

**HUSSMANN®**

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Specialty



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## SHVS

Multi-Deck Service Merchandiser  
with Curved Glass for Bakery Applications

- Refrigerated or Dry

## Hussmann Multi-Deck Service Merchandiser for Bakery Applications - Refrigerated or Dry

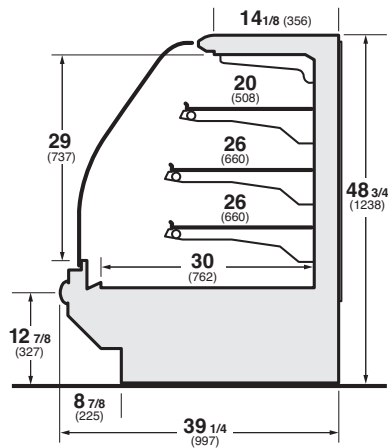
### SHVS



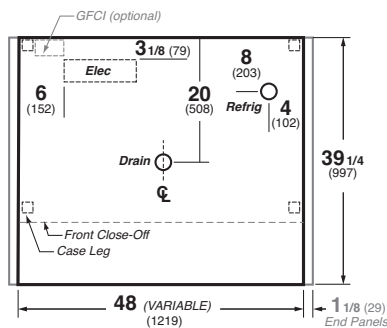
**Merchandising Capacity**  
This high volume service bakery case can hold up to 3 rows of shelves in a small width footprint.

**Merchandising Visibility**  
Optional curved non-glare glass and built in air sweep assure the product looks great.

**Remote Lengths:** 48", 57 1/2", 75 1/2", and 96"  
**Non-Refrigerated Lengths:** 48", 57 1/2", 75 1/2", and 96"



Plan View



### Features and Benefits:

- Tempered, double curved, lift-up front glass
- One 20" and two 26" glass, lighted shelves
- Thermostat
- White interior
- Rear sliding doors
- Please reference color chart for choice of standard Hussmann paint and finish options ([www.hussmann.com](http://www.hussmann.com))

### Options Include:

- Non-glare glass
- LED lighting for shelves and canopy †
- Clear top glass †
- End panels (solid or view end)
- Solid, view or mirrored ends
- Mirror rear sliding doors
- Silver, black or brass hardware
- Solid metal or wire shelves
- Stainless steel interior
- Custom lengths and options\* (consult your Hussmann sales representative)

### Additional Information:

- Multi-Deck Self-Service Bakery Case: SHVSS
- Self-Service Low Temp Case: SFG/SGNG



Hussmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2012 energy efficiency standards.

\* Some optional features may need to be certified by UL, NSF, and/or other 3rd party certification agencies. Contact Hussmann for verification or questions for availability.

† Only lighting configurations that are compliant with the U.S. Dept. of Energy (DOE) 2012 regulation are available for sale for use in the U.S.A.

NOTE: These merchandisers are designed for use in stores when temperature and humidity do not exceed 75°F and 55% R.H. 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.

For additional resources, contact your representative or visit [www.hussmann.com](http://www.hussmann.com).

### Note.

Use Hussmann's technical data sheets to get precise dimensions for all store layout purposes.



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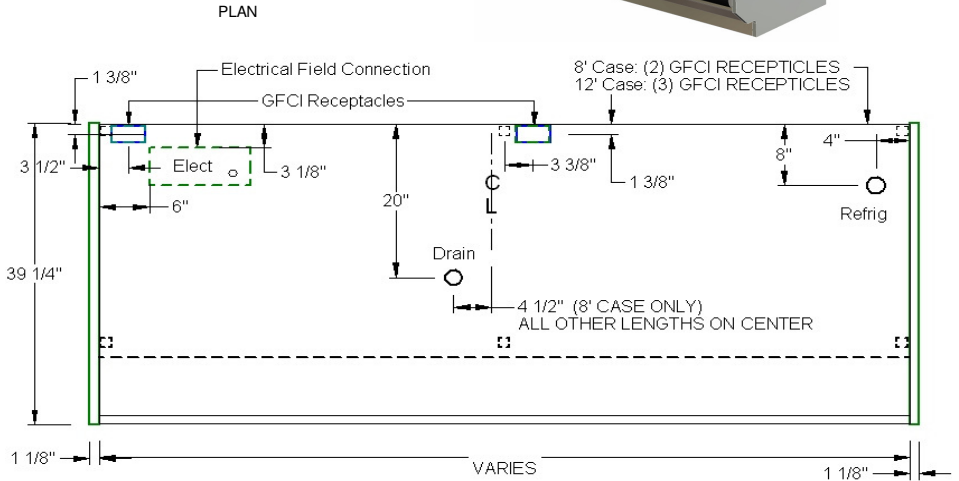
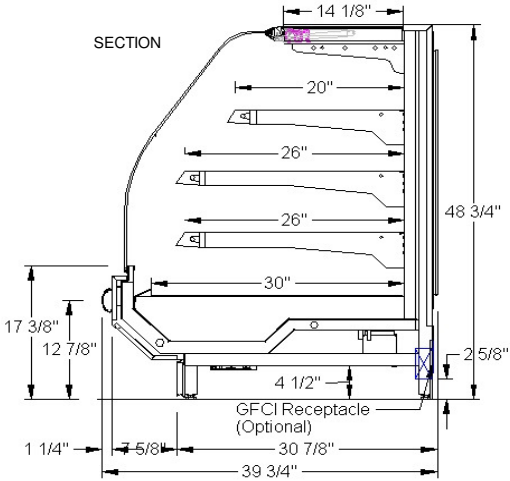
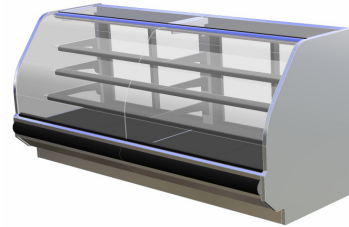
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PHOTO



**REFRIGERATION DATA:**

CASE LENGTH	CASE USAGE	*** CAPACITY (BTU/HR TOTAL)		TEMPERATURE (°F)						VELOCITY (FT/MIN)	EST. REFG. CHR.G. (LBS)	GLYCOL REQUIREMENTS	
		PAR	CONV	EVAPORATOR		UNIT SIZING*		DISCHARGE AIR				GPM	PSI
				PAR	CONV	PAR	CONV	PAR	CONV				
48" (4')	BAKERY	2100	2415	22	22	20	20	30	30	450	1.2	0.8	2.3
57.5" (5')	BAKERY	2825	3249	22	22	20	20	30	30	450	1.5	1	3.3
75.5" (6')	BAKERY	3390	3899	22	22	20	20	30	30	450	1.8	1.2	5.2
8'	BAKERY	4520	5198	22	22	20	20	30	30	450	2.4	1.6	2.8
12'	BAKERY	6780	7797	22	22	20	20	30	30	450	3.6	2.4	5.9

\*2° F less than evaporator for pressure loss in refrigerant lines

**END PANEL WIDTH KEY**

# OF END PNLS	END PNL WIDTH	TOTAL ADDED LENGTH (IN.)
1	1.125	1.125
2	1.125	2.25

**LEGEND**

PAR- PARALLEL  
CONV- CONVENTIONAL  
N/A - NOT AVAILABLE  
TBD - TO BE DETERMINED  
A/S- AIRSWEEP

**REFRIGERATION DATA CONTINUED:**

ELEC. THERMOSTAT / AIR SENSOR SETTINGS			EPR SETTINGS			CONVEN. COMPRESS. SETTINGS					
USAGE	CUT IN (°F)	CUT OUT (°F)	R22 (PSIG)	R404A (PSIG)	R407A (PSIG)	R22		R404A		R407A	
						CUT IN (PSI)	CUT OUT (PSI)	CUT IN (PSI)	CUT OUT (PSI)	CUT IN (PSI)	CUT OUT (PSI)
BAKERY	32	28	45	58	TBD	40	10	40	10	40	10

**\*\*\* REFRIGERATION NOTES:**

- 1) BTU'S INCLUDE 1 ROW FLOURESCENT CANOPY LIGHTS BUT NO SHELF LIGHTS
- 2) ADD 20 BTU'S PER FOOT/PER SHELF FOR FLOURESCENT SHELF LIGHTS
- 3) ADD 10 BTU'S PER FOOT/PER SHELF FOR OPTIONAL LED SHELF LIGHTS
- 4) DEDUCT 10 BTU'S PER FOOT FOR OPTIONAL LED CANOPY LIGHTS

**ELECTRICAL DATA:**

CASE LENGTH	# OF FANS PER CASE	FANS AND HEATERS (120 VOLT)				LIGHTING: T5 WITH ELECTRONIC BALLASTS 120V INPUT VOLTAGE														
		** TOTAL EVAPORATOR + AIR SWEEP FANS		T5 CANOPY LIGHTS (1 ROW)		LED CANOPY LIGHTS (OPTIONAL)		T5 SHELF LIGHTS (OPTIONAL)			LED SHELF LIGHTS (OPTIONAL)		TOTAL T-5 LIGHTS		TOTAL LED LIGHTS		ANTI-SWEAT HEATERS (On Fan Circuit)		LEDGE LIGHTS (OPTIONAL)	
		AMPS	WATTS	AMPS	WATTS	AMPS	WATTS	# SHLVs	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS
48" (4')	5	0.99	69	0.26	28	0.075	7.5	2	0.52	56	0.2	20	0.78	84	0.275	27.5	1.04	120	N/A	N/A
57.5" (5')	5	0.99	69	0.32	35	0.1	10	2	0.64	70	0.25	25	0.96	105	0.35	35	1.03	123	N/A	N/A
75.5" (6')	6	1.22	89	0.39	42	0.13	13	2	0.78	84	0.29	30	1.17	126	0.42	43	1.38	165	N/A	N/A
8'	10	1.98	138	0.52	56	0.15	15	4	1.04	112	0.4	40	1.56	168	0.51	55	2	240	N/A	N/A
12'	15	2.97	207	0.78	84	0.225	22.5	6	1.56	168	0.6	60	2.33	252	0.78	84	3.13	360	N/A	N/A

\*\* ENERGY EFFICIENT EVAP FANS ARE NOT AVAILABLE

**ELECTRICAL DATA CONTINUED:**

CASE LENGTH	CONDENSING UNIT VOLTS / PHASE		DRAIN EVAP PAN 240V 1 PHASE		CONVENIENCE OUTLETS (Optional)		
	208/1	240/1	AMPS	WATTS	# OUTLETS	VOLTS	AMPS
	AMPS	AMPS	AMPS	WATTS	# OUTLETS	VOLTS	AMPS
48" (4')	N/A	N/A	N/A	N/A	N/A	N/A	N/A
57.5" (5')	N/A	N/A	N/A	N/A	N/A	N/A	N/A
75.5" (6')	N/A	N/A	N/A	N/A	N/A	N/A	N/A
8'	N/A	N/A	N/A	N/A	N/A	N/A	N/A
12'	N/A	N/A	N/A	N/A	N/A	N/A	N/A

**DEFROST DATA:**

CASE LENGTH	DEFROST TYPE	TIME (MIN.)	TERM. TEMP (°F) COIL ONLY	DRIP TIME (MIN.)	DEFROST PER DAY	ELECTRICAL DEFROST 208V 1 PHASE		DEFROST WATER (LB/DAY)
						AMPS	WATTS	
48" (4')	OFF TIME	30	54°	TBD	6	N/A	N/A	TBD
57.5" (5')	OFF TIME	30	54°	TBD	6	N/A	N/A	TBD
75.5" (6')	OFF TIME	30	54°	TBD	6	N/A	N/A	TBD
8'	OFF TIME	30	54°	TBD	6	N/A	N/A	TBD
12'	OFF TIME	30	54°	TBD	6	N/A	N/A	TBD

**OPTIONS/NOTES:**