



Project: \_\_\_\_\_  
 Location: \_\_\_\_\_  
 Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_  
 Model #: \_\_\_\_\_

**MODEL: MPG 1980** Granite Top Pizza Prep Tables



MPG 1980

**General Strengths**

- ✓ **Sanitation.** The interior cabinet is built with rounded corners (extensive radius for easy cleaning). Quick ability to take off shelves and slides for interior cleaning. Each cabinet has a drain at the bottom of the unit. When cleaning the unit make sure the drain hose is routed to a floor drain.
- ✓ **Doors.** Self-closing door system with permanent pressure. Stay open feature included when door remains open after 95 degrees. All doors include triple chamber door gaskets, easy to remove and snap in. Doors are field reversible.
- ✓ **Control systems.** Higher precision in managing temperature settings. Greater ability to adjust temperature ranges as per the end user's requirement.
- ✓ **100% Tested.** All condenser units are tested 100%, in helium chambers to refrigerant leak detections.
- ✓ **Certified.** Audited and Certified by **INTERTEK** for compliance with UL 471 and NSF 7. AENOR audited and certified by internationally recognized firm. ISO 9001:2008 (Quality); ISO 14001:2004 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety)

MODEL	Dimensions (inches) (mm)			Nº Doors	Nº Shelves /Pans	Ref.	Ref. Weight (Lbs.) (gr.)	Temp. Range (°F) (°C)	Capacity (Cu. Ft.) (L)	Cond. Unit. H.P.	Case Amps 115 V.	Crated Weight (Lbs.) (Kg.)
	W	D	H									
MPG 1980	78 1980	27-1/2 700	32-3/4 830	3	3 / 8	R134a	0.62 260	33°F/38°F 0°C/3°C	16.2 460	1/4	6.5	626 262
			55-3/8 1417				0.48 220	38°F/41°F 3°C/5°C	1.83 35			

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 - WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE



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**APPROVALS: AVAILABLE AT:**  
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 \_\_\_\_\_

Revision: 01 Date: 10/08/2013



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**MODEL: MPG 1980 Granite Top Pizza Prep Tables**

**STANDARD FEATURES**

➤ **Exterior**

- AISI 304 Stainless Steel,
- Granite worktop.

➤ **Interior**

- AISI 304 Stainless Steel,
- Wide rounded corners to aid cleaning.
- Internal drain.

➤ **Insulation**

- High density CFC free Polyurethane foam.

➤ **Doors**

- Self closing with stay open feature.
- Integrated door handles.
- AISI 430 Stainless Steel covered hinges.
- Triple chamber snap-in door gaskets for easy removal.
- Door lock provided.
- Field Reversible.
- Door opening: 14-3/4"x20-5/8" (375x526 mm).

➤ **Casters**

- 4" diameter casters.
- Locks provided on front set.

**OPTIONAL FEATURES**

- ✓ Set of 6" legs, height adjustable from 5" to 8".
- ✓ Stainless Steel wire shelf.
- ✓ Electrical connection is 220-230 V / 1ph / 50 Hz (plug type varies).

➤ **Salad Top**

- VIP 1980 B 1/3 GLASSTOP included,
- Top includes 1/3 size polycarbonate food pans, (8) pans.

➤ **Shelving**

- (1) Plastic coated wire shelf per door included.
- Set of Stainless Steel shelf brackets.
- Easy remove for cleaning
- Dimensions WxD: 12-51/64"x20-7/8" (325x530 mm).
- Compatible with 12"x20" (305x508 mm). sheet pans.

➤ **Refrigeration**

- INFRICOOL ventilated condensation system – front intake and discharge.
- Temperature and defrost regulated by a digital controller.
- Evaporative pan – Stainless Steel.
- Evaporator coil coated with anti-corrosion material.
- Slide out condensing unit for easy maintenance.



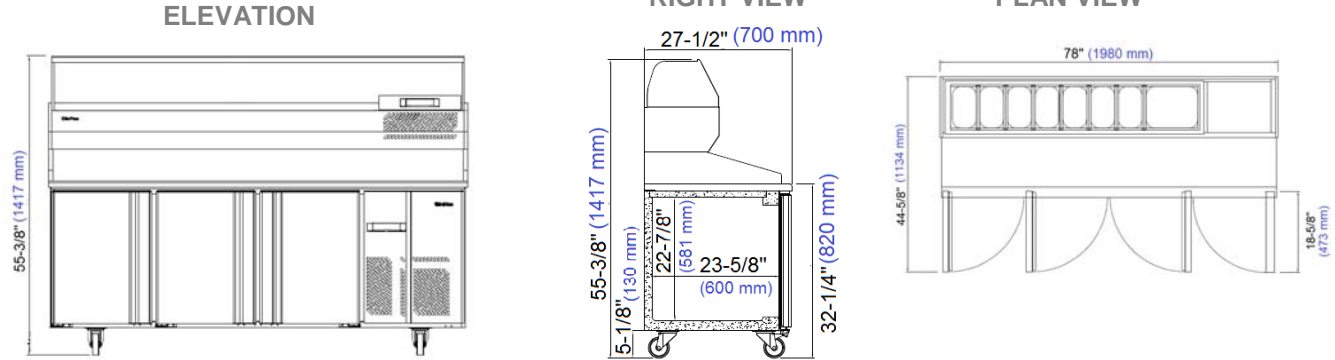
➤ **Electrical**

- Cord and NEMA 5-15P plug.
- Electrical connection is 115V / 1ph / 60 Hz.



➤ **ETL Listed to UL471 Standard and Sanitation classified to NSF7.**

**PLAN VIEW**



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