

Buffet Servery Counters

Lead by design.



8' Counter Shown with optional induction units, thermal shelf & VG Food Protector

Models

MR-6	MR-10
MR-7	MR-11
MR-8	MR-12

□ MR-9

Custom sizes available

- Durable welded 1" stainless steel tubular frame.
- Can be outfitted with any combination of food service equipment
- 10" Recessed plate shelf under top, shelf to match counter top material
- Curved front access door
- Stainless steel toe base, 6" adjustable legs
- Design eliminates unsightly louvers for drop in refrigeration
- Extended countertop design eliminate the need for tray slide
- Stainless steel cabinet on operator's side with undershelf
- Stationary or portable units available
- Dual sided island style counters available

Options & Accessories

Countertop Material

🗆 Quartz

- □ Solid surface
- □ Stainless steel
- LED lighting under counter top white or multi colored w/remote dimmer control
- U Other

Exterior Panels

- Plastic Laminate Body (standard) specify mfg./color _____
- Custom Plastic Laminate Specify mfg. / color ____
- □ Stainless Steel
- Custom decorative laminate (contact factory)
- □ Wood Veneer Body (stain color and wood species sample must be provided)
- Low profile, decorative corner guard protection

Counter Heights

- □ 34" high (standard)
- Available between 31" to 36" specify height:

Counter

□ Single Side service Dual Side; Island Service

Food Protector Style

- □ FS Power Coated Metal
- ____Black powder coat
- U VG Tubular Style
- Lights for Food Shields
- LED _____incandescent
- □ Heat lamp stilp with lights (over not looc □ Other

Counter Top Display Cases

- Refrigerated Display cases. Make/Model
- □ Heated Display cases
- Make/Model

Hot Wells/Soup Wells

- □ Standard 500 Watt (@ 208 V/ 1 phase) drop in hot wells
- _____# of pan openings
- Drop in Soup Wells, 8 qt.____ 11 qt._
- □ Other, specify: _

Cold Wells

- □ NSF 7 drop-in self-contained cold pan with pans sitting flush with countertop
- □ _____ # of pan openings
- NSF 7 drop-in self contained cold pan with 3" pan recess
 - Insulated ice cooled cold pan
- □ Frost top

□ Other, specify

Thermal Shelf

□ Specify brand/Size

Induction Units

- □ Qty.____ of induction units.,
 - 2400 watt _____
 - 1800 watt _____
 - 650 watt.

Kickplate & Casters

□ 6" casters

□ Black powder coated kickplate

Plumbing Options

- Manifold drains on hot wells, with shut-off value (standard)
 Individual drains
- □ Fill faucet for hot wells

Electrical Options

- Duplex outlet, flush mount Qty.____ Location _____
- Daisy chain for wiring multiple units together
- Electrical load center
- Single point connection, cord & plug
- Other, specify: _____

Additional Options

- Grommet holes for power cords/ utility services
- Utility Drawer
- □ Hinged doors on operator side
- Cylinder Locks (for hinged doors)

Stainless Steel

- Pan slides
- Stainless steel adjustable intermediate shelf
- Single door refrigerator; specify brand/model
- Heated Drawers, specify brand/ model
- □ Bread drawer
- Extended Work Ledge on operator side, hinged 5" deep
 Other

Back Lit Accent Panel

- □ LED lighting with dimmer control
- Plexiglass _____ Tempered
 Glass_____
- □ Vinyl graphic image back lit, consult factory
- $\hfill\square$ Owner provided artwork, consult factory
- □ Custom back lit media____ specify





Buffet Servery Counter



Provide Multiteria Model #MR______ to be constructed with heavy-duty welded stainless steel tubular frame. Counter top to made of 3 cm solid surface or quartz material of customer's choice with 5" dropped front edge on all sides. Provide with recessed plate storage shelf the same material as top recessed 10" into the counter frame. Millwork to be customer's choice laminate on ³/₄" MDO panels and white liner on inside unexposed backs of panels. Provide with stainless steel toe base.

Provide with customer's choice of food shield options.

Counter made to accept any configuration of drop in units as required by customer and shall be a length and depth to accommodate the drop ins and plate or tray top extension as required.

Due to custom nature of each counter, consult factory for all mechanical load information.

Due to continuing product improvement, units and specifications are subject to change.

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