MEAT

MPD318

MULTIDECK DOOR DEEP MEDIUM TEMPERATURE CABINET



ENHANCED ENERGY EFFICIENCY & VERSATILITY



PRODUCT BENEFITS

- Ergonomic design for easy access
- Alternative shelving layouts to optimise merchandising
- Optimised display with LED lighting
- Low Total Energy Consumption (TEC)
- Longer merchandise shelf life
- Product temperature compliance
- Simple to install and maintain
- Designed for modular configurations

STANDARD FEATURES

- Internal and external powder coating
- Single row of 3000K LED canopy lighting
- Provision for Mullion LED lights only no housing
- 4 rows of 600mm powder coated shelves
- Undershelf lighting 3000K
- Wire product fences 75mm
- Adjustable base wire tray with 115mm front
- Rear Mirror Kit
- Ticket strips
- Galvanised base
- Rubber bumper
- Evaporator assembly fitted with valve
- EC fan motors
- Digital thermometer display fitted
- Alarm probe fitted with conduit and draw wire
- Standard doors and handles

CUSTOMISATIONS Shelving & Base Shelf

- Additional shelves and brackets
- Stainless steel reinforced shelving and base tray
- Hang sell and bar
- Wire or acrylic shelf fences (45mm, 75mm)

Lighting

- Standard lighting (3000K, 3300K, 4000K)
- Premium lighting available

Ends

- Solid mirror end / Glass view end
- Common end
- Acrylic full height system divider

Bumper

- Stainless steel bumper (single or double rail)

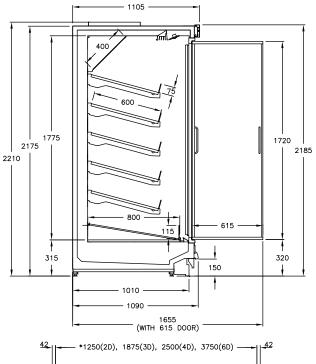
Other

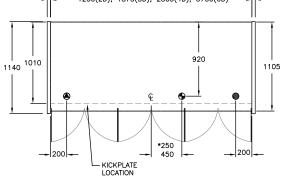
- Fully Frameless Doors (as shown in render)
- Top mount piping
- Rear dress panels
- Valance panels top or lower rear
- Stainless steel base liner
- Technology solutions
- Electronic shelf labels or video rail

Energy & Sustainability

- Ambient Fan Kit

MPD318 - Meat - Multideck Door Deep Medium Temperature Cabinet





AVAILABLE LENGTHS

Excluding Ends: Crown Ends: 1250, 1875, 2500, 3750 1875, 2115

TEMPERATURE CLASS 3M0

(-1°C to +4°C)

AVAILABLE DEPTHS

 MPD118 - Narrow:
 890

 MPD218 - Standard:
 990

 MPD318 - Deep:
 1090

AVAILABLE COLOURS



Additional Information

All Dimensions shown in Millimetres (mm) unless otherwise stated. Dimensions and features are subject to change. Please obtain current technical information prior to order confirmation.

NOTE: We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions or replacements for equipment previously sold or Shipped.

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