

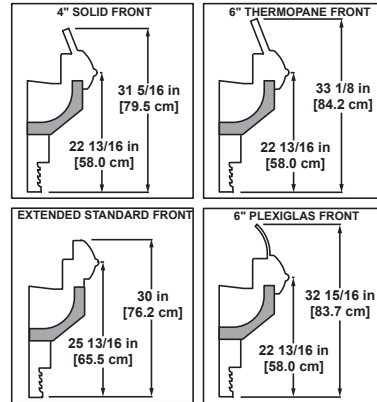
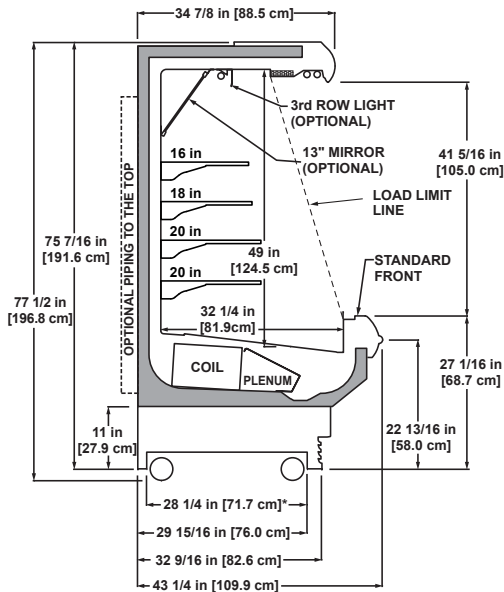
Display
Cases

Multi-Deck

Medium temperature utility case (cross-merchandiser) for deli, meat and seafood products. Partitions allow the OM to lineup with the OHM for continuous display.

OHM





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

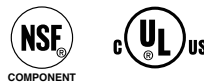
Please consult Hillphoenix Engineering Reference Manual for dimensions, plan views and technical specifications. Specifications subject to change without notice. Designed for optimal performance in store environments where temperature and humidity do not exceed 75°F and 55% R.H. Certified to UL 471 and 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.
- Taller version available as OHMH, narrow depth version available as ONHM, custom-designed partitions line up the OHM with the OM single deck meat merchandiser to create continuous display impact with merchandising flexibility.
- 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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