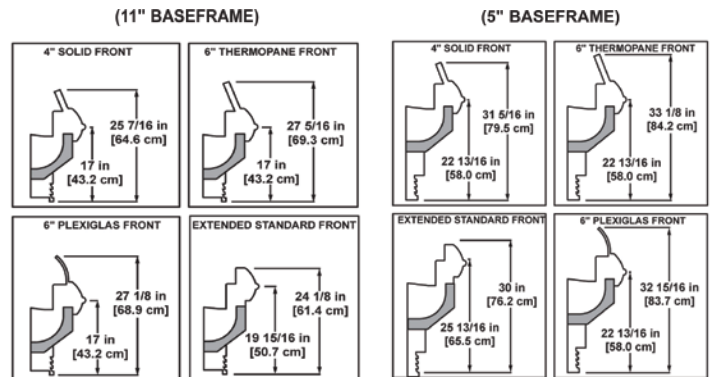
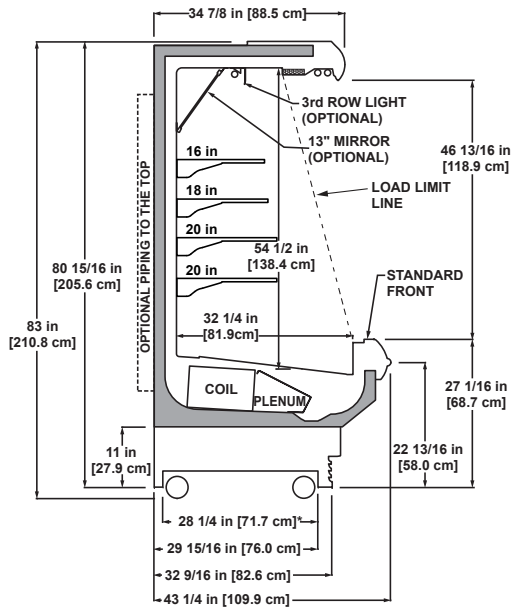


Tall Multi-Deck

Medium temperature for deli, meat, and seafood products.

OHHMH





Note: Extended front sills are required on meat applications to maintain proper product temperature. An extended front has a minimum height of 24\"/>

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.
- Shorter version available as OHM, narrow depth version available as ONHMH.
- 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.



Conyers, GA USA
844.591.5937
hillphoenix.com

©2015 Hillphoenix, Inc.

DC-M17_OHMHV0216