

MODEL: IRT-MPG1490COMBO/IRT-MPG1980COMBO
 IRT-MR67GTCOMBO / IRT-MR93GTCOMBO

Granite Top Pizza Prep Tables



IRT-MPG1490 COMBO



IUC-MR93GT COMBO

GENERAL FEATURES

- ✓ **Higher energy efficiency.** R290 refrigerant with electric fans and evaporative tray without electric resistances.
- ✓ **Sanitation.** The interior cabinet is built for easy cleaning. Quick ability to take off shelves and slides for interior cleaning.
- ✓ **Doors.** Self-closing door system with permanent pressure. Stay open feature included when door remain open after 95 degrees. All doors include triple chamber door gaskets, easy to remove and shap in.
- ✓ **Control System.** Greater ability for the adjustment of temperature range as per the end user's requirements.
- ✓ **100% Tested.** All condensing units undergo rigorous testing in helium chambers for refrigerant leak detection and a final equipment test in a state-of-the-art test room.
- ✓ **Certified.** Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7.



Review:01 Date: 11/16/2023 IRT-MPG_MR_COMBO

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STANDARD FEATURES

- **Exterior**
 - AISI 304 Stainless Steel
 - Granite worktop.
- **Interior**
 - AISI 304 Stainless Steel.
 - Internal drain plug for easy cleaning.
 - Sealed interior floors and rounded cabinet corners.
- **Door**
 - Polyurethane insulated door.
 - Self-closing door with stay open feature.
 - Stainless Steel heavy-duty hinges.
 - Triple chamber snap in door gaskets for easy removal and cleaning.
 - Full-height door opening: 14-3/4" x 20-5/8" (375x 526 mm).
- **Insulation**
 - CFC- Free polyurethane insulation, entire cabinet structure is foamed-in using a high-density polyurethane insulation.
 - Low GWP & Zero ODP effect.
- **Casters**
 - Diameter casters already installed 7-7/8.
 - Locks provided on front set.
- **Shelving**
 - (1) Plastic coated wire shelves per section.
 - Set of Stainless- Steel shelf brackets.
 - Tray slides can accommodate standard 18" x 26" pans on the IUC-MR67GT COMBO and IUC-MR93GT COMBO models, while the reinforced wire shelves on the IRT-MPG1490 COMBO and IRT-MPG1980 COMBO models can hold 12" x 20" pans on top.
 - Easy remove for cleaning.
 - Dimensions WxD: 12-51/64" x 20-7/8" (325x530 mm).
- **Additional slide kits.**
- **Single Overshelf.**
- **Double Overshelf.**
- **Drawer Kit: 25-1/8" x 28-3/8" x 11-3/4.**
- **Electrical connection is 230 V / 1 ph / 50 Hz (Plug type and consumption varies)**
 - IRT-MPG1490: 1.24 A
 - VIP1490B1/4GLASSTOP: 0.61 A
 - IRT-MPG1980: 2.48 A
 - VIP1980B1/4GLASSTOP: 0.61 A
 - IRT-MR67GT: 2.55 A
 - VIP1740G: 0.61 A
 - IRT-MR93GT: 2.55 A
 - VIP2300G: 0.61 A
- **Ingredient Rail**
 - IRT-MPG1490 / VIP1490B1/4GLASSTOP included.
Top includes 1/4 size stainless steel food pans, (6) pans.
 - IRT-MPG1980 / VIP1980B1/4GLASSTOP included.
Top includes 1/4 size stainless steel food pans, (7) pans + 1/2 size stainless steel food pan (1)
 - IRT-MR67GT/ VIP1740G included.
Top includes 1/4 size stainless steel food pans, (5) pans + 1/2 size stainless steel food pan (1)
 - IRT-MR93GT/ VIP2300G included.
Top includes 1/4 size stainless steel food pans, (9) pans + 1/2 size stainless steel food pan (1)
- **Refrigeration**
 - Digital temperature controller with automatic defrost system.
 - Front-breathing refrigeration system.
 - Forced air 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.

OPTIONAL FEATURES

- ✓ Set of 6" legs, height adjustable from 5" to 8".
- ✓ Stainless Steel wire shelves.

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Refrigeration capacity:

- IRT- **MPG1490** - 1510 Btu/h(14°F)/ **443 W(-10°C)**.
 VIP14901/3C- 600 Btu/h(14°F)/ **176 W(-10°C)**.
- IRT - **MPG1980** - 1510 Btu/h(14°F)/ **621 W(-10°C)**.
 VIP19801/3C- 600 Btu/h(14°F)/ **176 W(-10°C)**.
- IRT-**MR67GT** – 2.126 Btu/h(14°F)/ **623 W(-10°C)**.
 VIP1740G - 478 Btu/h(14°F)/ **140 W(-10°C)**.
- IRT-**MR93GT** – 600 Btu/h(14°F)/ **176 W(-10°C)**.
 VIP1740G- 600 Btu/h(14°F)/ **176 W(-10°C)**.

➤ **Electrical**

- Cord and NEMA 5-P plug (Prep-table).
- Cord and NEMA 5-15P (Counter- top unit).
- Electrical connection is 115V / 1ph / 60 Hz.



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

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		Dimensions (inches) (mm)			Doors	Shelves (per door)/ Pans (Ingredient rail)	Ref.	Ref.Weight (Lbs.) (gr.)	Temperature Range (°F) (°C)	Cond. Unit (H.P)	Capacity (Cu.Ft.) (L)	Case Amps 115V	Net weight (Lbs.) (Kg.)
		W	D	H									
IRT- MPG1490 COMBO	Worktop	58-3/4 (1493)	27-1/2 (700)	42-7/8 (1089)	2	2	R290	0,19 (90)	33°F / 43°F (+0°C / +6°C)	1/4	10,77 (305)	3,53	681 309
	Ingredient Rail	58-3/4 (1493)	14 (355,6)	17-1/2 (444)	-	6	R600a	0,1 (45)	30,2°F / 44,6°F (-1°C / +7°C)	1/6	1,30 (37)	1,84	
IRT- MPG1980 COMBO	Worktop	78 (1980)	27-1/2 (700)	42-7/8 (1089)	3	3	R290	0,22 (100)	33°F / 43°F (+0°C / +6°C)	1/4	16,42 (465)	4,76	813 369
	Ingredient Rail	78 (1980)	14 (355,6)	17-1/2 (444)	-	8	R600a	0,12 (55)	30,2°F / 44,6°F (-1°C / +7°C)	1/6	2,36 (67)	1,82	
IRT- MR67-GT COMBO	Worktop	68-7/8 (1751)	32-5/8 (830)	45 (1508)	2	4	R290	0,24 (110)	33°F / 43°F (+0°C / +6°C)	3/8	17 (480)	4,76	955 433
	Ingredient Rail	68-7/8 (1751)	14 (355,6)	17-3/4 (450)	-	6	R600a	0,11 (50)	30,2°F / 44,6°F (-1°C / +7°C)	1/8	1,83 (52)	1,82	
IRT- MR93-GT COMBO	Worktop	93-1/4 (2370)	32-5/8 (830)	44-7/8 (830)	3	6	R290	0,26 (120)	33°F / 43°F (+0°C / +6°C)	1/2	27 (765)	4,76	1260 572
	Ingredient Rail	93-1/4 (2370)	14 (355,6)	17-3/4 (450)	-	10	R600a	0,13 (60)	30,2°F / 44,6°F (-1°C / +7°C)	1/8	2,86 (81)	1,82	

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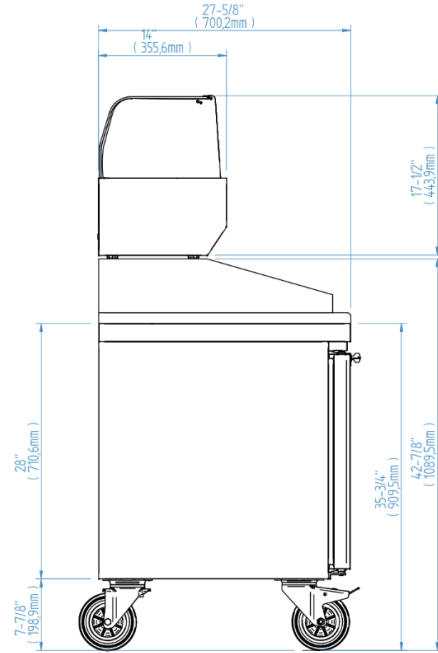
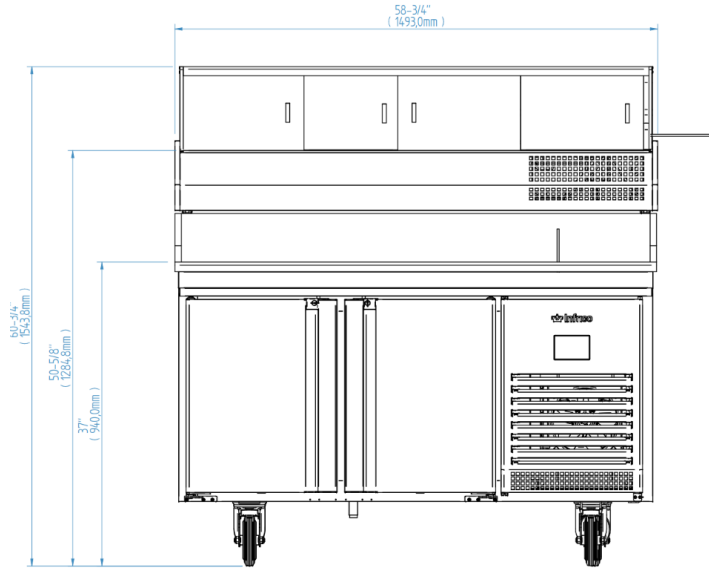


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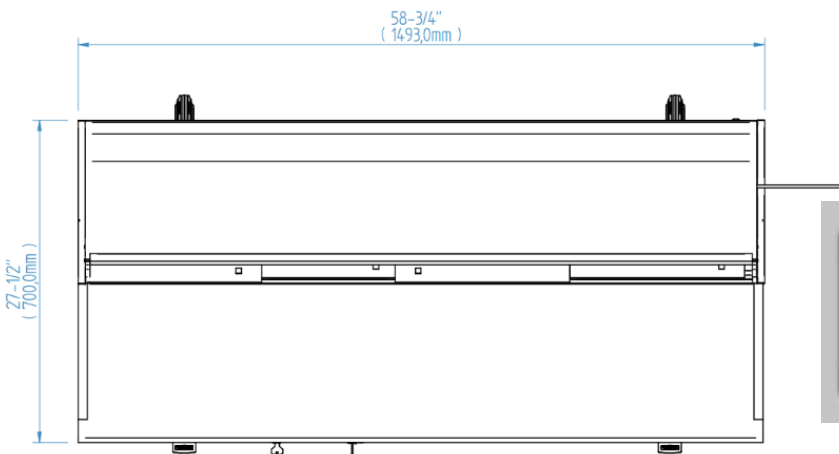
ELEVATION

RIGHT VIEW



IRT-MPG1490 COMBO

PLANT VIEW



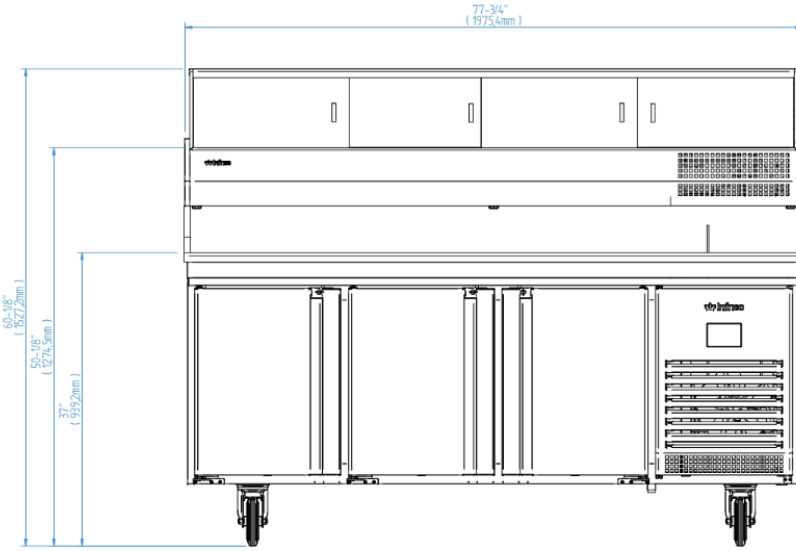
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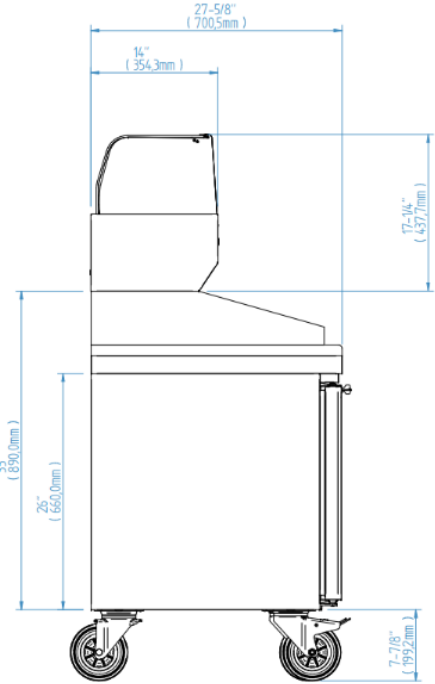
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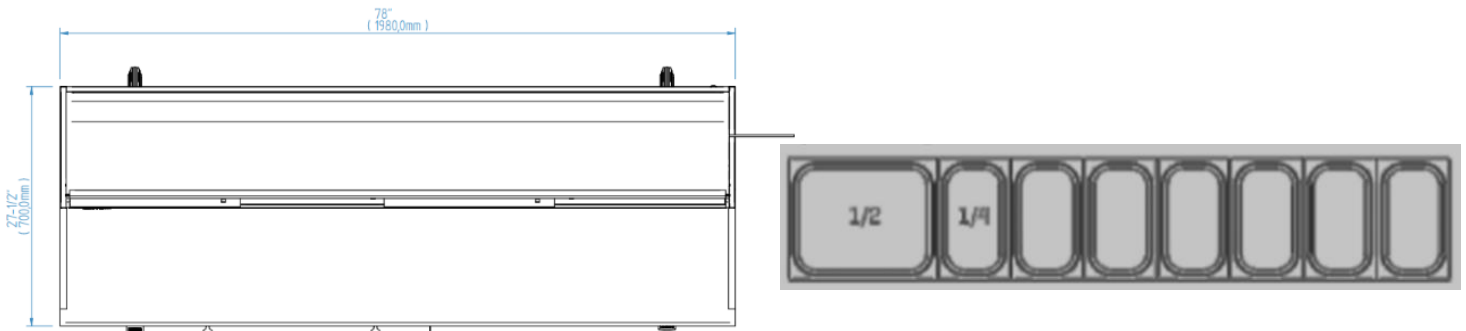
RIGHT VIEW



IRT-MPG1980 COMBO



PLANT VIEW

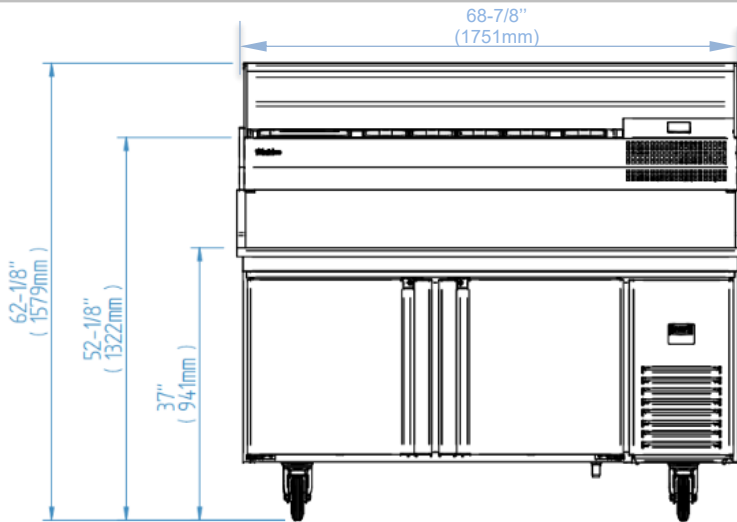


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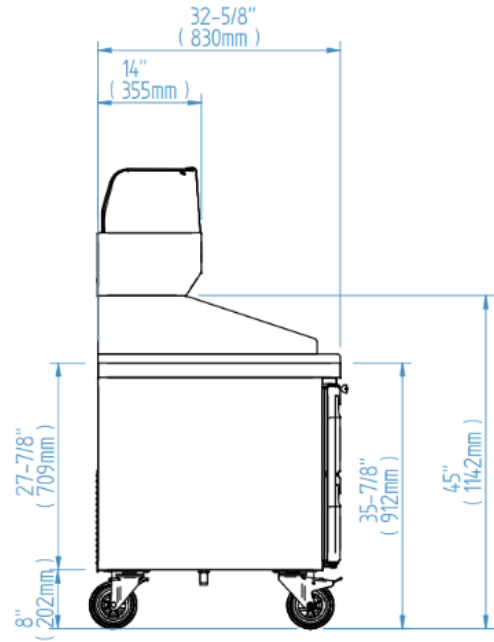
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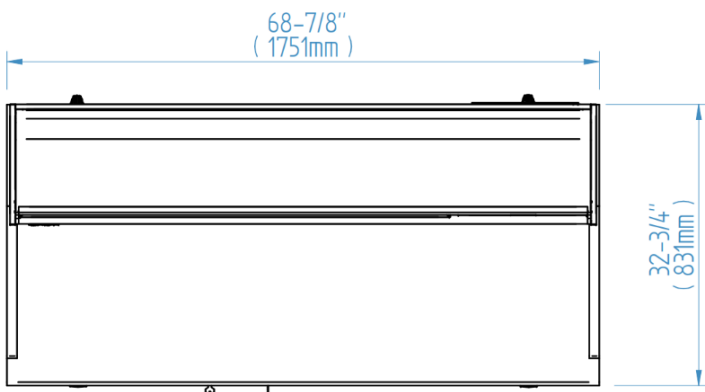


IRT-MR67COMBO

RIGHT VIEW



PLANT VIEW



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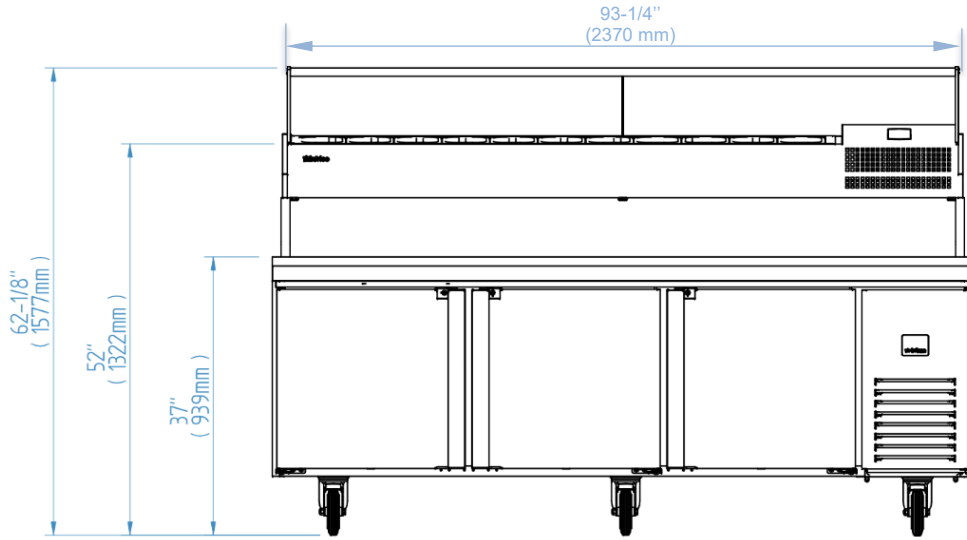
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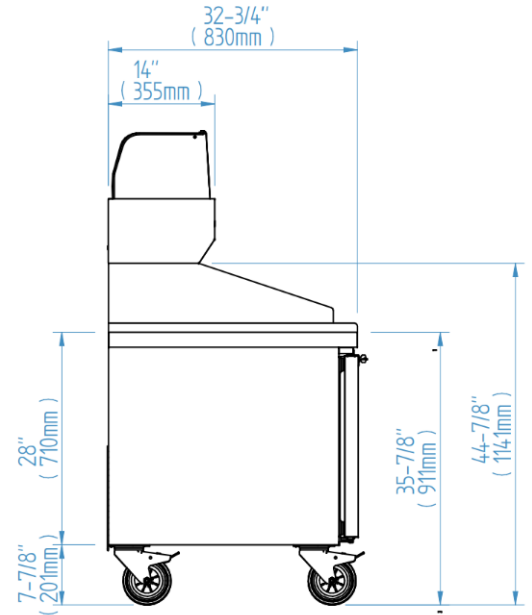
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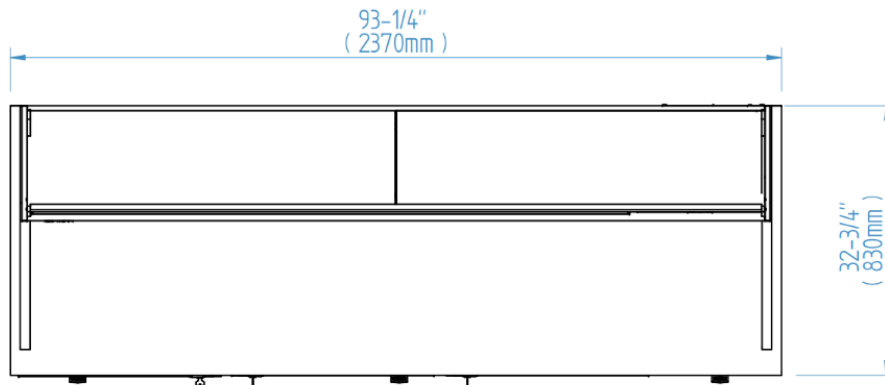
RIGHT VIEW



IRT-MR93COMBO



PLANT VIEW



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