

HWF40/68A Professional Series Worktop Freezers





- · Stainless steel interior and exterior top, front and sides
- EverCheck solid state digital control system with visual alarms
- Entire cabinet and doors are insulated with 2 3/8" CFC free foamed in place polyurethane
- Exclusive "Stepped" door design to protect recessed door gasket
- Self-closing all stainless steel doors with locks
- Doors are reversible at the factory (no charge)
- Dual door frame heaters to eliminate condensation
- Epoxy coated evaporator coil
- Front breathing with Zero clearance requirements
- Cartridge-style refrigeration system is easily removed from main unit
- · Defrost is time initiated temperature terminated
- 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
- (1) Epoxy coated wire shelf per section
- Stainless steel shelf supports adjustable on 1" centers
- 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 HWF40A	Two Section HWF68A
Interior Storage Capacity (CF)	8.5 ft ³	18.8 ft ³
Overall Width x Depth	40.25" x 32.3"	68" x 32.3"
Height (including 6" casters)	39.9"	39.9"
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	2	4
Shelf Dimensions (W x D)	22.4" x 24.6"	22.4" x 24.6"
Crated Shipping Weight	322 lbs	450 lbs
Crated Height x Width x Depth	43.25" x 44.25" x 36.25"	43.25" x 72" x 36.25"

Electrical & Refrigeration Data

Model #	One Section HWF40A	Two Section HWF68A
Amperage	5.5	10.0
Energy Consumption (kwh/day)	4.97	9.45
Heat Rejection (BTU/Hr.)	1133	1708
Approx. Nominal Compres. BTU/HR(HP)	1378 (3/8HP)	2592 (1/2HP)



HWF40/68A 3/13 Item # 13169

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

ltem #

Project:

Qty:

*AutoCad available on KCL

HWF-A Dimensions W x D x H

I Section - 40.25" x 32.3" x 39.9"*
2 Section - 68" x 32.3" x 39.9"*
*with 6" casters

Electrical/Refrigeration

Voltage - 115/60/1

HACR Breaker - 15.0

Electrical Connection - 5-15P (NEMA)

Voltage Range - 104-126

Ambient Temp. Range - 45°-100°F

Control Setpoint Range - -13° to +19°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

- 6" Legs
 - 6" Casters
 - Tray pan rack slides (18" x 26" pans)
 - Bullnose top (front & rear)
 - Drawers
 - Additional epoxy shelves



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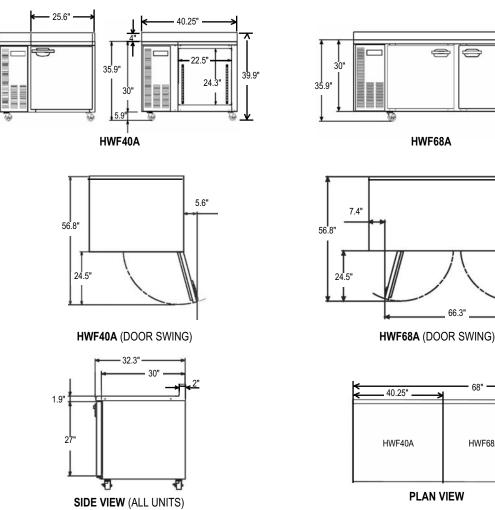






5.6"

HWF68A



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. One (1) heavy duty epoxy coated shelf per section is standard. Mounted on stainless steel pilasters the shelf is adjustable in 1" increments. 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 and doors are insulated with 2 3/8" of environmentally friendly R-134A, CFC free foamed in place polyurethane. 4" heavy duty platform casters (2 or 3 with brakes) are standard and installed at the factory.

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. 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 that is removable from the main unit. All heat exchange takes place outside the food zone and allows for 100% utilization of the interior storage area. The evaporator coil is epoxy coated for extended life. Stainless steel refrigerant tubing is used as the hot gas condensate evaporator. A capillary tube system controls the flow of R-134A refrigerant. 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 undercounter and worktop units. The solid state controls maintain optimum cabinet temperature, and monitor high and low temperatures, high pressure, high and low voltage and clean filter functions. It also provides visual alarms to alert the operator to possible problems. An LED display shows the cabinet temperature and is adjustable to Fahrenheit or Celsius. 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.

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