



HUF40/68A-D

Professional Series Undercounter Freezers



HUF40/68A-D
11/10
Item # 13188



- Stainless steel interior and exterior top, front and sides
- EverCheck solid state digital control system with visual alarms
- Entire cabinet is insulated with 2 3/8" CFC free foamed in place polyurethane
- Each drawer accommodates (2) 12" x 20" x 6" deep pans (pans by others)
- Drawer fronts are stainless steel interior and exterior
- Drawer slides are 14 gauge stainless steel with delrin nylon rollers
- Drawers have a 250 lb dynamic load rating
- Cabinet drawer perimeter heaters provide condensation control in high humidity environments
- 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)
- Two years parts and labor warranty
- Five year compressor warranty
- 8 ft. cord and plug

Dimensions / Capacity

| Model # | One Section HUF40A-D | Two Section HUF68A-D |
|---------------------------------------|-------------------------|-------------------------|
| 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 4" casters) | 33.9" | 33.9" |
| Drawer Fully Open (in) | 58.1" | 58.1" |
| Drawer Opening Width x Height | 22.5" x 9.9" | 22.5" x 9.9" |
| Pan Capacity (12" x 20" x 6" DP Pans) | 4 | 8 |
| Crated Shipping Weight | 375 lbs | 553 lbs |
| Crated Height x Width x Depth | 39.5" x 44.25" x 36.25" | 39.5" x 72" x 36.25" |

Electrical & Refrigeration Data

| Model # | One Section HUF40A-D | Two Section HUF68A-D |
|-------------------------------------|-------------------------|-------------------------|
| Amperage | 5.5 | 10.0 |
| Energy Consumption (kwh/day) | 8.9 | 14.8 |
| Heat Rejection (BTU/Hr.) | 1267 | 2104 |
| Approx. Nominal Compres. BTU/HR(HP) | 1267 (3/8HP) | 2466 (1/2HP) |

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

Item #

Project:

Qty:

*AutoCad available on KCL

HUF40/68A-D Dimensions W x D x H

1 Section - 40.25" x 32.3" x 33.9"*

2 Section - 68" x 32.3" x 33.9"*

*with 4" 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.

- **Two 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)
- Stainless steel back
- (1) One door in lieu of 2 drawers



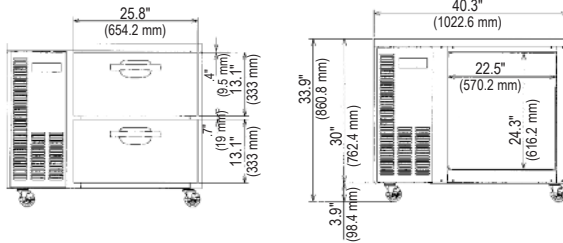
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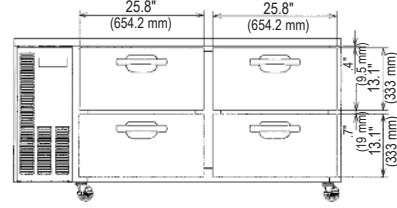


HUF40/68A-D

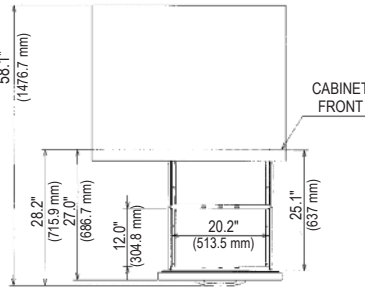
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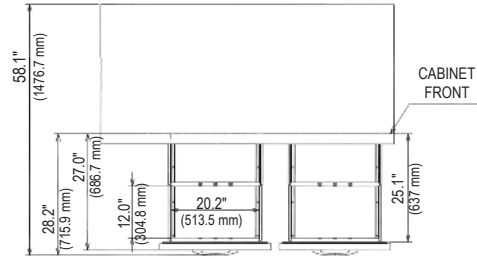
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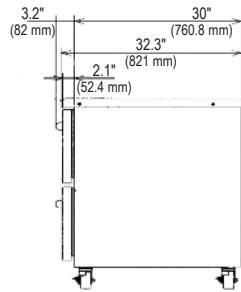
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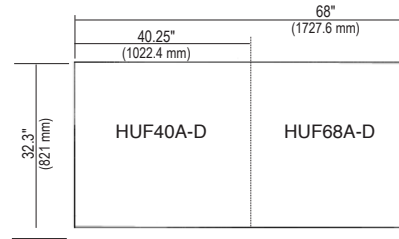
HUF40A-D (TOP VIEW)



HUF68A-D (TOP VIEW)



SIDE VIEW (ALL UNITS)



PLAN VIEW

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 covered 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 or 3 with brakes) are standard and installed at the factory.

Drawer Construction

Drawer fronts are constructed of high grade stainless steel inside and out and are insulated with R-134a CFC free foamed in place polyurethane. Each drawer accommodates (2) 12" x 20" x 6" deep pans (pans by others). Drawer module frames are formed of 14 gauge stainless steel all welded construction and securely fastened in the cabinet. The drawer slides are 14 gauge stainless steel with delrin rollers to prevent metal to metal contact between the drawer slides and reduce wear. The drawer slides have a dynamic load capacity of 250 lbs and have been life tested (fully loaded) three hundred thousand openings and closings without showing significant wear. Low profile handles are constructed of rugged injection molded ABS and can be replaced if required. Snap-in magnetic drawer gaskets are durable and easily removed for cleaning.

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-404A 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.