## Hillphoenix.

# 6MLH-NRG

# High Multi-Deck

Medium temperature merchandiser for fresh meat & deli products.







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

#### **Cornice Options**



# Front Options CLASSIC 2 FRONT Standard 17" Front w/s w/o noae light Option of the standard Angled w/s w/o noae light





### **Base Model Features**

- Proprietary Synerg-E<sup>®</sup> technology with NRGcoil<sup>™</sup> and energy efficient fan motors ensure uniform case performance and lower average product temperatures with optimum energy efficiency.
- Bottom-mounted copper coil and lift-up fan plenum with easily-removable fan basket and motor assembly for ease of maintenance.
- Innovative Clearvoyant<sup>®</sup> LED lighting enhances visual impact of product driving consumer purchase intent.
- Seamless tank liner provides positive drain runoff and enhanced sanitation.
- Removable casters for easy merchandiser unloading and movement during installation.

### **Available Options**

- Available case lengths: 4', 6', 8' & 12'.
- Available fronts: Classic2, angled front and flat front all available with and without nose light.
- Available cornices: Flat, faceted or curved cornice all available with or without night cover.
- Square, solid and full view ends.
- (2) rows of standard output or high output LED cornice lights.
- Epoxy coated wire or plexiglas product stops available to fit your store aesthetics.
- Available shelf sizes: Up to 6 rows of 22" shelves at 17 degrees. 16", 18", 20" & 22" shelf lengths available at 17 degrees; 14" available in cascading configuration.
- Optional electronic case controller manages case performance for consistent temperature and product integrity.
- Polymer or metal end trim.





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