GASTRO ECONOMY

ICE.
REFRIGERATION.
BEER DISPENSING.
SPECIALTY.



BIM
BUILDING
INFORMATION
MODELING

KITCHEN DESIGN IS NOW EASIER WITH BIM DATA ON SPECIFIGLOBAL.COM

PRICE LIST

VALID FROM JANUARY 2025

HOSHIZAKI

When cool becomes brilliant

Gastro-Economy Sp. k.
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WE SERVE THE WORLD

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THE SIX SIDES OF CHILLING PERFECTION

MEET THE HOSHIZAKI CUBE

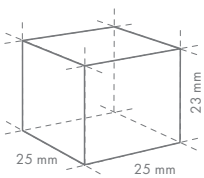
Every bartender will tell you about the importance of the ice quality for their craft of creating layers of taste and texture in a cocktail glass. Premium spirits and ingredients simply ask to be paired with nothing less than ice cube perfection. Hoshizaki cubes are extremely compact, dry, tasteless, consistently identical and slowly melting, allowing just the right amount of dilution – a combination of everything a bartender requires when it comes to aesthetics, taste and functionality of ice.

THE MARBLE EFFECT:

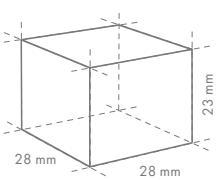
The appearance of the Hoshizaki cube is characterized by its clean edges and its transparency streaked by a marbling effect. This effect occurs, when the **CELL WALLS** block the freezing water's expansion from all sides, while reaching up to -30°C during the cubing process. As the temperatures go down, the water keeps expanding and marbles start to form as a sign of extreme density and compactness of every single cube.

We are proud to provide and continuously perfect the technology behind these dense, dry and exceptionally hard ice cubes. As the cubes are formed individually inside **A CLOSED-CELL SYSTEM**, there is no unpleasant bridging between the single cubes.

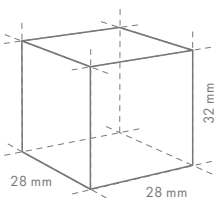
CUBE SIZES



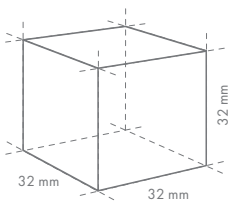
Cube Size: **S-25**
Weight: 13 g



Cube Size: **M-23**
Weight: 17 g



Cube Size: **L- STANDARD**
Weight: 23 g



Cube Size: **XL-32**
Weight: 31 g

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HOSHIZAKI

ABOUT CUBE ICE

WHEN CREATING THE WORLD'S MOST POPULAR ICE CUBES, THERE ARE THREE MAJOR CHARACTERISTICS THAT COME INTO PLAY:

PERFECT TASTE



Being free of all impurtities, our cubes are a perfectly tasteless chilling agent for all types of culinary purposes whithout compromizing the taste of your creation.

PERFECT SHAPE



Each cube is made individually by a dedicated spray of fresh water within a closed cell to achieve the highest possible compactness of an ice cube with the perfectly precise square shape.

PERFECT DILUTION



During the freezing process, the cell walls block the freezing water's expansion from all sides. This makes Hoshizaki ice cubes so exceptionally compact and hard, that they provide the exact rate of dilution needed for cocktails and long drinks.

USAGE AREAS



Model Designation Example - IM Series

IM - 240 A W PE - U - 23

Type of Ice
IM: Cube ice maker

Ice production capacity kg/24h
21 = approx. 21kg
30 = approx. 30kg
45 = approx. 45kg
65 = approx. 65kg
100 = approx. 100kg
130 = approx. 130kg
240 = approx. 240kg

Machine Type
Nothing: Counter (high)
A: Modular
C: Counter (low)
D: Modular (horizontal)
X: Modular (horizontal, for extension)

Cooling Type
Nothing: Air Cooling
W: Water Cooling

Ice size/Shape
25: Cube S (25 x 25 x 23 mm)
23: Cube M (28 x 28 x 23 mm)
Nothing: standard Cube L (28 x 28 x 32 mm)
32: Cube XL (32 x 32 x 32 mm)
LM: Big Cube (48 x 58 x 48 mm)
Q: Ball Ice (Ø45 mm)

Variant Type
Nothing: Cube
F: FlexiCube (with Drain Pump)
U: UltraCube (with UVC sanitization)
E: EliteCube (with Drain Pump + UVC sanitization)

Product Generation/Region
NE: Previous IM models, Europe
PE: New models, Europe

IM Ice Maker Hydrocarbon - Self Contained

- Produces ICE CUBES
- Designed with hygiene as a priority
- Each ice cycle is made with fresh water
- Automatic rinse cycle
- Magnetic 'DC' water pump with variable speed
- Stainless steel exterior
- Removable door gaskets
- Closed water circuit
- Easily cleanable air filter
- Easily removable water pan assembly



IM-21CPE



IM-30CPE



IM-45CPE

Air Cooled	Model type	IM-21CPE	IM-30CPE	IM-45CPE
Small cubes - 25 (25 x 25 x 23mm)	Cube		IM-30CPE-25	IM-45CPE-25
Large cubes - Standard (28 x 28 x 32mm)	Cube	IM-21CPE	IM-30CPE	IM-45CPE
Small cubes - 25 (25 x 25 x 23mm)	UltraCube		IM-30CPE-U-25	IM-45CPE-U-25
Large cubes - Standard (28 x 28 x 32mm)	UltraCube		IM-30CPE-U	IM-45CPE-U
Small cubes - 25 (25 x 25 x 23mm)	FlexiCube			IM-45CPE-F-25
Large cubes - Standard (28 x 28 x 32mm)	FlexiCube			IM-45CPE-F
Small cubes - 25 (25 x 25 x 23mm)	EliteCube			IM-45CPE-E-25
Large cubes - Standard (28 x 28 x 32mm)	EliteCube			IM-45CPE-E

Water Cooled	Model type		IM-30CWPE	
Small cubes - 25 (25 x 25 x 23mm)	Cube	-	IM-30CWPE-25	-
Large cubes - Standard (28 x 28 x 32mm)	Cube	-	IM-30CWPE	-
Small cubes - 25 (25 x 25 x 23mm)	UltraCube	-	IM-30CWPE-U-25	-
Large cubes - Standard (28 x 28 x 32mm)	UltraCube	-	IM-30CWPE-U	-
Small cubes - 25 (25 x 25 x 23mm)	FlexiCube	-		-
Small cubes - 25 (25 x 25 x 23mm)	FlexiCube	-		-

TECHNICAL DATA	IM-21CPE	IM-30CPE	IM-45CPE
Production capacity (kg/24h) approx.	25	34	47
Storage bin capacity (kg) approx.	11.5	11.5	15
Outside dimensions, W x D x H (mm)	398 x 451 x 695	398 x 451 x 695 (For legs add 92mm - 127mm)	633 x 511 x 690 (For legs add 90 – 125mm)
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.23	0.215	0.255
Refrigerant	R290	R290	R290
Gross weight packed (kg)	39	41	54
Net weight (kg)	34	36	44
Optional legs	90-135mm extra	-	-

Water cooled units should have the condenser circuit connected to a self-contained recirculating system. It is likely that the connection of such units to the mains water supply may be a contravention of local water authority by-laws

Legs sold separately - contact the sales office for pricing.

**Based on a country by country agreement*

WARRANTY PERIOD
3 YEARS ON PARTS & LABOUR*

IM Ice Maker Hydrocarbon - Self Contained

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- Designed with hygiene as a priority
- Each ice cycle is made with fresh water
- Automatic rinse cycle
- Magnetic 'DC' water pump with variable speed
- Stainless steel exterior
- Removable door gaskets
- Closed water circuit
- Easily cleanable air filter
- Easily removable water pan assembly



IM-45PE



IM-65PE



IM-100PE

Air Cooled	Model type	IM-45PE	IM-65PE	IM-100PE
Small cubes - 25 (25 x 25 x 23mm)	Cube	IM-45PE-25	IM-65PE-25	
Large cubes - Standard (28 x 28 x 32mm)	Cube	IM-45PE	IM-65PE	IM-100PE
Small cubes - 25 (25 x 25 x 23mm)	UltraCube	IM-45PE-U-25	IM-65PE-U-25	
Large cubes - Standard (28 x 28 x 32mm)	UltraCube	IM-45PE-U	IM-65PE-U	
Small cubes - 25 (25 x 25 x 23mm)	FlexiCube	IM-45PE-F-25	IM-65PE-F-25	
Large cubes - Standard (28 x 28 x 32mm)	FlexiCube	IM-45PE-F	IM-65PE-F	
Small cubes - 25 (25 x 25 x 23mm)	EliteCube	IM-45PE-E-25	IM-65PE-E-25	
Large cubes - Standard (28 x 28 x 32mm)	EliteCube	IM-45PE-E	IM-65PE-E	

Water Cooled	Model type	IM-45WPE	IM-65WPE	
Small cubes - 25 (25 x 25 x 23mm)	Cube	IM-45WPE-25*	IM-65WPE-25	
Large cubes - Standard (28 x 28 x 32mm)	Cube	IM-45WPE	IM-65WPE	
Small cubes - 25 (25 x 25 x 23mm)	UltraCube	IM-45WPE-U-25*	IM-65WPE-U-25	
Large cubes - Standard (28 x 28 x 32mm)	UltraCube	IM-45WPE-U	IM-65WPE-U	
Small cubes - 25 (25 x 25 x 23mm)	FlexiCube	IM-45WPE-F-25*	IM-65WPE-F-25	
Large cubes - Standard (28 x 28 x 32mm)	FlexiCube	IM-45WPE-F	IM-65WPE-F	
Small cubes - 25 (25 x 25 x 23mm)	EliteCube	IM-45WPE-E-25*	IM-65WPE-E-25	
Large cubes - Standard (28 x 28 x 32mm)	EliteCube	IM-45WPE-E	IM-65WPE-E	

TECHNICAL DATA	IM-45PE	IM-65PE	IM-100PE
Production capacity (kg/24h) approx.	47	58	104
Storage bin capacity (kg) approx.	18	26	50
Outside dimensions, W x D x H (mm)	503 x 456 x 840 (For legs add 90mm-125mm)	633 x 506 x 840 (For legs add 90mm-125mm)	704 x 506 x 1210 (For legs add 70mm-110mm)
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.255	0.29	0.485
Refrigerant	R290	R290	R290
Gross weight packed (kg)	50	58	83
Net weight (kg)	44	48	71

Water cooled units should have the condenser circuit connected to a self-contained recirculating system. It is likely that the connection of such units to the mains water supply may be a contravention of local water authority by-laws

**Estimated launch February 2025*

***Based on a country by country agreement*

WARRANTY PERIOD
3 YEARS ON PARTS & LABOUR**

All prices in € excl. VAT

IM Ice Makers Hydrocarbon - Self Contained / Modular

- Produces ICE CUBES
- Designed with hygiene as a priority
- Each ice cycle is made with fresh water
- Automatic rinse cycle
- Magnetic 'DC' water pump with variable speed
- Stainless steel exterior
- Removable door gaskets
- Closed water circuit
- Easily cleanable air filter
- Easily removable water pan assembly



IM-130CPE



IM-130PE



IM-130APE

Air Cooled	Model type	IM-130CPE	IM-130PE	IM-130APE
Medium cubes - 23 (28 x 28 x 23mm)	Cube	IM-130CPE-23	IM-130PE-23	IM-130APE-23
Large cubes - Standard (28 x 28 x 32mm)	Cube	IM-130CPE	IM-130PE	IM-130APE
Extra large cubes - 32 (32 x 32 x 32 mm)	Cube	IM-130CPE-32	IM-130PE-32	
Medium cubes - 23 (28 x 28 x 23mm)	UltraCube	IM-130CPE-U-23	IM-130PE-U-23	IM-130APE-U-23
Large cubes - Standard (28 x 28 x 32mm)	UltraCube	IM-130CPE-U	IM-130PE-U	IM-130APE-U
Extra large cubes - 32 (32 x 32 x 32 mm)	UltraCube	IM-130CPE-U-32	IM-130PE-U-32	
Medium cubes - 23 (28 x 28 x 23mm)	FlexiCube		IM-130PE-F-23	
Large cubes - Standard (28 x 28 x 32mm)	FlexiCube		IM-130PE-F	
Extra large cubes - 32 (32 x 32 x 32 mm)	FlexiCube		IM-130PE-F-32	
Medium cubes - 23 (28 x 28 x 23mm)	EliteCube		IM-130PE-E-23	
Large cubes - Standard (28 x 28 x 32mm)	EliteCube		IM-130PE-E	
Extra large cubes - 32 (32 x 32 x 32 mm)	EliteCube		IM-130PE-E-32	

Water Cooled	Model type		IM-130WPE	
Medium cubes - 23 (28 x 28 x 23mm)	Cube		IM-130WPE-23*	
Large cubes - Standard (28 x 28 x 32mm)	Cube		IM-130WPE	
Medium cubes - 23 (28 x 28 x 23mm)	UltraCube		IM-130WPE-U-23*	
Large cubes - Standard (28 x 28 x 32mm)	UltraCube		IM-130WPE-U	
Medium cubes - 23 (28 x 28 x 23mm)	FlexiCube		IM-130WPE-F-23*	
Large cubes - Standard (28 x 28 x 32mm)	FlexiCube		IM-130WPE-F	
Medium cubes - 23 (28 x 28 x 23mm)	EliteCube		IM-130WPE-E-23*	
Large cubes - Standard (28 x 28 x 32mm)	EliteCube		IM-130WPE-E	

TECHNICAL DATA	IM-130CPE	IM-130PE	IM-130APE
Production capacity (kg/24h) approx.	108	116	125
Storage bin capacity (kg) approx.	50	50	-
Outside dimensions, W x D x H (mm)	1004 x 600 x 700 (For legs add 70mm-110mm)	704 x 506 x 1210 (For legs add 70mm-110mm)	560 x 700 x 880
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.57	0.565	0.58
Refrigerant	R290	R290	R290
Gross weight packed (kg)	91	81	79
Net weight (kg)	80	71	68
Corresponding bins	-	-	B-140SA, B-210SA, B-340SA

Water cooled units should have the condenser circuit connected to a self-contained recirculating system. It is likely that the connection of such units to the mains water supply may be a contravention of local water authority by-laws

WARRANTY PERIOD
3 YEARS ON PARTS & LABOUR**

**Estimated launch February 2025*

***Based on a country by country agreement*

WARRANTY PERIOD
3 YEARS ON PARTS & LABOUR***

IM Ice Makers Hydrocarbon - Self Contained / Modular

- Produces ICE CUBES
- Designed with hygiene as a priority
- Each ice cycle is made with fresh water
- Automatic rinse cycle
- Magnetic 'DC' water pump with variable speed
- Stainless steel exterior
- Removable door gaskets
- Closed water circuit
- Easily cleanable air filter
- Easily removable water pan assembly
- Stainless steel frame inside


IM-240APE


IM-240PE


IM-240DPE

Air Cooled	Model type	IM-240APE	IM-240PE	IM-240DPE IM-240XPE
Medium cubes - 23 (28 x 28 x 23mm)	Cube	IM-240APE-23	IM-240PE-23	IM-240DPE-23 IM-240XPE-23
Large cubes - Standard (28 x 28 x 32mm)	Cube	IM-240APE	IM-240PE	IM-240DPE IM-240XPE
Extra large cubes - 32 (32 x 32 x 32 mm)	Cube	IM-240APE-32		IM-240DPE-32 IM-240XPE-32
Medium cubes - 23 (28 x 28 x 23mm)	UltraCube	IM-240APE-U-23	IM-240PE-U-23	IM-240DPE-U-23 IM-240XPE-U-23
Large cubes - Standard (28 x 28 x 32mm)	UltraCube	IM-240APE-U	IM-240PE-U	IM-240DPE-U IM-240XPE-U
Extra large cubes - 32 (32 x 32 x 32 mm)	UltraCube	IM-240APE-U-32		IM-240DPE-U-32 IM-240XPE-U-32
Medium cubes - 23 (28 x 28 x 23mm)	FlexiCube		IM-240PE-F-23	
Large cubes - Standard (28 x 28 x 32mm)	FlexiCube		IM-240PE-F	
Medium cubes - 23 (28 x 28 x 23mm)	EliteCube		IM-240PE-E-23	
Large cubes - Standard (28 x 28 x 32mm)	EliteCube		IM-240PE-E	

Water Cooled	Model type	IM-240AWPE	IM-240WPE	IM-240DWPE IM-240XWPE
Medium cubes - 23 (28 x 28 x 23mm)	Cube	IM-240AWPE-23*	IM-240WPE-23*	IM-240DWPE-23** IM-240XWPE-23**
Large cubes - Standard (28 x 28 x 32mm)	Cube	IM-240AWPE	IM-240WPE	IM-240DWPE IM-240XWPE
Extra large cubes - 32 (32 x 32 x 32 mm)	Cube			IM-240DWPE-32** IM-240XWPE-32**
Medium cubes - 23 (28 x 28 x 23mm)	UltraCube	IM-240AWPE-U-23*	IM-240WPE-U-23*	IM-240DWPE-U-23** IM-240XWPE-U-23**
Large cubes - Standard (28 x 28 x 32mm)	UltraCube	IM-240AWPE-U	IM-240WPE-U	IM-240DWPE-U IM-240XWPE-U
Extra large cubes - 32 (32 x 32 x 32 mm)	UltraCube			IM-240DWPE-U-32** IM-240XWPE-U-32**
Medium cubes - 23 (28 x 28 x 23mm)	FlexiCube		IM-240WPE-F-23*	
Large cubes - Standard (28 x 28 x 32mm)	FlexiCube		IM-240WPE-F	
Medium cubes - 23 (28 x 28 x 23mm)	EliteCube		IM-240WPE-E-23*	
Large cubes - Standard (28 x 28 x 32mm)	EliteCube		IM-240WPE-E	

TECHNICAL DATA	IM-240APE	IM-240PE	IM-240DPE IM-240XPE
Production capacity (kg/24h) approx.	210	210	210
Storage bin capacity (kg) approx.	-	110	-
Outside dimensions, W x D x H (mm)	560 x 700 x 880	704 x 665 x 1510 (For legs add 70 – 110mm)	1084 x 700 x 500
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.85	0.87	0.845
Refrigerant	R290	R290	R290
Gross weight packed (kg)	89	121	96
Net weight (kg)	78	108	82
Corresponding bins	B-140SA, B-210SA, B-340SA	-	B-340SA, F-1025-52S, F-650-44S, F-950-48S

**Estimated launch March 2025* ***Estimated launch April 2025* ****Based on a country by country agreement*



MAXIMUM VERSATILITY FOR ENDLESS APPLICATIONS

FLAKE, NUGGET AND CUBELET ICE MAKERS

Our Flake, Nugget and Cubelet ice makers belong to the true allrounders of the Hoshizaki product line-up. These powerful, durable and sustainable machines are highly popular across different market segments, such as in food preparation/ processing, as well as in hotels, bars, restaurants and catering businesses.

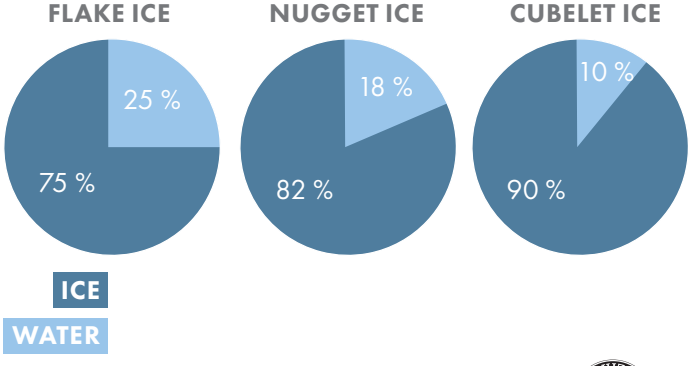
As the Flake, Nugget and Cubelet ice makers convert all water brought into the machine, the water consumption is equal to its ice production. Additionally, all Flake and Nugget ice makers use the natural refrigerant R290, which is environmentally friendly and energy efficient.

Being proven free of all impurities and meeting even the strictest hygiene requirements, Hoshizaki flake ice is even used for organ transport and other medical purposes.

ICE-TO-WATER RATIO

The main characteristic of Hoshizaki's flake ice is that **'freeze burn'** is prevented when displaying fresh fish or produce. The extruding head inside the Flaker exerts only a slight compression, producing the typical Hoshizaki ice flakes.

For Nugget ice, the extruding head performs a higher compression to yield **harder and dryer, individual** ice nuggets.



ABOUT FLAKE, NUGGET & CUBELET ICE

PERFECT TASTE AND HYGIENE



Being free of all impurtities, our flake, nugget and cubelet ice is a perfectly tasteless chilling agent for all types of culinary purposes. This factor makes this ice very popular for medical applications as well.

VERSATILITY



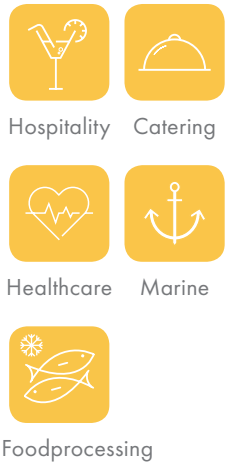
Hoshizaki ice makers can produce either flake, nugget, cubelet ice. All ice types are highly versatile and a staple for different market segments and business types, such as; hotels, food production, bars and restaurants.

SUSTAINABILITY



All flake, nugget and cubelet ice makers use natural refrigerant R290, which is environmentally friendly and energy efficient. Additionally, it converts all fed-in water into ice and is therefore a device that can help you save water with every cycle.

USAGE AREAS



Model Designation Example - FM Series

FM 300 AKE HCN - SB

Type of Ice
FM: Flake / Nugget Ice maker
CM: Cubelet Ice maker

Ice production capacity (kg/24h)
300 = approx. 300kg

Type of machine
KE: Counter
AKE: Modular

*DSNE: Remote condenser
*AWKE: Water cooled

Others
None or
-N: Nugget ice
-HC: Hydrocarbon R290 Flake
-HCN: Hydrocarbon R290 Nugget
-SB: Stainless bottom plate
-50: Extended bin

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FM Hydrocarbon - Self Contained

WARRANTY PERIOD
2 YEARS ON PARTS & LABOUR**

- Produces Flake or Nugget Ice
- FM ice makers can be converted to either flake or nugget ice
- Water consumption is equal to the ice production
- Main characteristic of Flake ice is that "freeze-burn" is prevented
- Nugget ice is compressed by the extruding head, producing harder, dry ice designed with hygiene as a priority.



FM-80KE-HC



FM-120KE-HC



FM-120KE-50-HC

Air Cooled	FM-80KE-HC	FM-120KE-HC	FM-120KE-50-HC
Flake	FM-80KE-HC	FM-120KE-HC	FM-120KE-50-HC
Nugget	FM-80KE-HCN	FM-120KE-HCN	FM-120KE-50-HCN

TECHNICAL DATA	FM-80KE-HC	FM-120KE-HC	FM-120KE-50-HC
Production capacity (kg/24h) approx.	85 - Flake ice 75 - Nugget ice	125 - Flake ice 110 - Nugget ice	125 - Flake ice 110 - Nugget ice
Storage bin capacity (kg) approx.	26 - Flake ice 32 - Nugget ice	26 - Flake ice 32 - Nugget ice	57 - Flake ice 65 - Nugget ice
Outside dimensions, W x D x H (mm)	640 x 600 x 800 (including legs at 89mm)	640 x 600 x 800	940 x 600 x 800 (including legs at 89mm)
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.27	0.35	0.36
Refrigerant	R290	R290	R290
Gross weight packed (kg)	75	76	88
Net weight (kg)	65	66	76

**This type of ice is on special order only. Please take longer lead times into consideration.*



FM-60KE-HC



CM-50KE-HC

Air Cooled	FM-60KE-HC	CM-50KE-HC
Cubelet	-	CM-50KE-HC
Flake	FM-60KE-HC	-

TECHNICAL DATA	FM-60KE-HC	CM-50KE-HC
Production capacity (kg/24h) approx.	65	55
Storage bin capacity (kg) approx.	18	18
Outside dimensions, W x D x H (mm)	498 x 570 x 697	498 x 570 x 697
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.27	0.27
Refrigerant	R290	R290
Gross weight packed (kg)	58	58
Net weight (kg)	49	49

**This type of ice is on special order only. Please take longer lead times into consideration.*

***Based on a country by country agreement*

FM Hydrocarbon / Ice Makers - Modular

- Produces Flake or Nugget Ice
- FM ice makers can be converted to either flake or nugget ice
- Water consumption is equal to the ice production
- Main characteristic of Flake ice is that "freeze-burn" is prevented
- Nugget ice is compressed by the extruding head, producing harder, dry ice designed with hygiene as a priority.



FM-150AKE-HC-SB



FM-300AKE-HC-SB

Air Cooled	FM 150AKE-HC-SB	FM 300AKE-HC-SB
Flake	FM-150AKE-HC-SB	FM-300AKE-HC-SB
Nugget	FM-150AKE-HCN-SB	FM-300AKE-HCN-SB

TECHNICAL DATA	FM 150AKE-HC-SB	FM 300AKE-HC-SB
Production capacity (kg/24h) approx.	150 - Flake ice 140 - Nugget ice	300 - Flake ice 250 - Nugget ice
Outside dimensions, W x D x H (mm)	560 x 700 x 780	560 x 700 x 780
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.41 - Flake ice 0.96 - Nugget ice	0.9 - Flake ice 0.96 - Nugget ice
Refrigerant	R290	R290
Gross weight packed (kg)	70	88
Net weight (kg)	63	81
Corresponding bins	B-140SA, B-210SA, B-340SA	B-140SA, B-210SA, B-340SA

Air Cooled	FM-480AKE-HC-SB
Flake	FM-480AKE-HC-SB
Nugget	FM-480AKE-HCN-SB

Water Cooled	FM-480AWKE-R452-SB
Flake	FM-480AWKE-R452-SB*
Nugget	FM-480AWKE-R452N-SB*



FM-480AKE-HC-SB

TECHNICAL DATA	FM 480AKE-HC-SB	FM-480AWKE-R452-SB
Production capacity (kg/24h) approx.	450 - Flake ice 380 - Nugget ice	420 - Flake ice 380 - Nugget ice
Outside dimensions, W x D x H (mm)	560 x 700 x 780	560 x 700 x 780
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	1.1 - Flake ice 1.17 - Nugget ice	1.39 - Flake ice 1.45 - Nugget ice
Refrigerant	R290	R452A
Gross weight packed (kg)	99	102
Net weight (kg)	92	95
Corresponding bins	B-140SA, B-210SA, B-340SA	B-140SA, B-210SA, B-340SA

Water cooled units should have the condenser circuit connected to a self-contained recirculating system. It is likely that the connection of such units to the mains water supply may be a contravention of local water authority by-laws.

**This type of ice is on special order only. Please take longer lead times into consideration.*

***Based on a country by country agreement*

WARRANTY PERIOD
2 YEARS ON PARTS & LABOUR**

All prices in EUR excl. VAT

FM Ice Makers - Modular

- Produces Flake or Nugget Ice
- FM ice makers can be converted to either flake or nugget ice
- Water consumption is equal to the ice production
- Main characteristic of Flake ice is that "freeze-burn" is prevented
- Nugget ice is compressed by the extruding head, producing harder, dry ice designed with hygiene as a priority.



FM-600AKE-R452-SB**



FM-600AWKE-R452-SB**

Air Cooled	FM-600AKE-R452-SB	FM-600AWKE-R452-SB
Flake	FM-600AKE-R452-SB*	FM-600AWKE-R452-SB*
Nugget	FM-600AKE-R452N-SB*	FM-600AWKE-R452N-SB*

TECHNICAL DATA	FM-600AKE-R452-SB	FM-600AWKE-R452-SB
Production capacity (kg/24h) approx.	600 - Flake ice 530 - Nugget ice	570 - Flake ice 490 - Nugget ice
Outside dimensions, W x D x H (mm)	560 x 700 x 780	560 x 700 x 780
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	1.9 - Flake ice 1.95 - Nugget ice	1.71 - Flake ice 1.76 - Nugget ice
Refrigerant	R452	R452
Gross weight packed (kg)	114	114
Net weight (kg)	107	107
Corresponding bins	B-140SA, B-210SA, B-340SA	B-140SA, B-210SA, B-340SA

**This type of ice is on special order only. Please take longer lead times into consideration.*

***Requires 25amp motor rated supply. 13 amp socket not suitable.*

Air Cooled	FM-750AKE-R452-SB
Flake	FM-750AKE-R452-SB*
Nugget	FM-750AKE-R452N-SB*



FM-750AKE-R452-SB

TECHNICAL DATA	FM-750AKE-R452-SB
Production capacity (kg/24h) approx.	750 - Flake ice 590 - Nugget ice
Outside dimensions, W x D x H (mm)	762 x 700 x 780
Electric connection	1/220 - 240V/50Hz
Electric consumption (kW)	1.88 - Flake ice 2.01 - Nugget ice
Refrigerant	R452A
Gross weight packed (kg)	143
Net weight (kg)	133
Corresponding bins	B-210SA, B-340SA

Water cooled units should have the condenser circuit connected to a self-contained recirculating system. It is likely that the connection of such units to the mains water supply may be a contravention of local water authority by-laws

**This type of ice is on special order only. Please take longer lead times into consideration.*

***Based on a country by country agreement*

WARRANTY PERIOD
2 YEARS ON PARTS & LABOUR**

FM Ice Makers - Modular

- Produces Flake or Nugget Ice
- FM ice makers can be converted to either flake or nugget ice
- Water consumption is equal to the ice production
- Main characteristic of Flake ice is that "freeze-burn" is prevented
- Nugget ice is compressed by the extruding head, producing harder, dry ice designed with hygiene as a priority.



FM-1000AKE-R452-SB**

Air Cooled	FM-1000AKE-R452-SB
Flake	FM-1000AKE-R452-SB*
Nugget	FM-1000AKE-R452N-SB*

TECHNICAL DATA	FM-1000AKE-R452-SB
Production capacity (kg/24h) approx.	1030 - Flake ice 860 - Nugget ice
Outside dimensions, W x D x H (mm)	762 x 700 x 780
Electric connection	1/220 - 240V/50Hz
Electric consumption (kW)	2.49 - Flake ice 2.55 - Nugget ice
Refrigerant	R452A
Gross weight packed (kg)	156
Net weight (kg)	146
Corresponding bins	B-210SA, B-340SA

**This type of ice is on special order only. Please take longer lead times into consideration.*

*** Requires 25amp motor rated supply. 13 amp socket not suitable.*

Air Cooled	FM-1200ALKE-R452-SB	FM-1800ALKE-R452-SB
Flake	FM-1200ALKE-R452-SB*	FM-1800ALKE-R452-SB*
Nugget	FM-1200ALKE-R452N-SB*	FM-1800ALKE-R452N-SB*

TECHNICAL DATA	FM-1200ALKE-R452-SB	FM-1800ALKE-R452-SB
Production capacity (kg/24h) approx.	1200 - Flake ice 1060 - Nugget ice	1800 - Flake ice 1590 - Nugget ice
Outside dimensions, W x D x H (mm)	762 x 700 x 780	1080 x 700 x 780
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.47 - Flake ice 0.52 - Nugget ice	0.71 - Flake ice 0.77 - Nugget ice
Refrigerant	R452A	R452A
Gross weight packed (kg)	108	155
Net weight (kg)	98	140
Corresponding bins	B-210SA, B-340SA	B-340SA



FM-1800ALKE-R452-SB

The FM-1200 and FM-1800 range does not have a compressor or condenser. They are connected remotely.

**This type of ice is on special order only. Please take longer lead times into consideration.*

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e-mail: biuro@gastroeconomy.pl
www.gastroeconomy.pl



DISCOVER THE NEW GENERATION

UNIQUE PURITY - HOSHIZAKI'S SIGNATURE ICE ... WITH AN EDGE

Just like the original Crescent ice makers, the new generation with the 'Edge' produces clear, crescent shaped ice. The unique shape is built from the inside out with an internal temperature of -4°C and can be used for chilling drinks, produce and bottle display, as well as for cooking.

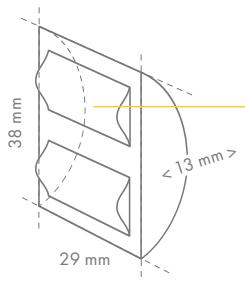
One of the most striking features of our Crescent Edge ice is its round form and the flat bottom with two small winglets. This form behaves as the perfect drink chiller, as it is tasteless, absolutely clear, and slowly-melting.

Thanks to its rounded, yet edgy form, Hoshizaki Crescent ice will also not cluster inside the ice chest, always ready to be scooped out easily for immediate use.

USAGE AREAS

Hospitality | Catering | Healthcare | Food-processing | Marine

CRESCENT ICE



KM Edge Cube
Weight: 10 g

The Crescent ice has winglets. Other than that, it has the same characteristics as the old version of KM.

(i.e. Clarity, pureness, temperature, roundness)

GASTRO ECONOMY

ABOUT CRESCENT ICE

DAMAGELESS BOTTLE COOLING
The ice is hard and compact, but thanks to the smooth, round surface it is the ideal ice type to prevent damages to bottles and lables.

APPETIZING DISPLAY
Due to the crystal clear ice, you can present your produce completely covered and perfectly protected, but still visible to your customer.

CHILLING DRINKS
Due to 0% impurities, the ice is perfectly tasteless and the optimal base for your cocktail creations.

OPTIMAL ICE TEMPERATURE
The temperature of the ice is exactly 0°C cold, hence unpleasant 'freeze-burns' are prevented. The ice is completely clear, allowing the produce to be covered entirely, which helps to maintain optimal temperatures around your vulnerable and delicate foods.

THE EDGE
The most unbeaten characteristic of Hoshizaki's Crescent ice is its unique form which allows splash-free serving of post mix soft drinks, whilst being the most economical ice, as it offers an optimal drink discplacement.

NO CLUSTER
Round edges of the ice prevent clustering when keeping it in buckets for beverage cooling or in afresh meat, fish or buffet display. Fresh produce or buffet bowls can be rearranged constantly, without any comprimises on texture or taste of the produce.

Model Designation Example - KM Series

KM - 40 C - HC - W

Type of Ice
KM: Crescent ice maker

Type of machine
C: Development order
HC: Hydrocarbon R290
W : Fully automated chemical cleaning (optional)

Ice production capacity (kg/24h)
40 = approx. 40kg

KM Ice Makers - Self Contained

- Cycle Saver technology produces the double amount of ice per cycle.
- EverCheck Control Board with audible alarm and self-diagnostic features.
- Cleanest ice: Evaporator design features resistance to descaling acids and impurities
- Ergonomic: Door opens from top
- UV-LED light sterilizes water and water circuit. Sanitation mode automatically cleans the water circuit at a set frequency. (optional)
- Stainless steel exterior. Legs not supplied.


KM-40C-HC


KM-60C-HC


KM-80C-HC


KM-140C-HC

Air Cooled	KM-40C-HC	KM-60C-HC	KM-80C-HC	KM-140C-HC
Crescent	KM-40C-HC	KM-60C-HC	KM-80C-HC	KM-140C-HC

TECHNICAL DATA	KM-40C-HC	KM-60C-HC	KM-80C-HC	KM-140C-HC
Production capacity (kg/24h) approx.	43	60	75	138
Storage bin capacity (kg) approx.	16	23	34	47
Outside dimensions, W x D x H (mm)	452 x 610 x 982-1005 (including legs)	605 x 610 x 982-1005 (including legs)	605 x 712 x 982-1005 (including legs)	630 x 719 x 1333-1356 (including legs)
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.22	0.26	0.31	0.56
Refrigerant	R290	R290	R290	R290
Gross weight packed (kg)	51	57	63	81
Net weight (kg)	41	45	50	69

ITEM NO.	OPTIONAL EQUIPMENT	PRICE
F174-C101	ACK-40-A: Fully automated chemical cleaning kit	
F174-C102	ACK-60-A: Fully automated chemical cleaning kit	
F174-C103	ACK-80-A: Fully automated chemical cleaning kit	
F174-C104	ACK-130-A: Fully automated chemical cleaning kit	
F174-C201	UVL-25-A: UV-LED for the water tank	

KM-W machines come with a fully automated cleaning system as standard.
W= Wash in this range.

Air Cooled	KM-40C-HC-W	KM-60C-HC-W	KM-80C-HC-W	KM-140C-HC-W
Crescent	KM-40C-HC-W	KM-60C-HC-W	KM-80C-HC-W	KM-140C-HC-W

TECHNICAL DATA	KM-40C-HC-W	KM-60C-HC-W	KM-80C-HC-W	KM-140C-HC-W
Production capacity (kg/24h) approx.	43	60	75	138
Storage bin capacity (kg) approx.	16	23	34	47
Outside dimensions, W x D x H (mm)	452 x 610 x 982-1005 (including legs)	605 x 610 x 982-1005 (including legs)	605 x 712 x 982-1005 (including legs)	630 x 719 x 1333-1356 (including legs)
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.22	0.26	0.31	0.56
Refrigerant	R290	R290	R290	R290
Gross weight packed (kg)	51	59	65	83
Net weight (kg)	41	47	52	71

WARRANTY PERIOD
2 YEARS ON PARTS & LABOUR*

**Based on a country by country agreement*

KM Ice Makers - Modular

- Produces Crescent Edge shaped ice.
- Faster harvest cycle for increased
- production.
- Increased bonded surface area creates a stronger, more durable structure.
- The evaporator design freezes the cleanest water, rinsing-out most of the minerals and impurities; resulting in individual, crystal clear KM Edge cubes.
- Stainless steel surface.



KMD-210ABE-HC



KMD-270ABE-R452

Air Cooled	KMD-210ABE-HC	KMD-270ABE-R452
Crescent	KMD-210ABE-HC	KMD-270ABE-R452

TECHNICAL DATA	KMD-210ABE-HC	KMD-270ABE-R452
Production capacity (kg/24h) approx.	210	275
Outside dimensions, W x D x H (mm)	560 x 625 x 610	560 x 625 x 610
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.68	0.98
Refrigerant	R290	R452A
Gross weight packed (kg)	66	66
Net weight (kg)	57	57
Corresponding bins	B-140SA, B-210SA, B-340SA	B-140SA, B-210SA, B-340SA

**Air Temperature 10°C / Water Temperature 10°C. Based on 50 Hz air cooled model*



KM-470AJE-R452



KM-590DJE-R452

Air Cooled	KM-470AJE-R452	KM-590DJE-R452
Crescent	KM-470AJE-R452	KM-590DJE-R452

TECHNICAL DATA	KM-470AJE-R452	KM-590DJE-R452
Production capacity (kg/24h) approx.	495	630
Outside dimensions, W x D x H (mm)	762 x 695 x 825	1219 x 695 x 695
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	1.85	2.08
Refrigerant	R452A	R452A
Gross weight packed (kg)	133	151
Net weight (kg)	122	136
Corresponding bins	B-210SA, B-340SA	B-340SA

KM-470AJE-R452 is motor rated at 16amp supply

**Air Temperature 10°C / Water Temperature 10°C. Based on 50 Hz air cooled model*

***Based on a country by country agreement*

WARRANTY PERIOD
2 YEARS ON PARTS & LABOUR**

PAIRING AESTHETICS AND FUNCTIONALITY

EYE CANDY FOR YOUR DRINKS

Expand your creative horizon and your craft's aesthetic possibilities with the help of our Special ice makers that produce different, extraordinary shapes of ice.

Specially tailored for cocktail bars that like to differentiate themselves from others, whilst never compromising on taste and quality of their drinks. With perfect ice characteristics still in focus, you can now add a decorative highlight to your cocktails and long drinks.

Our Special ice makers work, similar to our famous Cubers, with our patented closed-cell system.

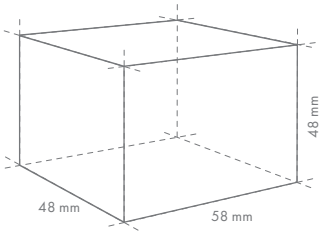
Each ice shape is made individually by a dedicated spray of fresh water. This happens within a closed cell to achieve the highest possible compactness of an ice cube with the perfectly precise shape of a ball and big cube.

Owners of a Hoshizaki Special ice maker can look back on times of manually molding single ice forms. Now, they enjoy the convenience of scooping absolutely identical ice shapes from the built-in and easily accessible storage container.

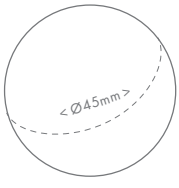
USAGE AREAS

Hospitality · Catering · Education · Leisure

CUBE SIZES



Big Cube LM
Weight: 120 g



Ball Ice Q
Weight: 45 g

GASTRO ECONOMY

SPECIAL ICE MAKERS

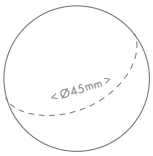
Self contained



"Hoshizaki is a market leader when it comes to ice, but more than that, they are an inspirational brand ... creating ice in a different form, that allows you to be more creative behind the bar."

Andrew Mullins
Operations Director
Fling Bar Services Dubai (UK/UAE)
September 2018

IM-65NE-HC-Q BALL ICE MAKER



Production capacity/24 h: 22 kg
Bin capacity: 26 kg
Ice type: Ball

Big Cube



Ball Ice



IM Hydrocarbon Ice Makers - Self Contained

- Produces Special ice
- Designed with hygiene as a priority
- Each ice cycle is made with fresh water
- Automatic rinse cycle
- Stainless steel exterior
- Removable door gaskets
- Closed water circuits
- Easily cleanable air filter



IM-65NE-HC-Q



IM-65NE-HC-LM

Air Cooled	IM-65NE-HC-Q	IM-65NE-HC-LM
Ball (Ø 45mm)	IM-65NE-HC-Q*	
Ball (Ø 45mm)	IM-65PE-Q	
Ball (Ø 45mm)	IM-65PE-U-Q	
Ball (Ø 45mm)	IM-65PE-F-Q	
Ball (Ø 45mm)	IM-65PE-E-Q	
Big Cube - LM (48 x 58 x 48mm)		IM-65NE-HC-LM*
Big Cube - LM (48 x 58 x 48mm)		IM-65PE-LM
Big Cube - LM (48 x 58 x 48mm)		IM-65PE-U-LM
Big Cube - LM (48 x 58 x 48mm)		IM-65PE-F-LM
Big Cube - LM (48 x 58 x 48mm)		IM-65PE-E-LM

Estimated launch June 2025

Estimated launch June 2025

Water Cooled	IM-65WNE-HC-Q	
Ball (Ø 45mm)	IM-65WNE-HC-Q*	
Ball (Ø 45mm)	IM-65WPE-Q	
Ball (Ø 45mm)	IM-65WPE-U-Q	
Ball (Ø 45mm)	IM-65WPE-F-Q	
Ball (Ø 45mm)	IM-65WPE-E-Q	

Estimated launch June 2025

TECHNICAL DATA	IM-65NE-HC-Q	IM-65NE-HC-LM
Production capacity (kg/24h) approx.	28	43
Storage bin capacity (kg) approx.	17	26
Outside dimensions, W x D x H (mm)	633 x 506 x 860	633 x 506 x 860
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.32	0.32
Refrigerant	R290	R290
Gross weight packed (kg)	66	61
Net weight (kg)	53	51
Optional legs	90-125mm	90-125mm

**This type of ice is on special order only. Please take longer lead times into consideration.*

***Based on a country by country agreement*

WARRANTY PERIOD
2 YEARS ON PARTS & LABOUR**

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Storage Bins / Top Kits

- Foamed in-place insulation, ensures low melt rate ice storage.
- The stainless steel exterior provides long lasting attractive appearance.
- Easy to clean with round edges for optimal hygiene.
- Manufactured with adjustable legs from 90mm to 135mm.
- Sturdy construction for side by side/ stacked installation.
- Non-corrosive bin liner provides safe and sanitary storage of Cube and Flake ice.


B-140SA


B-210SA


B-340SA

BINS	Bin capacity (approx kg)	Dimensions (W x D x H) (mm)	Weight (gross) (kg)	Weight, (net) (kg)	Optional	Price
B-140SA	Approx. 115 Maximum 140	559 x 820 x 1016 (Legs add 90-135)	53	37	–	
B-210SA	Approx. 165 Maximum 210	762 x 820 x 1016 (Legs add 90-135)	67	52	–	
B-340SA	Approx. 275 Maximum 340	1219 x 820 x 1016 (Legs add 90-135)	88	72		

BINS	Bin capacity (approx kg)	Dimensions (W x D x H) (mm)	Weight (kg)	Price
F-600-42S	258	1087 x 690 x 1019	70	
F-650-44S	299	1118 x 801 x 1016	80	
F-950-48S	431	1220 x 801 x 1270	96	
F-1025-52S	467	1321 x 801 x 1270	112	

TOP KITS	ITEM NO	PRICE
TK-4DM	S-31045	
TK-4DR	S-31046	
TK-8D	S-21871	
TK-18D	S-21872	
TK-IMD2	S-31047	
TK FM-1800	S-31707	
TK-30/ TK-48*	S-24154	

*Foam strip

**Based on a country by country agreement

TOP KIT CONFIGURATION

Model		B-140SA	B-210SA	B-340SA
IM-130A		TK-30*	TK-30* + TK-8D	TK-30* + TK-8D + TK-18D
IM-240D		N/A	N/A	TK-IMD2
IM-240A		TK-30*	TK-30* + TK-8D	TK-30* + TK-8D + TK-18D
KMD-210 & 270		-	TK-8D	TK-8D + TK-18D
KM-470		N/A	TK-30*	TK-30* + TK-18D
KM-590		N/A	N/A	TK-48*
FM-150		TK-30*	TK-30* + TK-8D	TK-30* + TK-8D + TK-18D
FM-300		TK-30*	TK-30* + TK-8D	TK-30* + TK-8D + TK-18D
FM-480		TK-30*	TK-30* + TK-8D	TK-30* + TK-8D + TK-18D
KM-470		N/A	TK-30	TK-30 + TK-18D
KM-590		N/A	N/A	TK-48
FM-600		TK-30*	TK-30* + TK-8D	TK-30* + TK-8D + TK-18D
FM-750		N/A	TK-30*	TK-48* + TK-18D
FM-1000		N/A	TK-30*	TK-48* + TK-18D
FM-1200		N/A	TK-30*	TK-48* + TK-18D
FM-1800		N/A	N/A	TK48* + TK-FM1800
IM-240A	2x	N/A	N/A	TK-4DM
IM-240D	2x	N/A	N/A	TK-48* + TK IMD2
KMD-210 & 270	2x	N/A	N/A	TK-4DM + TK-4DR
FM-150	2x	N/A	N/A	TK-4DM
FM-170	2x	N/A	N/A	TK-4DM
FM-300	2x	N/A	N/A	TK-4DM
FM-480	2x	N/A	N/A	TK-4DM
FM-600	2x	N/A	N/A	TK-4DM

Note:
Different combinations of ice machines are possible on 1x B-340SA dispenser.
Please contact your local dealer for more information."

*TK-30 and TK-48 are optional top kits (not required).

2 YEAR WARRANTY ON PARTS & LABOUR**

Transport Systems

- Transportation methods from Hoshizaki include a range of trolleys, carts and bagging methods that are integrated as storage compartments within the ice makers themselves.
- Once full, simply remove the trolley or bag full of ice, and carry or wheel it to wherever it is needed, without needing to scoop it from the machine into a receptacle.



ITS 500

TRANSPORT SYSTEM	Number of carts	Bin capacity (approx) (kg)	Dimensions (W x D x H) (mm)	Weight (kg)	
ITS-100NS-31	1	46 (+109)	787 x 1016 x 1194	110	
ITS-500NS-31	1	174 (+109)	787 x 1016 x 1524	166	
ITS-600NS-31	1	273 (+109)	787 x 1016 x 1702	176	
ITS-700NS-31	1	296 (+109)	787 x 1016 x 1905	187	
ITS-1350SG-60	2	602 (+218)	1524 x 1016 x 1905	390	
ITS-2250SG-60	2	968 (+218)	1524 x 1016 x 2464	420	

TRANSPORT SYSTEM	Bin capacity (approx) (kg)	Dimensions (W x D x H) (mm)	Weight (kg)	
ICE STORAGE & DISPENSING SYSTEMS				
DEV500SG-30-75	209	762 x 787 x 1600	136	
DEV700SG-30-75	309	762 x 787 x 1994	146	
UPRIGHT STORAGE BINS				
SG500-30	209	762 x 787 x 1130	96	
SG700-30	308	762 x 787 x 1524	100	

MODELS	
SMART CART 75	
SMART CART 240/ITS CART	
ICE TOTE FOR ITS (SET OF 6)	

**Based on a country by country agreement*



2 YEAR WARRANTY ON PARTS & LABOUR*

All prices in EUR excl. VAT



THE RAPID FRESH MAKERS

WATER & ICE – IS THERE A BETTER TEAM?

Dispensers play a crucial role when business owners want to provide ice and/or water for self-service. The three steps of quality ice production, protected ice storage and the quick service of ice are all combined in one device – with the help of only one button your refreshment is ready in seconds.

With **DCM DISPENSERS** the user can select from these options:

- Cubelet ice only
- Cubelet ice and water
- Water only

The production capacities of these compact, yet powerful ice/water dispensers range from 60 kg a day for smaller businesses to up to 230 kg a day for sizable venues, such as amusement parks, hotel resorts and large-scale quick serve environment.

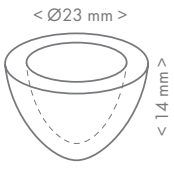
Most commonly, Hoshizaki dispensers are used, where a quick, efficient, and food-safe serving of ice-water combinations is needed.

DIM DISPENSERS produce and provide the famous Hoshizaki cubes for handy self-service. What makes this dispenser so popular is its convenient portion control, which can be set easily. This allows you to precisely regulate the serving sizes. This range of self-serve dispensers is often placed in hotels, positioned on each floor, to provide guests with quality ice all around the clock.

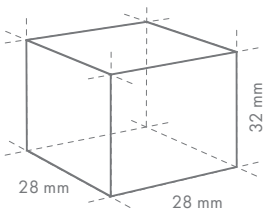
With an elegant and lean look, they almost disappear within modern interior designs. Focusing on user-friendliness and maximum food safety, air or light never hits the freshly produced ice, while stored, providing maximum contamination protection for operators and consumers.

DSM DISPENSERS are compact and reliable appliances that produce and serve high quality shuttle ice. The simple design and smart features, for food safety and against contamination, make DSM dispensers popular for hospitals and health care institutions.

DISPENSERS ICE



Ice type: Shuttle
Weight: 3 g



Cube Size: L
Weight: 23 g

USAGE AREAS

Hospitality · Catering · Healthcare · Education · Marine

ICE AND/OR WATER DISPENSERS



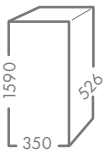
DSM-12DE ICE



Production capacity/24 h: 13 kg
Bin capacity: 3 kg
Ice type: Shuttle



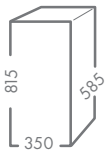
DIM-40DE-HC ICE



Production capacity/24 h: 43 kg
Bin capacity: 15 kg
Ice type: Cube L



DCM-120KE-HC ICE & WATER



Production capacity/24 h: 125 kg
Bin capacity: 1.9 kg
Ice type: Cubelet & Water

EASY FIT

Our dispenser portfolio accommodates suitable appliances for different requirements regarding serving amounts, storage capacity and space limitations.

SUSTAINABLE

Waste control for more sustainability; these dispensers allow intuitive portion control. This helps to regulate the consumption of ice among end-user, reducing overall energy consumption and waste.

FOOD SAVE

As with all Hoshizaki machines, hygiene, food safety and contamination protection play a major role. Dispensers are operated by consumers directly. In order to eliminate health risks, the machines are designed to never let air or water hit the freshly produced ice, while stored.

Dispensers

Ice and/or Water Dispensers

- The DCM range of ice/water dispensers produce the following combinations: cubelet ice, ice and water or dispense only water.
- These systems can be used for multiple environments including food and beverage, leisure and healthcare.



DCM-60KE-HC



DCM-120KE-HC

Air Cooled	DCM-60KE-HC DCM-60KE-P-HC	DCM-120KE-HC DCM-120KE-P-HC (UK)
Cubelet + Water	DCM-60KE-HC DCM-60KE-P-HC	DCM-120KE-HC DCM-120KE-P-HC

TECHNICAL DATA	DCM-60KE-HC	DCM-120KE-HC
Production capacity (kg/24h) approx.	60	125
Storage bin capacity (kg) approx.	1.9	4
Outside dimensions, W x D x H (mm)	350 x 585 x 695 (max 710mm)	350 x 585 x 815 (max 830mm)
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.28	0.4
Refrigerant	R290	R290
Gross weight packed (kg)	54	64
Net weight (kg)	45	55
Available with	Lever / Push button (-P)	Lever / Push button (-P)
Optional	Push button on request (-P) (Special order.)	Push button on request (-P) (Special order.)

**This type of ice is on special order only. Please take longer lead times into consideration.*

***Based on a country by country agreement*

Ice Dispensers

- The **DIM-40DE-HC** produces cubed ice and has a new exterior design. The freshly produced ice does not come in contact with light or air when stored and therefore maintains the highest quality. Its ice is very well suited for multiple environments including food and beverage, leisure and healthcare.



DIM-40DE-HC



DSM-12DE (UK)

Air Cooled	DIM-40DE-HC	DSM-12DE
L Cube - standard	DIM-40DE-HC	-
Shuttle	-	DSM-12DE

TECHNICAL DATA	DIM-40DE-HC	DSM-12DE
Production capacity (kg/24h) approx.	43	13
Storage bin capacity (kg) approx.	15	3
Outside dimensions, W x D x H (mm)	350 x 526 x 1590 (height including adjustable legs is 1635mm)	180 x 527 x 695
Electric connection	1/220 - 240V/50Hz	1/220 - 240V/50Hz
Electric consumption (kW)	0.28	0.2
Refrigerant	R290	R134a
Gross weight packed (kg)	70	28
Net weight (kg)	59	26

2 YEAR WARRANTY ON PARTS & LABOUR**

All prices in EUR excl. VAT

Ice Crusher N53

- The **N53** Ice Crusher is the ideal product to make crushed ice for cocktails (mojitos, frozen margaritas, daiquiris and more).
- To be used everywhere you need crushed ice: cocktail bars, hotels, restaurants, ice cream shops, bars and night clubs.



SANTOS N53

	SANTOS N53
Type of ice	SANTOS N53

TECHNICAL DATA	SANTOS N53
Crush capacity (kg/min.)	2.4
Storage capacity approx. (kg)	1.2
Dimensions (W x D x H) (mm)	236 x 353 x 474
Electrical supply	1/220-240V/50Hz
Connection load (kW)	0.130
Gross weight (kg)	10
Net weight (kg)	10

Ice Crusher C105

- The **C105** Crusher is very easy to handle and is compact in size.
- Ideal to crush small amounts of ice cubes, to be used in drinks and cocktails.
- Ideal for back of house use as compact and efficient.



C-105

	C-105
Type of ice	C-105

TECHNICAL DATA	C-105
Crush capacity (kg)	5
Storage capacity approx. (kg)	5
Dimensions (W x D x H) (mm)	370 x 310 x 510
Electrical supply	1/220-240V/50Hz
Connection load (kW)	0.150
Gross weight (kg)	25
Net weight	25

**Based on a country by country agreement*

All prices in EUR excl. VAT

2 YEAR WARRANTY ON PARTS & LABOUR*

Water Filtration

- The 4HC-H water filtration system maximizes equipment performance, improves ice quality and will filter out dirt / rust particles as small as ½ micron, chlorine taste and odour reduction, reduces lime scale formation, reduces corrosion related problems due to chlorine vapour.
- NSF certified for bacteriostatic effects, this means the product limits the passage or growth of bacteria that may already exist in the incoming water.



4HC-H Single



4HC-H Twin



4HC-H Triple

WATER FILTRATION	4HC-H Single	4HC-H Twin	4HC-H Triple	4HC replacement cartridge
Item number	9320-51	9320-52	9320-53	9655-11
PRICE				

Water Filter	4HC-H Single	4HC-H Twin	4HC-H Triple
IM range	IM 21 - IM 130	IM-130, IM 240+	N/A
FM range	FM 60 - FM 300	FM-300 FM 480 - FM 750	FM 1000+
KM range	KM-40, 60, 80, 140	KMD210 - KMD270 KM470	–
Dispenser	DCM 60/DCM 120 DIM 40, DSM 12	–	N/A

Dimensions - Manifold & Cartridge	Dimensions
Single filter (W x D x H)	204 x 193 x 467mm
Twin filter (W x D x H)	422 x 216 x 485mm
Triple filter (W x D x H)	527 x 216 x 485mm

**Based on a country by country agreement*

1 YEAR WARRANTY ON PARTS & LABOUR*

All prices in EUR excl. VAT

External drain pump

The external drain pump is a practical accessory that can be installed onto all self-contained icemakers in the IM-series generation NE from the IM-21 to the IM-65 excluding the IM-65 LM, LM 103 and the Q model. When installed the drain pump gives you more flexibility and less constraints of connection to the drain when placing the icemaker. Rearranging the icemaker later on is also quicker and easier with the drain pump installed, and the risk of standing water or having the drain pipe clogged is close to eliminated.

Capacity and operating condition limitations:
- Maximum pump distance: 1.0m vertically /10m horizontally
- Typical installation: condition 0.5m vertically / 5m horizontally
- Capacity: 200ltr/hour or 3.3ltr./min at max distance



EXTERNAL DRAIN PUMP	
Item number	S-32904
Outside dimensions (W x D x H) (mm)	287 x 146 x 129
PRICE	

All prices in EUR excl. VAT

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GASTRO ECONOMY

LONG LASTING QUALITY. MAXIMUM EFFICIENCY.



SOLID QUALITY FOR KITCHEN PERFECTIONISTS

The Hoshizaki PREMIER is a series of heavy-duty cabinets for energy-efficient refrigeration (Climate Class 4/5), catering to the needs of busy commercial kitchens. The durable design with solid door hinges, stainless steel and a flawless finish is built to withstand the most demanding kitchen operations. The PREMIER cabinets are available with legs instead of castors.

- Suitable for operations in ambient temperatures of up to +40°C
- Heavy-duty cabinets: climate class 4/5
- High performance: stable temperatures in the whole cabinet despite frequent door openings
- Meets Gastronorm & shelf size standards

USAGE AREAS

Catering Hospitality

KEY FEATURES

PERFECT TEMPERATURES FOR MAXIMUM FOOD SAFETY.

1. Low noise levels
2. 80mm insulation generate low energy consumption and high temperature stability (even during defrost cycles)
3. Self-closing door at an angle of less than 90 degrees for food safety and energy-saving and easier working routines
4. Full-height ergonomic handle for easy cleaning
5. 304 quality stainless steel for durability and food safety
6. Reversible door allows the appliances to be adapted to any individual installation site
7. Automatic fan cutout switch
8. Low maintenance condenser without filter (for 70, 140 cabinets)



Model Designation Example - PREMIER

PREMIER K 70 L* DR U**

Product range
Temperature range
- K = Refrigerator
- F = Freezer
- M = Fresh meat cabinet
- KG = Glass door refrigerator

Product series name/ width (cm)

C = Castor
L = Leg

DR = Door right
DL = Door left

U = UK plug
E = EU plug

* Not available for BW80
** Not available for 140

PREMIER 70

2/1 GN

WARRANTY PERIOD 6 YEARS ON PARTS & LABOUR*

- Compartmentalized cooling unit for maximum internal capacity and easy maintenance.
- Airflow guide
- Low sound level
- Right hand hinged reversible door
- Automatic door closing
- Door lock
- Removable gaskets
- Pedal door opener with safety release
- 3 grey shelves (530 x 650mm) + 1 bottom shelf
- Round edges inside
- LED lighting
- Legs, H = 130-180mm

REMOTE MODELS ARE AVAILABLE SOON






	Premier K 70 L DR	Premier M 70 L DR	Premier F 70 L DR	Premier KG 70 L DR
Item number	181701010	182701010	183701010	184701010
Temperature Range	+2/+12°C	-5/+12°C	-25/-5°C	+2/+12°C
Volume, Gross (ltr.)	700	700	700	700
Net Usable Volume (ltr.)	475	475	475	475
Dimensions W x D x H (mm)	690 x 848 x 2080-2130	690 x 848 x 2080-2130	690 x 848 x 2080-2130	690 x 848 x 2080-2130
Net Weight (kg)	125	125	125	130
Weight, Packed (kg)	135	135	135	140
Interior	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
Exterior	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
Ref. capacity at -10°C (Watt)	206	206	-	206
Ref. capacity at -30°C (Watt)	-	-	376	-
Power Supply	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	120	120	460	120
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	A	A	C	B
Energy consumption (kWh/Year)	341	341	1771	451
Climate Class	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)	4 (max. ambient temp. of 30 °C with 55% RH)
Refrigerant	R600a	R600a	R290	R600a
Sound Level – dB(A)	48	48	52	48
Price				

Accessories

760660430	Master key
760660022	Set of castors 125 mm (2 x braked and 2 x unbreaked)
760660118	Set of legs 130-180 mm
760660444	Set of stainless steel shelves (3 top & 1 bottom) with back guard for GN 2/1 cabinets excl. shelf support (single door)

Accessories

760660442	Shelf (grey) for GN 2/1 cabinets excl. shelf support (bottom)	
760660009	Shelf (grey) with back guard for GN 2/1 cabinets excl. shelf support	
760660013	Shelf (stainless steel) with back guard for GN 2/1 cabinets	
760660437	Shelf (stainless steel) with back guard for GN 2/1 cabinets (bottom)	

*Based on a country by country agreement

PREMIER 140

2/1 GN

WARRANTY PERIOD 6 YEARS ON PARTS & LABOUR*

- Compartmentalized cooling unit for maximum internal capacity and easy maintenance.
- Airflow guide
- Low sound level
- Automatic door closing
- Door locks
- Removable gaskets
- Pedal door openers with safety release
- 6 grey shelves (530 x 650mm) + 2 bottom shelves
- Round edges inside
- LED lighting
- Legs, H = 130-180mm

REMOTE MODELS ARE AVAILABLE SOON






	Premier K 140 L	Premier M 140 L	Premier F 140 L	Premier KG 140 L
Item number	181141070	182141070	183141070	184141070
Temperature Range	+2/+12°C	-5/+12°C	-25/-5°C	+2/+12°C
Volume, Gross (ltr.)	1400	1400	1400	1400
Net Usable Volume (ltr.)	1085	1085	1085	1085
Dimensions W x D x H (mm)	1380 x 848 x 2080-2130	1380 x 848 x 2080-2130	1380 x 848 x 2080-2130	1380 x 848 x 2080-2130
Net Weight (kg)	196	196	196	215
Weight, Packed (kg)	212	212	212	230
Interior	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
Exterior	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
Ref. capacity at -10°C (Watt)	361	361	-	361
Ref. capacity at -30°C (Watt)	-	-	608	-
Power Supply	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	200	200	920	200
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	A	A	C	B
Energy consumption (kWh/Year)	592	592	3384	825
Climate Class	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)	4 (max. ambient temp. of 30 °C with 55% RH)
Refrigerant	R290	R290	R290	R290
Sound Level – dB(A)	50	50	56	50
Price				

Accessories

760660243	Double door cabinet rail (left) GN 2/1, U-shape	
760660244	Double door cabinet rail (right) GN 2/1, U-shape	
760660430	Master key	
760660022	Set of castors 125 mm (2 x braked and 2 x unbre-aked)	
760660118	Set of legs 130-180 mm	
760660445	Set of stainless steel shelves (6 top & 2 bottom) with back guard for GN 2/1 cabinets excl. shelf support (double door)	

Accessories

760660442	Shelf (grey) for GN 2/1 cabinets excl. shelf support (bottom)
760660009	Shelf (grey) with back guard for GN 2/1 cabinets excl. shelf support
760660013	Shelf (stainless steel) with back guard for GN 2/1 cabinets
760660437	Shelf (stainless steel) with back guard for GN 2/1 cabinets (bottom)

**Based on a country by country agreement*

PREMIER W80

2/1 GN

WARRANTY PERIOD 6 YEARS ON PARTS & LABOUR*

- Airflow guide
- Low sound level
- Right hand hinged reversible door
- Automatic door closing
- Door lock
- Removable gaskets
- Pedal door opener with safety release
- 4 grey shelves (650 x 530mm)
- Round edges inside
- LED lighting
- Legs, H = 130-180mm

REMOTE MODELS ARE AVAILABLE SOON






	Premier K W80 L DR	Premier M W80 L DR	Premier F W80 L DR	Premier KG W80 L DR
Item number	181801010	182801010	183801010	184801010
Temperature Range	+2/+12°C	-5/+12°C	-25/-5°C	+2/+12°C
Volume, Gross (ltr.)	700	700	700	700
Net Usable Volume (ltr.)	475	475	475	475
Dimensions W x D x H (mm)	810 x 728 x 2080-2130	810 x 728 x 2080-2130	810 x 728 x 2080-2130	810 x 728 x 2080-2130
Net Weight (kg)	125	125	125	130
Weight, Packed (kg)	135	135	135	140
Interior	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
Exterior	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
Ref. capacity at -10°C (Watt)	206	206	-	206
Ref. capacity at -30°C (Watt)	-	-	376	-
Power Supply	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	120	120	520	120
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	A	A	C	B
Energy consumption (kWh/Year)	337	337	1776	439
Climate Class	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)	4 (max. ambient temp. of 30 °C with 55% RH)
Refrigerant	R600a	R600a	R290	R600a
Sound Level – dB(A)	46	46	50	46
Price				

Accessories

760660430	Master key
760660022	Set of castors 125 mm (2 x braked and 2 x unbre-aked)
760660118	Set of legs 130-180 mm
760660447	Set of stainless steel shelves (3 top & 1 bottom) with back guard for GN 2/1 wide cabinets excl. shelf support

Accessories

760660433	Shelf (grey) with back guard for GN 2/1 wide cabinets excl. shelf support	
760660443	Shelf (grey) with back guard for GN 2/1 wide cabinets excl. shelf support (bottom)	
760660438	Shelf (stainless steel) with back guard for GN 2/1 wide cabinet	
760660439	Shelf (stainless steel) with back guard for GN 2/1 wide cabinet (bottom)	

*Based on a country by country agreement

PREMIER 60

1/1 EN

WARRANTY PERIOD 6 YEARS ON PARTS & LABOUR*

- Airflow guide
- Low sound level
- Right hand hinged reversible door
- Automatic door closing
- Door lock
- Removable gaskets
- Pedal door opener with safety release
- 4 grey shelves (400 x 600mm)
- Round edges inside
- LED lighting
- Legs, H = 130-180mm

REMOTE MODELS ARE AVAILABLE SOON






	Premier K 60 L DR	Premier M 60 L DR	Premier F 60 L DR	Premier KG 60 L DR
Item number	181601010	182601010	183601010	184601010
Temperature Range	+2/+12°C	-5/+12°C	-25/-5°C	+2/+12°C
Volume, Gross (ltr.)	480	480	480	480
Net Usable Volume (ltr.)	335	335	335	335
Dimensions W x D x H (mm)	610 x 848 x 2080-2130	610 x 848 x 2080-2130	610 x 848 x 2080-2130	610 x 848 x 2080-2130
Net Weight (kg)	110	110	110	115
Weight, Packed (kg)	120	120	120	125
Interior	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
Exterior	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
Ref. capacity at -10°C (Watt)	206	206	-	206
Ref. capacity at -30°C (Watt)	-	-	376	-
Power Supply	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	120	120	520	120
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	A	A	C	B
Energy consumption (kWh/Year)	286	286	1506	373
Climate Class	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)	4 (max. ambient temp. of 30 °C with 55% RH)
Refrigerant	R600a	R600a	R290	R600a
Sound Level – dB(A)	46	46	50	46
Price				

Accessories

760660430	Master key
760660432	Set of 2 shelf support for EN 1/1 cabinet U shape
760660446	Set of 4 stainless steel shelves with back guard for EN 1/1 cabinets excl. shelf support
760660022	Set of castors 125 mm (2 x braked and 2 x unbre-aked)

Accessories

760660118	Set of legs 130-180 mm
760660431	Shelf (grey) with back guard for EN 1/1 cabinet excl. shelf support
760660440	Shelf (stainless steel) with back guard for EN 1/1 cabinet

*Based on a country by country agreement

PREMIER BW80

2/1 GN

WARRANTY PERIOD 6 YEARS ON PARTS & LABOUR*

- Ventilated refrigeration system
- Air circulation system
- Low sound level
- Right hand hinged reversible door
- Automatic door closing
- Door lock
- Removable gaskets
- Stainless steel wall rails and adjustable shelf supports
- 4 grey shelves (650 x 530mm)
- Round edges inside
- LED lighting
- Integrated castors






	Premier K BW80 DR	Premier M BW80 DR	Premier F BW80 DR	Premier KG BW80 DR
Item number	181800010	182800010	183800010	184800010
Temperature Range	+2/+12°C	-5/+12°C	-25/-5°C	+2/+12°C
Volume, Gross (ltr.)	610	610	610	610
Net Usable Volume (ltr.)	457	457	457	457
Dimensions W x D x H (mm)	830 x 770 x 1970	830 x 770 x 1970	830 x 770 x 1970	830 x 770 x 1970
Net Weight (kg)	135	135	135	135
Weight, Packed (kg)	145	145	145	150
Interior	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
Exterior	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
Ref. capacity at -10°C (Watt)	206	206	-	206
Ref. capacity at -30°C (Watt)	-	-	376	-
Power Supply	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	120	120	370	120
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	A	A	C	B
Energy consumption (kWh/Year)	333	333	1810	432
Climate Class	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)	4 (max. ambient temp. of 30 °C with 55% RH)
Refrigerant	R600a	R600a	R290	R600a
Sound Level – dB(A)	46	46	50	46
Price				

Accessories

760660430	Master key
760660434	Set of 2 shelf support for bottom mount cabinets, U-shape
760660448	Set of shelves (4 shelves) stainless steel with back guard for GN 2/1 wide cabinets excl. shelf support

Accessories

760660433	Shelf (grey) with back guard for GN 2/1 wide cabinets excl. shelf support
760660438	Shelf (stainless steel) with back guard for GN 2/1 wide cabinet

*Based on a country by country agreement

Configuration variety & perfect temperatures

A refrigerated counter is a chef's prime workstation, meaning it will often take a central position in the kitchen. Besides its storage function, the counter plays a pivotal role from preparation through to arranging and serving the food.

PREMIER counters are refrigerated counters available in a variety of door/drawer combinations and worktop options to meet the individual requirements of your kitchen routine.

FEATURES FOR FLEXIBILTY

- GN 1/1 compatibility. Gastronorm pans can be inserted directly on the shelf supports or on the shelves.
- Left or right-hand hinged reversible doors. Doors can be reversed at customer site.
- Key lock on doors and drawers for most popular counter configurations.
- Soft-close drawers. Can be fitted at customer site using the Soft-Close Drawer Conversion Kit.
- 3/3 drawer sets are compatible with 150mm deep GN pans.
- Possibility to extend the height of castors by 50mm with Castor Extension Kit (optional accessory).
- Legs or castors.

HYGIENE & COOLING EFFICIENCY
The wide magnetic gaskets are removable for easy cleaning. The triple insulation area provides an effective seal, reducing the cold air escaping for maximum efficiency.



EASY MAINTENANCE
Compartmentalized cooling unit is extractable for easy maintenance.



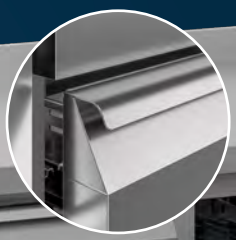
6 WORKTOP OPTIONS
See next page

PREMIUM STAINLESS STEEL EXTERIOR AND INTERIOR
Stainless steel grade AISI 304

LONG DRAWER TELESCOPIC RAILS.



ERGONOMIC AND EASY TO CLEAN FULL LENGTH HANDLE





BODY HEIGHT OF 750MM

GOOD HYGIENE
Inside base shaped as a dished pan to catch fluids

SEAMLESS KITCHEN DESIGN
Thanks to the smart front venting design, no air flow is required to the underneath, sides or back of the unit.
This allows seamless integration into your kitchen design.

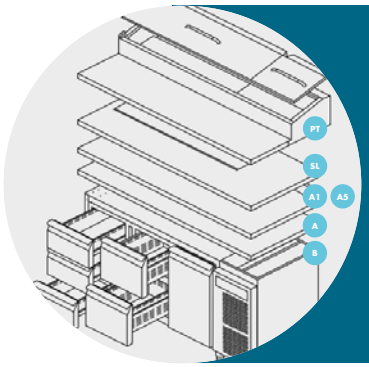


K MODELS	F MODELS
Refrigerator	Freezer
+2/+12°C	-25/-5°C



TEMPERATURE STABILITY FOR MAXIMUM FRESHNESS
The efficient fan-assisted cooling helps to maintain perfect storage temperatures at all times, preserving the taste, texture and nutritional content of your fresh goods. PREMIER counters and cabinets are designed to recover the inside temperature rapidly after each door opening and defrosting.

Understanding the Premier possibilities



WORKTOP OPTIONS & INSULATION BOARD

PT: Prep Top worktop with insulated night lid
SL: Saladette worktop with insulated and hinged night lid
A1: Flat worktop with 100mm splashback
A5: Flat worktop with 50mm splashback
A: Flat worktop
B: Insulation board without worktop

QUICK GUIDE

- Application areas: from hot commercial kitchens to the school lunch line. For back of house or as a workstation in front of house, cold buffets or as a serving station, use in production lines from raw materials to finished items and food preparation and storage at the point of preparation.
- Prep-counters (coming 2024) for catering and food processing, restaurants, bars or cafés. Snack counters are refrigerated low counters combined with modular cooking appliances.
- Heavy-duty cabinets: Climate class 5 refrigerators for hot professional kitchens. Climate class 4 freezers and 4 section refrigerators with drawers.
- High performance counters: stable temperatures despite frequented door openings.
- Compliant with 1/1 GN







MODEL DESIGNATION EXAMPLE - PREMIER

PREMIER K 3 A DL 2D 3D L E

Product range

Temperature range & Door/Drawer lock
- K = Refrigerator, +2°C/+12°C
- KL = Refrigerator with lock, +2°C/+12°C
- F = Freezer, -25°C/-5°C
- FL = Freezer with lock, -25°C/-5°C

Number of sections

- A = flat worktop
- A5 = worktop with 50mm splashback
- A1 = worktop with 100mm splashback
- B = insulation board (without worktop)
- PT = Prep top worktop
- SL = Saladette worktop

- DL = left hand hinged door
- DR = right hand hinged door

- 2D = drawer section with 2 x 1/2 drawers
- 3D = drawer section with 3 x 1/3 drawers

- C = Castors
- L = Legs

- E = EU plug



PREMIER 270

1/1 GN

WARRANTY PERIOD 6 YEARS ON PARTS & LABOUR*

- 1/1 GN Counter Series
- Climate class 5
- Counter body height of 750 mm
- Doors, drawers or combination
- Different worktop solutions
- Choice of left/right hand hinged doors
- Fan assisted cooling
- Stainless steel AISI 304 both inside and outside
- 2 grey shelves (width 325mm per door section)
- Legs = H = 130/180 mm (L)

REMOTE MODELS ARE AVAILABLE SOON





	Premier K 2 A DL DR L E	Premier F 2 A DL DR L E
Item number	211000012100	213000012100
Temperature Range	+2/+12°C	-25/-5°C
Volume, Gross (ltr.)	301	301
Net Usable Volume (ltr.)	192	192
Dimensions W x D x H (mm)	1314 x 700 x 884.2/934.2	1314 x 700 x 884.2/934.2
Weight, Packed (kg)	110	112
Interior	Stainless steel AISI 304	Stainless steel AISI 304
Exterior	Stainless steel AISI 304	Stainless steel AISI 304
Ref. capacity at -10°C (Watt)	206	-
Ref. capacity at -30°C (Watt)	-	376
Power Supply	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	115	425
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	A+	C
Energy consumption (kWh/Year)	317	1410
Climate Class	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)
Refrigerant	R600a	R290
Sound Level – dB(A)	43	45
Price		

REMOTE MODELS ARE AVAILABLE SOON

Models with RU1 valve prepared for external cooling system are compatible with the following refrigerants: R448A, R449A.
In addition the CO2 models prepared for external cooling system are compatible with refrigerant R744 (CO2).
Lead time approx. 8 weeks.

**Based on a country by country agreement*

All prices in € excl. VAT

PREMIER 370

1/1 GN

WARRANTY PERIOD 6 YEARS ON PARTS & LABOUR*

- 1/1 GN Counter Series
- Climate class 5
- Counter body height of 750mm
- Doors, drawers or combination
- Different worktop solutions
- Choice of left/right hand hinged doors
- Fan assisted cooling
- Stainless steel AISI 304 both inside and outside
- 2 grey shelves (width 325mm per door section)
- Legs = H = 130/180 mm (L)

REMOTE MODELS ARE AVAILABLE SOON





	Premier K 3 A DL DL DR L E	Premier F 3 A DL DL DR L E
Item number	311000112100	313000112100
Temperature Range	+2/+12°C	-25/-5°C
Volume, Gross (ltr.)	463	463
Net Usable Volume (ltr.)	288	288
Dimensions W x D x H (mm)	1755 x 700 x 884.2/934.2	1755 x 700 x 884.2/934.2
Weight, Packed (kg)	144	146
Interior	Stainless steel AISI 304	Stainless steel AISI 304
Exterior	Stainless steel AISI 304	Stainless steel AISI 304
Ref. capacity at -10°C (Watt)	350	-
Ref. capacity at -30°C (Watt)	-	376
Power Supply	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	125	425
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	A	C
Energy consumption (kWh/Year)	474	1949
Climate Class	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)
Refrigerant	R290	R290
Sound Level – dB(A)	43	45
Price		

REMOTE MODELS ARE AVAILABLE SOON

Models with RU1 valve prepared for external cooling system are compatible with the following refrigerants: R448A, R449A.
In addition the CO2 models prepared for external cooling system are compatible with refrigerant R744 (CO2).
Lead time approx. 8 weeks.

**Based on a country by country agreement*

PREMIER 470

1/1 GN

WARRANTY PERIOD 6 YEARS ON PARTS & LABOUR*

- 1/1 GN Counter Series
- Climate class 5
- Counter body height of 750mm
- Doors, drawers or combination
- Different worktop solutions
- Choice of left/right hand hinged doors
- Fan assisted cooling
- Stainless steel AISI 304 both inside and outside
- 2 grey shelves (width 325mm per door section)
- Legs = H = 130/180 mm (L)

REMOTE MODELS ARE AVAILABLE SOON



Premier K 4 A DL DL DL DR L E

Item number	411001112100
Temperature Range	+2/+12°C
Volume, Gross (ltr.)	625
Net Usable Volume (ltr.)	384
Dimensions W x D x H (mm)	2196 x 700 x 884.2/934.2
Weight, Packed (kg)	182
Interior	Stainless steel AISI 304
Exterior	Stainless steel AISI 304
Ref. capacity at -10°C (Watt)	350
Ref. capacity at -30°C (Watt)	-
Power Supply	230V, 50 Hz
Connection Load (Watt)	125
Energy efficiency class standard	ISO 22041-2019
Energy efficiency class	A
Energy consumption (kWh/Year)	481
Climate Class	5 (max. ambient 40°C w/ 40% RH)
Refrigerant	R290
Sound Level – dB(A)	43
Price	**€ 7.003**

REMOTE MODELS ARE AVAILABLE SOON

Models with RU1 valve prepared for external cooling system are compatible with the following refrigerants: R448A, R449A.
In addition the CO2 models prepared for external cooling system are compatible with refrigerant R744 (CO2).
Lead time approx. 8 weeks.

**Based on a country by country agreement*

Accessories

760660453	Castor Extension Kit (extends height of castors by 50 mm)	
760660482	Door section	
760660483	Drawer section with 2 x 1/2 drawers	
760660484	Drawer section with 3 x 1/3 drawers	
760660580	Flat worktop PREMIER 270	
760660581	Flat worktop PREMIER 370	
760660582	Flat worktop PREMIER 470	
760660584	Flat worktop with 100mm splashback PREMIER 270	
760660586	Flat worktop with 100mm splashback PREMIER 370	
760660588	Flat worktop with 100mm splashback PREMIER 470	
760660583	Flat worktop with 50mm splashback PREMIER 270	
760660585	Flat worktop with 50mm splashback PREMIER 370	
760660587	Flat worktop with 50mm splashback PREMIER 470	
760660547	Gastronorm container 1/1 GN, depth 100 mm (only for SL and PT counters)	
760660548	Gastronorm container 1/3 GN, depth 100 mm (only for SL and PT counters)	
760660022	Set of castors 125 mm (2 x braked and 2 x unbreaked)	
760660011	Set of castors 150 mm (2 x braked and 2 x unbreaked)	
760660012	Set of castors 200 mm (2 x braked and 2 x unbreaked)	
760660700	Set of legs 100-150 mm	
760660119	Set of legs 125-200 mm	
760660118	Set of legs 130-180 mm	
760660546	Shelf grey 325 x 530 mm	
760660010	Shelf stainless, 325 x 530 mm	
760660545	Shelf supports x 2	
760660549	Soft-close drawer Conversion Kit. To be ordered per drawer (for retrofit)	

2-Section Refrigerator & Freezer Counter, Door and Drawer Combinations

1/1 GN

WARRANTY PERIOD
6 YEARS ON PARTS & LABOUR*

REFRIGERATOR WITH 'A', 'A1' OR 'A5' WORKTOP



PREMIER K 2 A DL 2D L E		
Model 1	211000013100	



PREMIER K 2 A 2D 2D L E		
Model 2	211000033100	



PREMIER K 2 A 3D 3D L E		
Model 3	211000044100	

REFRIGERATOR WITH 'B' WORKTOP (INSULATION BOARD)



PREMIER K 2 B DL DR L E		
Model 4	211030012100	



PREMIER K 2 B 2D 2D L E		
Model 5	211030033100	



PREMIER K 2 B 3D 3D L E		
Model 6	211030044100	

FREEZER WITH 'B' WORKTOP (INSULATION BOARD)



PREMIER F 2 B DL DR L E		
Model 7	213030012100	

REMOTE MODELS ARE AVAILABLE SOON

Models with RU1 valve prepared for external cooling system are compatible with the following refrigerants: R448A, R449A.
In addition the CO2 models prepared for external cooling system are compatible with refrigerant R744 (CO2).
Lead time approx. 8 weeks.

**Based on a country by country agreement*

3-Section Refrigerator & Freezer Counter, Door and Drawer Combinations



1/1 GN

WARRANTY PERIOD
6 YEARS ON PARTS & LABOUR*

REFRIGERATOR WITH 'A', 'A1' OR 'A5' WORKTOP



PREMIER K 3 A DL DL 2D L E	
Model 1	311000113100



PREMIER K 3 A DL 2D 2D L E	
Model 2	311000133100



PREMIER K 3 A DL 2D 3D L E	
Model 3	311000134100



PREMIER K 3 A 2D 2D 2D L E	
Model 4	311000333100



PREMIER K 3 A 3D 3D 3D L E	
Model 5	311000444100

REFRIGERATOR WITH 'B' WORKTOP (INSULATION BOARD)



PREMIER K 3 B DL DL DR L E	
Model 6	311030112100



PREMIER K 3 B DL DL 2D L E	
Model 7	311030113100



PREMIER K 3 B DL 2D 2D L E	
Model 8	311030133100



PREMIER K 3 B 2D 2D 2D L E	
Model 9	311030333100

REMOTE MODELS ARE AVAILABLE SOON

Models with RU1 valve prepared for external cooling system are compatible with the following refrigerants: R448A, R449A.
In addition the CO2 models prepared for external cooling system are compatible with refrigerant R744 (CO2).
Lead time approx. 8 weeks.

**Based on a country by country agreement*

4-Section Refrigerator & Freezer Counter, Door and Drawer Combinations

1/1 GN

WARRANTY PERIOD
6 YEARS ON PARTS & LABOUR*

REFRIGERATOR WITH 'A', 'A1' OR 'A5' WORKTOP



PREMIER K 4 A DL DL 2D 2D L E		
Model 1	411001133100	

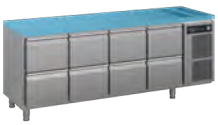


PREMIER K 4 A 2D 2D 2D 2D L E		
Model 2	411003333100	

REFRIGERATOR WITH 'B' WORKTOP (INSULATION BOARD)



PREMIER K 4 B DL DL DL DR L E		
Model 3	411031112100	



PREMIER K 4 B 2D 2D 2D 2D L E		
Model 4	411033333100	

REMOTE MODELS ARE AVAILABLE SOON

Models with RU1 valve prepared for external cooling system are compatible with the following refrigerants: R448A, R449A.
In addition the CO2 models prepared for external cooling system are compatible with refrigerant R744 (CO2).
Lead time approx. 8 weeks.

**Based on a country by country agreement*

PREMIER Saladette Counters

1/1 GN

WARRANTY PERIOD
6 YEARS ON PARTS & LABOUR*



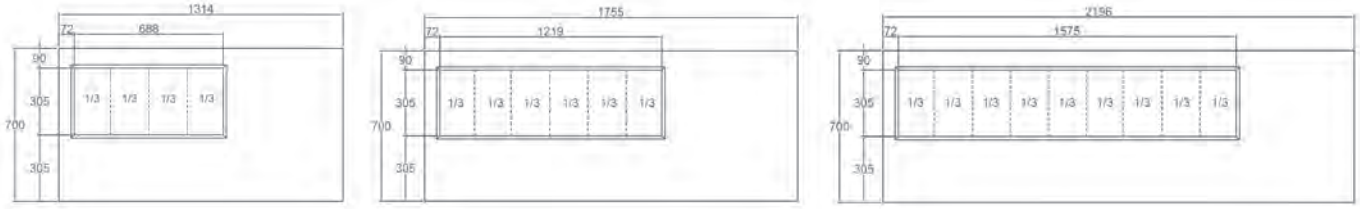
PREMIER K 2 SL DL DR L E		
Model 1	211060012100	



PREMIER K 4 SL DL DL DL DR L E		
Model 3	411061112100	



PREMIER K 3 SL DL DL DR L E		
Model 2	311060112100	



*Based on a country by country agreement

PREMIER Prep Top Counters



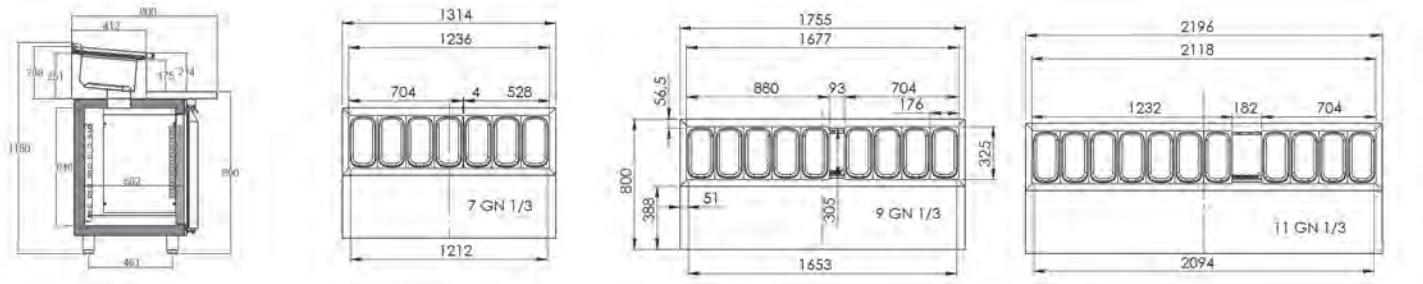
PREMIER K 2 PT DL DR L E		
Model 1	211070012100	€ 6.700



PREMIER K 4 PT DL DL DL DR L E		
Model 3	411071112100	€ 9.350



PREMIER K 3 PT DL DL DR L E		
Model 2	311070112100	€ 7.850



Accessories	
760660453	Castor Extension Kit (extends height of castors by 50 mm)
760660482	Door section
760660547	Gastronorm container 1/1 GN, depth 100 mm (only for SL and PT counters)
760660548	Gastronorm container 1/3 GN, depth 100 mm (only for SL and PT counters)
760660022	Set of castors 125 mm (2 x braked and 2 x unbreaked)
760660011	Set of castors 150 mm (2 x braked and 2 x unbreaked)

Accessories	
760660012	Set of castors 200 mm (2 x braked and 2 x unbreaked)
760660700	Set of legs 100-150 mm
760660119	Set of legs 125-200 mm
760660118	Set of legs 130-180 mm
760660546	Shelf grey 325 x 530 mm
760660010	Shelf stainless, 325 x 530 mm
760660545	Shelf supports x 2
760660549	Soft-close drawer Conversion Kit. To be ordered per drawer (for retrofit)

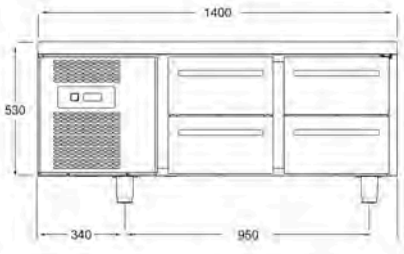
Snack Counters

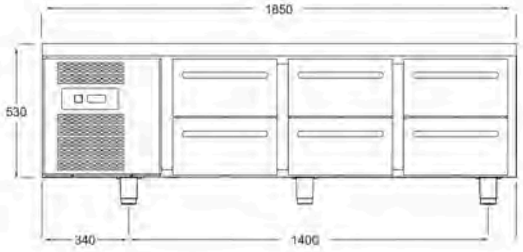


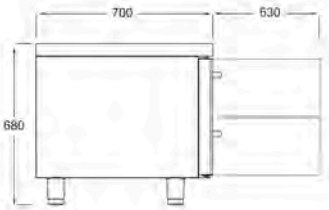
SNACK COUNTER KS 0-4G		
Model 1	871000100	



SNACK COUNTER KS 0-6G		
Model 2	871000101	







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ADVANCED CABINETS FOR RELIABLE REFRIGERATION

The Hoshizaki ADVANCE is a series of durable refrigeration and freezer cabinets, exceeding the requirements of demanding commercial kitchen environments. Having kept food safety, easy cleaning, and standardized application possibilities at the core of the design concept, the ADVANCE series is the perfect fit for diverse kitchen environments, from catering to large-scale projects, such as hotels and Quick Service Restaurants.

- Suitable for use in ambient temperatures of up to +40°C (tropicalised). Climate Class 5.
- Heavy-duty cabinets
- High performance cooling system , guarantees maximum temperature stability
- Meets 2/1 deep Gastronorm standard

USAGE AREAS

Catering Hospitality

KEY FEATURES

FOOD SAFETY AND EASE OF OPERATIONS

1. Low noise levels
2. Most efficient air distribution inside with a specially designed air channel.
3. Removable gasket
4. Full-height ergonomic handle for easy cleaning
5. 430 quality stainless steel for durability and food safety
6. Self-closing door at an angle of less than 90 degrees
7. Monoblock design for maximum internal capacity and easy maintenance
8. Automatic fan cutout switch
9. Low maintenance condenser



Model Designation Example - ADVANCE

ADVANCE K 70 4 C DR U

Product range

Temperature range
- K = Refrigerator
- F = Freezer

Product series name/ width (cm)

Exterior & interior materials
- 4 = AISI 430
- 3 = AISI 304

- C = Castor
- L = Leg

- DR = Door right
- DL = Door left

U = UK plug

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ADVANCE 70

2/1 GN

WARRANTY PERIOD 5 YEARS ON PARTS & LABOUR*

- Compartmentalized cooling unit for maximum internal capacity and easy maintenance.
- Airflow guide
- Right hand hinged reversible door
- Automatic door closing
- Door lock
- Removable gaskets
- Pedal door opener with safety release
- 4 grey shelves (530 x 650mm)
- Interior/ Exterior: AISI 430 stainless steel
- Round edges inside
- LED lighting
- Legs, H = 130-180mm





	Advance K 70-4 L DR	Advance F 70-4 L DR
Item number	131701010	133701010
Temperature Range	0/+10°C	-25/-12°C
Volume, Gross (ltr.)	600	600
Net Usable Volume (ltr.)	415	420
Dimensions W x D x H (mm)	654 x 830 x 1980-2030	654 x 830 x 1980-2030
Net Weight (kg)	112	123
Weight, Packed (kg)	122	133
Interior	Stainless steel	Stainless steel
Exterior	Stainless steel	Stainless steel
Ref. capacity at -10°C (Watt)	361	-
Ref. Capacity at -25°C (Watt)	-	506
Power Supply	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	140	650
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	C	D
Energy consumption (kWh/Year)	548	2389
Climate Class	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)
Refrigerant	R290	R290
Sound Level – dB(A)	50	54

Accessories

760660430	Master key	
760660022	Set of castors 125 mm (2 x braked and 2 x unbreaked)	
760660118	Set of legs 130-180 mm	
760660444	Set of stainless steel shelves (3 top & 1 bottom) with back guard for GN 2/1 cabinets excl. shelf support (single door)	

Accessories

760660442	Shelf (grey) for GN 2/1 cabinets excl. shelf support (bottom)	
760660009	Shelf (grey) with back guard for GN 2/1 cabinets excl. shelf support	
760660013	Shelf (stainless steel) with back guard for GN 2/1 cabinets	
760660437	Shelf (stainless steel) with back guard for GN 2/1 cabinets (bottom)	

*Based on a country by country agreement

ADVANCE 140

2/1 GN

WARRANTY PERIOD 5 YEARS ON PARTS & LABOUR*

- Compartmentalized cooling unit for maximum internal capacity and easy maintenance.
- Airflow guide
- 1 right hand and 1 left hand hinged door
- Automatic door closing
- Door lock
- Removable gaskets
- Pedal door opener with safety release
- 8 grey shelves (530 x 650mm)
- Complete wall rails, Shelf support
- Interior/ Exterior: AISI 430 stainless steel
- Round edges inside
- LED lighting
- Legs, H = 130-180mm





	Advance K 140-4 L	Advance F 140-4 L
Item number	131141070	133141070
Temperature Range	0/+10°C	-25/-12°C
Volume, Gross (ltr.)	1200	1200
Net Usable Volume (ltr.)	797	797
Dimensions W x D x H (mm)	1344 x 830 x 1980-2030	1344 x 830 x 1980-2030
Net Weight (kg)	-	183
Weight, Packed (kg)	192	198
Interior	Stainless steel	Stainless steel
Exterior	Stainless steel	Stainless steel
Ref. capacity at -10°C (Watt)	634	-
Ref. Capacity at -25°C (Watt)	-	674
Power Supply	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	270	700
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	C	D
Energy consumption (kWh/Year)	926	3642
Climate Class	5 (max. ambient 40°C w/ 40% RH)	5 (max. ambient 40°C w/ 40% RH)
Refrigerant	R290	R290
Sound Level – dB(A)	52	56
Price		

Accessories

760660243	Double door cabinet rail (left) GN 2/1, U-shape
760660244	Double door cabinet rail (right) GN 2/1, U-shape
760660430	Master key
760660022	Set of castors 125 mm (2 x braked and 2 x unbre-aked)
760660118	Set of legs 130-180 mm
760660445	Set of stainless steel shelves (6 top & 2 bottom) with back guard for GN 2/1 cabinets excl. shelf support (double door)

Accessories

760660442	Shelf (grey) for GN 2/1 cabinets excl. shelf support (bottom)
760660009	Shelf (grey) with back guard for GN 2/1 cabinets excl. shelf support
760660013	Shelf (stainless steel) with back guard for GN 2/1 cabinets
760660437	Shelf (stainless steel) with back guard for GN 2/1 cabinets (bottom)

**Based on a country by country agreement*

RELIABLE. DURABLE. AFFORDABLE.

LONG DRAWER TELESCOPIC RAILS

The ADVANCE range offers matching design identity with both upright refrigerators, freezers and 1/1 GN counters.

ADVANCE counters are available with either doors or drawer sets. Choose between 2/2 or 3/3 drawer sets.

QUICK GUIDE

- Extended temperature range from -2C° suited also for fresh meat.
- 2 worktop options: Flat or with 100mm splashback.
- Fan assisted cooling.
- Nickel-free stainless steel.
- Heavy-duty counters: Climate class 5 refrigerators for hot professional kitchens.
- Automatic defrost with re-evaporation of defrost water.
- Compartmentalized cooling unit that is available as one unit.
- Removable condenser filter for cleaning or replacement.

HYGIENE & COOLING EFFICIENCY

The wide magnetic gaskets are removable for easy cleaning. The triple insulation area provides an effective seal, reducing the cold air escaping for maximum efficiency.



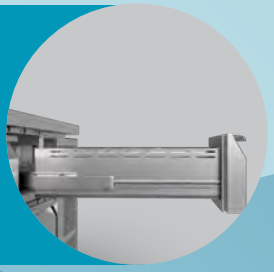
GASTRO ECONOMY

EASY MAINTENANCE
Compartmentalized cooling unit is extractable for easy maintenance.



2 WORKTOP OPTIONS
Variant C : Flat worktop
Variant S : Worktop with 100mm splashback

NICKEL-FREE STAINLESS STEEL EXTERIOR AND INTERIOR



ERGONOMIC AND EASY TO CLEAN FULL LENGTH HANDLE



GN 1/1 COMPATIBILITY
Gastronorm pans can be inserted directly on the shelf supports or on the shelves.





GOOD HYGIENE
Inside base shaped as a dished pan to catch fluids

LEGS OR CASTORS

SIZES OF DRAWER SECTIONS
Optional 2 and 3 drawer sections:
W 330 x D 543 x H 201 mm (inside)
W 330 x D 543 x H 101 mm (inside)

TEMPERATURE STABILITY FOR MAXIMUM FRESHNESS
The efficient fan-assisted cooling helps to maintain perfect storage temperatures at all times, preserving the taste, texture and nutritional content of your fresh goods. ADVANCE counters and cabinets are designed to recover the inside temperature rapidly after each door opening and defrosting.

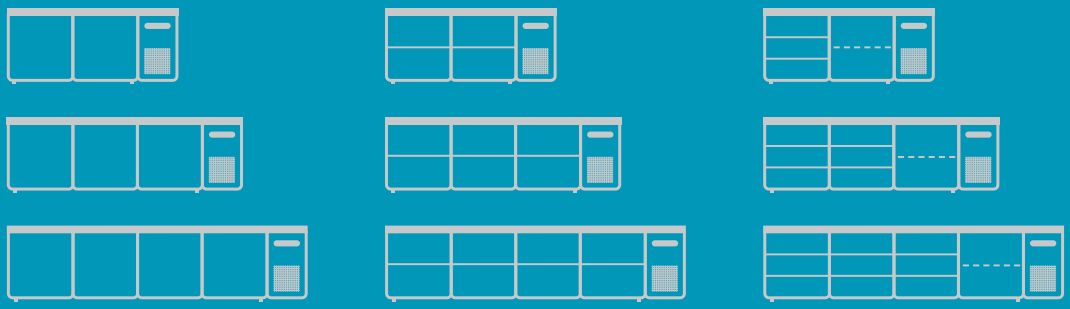
ACR MODELS

Refrigerator

-2/+8°C

ADVANCE CONFIGURATIONS

CONFIGURATIONS



HYGIENE

Interior and exterior: anti-corrosion stainless steel. Suitable for humid locations. Base with rounded corners and removable gaskets for easy cleaning. Work top with splashback for spillage control (optional).

MAINTENANCE AND SERVICE

Cleaning-free extractable condenser lowers maintenance costs, eases service and ensures stable performance.

CONFIGURABLE

Configurable with the option of combining with flat worktop or with 100mm splashback. Option of door or drawer set configurations. Drawer sets are available also as accessories for replacement at customer side. (Contact your local sales office for a specifed quotation).

ENERGY EFFICIENCY CLASS

This series ranks in energy efficiency class C, except for 4 section counters with drawers (D).







MODEL DESIGNATION EXAMPLE - ADVANCE

A C R - 180 D G - L23 - C R C L2

Product range
A = ADVANCE

Product group
C = COUNTER

Counter type
R = Refrigerator, -2°C/+8°C

Exterior width
130 : 1314mm (2 section)
180 : 1780mm (3 section)
225 : 2246mm (4 section)

Generation
D = Model generation

Refrigerant
G = HC

Door and Drawer Configuration
L = Left hinged door
R = Right hinged door
2 = 2/2 drawer set
3 = 3/3 drawer set

Steel type
C = EN 1.4301/AISI 304
R = EN 1.4016/AISI 430

Cooling unit position
R = Positioned to the right

Worktop type
C = Flat worktop (without splash back)
S = Worktop with 100mm splash back

Options (Equipment code)
L1 = Legs H=130/180mm
L2 = Legs H=135/200mm
C1 = Castors H=150mm
C2 = Castors H=200mm
U = UK plug
If no code = EU plug



ADVANCE 130

1/1 GN

WARRANTY PERIOD 5 YEARS ON PARTS & LABOUR*

- 1/1 GN Counter Series
- Climate class 5
- Counter height of 700 mm excl. legs
- Doors or drawers
- 2 worktop solutions
- Choice of left/right hand hinged doors
- Fan assisted cooling
- Stainless steel both inside and outside
- 2 grey shelves per door section (width 330 mm)
- Legs = H = 130/180 mm (L1)



ACR-130DG-LR-RRC-L1

Item number	889000840
Temperature Range	-2/+8°C
Volume, Gross (ltr.)	300
Net Usable Volume (ltr.)	171
Dimensions W x D x H (mm)	1314 x 700 x 830-880
Weight, Packed (kg)	110
Interior	Stainless
Exterior	Stainless
Ref. capacity at -10°C (Watt)	367
Ref. capacity at -30°C (Watt)	-
Power Supply	230V, 50 Hz
Connection Load (Watt)	160
Energy efficiency class standard	ISO 22041-2019
Energy efficiency class	C
Energy consumption (kWh/Year)	905
Climate Class	5 (max. ambient 40°C w/ 40% RH)
Refrigerant	R290
Sound Level – dB(A)	51

*Based on a country by country agreement

Accessories

760660453	Castor Extension Kit (extends height of castors by 50 mm)	
760660212	Drawer section with 2 x 1/2 drawers, AISI 430	
760660213	Drawer section with 3 x 1/3 drawers, AISI 430	
760660201	Flat worktop for ACR 130 (AISI 430)	
760660202	Flat worktop for ACR 180 (AISI 430)	
760660203	Flat worktop for ACR 225 (AISI 430)	
760660204	Flat worktop with 100 mm splashback for ACR 130 (AISI 430)	
760660205	Flat worktop with 100 mm splashback for ACR 180 (AISI 430)	
760660206	Flat worktop with 100 mm splashback for ACR 225 (AISI 430)	
760660011	Set of castors 150 mm (2 x braked and 2 x unbreaked)	
760660012	Set of castors 200 mm (2 x braked and 2 x unbreaked)	
760660118	Set of legs 130-180 mm	
760660117	Set of legs 135-200 mm	
760660008	Shelf PE coated, 330 x 530 mm	
760660010	Shelf stainless, 325 x 530 mm	
760660183	Shelf support, Left	
760660184	Shelf support, Right	

2-Section Refrigerated Counter. Door, Drawer & Worktop Combinations

1/1 GN

WARRANTY PERIOD
5 YEARS ON PARTS & LABOUR*

COUNTER WITH 'C' WORKTOP (FLAT WORKTOP)



ACR-130DG-22-RRC-L1		
Model 1	889000848	



ACR-130DG-32-RRC-L1		
Model 2	889000856	

COUNTER WITH 'S' WORKTOP (FLAT WORKTOP W/BACKSPLACH)



ACR-130DG-LR-RRS-L1		
Model 3	889000844	



ACR-130DG-22-RRS-L1		
Model 4	889000852	

**Based on a country by country agreement*

ADVANCE 180

1/1 GN

WARRANTY PERIOD 5 YEARS ON PARTS & LABOUR*

- 1/1 GN Counter Series
- Climate class 5
- Counter height of 700 mm excl. legs
- Doors or drawers
- 2 worktop solutions
- Choice of left/right hand hinged doors
- Fan assisted cooling
- Stainless steel both inside and outside
- 2 grey shelves per door section (width 330 mm)
- Legs = H = 130/180 mm (L1)



ACR-180DG-LRR-RRC-L1

Item number	889020840
Temperature Range	-2/+8°C
Volume, Gross (ltr.)	457
Net Usable Volume (ltr.)	257
Dimensions W x D x H (mm)	1780 x 700 x 830-880
Weight, Packed (kg)	144
Interior	Stainless
Exterior	Stainless
Ref. capacity at -10°C (Watt)	446
Ref. capacity at -30°C (Watt)	-
Power Supply	230V, 50 Hz
Connection Load (Watt)	190
Energy efficiency class standard	ISO 22041-2019
Energy efficiency class	C
Energy consumption (kWh/Year)	927
Climate Class	5 (max. ambient 40°C w/ 40% RH)
Refrigerant	R290
Sound Level – dB(A)	53

Accessories

760660453	Castor Extension Kit (extends height of castors by 50 mm)	
760660212	Drawer section with 2 x 1/2 drawers, AISI 430	
760660213	Drawer section with 3 x 1/3 drawers, AISI 430	
760660201	Flat worktop for ACR 130 (AISI 430)	
760660202	Flat worktop for ACR 180 (AISI 430)	
760660203	Flat worktop for ACR 225 (AISI 430)	
760660204	Flat worktop with 100 mm splashback for ACR 130 (AISI 430)	
760660205	Flat worktop with 100 mm splashback for ACR 180 (AISI 430)	
760660206	Flat worktop with 100 mm splashback for ACR 225 (AISI 430)	
760660011	Set of castors 150 mm (2 x braked and 2 x unbreaked)	
760660012	Set of castors 200 mm (2 x braked and 2 x unbreaked)	
760660118	Set of legs 130-180 mm	
760660117	Set of legs 135-200 mm	
760660008	Shelf PE coated, 330 x 530 mm	
760660010	Shelf stainless, 325 x 530 mm	
760660183	Shelf support, Left	
760660184	Shelf support, Right	

*Based on a country by country agreement

3-Section Refrigerated Counter. Door, Drawer & Worktop Combinations

1/1 GN

WARRANTY PERIOD 5 YEARS ON PARTS & LABOUR*

COUNTER WITH 'C' WORKTOP (FLAT WORKTOP)



ACR-180DG-222-RRC-L1		
Model 1	889020848	



ACR-180DG-332-RRC-L1		
Model 2	889020856	

COUNTER WITH 'S' WORKTOP (FLAT WORKTOP W/BACKSPLACH)



ACR-180DG-LRR-RRS-L1		
Model 3	889020844	



ACR-180DG-222-RRS-L1		
Model 4	889020852	

**Based on a country by country agreement*

ADVANCE 225

1/1 GN

WARRANTY PERIOD 5 YEARS ON PARTS & LABOUR*

- 1/1 GN Counter Series
- Climate class 5
- Counter height of 700 mm excl. legs
- Doors or drawers
- 2 worktop solutions
- Choice of left/right hand hinged doors
- Fan assisted cooling
- Stainless steel both inside and outside
- 2 grey shelves per door section (width 330 mm)
- Legs = H = 130/180 mm (L1)



ACR-225DG-LLRR-RRC-L1

Item number	889040840
Temperature Range	-2/+8°C
Volume, Gross (ltr.)	625
Net Usable Volume (ltr.)	343
Dimensions W x D x H (mm)	2246 x 700 x 830-880
Weight, Packed (kg)	182
Interior	Stainless
Exterior	Stainless
Ref. capacity at -10°C (Watt)	546
Ref. capacity at -30°C (Watt)	-
Power Supply	230V, 50 Hz
Connection Load (Watt)	240
Energy efficiency class standard	ISO 22041-2019
Energy efficiency class	C
Energy consumption (kWh/Year)	1161
Climate Class	5 (max. ambient 40°C w/ 40% RH)
Refrigerant	R290
Sound Level – dB(A)	53

Accessories

760660453	Castor Extension Kit (extends height of castors by 50 mm)	
760660212	Drawer section with 2 x 1/2 drawers, AISI 430	
760660213	Drawer section with 3 x 1/3 drawers, AISI 430	
760660201	Flat worktop for ACR 130 (AISI 430)	
760660202	Flat worktop for ACR 180 (AISI 430)	
760660203	Flat worktop for ACR 225 (AISI 430)	
760660204	Flat worktop with 100 mm splashback for ACR 130 (AISI 430)	
760660205	Flat worktop with 100 mm splashback for ACR 180 (AISI 430)	
760660206	Flat worktop with 100 mm splashback for ACR 225 (AISI 430)	
760660011	Set of castors 150 mm (2 x braked and 2 x unbreaked)	
760660012	Set of castors 200 mm (2 x braked and 2 x unbreaked)	
760660118	Set of legs 130-180 mm	
760660117	Set of legs 135-200 mm	
760660008	Shelf PE coated, 330 x 530 mm	
760660010	Shelf stainless, 325 x 530 mm	
760660183	Shelf support, Left	
760660184	Shelf support, Right	

*Based on a country by country agreement

4-Section Refrigerated Counter. Door, Drawer & Worktop Combinations

1/1 GN

WARRANTY PERIOD
5 YEARS ON PARTS & LABOUR*

COUNTER WITH 'C' WORKTOP (FLAT WORKTOP)



ACR-225DG-2222-RRC-L1	
Model 1	889040848



ACR-225DG-3332-RRC-L1	
Model 2	889040856

COUNTER WITH 'S' WORKTOP (FLAT WORKTOP W/BACKSPLACH)



ACR-225DG-LLRR-RRS-L1	
Model 3	889040844



ACR-225DG-2222-RRS-L1	
Model 4	889040852

**Based on a country by country agreement*

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GASTRO / ECONOMY

SMALL FOOTPRINT. HIGH PERFORMANCE.



COMPACT 420 K

SMALLER HAS NEVER BEEN GREATER

With a reputation for delivering smart refrigeration solutions, Hoshizaki engineers cabinets for better storage solutions for Chefs and kitchen operators.

- The COMPACT series offers a rare combination: they are professional food safe cabinets with a compact size and with excellent energy ratings for its class.
- These small space storage cabinets are easy to fit in, especially when space is of a premium, making the COMPACT series a popular choice amongst small kitchen operators who do not require heavy duty gastronorm refrigeration.
- Ideal for commercial kitchens. (Front of House/ Back of House)
- Suitable for operations in ambient temperatures of up to +30°C.
- Climate Class 4: normal-duty cabinets (KG - glass door refrigerators - are also climate class 4) Climate Class 3: glass door freezers.

USAGE AREAS

Catering Hospitality

HOSHIZAKI COMPACT

KEY FEATURES

1. Low noise levels
2. Air circulation system ensures temperature stability
3. Removable door gasket for easy cleaning
4. Full-height integrated handle. Easy grip and easy access for cleaning
5. Removable door gasket for easy cleaning.
6. Anti-spillage shelves with tilt prevention.
7. Automatic defrost
8. Built-in LED light (available in glass door cabinets only).
9. Automatic re-evaporation of condensate water.



Model Designation Example - COMPACT

COMPACT K 220 L L* DR G U

Product range
Temperature range
- K = Refrigerator
- KG = Refrigerator with glass door
- F = Freezer
- FG = Freezer with glass door

Product type no.
Material (exterior)
- R = Stainless
- L = White

Legs (L) or Castors (C)
DR = Door Right
DL = Door Left

The brand
U = UK plug

* no legs or castors available for 220

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COMPACT 220

WARRANTY PERIOD
5 YEARS ON PARTS & LABOUR*

- Air circulation system
- Right hand hinged door. Left hand door available on request
- Reversible door (including glass doors)
- Door lock
- Internal LED light (glass door models)
- Bottom shelf 484.7 mm (W) x 300 (D). Top shelf 484.7 mm (W) x 433 mm (D)
- Automatic defrost
- Improved energy efficiency rating
- Improved lighting in glass door models
- New extended inside air canal
- Condenser fan for high performance cooling system






	COMPACT K220R DR G E	COMPACT K220L DR G E	COMPACT F220R DR G E	COMPACT F220L DR G E
Item number	151220010	161220010	153220010	163220010
Temperature Range	+1/+12°C	+1/+12°C	-25/-5°C	-25/-5°C
Volume, Gross (ltr.)	123	123	123	123
Net Usable Volume (ltr.)	77	77	77	77
Dimensions W x D x H (mm)	595 x 645 x 833	595 x 645 x 833	595 x 645 x 833	595 x 645 x 833
Weight, Packed (kg)	52	52	53	53
Interior	White Finish	White Finish	White Finish	White Finish
Exterior	Stainless	White Finish	Stainless	White Finish
Ref. capacity at -10°C (Watt)	63	63	-	-
Ref. Capacity at -25°C (Watt)	-	-	186	186
Power Supply	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	70	70	150	150
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	A++	A++	A	A
Energy consumption (kWh/Year)	197	197	700	700
Climate Class	4 (max. ambient temp. of 30 °C with 55% RH)	4 (max. ambient temp. of 30 °C with 55% RH)	4 (max. ambient temp. of 30 °C with 55% RH)	4 (max. ambient temp. of 30 °C with 55% RH)
Refrigerant	R600a	R600a	R600a	R600a
Sound Level – dB(A)	38.8	38.8	39.2	39.2

Accessories

1519898	Wire Shelf White (484 x 433mm)

Accessories

1519899	Wire Shelf White bottom (484 x 300mm)

*Based on a country by country agreement

COMPACT 220

WARRANTY PERIOD
5 YEARS ON PARTS & LABOUR*

- Air circulation system
- Right hand hinged door. Left hand door available on request
- Reversible door (including glass doors)
- Door lock
- Internal LED light (glass door models)
- Bottom shelf 484.7 mm (W) x 300 (D). Top shelf 484.7 mm (W) x 433mm (D)
- Automatic defrost
- Improved energy efficiency rating
- Improved lighting in glass door models
- New extended inside air canal
- Condenser fan for high performance cooling system






	COMPACT KG220R DR G E	COMPACT KG220L DR G E	COMPACT FG220R DR G E	COMPACT FG220L DR G E
Item number	154220010	164220010	155220010	165220010
Temperature Range	+1/+12°C	+1/+12°C	-19/-5°C	-19/-5°C
Volume, Gross (ltr.)	123	123	123	123
Net Usable Volume (ltr.)	77	77	77	77
Dimensions W x D x H (mm)	595 x 667 x 833	595 x 667 x 833	595 x 667 x 833	595 x 667 x 833
Weight, Packed (kg)	58	58	61	61
Interior	White Finish	White Finish	White Finish	White Finish
Exterior	Stainless	White Finish	Stainless	White Finish
Ref. capacity at -10°C (Watt)	82	82	-	-
Ref. Capacity at -25°C (Watt)	-	-	186	186
Power Supply	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	100	100	150	150
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019	ISO 23953-2019	ISO 23953-2019
Energy efficiency class	A	A	C	C
Energy consumption (kWh/Year)	429	429	906	906
Climate Class	4 (max. ambient temp. of 30 °C with 55% RH)	4 (max. ambient temp. of 30 °C with 55% RH)	3 (maximum ambient temperatures of 25 °C with 60% RH)	3 (maximum ambient temperatures of 25 °C with 60% RH)
Refrigerant	R600a	R600a	R600a	R600a
Sound Level – dB(A)	38.8	38.8	39.2	39.2
Price				

Accessories

1519898	Wire Shelf White (484 x 433mm)

Accessories

1519899	Wire Shelf White bottom (484 x 300mm)

**Based on a country by country agreement*

COMPACT 420

WARRANTY PERIOD
5 YEARS ON PARTS & LABOUR*

- Air circulation system
- Right hand hinged door. Left hand door available on request
- Reversible door (including glass doors)
- Door lock
- Internal LED light (glass door models)
- Bottom shelf 484.7 (W) x 300 (D) Top shelf 483.8 (W) x 433 (D)
- Legs H = 100-135mm
- Automatic defrost
- Improved energy efficiency rating
- Improved lighting in glass door models
- New extended inside air canal
- Condenser fan for high performance cooling system
- Foot pedal (optional equipment)






	COMPACT K420R L1 DR G E	COMPACT K420L L1 DR G E	COMPACT F420R L1 DR G E	COMPACT F420L L1 DR G E
Item number	151421010	161421010	153421010	163421010
Temperature Range	+1/+12°C	+1/+12°C	-25/-5°C	-25/-5°C
Volume, Gross (ltr.)	343	343	343	343
Net Usable Volume (ltr.)	265	265	265	265
Dimensions W x D x H (mm)	595 x 645 x 1876-1911	595 x 645 x 1876-1911	595 x 645 x 1876-1911	595 x 645 x 1876-1911
Weight, Packed (kg)	87	87	88	88
Interior	White Finish	White Finish	White Finish	White Finish
Exterior	Stainless	White Finish	Stainless	White Finish
Ref. capacity at -10°C (Watt)	122	122	-	-
Ref. Capacity at -25°C (Watt)	-	-	217	217
Power Supply	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	120	120	140	140
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019	ISO 22041-2019
Energy efficiency class	B	B	C	C
Energy consumption (kWh/Year)	310	310	1086	1086
Climate Class	4 (max. ambient temp. of 30 °C with 55% RH)	4 (max. ambient temp. of 30 °C with 55% RH)	4 (max. ambient temp. of 30 °C with 55% RH)	4 (max. ambient temp. of 30 °C with 55% RH)
Refrigerant	R600a	R600a	R600a	R600a
Sound Level – dB(A)	39.8	39.8	39.7	39.7
Price				

Accessories

1129665	Set of castors (125mm)	
1129663	Set of stainless steel adjustable legs (100-135mm)	
1129664	Set of stainless steel adjustable legs (135-200mm)	

Accessories

1519898	Wire Shelf White (484 x 433mm)	
1519899	Wire Shelf White bottom (484 x 300mm)	

**Based on a country by country agreement*

COMPACT 420

WARRANTY PERIOD
5 YEARS ON PARTS & LABOUR*

- Air circulation system
- Right hand hinged door. Left hand door available on request
- Reversible door (including glass doors)
- Door lock
- Internal LED light (glass door models)
- Bottom shelf 484.7 (W) x 300 (D), Top shelf 484.7 (W) x 433 (D)
- Legs H = 100-135mm
- Automatic defrost
- Improved energy efficiency rating
- Improved lighting in glass door models
- New extended inside air canal
- Condenser fan for high performance cooling system
- Foot pedal (optional equipment)






	COMPACT KG420R L1 DR G E	COMPACT KG420L L1 DR G E	COMPACT FG420R L1 DR G E	COMPACT FG420L L1 DR G E
Item number	154421010	164421010	155421010	165421010
Temperature Range	+1/+12°C	+1/+12°C	-19/-5°C	-19/-5°C
Volume, Gross (ltr.)	343	343	343	343
Net Usable Volume (ltr.)	265	265	265	265
Dimensions W x D x H (mm)	595 x 667 x 1876-1911	595 x 667 x 1876-1911	595 x 667 x 1876-1911	595 x 667 x 1876-1911
Weight, Packed (kg)	99	99	110	110
Interior	White Finish	White Finish	White Finish	White Finish
Exterior	Stainless	White Finish	Stainless	White Finish
Ref. capacity at -10°C (Watt)	122	122	-	-
Ref. Capacity at -25°C (Watt)	-	-	217	217
Power Supply	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz
Connection Load (Watt)	130	130	140	140
Energy efficiency class standard	ISO 22041-2019	ISO 22041-2019	ISO 23953-2019	ISO 23953-2019
Energy efficiency class	D	D	B	B
Energy consumption (kWh/Year)	670	670	1152	1152
Climate Class	4 (max. ambient temp. of 30 °C with 55% RH)	4 (max. ambient temp. of 30 °C with 55% RH)	3 (maximum ambient temperatures of 25 °C with 60% RH)	3 (maximum ambient temperatures of 25 °C with 60% RH)
Refrigerant	R600a	R600a	R600a	R600a
Sound Level – dB(A)	39.8	39.8	39.7	39.7
Price				

Accessories

1129665	Set of castors (125mm)
1129663	Set of stainless steel adjustable legs (100-135mm)
1129664	Set of stainless steel adjustable legs (135-200mm)

Accessories

1519898	Wire Shelf White (484 x 433mm)
1519899	Wire Shelf White bottom (484 x 300mm)

**Based on a country by country agreement*

CONTROLLING AND MONITORING CRITICAL FOOD TEMPERATURES



MASTERING THE ART OF TEMPERATURE CONTROL

Blast chilling and freezing are integral parts of any cook-chill operation in food production. Possibilities to immediately chill or freeze cooked food for safe storage.

The KPS series has been designed to cover all regulations around the perfectly hygienic transition from cooking to chilling your valuable produce. With capacities ranging from 18 kg to 45 kg for blast chillers and 13 to 27 kg for blast freezers, this series offers suitable options for various kitchen layouts and purposes.

BLAST CHILL PRODUCTION OF FOOD

Cooking > Chilling > Storage > Regeneration > Serving

BLAST FREEZE PRODUCTION OF FOOD

Cooking > Freezing > Storage > Thawing > Regeneration

Raw food > Freezing > Storage > Thawing/ Cooking > Serving

REACH-IN, ROLL-IN OR ROLL-THROUGH

Our goal is to always cater to the indivual processes and requirements that come with different segments, guest capacities or space limitations. That is why this series offers a number of outstanding options.

REACH-IN models:
KPS 21, 42

CH	Blast Chiller with built-in cooling system	**SH**	Blast Chiller/ Freezer with built-in cooling system
CF	Blast Chiller for connection with remote cooling system	**SF**	Blast Chiller/ Freezer for connection with remote cooling system

USAGE AREAS

Catering Healthcare* Education Hospitality Leisure

*Food storage only, not for bio-medical purposes

This series is often chosen by restaurants, production kitchens or food production facilities which require efficient and effective methods to chill down and freeze already portioned food - always on point, with taste and texture always perfectly protected throughout the entire process.

FOOD SAFE

Food items handled in full compliance with the HACCP guidelines. HACCP alarms and an automatic shift to 'storage mode' are useful extras to help you to ensure highest food safety at all times.

HIGH FOOD QUALITY

Taste, texture, appearance as well as vitamins and nutrient content are preserved.

Use of IFR function also protects against surface freeze damage.

VERSATILITY

Offers different operational modes: IFR operation, time or temperature controlled chill cycle.

Up to 20 customized cycles can be stored.

MODULARITY AND SCALEABILITY

Capacities from 13 to 180 kg of food. Reach-in, roll-in or roll-through models for small or big scale operations. Part delivery or turn key.

PROCESS 21 / 42 – Blast Chiller/Freezer



1/1 GN

- Right hand hinged door.
- Removable support for 1/1 GN trays or bakery trays (600 x 400mm).
- IFR system prevents surface freezing damage. Maintaining storage temperature.
- Multipoint probe with 3 measuring points.
- HACCP alarms.
- LCD control panel.
- Encoder wheel for navigation.



KPS 21



KPS 42

PROCESS WITH BUILT-IN COMPRESSOR	Blast Chiller	Blast chiller/ Freezer	Blast Chiller	Blast Chiller/ Freezer	Blast Chiller	Blast Chiller/ Freezer
	KPS 21 CH	KPS 21 SH	KPS 42 CH	KPS 42 SH	KPS 42 CH R	KPS 42 SH R
Item number	865780550	865780551	865780554	865780559	865780558	865780560
Temperature range	0/+10°C	-25/+10°C	0/+10°C	-25/+10°C	0/+10°C	-25/+10°C
MATERIAL						
External / Internal	Stainless	Stainless	Stainless	Stainless	Stainless	Stainless

TECHNICAL DATA	KPS 21 CH	KPS 21 SH	KPS 42 CH	KPS 42 SH	KPS 42 CH R	KPS 42 SH R
Ref. capacity at -10°C (Watt)	711	–	2245	–	2245	–
Ref. capacity at -25°C (Watt)	–	1054	–	2345	–	2345
Weight (kg)	120	120	200	200	200	200
Dimensions (W x D x H) (mm)	745 x 720 x 900		800 x 830 x 1850		800 x 830 x 1850	
Chilling capacity (kg) (from +70°C to +3° in 90 min.)	18	22	36	45	36	45
Freezing capacity (kg) (from +70°C to -18° in 4 hours)	–	13	–	27	–	27
Connection load (Watt)	900	1350	2000	3500	2000	3500
Energy consumption – Chilling (kWh/kg)	0.09	0.08	0.09	0.13	0.09	0.13
Energy consumption – Freezing (kWh/kg)	–	0.30	–	0.40	–	0.40
Sound level (dB(A))	65	–	72	72	72	–
Compatible with	–		–	–	Rational type SCC 101	Rational type SCC 101
Available as single phase unit	–		230V, 50 Hz - 30 amp fuse		–	–
Connection	230V, 50 Hz		400V, 3N~/ 50 Hz			
Insulation (mm)	55 (cyclopentane)		75 (cyclopentane)			
Climate class	4		4			
GWP	2141		2141			
Refrigerant (kg)	**21 CH:** R452A/1.40/CO2e 2997.4 **21 SH:** R452A/1.40/CO2e 2997.4		**42 CH:** R452A /2.00/CO2e 4282 **42 CH R**: R452A /2.00/CO2e 4282 **42 SH:** R452A /2.00/CO2e 4282 **42 SH R:** R452A /2.00/CO2e 4282			

**Based on a country by country agreement*

3 YEAR WARRANTY PARTS & LABOUR*

Snowflake GII SBU

- Excellent ergonomics with the panel control board in a user friendly position.
- Reversible door.
- Height adjustable stainless legs from 75 to 108mm.
- Removable wire rack with 5 or 10 positions, 66.5mm vertical spacing intervals, suitable for 1/1 GN.
- With core probe inside and defrost drip tray on outer base.



* Stand-alone model



Undercounter model without worktop





SNOWFLAKE GII	SBU15HLE	SBU20HLE	SBU20HTE	SBU40HT
Item number	965780515	965780522	965780520	965780541
MATERIAL				
Interior / exterior	Stainless steel AISI 304			

TECHNICAL DATA	SBU15HLE	SBU20HLE	SBU20HTE	SBU40HT
Net weight (kg)	95	96	101	200
Gross weight (kg)	85	106	111	225
External dimensions, (W x D x H) (mm)	745 x 700 x 842	745 x 700 x 820	745 x 720 x 900	800 x 830 x 1850
Internal dimensions, (W x D x H) (mm)	625 x 600 x 370	625 x 600 x 370	625 x 600 x 370	650 x 700 x 780
Chill capacity	15kg from +90°C to +3°C in 90 min	20kg from +90°C to +3°C in 90 min	20kg from +90°C to +3°C in 90 min	42kg from +90°C to +3°C in 90 min
Freeze capacity	8kg from +90°C to -18°C in 240 min	12kg from +90°C to -18°C in 240 min	12kg from +90°C to -18°C in 240 min	25kg from +90°C to -18°C in 240 min
Connection load (Watt)	1000	1350	1350	3200
Number of GN pans	5**	5**	5**	10**
Climate class	4	4	4	4
Max room temperature (°C)	32	32	32	32
Connection	230V, 1N-/50Hz	230V, 1N-/50Hz	230V, 1N-/50Hz	230V, 1N-/50Hz 380V, 3N-/50Hz***
Energy consumption for chilling (kWh/kg)	0.124	0.089	0.089	0.137
Energy consumption for freezing (kWh/kg)	0.492	0.313	0.313	0.413
GWP	2141	2141	2141	2141
Refrigerant / CO2e	R452A, 0.53kg / CO2e 1135kg	R452A, 1.4kg / CO2e 2997.4kg	R452A, 1.4kg / CO2e 2997.4kg	R452A, 2.0kg / CO2e 4282kg

** Stand-alone model with worktop. Can optionally be used as built-in model.*
*** Pans not included*
**** 380V, 3N-/50Hz - 965780540. Special order unit.*
*****Based on a country by country agreement*

2 YEAR WARRANTY
PARTS AND LABOUR****

GASTRO ECONOMY

BEER DISPENSER



THANKS TO THE SPEED & RELIABILITY OF THE BEERMATIC DUAL TAP WE ARE ABLE TO SERVE BEERS TO LARGE PARTIES AT A FASTER RATE, WHICH ALLOWS TIME FOR A BARTENDER TO FOCUS ON PROVIDING A TOP QUALITY CUSTOMER SERVICE

Giovanni Derpergola - Bar Consultant @Liquidalembic

AUTOMATION NEVER TASTED THIS GOOD

Multitasking is a key skill of every bartender. From taking orders, preparing cocktails and other drinks, processing payments and keeping the workspace clean to ensuring guests have their full attention and create a positive atmosphere. The BEERMATIC DUAL TAP is a fully automatic draft beer dispenser with a mechanism that also pours the head of the beer. The hands-free portion control allows a preset quantity of chilled draft beer and the head of the beer to be served - always at the perfect temperature. Beer after beer after beer.

Don't accept waste!

Less waste with Hoshizaki BeerMatic technology

The BEERMATIC is a great tool for cost control. Portions can be controlled accurately, without spillage of beer and/ or the head of the beer. Waste of draft beer is generally estimated to be as high as 20% per keg.[1]







PERFECTLY POURED BEER AT THE TOUCH OF A BUTTON

CONSISTENTLY HIGH QUALITY BEER



The beer-to-head ratio can be adjusted to different types of beer or to meet local preferences. The system has the dispensing capacity of 65 litres, which means it can pour 130 perfectly chilled beers (0.5 ltr.) consecutively. An internal cooling system chills down the beer on its way from the keg through the machine, so that the draft beer can be served directly from ambient temperature kegs.

INCREASE REVENUE



Until the beer is poured, no additional attention is required. This creates time for additional tasks such as; processing payments, preparing orders or to clean up. These saved seconds seem marginal, but when serving large amounts of people, automated work-sharing becomes a measure for efficient crowd serving.

EASY TO FIT IN & INSTALL



The BEERMATIC is a space-saving device, as no additional refrigerator for the beer keg is needed. With its compact design and small footprint, this countertop dispenser fits into multiple environments. It can also be easily transported and installed for pop-up events and outdoor venues.

FUNCTIONAL FEATURES

1. PRESS ONCE TO DISPENSE
It's as simple as that. Press the dispense button once to draft the preset amount of beer.

2. TILT-POURING
The dispense operation is tilting the glass to the right angle to ensure perfectly poured beer.

3. PORTION CONTROL
The portion size can be preset to pour the same quantity every time, meaning no overflow.

4. HEAD OF BEER CONTROL
The head of beer portion can be set and adjusted for both taps individually.

5. INTERNAL COOLING SYSTEM
Ambient temperature beer is cooled down as it flows through the beer circuits.

6. TWO BEER CIRCUITS
This dual-tap model has two circuits, so two different types of beer can be connected and poured simultaneously.

7. COUNTING/LOG FUNCTION
The display shows the number of beers poured. Via the user settings, you can configure the number of beers, based on the volume of your glasses.

8. AUTOMATIC OR MANUAL DISPENSE MODE
It is a simple process to switch from automatic to manual dispense mode or vice versa via the operation panel.

9. EMPTY-KEG-ALERT:
A "SOLD OUT" lamp lights up in the control panel as soon as there is less than 0.5ltrs. left in the beer circuit.



HYGIENE AND FOOD SAFETY

Accurate portioning avoids spillage entirely, no cutting/skimming needed, and the workspace remains clean at all times. The dispenser's compartmentalized design is engineered to avoid contamination and to simplify cleaning routines. With this system you can reduce the glass-to-person contact points and maintain the highest standards of food safety, hygiene, and sanitization.

COST REDUCTION

The BEERMATIC is a great tool for cost control. Portions can be controlled accurately, without spillage of beer and/or the head of the beer. Waste of draft beer is generally estimated to be as high as 20% per keg[1]. The internal refrigeration system allows you to store all of your kegs at ambient temperature which saves you energy costs and additional costs for a cold room or fridge.

OPERATIONAL FLEXIBILITY

Offering great flexibility, the dual tap allows you to connect two separate kegs with different types of beer at the same time. Additionally, the automatic tilting unit is compatible with all standard glass sizes. As the compact dispenser can be transported and installed easily, and because it doesn't require additional cooling, it is a great option for outdoor/temporary events.



FASTER, SMARTER, CLEANER

LESS WASTE WITH HOSHIZAKI BEERMATIC TECHNOLOGY

NO OVERPOURING

Overpouring is a real cost factor and the added spillage can cause significant losses. Thanks to the accurate portion control function, this problem is eliminated.

NO WASTE

As soon as a keg gets too warm, excess carbon dioxide is released, which increases the head of the beer size. The beer will become slightly sour and even cloudy. The BEERMATIC's internal cooling system will help reduce the waste on the head of the beer from the beginning.

LESS STALE BEER

Keeping close track of beer sales reduces the overall problem of stocking beer that no one wants. A built-in counter in the display helps you keep an eye on real-time beer sales and provides the ability to track consumption trends overtime.

UNTAPPING ONLY EMPTY KEGS

Untapping a keg too early occurs because bartenders don't know if –or how much – beer is left in the keg. The BEERMATIC has an indicator showing when the keg is getting empty, eliminating guesswork, and helping you sell every last drop.

IMMEDIATE USE

Unlike traditional drafting systems that require beer kegs to be refrigerated for 24 hours before connecting to the tap, the BEERMATIC cools down each portion individually on its way from the keg into the glass.

HEAD OF BEER CONTROL

The beer to head ratio can be manually adjusted depending on local preferences and beer type.

PERFECT TEMPERATURE

The beer is poured into the glass at a controlled temperature between 2 - 8 °C.



EASY TO SET, OPERATE AND CLEAN



GASTRO ECONOMY

BEERMATIC DUAL TAP



PRODUCT NAME	DBF-AS65WE-EU-HC
TECHNICAL DATA	**DBF-AS65WE-EU-HC**

Product series	DBF
Model name	DBF-AS65WE-EU-HC
Item number	B078-C101
Product title	Beer dispenser
Brand	Hoshizaki
Connection	1/ 220 - 240V / 50Hz
Electric Consumption (kW)	0.245
Outside dimensions (W x D x H) (mm)	367 x 674 x 764
Refrigerant	R600a
Refrigerant (kg)	0.080
Cooling system	Air Cooled
Net weight (kg)	50
Gross weight, packed (kg)	57
Instant output in 4 hours after initial freeze down period of 10 hours (ltr.)	65
Instant output after 45 minutes recovery time (ltr.)	10.2
Recovery time (min)	45
Flow rate	34-49 ml/s (2.0 - 3.5 bar)

**Based on a country by country agreement*

MEDIUM SIZE
Glasses:
135 - 200 mm

LARGE SIZE
Glasses:
155 - 240 mm

The dispenser is compatible with glass diameter of: **50 - 105 MM**

2 YEAR WARRANTY
PARTS AND LABOUR*

Reference 1. Source: BAR BUSINESS magazine Sept 2016, article '7 wasteful sins: How You're Losing Profit on Draft Beer Sales'

All prices in EUR excl. VAT



GOOD FOOD COMES FROM FRESH INGREDIENTS

PROUDLY DISPLAY YOUR FRESH FISH, MEAT AND PERISHABLE PRODUCTS

Our line of refrigerated display cases combine innovative features with a modern and elegant design, and are configured to highlight and preserve the freshness of even the most delicate fish types.

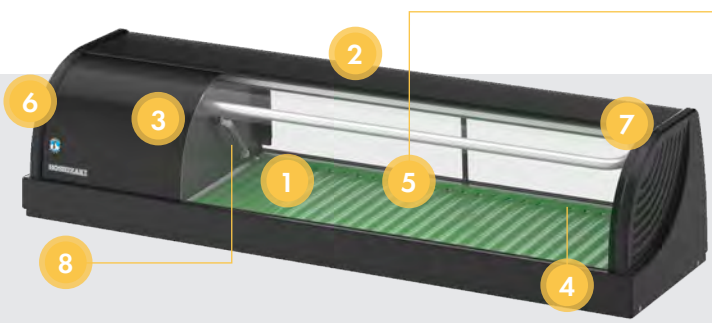
The range is designed to maintain the most natural level of humidity and food-safe temperatures, even during peak serving times with frequent door openings.

The smooth and diffused airflow works without any forced air circulation. This method creates ideal conditions avoiding unpleasant dehydration and weight loss of the stored goods.

SIMPLE IS SMART

One of the strikingly simple solutions for easy and fast temperature control: The inside tray can be flipped face up or face down to set the perfect inside temperature for different types of fish.
The elevated side wings of the trays allow more air circulation, lowering the storage temperature instantly.

Tray facing up: More delicate fish types.
Tray facing down: Fish types that require lower storage temperatures.



1. Tubular-shaped evaporator absorbs the heat continuously
   Condensation freezes on its external surface, maintaining an attractive frost layer with no dripping
2. Practical anti-slip top: ideal to place serving dishes
3. Sliding door with 150 mm height, easily disassembled and removed for daily cleaning
4. Curved glass for optimal visibility of the displayed food. With anti-scattering film for glass splinter protection
5. Lightweight ABS trays with a wave-shaped profile, removable for easy cleaning
6. The **condensing unit** of all our models sit either on the right- or left-hand side, with the outflow of air positioned on the sides away from the operator
7. This model is equipped with LED lighting that can be turned on and off as needed
8. A thermometer inside the cabinet helps you to monitor the inside temperature at all times

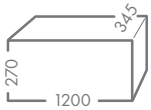
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SPECIALTIES



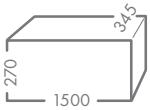
HNC-120BE



Net capacity: 42 litres
Average temperature: 3°C



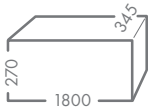
HNC-150BE



Net capacity: 57 litres
Average temperature: 3°C



HNC-180BE



Net capacity: 72 litres
Average temperature: 3°C

Refrigerated display cases are also available with 2100 mm width

Model Designation Example - HNC Sushi Cases

HNC - 210 BE - L - B L H

Type of Machine
HNC: Sushi case

Width (mm)
120 = 1200mm
150 = 1500mm
180 = 1800mm
210 = 2100mm

Type of machine
BE : Generation

Hydrocarbon

LED

Colour of machine
-B : Black colour

Compressor
-L : Left from front
-R: Right from front

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Sushi Cases

- Self contained unit.
- Refrigerated glass display, with LED option
- Antiscattering film on glass.
- 16 models available, from 1200mm to 2100mm.
- Condenser airflow is in the back and out the side.
- Solid food plates with radius groove to fit sushi foods.
- Large condenser face improves cooling performance.
- Top glass angles down, allowing for 1700mm plate space on top of units.
- Large front or back interior 27mm.
- A thermometer inside the cabinet helps you to monitor the inside temperature at all times.



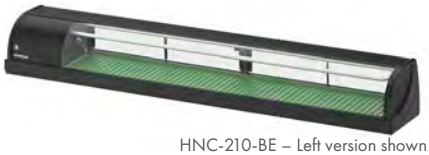
HNC-120-BE – Left version shown



HNC-180-BE – Left version shown



HNC-150-BE – Left version shown



HNC-210-BE – Left version shown

SUSHI CASES	HNC-120BE	HNC-150BE	HNC-180BE	HNC-210BE
PRICE				
Compressor (left side)				
With LED	HNC-120BE-L-BLH	HNC-150BE-L-BLH	HNC-180BE-L-BLH	HNC-210BE-L-BLH
Without LED	HNC-120BE-L-BH	HNC-150BE-L-BH	HNC-180BE-L-BH	HNC-210BE-L-BH
Compressor (right side)				
With LED	HNC-120BE-R-BLH	HNC-150BE-R-BLH	HNC-180BE-R-BLH	HNC-210BE-R-BLH
Without LED	HNC-120BE-R-BH	HNC-150BE-R-BH	HNC-180BE-R-BH	HNC-210BE-R-BH

TECHNICAL DATA	HNC-120BE	HNC-150BE	HNC-180BE	HNC-210BE
Net capacity (ltr.)	42	57	72	87
Temperature (approx.) (°C)	5	5	5	5
Dimensions (W x D x H (mm)	1200 x 345 x 270	1500 x 345 x 270	1800 x 345 x 270	2100 x 345 x 270
Connection	1/220-240V/50 Hz	1/220-240V/50 Hz	1/220-240V/50 Hz	1/220-240V/50 Hz
Electric Connection load (kW)	0.140	0.145	0.150	0.155
Refrigerant	R600a	R600a	R600a	R600a
Weight, gross (kg)	44	52	60	68
Weight, net (kg)	32	37	42	47

**Based on a country by country agreement*

2 YEAR WARRANTY
PARTS AND LABOUR*

Rice Cooker & Thermal Food Holder

Rice Cooker – JNO-B36W – 40 cups

- Automatic keep-warm function.
- Produces up to 20 cups of rice. (40 cups cooked)
- Non-stick inner pan with thickness of 1.8mm.
- Cooking sheet included to prevent scorching of rice.
- Includes rice scoop and measuring cup.
- Stainless steel exterior.



JNO-B36W

RICE COOKER	JNO-B36W

TECHNICAL DATA	JNO-B36W
Cooking capacity (ltr.)	3.6
Electric connection	1/220 – 240V/50 Hz
Connection load (kW)	Cook 1.610
Dimensions, (W x D x H) (mm)	360 x 426 x 383
Weight (kg)	8.6



JFM

Thermal Food Holder – JFM-390P/579P

- Unique stackable design for efficient storage handling.
- Excellent thermal insulation. High performance insulating materials in holder structure (rigid urethane foam) and styrene foam used in lid. Keeps rice warm for up to 6 hours preserving just-cooked freshness.
- Absorbent dew collector. Excess moisture is absorbed in dew collector installed on the inner surface of lid, preventing the rice inside from becoming sticky.

RICE COOKER	JFM-390P	JFM-570P

TECHNICAL DATA	JFM-390P	JFM-570P
Capacity (ltr.)	3.9	5.7
Temperature retention (6hrs)	76 °C	78 °C
Dimensions, (W x D x H) (mm)	430 x 360 x 250	430 x 360 x 310
Weight (kg)	4.3	4.8

**Based on a country by country agreement*

2 YEAR WARRANTY
PARTS AND LABOUR*

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GENERAL CONDITIONS OF DELIVERY, HOSHIZAKI EUROPE B.V.

- All items delivered must be unpacked and checked for any damage whilst the driver is on site. The customer's signature will be taken to confirm that this has been done. Please advise your customers of this.
- Hoshizaki will not be held responsible for any items that are signed for to be in good condition and later found to be damaged.
- We cannot ensure morning or afternoon deliveries. We can request them, but they are not guaranteed unless the additional charge has been agreed.
- Site contact name and number must be provided if a delivery is going direct to site.
- If any obstacles are involved, i.e. units to be taken up stairs, please advise this when placing the order. An extra man should be requested when ordering any unit which is larger than the Gram Compact 220, unless there is help available on site.
- Please advise of any access/delivery restrictions.

Damaged deliveries

- The drivers manifest must be signed for as damaged. All transport damage should be reported (with supporting images) to the office within 24 hours of receipt. Drivers paperwork must be signed for as damaged.
- Delay to notify Hoshizaki may result in non-payment of damage allowance or refusal to replace goods.
- Hoshizaki will not be held responsible for any items that are signed for to be in good condition and later found to be damaged.
- Hoshizaki will consider requests to return machines on a case by case basis.
- A restocking charge may apply and customers are responsible for return of the goods in new condition in original packing.
- An RMA document / number will be issued for authorised returns.
- Charges may apply if units are returned with damage or packing is missing / marked.
- Hoshizaki is unable to accept return of used equipment.
- Unauthorised machines will be refused and returned to sender.
- Hoshizaki reserves the right to refuse credit.

Please contact the sales office for costs and further information.

Missing items

Any missing items must be reported in writing within 24 hours of delivery. Hoshizaki are unable to replace missing items without charge outside of this time.

Return items

- Hoshizaki will review a request to return any machine once the following criteria has been adhered to:
- The unit must be within 30 days of delivery.
- The unit must be as new and unused with packing intact including its pallet, as delivered.
- The unit and packaging must be free of damage.
- The customer is responsible for the return of the unit to our warehouse / factory in Telford.
- Before the unit is returned the customer must make a request to the sales office in writing requesting the return of the machine with full details.
- The customer will then be advised of the returns policy

If all criteria is met an RMA number / label and advise will be issued. An official order must be received to cover the restocking charge before the returns paperwork can be issued.

Once the unit has been returned it will be inspected and we will be advised of its condition. If the unit and packaging does not comply with the criteria you will be notified. Collection of the unit and costs will be the responsibility of the customer. A credit note will be issued once all criteria are met.

Please note: Special order machines cannot be cancelled or returned.

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GENERAL CONDITIONS OF DELIVERY OF HOSHIZAKI EUROPE B.V.

1 Definitions

1.1. In these general conditions, the terms below are defined as follows:

Agreement: The agreement concerning the sale of Products by Hoshizaki and the purchase of Products by the Buyer.

Buyer: The person who purchases the Products under the Agreement.

General Conditions of Delivery: The present general conditions of delivery of Hoshizaki Nederland Europe B.V.

Hoshizaki: Hoshizaki Europe B.V., a company incorporated in the Netherlands with its registered offices in at Burgemeester Stramanweg 101, NL – 1101 AA Amsterdam, the Netherlands and its principal place of business in (1101 GC) Amsterdam, the Netherlands at Burgemeester Stramanweg 101.

INCOTERMS: The Incoterms 2010 rules.

Intellectual Property Rights: Patents, rights to inventions; copyright and neighbouring and related rights, all other rights in the nature of copyright; trade marks; domain names; rights in get-up; goodwill and the right to sue for passing-off; rights in designs; database rights; and all other intellectual property rights, in each case whether registered or unregistered.

2 Applicability

2.1. These General Conditions of Delivery apply to and are incorporated into all quotations and offers made by Hoshizaki, and each acceptance, confirmation and validation by Hoshizaki of the orders placed by the Buyer and all "Agreements" unless and in so far as otherwise is expressly agreed in writing signed by Hoshizaki.

2.2. Any conditions and provisions that are stated in any documents that the Buyer issues before or after Hoshizaki issues any document in which the present General Conditions of Delivery are set out or are referred to are expressly rejected by Hoshizaki and set aside. The conditions concerned do not apply to any sale made to the Buyer by Hoshizaki and are in no way whatever binding on Hoshizaki.

3 Offers/Agreements

3.1. All quotations issued by Hoshizaki are non-binding invitations to the Buyer to place an order. Any order placed by a Buyer is an offer to purchase the relevant Products on these General Conditions of Delivery. An Agreement is concluded if Hoshizaki accepts the order in writing or Hoshizaki commences fulfilment of the order.

3.2. Changes made to an Agreement are binding on Hoshizaki only in so far as Hoshizaki accepts these changes in writing or in so far as Hoshizaki has actually begun implementing the changed Agreement.

3.3. Hoshizaki is entitled to refuse orders or to set certain conditions for the delivery of Products unless otherwise is expressly determined.

4 Prices/Payments

4.1. Unless otherwise stated, the prices of Hoshizaki are given in euros. If prices are given in another currency, then Hoshizaki may increase the price charged to reflect any change in the euro exchange rate between the date that the Agreement is made and the date that Hoshizaki submits its invoice.

4.2. All prices exclude VAT, duties and any other comparable levies that are imposed in connection with the sale of Products (unless otherwise is expressly stated) and the Buyer shall pay such sums in addition to the price.

4.3. All prices that are stated on price lists, in catalogues, quotations or other statements or listings of Hoshizaki are based on delivery in accordance with the INCOTERMS applicable under clause 5 may invoice the Buyer.

4.4. Unless agreed otherwise in writing between Hoshizaki and the Buyer, Hoshizaki may invoice the Buyer for any additional cost payable by the Buyer under the applicable INCOTERMS.

4.5. The Buyer shall pay Hoshizaki's invoices within thirty (30) days after the invoice date, unless otherwise agreed in writing between Hoshizaki and the Buyer.

4.6. All payments shall be made into the account nominated by Hoshizaki from time to time.

4.7. If deliveries are made in instalments, each instalment may be invoiced separately. No discount shall be given for early payment, unless Hoshizaki consents to such a discount in writing.

4.8. In addition to all other legal rights and remedies that Hoshizaki might have, interest shall be charged, as permitted by law, on all overdue payments at a rate of eighteen per cent (18%) annually or – if it is higher – at the statutory interest rate from the date payment falls due to the date on which payment is made in full.

4.9. In addition to the amount due, increased by the interest charged in accordance with Clause 4.8, the Buyer shall reimburse Hoshizaki for all costs and expenses that Hoshizaki incurs or suffers as a consequence of the non-payment or late payment on the part of the Buyer, including all costs of any debt recovery or enforcement action that Hoshizaki may take against the Buyer.

4.10. If Hoshizaki reasonably considers, including (without limitation) as a result of a change in the Buyer's credit rating with any reputable credit reference agency, that the financial situation of the Buyer is at any time such that it would not be sensible to start or continue production or delivery of Products on the basis of the aforementioned payment conditions, then Hoshizaki may require full or partial payment in advance or require other payment conditions as a condition for production or delivery of the Products.

4.11. If the Buyer fails to pay on the date they fall due any sums owed to Hoshizaki under the Agreement or otherwise, or if the Buyer is otherwise in default of its obligations under the Agreement:

4.11.1. Hoshizaki may suspend delivery of Products until the Buyer has paid the amounts due in full and has remedies any other default; and

4.11.2. Hoshizaki may require payment in advance for any future deliveries.

4.12. The rights in Clause 4.11 are in addition to and not instead of any other rights and legal remedies which apply or which are available by virtue of the Agreement or the law.

5 Deliveries

5.1. Delivery of Products shall take place Ex-Works (EXW), (INCOTERMS), unless:

5.1.1. the Buyer is established in one of the following countries, in which case the delivery of Products shall take place Carriage and Insurance Paid To (CIP) (INCOTERMS): the Netherlands, Belgium, Luxembourg, Great Britain, Ireland, France, Germany, Austria, Switzerland, Spain or Portugal; or

5.1.2. the parties agree otherwise in writing.

5.2. Hoshizaki is entitled to deliver Products in stages (partial deliveries).

5.3. The dates of delivery given or confirmed by Hoshizaki are only approximate dates. Hoshizaki shall use reasonable endeavours to may make delivery on those dates or within a reasonable period before or after those dates, provided that the Buyer provides all necessary order and delivery data within a reasonable period before the delivery date concerned.

5.4. The Buyer shall inform Hoshizaki in writing if the delivery has not taken place and shall give Hoshizaki a period of thirty (30) days to make delivery. If Hoshizaki does not deliver those Products within this period of thirty (30) days, then the Buyer may, as the only and exclusive legal remedy, cancel its order to the extent only that it relates to those Products.

5.5. Title in the Products is transferred to the Buyer in accordance with the provisions in Clause 7.1. The risk in the Products is transferred to the Buyer in accordance with the applicable INCOTERMS.

5.6. If the Buyer does not take delivery of the Products in accordance with the applicable INCOTERMS, then Hoshizaki may store the Products and if Hoshizaki does so, the Buyer shall pay to Hoshizaki as a debt on demand Hoshizaki's costs in doing so.

6 Returns

6.1. The Buyer may refuse to accept the Products when the Products arrive at the named place of destination if the Products are delivered CIP INCOTERMS, or when Hoshizaki delivers them at the named place of delivery if the Products are delivered EXW INCOTERMS, provided that:

6.1.1. the Buyer shall inform Hoshizaki of the refusal immediately;

6.1.2. the Buyer shall pay Hoshizaki a failed delivery fee, at Hoshizaki's then current rate for such charges.

6.2. The right of refusal in Clause 6.1 does not apply to any Products that have been designed or manufactured specially to the Buyer's own requirements.

6.3. This clause 6 shall not affect the Buyer's remedies for a breach by Hoshizaki of the warranty at clause 9 or any other provision of the Agreement.

7 Retention of Title

7.1. Title in the Products remains vested in Hoshizaki until the moment that all sums payable by the Buyer to Hoshizaki under the relevant Agreement are received by Hoshizaki in cash or cleared funds.

7.2. Until title in the Products passes to the Buyer, the Buyer shall:

7.2.1. store the Products separately from all other Products held by the Buyer so that they remain readily identifiable as Hoshizaki's property;

7.2.2. not remove, deface or obscure any identifying mark or packaging on or relating to the Products;

7.2.3. maintain the Products in satisfactory condition and keep them insured against all risks for their full price from the date of delivery;

7.2.4. notify Hoshizaki immediately if the Buyer becomes subject to any of the events listed in Clauses to 15.1.4; and

7.2.5. give Hoshizaki such information relating to the Products as Hoshizaki may require from time to time.

7.3. Subject to Clause 7.4, the Buyer may resell or use the Products in the ordinary course of its business (but not otherwise) before Hoshizaki receives payment for the Products. However, if the Buyer resells the Products before that time:

7.3.1. it does so as principal and not as Hoshizaki's agent; and

7.3.2. title to the Products shall pass from Hoshizaki to the Buyer immediately before the time at which resale by the Buyer occurs.

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7.4. If before title to the Products passes to the Buyer the Buyer becomes subject to any of the events listed in Clauses 15.1.2 to 15.1.4, then, without limiting any other right or remedy Hoshizaki may have:
- 7.4.1. the Buyer's right to resell the Products or use them in the ordinary course of its business ceases immediately
- 7.4.2. Hoshizaki may at any time require the Buyer to deliver up all Products in its possession that have not been resold, or irrevocably incorporated into another product; and
- 7.4.3. if the Buyer fails to do so promptly, enter any premises of the Buyer or of any third party where the Products are stored in order to recover them.

8 Force Majeure

8.1. Hoshizaki is not liable for any failure to perform or any delay in performing its obligations under an Agreement if:
- 8.1.1. the failure or the delay is the result of interruptions in the production process of the Products; or
- 8.1.2. the failure or the delay is the result of Force Majeure Event.

8.2. If the period of delay or non-performance referred to in clause 8.1 last for a consecutive period of three months, or if Hoshizaki reasonably expects it to last for a period of three or more consecutive months, then Hoshizaki may terminate the Agreement without liability to the Buyer resulting from such termination.

8.3. If, when a Force Majeure Event arises, Hoshizaki has already fulfilled some of its obligations ensuing from the Agreement, then Hoshizaki may invoice for the actions already performed separately and the Buyer is required to pay this invoice.

9 Product Warranty

9.1. For warranty conditions, please contact your local sales representative.

10 Liability

10.1. Hoshizaki shall have no liability arising out of or in connection with the Agreement, whether in contract, tort (including negligence), breach of statutory duty or otherwise for:
- 10.1.1. lost profit or revenue;
- 10.1.2. lost savings;
- 10.1.3. loss of reputation;
- 10.1.4. loss of goodwill;
- 10.1.5. damages of an indirect, special, or consequential nature; or
- 10.1.6. damages imposed as a fine.

10.2. The aggregate liability of Hoshizaki towards the Buyer arising out of or in connection with the Agreement, whether in contract, tort (including negligence), breach of statutory duty or otherwise is shall not exceed an amount equal to the price paid to Hoshizaki by the Buyer under the Agreement in the twelve months prior to the event giving rise to the first claim by the Buyer.

10.3. Any claim by the Buyer shall be notified to Hoshizaki in writing by the Buyer setting out full particulars within thirty (30) days after the date of the first event which is the basis of the claim. Any legal proceedings related to such a claim must be issued within one (1) year after the date of the first event which is the basis of the claim. The Buyer shall be deemed to waive any claims in respect of which it does not comply with this Clause 10.3.

10.4. Notwithstanding anything to the contrary in these General Conditions of Delivery, nothing in the Agreement shall limit or exclude Hoshizaki's liability for:
- 10.4.1. death or personal injury caused by Hoshizaki's negligence;
- 10.4.2. Hoshizaki's fraud or fraudulent misrepresentation;
- 10.4.3. any other liability that cannot be so limited or excluded by law.

11 Intellectual Property Rights

11.1. Upon delivery of Products to the Buyer, Hoshizaki grants to the Buyer, a non-exclusive and non-transferable limited licence to use and to resell those Products, provided that the Buyer shall not without the prior written agreement of Hoshizaki modify, adapt, reverse-engineer, or reproduce the Products.

11.2. Nothing in the Agreement shall affect the ownership of any Intellectual Property Rights in the Products.

11.3. Hoshizaki shall, at its own cost: (i) conduct the legal defence if a third party institutes legal proceedings against the Buyer, in so far as these legal proceedings involve a claim asserting that any Product delivered by Hoshizaki under an Agreement directly infringes upon the Intellectual Property Rights of the claimant; and (ii) indemnify the Buyer against the payment of damages and costs that are imposed in the final judgement in such legal proceedings, in so far as this judgement can be directly and exclusively ascribed to the infringement in question. Hoshizaki's liabilities under this Clause 11.3 are subject to Clause 10.2.

11.4. Hoshizaki shall have no obligation or liability towards the Buyer under Clause 11.3 if:
- 11.4.1. Hoshizaki is not: (i) informed immediately in writing of a claim to which Clause 11.3 applies; (ii) given the exclusive right to take control of and organise the research, the preparations, the defence and the settlement in the context of such a claim, including the selection of legal counsel; and (iii) is not given full support and cooperation on the part of the Buyer in the context of the research, the preparations, the defence and the settlement as mentioned above; or if
- 11.4.2. the action is instituted after the expiry of a period of three (3) years after the date of delivery of the Product.

11.5. If, in respect of a Product, legal action is instituted citing infringement of the sort referred to in Clause 11.3, or if, in the opinion of Hoshizaki, such legal action is likely to occur, then Hoshizaki may at its sole discretion
- 11.5.1. obtain the right for the Buyer to use and resell the Product;
- 11.5.2. replace the Product;
- 11.5.3. to adapt the Product in such a manner that, in its new form, the Product no longer makes any infringement or
- 11.5.4. to terminate an Agreement in so far as this pertains to the Product in question.

11.6. Clauses 11.3 and 11.5 set out the Buyer's sole remedy for any actual or alleged infringement of third party Intellectual Property Rights in connection with the Agreement.

12 Confidentiality

The Buyer acknowledges that all technical, commercial and financial data that is disclosed by Hoshizaki and/or companies affiliated with it to the Buyer are a part of the confidential information of Hoshizaki and or companies and legal entities affiliated with it. The Buyer is forbidden to disclose any of this confidential information to third parties or to use it for any other purpose than that which the parties have agreed in writing.

13 Export/Import Regulation

13.1. If for the delivery of Products in the context of the Agreement, an export or import licence must be granted by a government and/or any governmental body by virtue of any applicable law or regulations, or the delivery is otherwise restricted or forbidden by law or regulations governing the regulation of exports or imports, then Hoshizaki may proceed to suspend its obligations and the rights of the Buyer with respect to the delivery in question until the required licence is granted or for the duration of the relevant restriction and/or the relevant ban and Hoshizaki may terminate the Agreement without thereby incurring any obligation towards the Buyer.

13.2. If an end-user statement is required, Hoshizaki shall inform the Buyer of this promptly and the Buyer shall send this document to Hoshizaki at the first request for it by Hoshizaki; if an import licence is required, the Buyer shall inform Hoshizaki of this immediately and the Buyer shall send this document to Hoshizaki as soon as it is available.

13.3. By accepting the quotation of Hoshizaki, by entering into any Agreement and/or by accepting Products, the Buyer consents to refrain from any manner of using the Products and/or the documentation pertaining to them if he thereby would violate law and regulations concerning the regulation of exports or imports.

14 Assignment And Set-Off

14.1. The Buyer is not permitted to assign, change, declare a trust over or otherwise deal with any rights or obligations under the Agreement without the prior written permission of Hoshizaki.

14.2. The Buyer is not entitled to withhold or lower any payments, or to set off current and future receivables against any payments that are owed for Products which have been sold in the context of the Agreement or any other agreement that the Buyer or one of the companies affiliated with him possibly has with Hoshizaki.

14.3. The Buyer promises to pay the payments due in full without taking into consideration any claimed set-off which the Buyer claims or is claimed on his behalf.

15 Breach and Termination

15.1. Without limiting its other rights or remedies, Hoshizaki may terminate this Contract with immediate effect by giving written notice to the Buyer if:
- 15.1.1. the Buyer commits a material breach of any term of the Contract and (if such a breach is remediable) fails to remedy that breach within 7 days of that party being notified in writing to do so;
- 15.1.2. the Buyer takes any step or action in connection with its entering administration, liquidation or any composition or arrangement with its creditors, being wound up (whether voluntarily or by order of the court), having a receiver appointed to any of its assets or ceasing to carry on business or, if the step or action is taken in another jurisdiction, in connection with any analogous procedure in the relevant jurisdiction;
- 15.1.3. the Buyer suspends, threatens to suspend, ceases or threatens to cease to carry on all or a substantial part of its business; or
- 15.1.4. the Buyer's financial position deteriorates to such an extent that in Hoshizaki's opinion the Buyer's capability to adequately fulfil its obligations under the Contract has been placed in jeopardy.

15.2. On termination of the Contract for any reason the Buyer shall immediately pay to Hoshizaki all of Hoshizaki's outstanding unpaid invoices and interest.

15.3. Termination of the Contract shall not affect any of the parties' rights and remedies that have accrued as at termination, including the right to claim damages in respect of any breach of this Contract that existed at or before the date of termination.

15.4. Any provision of the Contract that expressly or by implication is intended to come into or continue in

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force on or after termination shall remain in full force and effect.

16 Applicable Law and Choice of Jurisdiction

16.1. The Agreement and any claims or disputes arising out of or in connection with it or its subject matter or formation (including non-contractual disputes and claims) shall be governed and construed in accordance with the laws of England and Wales.

16.2. Any claims or disputes arising out of or in connection with the Agreement or its subject matter or formation (including non-contractual disputes and claims) shall be subject to the exclusive jurisdiction of the courts of England and Wales except that Hoshizaki may make such a claim in any court of competent jurisdiction.

16.3. The United Nations Convention on the International Sale of Goods shall not apply to the Agreement.

17 Other Provisions

17.1. If, as the result of the determination of a competent court or as the result of any future action of a legislative or administrative body, one or more provisions of the present General Conditions of Delivery become invalid or unenforceable, this shall not affect the validity or the tenability of the other provisions.

17.2. If, in the last case, the determination is made that any provisions of the present General Conditions of Delivery are not legal or are unenforceable, then the provision in question shall be considered to be removed from these General Conditions of Delivery, while all the other provisions shall continue to be fully valid and in effect, and the provision that is deemed illegal or unenforceable shall be replaced by a provision to the same effect that reflects the original purpose of the provision in so far as this is legally permissible.

17.3. If one of the parties neglects to make use of any right or legal means based on the Agreement, or if use is made of the same only after some time has passed, this may not be seen as the waiver of that right or legal means, nor shall any single instance of making use of such a right or legal means fully or partially lead to the exclusion of any further or future use of the same or to the exclusion of making use of any other right or legal means based on the Agreement or any associated document or the law.

17.4. Hoshizaki is entitled at any time to change and/or to amend these General Conditions of Delivery at any time prior to entering the Agreement. Changes and/or amendments shall take effect after they have been brought to the attention of the Buyer and have no retroactive effect.

17.5. If these General Conditions of Delivery are agreed between the parties in a language other than English, then the text and the meaning of the English language General Conditions of Delivery shall nevertheless prevail.

17.6. No person who is not party to the Agreement shall have any right to enforce any term of the Agreement.

18. DATA PROTECTION CLAUSE

18.1 In accordance with GDPR regulations Hoshizaki has a privacy statement that can be found

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