

HOSHIZAKI. BEYOND STRONG.

hoshizakiamerica.com



KEY FEATURES

HOSHIZAKI has built a legacy of quality design, reliability and customer commitment.

Our Commercial Series refrigeration line has features that combine cutting edge technology with durability and style.



Superior refrigeration performance



Durable, sustainable construction



Simple operation and maintenance



















COMMERCIAL SERIES | UPRIGHT REFRIGERATION SUPERIOR REFRIGERATION PERFORMANCE

HOSHIZAKI refrigeration is pure performance delivered. By creating the perfect combination of temperature and airflow for food storage - we keep your products fresh, nutritious, and safe.*

Dynamic Airflow

Exclusive design distributes cold air through a system of ducts and louvers positioned throughout the cabinet. Constant air movement circulates top to bottom and at each individual shelf level...surrounding food with perfect, uniform temperatures.



TXV - Thermostatic Expansion Valve

Peak times or product overload can raise temperatures causing concern for food safety. HOSHIZAKI'S TXV system quickly responds to demand and regulates refrigerant flow to control temperatures more effectively. Faster recovery equals food safe temperatures and energy efficient operation.





^{*}HOSHIZAKI is approved to NSF/ANSI 7 standards which covers the materials, design, construction and refrigeration performance requirements needed to store perishable food in a safe and sanitary manner in commercial food service locations.



DYNAMIC AIRFLOW

Constant air movement circulating top to bottom and at each individual shelf level, surrounds the food at just the right temperature.







Stainless Steel Exterior

Our stainless steel is superior to other materials because it's heavy duty, stain and chemical resistant and non-corrosive.

Stainless Steel Interior

Both the interior cabinet and door liner are durable stainless steel. This tough and hygienic material creates a safer environment for commercial food storage - at the same time it's easy to clean and maintain.





Ergonomic Pressure Relief Valve

One piece, full length handle and pressure relief valve make opening easy and doors can be conveniently reversed in the field with an optional door kit. Uprights come standard with locks.

Stepped Door Design

Our seal saver design protects the gasket from protruding trays and pans. Plus, the snap-in channel makes it simple to remove the gasket for cleaning.





Industrial Shelving

Heavy duty, epoxy coated wire shelving, stainless steel shelf supports sustain maximum loads — exceeding UL standards. Tray pan slides are optional and can accommodate two full size hotel pans or one baker pan. Shelves can be adjusted in 1 inch increments to utilize storage capacity. Three shelves per section come standard.





2 3/8" Insulated Walls

Environmentally friendly foam insulation throughout the cabinet and doors provide an energy efficient storage compartment. Additional savings for your bottom line!





Convenient Door Operation

Spring assisted self-closing doors are equipped with extra heavy duty 8 gauge hinge plates and a stay open feature at 90 degrees.

For total hands free operation try our optional foot pedal.









Glass Door models: added visibility – same superior features







Multi-pane glass doors offer the visibility you require while remaining energy efficient.

Glass doors feature argon and Low-E non-reflective coating - enhancing insulation with environmentally friendly materials.



COMMERCIAL SERIES | UPRIGHT REFRIGERATION SIMPLE OPERATION AND MAINTENANCE

Roll-in Installation

Shipped with 4" stem casters (two with brakes) pre-installed on all two and three section models, they can be rolled through a standard door opening and set in place - saving you time and money.





LED Digital Display

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



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









COMMERCIAL SERIES | UPRIGHT REFRIGERATION SIMPLE OPERATION AND MAINTENANCE

Warranty

- 3 Year Warranty 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





Customer Commitment

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





REACH-IN COMPARISON

	HOSHIZAKI Commercial	TRUE T Series	TRAULSEN G Series	BEVERAGE-AIR Horizon Series	DELFIELD 6000 Series	TURBO AIR M3 Series
Stainless Steel Interior	✓					
Stainless Steel Exterior front and sides	1					1
Top Mount Refrigeration	✓		1	✓	✓	✓
Thermal Expansion Valve (TXV)	✓		1		✓	
Dynamic Ducted Airflow	✓					
Factory Installed Stem Casters	✓					
Superior Insulated Walls & Door	2 3/8"	2"	2"	2"	2"	2"



Peachtree City, GA
Corporate Headquarters & Manufacturing

HOSHIZAKI is a global leader in the design, manufacturing, and marketing of equipment for the foodservice industry. 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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