

MODULAR ISLAND HOT FOOD COUNTERS



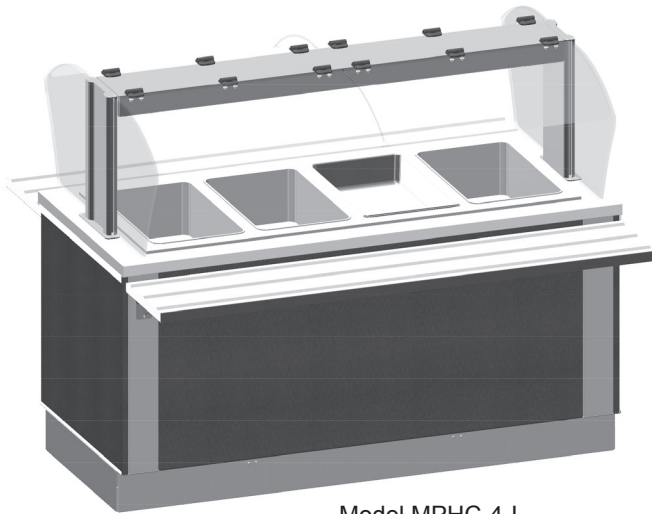
Item # _____ Quantity _____

Project _____

MODELS

- MPHC-2-I MPHC-3-I MPHC-4-I
 MPHC-5-I MPHC-6-I

M-POWER™ Series

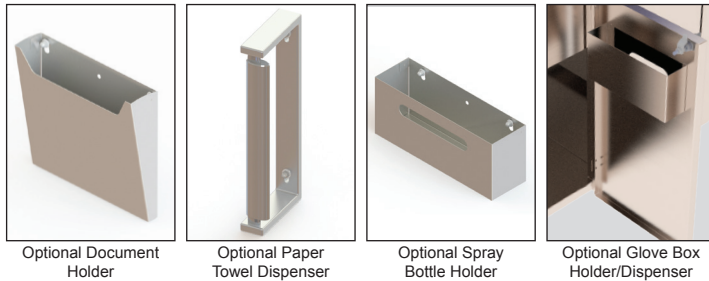


Model MPHC-4-I
Shown with optional toe plates
and optional tray slides.

- ▶ 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
- ▶ Heavy duty 14-gauge stainless steel countertop
- ▶ Heated wells offer longer holding times with more accurate temperatures
- ▶ Interchangeable stainless steel or laminate exterior panels match or complement any décor
- ▶ Stainless steel or optional laminate hinged doors on access side
- ▶ 8' power cord with plug
- ▶ 6" heavy-duty swivel casters, 2 ea. with brake
- ▶ 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 hot food pan models



OPTIONS & ACCESSORIES



Food Guard

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

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* _____

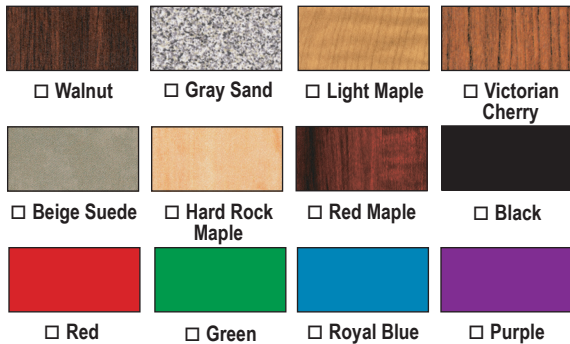
Hinged Doors With Locks

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

Other Options/Accessories

- Epoxy finish toe plate (to match food guard frame)
 Stainless steel toe 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

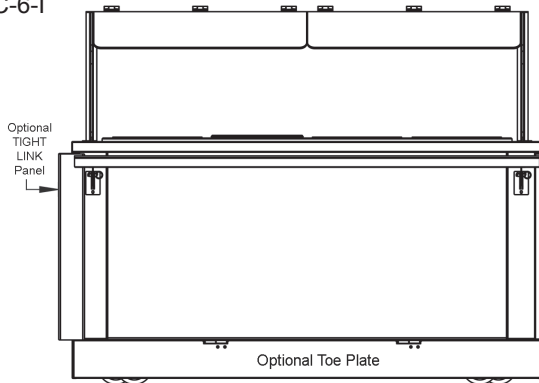
Specify _____

MODELS

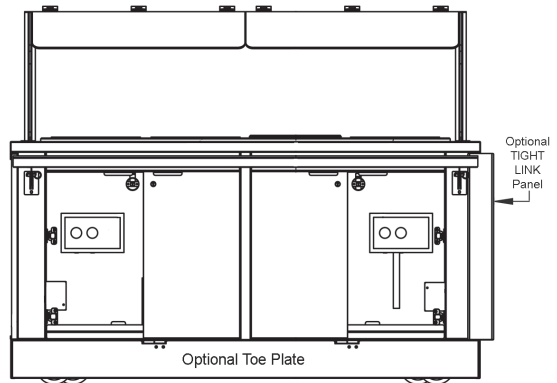
- MPHC-2-I
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M-POWER™ Series

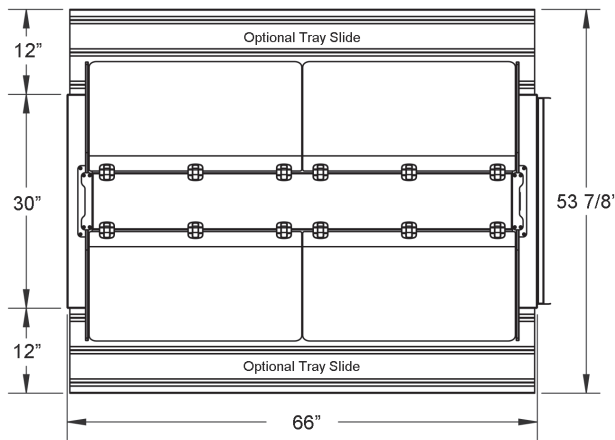


Front View ▲

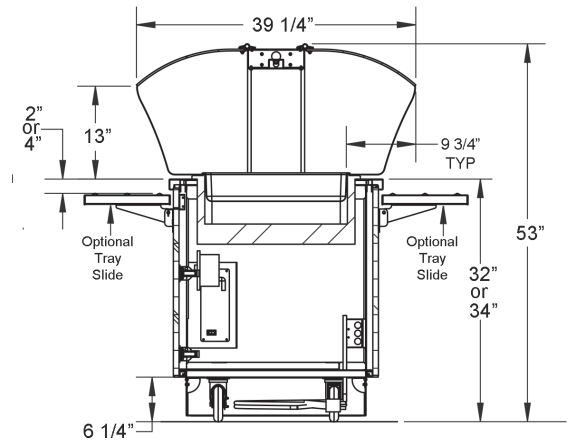


Access Side View ▲

Model MPHC-4-I

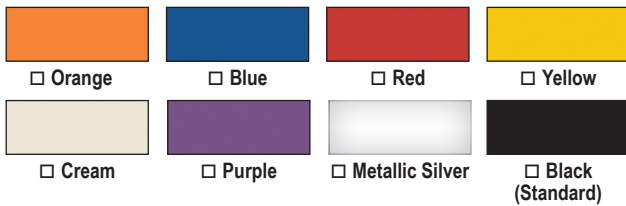


Plan View ▲



End View ▲

Available Food Guard/Kick Plate Colors



MODEL DETAILS

Model	Counter Length	No. of Wells	Electrical (208V/1 phase)			Ship Wt. (Lbs.)
			Watts	Amps	NEMA	
MPHC-2-I	48"	2	2415	11.6	6-15P	420
MPHC-3-I	54"	3	3615	17.4	6-30P	475
MPHC-4-I	66"	4	4815	23.2	6-30P	530
MPHC-5-I	80"	5	6015	28.9	6-50P	635
MPHC-6-I	94"	6	7215	34.7	6-50P	740

SPECIFICATIONS

General:

Provide Multiteria Model MPHC-____-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 turn-down. 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. 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 hot wells. 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 laminated panels are 3/4" thick with standard plastic laminate on front and white laminate interior. Panels shall be removable for service access. Laminated 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.

Hot Well Units:

Provide with _____ dry/moist electric 208-volt hot food wells that are 9.56" in overall height and 23.63" in overall depth. Well assembly has stainless and aluminized steel housing with a metal sheathed heating element, easy-locking hardware for installation, and a remote thermostat with lighted power switch. Wells have manifold 1" NPT drains with solid brazed fitting joints for durability and flat screens to simplify cleaning and hold pans level. Four, five and six well counters have split controls (2 / 2, 2 / 3, 3 / 3)

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.

