

ITEM NO		
PROJECT		
LOCATION		
DATE	QTY	



MBPT SERIES

Pizza Prep Units

□ 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
- Accomodates 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 vinyl-coated shelves
- 6" diameter casters

DOORS

- Self-closing
- Heavy-duty ergonomic handle
- Standard door swing configuration:
- MBPT44hinged left - MBPT67.....left hinged left, right hinged right
- MBPT93left hinged left, middle hinged left, right hinged right

- Door width:
- MBPT44......297/8"
- MBPT67 and MBPT9326"

REFRIGERATION

- Self-contained forced air refrigeration system
- Coated evaporator coils
- Refrigerant: MBPT44 and MBPT67.....R134a MBPT93......R404A
- 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

☐ Single or double overshelf



□ Refrigerated drawers available on certain models, see page 3



BID SPECIFICATIONS

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

Prep unit 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 vinyl-coated shelves and 6" diameter casters.

The refrigeration system will be selfcontained. MBPT44 and MBPT67 will contain R-134a refrigerant while the MBPT93 will contain R404A. The temperature range will be Sanitation listed.

32° to 40°F (0° to 4° C).

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

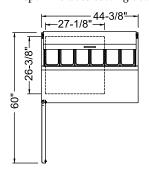
Prep unit to be UL, C-UL and ETL

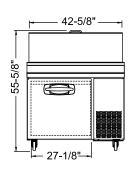


TECHNICAL SPECIFICATIONS

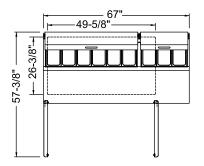
	DIMENSIONS		DIMENSIONS								CAP.	SHIP	SHIP		
	(in.)		(mm)				UNIT	NO. OF	NO. OF	NO. OF	CU.	CU.	WT.		
MODEL	L	D*	H**	L	D*	H**	VOLTS	AMPS	H.P.	DOORS	SHELVES	PANS	FT.	FT.	(LB/KG)
MBPT44	$44^{3}/8$	361/2	417/8	1127	927	1064	115	6.5	3/8	1	2	(6) 1/3	9.7	43.2	309/140
MBPT67	67	361/2	417/8	1702	927	1064	115	6.5	3/8	2	4	(9) 1/3	17.8	64.4	548/249
MBPT93	931/4	361/2	417/8	2369	927	1064	115	7.5	1/2	3	6	(12) 1/3	27.2	89.0	698/317

^{*}Depth includes cutting board. **Height includes casters.

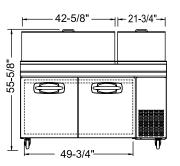




MBPT44 PLAN VIEW

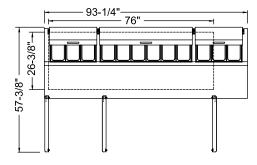


MBPT44 ELEVATION VIEW



36-1/8" -18-7/8" -19-1/8

MBPT67 PLAN VIEW



MBPT67 ELEVATION VIEW

SIDE VIEW -ALL MODELS

MBPT93 PLAN VIEW

MBPT93 ELEVATION VIEW

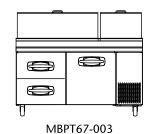
HOOKUP

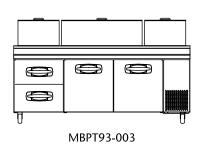
All models via plug in, 9 foot long flexible three wire 14/3 cord with molded plug.

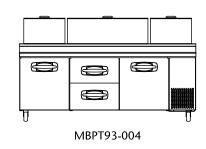


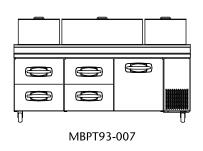
OPTIONAL REFRIGERATED DRAWER CONFIGURATIONS



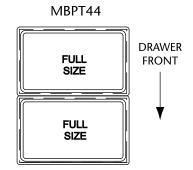






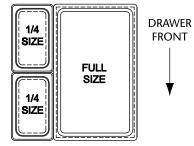


PAN CONFIGURATIONS FOR REFRIGERATED DRAWERS



TOP & BOTTOM DRAWERS

MBPT67 & MBPT93



TOP & BOTTOM DRAWERS

*U.S. size pans, pans provided by others

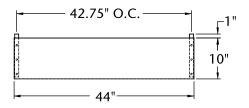
Drawers accept up to 6-inch deep pans.



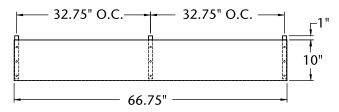
MBPT SERIES

PIZZA PREP UNITS

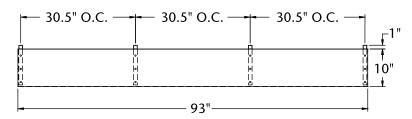
OPTIONAL OVERSHELF SPECIFICATIONS



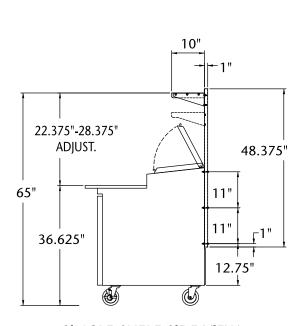
PLAN VIEW MBPT44



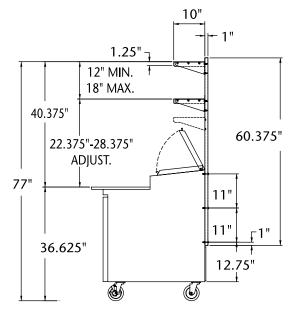
PLAN VIEW MBPT67



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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