Self-Contained High Multi-Deck

Medium temperature spot merchandiser for meat and meal kits.

Photo may depict options not included on standard models.
Model OHMA-NRG
Self-Contained High Multi-Deck

Base Model Features
- 6’ case includes 9” mirror.
- Bottom mounted condensing unit provides lower overall profile for clearer line of sight throughout store department.
- Condensing unit with removable condenser fan shroud and motor assemblies installed on slide out tray facilitates ease of service.
- Proprietary Synerg-E® technology with NRGcoil™ 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.
- Electronic case controller manages case performance for consistent temperature and product integrity.
- Innovative Clearvoyant™ 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
- 37” flat front with 6” thermopane glass or 37” Origin² front with 6” thermopane glass.
- Flat of curved cornice.
- Square or solid ends.
- (2) rows of standard output or (1) row of high output LED cornice lights.
- Epoxy coated wire or plexiglass product stops available to fit your store aesthetics.

Unique Meal Kit Configuration
- (3) Rows of tier shelves at 18”, 20” and 22” with one row of standard output LED’s.
- Case design ensures all products are illuminated to look fresh and appealing. This is accomplished by using a 9” mirror with directional LED canopy and shelf lights.
- Clearvoyant LED light designed specifically for use in fresh meat applications.
- Industry-leading LED specifications – red saturation (R9) is greater than 67.

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