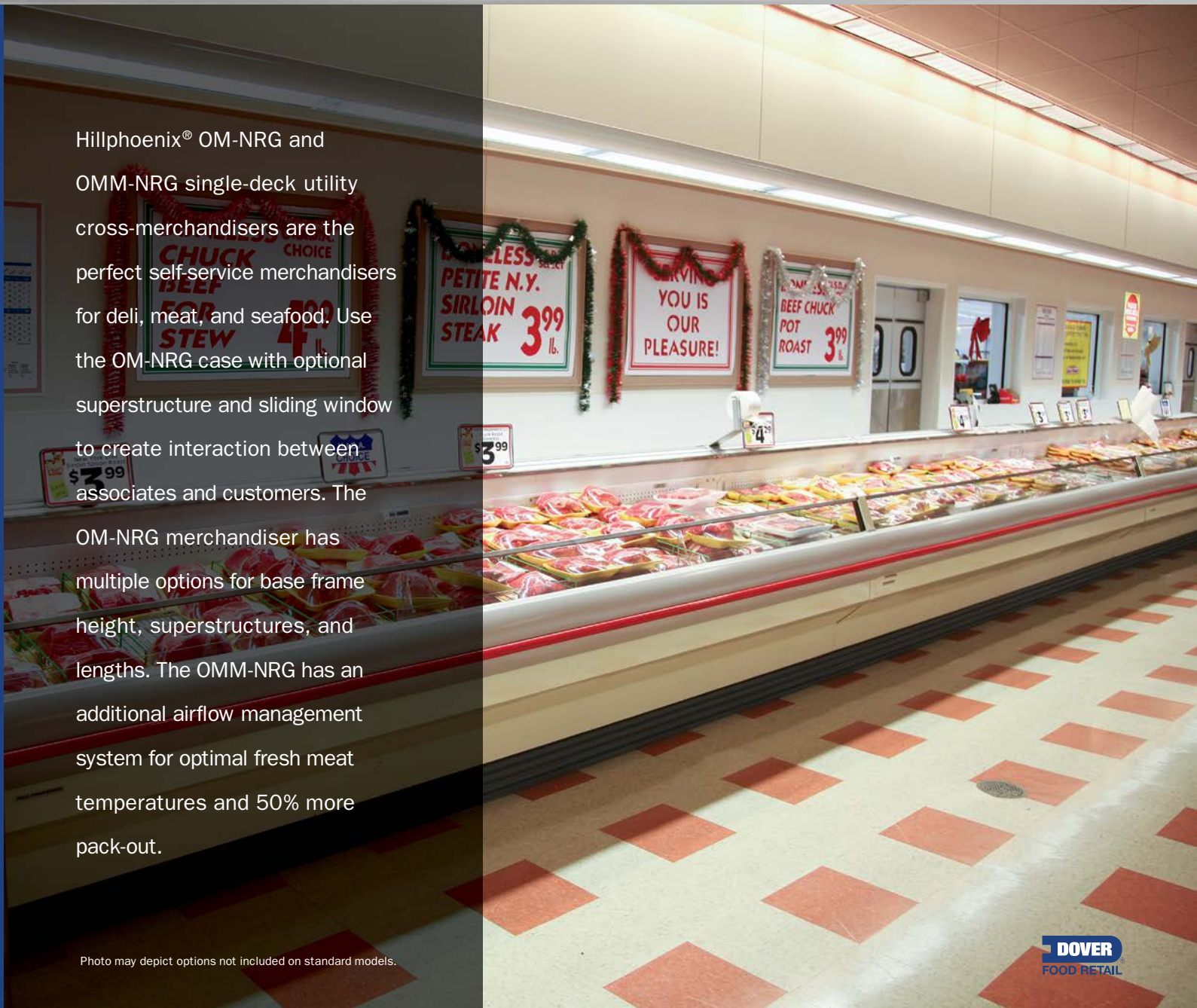


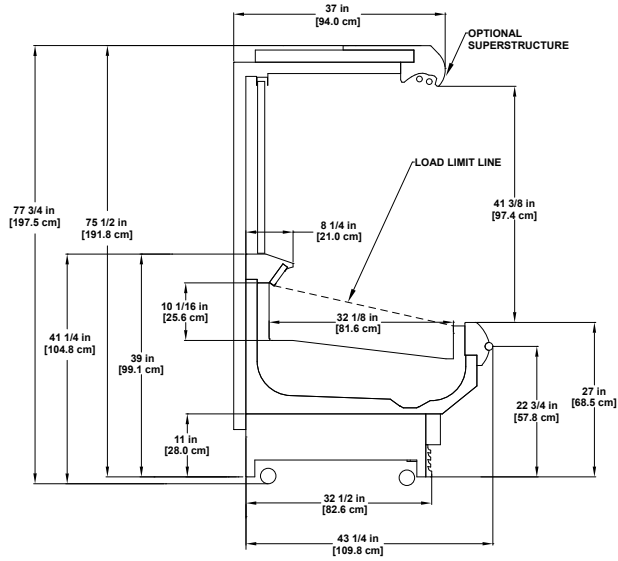
## Single-Deck

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.

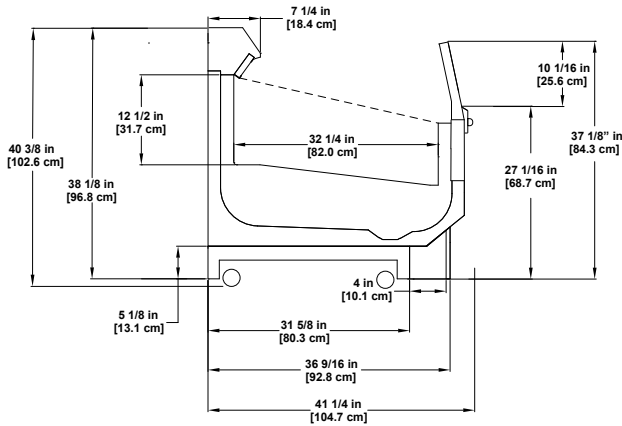


**OM-NRG\***



\*Shown with optional superstructure and 5" baseframe.

**OMM-NRG**



Please consult Hillphoenix Engineering Reference Manual for dimensions, plan views and technical specifications. Specifications subject to change without notice. Designed for optional 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.

**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)**

- Available lengths: 4', 6', 8', 12'.
- 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.



Dover Food Retail  
Conyers, GA USA  
844.591.5937  
hillphoenix.com

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