



HOSHIZAKI

SBU20HLU

Blast chiller, Built-in model without worktop



PRODUCT SERIES: GRAM PROCESS SBU
ITEM NUMBER: 965780523

The new Snowflake Blast chiller - freezers meet the fundamental requirements of your cook-chill operation and with extreme ease of use.

Food safety & quality

A time cycle is automatically started if the user places food inside the blast chiller and forgets to start process cycle. After each cycle, food safety is ensured via the automatic switching to the positive and/or negative STORAGE phase. Cycles in HARD and SOFT mode are available to regard all types of food.

Easy cleaning

Durable stainless steel construction with smooth surfaces and rounded internal corners. The hinged fan cover panel provides easy access to the evaporator and fan during cleaning. Also the shelf supports are easy to remove for cleaning. The door has an easy to remove magnetic door gasket.

- Excellent ergonomics with the panel control board in a user friendly position.
- Reversible door.
- Height adjustable stainless legs from 75 to 108 mm.
- Removable wire rack with 5 or 10 positions, 66,5 mm vertical spacing intervals, suitable for 1/1 GN.
- With core probe inside and defrost drip tray on outer base.

EXTERIOR

Stainless steel AISI 304

INTERIOR

Stainless steel AISI 304

CO2 equivalent: 2,997 kg



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TECHNICAL SPECIFICATIONS

Climate class	Power supply	Value 1
4 (max. ambient temp. of 30 °C with 55% RH)	230V, 1N-/50 Hz	12 kg

Net weight	Dimensions internal (W x D x H)
96 kg	625 mm x 600 mm x 370 mm

SHIPPING SPECIFICATIONS

Dimensions packed (W x D x H)	Volume (packed)	Gross weight
745 mm x 700 mm x 820 mm	0.428 m ³	106 kg



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Dimensional drawing coming soon



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