

HNC-150BE-L-BH Sushi case, left sided

MODELS AVAILABLE

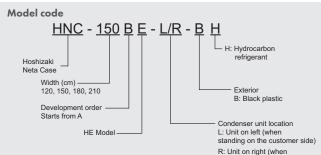
□ HNC-120BE-L-BH □ HNC-120BE-R-BH ☒ HNC-150BE-L-BH

□ HNC-150BE-R-BH □ HNC-180BE-R-BH □ HNC-180BE-R-BH □ HNC-210BE-L-BH □ HNC-210BE-R-BH





standing on the customer side)



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



PRODUCT SERIES: HNC ITEM NUMBER: S053-C175

This Hoshizaki HNC-150BE-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).



PARTS 2 YEARS

EXTERIOR FINISH

Clear Glass, ABS Plastic, PVC Plastic

Refrigerant: R600a / 35g

OPERATING CONDITIONS LIMITATIONS

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

MODEL	Temperature retention (°C)	Net capacity (I)	Electric connection	Electrical circuit breaker protection (A)	Electrical consumption power factor 60% (W)
HNC-150BE-L-BH	5	57	1/220-240V/50Hz	6	145

TECHNICAL CERTIFICATIONS

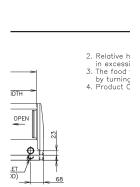


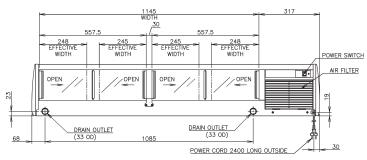
For more information visit our website at www.hoshizaki-europe.com Hoshizaki Europe B.V. retains the right to change products and their specifications without prior notice.



LEADING NATURALLY

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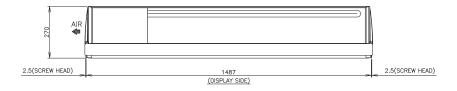


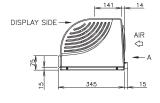


VIEW A(REAR)

42L				
1200mm(W) × 345mm(D) × 270mm(H)				
845mm(W) × 288mm(D)[Floor] × 157mm(H)				
Clear Glass, ABS Plastic, PVC Plastic				
Clear Glass, ABS Plastic, Stainless Steel				
Polyurethane Foam				
HFO-1233zd(E)				
				Sliding Glass × 2 [431mm(W) × 172mm(H)]
Convection Cooling				
N/A				
Hermetic 110W				
Fin and Tube type, Cooling Fan Motor provided				
(Upper) Tube Type, (Lower) Pipe on Sheet Type				
R600a/32g				
Earth Leakage Circuit Breaker (with Overcurrent Protector) 15A				











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 (m³)
HNC-150BE-L-BH	1500 x 345 x 270	37	1580 x 415 x 517	52	0.34

ACCESSORIES

- Food mount (large) x 3
- Food mount (small) x 1
- Joint x 2
- Drain hose x 1



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