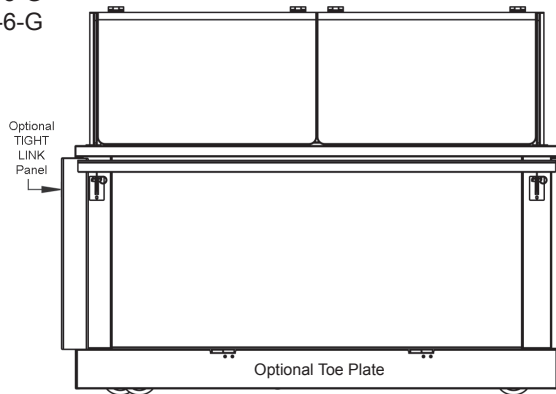


MODULAR SINGLE-SIDED HOT FOOD COUNTERS

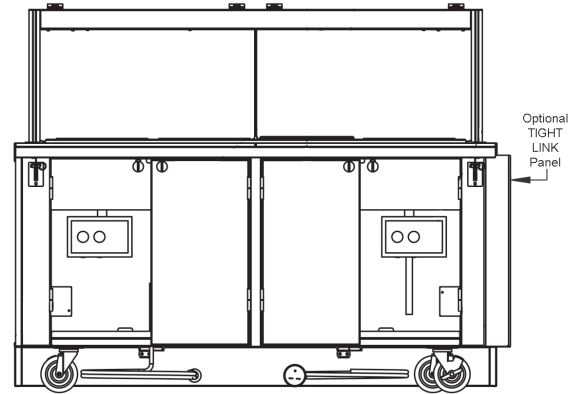
MODELS

- MPHC-2-G
- MPHC-3-G
- MPHC-4-G
- MPHC-5-G
- MPHC-6-G

M-POWER™ Series

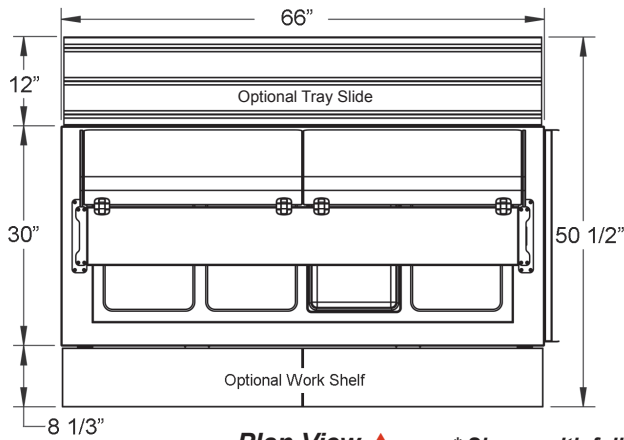


Front View ▲



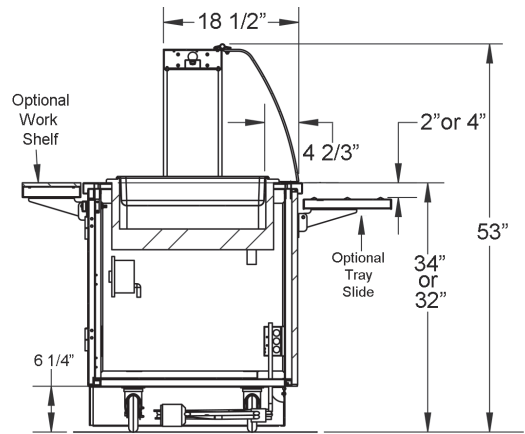
Operator View ▲

Model MPHC-4-G*



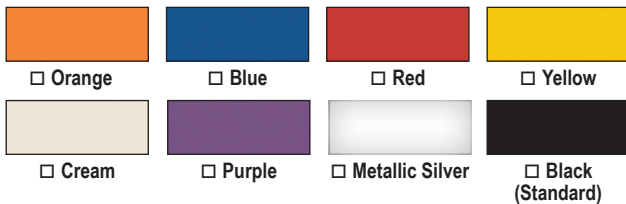
Plan View ▲

* Shown with full-serve food guard.



End View ▲

Available Food Guard/Kick Plate Colors



MODEL DETAILS

Model	Counter Length	No. of Wells	Electrical (208V/1 phase)			Ship Wt. (Lbs.)
			Watts	Amps	NEMA	
MPHC-2-G	48"	2	2415	11.6	6-15P	420
MPHC-3-G	54"	3	3615	17.4	6-30P	475
MPHC-4-G	66"	4	4815	23.2	6-30P	530
MPHC-5-G	80"	5	6015	28.9	6-50P	635
MPHC-6-G	94"	6	7215	34.7	6-50P	740

SPECIFICATIONS

General:

Provide Multiteria Model MPHC-____-G, to be constructed with heavy-duty all-welded stainless steel rigid frame. Countertop to be manufactured with 14-gauge stainless steel with 1½" top turn-down. 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. 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 hot wells. 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 ¼" 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.

Hot Well Units:

Provide with _____ dry/moist electric 208-volt hot food wells that are 9.56" in overall height and 23.63" in overall depth. Well assembly has stainless and aluminized steel housing with a metal sheathed heating element, easy-locking hardware for installation, and a remote thermostat with lighted power switch. Wells have manifold 1" NPT drains with solid brazed fitting joints for durability and flat screens to simplify cleaning and hold pans level. Four, five and six well counters have split controls (2 / 2, 2 / 3, 3 / 3)

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.



TIGHT LINK Panel



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