

Hoshizaki America, Inc.

REACH-IN SERIES

Commercial and Professional Series



ENTERTAINMENT

FOOD SERVICE

HEALTHCARE

HOSPITALITY

INSTITUTIONS

OFFICE

RETAIL



www.hoshizaki.com



"A Superior Degree of Reliability"



HOSHIZAKI AMERICA, INC.

Commercial and Professional Reach-in Series

Hoshizaki America, Inc. with corporate headquarters in Peachtree City, Georgia and a second manufacturing facility in Griffin, Georgia, operates some of the most automated production facilities in the industry. Using state-of-the-art technology, every Hoshizaki reach-in is run-tested at the factory, and undergoes rigorous quality performance tests. Hoshizaki America offers advanced seminars at our headquarters and basic training programs which are scheduled across the country for both service representatives and customers.

- **Hoshizaki** is one of the world's largest manufacturers of commercial ice equipment, employing over 10,000 people.
- **Hoshizaki** is the world's second largest manufacturer of commercial refrigerated food service equipment with sales of over \$2 billion serving customers in 75 nations.
- **Hoshizaki** operates six plants in Japan, two in the U.S. and one in England, distributing products worldwide.
- **Hoshizaki** operates sales offices in Europe, Japan and the U.S. with distribution throughout Europe, North and South America, Asia Pacific and Australia.
- 47 of the top 50 U.S. food service chains specify and use **Hoshizaki** ice machines.
- 94% of sales dollars generated by **Hoshizaki America, Inc.** come from equipment manufactured in Georgia.
- In 2006 **Hoshizaki** acquired Lancer Corporation.
- In 2008 **Hoshizaki** acquired GRAM Commercial A/S.
- Voted "Best In Class" by Consultants and Operators. (FES Magazine - 2009)
- Professional Series - GOLD WINNER - 2010 Dealer Design Awards. (theNEWS)



Hoshizaki America, Inc. - "A Superior Degree of Reliability"



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HOSHIZAKI AMERICA, INC.

Commercial and Professional Reach-in Series

Why a Hoshizaki Reach-In?

Commercial and Professional Series refrigerators and freezers are produced in Griffin, Georgia at one of the industry's most automated manufacturing plants utilizing state-of-the-art technology. Each Commercial and Professional Series refrigerator and freezer is run tested at the factory. Twenty-four quality performance tests are conducted including pull-down and refrigeration performance.

Hoshizaki's Professional Series refrigerators and freezers are constructed with durable stainless steel interiors/exteriors and designed with the EverCheck® Control System. The electronic control senses cabinet air temperature and maintains the desired product temperature.

The Commercial Series product line is constructed with stainless steel exterior front, sides and doors with a sturdy vacuum formed ABS interior liner. Both lines feature all metal hinges and environmentally friendly (CFC Free) foam insulation that is 2³/₈ inches thick throughout the cabinets and doors, providing an energy efficient storage cabinet.

Many of Hoshizaki's Commercial and Professional Series refrigerators and freezers are ENERGY STAR® qualified.

The following chart compares the advantages of both the Commercial and Professional Series models.

FEATURE	Commercial Series	Professional Series
Exterior Cabinet Construction	Stainless Steel	Stainless Steel
Interior Cabinet Construction	Heavy Duty, One Piece, Vacuum Formed, ABS Seamless Liner	Stainless Steel
Insulation	2 3/8" R-134A CFC Free Foamed in Place Polyurethane	2 3/8" R-134A CFC Free Foamed in Place Polyurethane
Door Construction	Stainless Steel Interior and Exterior	Stainless Steel Interior and Exterior
Hinges	Pivot Spring Hinge	All Metal Tension Spring Hinges
Air Flow	Ducted	Ducted
Refrigeration Controls	Solid State Digital Controls with Alarms	EverCheck® Digital Controls with Audio Visual Alarms
Refrigeration System	Capillary Tube and Expansion Valve (by Model)	Expansion Valve
Warranty	2 Yr Parts and Labor on Entire Unit 5 Yr Parts on Compressor	2 Yr Parts and Labor on Entire Unit 5 Yr Parts on Compressor





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Commercial and Professional Reach-in Series

COMMERCIAL SERIES

Hoshizaki's **Commercial** Series provides the quality of the Hoshizaki **Professional** Series for those customers who don't have a need for the sophisticated control system. The **Commercial** Series offers a reliable NSF 7 approved unit, which either meets or exceeds more than 24 internal performance tests to insure quality and reliability.

FEATURES

- **Construction**
- **Step door design**
- **2^{3/8}" thick walls**
- **Solid State Controller**
- **Removable air filter**
- **Ducted Air Flow**
- **Door Handle**
- **Easy Installation**

BENEFITS

- Stainless steel exterior front and sides, energy efficient ABS, vacuum formed, one piece interior liner with coved corner construction
- Protects door gasket from being damaged when product is removed from the cabinet
- Foam insulation throughout the cabinet and doors, provides an energy efficient food storage compartment
- Provides closely monitored cabinet temperatures to ensure food safety
- Helps prevent dust and grease from clogging the condenser coil; reduces cleaning and costly service calls
- Cold air distribution system; Eliminates "hot spots" and achieves a more uniform cabinet temperature
- One piece, full length, extruded aluminum, flush mount door handle that is easy to open
- Shipped with 4" casters installed at the factory, units can be removed from the pallet with a minimum of effort

CRIA-FS



Step door design



Aluminum shelf support



Extruded aluminum handle



Freezer ducted air flow





HOSHIZAKI AMERICA, INC.

Commercial and Professional Reach-in Series

PROFESSIONAL SERIES

Hoshizaki's Professional Series provides top of the line features and benefits, which include the EverCheck® diagnostics control system. Our system uses visual and audible alerts to notify staff of service issues. This helps assure safety and protects the working components.

Professional models include Reach-In Refrigerators, Freezers, Glass Door (Display) Refrigerators, Dual Temp Refrigerator/Freezer combination units, and Pass Thru Refrigerators. All models are available with full and/or half height door combinations. Roll-In Refrigerators are also available.

FEATURES

- **Step door design**
- **2³/₈" thick walls**
- **EverCheck®**
- **Removable air filter**
- **Ducted air flow**
- **All metal hinges**
- **Optional foot pedal**

BENEFITS

- Protects door gasket from being damaged when product is removed from the cabinet
- Foam insulation throughout the cabinet and doors, provides an energy efficient food storage compartment
- Using state of the art electronics, the audio and visual alert system monitors more than 10 different operations of the cabinet to keep food products at safe temperatures
- Helps prevent dust and grease from clogging the condenser coil; reduces cleaning and costly service calls
- Cold air distribution system; Eliminates "hot spots" and achieves a more uniform cabinet temperature
- Equipped with a stay open feature at 105° and self closing at 75° and eliminates the wear associated with standard nylon cam-lift hinges
- Enables hands-free operation of the door when required and helps reduce cross contamination on door handles

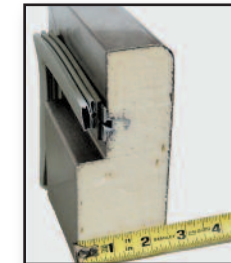
RH2-SSE-FS



Step door design



2 3/8" thick walls



Hinged front panel



Ducted air flow



Optional foot pedal



Removable air filter





HOSHIZAKI AMERICA, INC.

Commercial and Professional Reach-in Series

EVERCHECK® CONTROLS

Hoshizaki's Professional Series has many exclusive features, such as the EverCheck® control board. The state-of-the-art controller alerts operators of service requirements utilizing audio and visual alarms. These alarms help to effectively monitor up to ten different operations performed by each Professional refrigerator or freezer.

FEATURES

- **State-of-the-art electronic control board**

- **Audio & visual alerts**

- **Easy-to-use touch pad**

- **Comprehensive diagnostics system**

BENEFITS

- Assures reliable operation for maximum protection of food inventory

- Notifies staff to service requirements before they become problems

- Allows the end user to adjust several parameters, including the temperature set-point

- Performs system checks that allow for quick diagnosis and correction by service technicians



EverCheck® Controls

Audio & Visual Alert Guide

1. DEF - Defrost (freezer only)
2. Cf - Clean filter
3. DOOR - Door open
4. E1 - High cabinet temperature
5. E2 - Low cabinet temperature
6. E3 - One hour defrost
7. E4 - High pressure alarm
8. E6 - High voltage
9. E7 - Low voltage
10. E8 - Cabinet temp. sensor failure
11. E9 - Defrost temp. sensor failure
12. E10 - Communication failure (DualTemp only)






HOSHIZAKI AMERICA, INC.

Commercial and Professional Reach-in Series

UNDERCOUNTER REFRIGERATORS AND FREEZERS

The **Professional Series** horizontal models features the **EverCheck®** visual control system, which monitors temperature levels and operating conditions. Hoshizaki refrigerators are constructed from durable stainless steel inside and out. The environmentally friendly foam insulation is 2³/₈ inches thick throughout the cabinet and doors, providing an energy efficient food storage compartment. Heavy duty, epoxy coated shelves are adjustable in 1” increments. The foamed-in-place perimeter door heater provides condensation control and is equipped with a back-up heater. Our refrigerators operate at 37 degrees fahrenheit for optimal performance. Undercounter, worktop and drawer units are available for all models.

FEATURES

- **All stainless steel construction** (except exterior back and bottom)
- **EverCheck®** 
- **Cleanable air filter**
- **Doors**
- **Removable refrigeration system**
- **Undercounters will accept 18” x 26” Pans**
- **Standard on casters**

BENEFITS

- Stain resistant, will not rust, and is easy to clean
- Using state of the art electronics, the visual alert system monitors operations of the cabinet
- Helps prevent dust and grease from clogging the condenser coil; reduces cleaning and costly service calls
- Self closing, stepped design protects door gasket from damage, standard with locks
- Entire refrigeration system assembly is easily removable from the main unit for ease of service
- Tray Pan Rack (HS-3559) will accommodate (7) 18” x 26” full size bakers pans on 3” centers
- Four inch factory installed casters come equipped with front locking brakes



HOSHIZAKI AMERICA, INC.

Commercial and Professional Reach-in Series

Undercounter & Worktop Refrigerators



HUR40A



HUR40A-D



HWR68A



HWR68A-D



HUR96A



HUR96A-D

Undercounter & Worktop Freezers



HUF40A



HUF40A-D



HUF68A



HWF68A-D



HWF40A-D



HWF68A



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Commercial and Professional Reach-in Series

The **Professional Series** horizontal models feature the **EverCheck®** visual control system, which monitors temperature levels and operating conditions. Hoshizaki refrigerators are constructed from durable stainless steel inside and out. The environmentally friendly foam insulation is 2³/₈ inches thick throughout the cabinet and doors, providing an energy efficient food storage compartment. Heavy duty, epoxy coated shelves are adjustable in 1” increments. The foamed-in-place perimeter door heater provides condensation control and is equipped with a back-up heater. Our refrigerators operate at 37 degrees fahrenheit for optimal performance. Drawer units are also available.

FEATURES

- **Stainless steel construction** (except exterior back and bottom)

- **EverCheck® Controls**



- **Cleanable air filter**

- **Doors**

- **Preparation tables will accept 18” x 26” Pans**

- **Standard on casters**

BENEFITS

- Stain resistant, will not rust, and is easy to clean

- Using state of the art electronics, the visual alert system has individual solid state digital controls for the rail and base; a thermostatic expansion valve and solenoid switches control the flow of refrigerant between the base and rail to ensure safe product temperatures

- Helps prevent dust and grease from clogging the condenser coil; reduces cleaning and costly service calls

- Stainless steel self closing, stepped design protects door gasket from damage, standard with locks

- Tray Pan Rack (HS-3559) will accommodate (7) 18” x 26” full size bakers pans on 3” centers

- Four inch factory installed casters come equipped with front locking brakes

Preparation Tables



HPR72A
Shown with optional cutting board



RAIL BENEFITS

- Refrigerated rail is mechanically cooled and is equipped with a standard 1” drain
- The exclusive “Night Switch” control setting allows over night product storage in rail with the cover closed
- Food pans are located 1” below front of rail, providing easier access than traditional raised rail units
- Refrigerated rail will accommodate 6” Deep Full, Half, 1/3 and 1/6 size pans. (Pans and adapter bars by others)



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Commercial and Professional Reach-in Series

Options and Accessories

Hoshizaki offers several options and accessories for your refrigerator/freezer selection.

Four Inch Casters (Professional Series)

- Equipped with front locking brakes
- Optional 6" legs (Commercial Series)



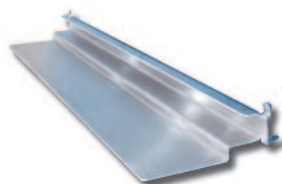
Foot Pedal Door Opener (Professional Series)

- For hands free operation
(2 Section Foot Pedal Shown)



Universal Stainless Steel Combination Tray / Pan Slides (Bottom Support)

- 16 max recommendation per section
- Universal size accommodations:
- Baker pans: width - 17 7/8" to 18"
length - 25 3/4" to 26"
- Hotel pans: width - 12 7/8" to 13"
length - 20 3/4" to 20 7/8"



Shelves

- Stainless Steel Shelf - 1 pack
- Epoxy Coated Shelf - 1 pack

Center Shelves

- Stainless Steel Shelf - 1 pack
- Epoxy Coated Shelf - 1 pack



Security Components

- Padlock Hasp for 1 and 2 Section Reach-Ins
- Correctional Facility Packages Available

Field Reversible Door Kits

Undercounter Tray / Pan Rack Slides



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Commercial and Professional Reach-in Series

FEATURE	HOSHIZAKI	TRAULSEN	TRUE	VICTORY	DELFIELD
Ducted Air Flow	YES	NO	NO	NO	NO
Field Reversible Doors	YES	YES	NO	NO	YES
Dual Door Frame Heaters	YES	NO	NO	NO	NO
Hinged Front Panel	YES	NO	NO	NO	YES
Removable Top	YES	NO	NO	NO	YES
Removable Air Filter	YES	NO	NO	NO	NO
All Metal Hinges	YES	NO	NO	NO	NO
Electronic Refrigeration Controls	YES	YES	NO	NO	YES
Refrigerators w/ Variable Speed Compressors and Adaptive Control Technology	YES	NO	NO	NO	NO
Warranty	2 YR PARTS & LABOR	1 YR PARTS & LABOR	1 YR PARTS & LABOR	2 YR PARTS & LABOR	2 YR PARTS & LABOR



HOSHIZAKI AMERICA, INC.

Commercial and Commercial Reach-in Series

Reach-in Warranty

Hoshizaki Reach-Ins are backed by our warranty:

Refrigerator Warranty

- **Two Year** - Parts and labor on entire unit
- **Five Year** - Parts on compressor and condenser

Freezer Warranty

- **Two Year** - Parts and labor on entire unit
- **Five Year** - Parts on compressor and condenser

DualTemp Warranty

- **Two Year** - Parts and labor on entire unit
- **Five Year** - Parts on compressor and condenser

Warranties are valid in the United States, Puerto Rico, & U.S. Territories only. Contact factory for warranty information in other Countries. Refer to manufacturer's full warranty for complete details.

Our Commitment

Our commitment to quality continues after the sale. To ensure that your Hoshizaki equipment operates at its optimum, we provide the following:

- An established field service network
- Quality monitoring and auditing of our equipment
- Multi-level training
- Toll Free Service line - 24 hours, 7 days a week, including holidays - 800-233-1940

Please visit our website, www.hoshizaki.com, to find additional information regarding Hoshizaki's full line of equipment and services that are available.