

REFRIGERATION SERIES





hoshizakiamerica.com



STEELHEART | REFRIGERATION KEY FEATURES

The Hoshizaki Steelheart Refrigeration Series is engineered to meet the tough demands of commercial kitchens. This series of upright refrigerators offers rugged, all-stainless steel construction inside and out for the best in durability, performance and efficiency.



SUPERIOR Refrigeration Performance



DURABLE,
Sustainable Construction



SIMPLE Operation and Maintenance









STEELHEART | REFRIGERATION SUPERIOR REFRIGERATION PERFORMANCE

R290 hydrocarbon refrigerant, combined with Hoshizaki's unique, ducted airflow technology, ensures that your food products remain fresh, nutritious, and safe.



Hoshizaki's exclusive design distributes cold air through a system of louvered ducts positioned throughout the cabinet.

Constant air movement circulates top to bottom and at each individual shelf to surround food with uniform cool temperatures. Engineered to maintain
NSF-7 temperatures
in 100°F ambient.
Certified to NSF-7 temperatures
in 86°F ambient.



STEELHEART | REFRIGERATION DURABLE, SUSTAINABLE CONSTRUCTION



Space Saving Design

Designed with front breathing ventilation, our compact units require zero clearance at sides and rear

Durable & Convenient Door Features

- Exclusive "stepped" design protects the door gasket
- Field reversible doors are easy to convert without a kit
- Spring hinge will self-close or stay open at 90° for ease of access

Energy Efficient

- R290 Hydrocarbon refrigerant is environmentally friendly
- 2" foam insulation throughout the cabinet and doors means a more energy efficient unit

Solid Construction

- Stainless steel exterior is clean, durable and corrosion resistant
- Stainless steel interior walls & floor with coved corners are easy to clean

Pan Rail and Cutting Boards

Rails accommodate up to 6" deep pans and are provided with a full complement of plastic 1/6th size pans -4" deep, adapter bars, prep guard and cutting board. Megatop refrigerators have an extended top for better durability & support of cutting board.



UNDERCOUNTERS | WORKTOPS | SANDWICH TOPS | MEGA TOPS | PIZZA PREPS

KEY FEATURE COMPARISON

FEATURE	HOSHIZAKI Steelheart™ Series	TRUE TUC series	BEVERAGE AIR UCR/SPE/DP series	CONTINENTAL SW/CPA series	TURBO AIR TUR series	DELFIELD Coolscapes	TRAULSEN Dealers choice	
Engineered to maintain NSF-7 temperatures in 100° F ambient	✓		✓	√				
Stainless Steel Interior and Exterior	√				✓			
Self closing, field reversible doors with stay open feature	√			✓		✓		
Recessed door gasket and stepped door design	√							
Electronic thermostat with automatic defrost	√							
3 years parts & labor 5 year compressor	√	✓	✓	✓	✓	✓	√	



STEELHEART | REFRIGERATION SIMPLE OPERATION AND MAINTENANCE

Electronic Controls (Rear mount refrigeration models)

- ► More precise temperature control helps keep food fresh longer.
- Delayed evaporator fan restart coming out of defrost prevents warm air from being distributed into the cabinet.
- Time delay on compressor during start up prolongs compressor life expectancy.

LED Digital Display (PR & CR models only)

Solid state digital controls monitor the operation and performance of the refrigeration system. The controls also provide visual temperature and voltage alarms.

Energy efficient LED interior lights with on/off switch (glass door undercounter models only)

ANSI, NSF, UL/ETL

Our products surpass the most stringent tests in the foodservice industry - our own! Each HOSHIZAKI refrigeration product must pass 24 quality performance test standards, is run tested on the line and approved by Quality Control before it can be sold.





HOSHIZAKI is an ENERGY STAR® Award winner since 2012.

- Partner of the year in 2013 & 2014
- ➤ Sustained Excellence Award winner in 2015, 2016, 2017 & 2018















STEELHEART | REFRIGERATION CHEF BASES

HOSHIZAKI's integrated ceramic heat shield 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.

- Built-in ceramic heat shield protects food from high heat
- Stainless steel interior and exterior front, sides and top
- Heavy duty 16 gauge stainless steel top with maximum top surface area
- Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
- Drawers will accommodate 6" deep pans
- 90° side edges maximize top surface area and stability for cooking equipment. Marine edges on both front and back allow for easy cleaning.



STEELHEART | REFRIGERATION KEY FEATURE COMPARISON

FEATURE	HOSHIZAKI CR Series	TRUE TRCB Series	BEVERAGE AIR WTRCS Series	CONTINENTAL DL Series	TURBO AIR TCBE Series	DELFIELD F Series	TRAULSEN TE series
90° side edges maximize top surface area for cooking equipment. Marine edges on both front and back allow for easy cleaning.	√						
Heavy duty 16 gauge stainless steel top	\checkmark		✓		✓		✓
Integrated ceramic heat shield	√			OPTIONAL			
250 lb. static load capacity rating for each drawer slide	√		✓	✓			
All drawers accommodate full size 6" deep pans	√		✓	✓			✓
Drawer rail design provides easy pan removal	\checkmark						
Digital controller (°C/°F) with LED display and temperature alarms	√			✓		✓	√

HOSHIZAKI

UNDERCOUNTER REFRIGERATORS & FREEZERS*



GLASS DOOR
UNDERCOUNTER
REFRIGERATORS
& FREEZERS



WORKTOP
REFRIGERATORS
& FREEZERS*

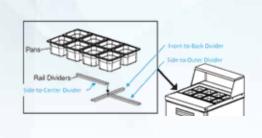


REFRIGERATED CHEF BASE

STEELHEART | REFRIGERATION FULL LINE OF EQUIPMENT OPTIONS

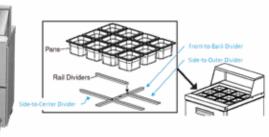
SANDWICH TOP REFRIGERATORS*





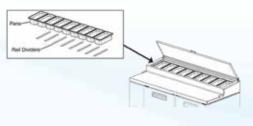
MEGA TOP REFRIGERATORS*





PIZZA PREP REFRIGERATORS*





^{*}Drawer / Door combinations available. See Catalog & Price Guide for complete list.



STEELHEART | REFRIGERATION PREP TABLES PAN CHART

SANDWICH TOP REFRIGERATORS



MEGA TOP REFRIGERATORS



PIZZA PREP REFRIGERATORS



PAN SIZE Pan Depth	FULL SIZE 12 ³ / ₄ " x 20 ³ / ₄ "			2/3 SIZE 13 ³ / ₄ " × 12 ³ / ₄ "			1/2 SIZE 12 ³ / ₄ " × 10 ³ / ₈ "			1/2 SIZE LONG 20 ³ / ₄ " x 6 ⁷ / ₁₆ "			1/3 SIZE 12 ³ / ₄ " x 6 ⁷ / ₈ "			1/4 SIZE 10 3/8" x 6 3/8"			1/6 SIZE 6 "/ ₈ " x 6 ¹ / ₁ "		1/9 StZE		
	2-1/2"	4"	6"	2-1/2"	4"	6"	2-1/2"	4"	б"	2-1/2"	4"	6"	2-1/2"	4"	δ"	2-1/7	47	67					
Cups	36	60	88	24	40	57	16	28	40	16	28	40	10.5	18	26	6.4	12	19	10.5				
Quarts	9	15	22	6	10	14.25	4	7	10	4	7	10	2.6	4.5	6.5	1.6	3	4.75					

⁻ Pans by others. Full complement of 1/16 size pans, 4" deep, and divider bars are included. Pan sizes are industry standard, but actual sizes may vary slightly by manufacturer.

FULL SIZE PAN EQUIVALENCY CHART

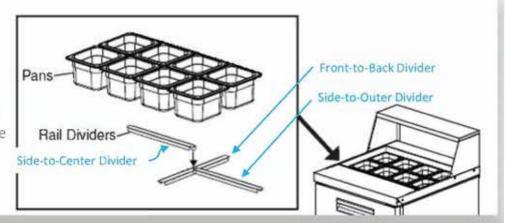


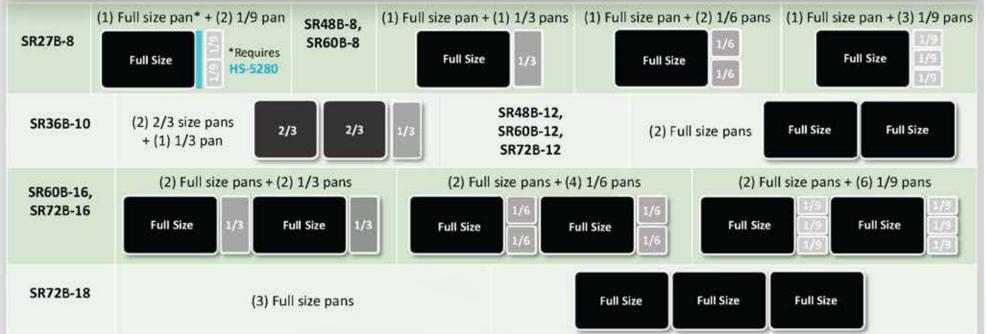


STEELHEART | REFRIGERATION SANDWICH PREP - Divider Bars & Pans

Center divider bars have notches to accept interlocking side divider bars.

- Provides stability for pan placement by preventing side bars from sliding out of position that could allow pans to fall into cabinet below.
- Increased flexibility for user because center notches allow user to easily re-configure bars to accept desired pan sizes for their unique menu.
- · Made of high quality stainless steel insures long life.



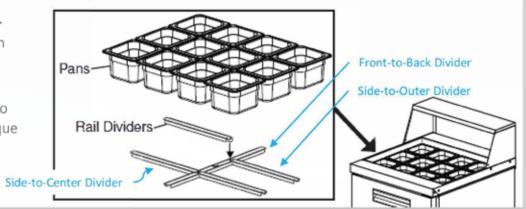




STEELHEART | REFRIGERATION MEGA TOP PREP - Divider Bars & Pans

Center divider bars have notches to accept interlocking side divider bars.

- Provides stability for pan placement by preventing side bars from sliding out of position that could allow pans to fall into cabinet below.
- Increased flexibility for user because center notches allow user to easily re-configure bars to accept desired pan sizes for their unique menu.
- · Made of high quality stainless steel insures long life.



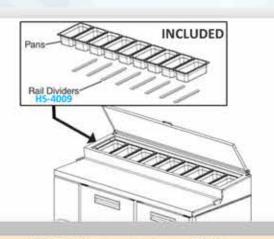




STEELHEART | REFRIGERATION PIZZA PREP - Divider Bars & Pans

Confirm Divider Bars and Pans are in Place

- The entire rail MUST be covered by pans and rail dividers at all times. Otherwise, the appliance will not cool properly.
- Do not use damaged rail dividers or pans.
- At startup, let the appliance cool before replacing product.
- On some models, an extra rail divider is included. Use the extra rail divider if a gap remains after all pans and all other rail dividers are in place. Some pans on the market are slightly larger and do not require the extra rail divider.



46" Wide

67"

Wide

Models

(6) 1/3 pans, maximum 6" deep

1/6 1/6 1/6 1/6 1/6 1/6 No additional divider bars req'd

(12) 1/6 pans, maximum 6" deep

1/6 1/6 1/6 1/6 1/6 1/6

(18) 1/6 pans, maximum 6" deep

1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6

No additional divider bars reg'd

(24) 1/6 pans, maximum 6" deep

No additional divider bars reg'd

(18) 1/9 pans, maximum 6" deep

No additional divider bars req'd

(27) 1/9 pans, maximum 6" deep

1/0 1/0 1/2 1/0 1/0 1/0 1/0 1/2 Ve ve ve ve ve ve ve ve ve

No additional divider bars reg'd

(36) 1/9 pans, maximum 6" deep

No additional divider bars reg'd

Models

No additional divider bars reg'd

(9) 1/3 pans, maximum 6" deep

No additional divider bars reg'd

(12) 1/3 pans, maximum 6" deep

93" Wide Models

No additional divider bars reg'd



STEELHEART | REFRIGERATION DRAWER DIVIDER BARS

Pizza Prep Tables Undercounters, Worktops, Center divider bars have notches to accept interlocking side divider bars. Sandwich Preps & Mega Tops & Chef Bases Provides stability for pan placement by preventing side bars from Vertical Bar Kit Horizontal Bar Kit Long Drawer Divider Kit sliding out of position which could allow pans to fall into cabinet below. 3A9645-02 HS-5433 3A3574-03 Increased flexibility for user because center notches allow user to One bar, included with Optional: 27" & 60" Models One bar, 27" & 60" Models One bar per kit, included with Pizza Preps & Chef Bases easily re-configure bars to accept desired pan sizes for their unique menu. HS-5432 3A9645-01 Made of high quality stainless steel insuring long life. HS-4007 One bar per kit One bar, Included with 48" & 72" Models One bar, 48" & 72" Models One bar per kit, Optional: Pizza Preps & Chef Bases 27" & 60" Widths 48" & 72" Widths 46", 67" & 93" Widths Vertical Bar Fits: Horizontal Bar Fits: Vertical Bar Fits: Horizontal Bar Fits: Fits (2) Full size pans, 6" deep (1) Full size pan & (2) 1/4 (1) Full size pan & (1) Full size pan & (1) Full size pan & (2) 1/4 per drawer (2) 1/4 size pans per (3) 1/9 size pans per size pans per drawer size pans per drawer Optional: Up to (6) HS-4007 per UNDERCOUNTERS. drawer requires HS-5433 drawer requires HS-5432 drawer to accommodate different WORKTOPS, PIZZA PREP size pans **TABLES** SANDWICH PREPS Optional: Optional: Up to (2) Up to (2) & MEGA TOPS HS-4007 per drawer per drawer (1) 3A3574-03 Included per Drawer (1) 3A9645-02 Included per Drawer (1) 3A9645-01 Included per Drawer 85"(right drawers), 98", & 110" 36" Width 49" & 60" 72" & 85"(left drawers) Fits (1) Full size & (1) 1/2 Long pans, (2) Full size pans per drawer, (3) Full size pans per drawer, (2) Full size & (1) 1/2 Long pans, 6" deep per drawer 6" deep per drawer 6" deep per drawer 6" deep per drawer Optional: Up to (3) HS-4007 per drawer Optional: Up to (6) HS-4007 per drawer Optional: Up to (6) HS-4007 per drawer Optional: Up to (9) HS-4007 per drawer CHEF BASES Included 3574-03 Included Included (2) 3A3574-03 Included per Drawer per Drawer per Drawer per Drawer



STEELHEART | REFRIGERATION SIMPLE OPERATION AND MAINTENANCE

Hoshizaki's Warranty

- ➤ 3 Year Warranty on parts and labor for the entire unit
- ▶ 5 Year Warranty on parts for the Compressor

QR Code on the back of each unit for easy access to warranty and service information



Our Commitment to Customers

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

- An established field service network
- ➤ Toll-Free Technical Support Line 24 hours, 7 days a week, including holidays 800-233-1940
- Multi-level training www.hoshizakiamerica.com/training







Peachtree City, GA Corporate Headquarters & Manufacturing

HOSHIZAKI is a global leader in the design, manufacturing, and marketing of equipment for the foodservice industry. With their corporate office located in Peachtree City, Georgia, HOSHIZAKI produces the highest level of excellence in ice machines and refrigeration equipment. Delivering continuous innovation, durability and style, the HOSHIZAKI name is synonymous with reliability and customer commitment.



Griffin, GA Manufacturing



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