



CRMR27-8D

Commercial Series Sandwich Top Refrigerator with Drawers

CRMR27-8D
4/1/15
Item #13332

Hoshizaki America, Inc. reserves the right to change specifications without notice.

Item #

Project:

Qty:

*AutoCad available on KCL

CRMR-D Dimensions W x D x H

I Section - 27" x 30" x 45.2"*

*with 6" casters

Electrical/Refrigeration

Voltage 115/60/1

HACR Breaker

I Section - 15.0

Electrical Connection (NEMA)

I Section - 5-15P

Voltage Range 104-126

Ambient Temp. Range 45° to 86°F

Temperature Range 32° to 52°F

*Refrigerant R-134a

Warranty

Valid in United States, Canada, Puerto Rico, and U.S. Territories. Contact factory for warranty in other countries.

- **Three Year** - Parts & Labor on entire machine.
- **Five Year** - Parts on: Compressor.

Options

- 2" Casters
- 4" Casters
- 6" Legs
- Additional epoxy shelves
- Flat lift off cover
- Stainless steel back
- Drawer divider bars
- Rail adapter bars



- Stainless steel exterior front, sides, and top
- Anodized aluminum exterior top, back, and bottom
- Stainless steel exterior drawer with stainless steel interior
- Cabinet and drawers are insulated with 2" of CFC free, foamed in place polyurethane
- Front breathing air flow design
- Innovative air distribution system distributes air evenly to maintain product temperature
- Drawer slides are constructed of 16 gauge stainless steel with acetal rollers
- Drawer frames are formed of 14 gauge stainless steel and securely fastened in the cabinet
- Drawers will accommodate (1) 12" x 20" x 6" deep pan (pans by others)
- Extruded aluminum flush mount door handle
- Magnetic drawer gasket is easily removable for cleaning
- 27" x 10" x 1/2" thick white polyethylene cutting board is standard
- Provided with a full complement of plastic 1/6th size pans, 4" deep and adapter bars
- Enamel coated evaporator coil
- Standard with 6" stem casters (two with brakes)
- Three years parts and labor warranty
- Five year compressor warranty
- 8 ft. cord and plug

Dimensions / Capacity

Model #	One Section CRMR27-8D
Interior Storage Capacity (CF)	7.2 ft ³
Overall Width x Depth	27" x 30"
Height (including 6" casters)	45.2"
Depth with Cutting Board Installed	30.7"
Drawer Opening Width x Height	22.6" x 22.9"
Depth with Drawer Fully Open	49.25"
Drawer Pan Capacity (12" x 20" x 6" DP Pans)	1 pan per drawer
Pan Capacity (# of 1/6 size x 4" deep)	8
Maximum Pan Depth	6"
Crated Shipping Weight	205 lbs
Crated Height x Width x Depth	46.2" x 31.5" x 34"

Electrical / Refrigeration Data

Model #	One Section CRMR27-8D
Amperage	2.6
Energy Consumption (kwh/day) NSF	1.6
Heat Rejection (BTU/Hr.) @NSF	230
Approx. Nominal Compres. BTU/HR(HP)	1029 (1/6HP)



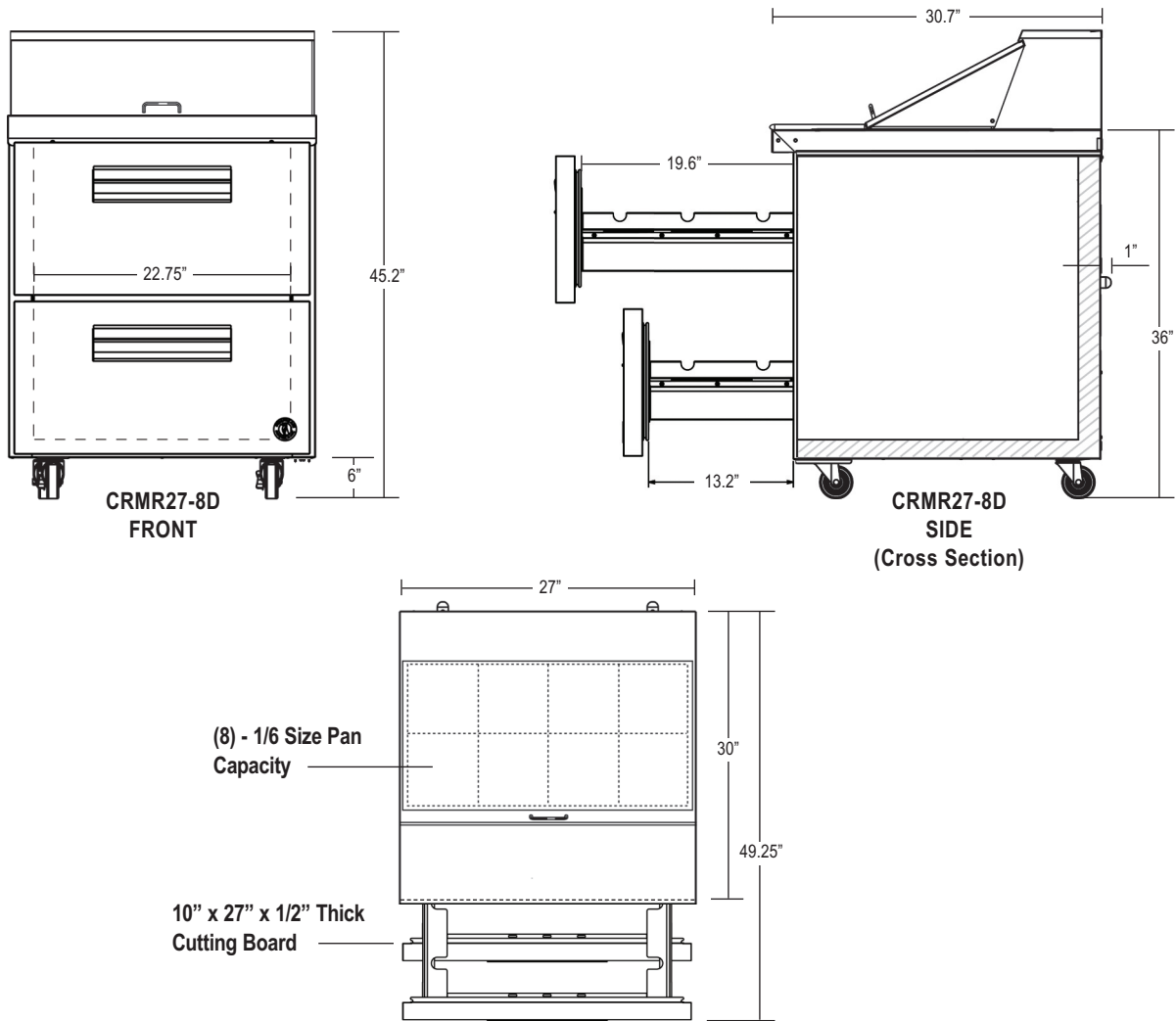
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PLAN VIEW

Cabinet Construction

The exterior cabinet top, front, and sides, are constructed of high quality stainless steel. Cabinet is provided with a stainless steel top enclosure and an easily removable stainless steel insulated lift-up cover. The exterior back and bottom are constructed of coated steel. The cabinet interior back and sides are anodized aluminum with an ABS ceiling and stainless steel floor. Cabinet walls and drawers are insulated with 2" of environmentally friendly, CFC free, foamed in place polyurethane. 6" polyolefin, stem casters (two with brakes) are standard. Preparation tables are supplied with a 27" x 10" x 1/2" thick N.S.F. approved white polyethylene cutting board.

Drawer Construction

Drawer fronts are constructed of high grade stainless steel inside with stainless steel interior liners and are insulated with R-134a CFC free foamed in place polyurethane. Each drawer accommodates (1) 12" x 20" x 6" size pan per drawer (pans by others). Drawer frames are formed of 14 gauge stainless steel and securely fastened in the cabinet. The drawer slides are constructed of heavy duty 16 gauge stainless steel with durable acetal rollers with stainless steel ball bearings to prevent metal to metal contact. The drawer slides have a dynamic load capacity of 175 lbs. and have been life tested (fully loaded) three hundred thousand cycles without showing significant wear. The flush mount handles are constructed of extruded aluminum. Snap-in magnetic drawer gaskets are durable and easily removed for cleaning.

Refrigeration System

Front breathing refrigeration system allows unit to be built in to any enclosure with zero side or rear clearance. The high efficiency refrigeration system is self-contained with an enamel coated evaporator for extended life. Condensate removal is accomplished with an energy efficient non-electric evaporation system. A capillary tube controls the flow of environmentally friendly R-134A refrigerant through the evaporator. Refrigeration system utilizes a heated defrost to eliminate any ice on the evaporator coil. An innovative air distribution system distributes air evenly around the pans. Product temperatures are maintained between 33°F and 41°F at 86° ambient room temperature to comply with N.S.F. 7. Preparation tables are supplied with a full complement of N.S.F. approved plastic 1/6 size pans, 4" deep and stainless steel adapter bars. Units will also accommodate 6" deep pans. Pans are located 1.5" below the top to keep food product within easy reach. 115 volt units are equipped with an eight foot cord and NEMA rated plug (20.0 amps or less).

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