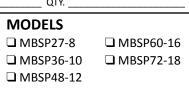
ITEM NO	
PROJECT	
LOCATION	
DATE	QTY

# 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: 2.0"
- 6" overall height casters
- Adjustable heavy-duty shelves
- Field reversible door on MBSP27-8
- 1/6 size pans included in all models
- Locking adapter bars 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:
- MBSP27-8: 273/8"
- MBSP36-10: 18"
- MBSP48-12: 24"
- MBSP60-16: 30"
- MBSP72-18: 24"

#### REFRIGERATION

- Self-contained forced air refrigeration 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

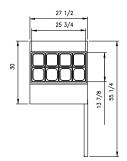
- Standard limited three year parts and labor
- Additional two year coverage on compressor part



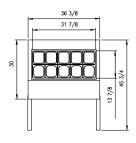
## SANDWICH/SALAD PREP TABLES

## **TECHNICAL SPECIFICATIONS**

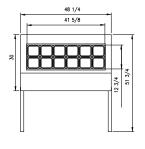
Models	MBSP27-8	MBSP36-10	MBSP48-12	MBSP60-16	MBSP72-18
Crated Weight (lbs) (kg)	165 (75)	203 (92)	251 (114)	278 (126)	326 (148)
Crated Height (in) (mm)	44-3/8 (1127)	44-3/8 (1127)	44-3/8 (1127)	44-3/8 (1127)	44-3/8 (1127)
Crated Width (in) (mm)	30-1/8 (765)	38 (965)	51-1/4 (1302)	63 (1600)	74-3/8 (1889)
Crated Depth (in) (mm)	33-1/2 (851)	33-1/2 (851)	33-1/2 (851)	33-1/2 (851)	33-1/2 (851)
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 (1113)	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)	42-1/2 (1080)	42-1/2 (1080)	42-1/2 (1080)	42-1/2 (1080)	42-1/2 (1080)
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)	30 (762)	30 (762)	30 (762)	30 (762)	30 (762)
Gross Cubage (CuFt) (L)	6.7 (190)	9.1 (258)	12.5 (354)	15.9 (450)	19.2 (544)
Number of 1/6 Pans	8	10	12	16	18
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 (.080)	10.5 (0.98)
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



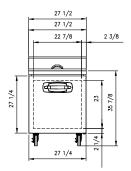
#### MBSP27-8 PLAN VIEW



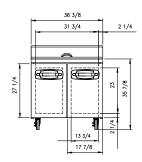
#### MBSP36-10 PLAN VIEW



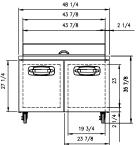
MBSP48-12 PLAN VIEW



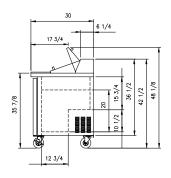
MBSP27-8 ELEVATION VIEW



## MBSP36-10 ELEVATION VIEW



**MBSP48-12 ELEVATION VIEW** 

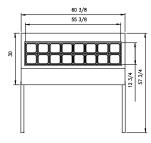


ALL MODELS SIDE VIEW

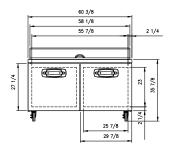


## SANDWICH/SALAD PREP TABLES

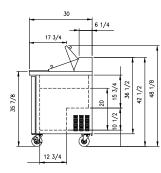
## **TECHNICAL SPECIFICATIONS**



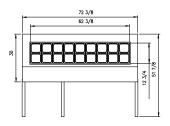
MBSP60-16 PLAN VIEW



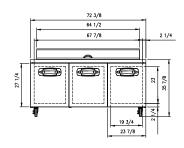
**MBSP60-16 ELEVATION VIEW** 



ALL MODELS SIDE VIEW

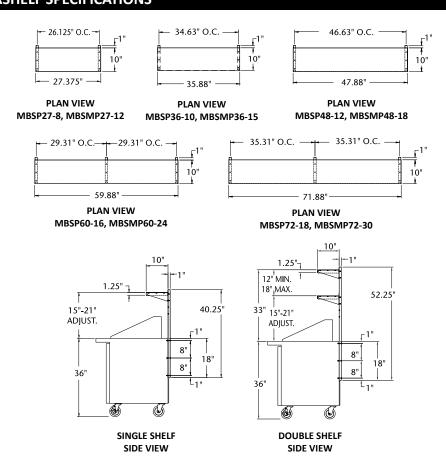


MBSP72-18 PLAN VIEW



**MBSP72-18 ELEVATION VIEW** 

## **OPTIONAL OVERSHELF SPECIFICATIONS**





## 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. MBSP\_\_\_\_.

Provide \_\_\_\_\_Sandwich/Salad

Prep Table(s), Master-Bilt® model no.

MBSP

Prep table will feature stainless steel construction on interior and exterior and will be equipped with locking 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 table to have standard limited three year parts and labor with additional two year coverage on compressor part.

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