprint Model

Available in 8' and 12' Lengths.

M5GE - Five Deck Meat With Glass

Front And High Efficiency Option



## Reduced Refrigerant

50% to 60% less refrigerant needed in each merchandiser. Far fewer solder joints. Less chance of refrigerant leaks.

## Energy Cost Savings

Major energy reduction through modular coil, air flow and lighting features. High efficiency model (M5E) provides maximum energy efficiency with optimum product temperature.

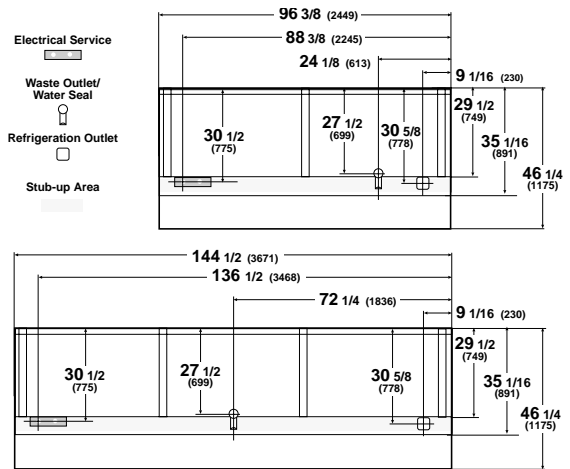
## Refrigeration Performance Improvements

Colder, more stable product temperatures throughout display area, even during defrost.

## Five Level Merchandising

The M5 has five full display levels for more efficient use of vertical space and more product facings.

## M5, M5G - 8'-12' Plan View



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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