

Hussmann's

Narrow Hot Merchandiser

New to our range is the SMNH Hot Unit, available in 1500mm and 1600mm high. This new unit comes with new Heating Technology making it more energy efficient for lower cost of ownership. Currently available is the open version, with the door version to be available soon. This unit is designed to suit all applications including island configurations with our SM range, standalone or crown end module.

Hot Semi Vertical Specification

4 rows of shelving for hot packaged foods

Hot Food Product temperature: +65°C to +75°C

Ambient Temperature: 16°C to 28°C

Max cross draft 0.2 metres per second

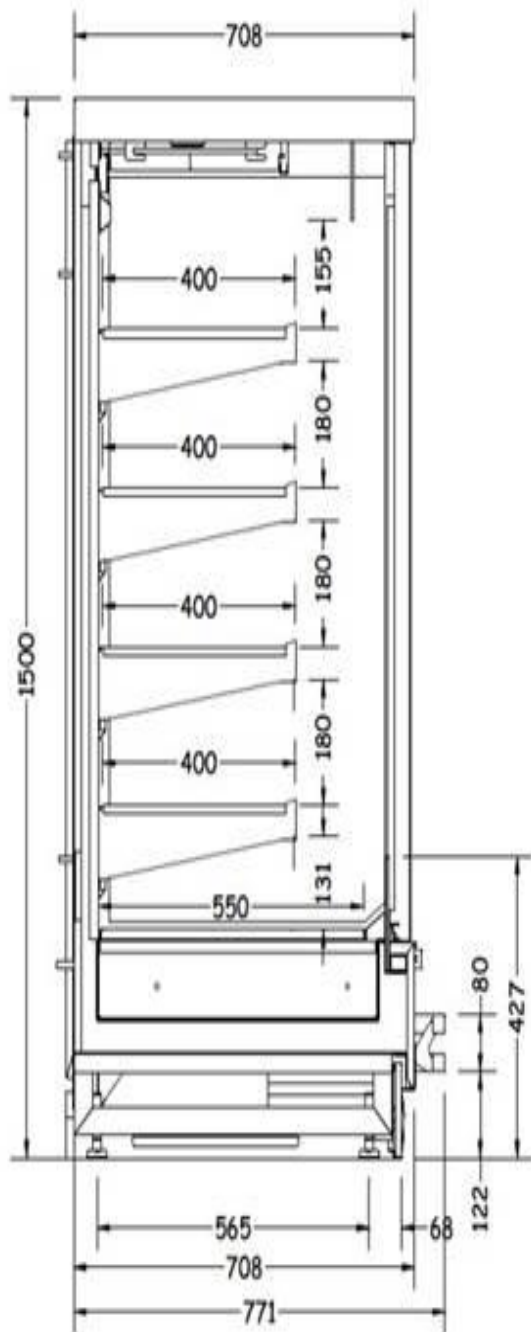
SMN shown with 3 rows of shelving



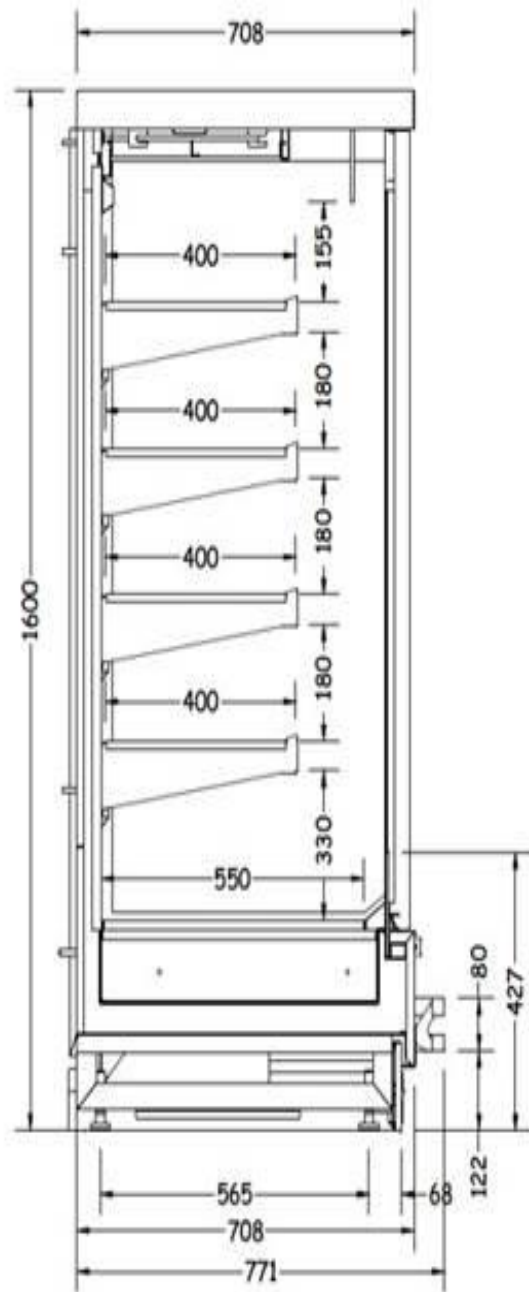
SMN 1500mm and 1600mm high

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Narrow Hot Merchandiser



SMNH153



SMNH163

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Narrow Hot Merchandiser



Any stores who are interested on the detail of the Hot grab and go unit.
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