

MODULAR ISLAND COLD FOOD COUNTERS



Item # _____ Quantity _____

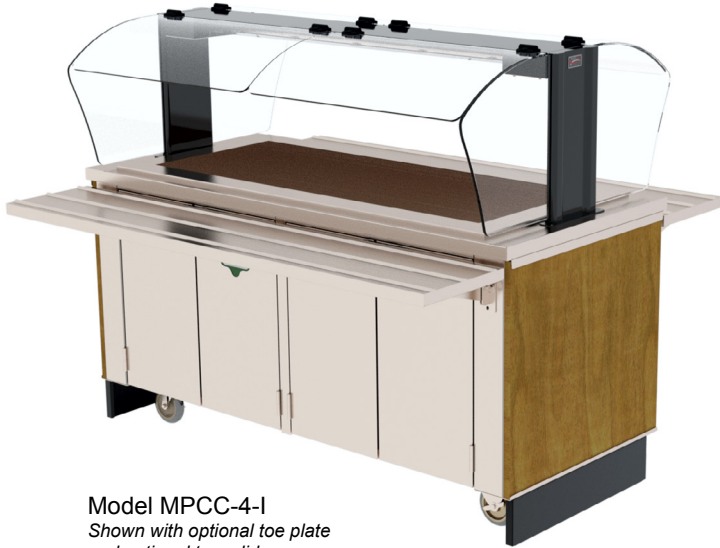
Project _____

MODELS

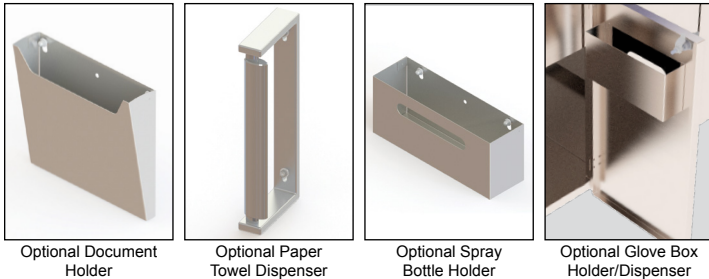
- MPCC-2-I MPCC-3-I MPCC-4-I
 MPCC-5-I MPCC-6-I

M-POWER™ Series

- ▶ Durable all-welded stainless steel rigid frame
- ▶ Attractive, lightweight **M-POWER** food guard for dual-sided self-service
- ▶ Lightweight, easy mobility with 30" width for doorway passage
- ▶ Cold pans exceed NSF 7, with 3" pan recess
- ▶ Cold pan 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
- ▶ Stainless steel or optional laminate hinged doors on access side
- ▶ Optional fold-down 12" stainless steel 'V' ridge tray slides, removable without tools, are available
- ▶ Optional powder coated toe plates, 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



Model MPCC-4-I
Shown with optional toe plate and optional tray slides



OPTIONS & ACCESSORIES

Food Guard

- LED light
 Special color frame epoxy finish (black is standard)
Specify color _____

Tray Slides (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* _____

Hinged Doors With Locks

- Stainless steel (when stainless panel finish is ordered)
 3/4" laminated MDO board (to match laminate panel finish)

Other Options/Accessories

- Powder coat finish kick plate (to match food guard frame)
 Stainless steel kick plate
 TIGHT LINK interlocking mechanism
 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

Standard Laminated Panel Finishes



Other Plastic Laminate Finishes Available

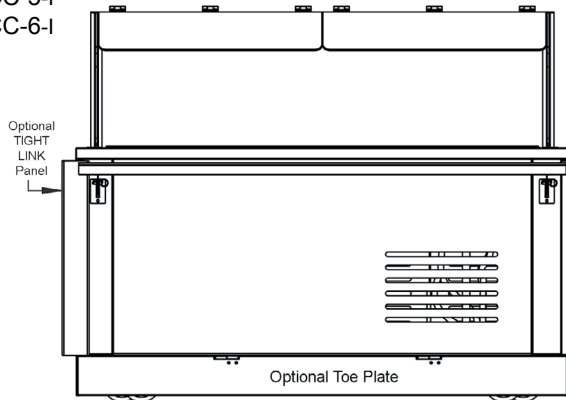
Specify _____

MODELS

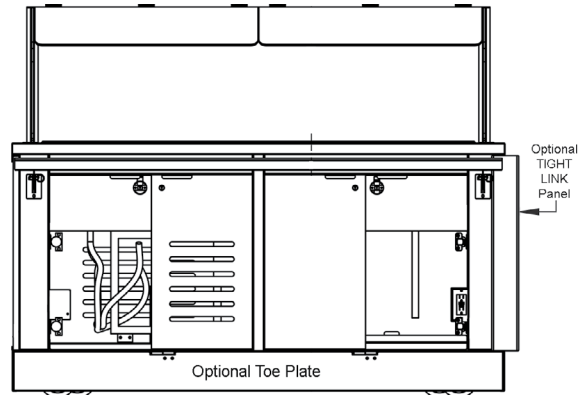
- MPCC-2-I
- MPCC-3-I
- MPCC-4-I
- MPCC-5-I
- MPCC-6-I

MODULAR ISLAND COLD FOOD COUNTERS

M-POWER™ Series

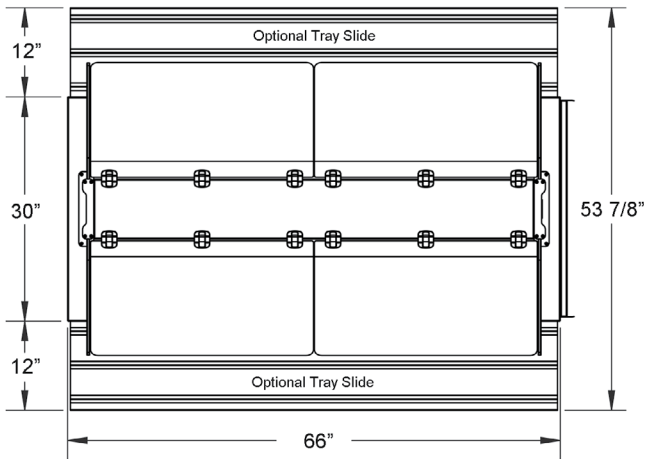


Front View ▲

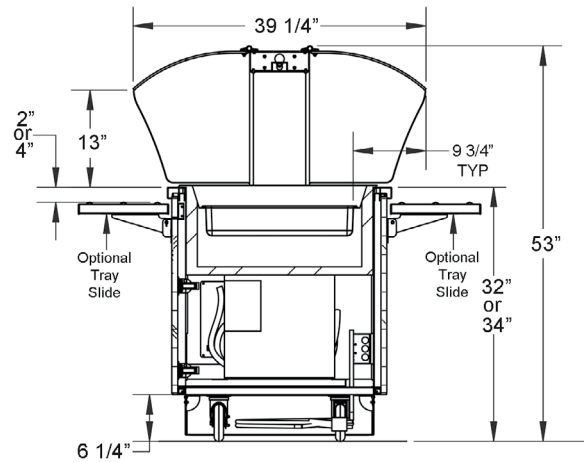


Access Side View ▲

Model MPCC-4-I

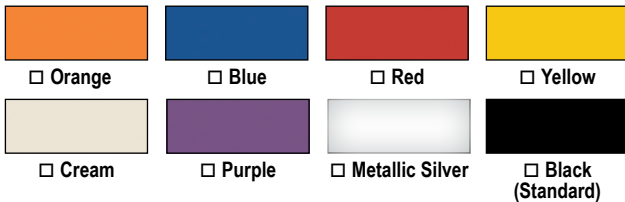


Plan View ▲



End View ▲

Available Food Guard/Toe Plate Colors



MODEL DETAILS

Model	Counter Length	No. Of Pans	Compressor H.P.	Amps	Ship Wt. (Lbs.)
MPCC-2-I	48"	2	1/4	6.7	495
MPCC-3-I	54"	3	1/4	6.7	525
MPCC-4-I	66"	4	1/3	6.5	630
MPCC-5-I	80"	5	1/2	11.5	765
MPCC-6-I	94"	6	1/2	11.5	890

All models are 120VAC.

SPECIFICATIONS

General:

Provide Multiteria Model MPCC-____-I 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 slides (optional) are full-length with triple 'V' ridge top surface, and are 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 millwork panels are 3/4" thick with standard plastic laminate on front and white laminate interior. Panels shall be removable for service access. Millwork end panels shall be removable without tools.

Food Guard:

Designed for double-sided self-service and includes curved acrylic panels hinged to a powder coated (black color standard) center frame. Hinged acrylic panels lift for easy cleaning access.

Cold Pan:

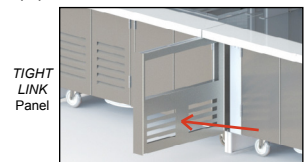
The NSF 7 listed refrigerated well hold full-size pans and utilizes R-404A or R-513A (California only) refrigerant and consists of an aluminized insulated steel housing with a stainless bezel, an electronic temperature control, pan support bars for full-size pans, condensing unit, compressor, flexible 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.



MULTITERIA • 4900 W. ELECTRIC AVENUE • WEST MILWAUKEE, WI 53219

OFFICE: 414.902.6400 • FAX: 414.902.6446 • INFO@MULTITERIAUSA.COM • WWW.MULTITERIAUSA.COM