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

03.5UM
Synerg-E® technology delivers unmatched energy efficiency without compromising the integrity of the perishable products being displayed.

Available Options
- 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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