

# HNC-150BE-R-BH Sushi case, right sided

## MODELS AVAILABLE

□ HNC-120BE-L-BH 🛛 HNC-150BE-R-BH □ HNC-210BE-L-BH □ HNC-120BE-R-BH □ HNC-180BE-L-BH □ HNC-210BE-R-BH

□ HNC-150BE-L-BH □ HNC-180BE-R-BH





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HE Model



Model code HNC - 150 B E - L/R - B H Hoshizaki Neta Case Width (cm) 120, 150, 180, 210 Development order Starts from A

 Condenser unit location
L: Unit on left (when standing on the customer side)
R: Unit on right (when standing on the customer side)



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-R-BH	5	57	1/220-240V/50Hz	6	145



Hoshizaki Europe B.V. retains the right to change products and their specifications without prior notice.

For more information visit our website at

## HOSHIZAKI UK

2 The Technology Centre London Road Swanley, Kent BR8 7AG United Kingdom

www.hoshizaki-europe.com

T. +44 (0)845 456 0585 uksales@hoshizaki.uk www.hoshizaki.uk



PRODUCT SERIES: HNC ITEM NUMBER: S054-C175

with a GWP = 3.

Powered by R600a Natural Refrigerant, energy efficient and sustainable,

This Hoshizaki HNC-150BE-R-BH is a Sushi case, right-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.

## JK

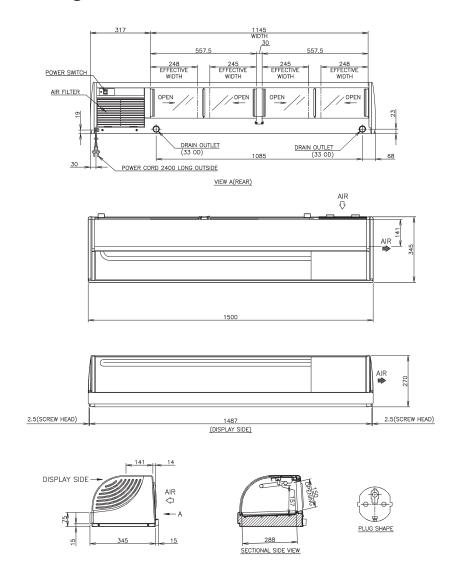
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**LEADING NATURALLY** 

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### 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 <sup>3)</sup>
HNC-150BE-R-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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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: www.hoshizaki-europe.com

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