

Structural Concepts®

DELIVERING FRESH. ALWAYS.™



FUSION GMDSV4R, GMDSV8R
Service

The Fusion Collection

A diverse collection of low-profile cases for deli, meat/seafood, and bakery applications.

The Perfect Offering of Fresh Food Presentations to Your Customers

Fusion models are available with **curved**, **angled**, or **vertical glass** to support a variety of store design approaches.



Alignnext™



Alignnext™ is a proprietary design platform that ensures cases align in a single profile. Alignnext removes visually distracting variations in lineups to provide an eye-catching presentation of food that stimulates an impulse to buy. This design strategy prevents unnecessary double ends and unsanitary, unsightly gaps while maintaining a seamless visual.











Gravity Coils

Gravity coils are designed for meat & seafood and deli applications. These models drop cold air from the top of the display rather than circulate the air to prevent food from drying out.

Fusion models are grouped by **capacity** and **purpose**, with each case designed to be used as a **standalone unit** or **seamlessly in a lineup**.

Low, Mid, and High-Capacity Models

SPECIFICATIONS	GL MODELS	GM MODELS	GH MODELS	MD MODELS
Merchandising Capacity	Low	Mid	High	High
Refrigerated Areas	Below rear doors (forced air).	Entire display area (forced air).	Entire display area (forced air).	Entire display area (forced air).
Shelving	Not available	Risers and pedestals Includes a lighted mezzanine shelf.	4 display levels for maximum merchandising and display. Includes LED top & shelf lights.	Lighted clear glass shelves
Built-In Rear Ledge	7 3/4" D work ledge	Not available	Not available	Not available
Rear Door System	Removable rear doors (unit can operate w/o doors).	Full height angled rear sliding doors (cannot be removed during operation).	Vertical rear doors to streamline servicing customers.	Solid back panel standard. Rear swinging doors w/o lock available on some models.
Department Application	Includes matching low-profile grab & go models. Ideal for deli, cheese, bakery.	Includes gravity coil models for raw meat & seafood. Ideal for deli, cheese, bakery, meat/seafood.	Ideal for deli and bakery.	Ideal for deli, bakery, and prepared foods.
	 <p>FUSION GLDS6R</p>  <p>FUSION GLDS6R</p>	 <p>FUSION GMDV6R</p>  <p>FUSION GMG10</p>	 <p>FUSION GHSS460H</p>  <p>FUSION GHSSV852RLB</p>	 <p>FUSION MD685R</p>  <p>FUSION MD672R, MD472F, MD472DR</p>

Fusion’s combination cases designed with refrigerated, self-service in front and a preparation area and storage in back, offer a **multi-purpose solution** that can be used in the deli area of a grocery store or the foodservice area of a hotel, airport, or convenience store.



Promoting customers’ focus on the product, many merchandisers in the Fusion collection are designed with **UV bonded, vertical glass**, and a **rear-lift glass hinge** that eliminates distracting metal framing and provides an all-glass view with a full-height opening to an 85-degree angle for **easier access** when **merchandising, restocking**, and **cleaning the case**.

Model Nomenclature Chart

FUSION (E.G., MD1272SO, MD472DR, MD472F, MD472R)							
SERIES	LENGTH	HEIGHT	STYLE	TEMP			
MD	12"	72"	SO (Supply Organizer)				
MD	4'	72"	D (Door)	R (Ref.)			
MD	4'	72"		F (Freezer)			
MD	4'	72"		R (Ref.)			
FUSION (E.G., GLDS8R, GLDSV3R, GLDSS443R, GMDS4R, GMDSV6R, GMSSV452R, GHSS660H, GMG8, GMGV5, GP441RR)							
SERIES	CAPACITY	STYLE	CABINET	GLASS	LENGTH	HEIGHT	TEMP
G	L (Low)	D (Deli)	S (Service)		8'		R (Ref.)
G	L (Low)	D (Deli)	S (Service)	V (Vertical)	3'		R (Ref.)
G	L (Low)	D (Deli)	SS (Self-Service)		4'	43"	R (Ref.)
G	M (Medium)	D (Deli)	S (Service)		4'		R (Ref.)
G	M (Medium)	D (Deli)	S (Service)	V (Vertical)	6'		R (Ref.)
G	M (Medium)		SS (Self-Service)	V (Vertical)	4'	52"	R (Ref.)
G	H (High)		SS (Self-Service)		6'	60"	H (Hot)
G	M (Medium)	G (Gravity Coil)			8'		
G	M (Medium)	G (Gravity Coil)		V (Vertical)	5'		
G		P (Prep)			4'	41'	RR (Ref. Upper/ Lower)



To learn more about this line of products, please scan the QR code.

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