Single-Deck

Medium-temperature, single-deck utility cross-merchandiser for deli, meat and seafood products.

Hillphoenix® OM-NRG and OMM-NRG single-deck utility cross-merchandisers are the perfect self-service merchandisers for deli, meat, and seafood. Use the OM-NRG case with optional superstructure and sliding window to create interaction between associates and customers. The OM-NRG merchandiser has multiple options for base frame height, superstructures, and lengths. The OMM-NRG has an additional airflow management system for optimal fresh meat temperatures and 50% more pack-out.

Photo may depict options not included on standard models.
Model OM-NRG/OMM-NRG
Single-Deck

OM-NRG*

OMM-NRG

*Shown with optional superstructure and 5” baseframe.

Base Model Features

OM-NRG & OMM-NRG (Shared)
- 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.
- Removable castors for easy merchandiser unloading and installation.

OM-NRG (Only OM)
- OM single-deck front options line up with OHM multi-deck merchandisers to create a continuous display for increased merchandising impact.
- Helps establish customer interaction in front of open prep room.

OMM-NRG (Only OMM)
- Unique airflow management design including baffle, fan speed and quantity to optimize fresh meat/protein product temperatures.
- Over 50% of additional pack out compared to OM-NRG.

Available Options

OM-NRG & OMM-NRG (Shared)
- Adjustable wire racks provide display flexibility.
- Custom colors, finishes, and textures available.
- Direct expansion refrigeration.
- Time off defrost.

OM-NRG (Only OM)
- Multiple front styles available.
- Multiple front sill heights available.
- Superstructure option with access doors (mirrored or glass) allows access to the prep room and has optional lighting for added display impact.
- Available with 5” or 11” baseframe.
- Second Nature® secondary coolant refrigeration.
- Self-contained version available as OWMA, wide depth version available as OWM, both come in 8’.
- SoloChill® micro distributed refrigeration system available in 6’ & 8’ lengths.
- Exclusive Clearvoyant® LED lighting system used in the cornice of the optional superstructure.

OMM-NRG (Only OMM)
- Additional electric and hot gas defrost available.