

ITEM NO. _____
PROJECT _____
LOCATION _____
DATE _____ QTY. _____



MLR SERIES Refrigerated Sandwich Units

MODELS

- MLR152 MLR283
 MLR192 MLR324
 MLR243



FEATURES

CONSTRUCTION

- Exterior front, sides, top and doors are stainless steel
- Exterior bottom and back are galvanized steel
- Interior liner and door panel are smooth aluminum
- Stainless steel lids
- Foamed-in-place polyurethane insulated walls
- Maximum number of pans:
 - MLR152: (9) 1/3 or (18) 1/6 size
 - MLR192: (12) 1/3 or (24) 1/6 size
 - MLR243: (12) 1/3 or (24) 1/6 size
 - MLR283: (15) 1/3 or (30) 1/6 size
 - MLR324: (18) 1/3 or (36) 1/6 size
- Standard 1/6 size polycarbonate pans
- Four standard 4¹/₂" casters
- One epoxy coated shelf per door (due to unit cooler, a shelf will not fit behind right door)
- Crumb tray
- Cutting board

DOORS

- Standard pull door handles
- Number of doors:
 - MLR152 & MLR192.....2
 - MLR243 & MLR283.....3
 - MLR3244

REFRIGERATION

- Bottom mounted, self-contained refrigeration system
- Separate temperature controls for the pan well and storage areas
- Refrigerant: R-134a
- Automatic defrost in the storage area with a separate power switch in the pan well area for easy manual defrost
- Sandwich units may be enclosed on three sides since air intake and exhaust is through the base of the unit
- Minimum 4" clearance from bottom of cabinet to floor
- Refrigerant controlled by expansion valve

- Temperature range: 33° to 41°F (1° to 5°C) in pan well area, 34° to 41°F (1° to 5°C) in storage area

WARRANTY

- Standard limited three year extended compressor and two year limited parts and labor

OPTIONS

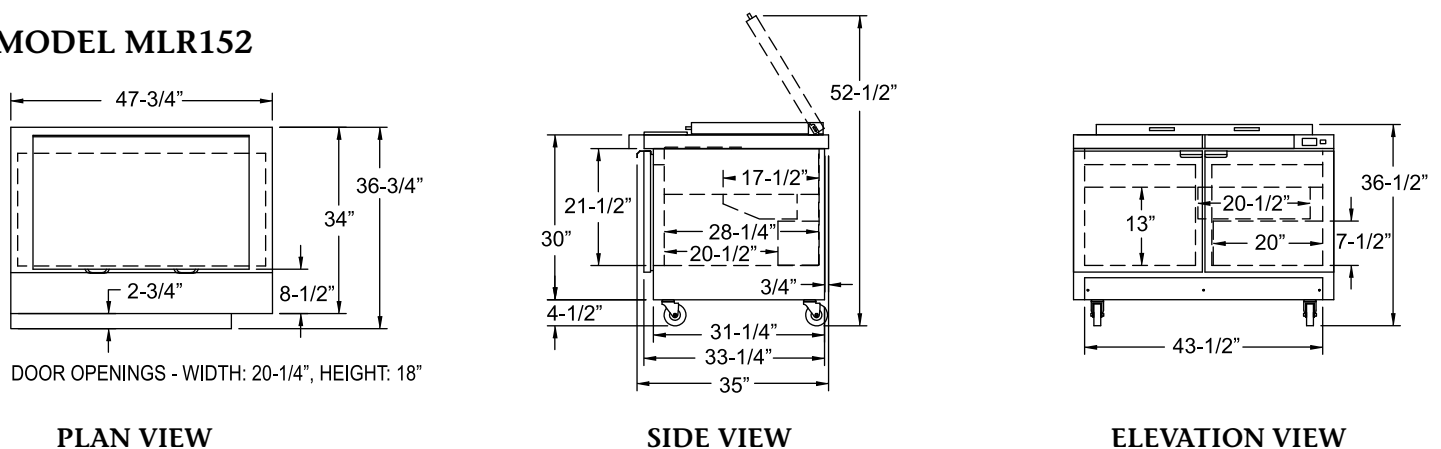
- Legs in lieu of casters
 Door locks
 Self-standing bun pan rack
 Stainless steel interior
 Stainless steel pans

TECHNICAL SPECIFICATIONS

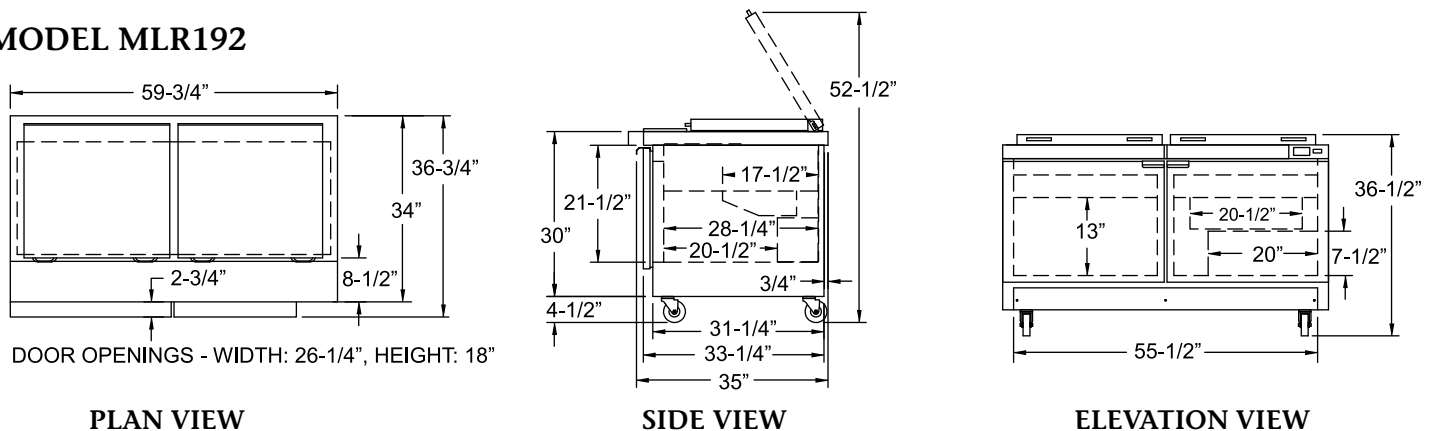
MODEL	DIMENSIONS (in.)			DIMENSIONS (mm)			VOLTS	AMPS	UNIT H.P.	NO. OF SHELVES	NO. OF 1/6 SIZE PANS†	CAP. CU. FT.	SHIP CU. FT.	SHIP WT. LB/KG
	L	D*	H**	L	D*	H**								
MLR152	47 ³ / ₄	36 ³ / ₄	36 ¹ / ₂	1213	933	927	115	9.1	1/4	1***	18	15.0	50.2	410/186
MLR192	59 ³ / ₄	36 ³ / ₄	36 ¹ / ₂	1518	933	927	115	8.5	1/4	1***	24	19.0	66.5	440/200
MLR243	71 ³ / ₄	36 ³ / ₄	36 ¹ / ₂	1822	933	927	115	8.8	1/3	2***	24	24.0	78.8	460/209
MLR283	83 ³ / ₄	36 ³ / ₄	36 ¹ / ₂	2127	933	927	115	8.8	1/3	2***	30	28.0	91.0	470/214
MLR324	95 ³ / ₄	36 ³ / ₄	36 ¹ / ₂	2432	933	927	115	8.8	1/3	3***	36	32.0	103.3	480/218

*Depth includes crumb tray. **Height includes casters. ***Due to refrigeration system, a shelf will not fit behind the right door. †Pans are 6" deep, 2.25 liter capacity

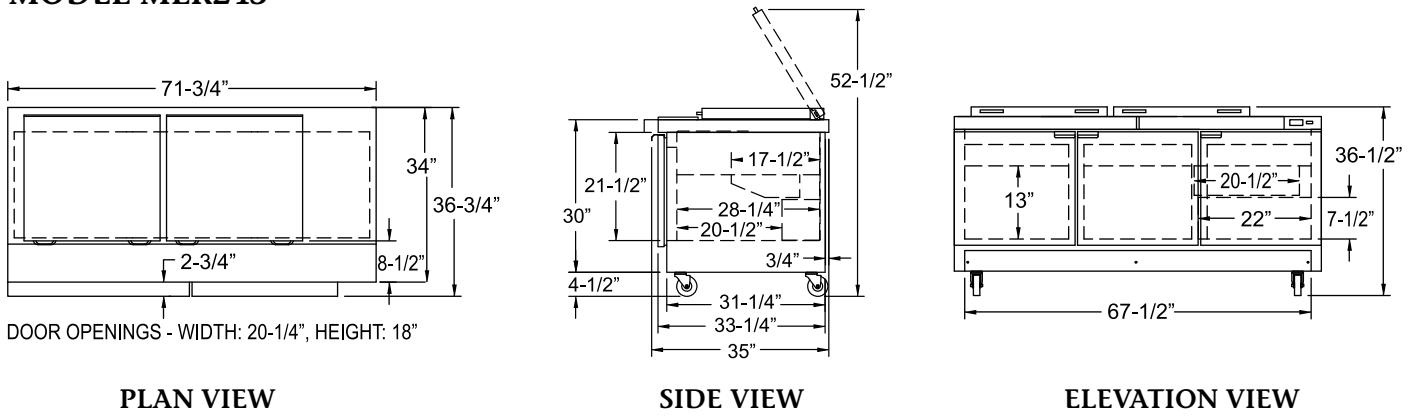
MODEL MLR152



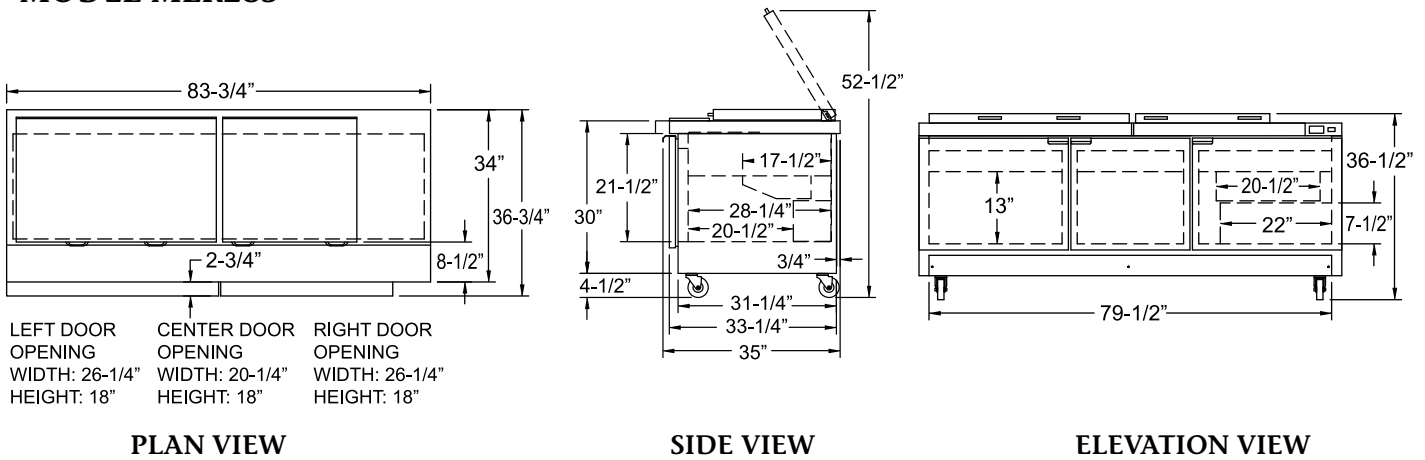
MODEL MLR192



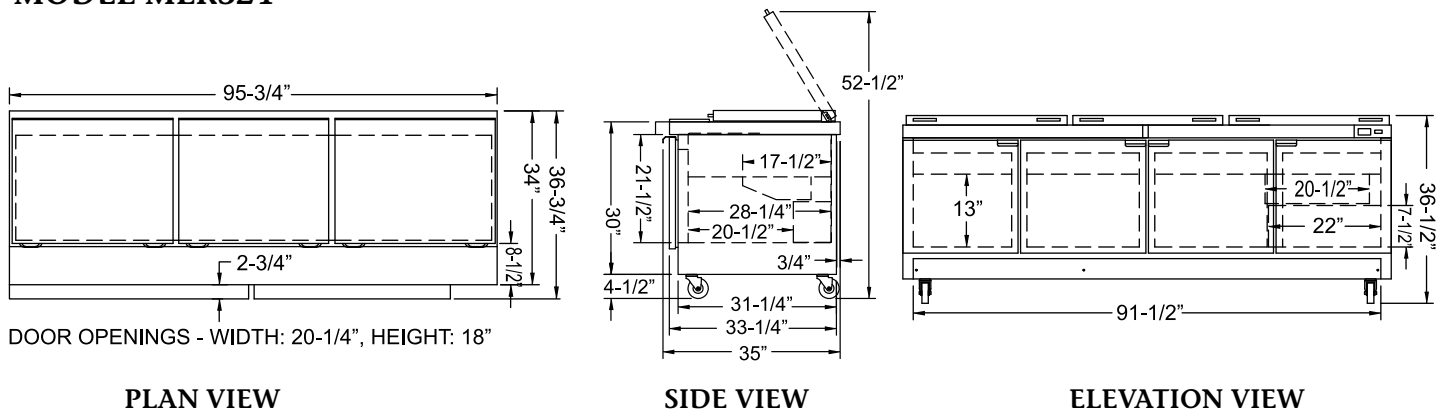
MODEL MLR243



MODEL MLR283



MODEL MLR324



LISTINGS



HOOKUP

Via plug in, 10 foot long flexible three wire 14/3 cord with molded plug.



BID SPECIFICATIONS

Item no. MLR _____
Provide _____ () Re-
frigerated Sandwich Unit(s),
Master-Bilt model no. MLR _____.

Sandwich unit's exterior front, sides and doors will be stainless steel while the exterior bottom and back will be galvanized steel. The interior liner and door panel will be smooth aluminum. Unit will have stainless steel lids.

Standard features will include 1/6 size pans, cutting board and

4 1/2" casters.

The refrigeration system will be bottom mounted and self-contained. The temperature range will be 33° to 41°F (1° to 5°C) in the pan well area, 34° to 41°F (1° to 5°C) in storage area. System will also feature automatic defrost in the storage area with a separate power switch in the pan well area for easy manual defrost. There will also be separate temperature controls for the pan well and storage

areas. Refrigeration system will use R-134a refrigerant. Refrigerant will be controlled by expansion valve.

Sandwich units may be enclosed on three sides since air intake and exhaust is through the base of the unit.

Sandwich unit to have standard limited three year extended compressor warranty and two year limited parts and labor warranty.

Sandwich unit to be UL and C-UL listed and UL EPH classified.

NOTE: Cabinet designed for optimum performance in air-conditioned area at 75°F ambient and 55% relative humidity.
All specifications subject to change without notice.