



HH1-SSB-FS

Professional Series Hot Food Holding Cabinet



HH1-SSB-FS
2/13
Item # 13310



- Stainless steel interior and exterior
- Innovative ducted air distribution system eliminates hot and cold spots in cabinet
- High density fiberglass insulation in cabinet top, sides, back, bottom and doors
- Universal tray slides (13 sets) standard
- Easy to use LED digital controller (fahrenheit or celsius) with separate on/off switch and high and low temperature alarms
- Self closing all stainless steel doors with locks
- Exclusive “stepped” door design to protect door gasket
- All metal torsion spring hinge design with stay open feature
- Field reversible doors (with optional kit)
- Three year parts and labor warranty
- UL, cUL, and UL SAN approved

Dimensions / Capacity

Model #	One Section HH1-SSB-FS
Interior Storage Capacity (CF)	24.9 ft ³
Overall Width x Depth	27.5 x 33.75"
Height (including 5" casters)	84.5"
Door Opening Width x Height	22" x 27"
Depth with Door open at 90°	58.6"
Tray Slides	13 sets
Crated Shipping Weight	475 lbs
Crated Height x Width x Depth	85" x 32" x 38"

Electrical & Refrigeration Data

Model #	One Section HH1-SSB-FS
Amperage	14.2
Energy Consumption (kwh/day)	11.08

Hoshizaki America, Inc. reserves the right to change specifications without notice.

Item #

Project:

Qty:

*AutoCad available on KCL

HH1-SSB-FS Dimensions W x D x H

1 Section - 27.5" x 33.6" x 84.5"*

*with 5" casters

Electrical/Heated

Voltage - 115/60/1

HACR Breaker - 20.0

Electrical Connection - 5-20P
(NEMA)

Voltage Range 110 - 120

Ambient Temp. Range 45°-100°F

Control Setpoint Range 90°-190°F

Warranty

Valid in United States, Canada, Puerto Rico, and U.S. Territories. Contact factory for warranty in other countries.

- **Three Year** - Parts & Labor on entire machine.

Options

- 6" legs with stainless steel bullet feet
- Door reversal kit
- Stainless steel shelves
- Foot pedal door opener
- Door padlock hasp



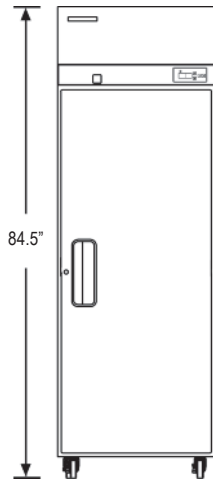
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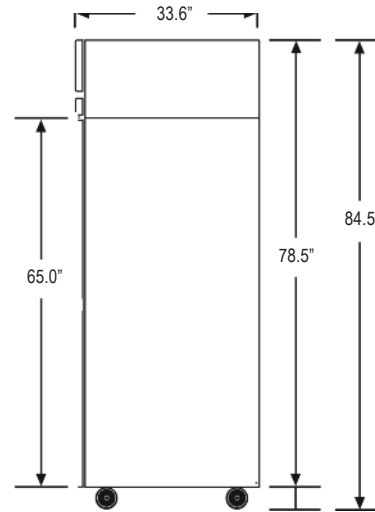


HH1-SSB-FS

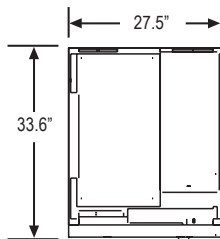
Professional Series Hot Food Holding Cabinet



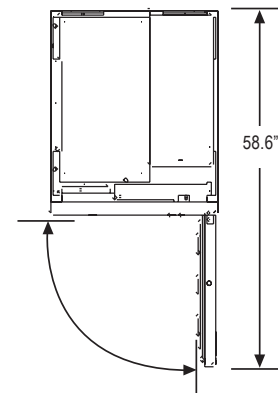
HH1-SSB-FS



SIDE VIEW (ALL UNITS)



PLAN VIEW



DOOR SWING (ALL UNITS)

Cabinet Construction

The exterior cabinet front, sides, top, and back are constructed of high quality stainless steel. The exterior bottom is made from galvanized steel. The cabinet interior walls and ceiling are stainless steel. The floor is stainless steel with coved corner construction. The “ducted” air flow system is also constructed of heavy gauge stainless steel. Heavy duty stainless steel thermal breaks are used to reduce heat transfer. Thirteen (13) sets of universal tray slides are standard. Mounted on stainless steel pilasters the tray slides are adjustable in 1.5” increments. Cabinet walls and doors are insulated with 2 3/8” of high density fiberglass insulation. The interior light is automatically activated when doors are opened. 5” factory installed casters (2 with brakes) are standard.

Door Construction

Doors are constructed of high grade stainless steel inside and out and are standard with locks. Hoshizaki’s exclusive “stepped” design protects the door gasket as product is removed from the cabinet. Flush mount door handles maximize aisle space by eliminating protruding parts. The door hinges are all metal and include an adjustable torsion spring closure that will not wear out like traditional cam-lift hinges. Hinge plates are constructed of eight (8) gauge stainless steel and include a welded hinge pin. Doors stay open at 105° and are self-closing at 75°. Magnetic door gaskets are durable and removable for cleaning. Door hinging is field reversible (with an optional door reversal hinge kit).

Heating System

The top mounted heating system is built into the cabinet to make cleaning effortless. Hoshizaki’s ducted airflow gently circulates heated air throughout the cabinet providing uniform temperatures and eliminating hot and cold spots. The forced air blower system includes one (1) high temp, self lubricated, impedance protected fan cooled blower motor to distribute the air. The heating element is located in the top heat chamber separated and protected from the food cabinet. The digital controller is adjustable from 90° to 190° F and can be set to fahrenheit or celsius. A three wire 20 amp grounded cord and plug is provided with the unit and requires a dedicated circuit.

