



# CR72B(-L)

72" Low-Profile Refrigerated Chef Base

## W x D x H

72.5" x 32.25" x 26"\*

\*to work surface with 4" casters

CR72B - Condenser on Right Side

CR72B-L - Condenser on Left Side

STEELHEART



CR72B(-L)

11/17/25

Item # 13490B

Item #: \_\_\_\_\_

Project: \_\_\_\_\_

Qty: \_\_\_\_\_

AIA#: \_\_\_\_\_



CR72B-L



CR72B



## Dimensions / Capacity

**Interior Storage Capacity (CF) (AHAM)**

**Two-Section CR72B(-L)**

15.69 ft<sup>3</sup>

**Overall Width x Depth (including 1" bumper)**

72.5" x 33.25"

**Overall Height (including 4" casters)**

27"

**Height To Work Surface (including 4" casters)**

26"

**Depth with Drawer Fully Open (including 1" bumper)**

55.75"

**Drawer Opening Width**

27.75"

**Drawer Opening Height**

7"

**Pan Capacity (12" x 20") / per drawer**

8 total / 2 per drawer

**Maximum Pan Depth**

6"

**Maximum Load Capacity**

1500 lbs.

**Crated Shipping Weight**

500 lbs.

**Crated Length x Width x Height**

74" x 34.5" x 30.5"

## Electrical / Refrigeration

**Voltage**

**Two-Section CR72B(-L)**

115/60/1

**HACR Breaker**

15.0 Amps

**Electrical Connection (NEMA)**

5-15P (1)

**Voltage Range**

104-126

**Ambient Temp. Range**

45° to 100°F

**Control Setpoint Range**

28° to 45°F

**Amperage**

3.0

**Energy Consumption (kWh/day) @ASHRAE**

1.53

**Heat Rejection (BTU/Hr.) @NSF**

394

**Approx. Nominal Compre. BTU/HR (HP)**

1354(1/5HP)

**Refrigerant / Charge Amount (oz)**

R290(3.1 oz)

## Options

- Drawer divider bars (Left to Right)- HS-4007
- Drawer divider bars (Front to Back) - HS-5691
- Stainless steel drawer liners - HS-5744



Seven year warranty  
on labor, parts, and  
compressor. Valid in  
United States, Canada,  
Puerto Rico and U.S.  
Territories.

For more information, please visit  
[hoshizakiamerica.com/support/warranty/](http://hoshizakiamerica.com/support/warranty/)

If GFCI is required, a GFCI breaker MUST be used in lieu of GFCI receptacle

Hoshizaki reserves the right to change specifications without notice.



# CR72B(-L)

72" Low-Profile Refrigerated Chef Base

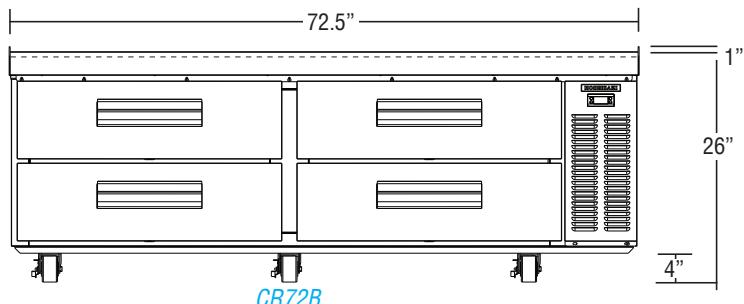
STEELHEART

CR72B(-L)

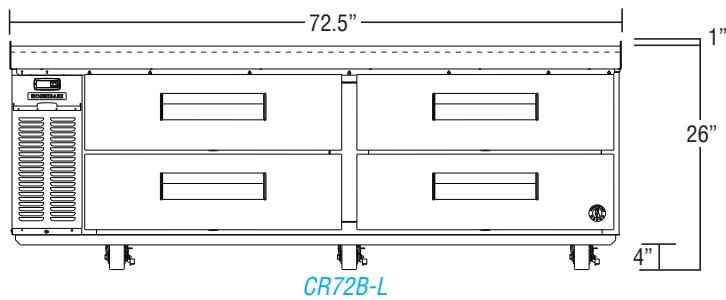
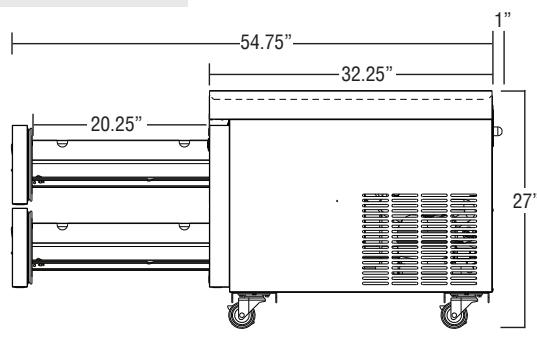
11/17/25

Item # 13490B

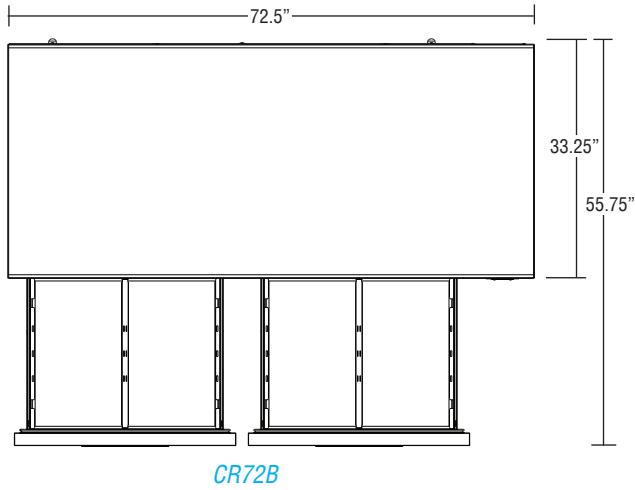
## FRONT VIEW



## SIDE VIEW



## PLAN VIEW



## CLEARANCES

- Top: A minimum of 4" (11cm) clearance is required between the bottom of the cooking equipment heating element and the appliance top. Temperature at the appliance top must not exceed 180°F (82°C).
- Sides: 0" (25mm) clearance
- Rear: The factory installed rear bumpers must be in place to ensure proper rear clearance.



16 gauge stainless steel top with built in heat shield and 1" drip edge

### Cabinet Construction

The exterior cabinet front, sides, and top are constructed of high quality stainless steel. The exterior back and bottom are constructed of coated steel. The cabinet interior walls and ceiling are stainless steel. The floor is constructed of heavy gauge stainless steel with coved corner construction. Heavy duty ABS thermal breaks are used to reduce heat transfer in the frames. Cabinet walls and drawers are insulated with 2" of environmentally friendly CFC free, foamed in place polyurethane. 4" heavy duty platform casters (all with brakes) are standard and installed at the factory.

### Drawer Construction

Drawer fronts are constructed of high grade stainless steel with stainless steel interior and are insulated with CFC free, foamed in place polyurethane. Each drawer accommodates (2) 12" X 20" X 6" deep pans (pans by others). (Drawers will also accept 1/2, 1/3<sup>rd</sup> and 1/6<sup>th</sup> size pans with optional adapter bars). Drawer module frames are formed of heavy duty stainless steel all welded construction and securely fastened in the cabinet. The drawer slides are constructed of heavy duty stainless steel with durable acetal rollers with stainless steel ball bearings to prevent metal to metal contact. The drawer slides have been life tested (fully loaded) three hundred thousand cycles without showing significant wear. The flush mount handles are constructed of extruded aluminum. Snap-in magnetic drawer gaskets are durable and easily removed for cleaning.

### Refrigeration System

Solid state digital controller with temperature alarms maintains optimum cabinet temperature. A LED display shows the cabinet temperature and is adjustable to Fahrenheit or Celsius. The CR72B(-L) has a front breathing refrigeration system. The high efficiency refrigeration system is standard with an E-coated evaporator for extended life. Condensate removal is accomplished with an energy efficient hot gas condensate evaporator system. A capillary tube controls the flow of environmentally friendly R290 refrigerant through the evaporator. Refrigeration system utilizes an automatic, time-initiated, off-cycle defrost to eliminate any ice on the evaporator coil. 115 volt units are equipped with a ten foot cord and plug (20.0 amps or less).