

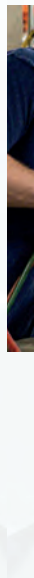
HOSHIZAKI

PRODUCT GUIDE

ICE MACHINES AND REFRIGERATION FOR SCHOOLS AND UNIVERSITIES

FACT:
SCHOOL NUTRITION TEAMS SERVE OVER 4.8 BILLION MEALS EACH YEAR.[1]

SHOULDN'T THEY BE SUPPORTED WITH THE MOST RELIABLE AND EFFICIENT EQUIPMENT?



Premium Solutions That Keep Schools and Campuses Running.

Every school and university has unique foodservice and facility needs, which is why we offer a range of ice machines and refrigeration solutions designed to support K-12 cafeterias, campus dining, commissaries, culinary programs, concessions, athletic facilities, training rooms, student centers, and more.

Whether you need dependable refrigeration for fresh ingredients, high-capacity ice production for busy meal periods, or ice to support athletic programs and campus events, Hoshizaki equipment is built to perform in demanding educational environments.

1. USDA NATIONAL SCHOOL LUNCH PROGRAM FISCAL YEAR 2024 REPORT

HOSHIZAKI

BEYOND STRONG.

OUR PRODUCTS. OUR PEOPLE.
OUR COMMITMENT TO YOU.



HOSHIZAKI is the world leader in the design and manufacturing of ice and refrigeration products for the food service industry. With corporate headquarters in Peachtree City, Georgia, **HOSHIZAKI AMERICA, INC.'S** continuous innovation and commitment to the highest standards ensures that our customers have exceptional quality products.

GEORGIA MADE

HOSHIZAKI AMERICA is proud to have been certified by the Georgia Department of Economic Development as **Georgia Made** for products manufactured in our production facilities in Peachtree City and Griffin Georgia.



FACT: ICE IS FOOD.

"NO MATTER THE SHAPE OR THE SOURCE, ICE IS CONSIDERED A FOOD BY THE FDA."*





BE AN ICE HERO.

Whether you're serving ice as part of your beverage program, refilling dispensers, or cooling prepared foods before storage, Ice Heroes know that choosing the right machine for the operation is critical.

HOW MUCH ICE DO I NEED?

DAILY CAFETERIA SEATING	LBS OF ICE NEEDED EVERY 24 HOURS	ICE MACHINE EXAMPLE
200 - 500 seats	300-600 lbs	KM-330MAK
500 - 900 seats	750-1350 lbs	KM-730MAK
1000-1200 seats	1500-1800 lbs	KM-1601SWJ
1300- 1500 seats	1950-2250 lbs	KM-2200SWJ3

ICE HEROES KNOW!!! Calculations above are based on ice in beverage consumption. If you're also using ice to rapidly chill prepared foods or use in food displays you need to add more!

* https://www.fda.gov/food/buy-store-serve-safe-food/fda-regulates-safety-packaged-ice
**FDA Food Code 2026 § 1-201.10(B) : "Food" means a raw, cooked, or processed edible substance, ice, *beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum.

KM||EDGE™ ICE MACHINES & BINS

KM||EDGE™



KM-1340MAJ on B-900SF



KM-622MAK on B-300SF



KM-330MAK
on a B-500SF Bin

Model	Condenser	Ice production (per 24 hours at 70°/50°)
KM-330MAK	Air-Cooled	431
KM-322MAK	Air-Cooled	489
KM-530MAK	Air-Cooled	545
KM-522MAK	Air-Cooled	548
KM-520MAJ	Air-Cooled	556
KM-660MWJ	Water-Cooled	647
KM-660MAJ	Air-Cooled	650
KM-622MAK	Air-Cooled	673
KM-730MAK	Air-Cooled	756
KM-830MAK2	Air-Cooled	777
KM-1130MAK2	Air-Cooled	1181
KM-1340MAJ	Air-Cooled	1275
KM-1340MWJ	Water-Cooled	1323

Flaked Ice is moldable and great for serving bars.

Model	Condenser	Ice production (per 24 hours at 70°/50°)
F-330BAK	Air-Cooled	331
F-422MAK	Air-Cooled	485
F-801MWJ	Water-Cooled	680

Combine Ice Machines with right-sized Bins or Dispensers.



THE KM||EDGE™ ADVANTAGE

At the heart of every KM Series Crescent® Cuber is Hoshizaki's exclusive KM||Edge™ design. Unlike traditional grid-style ice makers, the patented double-sided evaporator makes ice on both sides of the evaporator surface, producing crystal-clear crescent ice while maximizing heat transfer efficiency.

The result is:

- faster ice production
- cleaner, healthier ice
- lower energy use
- and dependable performance day after day.



Flaked Ice

TOO MANY TO FIT

With 80+ Crescent® ice machines we have the machine to fit the needs of any operation.

SCAN TO SEE THE FULL LINE.

ICE MACHINES FOR DISPENSERS

KEEP STUDENTS FUELED, REFRESHED, AND READY FOR WHAT'S NEXT

Hoshizaki's Crescent® and Cubelet ice machines for dispensers are engineered to integrate seamlessly with a variety of ice and water and fountain drink dispensers. Efficient, high-capacity production keeps pace with busy high school cafeterias, campus dining halls, student unions, commissaries, food courts, and other high-volume foodservice operations.





F-1022MAK-CB
on Bold30i



Crescent



Cubelet

Model	Condenser	Ice Type	Ice production (per 24 hours at 70°/50°)
F-622MAK-C	Air-Cooled	Cubelet	650
F-1022MAK-C/-CB	Air-Cooled	Cubelet	890
KM-330MAK	Air-Cooled	Crescent	431
KM-530MAK	Air-Cooled	Crescent	545
KMD-505MWJ	Water-Cooled	Crescent	592
KM-730MAK	Air-Cooled	Crescent	756
KM-830MAK2	Air-Cooled	Crescent	777
KMD-860MWJ	Water-Cooled	Crescent	940

LANCER
A HOSHIZAKI Company

For Dispensers visit our sister company Lancer Worldwide

GEORGIA MADE

HIGH VOLUME ICE MACHINES

FROM THE FIELD TO THE TRAINING ROOM, ICE PLAYS AN ESSENTIAL ROLE IN HYDRATION AND ATHLETE CARE.







KM-1900SAJ on B-900SF



KM-1601SAJ on B-900SF

Model	Condenser	Ice production (per 24 hours at 70°/50°)
KM-1301SWJ	Water-Cooled	1247
KM-1301SWJ3	Water-Cooled, 3-Phase	1360
KM-1301SAJ	Air-Cooled	1365
KM-1301SAJ3	Air-Cooled, 3-Phase	1427
KM-1601SAJ3	Air-Cooled, 3-Phase	1513
KM-1601SAJ	Air-Cooled	1513
KM-1601SWJ	Water-Cooled	1660
KM-1601SWJ3	Water-Cooled, 3-Phase	1671
KM-1900SAJ3	Air-Cooled, 3-Phase	1865
KM-1900SAJ	Air-Cooled	1875
KM-1900SWJ3	Water-Cooled, 3-Phase	1880
KM-1900SWJ	Water-Cooled	1880
KM-2200SWJ3	Water-Cooled, 3-Phase	1964
KM-2600SWJ3	Water-Cooled, 3-Phase	2482

From early practices to packed game days, Hoshizaki's Stackable Crescent® ice machines are built for the high-volume demands of athletic programs. They provide athletic trainers, and facility staff with a dependable supply of ice for hydration, cold therapy, while also filling water jugs and team coolers. High-capacity production helps keep ice available when demand is at its highest.

Designed with space efficiency in mind, these units can be stacked to boost production without requiring additional floor space. They must be paired with a compatible ice storage bin to ensure proper capacity and performance.



* Bins sold separately
* Remote Condenser Options Available

STEELHEART® REACH-IN REFRIGERATORS & FREEZERS



STEELHEART®

Smarter Cooling Starts Here

STEELHEART® SOLUTIONS

Steelheart® is built on a commitment to preserving food quality and safety through a complete line of equipment solutions engineered to maintain consistent, food-safe temperatures.



UPRIGHT REFRIGERATORS, FREEZERS AND HEATED CABINETS

THE BANK OF UPRIGHT REFRIGERATORS IS THE BACKBONE OF THE KITCHEN. KEEPING INGREDIENTS COOL AND PREPARED FOODS SAFE.

FEATURES

- TOP MOUNT REFRIGERATION
- EXCLUSIVE DUCTED PANEL AIR DISTRIBUTION
- TXV VALVE REGULATES REFRIGERATION FOR FASTER TEMPERATURE RECOVERY.
- HEATED CABINETS HAVE ADDITONAL TOP STORAGE



R2A-FS


F1A-FS


R1A-FGE



EXCLUSIVE AIRFLOW

Hoshizaki uprights feature a truly unique refrigeration airflow design that distributes cold air through a system of louvered ducts positioned throughout the cabinet. This constant air movement circulates top to bottom and at each individual shelf to surround food with uniform temperatures. This means greater efficiency and food safety.

FORMAT	MODELS	WIDTHS	DOORS
UPRIGHTS	REFRIGERATORS	28", 52", 55" & 83"	Full Stainless Half Stainless Full Glass Half Glass
UPRIGHTS	FREEZERS	28", 52", 55" & 83"	Full Stainless Half Stainless Full Glass Half Glass
UPRIGHTS	DUAL-TEMPS	28" & 55"	Full Stainless
UPRIGHTS	PASS-THRUS	28" & 55"	Full Stainless Half Stainless Full Glass Half Glass
UPRIGHTS	ROLL-INS & ROLL-THRUS	35" & 68"	Full Stainless
UPRIGHTS	HEATED CABINETS	28" & 55"	Full Stainless Half Stainless Full Glass Half Glass
UPRIGHTS	HEATED CABINET PASS-THRUS	28" & 55"	Full Stainless Half Stainless Full Glass Half Glass

ENERGY STAR · GEORGIA MADE · NATURAL REFRIGERANT

SCAN TO SEE ALL UPRIGHT MODELS

REFRIGERATED PREP TABLES

THINK OF IT AS REFRIGERATION + INGREDIENT STORAGE + WORKSPACE IN A SINGLE FOOTPRINT.



FEATURES

- COMES WITH 1/6 PANS
- DOORS INSULATED WITH 2" CFC FREE, FOAMED IN PLACE POLYURETHANE
- COMES WITH POLY CUTTING BOARD

ONLY HOSHIZAKI PIZZA PREP TABLES HAVE THE **HOSHIZAKI EXCLUSIVE DAY/ NIGHT MODE**

When the lid is open, the set point drops to keep food cool in the rail. When the lid is closed, the set point returns to normal so food can stay in the rail overnight without freezing. In turn, this cuts labor costs for start-up and end-of-shift breakdown tasks.



PR67B-Z



SR36B-10D2

FORMAT	MODELS	WIDTHS	DOORS	DRAWERS
PREP TABLES	SANDWICH PREP	27", 36", 48", 60" & 72"	Full Stainless	Yes
PREP TABLES	PIZZA PREP*	46", 60", 67" & 93"	Full Stainless	Yes
PREP TABLES	MEGA TOPS	27", 36", 48", 60" & 72"	Full Stainless	Yes

*-Z models have speed rail instead of cutting board

SCAN TO SEE ALL PREP TABLE MODELS

UNDERCOUNTERS & WORKTOPS

PUT REFRIGERATION WHERE THE WORK HAPPENS. SPACE-SAVING POINT-OF-USE REFRIGERATION THAT IMPROVES THE KITCHEN WORKFLOW.



WR48B-D2



UR27B

FEATURES

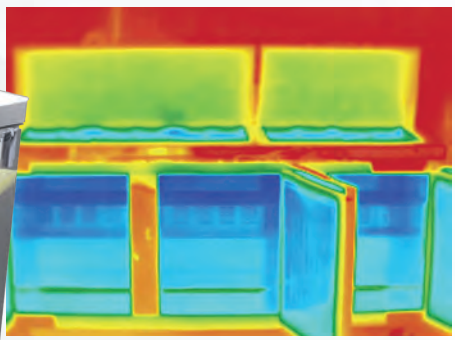
- AVAILABLE IN 4" & 6" CASTER MODELS
- CABINET DOORS INSULATED WITH 2" CFC FREE, FOAMED IN PLACE POLYURETHANE KEEP THE CABINET COOL IN HOT KITCHENS
- WORKTOPS FEATURE 4" BACKSPLASH
- SELF CLOSING, FIELD REVERSIBLE DOORS WITH STAY-OPEN FEATURE.

FORMAT	MODELS	WIDTHS	DOORS	DRAWERS
UNDERCOUNTERS	REFRIGERATORS	27", 36", 46", 48", 60", 67", 72" & 93"	Full Stainless Full Glass**	Yes
UNDERCOUNTERS	FREEZERS	27", 36", 46", 48", 60", 67", 72" & 93"	Full Stainless Full Glass**	Yes
WORKTOPS	REFRIGERATORS	27", 36", 46", 48", 60", 67", 72" & 93"	Full Stainless	Yes
WORKTOPS	FREEZERS	27", 36", 46", 48", 60", 67", 72" & 93"	Full Stainless	Yes

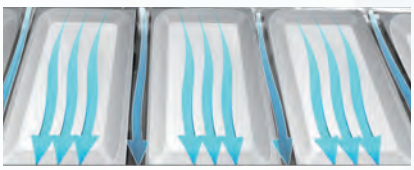
**Glass door models only available in Undercounter 27" Refrigerator, 27" Freezer and 48" Refrigerator models.

ENGINEERED FOR SUPERIOR COOLING





Food Safe Temps on the Inside, even when it's hot ousitde. Cabinet doors are insulated with 2" CFC free, foamed in place polyurethane to keep the cabinet cool in ambient kitchen temps up to 100°F.



Optimal Airflow in Rail
Hoshizaki's Exclusive **Back-To-Front Airflow** surrounds each pan for consistent cooling.

SCAN TO SEE ALL WORKTOP AND UNDERCOUNTER MODELS

HOSHIZAKI

SERVICE & SUPPORT

Whether you need product resources, technical support, or service assistance, Hoshizaki's support team is ready to help.

Explore our tools and resources to keep your equipment running at peak performance.

Registration & Warranty

Register your equipment to activate your warranty and access product information.

Manuals & Guides

Access product manuals, spec sheets, and warranty statements for current and previous models.

Parts Manual Lookup

Browse interactive parts diagrams to identify the right parts for your products.

Training & FAQs

Explore our in-person and virtual training classes, or browse FAQs.

Find a Service Rep

Need maintenance or repairs? Locate an authorized Hoshizaki service representative near you.

KCL CAD / Revit Files

Access CAD and Revit files for Hoshizaki equipment to streamline your design and planning process.

Technical Support Videos

View essential technical training focused on operations and diagnostics of Hoshizaki equipment.

www.HoshizakiAmerica.com

WARRANTY

Below are general warranty terms for currently produced units and do not represent the full scope or terms of the manufacturer's warranty. Product lines listed below are for reference and list is not intended to be fully-inclusive of all models warrantied.

For specific terms and warranty Lookup by Model or Serial Number please visit: www.hoshizakiamerica.com/support/warranty

Scan for Warranty information

TERMS and CONDITIONS

TERMS: Terms are such as the company may extend to the purchaser.

LOST OR DAMAGED SHIPMENTS: Whenever seller shall deliver or cause to be delivered to a common carrier any goods ordered by consignee, whether the particular common carrier shall have been designated in the shipping instructions of the consignee or not, seller shall not be responsible for any delays or damage in shipment and the common carrier to which seller shall deliver goods shipped to the consignee is hereby declared to the agent of the consignee. Therefore, it is the responsibility of the consignee to file claim with the carrier for lost or damaged shipments.

ICE MACHINE WARRANTIES

All units to be free from manufacturing defects, covered by:

KMEdge™ Series Cubers, Ice Machine & Dispenser and DB/DM Hotel/Motel Dispensers
- 3-Year - Parts & Labor on Entire Machine
- 5-Year - Parts & Labor on Evaporator,
- 5-Year - Parts on Compressor, Air-Cooled Condenser Coil

AM-50 Series Cubers & C-80 Flakers
- 2-Year - Parts & Labor on Entire Machine

IM Series Cubers (Specialty Ice)
- 3-Year - Parts & Labor on Entire Machine
- 5-Year - Parts on Compressor and Air-Cooled Condenser Coil

Flakers and Cubelet Ice Machines, DCM Ice & Water Dispensers
- 3-Year - Parts & Labor on Entire Machine
- 5-Year - Parts on Compressor and Air-Cooled Condenser Coil

Bins
- 3-Year - Parts & Labor on Bins <1,000lbs. storage
- 5-Year - Parts & Labor on iBns >1,000lbs. storage

Accessories
- 90 Day - Parts only
- 1-Year - HS-5061 Drain Pump (Beckett Brand) - Parts & Labor
- 1-Year - Water Filter System & Replaceable Elements

REACH-IN WARRANTIES

All units to be free from manufacturing defects, covered by:

HX Healthcare Units
Healthcare Refrigerators and Freezers: HXR1A/2A-FS/-HS/-FGE/-HGE & HXF1A/2A-FS/-HS/-FGE/-HGE
Warming Cabinets HXHC1A-FS/-HS/-FGE/-HGE
- 7-Year - Labor on Entire Machine
- 7-Year - Parts on Entire Machine
- 7-year - Parts on Compressor

Steelheart® Series Refrigerators & Freezers
- 7-Year - Labor on Entire Machine
- 7-Year - Parts on Entire Machine
- 7-year - Parts on Compressor

Compact Undercounter Refrigerators, HR-Series & Back Bar Refrigerators & Glass Door Merchandisers
- 3-Year - Parts & Labor on Entire Machine
- 5-Year - Parts on Compressor

Warranty valid in United States, Canada, Puerto Rico, & U.S. Territories only. Contact factory for warranty in other countries. Refer to manufacturer's full warranty for complete details.

SERVING THE PEOPLE WHO SERVE STUDENTS.

Across the country, our Sales Directors, Distribution Centers, and Independent Distributors work together to give school foodservice teams the equipment expertise, resources, and support they need to succeed.

05 | 32

REGIONAL SALES DIRECTORS

Hoshizaki's five Regional Sales Directors and their teams of 32 Area Sales Managers are available any time for assistance and collaboration.

WESTERN
DAN CAZALET
DACazalet@hoshizaki.com

MIDWEST
PJ LOY
PJLoy@hoshizaki.com

SOUTHCENTRAL
SEAN EVANS
SEvans@hoshizaki.com

NORTHEAST
CHUCK LECLERC
CLeclerc@hoshizaki.com

SOUTHEASTERN
OMAR MARRERO
ODMarrero@hoshizaki.com

WESTERN

Fife, WA
(253) 922-8589

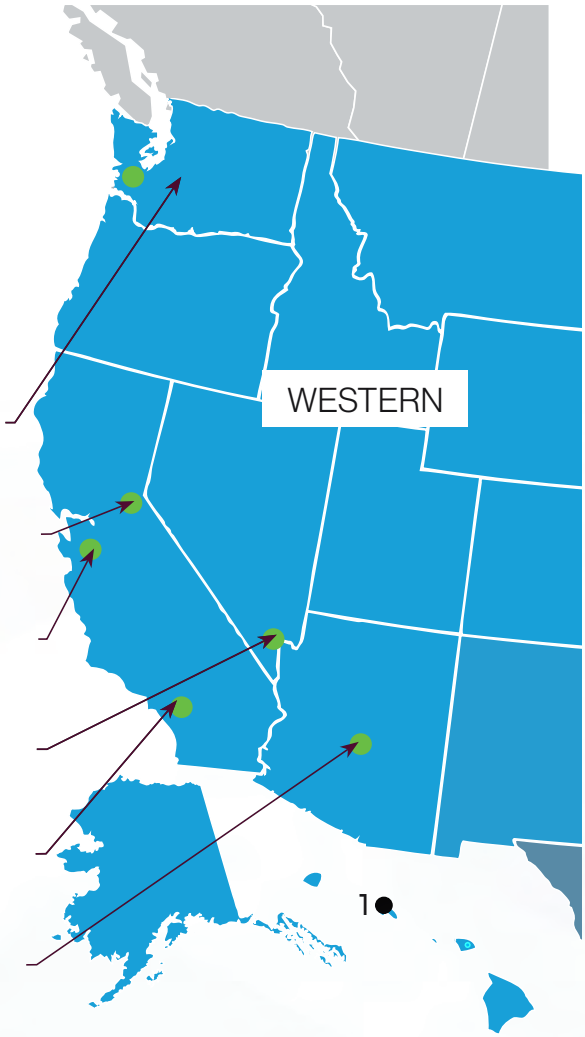
Sacramento, CA
(916) 561-0595

Union City, CA
(510) 487-0998

Las Vegas, NV
(702) 895-9127

Brea, CA
(800) 278-1773

Phoenix, AZ
(602) 313-7863



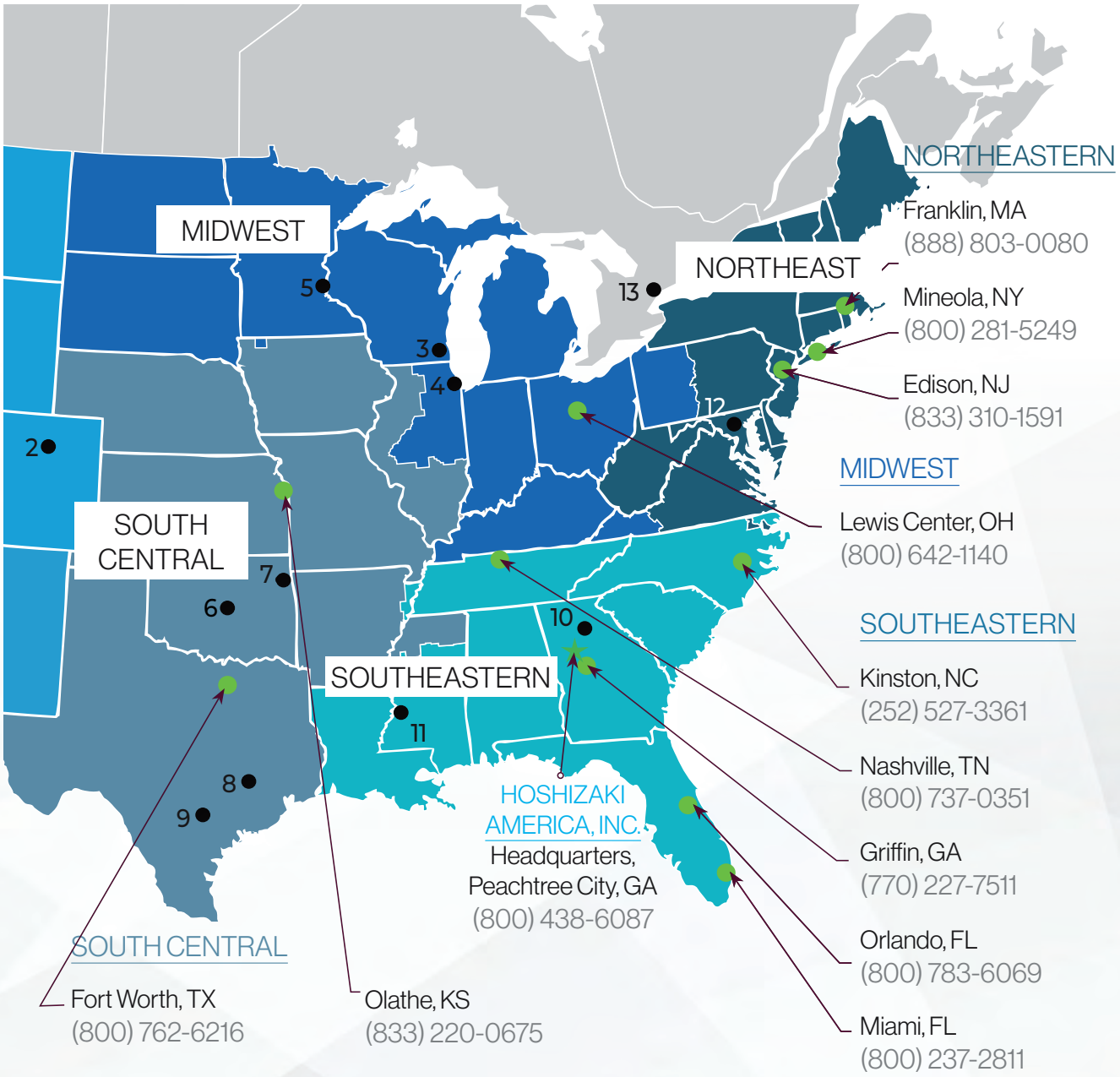
● Hoshizaki Distribution Centers
● Independent Distributors

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HOSHIZAKI DISTRIBUTION CENTERS

Hoshizaki has 18 corporate owned and operated distribution centers across North America; not 3PLs, not joint ventures.

Why this matters to you? When you order, the units will ship from the closest DC. We've made a company commitment investing in these facilities to serve you.



08 | 13 INDEPENDENT DISTRIBUTION PARTNERS

Our 8 Independent Distribution partners create a network of 13 additional distribution points to support you.

WESTERN
1. AC Warehouse - (808) 545-3084
2. HKE Solutions - (844) 550-6100

MIDWEST
3. 4. & 5. REDCO Foodservice Equipment
(800) 722-5460

SOUTH CENTRAL
6. Icemaker Sales & Service, Inc.
(405) 685-1200

7. Icemaker Sales & Service, Inc.
(918) 459-8382

8. Southwest Texas Equipment Distributors, Inc.
(713) 895-0404

9 . Southwest Texas Equipment Distributors, Inc.
(800) 845-2469

SOUTHEASTERN
10. & 11. Sunlow Inc./ Master Marketing
(800) 678-6569

NORTHEASTERN
12. Silver Eagle Marketing, Inc.
(800) 298-4423

CANADA
13. Permul Foodservice Equipment
(800) 567 4432

5 REASONS YOUR NUTRITION PROGRAM NEEDS HOSHIZAKI EQUIPMENT

FOOD SAFETY YOU CAN TRUST

PRECISE TEMPERATURE CONTROL PROTECTS FOOD QUALITY AND REDUCES RISK. EQUIPMENT SUPPORTS HACCP COMPLIANCE AND USDA GUIDELINES SO YOU CAN CONFIDENTLY SERVE SAFE MEALS.

CONSISTENCY AT HIGH VOLUME

OUR EQUIPMENT PERFORMS RELIABLY DURING PEAK MEAL TIMES, MAINTAINING PRODUCT QUALITY WHILE REDUCING VARIABILITY BETWEEN INDIVIDUAL KITCHEN OPERATIONS AND STAFF.

RELIABILITY

WHEN EQUIPMENT FAILS, KIDS DON'T GET FED.
ROBUST, LONG-LASTING EQUIPMENT, MINIMIZES DOWNTIME; SAVING MEALS AND SAVING MONEY.

EASE OF USE

THE INTUITIVE OPERATION OF OUR EQUIPMENT SIMPLIFIES TRAINING FOR A HIGH TURNOVER ENVIRONMENT AND HELPS STAFF STAY EFFICIENT UNDER PRESSURE.

SUPPORTS FRESH, SCRATCH COOKING TRENDS

RELIABLE REFRIGERATION AND CLEAN ICE = BETTER INGREDIENT INTEGRITY. HOSHIZAKI EQUIPMENT SUPPORTS SCHOOLS SHIFTING TO SCRATCH OR SPEED-SCRATCH PROGRAMS TO HELP DELIVER FRESHER, HEALTHIER MEALS.

HOSHIZAKI

www.HoshizakiAmerica.com

Item #53028 I 09/2026