

**MODEL: IRT-MR41EN**

**UNDERCOUNTER:  
Pizza Prep Tables**

### General Strengths

- ✓ **Energy efficiency higher.** R290 refrigerant with electric fans and evaporative tray without electric resistances.
- ✓ **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 & Drawers.** 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.
- ✓ **Control systems.** Greater ability for the adjustment of temperature range as per the end user's requirements.
- ✓ **100% Tested.** All condenser units are 100% tested, in helium chambers for 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 9001:2015 (Quality); ISO 14001:2015 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety)



**DOE COMPLIANT**



MODEL	Dimensions (inches) (mm)			No Door	Lids	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									
IRT-MR41EN	41-3/8	32-5/8	40-1/4	1	1	R290	0.22	35°F/41°F	7.8	1/4	4.1	370
	1050	830	1022									

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



**Infrico USA Corp.**  
1409 N.W. 84th Avenue  
Doral, FL 33126  
1.305.777.9599 Office  
1.305.777.9598 Fax

[www.infrico.us](http://www.infrico.us)  
sales@infrico.com

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

**MODEL: IRT-MR41EN**

**UNDERCOUNTER:  
Pizza Prep Tables**

## STANDARD FEATURES

### ➤ Exterior

- AISI 304 Stainless Steel Top,
- AISI 430 Stainless Steel.

### ➤ Interior

- AISI 430 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,
- Full-height door opening: 21-5/8" x 20-5/8" (550x523 mm).

### ➤ Casters

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

### ➤ Salad Top

- Stainless Steel insulated lid,
- Top includes 1/3 size polycarbonate food pans (5 pans),
- Pan divider bars included,
- Removable sanitary polyethylene cutting board included.

### ➤ Shelving

- (2) Plastic coated wire shelves per section,
- Set of Stainless-Steel shelf brackets,
- Easy remove for cleaning,
- Dimensions WxD: 20-7/8" x 25-5/8" (GN 2/1) (530x650 mm),
- Compatible with 18" x 26" (457x660 mm) sheet pans.

### ➤ Refrigeration

- Protected digital temperature controller with automatic defrost system,
- Energy-saving non- electric condensate pan,
- Forced air refrigeration system,
- Extractable condensing unit for easy service,
- Evaporator coil coated with anti-corrosion material 100% Polyester,
- Refrigeration capacity: 1706 Btu/h (14°F) / 500 W (-10°C).



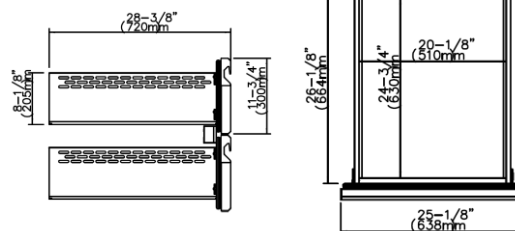
### ➤ Electrical

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



## OPTIONAL FEATURES

- ✓ Set of 6" legs, height adjustable from 5" to 8",
- ✓ Electrical connection is: 220-230 V / 1ph / 50 Hz (plug type varies),
- ✓ Stainless Steel wire shelves,
- ✓ Additional slide kits,
- ✓ Single Overshelf,
- ✓ Double Overshelf,
- ✓ Drawer Kit: 25-1/8" x 28-3/8" x 11-3/4"



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

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

Project: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

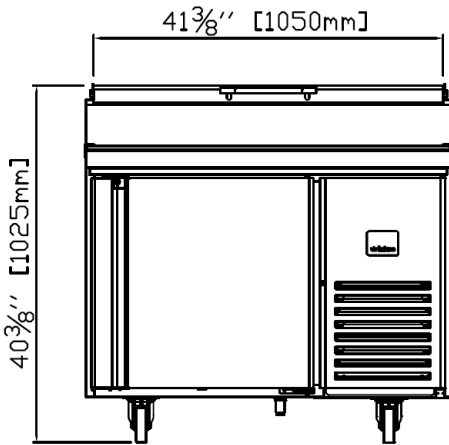
Model #: \_\_\_\_\_

**MODEL: IRT-MR41EN**

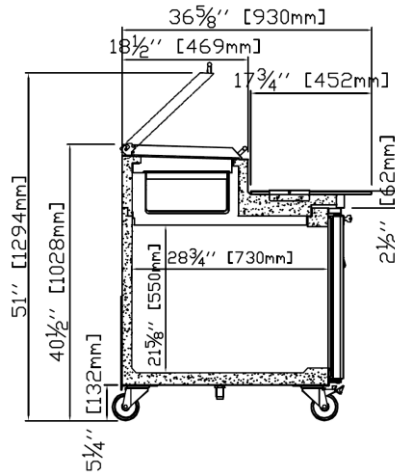
**UNDERCOUNTER:  
Pizza Prep Tables**

**PLAN VIEW**

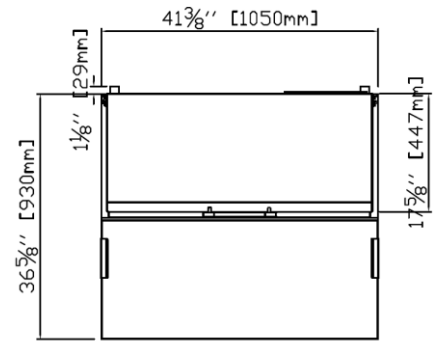
**FRONT VIEW**



**SIDE VIEW**



**TOP VIEW**



Revision: 05 Date: 04/29/2019 IRT-MR41EN\_FT\_69\_5

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



**Infrico USA Corp.**  
1409 N.W. 84th Avenue  
Doral, FL 33126  
1.305.777.9599 Office  
1.305.777.9598 Fax

[www.infrico.us](http://www.infrico.us)  
[sales@infrico.com](mailto:sales@infrico.com)

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