



Finding The Right Rack Refrigeration System

Rack refrigeration systems offer huge installation cost savings as well as increased energy efficiency. But sometimes selecting the right system can be challenging. Master-Bilt has several webpages and links to help in the process. [More...](#)

New Models Added To Fusion Line

Glass frosters and a countertop freezer are the latest additions. [More...](#)

Hinge Plates Help Hold The Cold

Sagging walk-in doors allow cold air to escape leading to higher energy bills and potential food spoilage. Master-Bilt doors feature fully-adjustable hinge plates for easy realignment. [More...](#)

Partners In Success:

New walk-in for Certified Commercial Service & Equipment takes test kitchen to a whole new level. [More...](#)



Visit us in booth 4257 for the latest in refrigeration ideas.

New products include open air merchandisers, glass door merchandisers & more!

Quarterly Quote:

"Why does a slight tax increase cost you two hundred dollars and a substantial tax cut save you thirty cents?"

—Peg Bracken



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DRS Series
Dual Compressor
Systems



MRS Series
Multi-Compressor
Systems



PS Series
Parallel Systems



GPS Series
Glycol Parallel Systems

Rack refrigeration systems offer huge installation cost savings as well as increased energy efficiency. But sometimes selecting the right system can be challenging. Master-Bilt makes it easy by giving you the options and technical assistance needed.

For an introduction to our systems and rack systems personnel, check out these links:

[PDF version of rack refrigeration system brochure](#)
[Meet the Master-Bilt rack refrigeration team](#)

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New Models Added To Fusion Line

Master-Bilt's Fusion line continues to expand with two new model types: The MBGF series glass frosters and the MBCTM4-F countertop freezer.



MBGF35



MBGF50

MBGF models are ideal for bar owners who want to increase product appeal (and sales) by serving beer in a pre-chilled mug. MBGF models maintain an operating temperature of 0°F to optimize beer coldness. Two sizes are available with these standard features:

- Durable stainless steel top and lids that hold up to heavy usage
- Door openings with plastic breaker strips to reduce ice formation
- Refrigeration system with evaporator coils featuring multiple fan motors and blades for greater air flow



MBCTM4-F

Looking to increase impulse sales of ice cream or other frozen novelties? The MBCTM4-F countertop freezer puts product directly in front of the customer at check-out lines and other high-traffic areas. Standard features include:

- Three adjustable shelves for merchandising flexibility
- Low energy usage door with double pane glass
- Heated door perimeter to avoid ice formation
- Easily replaceable magnetic door gaskets

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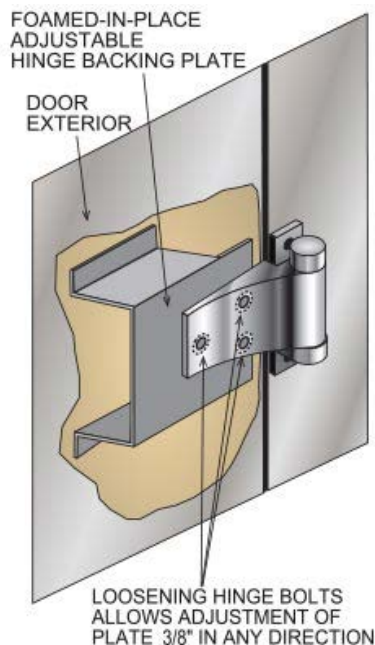
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Hinge Plates Help Hold The Cold

Sagging walk-in doors allow cold air to escape resulting in higher energy bills and potential food spoilage. Over time and with frequent usage, any door can get out of square but Master-Bilt doors are designed to be easily realigned. Every Master-Bilt walk-in door is equipped with the unique, Fully-Adjustable Hinge Backing Plate allowing you to square your door without removal of the door or frame. Doors can also be adjusted in any direction, not just horizontally.



A standard feature in all Master-Bilt walk-in doors, adjustable hinge backing plates are made of 1/4" thick steel enclosed within a 14 gauge steel housing. The plates are situated behind each hinge in a Master-Bilt door and allow 3/8" adjustment of the door in any direction.

Before walk-in doors leave our factory, we make sure they are properly aligned. However, over time and with frequent usage, any door can get out of square due to several reasons including:

- Settling or unlevel surface
- Door placement change
- A need for more gasket seal at the bottom of the door

Remember, these factors can affect ANY door from ANY manufacturer. With some manufacturers' doors, the only way to correct a sagging door is to remove it with its frame, re-drill holes for the hinges and reinstall. But with Master-Bilt doors, fully-adjustable hinge backing plates provide a very simple alternative. All you need to do is loosen the hinge bolts, shim the door to make it level and tighten the bolts back.

Master-Bilt's hinge backing plates also extend the life of your door. By using the plates to keep doors squared, you reduce wear on the door gasket, bottom wiper gasket and door hardware.

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PARTNERS IN SUCCESS:

Certified Commerical Service & Equipment (CCSE) Knoxville, TN

In 2011 Earl Morgan of Food Equipment Marketing, Inc. and Dan Varnes of CCSE, a provider of foodservice equipment, refrigeration and HVAC equipment and service, began working together on a project to supply a major customer with Master-Bilt refrigeration.

Their working relationship and knowledge of Master-Bilt products came in handy a few months ago when a need arose that led to an opportunity for CCSE to appreciate Master-Bilt equipment on a whole new level.

The test kitchen at CCSE headquarters in Knoxville, Tenn. provides dealers and end users in the East Tennessee area with a facility where they can experiment and perfect products they are thinking of using in their venues.

“We primarily derive our business from dealers and chain accounts,” says Varnes. “Our test kitchen is constantly in use by clients who have a new product they are thinking of using in their restaurants or a foodservice dealer who would like to use the space with their customers. We are equipped to test any piece of equipment on the market today.”

Depending on the project, a customer may have 30 or more boxes of frozen and refrigerated food shipped to the test kitchen. In the past, four two-door reach-in refrigerators and three two-door freezers scattered throughout the 30' x 50' test kitchen housed all the food products shipped in for testing.

When the need to replace some of the reach-ins arose, the CCSE team had a chance to rethink the kitchen layout and best use of space. Instead of replacing the equipment piece for piece, CCSE opted for a Master-Bilt walk-in cooler/freezer. At first, that might not sound like a space saving plan, but Morgan and Varnes carefully planned for the walk-in to be housed in the warehouse adjacent to the test kitchen. Now the only part of the walk-in inside the test kitchen is the door. By selecting this option, they were able to free up 25 percent more of the kitchen space for other use.

The multi-compartment walk-in cooler/freezer is equipped with a PRS-2 refrigeration system. The PRS-2 series combines a condensing unit and evaporator coil into one housing with everything ready to mount on the walk-in top or side. CCSE choose to mount the unit on top of the unit.

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Varnes particularly likes that fact that the evaporator is on the outside of the walk-in, allowing maximum storage space and that the condensate evaporator pan eliminated the need for a drain line. "It's very serviceable from the outside," says Varnes. "You don't have to go inside the box with ladders and tools and people when you are servicing the unit."

The CCSE staff also likes the storage flexibility of the refrigeration and freezer units, each measuring 12' x 10'. "The shelving can be configured on both sides and back wall and provides a lot more storage. Master-Bilt is built to last," says Varnes. We are very happy with it."



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