

ITEM NO	
PROJECT	
LOCATION	
DATE	QTY



**MBPT SERIES** 

Pizza Prep Tables

□ MBPT67

□ MBPT93

## Drop-in section:

- Fans force cold air into this enclosed area keeping stored food items consistently cold
- A stainless steel divider prevents food spillage into the storage area beneath
- Accommodates 6" deep pans (4" standard)

### **FEATURES**

#### **CONSTRUCTION**

- Stainless steel interior and exterior
- Foamed-in-place with low ODP polyurethane insulation
- Wall thickness: 1.75"
- Insulated top lids
- 1/2" thick, 19" deep reversible cutting board
- Standard 1/3 size pans
- · Adjustable heavy-duty shelves
- 6" diameter casters

#### **DOORS**

- Self-closing
- Heavy-duty ergonomic handle
- Standard door swing configuration: - MBPT44 .....hinged left
- MBPT67.....left hinged left, right hinged right
- MBPT93 .....left hinged left, middle hinged left, right hinged right

- Door width:
- MBPT44......297/8"
- MBPT67 and MBPT93 ......26"

### REFRIGERATION

- Self-contained forced air refrigeration system
- Coated evaporator coils
- Refrigerant: R290
- Temperature range: 32° to 40°F (0° to 4° C)

#### WARRANTY

- Standard limited three year parts and labor
- Additional two year coverage on compressor part

## **OPTIONS**

- □ 6" legs in lieu of casters (legs shipped loose)
- ☐ Additional shelves
- ☐ Single or double overshelf



### **BID SPECIFICATIONS**

Item no. MBPT . Provide Table(s), Master-Bilt® model no. MBPT

Prep table will be constructed of stainless steel interior and exterior. Standard features will include a 1/2" thick, 19" deep reversible cutting board, 1/3 size pans, insulated lids,

adjustable heavy-duty shelves and 6" diameter

The refrigeration system will be selfcontained. All models will contain R290 refrigerant. The temperature range will be 32° to 40°F (0° to 4° C).

Prep table to have standard limited three year parts and labor with additional two year coverage on compressor part.

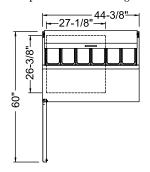
Prep table to be UL, C-UL and ETL Sanitation listed.

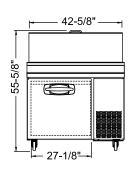


## **TECHNICAL SPECIFICATIONS**

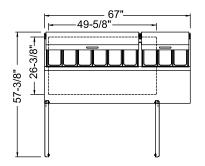
	DIMENSIONS		DIMENSIONS									CAP.	SHIP	SHIP	
	(in.)			(mm)					UNIT	NO. OF	NO. OF	NO. OF	CU.	CU.	WT.
MODEL	L	D*	H**	L	$\mathbf{D}^*$	H**	<b>VOLTS</b>	AMPS	H.P.	DOORS	<b>SHELVES</b>	PANS	FT.	FT.	(LB/KG)
MBPT44	$44^{3}/8$	361/2	417/8	1127	927	1064	115	3.5	3/8	1	2	(6) 1/3	9.7	46.0	304/138
MBPT67	67	361/2	417/8	1702	927	1064	115	3.5	3/8	2	4	(9) 1/3	17.8	67.0	397/180
MBPT93	931/4	361/2	417/8	2369	927	1064	115	3.5	3/8	3	6	(12) 1/3	27.2	93.0	489/222

<sup>\*</sup>Depth includes cutting board. \*\*Height includes casters.

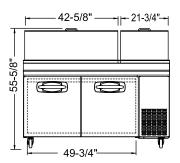


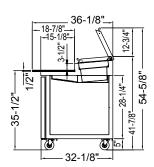


### **MBPT44 PLAN VIEW**

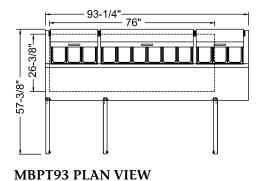


**MBPT44 ELEVATION VIEW** 





**MBPT67 PLAN VIEW** 



**MBPT67 ELEVATION VIEW** 

SIDE VIEW -ALL MODELS

**MBPT93 ELEVATION VIEW** 

# HOOKUP

All models via plug in, 9 foot long flexible three wire 14/3 cord with molded plug.

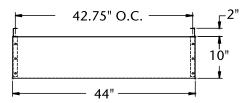




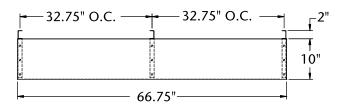
# **MBPT SERIES**

PIZZA PREP TABLES

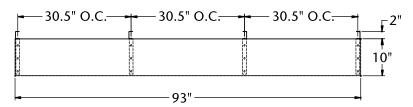
### **OPTIONAL OVERSHELF SPECIFICATIONS**



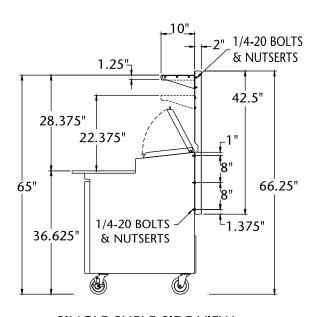
**PLAN VIEW MBPT44** 



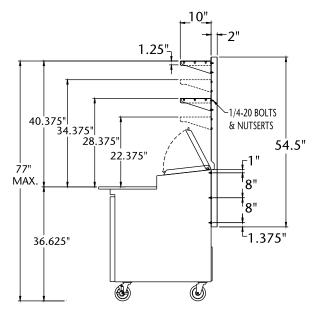
**PLAN VIEW MBPT67** 



**PLAN VIEW MBPT93** 



SINGLE SHELF SIDE VIEW



**DOUBLE SHELF SIDE VIEW** 

NOTE: Cabinet designed for optimum performance in air-conditioned area at 75°F ambient and 55% relative humidity. All specifications subject to change without notice.



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