

# COMMERCIAL SERIES

REFRIGERATED  
UNDERCOUNTERS, WORK TOPS  
PREP TABLES & CHEF BASES



HOSHIZAKI. BEYOND STRONG.  
[hoshizakiamerica.com](http://hoshizakiamerica.com)



# HOSHIZAKI

## COMMERCIAL SERIES | REFRIGERATION KEY FEATURES

HOSHIZAKI's attention to detail, continuous innovation, smart application of technology and commitment to the highest standards ensures that our customers have exceptional quality products.

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**





# HOSHIZAKI

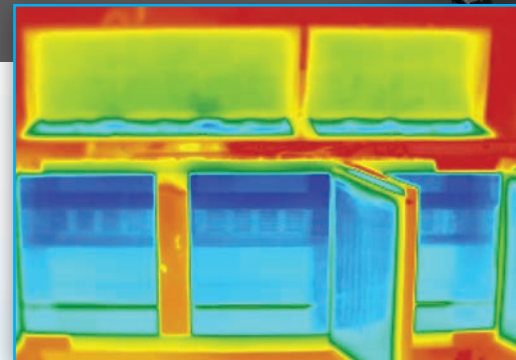
COMMERCIAL SERIES | REFRIGERATION  
**SUPERIOR REFRIGERATION PERFORMANCE**

HOSHIZAKI rear mount refrigeration design creates the perfect combination of temperature and dynamic airflow for food storage - we keep your products fresh, nutritious and safe.



Exclusive design distributes cold air through a system of ducts and louvers positioned throughout the cabinet.

Constant air movement circulates top to bottom... surrounding the food with perfect, uniform temperatures.



Engineered to maintain  
NSF-7 temperatures  
in 100°F ambient.  
Certified to NSF-7 temperatures  
in 86°F ambient.





# HOSHIZAKI

## COMMERCIAL SERIES | 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 Insulation**

2” of environmentally friendly 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 and cutting board



# HOSHIZAKI

UNDERCOUNTERS | WORKTOPS | SANDWICH TOPS  
MEGA TOPS | PIZZA PREPS

## KEY FEATURE COMPARISON

FEATURE	<b>HOSHIZAKI</b> Com. Series	TRUE TUC series	BEVERAGE AIR UC series	CONTINENTAL SW series	TURBO AIR MUR series	DELFIELD	TRAULSEN UHT series
Engineered to maintain NSF-7 temperatures in 100° F ambient	✓	✓	✓	✓			
Stainless steel interior & exterior	✓				✓		
Self closing, field reversible doors with stay open feature	✓			✓		✓	
Recessed door gasket and stepped door design	✓						
Electronic thermostat with time initiated defrost	✓			✓			✓
Cap tube refrigerant metering device	✓	✓	✓	✓	✓	✓	✓
3 years parts & labor 5 year compressor	✓	✓	✓	✓	✓	✓	✓



# HOSHIZAKI

## COMMERCIAL SERIES | 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** (CPT & CRES 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





# HOSHIZAKI

## COMMERCIAL SERIES | REFRIGERATION WARRANTY & CUSTOMER COMMITMENT

### 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](http://www.hoshizakiamerica.com/training)







# HOSHIZAKI

## COMMERCIAL SERIES | REFRIGERATION REFRIGERATED EQUIPMENT STANDS



CRES36

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 for cooking equipment. Marine edges on both front and back allow for easy cleaning.**



CRES49





# HOSHIZAKI

## REFRIGERATED EQUIPMENT STANDS KEY FEATURE COMPARISON

FEATURE	<b>HOSHIZAKI</b> CRES Series	TRUE TRCB Series	BEVERAGE AIR WTRCS Series	CONTINENTAL DL Series	TURBO AIR TCBE Series	DELFIELD F17C 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 304 stainless steel top	✓		✓		✓		✓
Integrated ceramic heat shield	✓						
250 lb. load capacity rating for each drawer slide	✓			✓			
All drawers accommodate full size 6" deep pans	✓			✓			✓
Drawer rail design provides easy pan removal	✓						
Digital controller (°C/°F) with LED display and temperature alarms	✓					✓	✓



# HOSHIZAKI

## COMMERCIAL SERIES | REFRIGERATION FULL LINE OF EQUIPMENT OPTIONS



UNDERCOUNTER  
**REFRIGERATORS  
& FREEZERS**



GLASS DOOR  
UNDERCOUNTER  
**REFRIGERATORS**



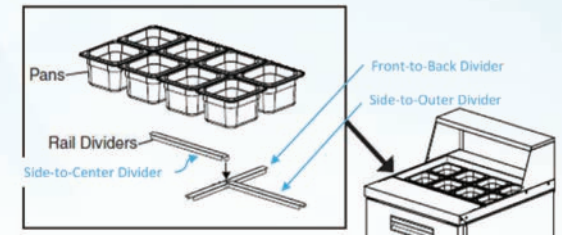
WORKTOP  
**REFRIGERATORS  
& FREEZERS**



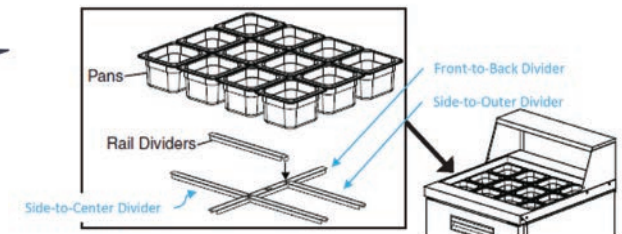
REFRIGERATED  
**EQUIPMENT STANDS**

Drawer / Door combinations available.  
See Catalog & Price Guide for complete list.

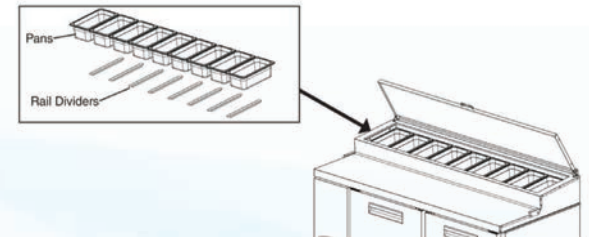
SANDWICH TOP **REFRIGERATORS**



MEGA TOP **REFRIGERATORS**



PIZZA PREP **REFRIGERATORS**







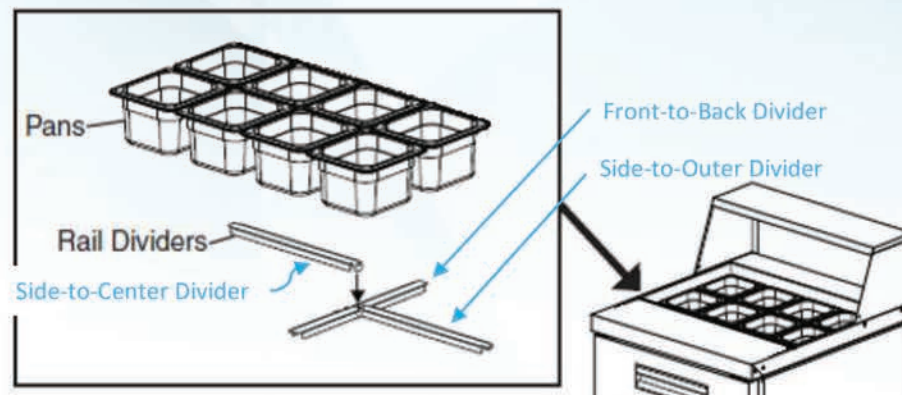


# HOSHIZAKI

## COMMERCIAL SERIES | 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.



CRMR27-8		Comes standard with (8) 1/6 pans, will not accommodate Full Size pan without gap		
CRMR48-8, CRMR60-8	(1) Full size pan + (1) 1/3 pan	(1) Full size pan + (2) 1/6 pans		(1) Full size pan + (3) 1/9 pans
	Full Size 1/3	Full Size 1/6 1/6		Full Size 1/9 1/9 1/9
CRMR36-10	(2) 2/3 size pans + (1) 1/3 pan	2/3 2/3 1/3	CRMR48-12, CRMR60-12, CRMR72-12	(2) Full size pans
				Full Size Full Size
CRMR60-16, CRMR72-16	(2) Full size pans + (2) 1/3 pans	(2) Full size pans + (4) 1/6 pans		(2) Full size pans + (6) 1/9 pans
	Full Size 1/3 Full Size 1/3	Full Size 1/6 Full Size 1/6		Full Size 1/9 Full Size 1/9
CRMR72-18	(3) Full size pans			
			Full Size Full Size Full Size	



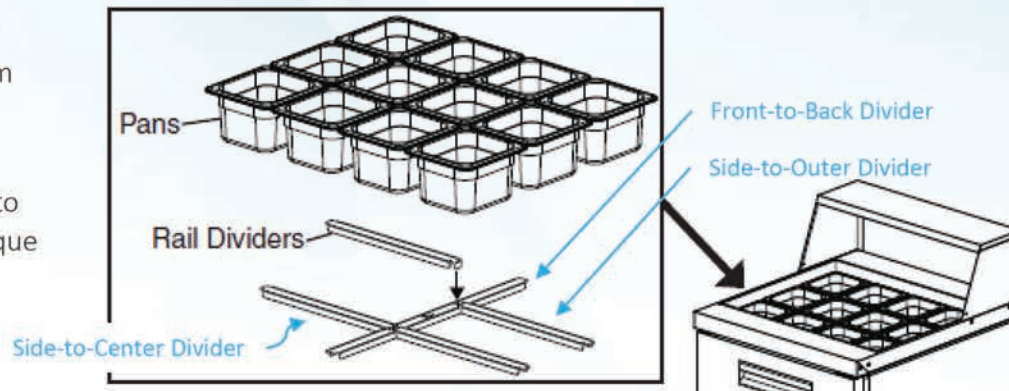


# HOSHIZAKI

## COMMERCIAL SERIES | 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.



CRMR27-12M, CRMR48-12M, CRMR60-12M	CRMR36-15M	CRMR48-18M, CRMR60-18M, CRMR72-18M
<p>(2) Full size pans</p> <div> <div>Full Size</div> <div>Full Size</div> </div>	<p>(2) Full size pans + (3) 1/6 pans</p> <div> <div>Full Size</div> <div>Full Size</div> <div>1/6</div> <div>1/6</div> <div>1/6</div> </div>	<p>(3) Full size pans</p> <div> <div>Full Size</div> <div>Full Size</div> <div>Full Size</div> </div>
CRMR60-24M, CRMR72-24M	CRMR72-30M	
<p>(4) Full size pans (2 per opening)</p> <div> <div>Full Size</div> <div>Full Size</div> <div>Full Size</div> <div>Full Size</div> </div>	<p>(5) Full size pans (3 in left opening, 2 in right opening)</p> <div> <div>Full Size</div> <div>Full Size</div> <div>Full Size</div> <div>Full Size</div> <div>Full Size</div> </div>	







# HOSHIZAKI

## COMMERCIAL SERIES | REFRIGERATION DRAWER DIVIDER BARS

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 which 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 insuring long life.

### Long Drawer Divider



**3A3574-03**

One divider bar per kit  
(Included with CRES & CPT models)

### Short Drawer Divider



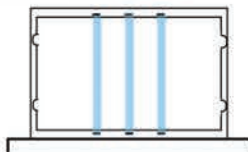
**HS-4007**

One divider bar per kit  
(Recommended for 1/3 sized & smaller pans)

### UNDERCOUNTER, WORKTOPS, SANDWICH TOPS & MEGA TOPS

#### 27" & 60" Widths

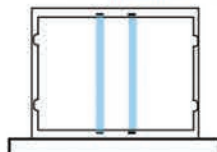
Fits (1) Full size pans, 6" deep  
per drawer  
Optional: Up to (3) **HS-4007** per drawer



No Drawer Dividers Included

#### 48" & 72" Widths

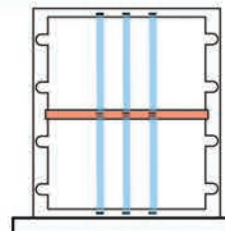
Fits (1) 1/2 & (1) 1/3 size pans, 6" deep  
per drawer  
Optional: Up to (2) **HS-4007** per drawer



No Drawer Dividers Included

### PIZZA PREP TABLES

#### 46", 67" & 93" Widths



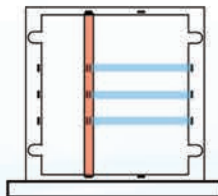
Fits (2) Full size pans, 6" deep  
per drawer  
Optional: Up to (6) **HS-4007** per  
drawer to accommodate  
different size pans

(1) **3A3574-03** Included per Drawer

### EQUIPMENT STANDS

#### 36" Width

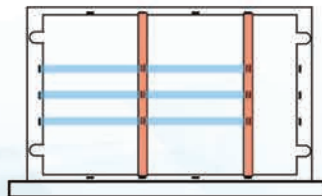
Fits (1) Full size & (1) 1/2 Long pans,  
6" deep per drawer  
Optional: Up to (3) **HS-4007** per drawer



(1) **3A3574-03** Included  
per Drawer

#### 49" & 60"

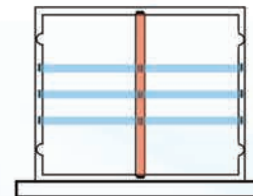
(2) Full size & (1) 1/2 Long pans,  
6" deep per drawer  
Optional: Up to (6) **HS-4007** per drawer



(2) **3A3574-03** Included  
per Drawer

#### 72" & 85" (left drawers)

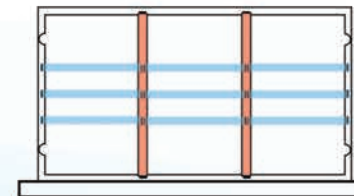
(2) Full size pans per drawer,  
6" deep per drawer  
Optional: Up to (6) **HS-4007** per drawer



(1) **3A3574-03** Included  
per Drawer

#### 85" (right drawers), 98", & 110"

(3) Full size pans per drawer,  
6" deep per drawer  
Optional: Up to (9) **HS-4007** per drawer



(2) **3A3574-03** Included per Drawer



**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



# HOSHIZAKI

HOSHIZAKI. BEYOND STRONG.

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