

STEELHEAR1

SR27B-8 08/04/23 Item # 13590

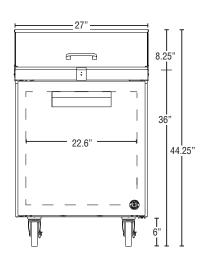
Wx Dx H "x 30" x 44.25"* *with 6" casters		Item #:
Dimensions / Capacity	One-Section SR27B-8	• Exclusive "stepped" door design to protect door gaske
Interior Storage Capacity (CF)	7.21 ft ³	 Spring assisted self-closing doors with stay open feature
Interior Storage Capacity (CF) (AHAM)	6.22 ft ³	
Overall Width x Depth (including 1" bumper)	27" x 31"	
Height (including 6" casters)	44.25"	 Extruded aluminum flush mount door handle
Depth with Cutting Board Installed	30.5"	Field reversible doors
Depth with Door Open at 90° (including 1" bumper)	55.5"	
Door Opening Width x Height	22.75" x 23"	Magnetic door gasket is easily removable for cleaning
Adjustable Shelves	1	• Innovative air distribution system distributes air evenly
Shelf Dimensions (W x D)	22" x 16"	to maintain product temperature
Pan Capacity (# of 1/6 size x 4" deep)	8	 Provided with a full complement of polycarbonate plastic 1/6th size pans, 4" deep
Maximum Pan Depth	6"	
Crated Length x Width x Height / Weight	32" x 31.5" x 46.5" / 202 lbs.	 Rails will also accept 6" deep pans for 50% more pan volume
Electrical / Refrigeration	115/60/1	 27" x 10" x 1/2" thick white polyethylene cutting board is standard
HACR Breaker	15.0 Amps	
Electrical Connection (NEMA)	5-15P 🕞 104-126	 Removable stainless steel prep guard simplifies cleanup from accidental rail pan drips and spills
Voltage Range Ambient Temp. Range	45° to 100°F	
Control Setpoint Range	32° to 52°F	 Hot gas condensate removal
Amperage	2.3	-
Energy Consumption (kWh/day) @NSF	2.54	E-coated evaporator coil
Heat Rejection (BTU/Hr.) @NSF	361	 One epoxy coated shelf per section is standard
Approx. Nominal Compres. BTU/HR (HP)	1354(1/5HP)	
Refrigerant / Charge Amount (oz)	R290 (2.3 oz)	 Anodized aluminum shelf supports adjustable in 1/2" increments
Options Stainless steel back □ Rail adapter bars Stainless steel lift of covers □ 2.25" Casters	FIVE years SIX years LABOR PARTS	• Standard with 6" casters (two with brakes)
Additional epoxy shelves 4" Casters	SEVEN years COMPRESSOR	• 10 ft. cord and plug
] Composite cutting board, HS-5265	(HS-5161)	If GFCI is required, a GFCI breaker MUST be used in lieu of GFCI receptacle

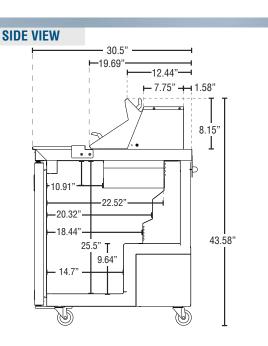
for warranty in other countries.

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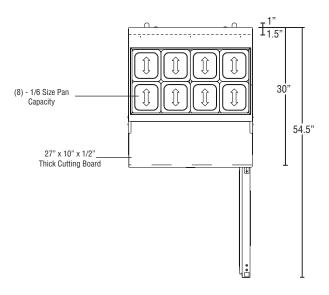
SR27B-8 Sandwich Top 27" Prep Refrigerator

FRONT VIEW





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 stainless steel with an ABS ceiling and stainless steel floor. One heavy duty epoxy coated shelf per section is standard. Mounted on anodized aluminum pilasters the shelf is adjustable in 1/2" increments. Cabinet walls and doors 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.

Door Construction

Doors are constructed of high grade stainless steel exterior with an ABS interior liner and are insulated with 2" CFC free, foamed in place polyurethane. Hoshizaki's exclusive "stepped" design protects the gasket while product is removed from the cabinet. Doors are provided with a one piece, extruded aluminum, flush mount handle. Spring assisted self-closing doors are equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are durable and easily removed for cleaning. Field reversible door hinging is standard.

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 E-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 R290 refrigerant through the evaporator. Unit uses a heated, time initiated defrost to eliminate any ice on the evaporator coil. An innovative air distribution system distributes air evenly around the pans. Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.) 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 a ten foot cord and NEMA rated plug (20.0 amps or less).