

MBPT SERIES

Pizza Prep Tables



MBPT67



MODELS

- MBPT44 MBPT67 MBPT93

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
- 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
- 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 29⁷/₈"
- MBPT67 and MBPT93 26"

REFRIGERATION

- Self-contained forced air refrigeration system
- Coated evaporator coils
- Refrigerant: R290
- Temperature range: 32° to 40°F (0° to 4° C)

WARRANTY

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

OPTIONS

- Single or double overshelf



- Refrigerated drawers available on certain models, see page 3



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 32° to 40°F (0° to 4° C).

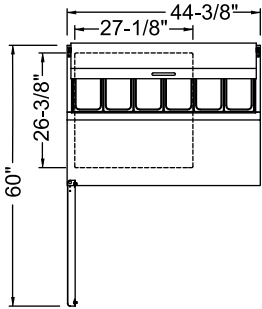
Prep table to have standard limited three year parts and labor with additional two year coverage on compressor part.

Prep table to be UL, C-UL and ETL Sanitation listed.

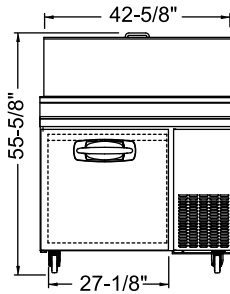
TECHNICAL SPECIFICATIONS

MODEL	DIMENSIONS (in.)			DIMENSIONS (mm)			VOLTS	AMPS	UNIT H.P.	NO. OF DOORS	NO. OF SHELVES	NO. OF PANS	CAP. CU. FT.	SHIP CU. FT.	SHIP WT. (LB/KG)
	L	D*	H**	L	D*	H**									
MBPT44	44 ³ / ₈	36 ¹ / ₂	41 ⁷ / ₈	1127	927	1064	115	3.5	3/8	1	2	(6) 1/3	9.7	43.2	309/140
MBPT67	67	36 ¹ / ₂	41 ⁷ / ₈	1702	927	1064	115	3.5	3/8	2	4	(9) 1/3	17.8	64.4	548/249
MBPT93	93 ¹ / ₄	36 ¹ / ₂	41 ⁷ / ₈	2369	927	1064	115	3.5	3/8	3	6	(12) 1/3	27.2	89.0	698/317

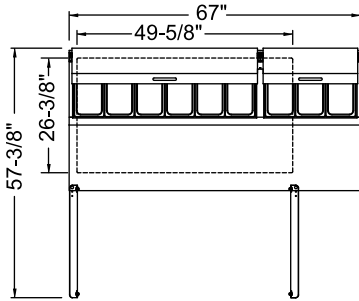
*Depth includes cutting board. **Height includes casters.



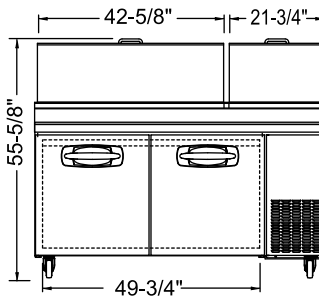
MBPT44 PLAN VIEW



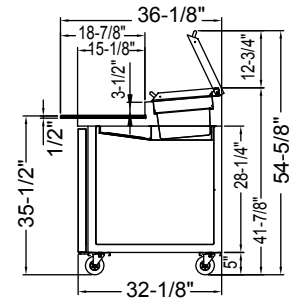
MBPT44 ELEVATION VIEW



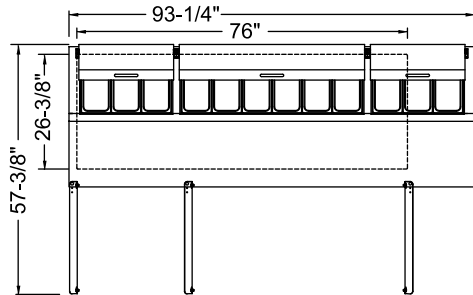
MBPT67 PLAN VIEW



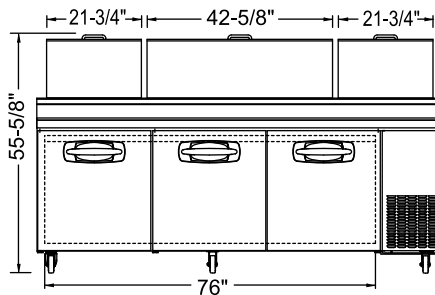
MBPT67 ELEVATION VIEW



SIDE VIEW - ALL MODELS



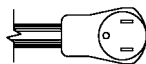
MBPT93 PLAN VIEW



MBPT93 ELEVATION VIEW

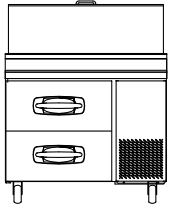
HOOKUP

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

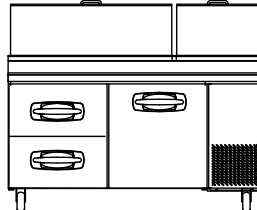


NEMA 5-15P

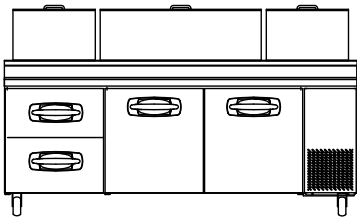
OPTIONAL REFRIGERATED DRAWER CONFIGURATIONS



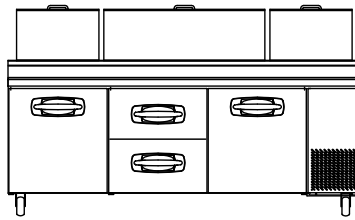
MBPT44-001



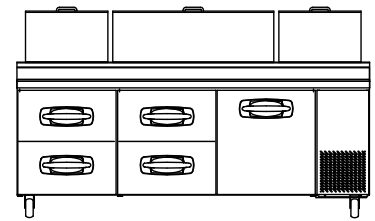
MBPT67-003



MBPT93-003



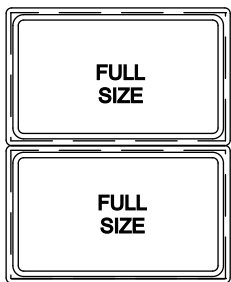
MBPT93-004



MBPT93-007

PAN CONFIGURATIONS FOR REFRIGERATED DRAWERS

MBPT44

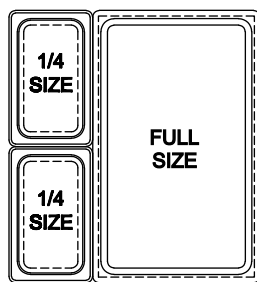


TOP & BOTTOM DRAWERS

DRAWER
FRONT



MBPT67 & MBPT93



TOP & BOTTOM DRAWERS

DRAWER
FRONT



*U.S. size pans, pans provided by others

Drawers accept up to 6-inch deep pans.

