The popular semi-vertical three-deck N3MG comes in either standard or high performance versions. These versatile merchandisers display meats, dairy, deli, pizza, baked goods, and critical temperature produce in wall lineups, back-to-back off the wall, or in an island style configuration with the joining of two end merchandisers.

**Features & Benefits**
- Energy-efficient copper tube and aluminum fin coils.
- 15” top shelf adds merchandising flexibility.
- Single row of T8 canopy lights for increased product illumination.
- 6” angled clear front glass enhances product visibility.
- White powder-coated screen trays enhance product presentation.
- Solid steel base adds strength and durability.
- Easily removable interior components for quicker cleaning.
- Off-cycle defrost.

**Options**
- ECM fan motors for additional energy savings.
- Energy-efficient T8 shelf lighting with remote electronic ballasts.
- Multiple-depth shelving alternatives.
- 3 or 6 position shelf brackets for varied shelf display angles.
- Electric or gas defrost on N3MG model only.

Specifications are subject to engineering changes without notice.

<table>
<thead>
<tr>
<th>Model</th>
<th>Case Length</th>
<th>Description</th>
<th>Capacity in Cubic Feet*</th>
</tr>
</thead>
<tbody>
<tr>
<td>N3MG</td>
<td>4’ • 6’ • 8’ • 12’</td>
<td>Glass front, 3-deck standard coil</td>
<td>14.6 • 21.9 • 29.25 • 43.8</td>
</tr>
<tr>
<td>N3MGHP</td>
<td>6’ • 8’ • 12’</td>
<td>Glass front, 3-deck, TC Coil</td>
<td>21.9 • 29.35 • 43.8</td>
</tr>
</tbody>
</table>

* Cubic capacity is based on one row of 15” shelves and one row of 18” shelves.