



HPR46/72A

Professional Series Preparation Table Refrigerators

HPR46/72A
11/14
Item # 13248



- Stainless steel interior and exterior
- Raised rail is mechanically refrigerated and equipped with a 3/4" drain
- Low profile fans circulate refrigerated air in the rail to reduce energy consumption
- Rail is equipped with a one piece stainless steel cover
- Rail will accommodate 1/6th, 1/3rd, 1/2 or full size, 6" deep pans (pans and adapter bars by others)
- Entire cabinet and rail are insulated with 2 3/8" CFC free foamed in place polyurethane
- Doors are constructed of high-grade stainless steel inside and out and are self-closing
- Doors are standard with locks
- Stepped door design protects door gasket
- Snap in magnetic door gaskets
- (1) heavy duty epoxy coated shelf standard per section
- Cabinet door perimeter heaters provide condensation control
- EverCheck controller monitors critical refrigeration functions
- Refrigeration system is equipped with solid state digital controls for base and rail
- Exclusive "night switch" allows overnight product storage in rail with cover closed
- Evaporator coil is enamel coated
- Front breathing with Zero clearance requirements
- Hinged, louvered front panel for easy access to controller
- Removable stainless steel end panel for access to refrigeration system
- Removable, cleanable refrigeration system air filter
- Energy efficient automatic hot gas condensate evaporator
- 4" heavy duty platform casters (two with brakes)
- Three years parts and labor warranty
- Five year compressor warranty
- 8 ft. cord and plug

Dimensions / Capacity

Model #	One Section HPR46A	Two Section HPR72A
Interior Storage Capacity (CF)	8.5 ft ³	18.8 ft ³
Overall Width x Depth	46" x 32.3"	72" x 32.3"
Height (including 4" casters)	44.8"	44.8"
Door Opening Width x Height	22.5" x 24.3"	22.5" x 24.3"
Depth with Door open at 90°	56.8"	56.8"
Adjustable Shelves	1	2
Shelf Dimensions (W x D)	22.4" x 24.6"	25.0" x 24.6"
Crated Shipping Weight	373 lbs	585 lbs
Crated Height x Width x Depth	58.1" x 50" x 36.25"	51.8" x 76" x 36.25"

Electrical & Refrigeration Data

Model #	One Section HPR46A	Two Section HPR72A
Amperage	7.6	12.8
Energy Consumption (kwh/day)	7.3	13.9
Heat Rejection (BTU/Hr.) @ NSF	1044	1976
Approx. Nominal Compres. BTU/HR(HP)	1280 (1/4HP)	4391 (5/8HP)



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

Item #

Project:

Qty:

*AutoCad available on KCL

HPR-A Dimensions W x D x H

1 Section - 46" x 32.3" x 44.8"*

2 Section - 72" x 32.3" x 44.8"*

*with 4" casters

Electrical/Refrigeration

Voltage - 115/60/1

HACR Breaker - 15.0 / 20.0

Electrical Connection - (46) 5-15P
(72) 5-20P (NEMA)

Voltage Range - 104-126

Ambient Temp. Range - 45° - 86°F

Control Setpoint Range (Base) - 21°-53°F

Control Setpoint Range (Rail) - 13°-53°F

*Refrigerant R-404A

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

- 1/2" polyethylene cutting board
- 12" rail adapter bars
- 6" legs
- (2) drawers in lieu of (1) door
- Additional epoxy shelves



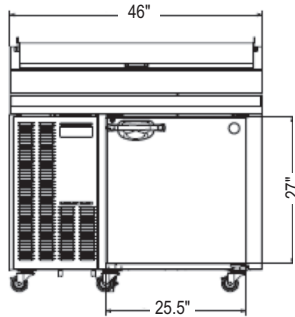
© HOSHIZAKI AMERICA, INC.

618 Hwy. 74 S., Peachtree City, GA 30269
TEL 800-438-6087
FAX 800-345-1325
www.hoshizaki.com

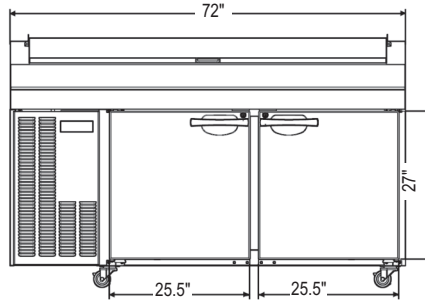


HPR46/72A

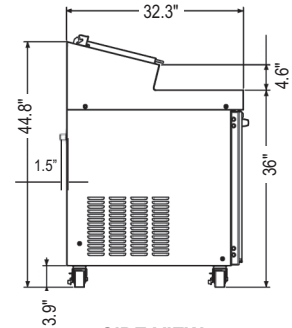
Professional Series Preparation Table Refrigerators



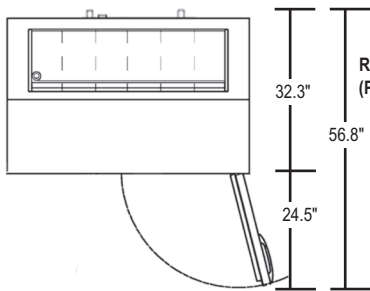
FRONT VIEW - HPR46A



FRONT VIEW - HPR72A

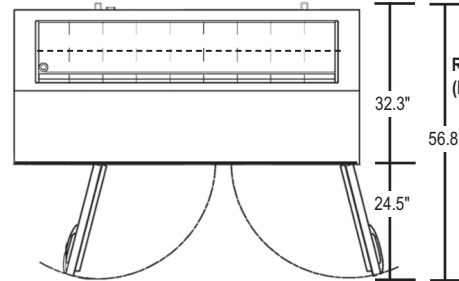


SIDE VIEW



TOP VIEW - HPR46A

RAIL CAPACITY - (6) 1/3 SIZE PANS 6" DEEP
(Pans and Adapter Bars by Others)



TOP VIEW - HPR72A

RAIL CAPACITY - (9) 1/3 SIZE PANS 6" DEEP
(Pans and Adapter Bars by Others)

Cabinet Construction

The exterior cabinet front, sides, and top are constructed of high quality stainless steel. The exterior back and bottom are made from galvanized steel. The cabinet interior walls and ceiling are stainless steel. The floor is constructed of heavy gauge stainless steel with coved corner construction. Heavy duty ABS thermal breaks are used to reduce heat transfer in the door frames. The cabinet door perimeter heater provides condensation control in high humidity environments and is equipped with a back-up heater should the primary fail. Cabinet walls are insulated with 2 3/8" of environmentally friendly R-134a, CFC free foamed in place polyurethane. 4" heavy duty platform casters (2 with brakes) are standard and installed at the factory. (1) heavy duty epoxy coated shelf standard per section.

Rail Construction

The raised refrigerated rail is constructed of stainless steel interior and exterior (except back is galvanized steel). The rail is mechanically cooled with copper refrigeration lines strategically placed on the exterior of the stainless steel liner to achieve optimum heat transfer. The rail is insulated with 2 3/8" of environmentally friendly R-134a, CFC free foamed in place polyurethane. Horizontal, low profile fans with stainless steel shrouds are located in the bottom of the rail. The fans circulate the refrigerated air providing more even air distribution and reduced energy costs. A 1" drain is located above the compressor housing to facilitate removal of moisture. The rail will accommodate 1/6th, 1/3rd, 1/2 and full size pans 6" deep. Standard 12" adapter bars will support pans in the rail (pans and adapter bars by others). Pans are located 1" below the front of the rail to assist in access to food product. A hinged one piece stainless steel cover is standard.

Door Construction

Doors are constructed of high grade stainless steel inside and out, are insulated with R-134A CFC free foamed in place polyurethane and are standard with locks. Hoshizaki's exclusive "stepped" design protects the recessed door gasket from sharp pan edges as product is removed from the cabinet. Low profile handles are constructed of rugged injected molded ABS and can be replaced if required. The hinges are all metal and include a nylon cam to facilitate the self closing feature. Hinge plates are constructed of eleven (11) gauge stainless steel and include a welded hinge pin. doors stay open at 105° and are self-closing at 75°. Snap-in magnetic door gaskets are durable and easily removed for cleaning. Door hinging is reversible at the factory without cost.

Refrigeration System

The high efficiency self contained refrigeration system is designed with a large capacity condenser and evaporator resulting in lower overall energy costs. The refrigeration system components are fully assembled and mounted on a 16 gauge galvanized steel cassette. All heat exchange takes place outside the food zone and allows for 100% utilization of the interior storage area. The evaporator coil is enamel coated for extended life. Stainless steel refrigerant tubing is used for the hot gas condensate evaporator. A thermostatic expansion valve and solenoid valves control the flow refrigerant to the base and rail as required to maintain optimum product temperatures. A removable, cleanable air filter protects the condenser coil and helps reduce cleaning requirements of the refrigeration system. 115 volt units are equipped with an eight foot cord and plug (20.0 amps or less).

The EverCheck® Solid State Digital Control System monitors the operation and performance of the refrigeration system and is standard on all Professional Series raised rail preparation tables. The solid state controls maintain optimum cabinet and rail temperatures (37 degrees F for the base and 33 degrees F for the rail). The EverCheck® control also monitors high and low temperatures, high pressure, high and low voltage and clean filter functions. It provides visual alarms to alert the operator to possible problems. An LED display shows the cabinet and rail temperatures and is adjustable to Fahrenheit or Celsius. The base defrost cycles are time initiated temperature terminated and can be set to cycle from one to twelve hour intervals to prevent ice formation and maintain optimum cabinet temperatures. Hoshizaki's exclusive "night switch" rail control setting allows for over night product storage in the rail with the cover closed. (Please note: Food product must be properly covered). The "night switch" control setting allows for off cycle defrost of the rail. This setting minimizes the formation of harmful frost on the interior of the rail and protects product.

© HOSHIZAKI AMERICA, INC.

618 Hwy. 74 S., Peachtree City, GA 30269 • TEL 800-438-6087 • FAX 800-345-1325 • www.hoshizaki.com



ISO9001-ISO14001