



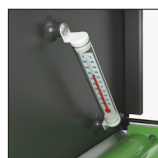
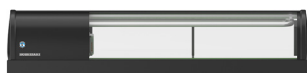
HOSHIZAKI

HNC-120BE-L-BH

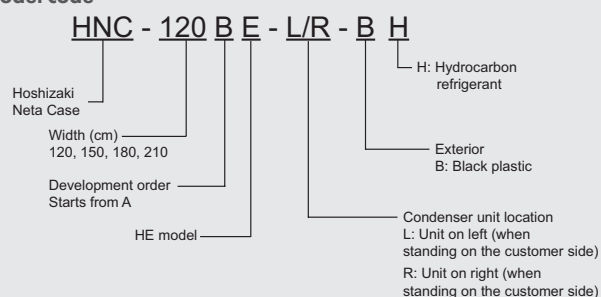
Sushi case, left sided

MODELS AVAILABLE

- | | | |
|--|---|---|
| <input checked="" type="checkbox"/> HNC-120BE-L-BH | <input type="checkbox"/> HNC-120BE-R-BH | <input type="checkbox"/> HNC-150BE-L-BH |
| <input type="checkbox"/> HNC-150BE-R-BH | <input type="checkbox"/> HNC-180BE-L-BH | <input type="checkbox"/> HNC-180BE-R-BH |
| <input type="checkbox"/> HNC-210BE-L-BH | <input type="checkbox"/> HNC-210BE-R-BH | |



Model code



Powered by R600a Natural Refrigerant, energy efficient and sustainable, with a GWP = 3.



PRODUCT SERIES: HNC
ITEM NUMBER: S051-C175

This Hoshizaki HNC-120BE-L-BH is a Sushi case, left-sided. Our line of refrigerated display cases combines 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.

Airflow

The airflow created by the refrigeration effect of the evaporator is smooth and diffused, without forced air-circulation, which would cause dehydration and weight loss, resulting in swift deterioration of the fish or other perishable displayed food.

Temperature Control

One of the strikingly simple solutions for easy and fast temperature control: the inside wave shaped ABS trays can be flipped face up or down to allow more or less contact of the food with the cold trays. This way the cooling impact can be adjusted. A thermometer inside the cabinet helps you to monitor the inside temperature at all times.

Attractive Display

The tubular-shaped evaporator absorbs the heat continuously. Condensation freezes on its external surface, maintaining an attractive frost layer with no dripping.

Convenience

The practical anti-slip top is ideal to place serving dishes. The condensing unit of all our models sits either on the right- or left-hand side, with the outflow of air positioned on the sides away from the operator.

Easy Cleaning

The sliding door with 150mm height and the lightweight ABS trays with a wave-shaped profile are easily disassembled and removed for daily cleaning.

Options:

HFC model available as special order item on request (without temperature gauge).

COMMERCIAL WARRANTY AGAINST MANUFACTURING DEFECTS
PARTS **2** YEARS

EXTERIOR FINISH
Clear Glass, ABS Plastic, PVC Plastic

Refrigerant: R600a / 32g

OPERATING CONDITIONS LIMITATIONS

- Ambient temperature range: 10°C / 30°C
- Voltage range: rated voltage ±6%

MODEL	Temperature retention (°C)	Net capacity (l)	Electric connection	Electrical circuit breaker protection (A)	Electrical consumption power factor 58% (W)
HNC-120BE-L-BH	5	42	1/220-240V/50Hz	6	140

TECHNICAL CERTIFICATIONS



For more information visit our website at www.hoshizaki-europe.com
Hoshizaki Europe B.V. retains the right to change products and their specifications without prior notice.

Hoshizaki Europe B.V.
Burgemeester Stramanweg 101,
1101 AA Amsterdam
The Netherlands

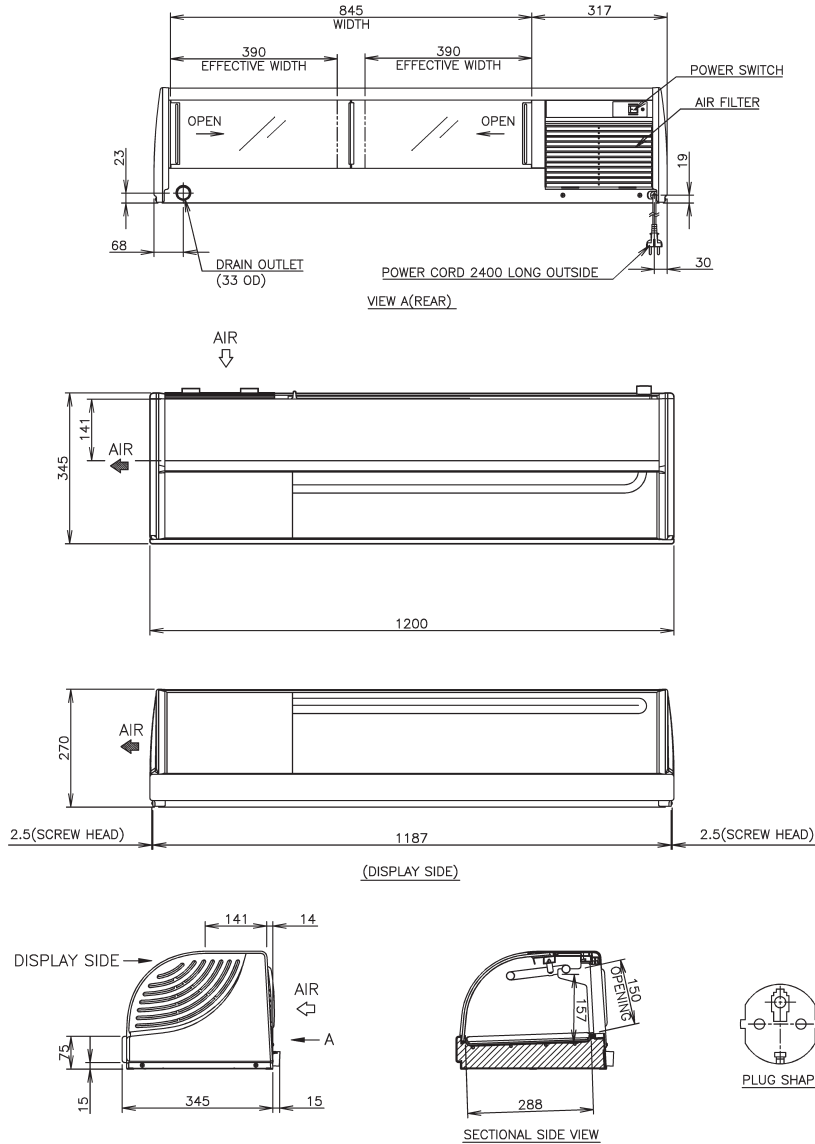
T: +31 (0)20 691 8499
F: +31 (0)20 691 8768
sales@hoshizaki.nl
www.hoshizaki-europe.com



HOSHIZAKI

LEADING NATURALLY

HNC-120BE-L-BH Sushi case, left sided



SHIPPING SPECIFICATIONS

MODEL	Net equipment dimensions		Crated dimensions		
	W x D x H (mm)	Net weight (kg)	W x D x H (mm)	Gross weight (kg)	Volume (m ³)
HNC-120BE-L-BH	1200 x 345 x 270	32	1280 x 415 x 517	44	0.27

- ACCESSORIES
- Food mount (large) x 2
 - Food mount (small) x 1
 - Joint x 1
 - Drain hose x 1



Hoshizaki Belgium:
Hoshizaki Denmark:
Hoshizaki Deutschland:
Hoshizaki France:
Hoshizaki Iberia:
Hoshizaki Italia:
Hoshizaki Middle East:

info@hoshizaki.be
info@hoshizaki.dk
info@hoshizaki.de
info@hoshizaki.fr
info@hoshizaki.es
info@hoshizaki.it
sales@hoshizaki.ae

Hoshizaki Netherlands:
Hoshizaki Norge:
Hoshizaki United Kingdom:
Hoshizaki Sverige:
Export Countries:
Other countries:

info@hoshizaki.nl
info@hoshizaki.no
uksales@hoshizaki.uk
orderSE@hoshizaki.dk
sales@hoshizaki.nl
sales@hoshizaki.nl

www.hoshizaki-europe.com