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

02UM
Synerg-E® technology delivers unmatched energy efficiency without compromising the integrity of the perishable products being displayed.

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.
- Wedge versions of O2UM available, narrow depth version available as ON2UM, wide depth version available as OW2UM, taller versions available starting with O2.5UM and shorter version available as OUM.
- 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.