

N3MG, N3MGHP

Meat / Seafood

The popular semi-vertical three-deck N3MG comes in either standard or high performance versions. These versatile merchandisers display meats, dairy, deli, pizza, baked goods, and critical temperature produce in wall lineups, back-to-back off the wall, or in an island style configuration with the joining of two end merchandisers.

High Performance TC Coil™

High Performance (HP) Merchandisers feature our patented TC Coil™ design, which represents a major technology breakthrough for the commercial refrigeration industry. Developed jointly by Carrier Corporation and Tyler, the TC Coil enables HP merchandisers to operate more efficiently, providing energy savings that allow faster payback periods for food retailers.

Note: For more information about Tyler high performance display merchandisers featuring TC Coil, go to the Technologies section of this catalog on page 8.

Features & Benefits

- Energy-efficient copper tube and aluminum fin coils.
- 15" top shelf adds merchandising flexibility.
- Single row of T8 canopy lights for increased product illumination.
- 6" angled clear front glass enhances product visibility.
- White powder-coated screen trays enhance product presentation.
- Solid steel base adds strength and durability.
- Easily removable interior components for quicker cleaning.
- Off-cycle defrost.

Options

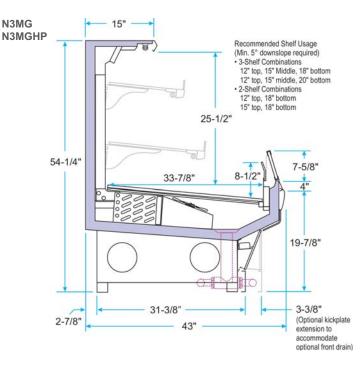
- ECM fan motors for additional energy savings.
- Energy-efficient T8 shelf lighting with remote electronic ballasts.
- Multiple-depth shelving alternatives.
- 3 or 6 position shelf brackets for varied shelf display angles.
- Electric or gas defrost on N3MG model only. ٠

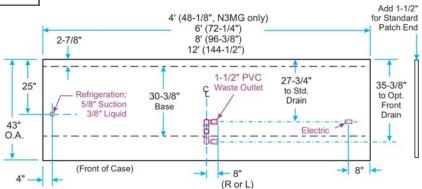
Specifications are subject to engineering changes without notice.

Model	Case Length	Description	Capacity in Cubic Feet*
N3MG	4' • 6' • 8' • 12'	Glass front, 3-deck standard coil	14.6 • 21.9 • 29.25 • 43.8
N3MGHP	6' • 8' • 12'	Glass front, 3-deck, TC Coil	21.9 • 29.35 • 43.8

* Cubic capacity is based on one row of 15" shelves and one row of 18" shelves.







A United Technologies Compan

