

Project:	
Location:	
Item #:	Quantity:
Model #:	

MODEL: IRT-MPG1490

Granite Top Pizza Prep Tables



## **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 Decre	Nº Shelves	Ref.	Ref. Weight	Temp. Range	Capacity (Cu. Ft.)	Cond. Unit.	Case Amps	Crated Weight
	W	D	Н	Doors	/Pans		(Lbs.) (gr.)	(°F) (°C)	(L)	H.P.	115 V.	(Lbs.) (Kg.)
IRT-MPG1490			32-3/4	. 2	2/5	R134a	0.62	33°F/38°F	10.4	1/4	6.1	
	58-5/8	27-1/2	830				280	0°C/3°C	295			500
	1490	700	55-3/8				0.48	38ºF/41ºF	1.83	1/6	1.82	227
			1417				220	3°C/5°C	35			

Infrico USA Corp.

7042 N.W. 46th Street

Miami, FL 33166

1.305.777.9599 Office 1.305.777.9598 Fax

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











www.infrico.us service@infrico.com sales@infrico.com

APPROVALS: AVAILABLE AT:







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Granite Top Pizza Prep Tables

#### STANDARD FEATURES

#### Exterior

- Granite worktop,
- AISI 304 Stainless Steel.

#### Interior

- AISI 304 Stainless Steel,
- Internal drain plug for easy cleaning,
- Sealed interior floors and rounded cabinet corners.

#### Insulation

- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation,
- Low GWP & Zero ODP effect.

#### Doors

- Polyurethane insulated doors,
- Self closing doors with stay open feature.
- Stainless Steel heavy-duty hinges,
- Triple chamber snap in door gaskets for easy removal and cleaning,
- Field reversible doors,
- Door locks,
- 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 shelves,
- Additional slide kits,
- Electrical connection is: 220-230 V / 1ph / 50 Hz (plug type varies).

#### Salad Top

- IRT-VIP1490B1/3GLASSTOP included,
- Top includes 1/3 size polycarbonate food pans, (5) pans.

#### Shelving

- (1) Plastic coated wire shelves per section,
- 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

- Digital temperature controller with automatic defrost system,
- Stainless steel evaporative pan,
- Front-breathing refrigeration system,
- Extractable condensing unit for easy service,
- Evaporator coil coated with anti-corrosion material 100% Polyester,
- Refrigeration system independent for table and counter-top ingredients,
- Refrigeration capacity: 1017 Btu/h (14°F) / 298 W (-10°C).

## Electrical

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



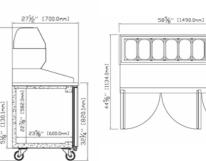
**PLAN VIEW** 

ETL Listed to UL471 Standard and Sanitation classified to NSF7.

# **PLAN VIEW**

## **ELEVATION**

# **RIGHT VIEW**



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www.infrico.us service@infrico.com sales@infrico.com

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