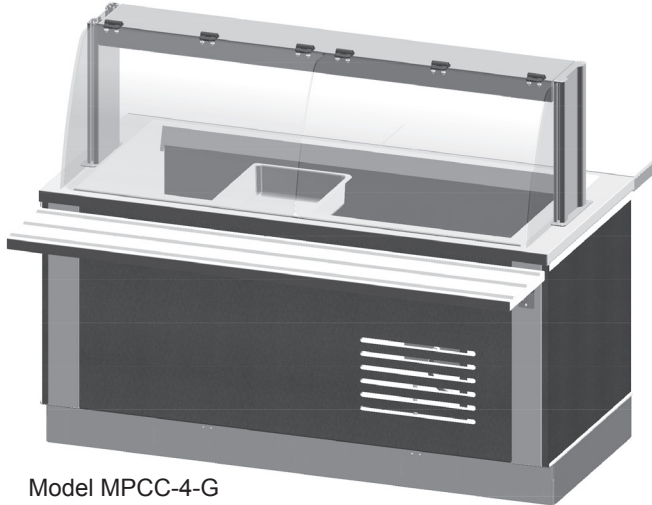


MODULAR SINGLE-SIDED COLD FOOD COUNTERS

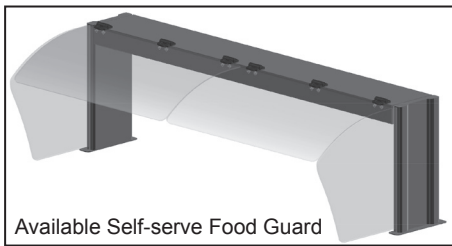


Lead by design

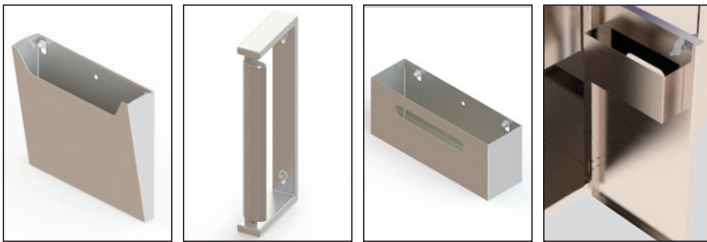


Model MPCC-4-G

Shown with full-serve food guard, and optional work ledge, tray slide and toe plates



Available Self-serve Food Guard



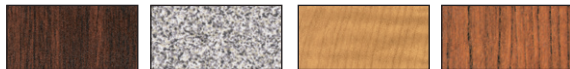
Optional Document Holder

Optional Paper Towel Dispenser

Optional Spray Bottle Holder

Optional Glove Box Holder/Dispenser

Standard Laminated Panel Finishes



Walnut Gray Sand Light Maple Victorian Cherry



Beige Suede Hard Rock Maple Red Maple Black



Red Green Royal Blue Purple

Other Plastic Laminate Finishes Available

Specify _____

Item # _____ Quantity _____

Project _____

MODELS

- MPCC-2-G MPCC-3-G MPCC-4-G
 MPCC-5-G MPCC-6-G

M-POWER™ Series

- ▶ Durable all-welded stainless steel rigid frame
- ▶ Attractive, lightweight M-POWER food guard for full-serve or self-serve applications
- ▶ Lightweight, easy mobility with 30" width for doorway passage
- ▶ Cold pans exceed NSF 7, with 3" pan recess
- ▶ Unique angled inside wall design of well provides easy access and clear views; angled wall design and placement of the cooling coils allows cold air to more effectively blanket food product
- ▶ Heavy duty 14-gauge stainless steel countertop
- ▶ Interchangeable stainless steel or optional laminate exterior panels match or complement any décor
- ▶ Optional fold-down 12" stainless steel 'V' ridge tray slide, removable without tools
- ▶ Optional powder coated toe plate(s), front plate hinged for easy access, available in a variety of colors
- ▶ Optional patented TIGHT LINK™ interlocking mechanism eliminates vertical and horizontal gaps between counters is available
- ▶ Available in 2 - 6 cold food pan models
- ▶ 8' power cord with plug
- ▶ 6" heavy-duty swivel casters, 2 ea. with brake



OPTIONS & ACCESSORIES

Food Guard

- Full-serve Self-serve
 USB port LED light
 Special color frame epoxy finish (black is standard)
Specify color _____

Tray Slide (Optional)

- 2" below counter 4" below counter

Counter Height

- 34" high 32" high

Inset Base Panel(s)

- Stainless steel (standard) 3/4" Laminated MDO board
 Graphic design *Specify P-lam* _____

Other Options/Accessories

- Powder coat finish kick plate (to match food guard frame)
- Stainless steel kick plate
- TIGHT LINK interlocking mechanism
- Hinged doors (stainless steel)*
- Stainless steel 8" fold-down work ledge with removable poly cutting board
- Stainless steel spray bottle holder in door
- Stainless steel paper towel holder/dispenser in door
- Stainless steel document holder in door
- Stainless steel glove box holder/dispenser in door

* Customer is responsible for compliance to local regulations.

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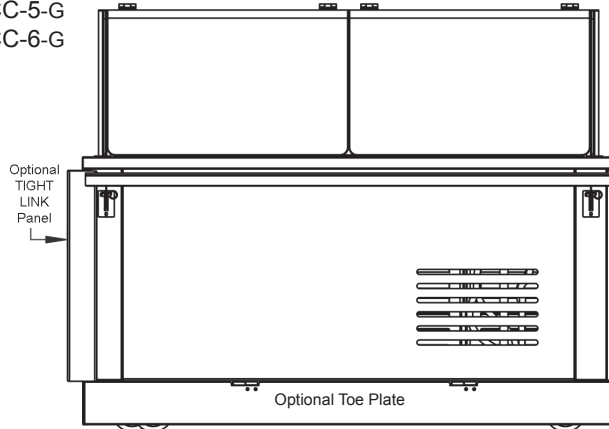
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MODELS

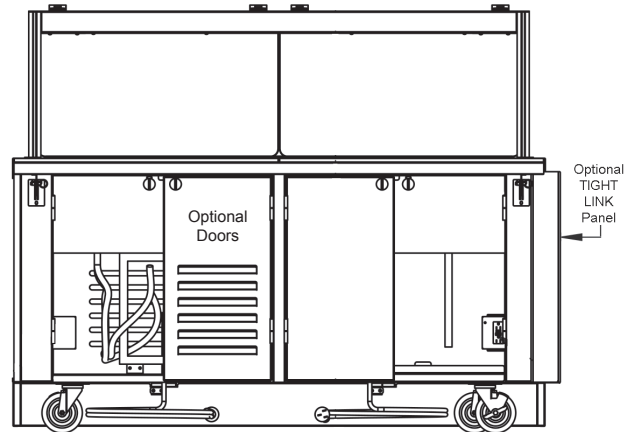
- MPCC-2-G
- MPCC-3-G
- MPCC-4-G
- MPCC-5-G
- MPCC-6-G

MODULAR SINGLE-SIDED COLD FOOD COUNTERS

M-POWER™ Series

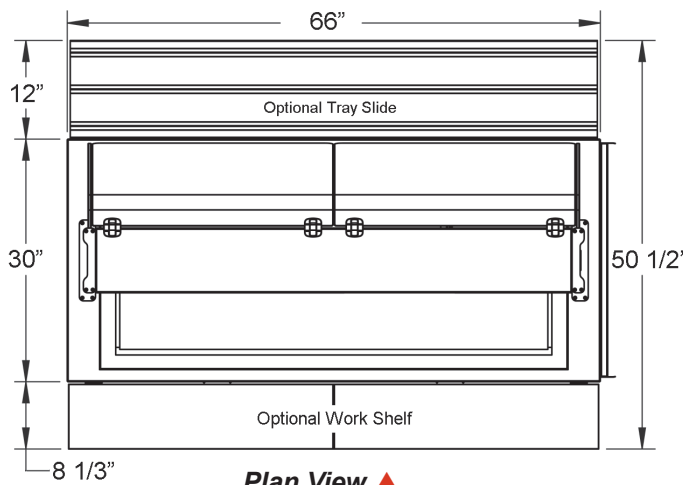


Front View ▲

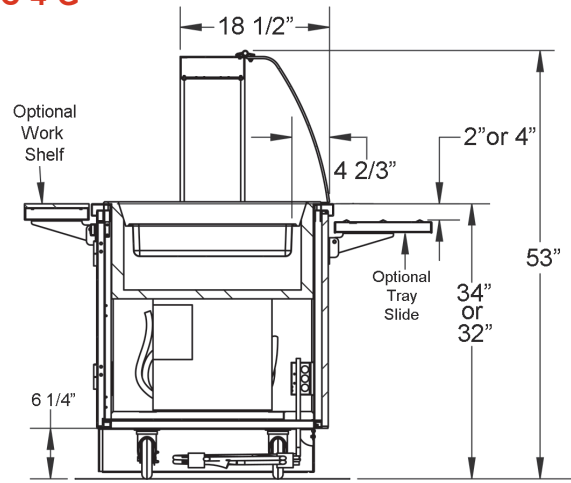


Operator View ▲

Model MPCC-4-G*



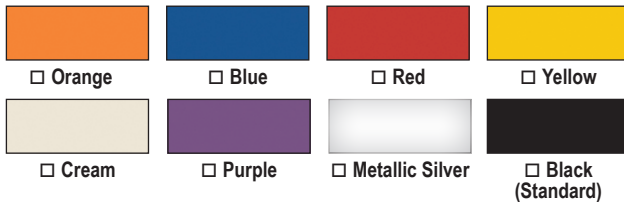
Plan View ▲



End View ▲

* Shown with full-serve food guard.

Available Food Guard/Toe Plate Colors



MODEL DETAILS

Model	Counter Length	No. Of Pans	Compressor H.P.	Amps	Ship Wt. (Lbs.)
MPCC-2-G	48"	2	1/5	3.8	495
MPCC-3-G	54"	3	1/5	3.8	525
MPCC-4-G	66"	4	1/3	5.9	630
MPCC-5-G	80"	5	5/8	8.7	765
MPCC-6-G	94"	6	5/8	8.7	890

All models are 120VAC.

SPECIFICATIONS

General:

Provide Multiteria Model MPCC-____-G to be constructed with heavy-duty all-welded stainless steel rigid frame. Countertop to be manufactured with 14-gauge stainless steel with 1 1/2" top turndown. All welds to be ground and polished to provide #4 finish. Counter to have easily removable stainless steel front/end panels. Fold-down 12" wide stainless steel tray slide (optional) is full-length with triple 'V' ridge top surface, and is removable without tools. Counter to have ____ (number of) cold pan openings. UL listed electrical and sanitation.

Body Frame:

Core and shell is 100% stainless steel structural channel supports, all TIG welded in place, no rivets or fasteners. Stainless channel supports are used to reinforce drop-in cold pan. Body frame is designed to accept optional TIGHT LINK™ (patented) fastening system for multiple counters. Base to be furnished with removable stainless steel undershelf. Undershelf depth to allow 4" clear open space for mechanical connections during installation. Unit has four ea. 6" heavy-duty swivel casters, two ea. with brake.

Front & End Panels:

All stainless steel panels are to be 18-gauge. Optional MDO panels are 3/4" thick with standard plastic laminate on front and white laminate interior. Panels are removable for service access. Millwork end panels are removable without tools.

Food Guard:

To include curved acrylic panel(s) hinged to a powder coated (black color standard) center frame. Hinged acrylic panels lift for easy cleaning access. Available in full-serve and self-serve styles.

Cold Pan:

The NSF 7 listed refrigerated well hold full-size pans and utilizes R-404A or R-513A (California only) refrigerant and consists of an aluminized insulated steel housing with a stainless bezel, an electronic temperature control, pan support bars for full-size pans, condensing unit, compressor, flexible refrigerant lines, sight glass, service valves, receiver, and dryer/filter. Pan has angled inside wall design to provide easy access and clear views of food items. The angled wall design increases surface area and along with the optimal placement of coils allows cold air to more effectively blanket food product. Unit has a programmable auto-defrost feature, activated through an advanced electronic controller. The pan has a 1" NPT brass drain for easy cleaning.

Optional TIGHT LINK™ System

Patented system features slide-in panels that link adjacent counters together their entire depth and height to eliminate top, front and rear horizontal and vertical gaps between equipment. Linking panels are open to allow mechanical connections to run through adjoining counters without having to cut access holes, reducing the number of building mechanicals required to connect equipment.

Limited Warranty:

Core and shell has a lifetime warranty against weld or structural support failure.



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