

Reach-In Merchandisers for Frozen Food, Ice Cream,
Medium Temp Products and Floral – Now With Hussmann
“Innovator” or “Innovator II” Glass Doors

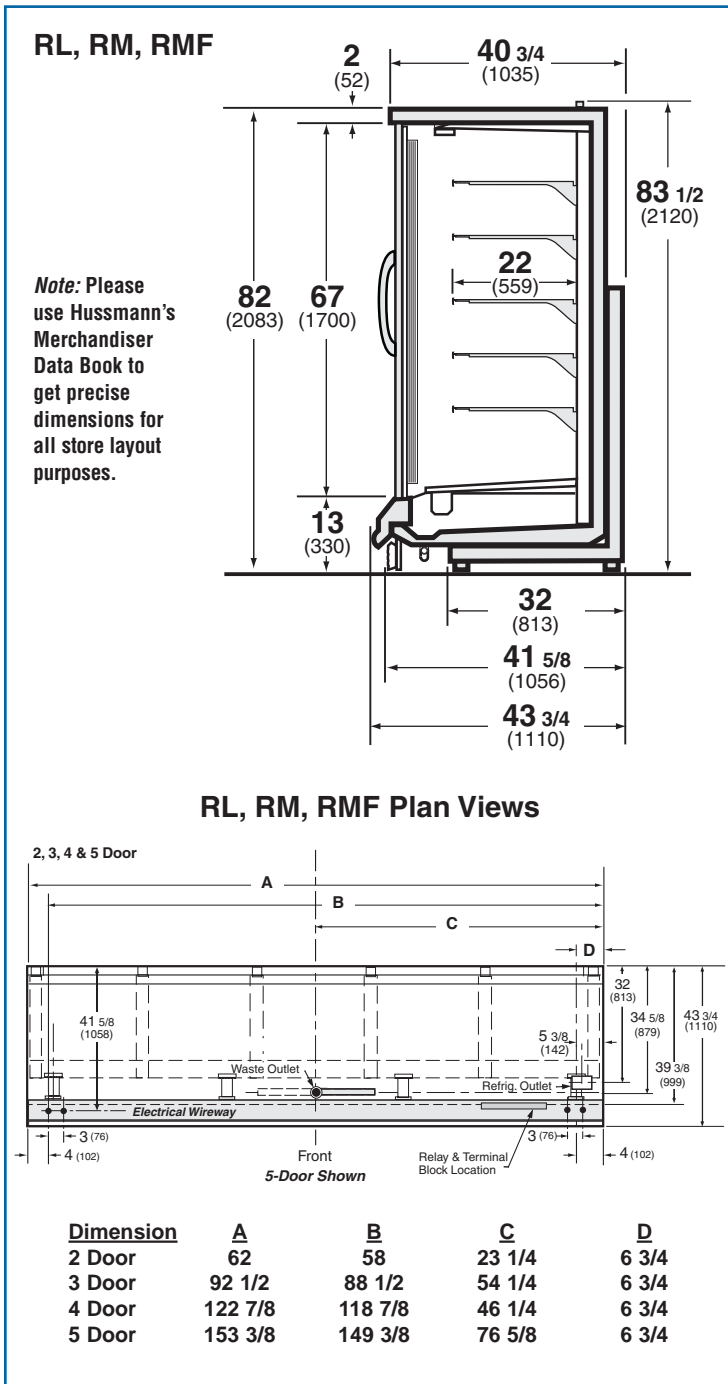


Hussmann Impact Reach-Ins for Frozen Food, Ice Cream and Medium Temp Products



RL - Low Temp Reach-In (Frozen Food or Ice Cream)
 RM - Medium Temp Reach-In RMF - Floral Reach-In

Available in 2, 3, 4, and 5 door models.



Now With "Innovator" or "Innovator II" Glass Doors

All Impact reach-ins are now available with Innovator or Innovator II glass doors, providing greater energy efficiency, better lighting, and easier maintenance than traditional glass doors.

Greater Energy Efficiency

Hussmann reach-ins with Innovator doors are now 20% more energy efficient than previous models. Innovator II glass doors increase the improvement to 35% when compared to reach-ins with traditional doors. This can mean a substantial reduction in your energy bill.

Superior Lighting

Hussmann uses 58 watt lamps and custom anti-arc electronic ballasts to produce better illumination and a more reliable lighting system. Illumination is more than 40% greater with Innovator or Innovator II doors. Also, lamps are not overdriven, and last longer before replacement is needed. A faceted lens, optimized for the Impact RL merchandiser, focuses light on the product, even in "shop down" conditions.

Improved Reliability

The balanced lighting system is designed for reliable, trouble-free performance. A one piece molded door increases strength. A rugged, one piece door hold-open is made of heavy gauge spring steel. A solid, ergonomic handle provides a comfortable, warm grip.

Simplified Maintenance

- Easy access electrical raceway
- No heater wires in door perimeter to burn out (with Innovator doors)
- No heater wires in door perimeter or glass (with Innovator II doors)
- No busbar connectors inside glass pack to fail (with Innovator doors)

Hussmann Web Site: www.hussmann.com

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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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