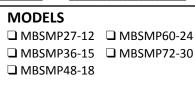
MB MASTER-BILT® Refrigeration Solutions
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ITEM NO	
PROJECT	
LOCATION	
DATE	QTY

# **FUSION™ MBSMP SERIES**

# Mega Top Sandwich/Salad Prep Tables







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



## **FEATURES**

#### **CONSTRUCTION**

- Stainless steel interior and exterior
- Foamed-in-place with low ODP polyurethane insulation
- Standard 9-1/2" deep reversible cutting board
- Insulated top lid
- Wall thickness: 2"
- 6" overall height casters
- Adjustable heavy-duty shelves
- Field reversible door on MBSMP27-12
- 1/6 size pans included
- Pan adapter bars run front-to-back and side-to-side allowing mixed pan sizes to fit menu requirements
- Pan adapter bars lock together to hold pans in place

#### **DOORS**

- Self-closing
- Standard door swing configuration:
- 1-door models: hinged right
- 2-door models: left hinged left, right hinged right
- 3-door models: left hinged left, middle hinged left, right hinged right
- Door width:
- MBSMP27-12: 27-3/8"
- MBSMP36-15: 18"
- MBSMP48-18: 24"
- MBSMP60-24: 30"
- MBSMP72-30: 24"

#### REFRIGERATION

- Self-contained refrigeration system
- Forced air system
- Coated evaporator coil
- Condensate is collected and automatically evaporated from an energy efficient vaporizer
- Refrigerant: R290
- Temperature range: 34° to 38°F (1° to 3°C) for storage area; 33° to 41°F (1° to 5°C) for refrigerated pan well

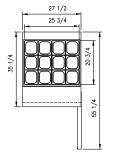
#### WARRANTY

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

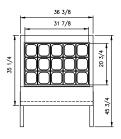
# **TECHNICAL SPECIFICATIONS**

Models	MBSMP27-12	MBSMP36-15	MBSMP48-18	MBSMP60-24	MBSMP72-30
Crated Weight (lbs) (kg)	176 (80)	216 (98)	265 (120)	300 (136)	353 (160)
Crated Height (in) (mm)	45-7/8 (1165)	45-7/8 (1165)	45-7/8 (1165)	45-7/8 (1165)	45-7/8 (1165)
Crated Width (in) (mm)	30-1/8 (765)	38 (965)	51-1/4 (1302)	63 (1600)	74-3/8 (1889)
Crated Depth (in) (mm)	35-7/8 (911)	35-7/8 (911)	35-7/8 (911)	35-7/8 (911)	35-7/8 (911)
Interior Height (in) (mm)	20 (508)	20 (508)	20 (508)	20 (508)	20 (508)
Interior Width (in) (mm)	23-5/8 (600)	32-1/2 (826)	44-5/8 (1133)	56-5/8 (1438)	68-5/8 (1743)
Interior Depth (in) (mm)	22 (559)	22 (559)	22 (559)	22 (559)	22 (559)
Overall Height (in) (mm)	44-1/8 (1121)	44-1/8 (1121)	44-1/8 (1121)	44-1/8 (1121)	44-1/8 (1121)
Overall Width (in) (mm)	27-1/2 (699)	36-3/8 (924)	48-1/4 (1226)	60-3/8 (1534)	72-3/8 (1838)
Overall Depth (in) (mm)*	33-1/8 (841)	33-1/8 (841)	33-1/8 (841)	33-1/8 (841)	33-1/8 (841)
Gross Cubage (CuFt) (L)	6.7 (190)	9.1 (258)	12.5 (354)	15.9 (450)	19.2 (544)
Number of 1/6 Pans	12	15	18	24	30
Number of Shelves	1	2	2	2	3
Shelf Area (SqFt) (Sqm)	3.6 (0.33)	5 (0.46)	6.8 (0.63)	8.6 (0.80)	10.5 (0.93)
Number of Casters	4	4	4	4	4
Condensing Unit Size	1/5 HP				
Refrigerant	R290	R290	R290	R290	R290
Electrical Characteristics	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
NEMA Plug Configuration	5-15P	5-15P	5-15P	5-15P	5-15P
Total Amp Draw	3.5	3.5	3.5	3.5	3.5

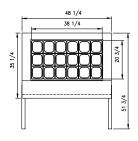
<sup>\*</sup>Overall depth not including removable cutting board



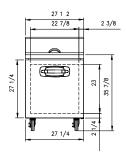
MBSMP27-12 PLAN VIEW



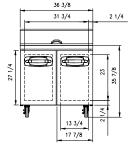
MBSMP36-15 PLAN VIEW



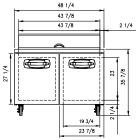
MBSMP48-18 PLAN VIEW



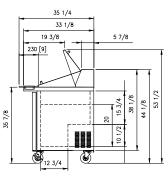
MBSMP27-12 ELEVATION VIEW



MBSMP36-15 ELEVATION VIEW



MBSMP48-18 ELEVATION VIEW



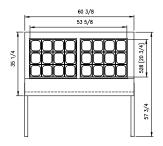
ALL MODELS SIDE VIEW



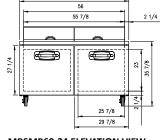
#### **FUSION™ MBSMP SERIES**

# MEGA TOP SANDWICH/SALAD PREP TABLES

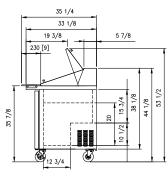
# **TECHNICAL SPECIFICATIONS**



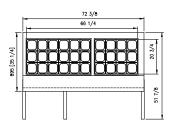
MBSMP60-24 PLAN VIEW



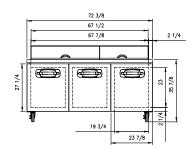
MBSMP60-24 ELEVATION VIEW



ALL MODELS SIDE VIEW

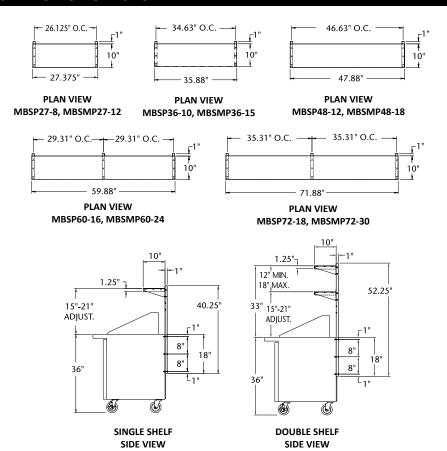


MBSMP72-30 PLAN VIEW



MBSMP72-30 ELEVATION VIEW

## **OPTIONAL OVERSHELF SPECIFICATIONS**





## **FUSION™ MBSMP SERIES**

## MEGA TOP SANDWICH/SALAD PREP TABLES

## LISTINGS





# **HOOKUP**

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



## **BID SPECIFICATIONS**

Item no. MBSMP\_\_\_\_\_.
Provide \_\_\_\_\_Mega Top
Sandwich/Salad Prep Table(s),
Master-Bilt® model no.
MBSMP

Prep table will feature stainless steel construction on interior and exterior and will be equipped with locking pan adapter bars allowing mixed sized pans.

Prep table will also feature an enclosed drop-in section to keep food items consistently cold. This section will contain a stainless steel divider to prevent food spillage into the storage area beneath. Section will accommodate up to 6" deep pans (4" standard).

The refrigeration system will be bottom mounted and self-contained.

Refrigerant will be R290. The temperature range will be 34° to 38°F (1° to 3°C) for storage area; 33° to 41°F (1° to 5°C) for refrigerated pan well.

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

Prep unit will be UL & C-UL listed and ETL Sanitation classified.