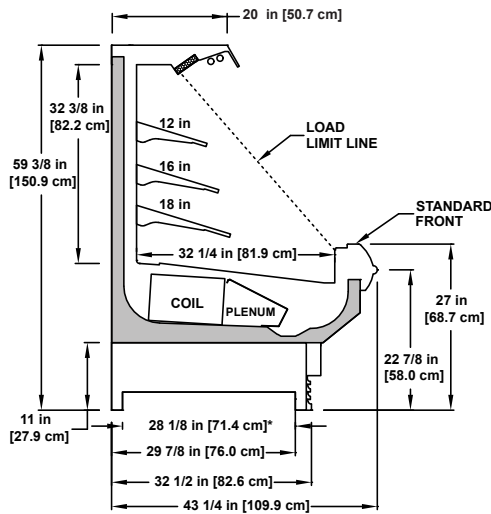


## Multi-Deck

Medium temperature utility cross-merchandiser for dairy, deli, meat, seafood and produce products.

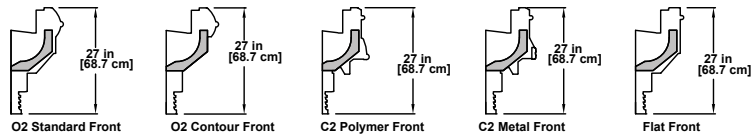
# 03.5UM





**Standard Lower Front Panel Design Options (27" shown)**

Consult Hillphoenix Engineering Reference Manual for other available heights.



**Synerg-E® technology delivers unmatched energy efficiency without compromising the integrity of the perishable products being displayed.**

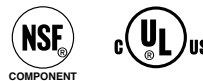
Please consult Hillphoenix Engineering Reference Manual for dimensions, plan views and technical specifications. Specifications subject to change without notice. Designed for optimal performance in store environments where temperature and humidity do not exceed 75°F and 55% R.H. Certified to UL 471 and ANSI/NSF Standard 7.

**Available Options**

- Available lengths: 4', 6', 8', 12'.
- Multiple front styles available.
- Multiple front sill heights available.
- Available shelf sizes: 10", 12", 14", 16", 18", 20".
- Custom Colors, Finishes, and Textures available.
- Choice of ends including full view or solid with variety of interior finishes.
- Available light options include: canopy, shelf, third row, and nose.
- Available in traditional direct expansion as well as secondary coolant versions.
- Narrow depth version available as ON3.5UM, taller versions available starting as O3.75UM and shorter version available starting with O3.25UM.
- Exclusive Clearvoyant® LED Lighting System.

**Features and Benefits**

- Synerg-E Technology with NRGcoil™ ensures uniform case performance and lower average product temperatures with optimum energy efficiency.
- Bottom-mounted NRGcoil and lift-up fan plenum for ease of maintenance.
- Seamless tank liner provides positive drain runoff and enhances sanitation.
- Standard Off Cycling defrost for cost-effective operation.
- Removable castors for easy merchandiser unloading, movement and installation.



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