



HOSHIZAKI

REFRIGERATION



BEYOND STRONG.

Hoshizaki Steelheart products have been designed with spec level features and benefits at a mid-level price so you can be confident that your food products will maintain their freshness while not breaking the bank. We care about the environment as much as we feel responsible for the safety of your food products - which is why we use earth-friendly hydrocarbon refrigerant in all of our refrigeration products.



STEELHEART

It's the promise of reliability... and the peace of mind that comes with it.

It's performing beyond expectations... with relentless durability and sustainability.

It's knowing that we've already thought about your future and can endure at the next level.



BEYOND STRONG.

HOSHIZAKI STEELHEART REACH-INS



Engineered to meet the tough demands of commercial kitchens, Steelheart reach-ins offer rugged, stainless steel construction inside and out for the highest quality, durability, performance and sanitation. When space is tight, remember that Hoshizaki reach-ins, dual temps and pass-thrus can roll through standard doors for easy installation.



Reach-Ins, Pass-Thrus, Roll-Ins, Roll-Thrus, Dual Temps

Dynamic Airflow

Hoshizaki's truly unique refrigeration airflow design distributes cold air through a system of louvered ducts positioned throughout the cabinet. This constant air movement circulates top to bottom and at each individual shelf to surround food with uniform temperatures.

TXV - Thermostatic Expansion Valve

Peak times in restaurant operation or product overload can raise refrigeration temperatures, an issue for food safety. But Hoshizaki's TXV system quickly and effectively regulates refrigerant flow to control temperatures. The TXV's faster recovery results in food-safe temperatures and energy-efficient operation.

Top Mount Refrigeration

Placing the refrigeration unit on top of the cabinet provides increased interior volume and improved condensation removal. The custom-molded, insulated evaporator casing also has fewer parts for easier serviceability. Steelheart design allows for additional storage on the top of the unit - *because we know that everyone could use a little extra space!*



INCREASE REFRIGERATION STORAGE WITH MORE WORKSPACE

Increase workflow efficiency by strategically placing refrigeration where it is needed - reducing steps. Hoshizaki Steelheart undercounter and worktop refrigerators and freezers offer rugged, all-stainless steel construction inside and out for the highest quality and durability for the toughest kitchens. With solid and glass door option as well as drawers and combinations, Hoshizaki has the right equipment for any operation.



DESIGNED FOR EFFICIENCY AND BUILT TO LAST

Space Saving Design

Rear mount design with front breathing ventilation, our compact units require zero clearance at sides and rear

Durable Door & Drawer Features

Exclusive “stepped” design protects the door gasket while creating a proper seal. Field reversible doors are easy to convert without a kit. Spring hinge will self-close or stay open at 90° for ease of access. Drawers allow for 6-inch deep pans for optimal storage.

Energy Efficient

Hoshizaki refrigeration utilizes environmentally friendly R290 Hydrocarbon refrigerant. The undercounters and worktops also include 2” foam insulation throughout the cabinet and doors to keep food fresh longer with lower energy costs.

Solid Construction

Constructed inside and out with clean, durable, and corrosion resistant stainless steel the interior walls and floor of the undercounters and worktops are designed with easy-to-clean coved corners.



THE ULTIMATE IN INGREDIENT ORGANIZATION

Like the rest of the Steelheart line, Hoshizaki's prep tables are made with stainless steel inside and out for durability, clean lines, and sanitation.

Rails accommodate up to 6" deep pans and are provided with 4" deep 1/6th size pans, divider bars, removable prep guard and cutting board. Mega Top refrigerators have an extended top for even more ingredient capacity.

Engineered to maintaining NSF-7 temperatures in 100°F ambient - our engineering team uses innovative technologies to improve function and efficiency so you always have the best equipment.

Check out the many optional accessories in the catalog & price guide.



COMMERCIAL KITCHENS NEED EQUIPMENT THAT WORKS AS HARD AS THE PEOPLE IN IT

Innovative airflow - means food stays cool in the hottest kitchens. The Hoshizaki Pizza Prep Tables distribute air evenly throughout the rail and cabinet while maintaining consistent temperatures. Adjustable air flow ducts offer precise pan cooling and maximizes performance of the cooling system. Removable and easy to clean air filter protects the compressor for longer equipment life. Available in three sizes: 46", 67" and 93" to fit any operation.



OPTIMIZE KITCHEN EFFICIENCY: KEEP FOOD PRODUCT WITHIN REACH OF PREPARATION

Hoshizaki's refrigerated chef bases have an integrated ceramic heat shield that assures your food products are cool and safe during blazing hot cooking! Our innovative technology helps you optimize your kitchen efficiency with a two-in-one chef base – extra-large top space for cooking equipment plus high performance, cold storage drawers. Made of heavy duty stainless steel, all drawers hold 6" deep pans that are easy to lift out. Available in 36"–110" width options.



Ceramic Heat Shield

The built-in ceramic heat shield protects food stored in cooled cabinet from the high heat of charbroilers.



Top Surface Area

Along with heavy duty 16 gauge stainless steel the top surface area includes 90° side edges to maximize space and stability for cooking equipment. Marine edges on both front and back allow for easy cleaning.

Digital Controller

Solid state digital controller has temperature alarms and LED display (Fahrenheit or Celsius)



Finger cut-outs for easy pan removal

INCREASE SELL-THROUGH WITH BEAUTIFULLY DISPLAYED PRODUCTS

With a variety of sizes and features to choose from, Hoshizaki's Glass Door Merchandisers are perfect for grab n' go markets - a growing trend in convenience stores, grocery stores, hospitality and business & industry. With six sizes ranging from a small countertop model to a large, three-section 65 ft³ model. Choose the model based on your space, operation and product mix.



Lighting and Display

The captivating display, with interior LED lighting and easy to read back-lit, customizable marquees, draws customers' eyes to packaged foods and beverages.

Construction

Silver aluminum exterior with curved vertical corners provide enhanced product display. The two-section sliding glass door has a durable yet stylish design with spring-loaded, self-closing doors.

Electronic controller

The built-in electronic controller is energy-saving and cools units quickly.

Accessories

Optional accessories, such as bottle organizers and tag holders, add to a beautiful display of a wide variety of products.



ACCESSORIZE WITH REFRIGERATION THAT IS BOTH PRACTICAL AND BEAUTIFUL

HOSHIZAKI's attention to detail and commitment to the highest standards ensures that our customers have exceptional quality products. Our Back Bar Refrigerator, Direct Draw Refrigerator & Bottle Cooler line has features that combine durability and style. Front breathing, side mount refrigeration for zero clearance in tight spaces and easy accessibility.



Back Bar

HOSHIZAKI's Back Bar Refrigeration features both stainless steel exterior and stylish wear-resistant black vinyl coated exterior front, sides and rear, as well as 18 gauge stainless steel top for excellent durability. Spring-loaded and self-closing doors that come standard with barrel locks. Cabinet walls and doors are insulated with 2" environmentally friendly, foamed-in-place polyurethane.

Direct Draws

Stainless steel threshold on direct draw models protects door frame when loading and unloading cabinet. Polished stainless steel towers are insulated with plated brass faucets. Standard with key cushions to ensure proper cooling from the bottom up.

Bottle Coolers

Bottle coolers offer durable stainless steel slide top lids that include locks and can be easily removed for loading and unloading products.





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