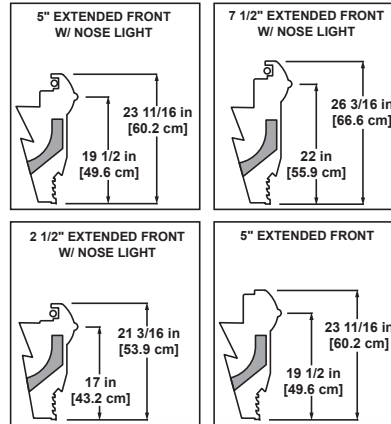
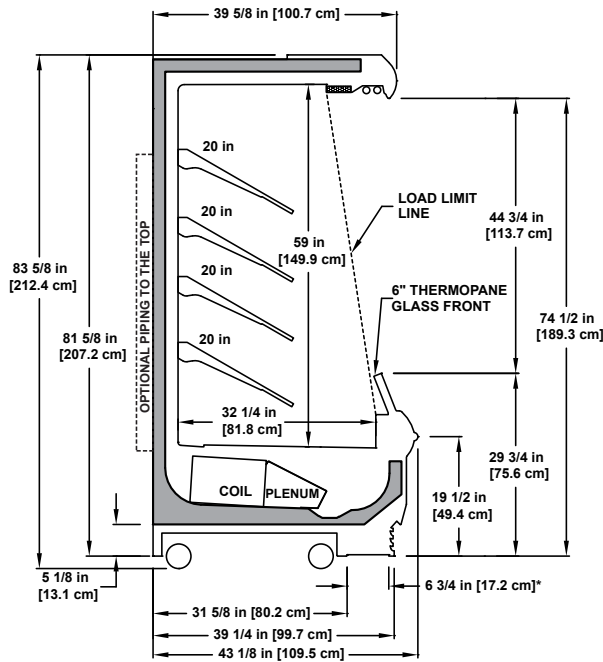


Multi-Deck

Medium temperature merchandiser for deli and meat products.

05M





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, different front styles available.
- Multiple front sill heights available.
- Adjustable wire racks provide display flexibility.
- Custom Colors, Finishes, and Textures.
- Available in traditional direct expansion as well as Secondary Coolant versions.
- Taller version available as O5MH. Rear loading version available as O5MR.
- 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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