



UR60A-D4

Undercounter 60" Refrigerator with Drawers



UR60A-D4
11/27/19
Item # 13443

W x D x H

60" x 30" x 33.63" *
*with 4" casters



Dimensions / Capacity

Interior Storage Capacity (CF)	17.55 ft ³
Interior Storage Capacity (CF) (AHAM)	15.38 ft ³
Overall Width x Depth (including 1" bumper)	60" x 31"
Height (including 4" casters)	33.63"
Depth with Drawer Fully Open (including 1" bumper)	52"
Crated Weight	308 lbs.
Crated Length x Width x Height	62.5" x 34" x 36.5"

Electrical / Refrigeration

Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P ⚡
Voltage Range	104-126
Ambient Temp. Range	45° to 100°F
Control Setpoint Range	32° to 52°F
Amperage	3.3
Energy Consumption (kWh/day) @NSF	2.6
Heat Rejection (BTU/Hr.) @NSF	370
Approx. Nominal Compres. BTU/HR (HP)	1354 (1/5HP)
Refrigerant / Charge Amount (oz)	R290 (2.8 oz)

Options

- ☐ 2.25" Casters
- ☐ Stainless steel back
- ☐ 6" Casters
- ☐ Drawer divider bars
- ☐ Overshelves

Warranty

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.

Item #: _____
Project: _____
Qty: _____
AIA#: _____

Features

- 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) ¼ size pans. Bottom drawer will accommodate (1) full size pan
- Extruded aluminum flush mount drawer handle
- Magnetic drawer gasket is easily removable for cleaning
- 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.



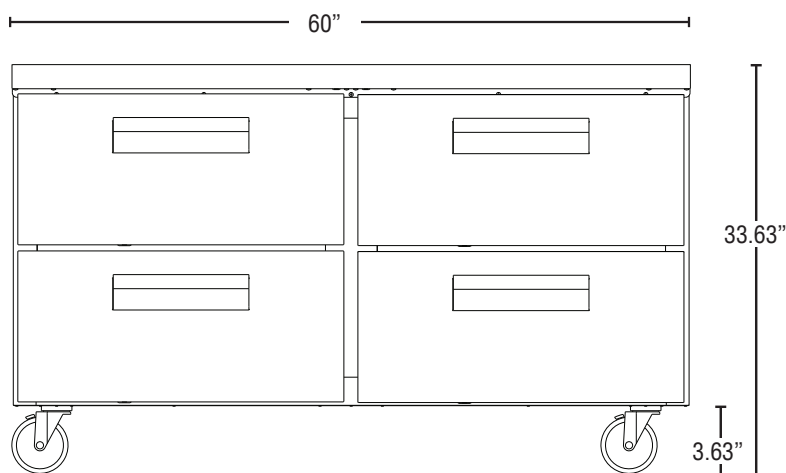
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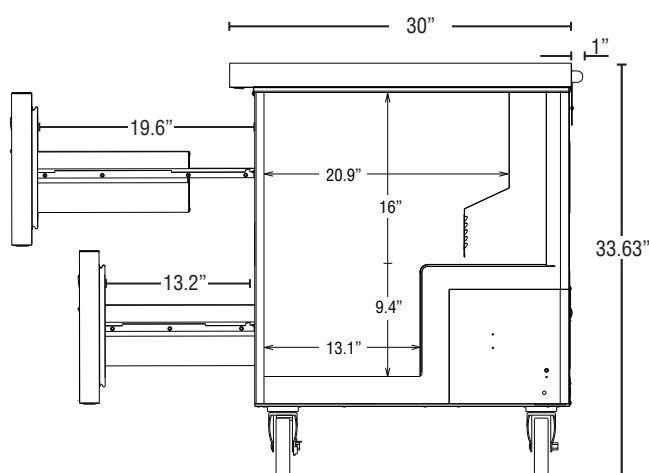


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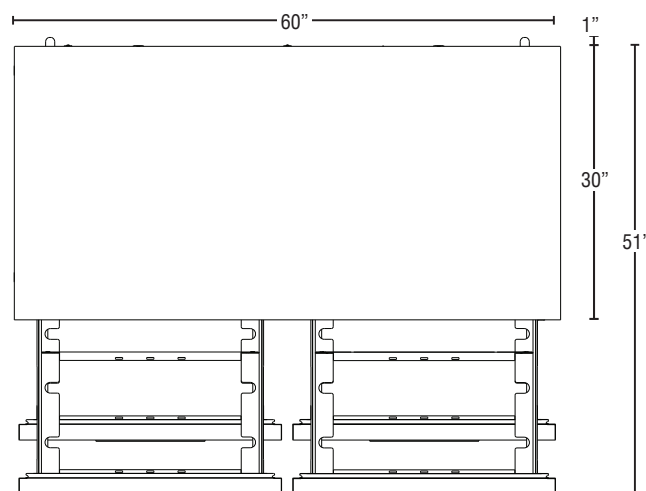
FRONT VIEW



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, 1/2 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).