



UR72B-D6

Undercounter 72" Refrigerator with Drawers



UR72B-D6
11/01/21
Item # 13645

Item #: _____

Project: _____

Qty: _____

AIA#: _____

W x D x H

72" x 30" x 33.75"*
*with 4" casters



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 and bottom drawers will accommodate (1) 1/2 size pan & (1) 1/3 size pan. In addition, top drawer will also accommodate (1) 1/4 size pan and (1) 1/6 size pan. Alternate pan orientation (top drawers only) provides (1) full size pan positioned longways front to back and (3) 1/9 size pans.
- 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



Dimensions / Capacity

Interior Storage Capacity (CF) (AHAM)

Overall Width x Depth (including 1" bumper)

Height (including 4" casters)

Depth with Drawer Fully Open (including 1" bumper)

Crated Weight

Crated Length x Width x Height

Three-Section UR72B-D6

18.0ft³

72" x 31"

33.75"

52"

443 lbs.

73.75" x 32" x 36.5"

Electrical / Refrigeration

Voltage

HACR Breaker

Electrical Connection (NEMA)

Voltage Range

Ambient Temp. Range

Control Setpoint Range

Amperage

Energy Consumption (kWh/day) @ASHRAE

Heat Rejection (BTU/Hr.) @NSF

Approx. Nominal Compres. BTU/HR (HP)

Refrigerant / Charge Amount (oz)

Three-Section UR72B-D6

115/60/1

15.0 Amps

5-15P ⚡

104-126

45° to 100°F

32° to 52°F

3

1.12

360

1354(1/5HP)

R290 (2.6 oz)

Options

- 2.25" Casters
- 6" Casters
- Overshelves

- Stainless steel back
- Drawer divider bars

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.

Hoshizaki reserves the right to change specifications without notice.



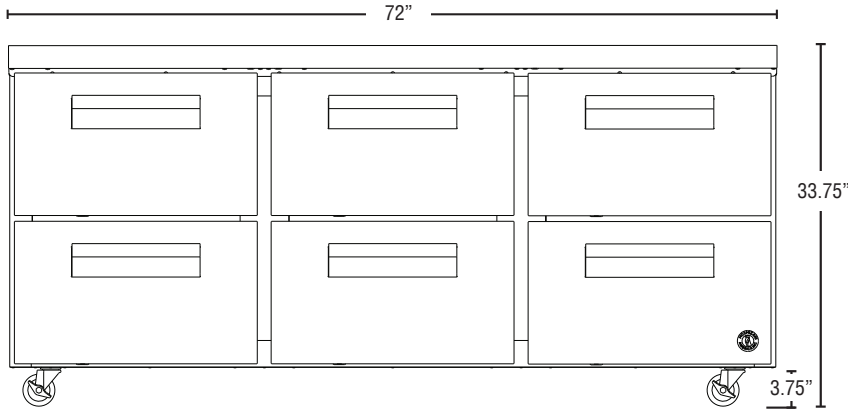
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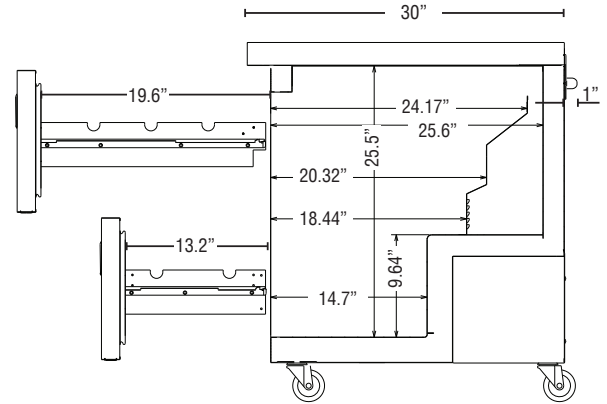


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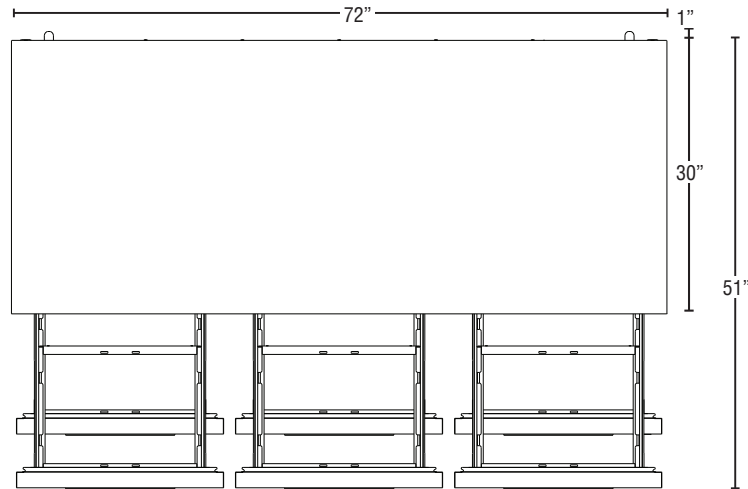
FRONT VIEW



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).