

HUSSMANN®



RLN

RLN, RMN

Narrow Reach-In Merchandisers for Frozen Food, Ice Cream, and Medium Temperature Applications

- Available with Hussmann "Innovator", "Innovator II" or "Innovator III" Glass Doors.

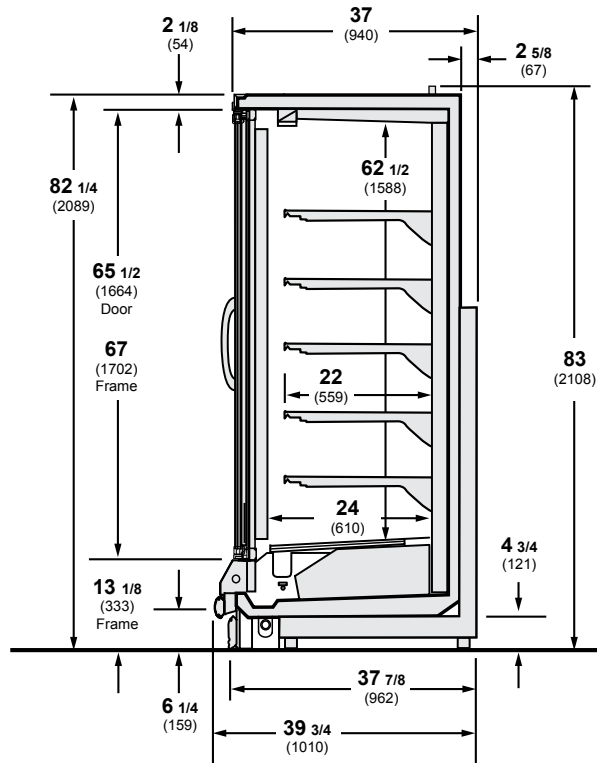
CED 1G10, 1G12, 1G13

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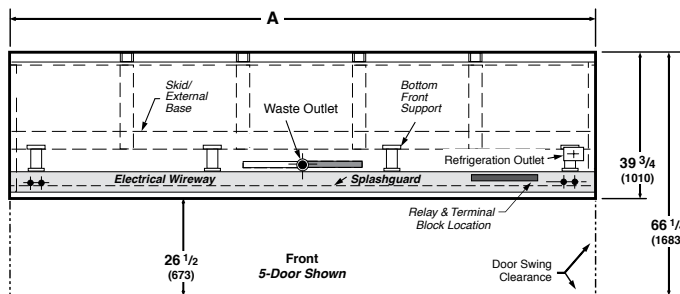
RLN - Low Temp Narrow Reach-In

RMN - Medium Temp Narrow Reach-In

Available in 1, 2, 3, 4, and 5 door models.



Plan View



Dimensions	1 DOOR	2 DOOR	3 DOOR	4 DOOR	5 DOOR
A	31 1/2 (800)	62 (1575)	92 1/2 (2350)	122 7/8 (3121)	153 3/8 (3896)

Notes:

Overall case length without ends or partitions. Contact your sales representative for information on possible availability of additional case lengths.

Note

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

Saves Floor Space.

The RLN and RMN are 4-inch narrower, bumper to back, than our standard RL reach-in, saving you a full 4-inch of floor space down each of your reach-in line-ups.

Same Product Capacity.

The product capacity per door in the RLN is actually the same as the capacity of the standard depth RL, even though the RLN is built on a narrower platform. Maximum shelf depth of 22-inch is the same in both cases.

Greater Energy Efficiency.

Innovator III doors are 43% more efficient than Innovator doors and provide 13% total case energy savings compared to a case with Innovator doors. Innovator III is a lower energy heated door that can be used in all climate conditions. For even more energy savings, Innovator II is a no-heat door that offers 32% case energy savings.

Standard LED Lighting.

EcoShine II LED lighting is standard. The lights are optimized for uniform brightness and substantially lower energy costs compared to fluorescents.



Husmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards.

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

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.

For additional resources, contact your representative or visit www.husmann.com.

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