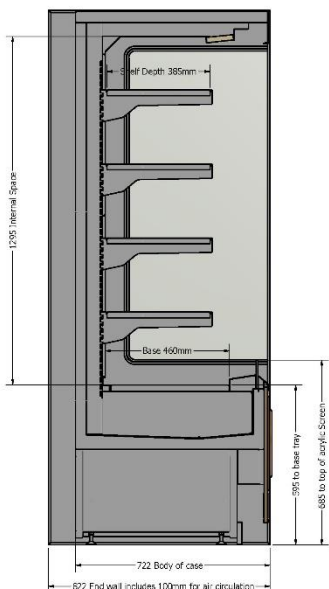
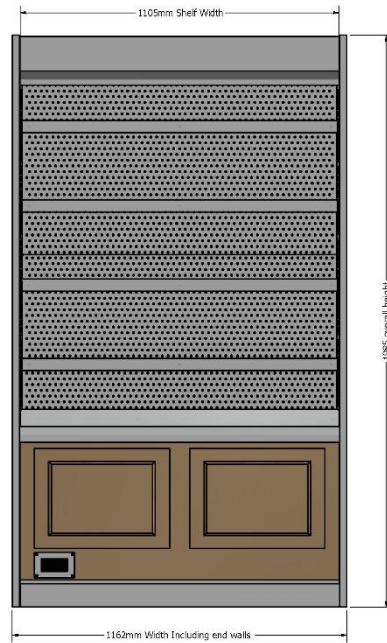




The RJM Marl is our lower capacity slimline integral multideck, ideally suited for the merchandising of smaller volumes of fresh products in areas such as Café's, farm shops and restaurants. Operating to temperatures from -1 to +4°C the case is capable of maintaining the legal product temperatures of meat, dairy and fish products.

Originally developed in stainless steel for the Waitrose partners dining room, it is now common place in the stores customer restaurants, clad in timber to match the surrounding décor.

All of the components are easily accessible from the front of the cabinet, on drawer slides, to make service and maintenance as simple as possible.



Using the latest plug and play technology to maximise efficiency and reduce noise, the units also run natural hydrocarbon refrigerants ensuring that they are also some of the most environmentally friendly cabinets on the market.

Case Study - Marl

