



UR60B-D4 11/01/21 Item # 13633

W x D x H 60" x 30" x 33.75"\* \*with 4" casters







Interior Storage Capacity (CF) (AHAM)

**Refrigerant / Charge Amount (OZ)** 

☐ 2.25" Casters

6" Casters

Overshelves

**Options** 

**Dimensions / Capacity** 









Two-Section UR60B-D4

15.38 ft<sup>3</sup>



#### Overall Width x Depth (including 1" bumper) 60" x 31" Height (including 4" casters) 33.75" Depth with Drawer Fully Open (including 1" bumper) 52" 346 lbs. **Crated Weight** Crated Length x Width x Height 62.5" x 34" x 36.5" Two-Section UR60B-D4 **Electrical / Refrigeration** 115/60/1 **Voltage** 15.0 Amps **HACR Breaker Electrical Connection (NEMA)** 5-15P (1) **Voltage Range** 104-126 45° to 100°F Ambient Temp. Range **Control Setpoint Range** 32° to 52°F **Amperage** 3 Energy Consumption (kWh/day) @NSF 1.75 Heat Rejection (BTU/Hr.) @NSF 249 Approx. Nominal Compres. BTU/HR (HP) 798 (1/5HP)

Stainless steel back

□ Drawer divider bars

W	ar	ra	nt	v

3 Year - parts and Labor on
entire machine.
5 Year - Parts on Compressor
Valid in United States, Canada, Puerto
Rico and U.S. Territories. Contact
factory for warranty in other countries

# **Features**

Item #:

- Engineered to maintain NSF-7 temperatures in 100°F ambient.
- Stainless steel exterior front, sides, and top with stainless steel interior sides, back, and floor
- Front breathing air flow design
- Environmentally friendly R290 hydrocarbon refrigerant
- Cabinet and drawers are insulated with 2" CFC free, foamed in place polyurethane
- Drawer slides are constructed of 16 gauge stainless steel with acetal rollers
- Drawer frames are formed of 16 gauge stainless steel and securely fastened in the cabinet
- Top drawers will accommodate (1) 12 x 20 full size pan and (2) 1/4 size pans. Bottom drawer will accommodate (1) full size pan
- Top and bottom drawers allow for 6" deep pans
- Extruded aluminum flush mount drawer handle
- Magnetic drawer gasket is easily removable for cleaning
- · Hot gas condensate removal
- E-coated evaporator coil
- Standard with 4" casters (two with brakes)
- 10 ft. cord and plug

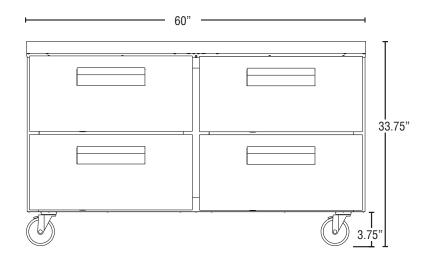
Hoshizaki reserves the right to change specifications without notice

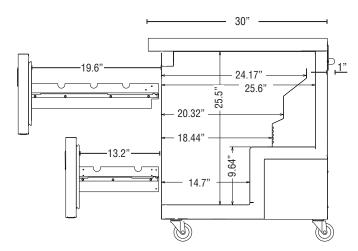
R290 (2.3 oz)



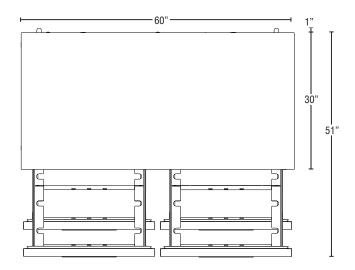


FRONT VIEW SIDE VIEW





## **PLAN VIEW**



### **Cabinet Construction**

The exterior cabinet top, front, and sides, are constructed of high quality stainless steel. The exterior back and bottom are constructed of coated steel. The cabinet interior back and sides are stainless steel with an ABS ceiling and stainless steel floor. Two heavy duty epoxy coated shelves are standard. Mounted on anodized aluminum pilasters the shelves are adjustable in 1/2" increments. Cabinet walls and doors are insulated with 2" of foamed in place polyurethane. 6" polyolefin stem casters (two with brakes) are standard. The raised refrigerated rail is constructed of stainless steel interior and exterior (except back is galvanized steel). The rail is air cooled and utilizes a unique ducted air distribution system to distribute air evenly and maintain product temperature at safe levels. The rail will accommodate 1/6th, 1/3rd, ½ and full size pans 6" deep. Pans are located 1.5" below the front of the rail to assist in access to food product. An insulated, stainless steel, one piece hinged, lid is standard. Pizza preparation table is supplied with a 93" x 19" x 1/2" thick N.S.F. approved white polyethylene cutting board.

## **Door Construction**

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

### **Refrigeration System**

Front breathing refrigeration system allows unit to be built in to any enclosure with zero clearance at the side or rear. The high efficiency refrigeration system is self-contained with an epoxy electrocoated (E-Coat) evaporator coil for extended life. Condensate removal is accomplished with an energy efficient non-electric evaporation system. A capillary tube controls the flow of environmentally friendly R290 refrigerant through the evaporator. Unit uses a heated, time initiated defrost to eliminate any ice on the evaporator coil. An innovative ducted air distribution system distributes air evenly around food product in the rail. Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.) Pizza preparation tables are supplied with a full complement of N.S.F. approved polycarbonate plastic, 1/3rd size pans, 4" deep and stainless steel adapter bars. 115 volt units are equipped with a ten foot cord and NEMA rated plug (20.0 amps or less).