

ITEM NO. _____
 PROJECT _____
 LOCATION _____
 DATE _____ QTY. _____

FUSION™ MBPT SERIES

Pizza Prep Tables

MODELS

- MBPT44
- MBPT67
- MBPT93



MBPT67



Standard 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)

OPTIONS

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



FEATURES

CONSTRUCTION

- Stainless steel interior and exterior (aluminum back and galvanized bottom)
- 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
- Magnetic gasket
- 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: 29-7/8"
 - MBPT67 and MBPT93: 26"

REFRIGERATION

- Self-contained forced air refrigeration system
- Coated evaporator coils
- Automatic defrost and condensate evaporator
- Adjustable temperature control
- Refrigerant: R290
- Temperature range: 34°F to 38°F for storage area, 33°F to 41°F for refrigerated rail

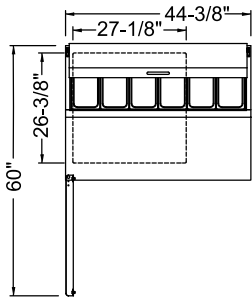
WARRANTY

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

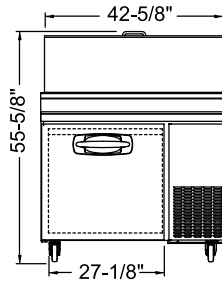
TECHNICAL SPECIFICATIONS

| Models | MBPT44 | MBPT67 | MBPT93 |
|----------------------------|-------------|-------------|-------------|
| Crated Weight (lbs) (kg) | 304 (138) | 397 (180) | 489 (222) |
| Crated Height (in) (mm) | 41 (1041) | 41 (1041) | 41 (1041) |
| Crated Width (in) (mm) | 48 (1219) | 71 (1803) | 98 (2489) |
| Crated Depth (in) (mm) | 37 (940) | 37 (940) | 37 (940) |
| Interior Height (in) (mm) | 23.3 (592) | 23.3 (592) | 23.3 (592) |
| Interior Width (in) (mm) | 27.1 (688) | 49.7 (1262) | 76 (1930) |
| Interior Depth (in) (mm) | 26.4 (671) | 26.4 (671) | 26.4 (671) |
| Overall Height (in) (mm)* | 42.4 (1077) | 42.4 (1077) | 42.4 (1077) |
| Overall Width (in) (mm) | 44.4 (1128) | 67 (1702) | 93.3 (2370) |
| Overall Depth (in) (mm)** | 32.7 (831) | 32.7 (831) | 32.7 (831) |
| Gross Cubage (CuFt) (L) | 9.7 (275) | 17.8 (504) | 27.2 (770) |
| Number of 1/3 Pans | 6 | 9 | 12 |
| Number of Shelves | 2 | 4 | 6 |
| Shelf Area (SqFt) (Sqm) | 14.1 (1.31) | 25.8 (2.40) | 39.9 (3.71) |
| Number of Casters | 4 | 4 | 6 |
| Condensing Unit Size | 3/8 HP | 3/8 HP | 1/2 HP |
| Refrigerant | R290 | R290 | R290 |
| Electrical Characteristics | 115/60/1 | 115/60/1 | 115/60/1 |
| NEMA Plug Configuration | 5-15P | 5-15P | 5-15P |
| Total Amp Draw | 3.5 | 3.5 | 3.5 |

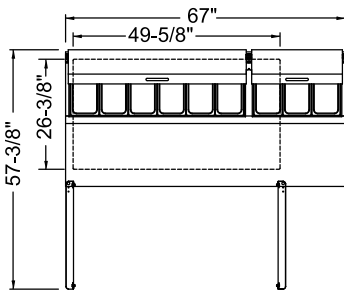
*Height includes casters. ***Overall depth not including removable cutting board



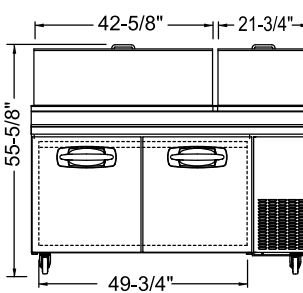
MBPT44 PLAN VIEW



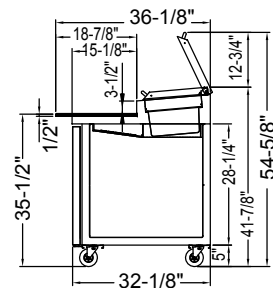
MBPT44 ELEVATION VIEW



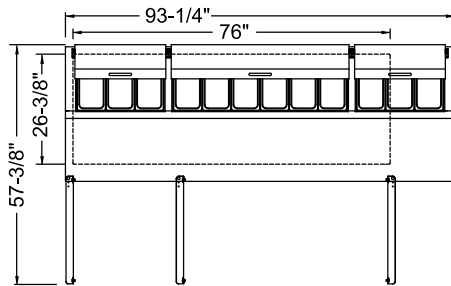
MBPT67 PLAN VIEW



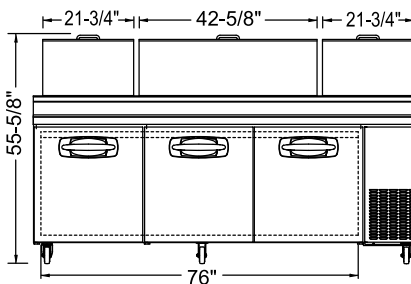
MBPT67 ELEVATION VIEW



ALL MODELS SIDE VIEW

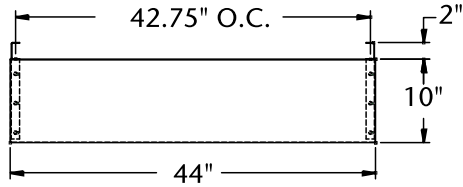


MBPT93 PLAN VIEW

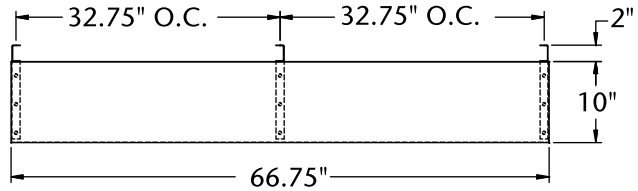


MBPT93 ELEVATION VIEW

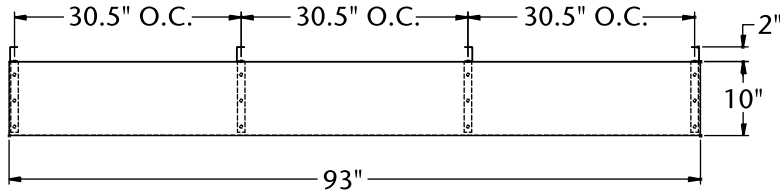
OPTIONAL OVERSHELF SPECIFICATIONS



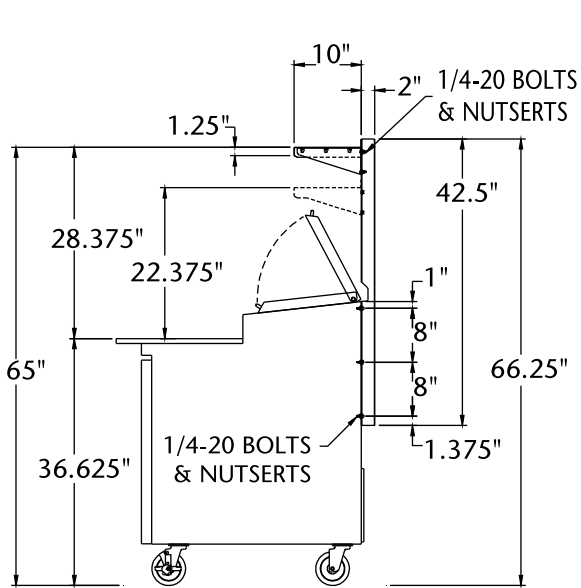
PLAN VIEW MBPT44



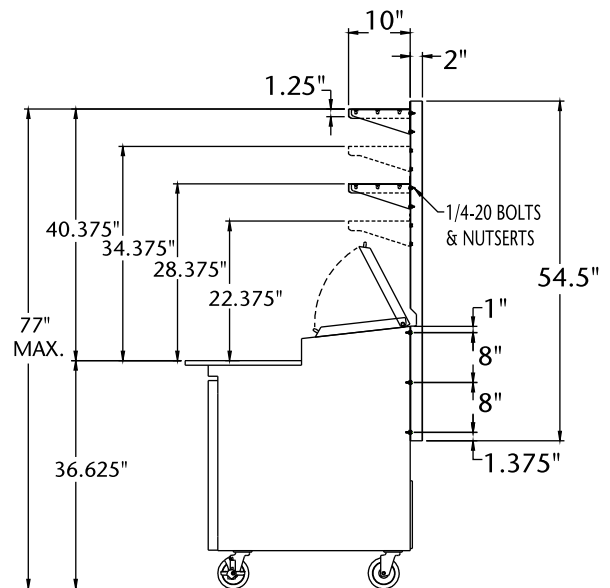
PLAN VIEW MBPT67



PLAN VIEW MBPT93



SINGLE SHELF SIDE VIEW



DOUBLE SHELF SIDE VIEW

LISTINGS



HOOKUP

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



BID SPECIFICATIONS

Item no. MBPT_____.

Provide _____ Pizza Prep 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 casters.

The refrigeration system will be self-contained. All models will contain R290 refrigerant. The temperature range will be 34°F to 38°F for storage

area, 33°F to 41°F for refrigerated rail.

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.

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