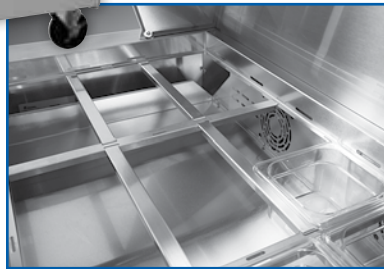




MBSMP60-24



MBSMP SERIES

Mega Top Sandwich/Salad Prep Tables

MODELS

- MBSMP27-12 MBSMP36-15 MBSMP48-18
 MBSMP60-24 MBSMP72-30

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
- Standard 9½" 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..... 27¾"
- MBSMP36-15 18"
- MBSMP48-18 24"
- MBSMP60-24 30"
- MBSMP72-30 24"

REFRIGERATION

- Self-contained refrigeration system
- Forced air system
- Coated evaporator coil
- 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

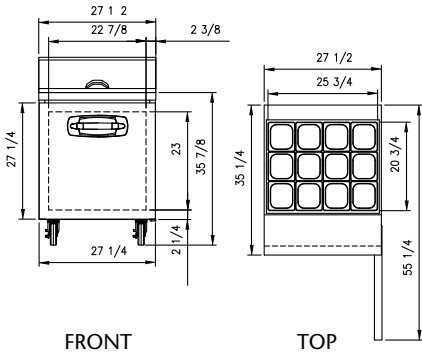
WARRANTY

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

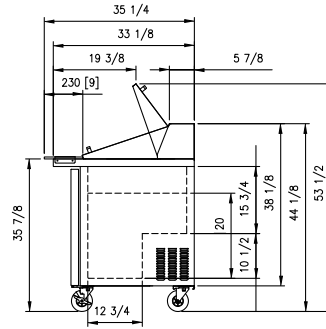
OPTIONS

- 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

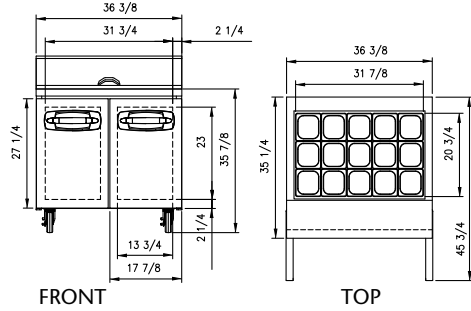




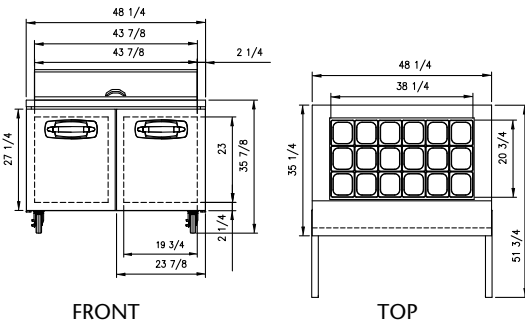
FRONT
MBSMP27-12



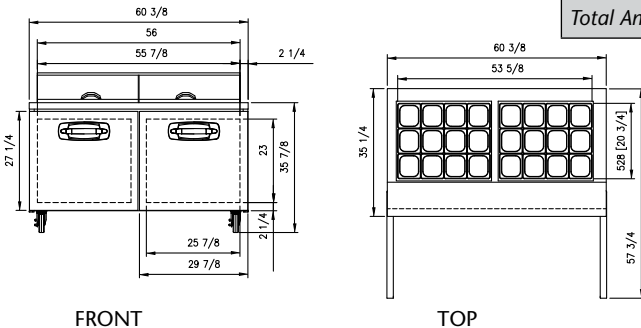
SIDE
ALL MODELS



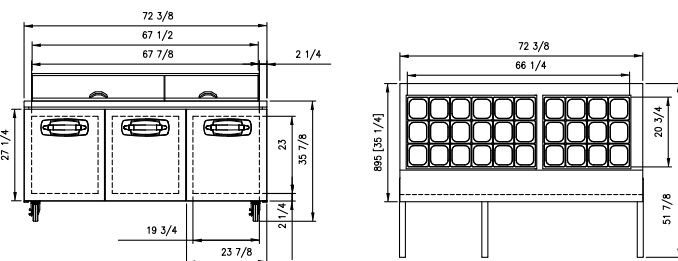
FRONT
MBSMP36-15



FRONT
MBSMP48-18



FRONT
MBSMP60-24



FRONT
MBSMP72-30

TOP

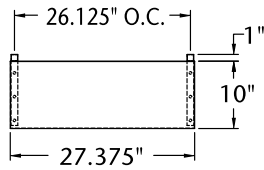
SPECIFICATIONS

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	1/5 HP	1/5 HP	1/5 HP	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
Cord and Plug Furnished	Yes	Yes	Yes	Yes	Yes
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

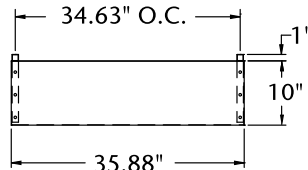
*Overall depth not including removable cutting board

Specifications subject to change without notice.

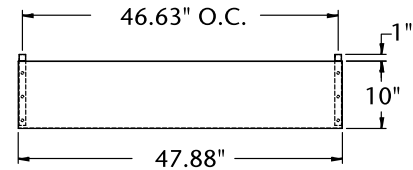
OPTIONAL OVERSHELF SPECIFICATIONS



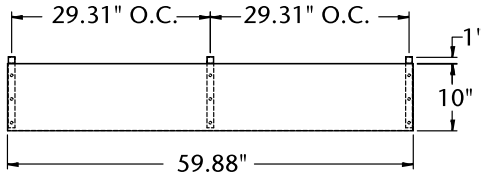
PLAN VIEW
MBSP27-8, MBSMP27-12



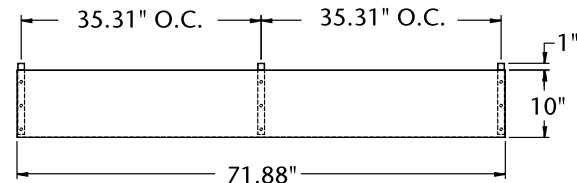
PLAN VIEW
MBSP36-10, MBSMP36-15



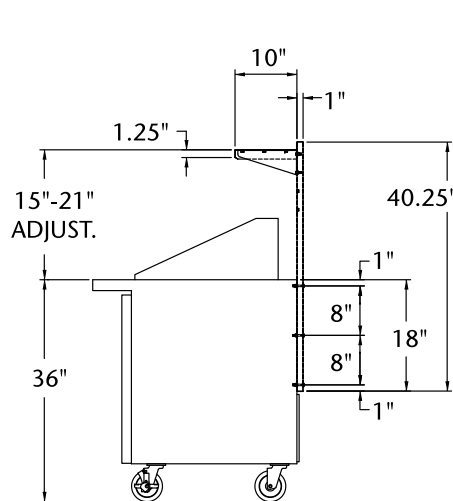
PLAN VIEW
MBSP48-12, MBSMP48-18



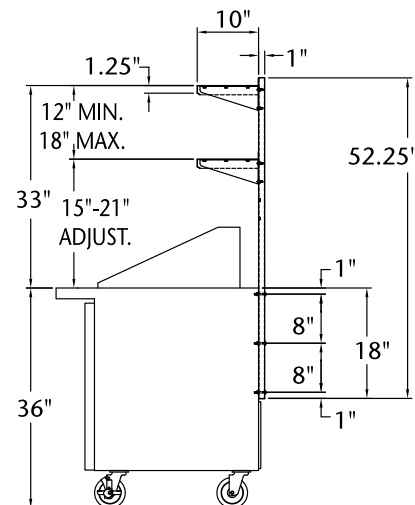
PLAN VIEW
MBSP60-16, MBSMP60-24



PLAN VIEW
MBSP72-18, MBSMP72-30



SINGLE SHELF SIDE VIEW



DOUBLE SHELF SIDE VIEW

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

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.

MASTER-BILT®
Refrigeration Solutions

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800-647-1284 • master-bilt.com

RSG
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