

**MODEL: IRT-MR41EN / IRT-MR67EN
 IRT-MR93EN / IRT-MR119EN**

**UNDERCOUNTER:
 Pizza Prep Tables**



GENERAL FEATURES

- ✓ **Higher energy efficiency.** 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.** 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.



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STANDARD FEATURES

➤ **Exterior**

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

➤ **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.
- Field reversible door (hardware needed).
- Door locks.
- Full-height door opening: 23" x 53" (375x 1500 mm).

➤ **Insulation**

- CFC- Free polyurethane insulation, entire cabinet structure is foamed-in using a high-density polyurethane insulation.
- Low GWP & Zero ODP effect.

➤ **Casters**

- 4" Diameter casters already installed.
- Locks provided on front set.

OPTIONAL FEATURES

- ✓ Set of 6" legs, height adjustable from 5" to 8".
- ✓ Electrical connection is 230 V / 1 ph / 50 Hz (Plug type and consumption 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".

➤ **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" (GN2/1) (530x650 mm).
- Compatible with 18"x26" (457x660 mm) sheet pans.

➤ **Refrigeration**

- Protected digital temperature controller with automatic defrost system.
- Energy-saving non-electric condensate pan.
- Forced air refrigeration system.
- Extractable coil coated with anti-corrosion material 100% polyester.
- **Refrigeration capacity:**
 IRT- MR41EN - 2120 Btu/h(14°F)/ 621 W(-10°C).
 IRT – MR67EN - 2120 Btu/h(14°F)/ 621 W(-10°C).
 IRT – MR93EN – 3427 Btu/h (-22°F) / 1004 W(-10°C).
 IRT – MR119EN – 3427 Btu/h (-22°F) / 1004 W(-10°C).

➤ **Electrical**

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



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

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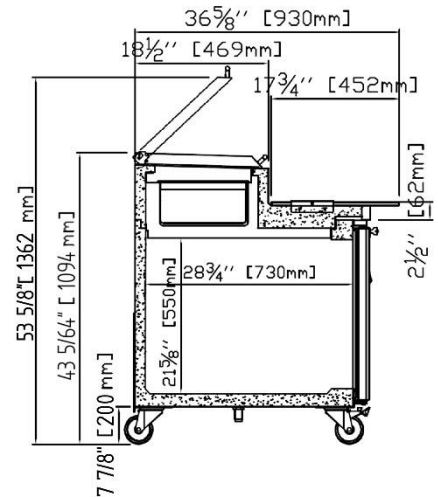
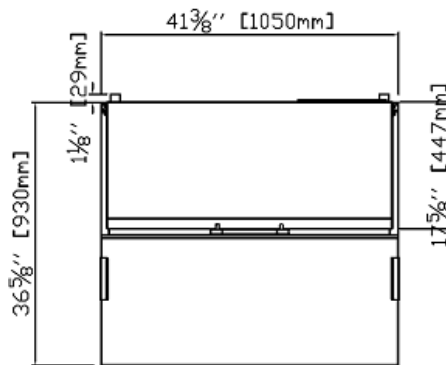
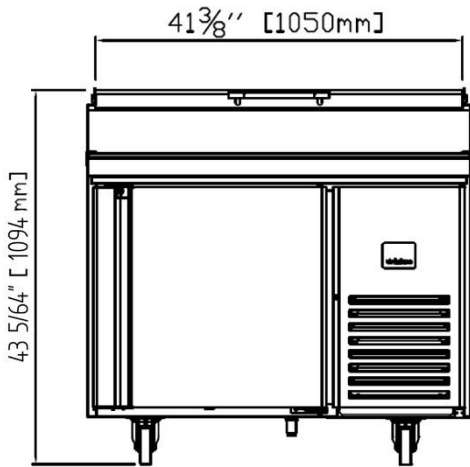
	Dimensions (inches) (mm)			Doors	Ref.	Ref. Weight (Lbs.) (gr.)	Temperature Range (°F) (°C)	Cond. Unit (H.P)	Capacity (Cu.Ft.) (L)	Case Amps 115V	Net weight (Lbs.) (Kg.)
	W	D	H								
IRT-MR41EN	41-3/8 (1050)	32-5/8 (830)	43-5/64 (1094)	1	R290	1,30 (115)	35°F / 41°F (+2°C / +5°C)	1/4	7.8 (220)	4,70	370 (168)
IRT-MR67EN	67-3/8 (837)	32-5/8 (866)	43-5/64 (1094)	2	R290	1,36 (120)	35°F / 41°F (+2°C / +5°C)	1/3	17 (481)	4,70	580 (263)
IRT-MR93EN	93-1/4 (837)	32-5/8 (866)	43-5/64 (1094)	3	R290	1,65 (120)	35°F / 41°F (+2°C / +5°C)	1-1/4	27 (765)	7,63	690 (313)
IRT-MR119EN	119-1/4 (837)	32-5/8 (866)	43-5/64 (1094)	4	R290	1,65 (120)	35°F / 41°F (+2°C / +5°C)	1-1/4	37 (1050)	7,73	800 (363)

PLAN VIEW

ELEVATION

PLANT VIEW

RIGHT VIEW

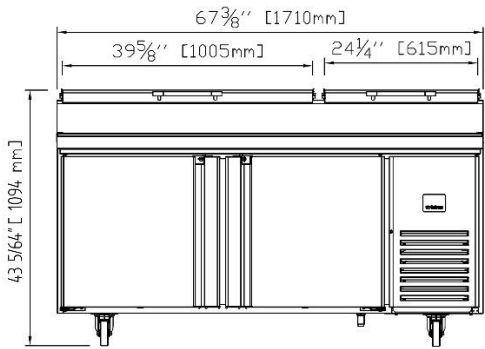


IRT-MR41EN

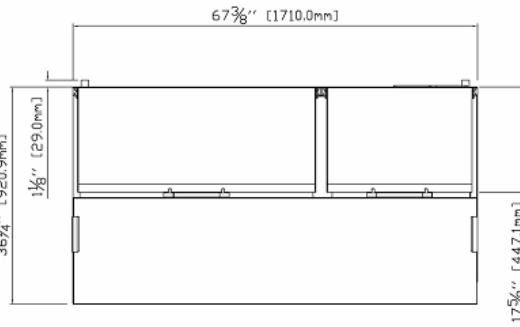
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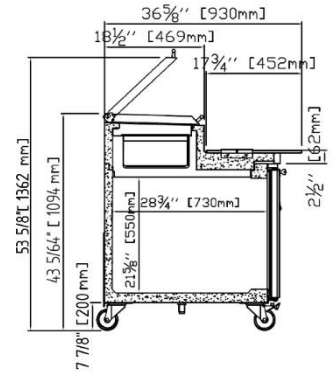
ELEVATION



PLANT VIEW

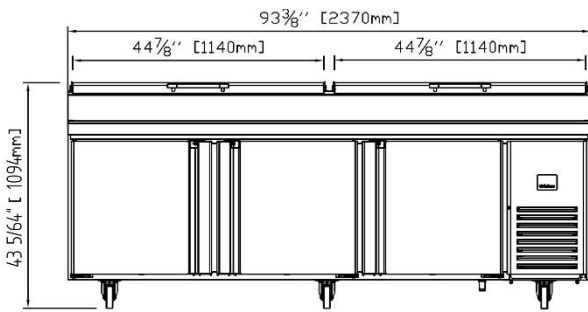


RIGHT VIEW

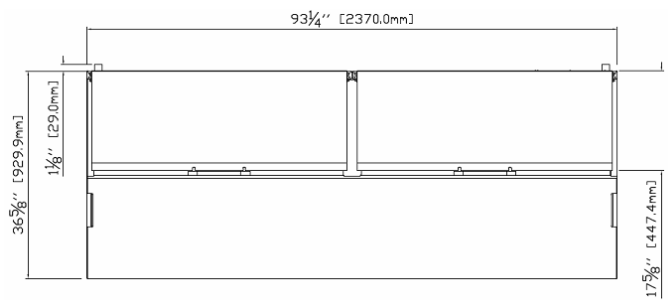


IRT-MR67EN

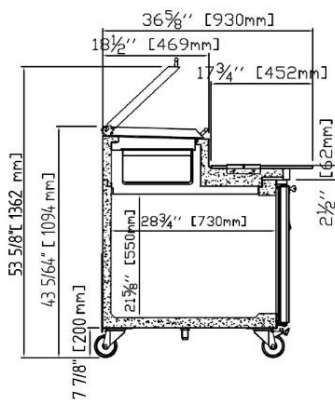
ELEVATION



PLANT VIEW



RIGHT VIEW



IRT-MR93EN

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

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



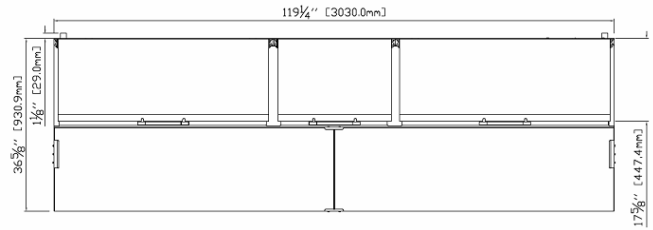
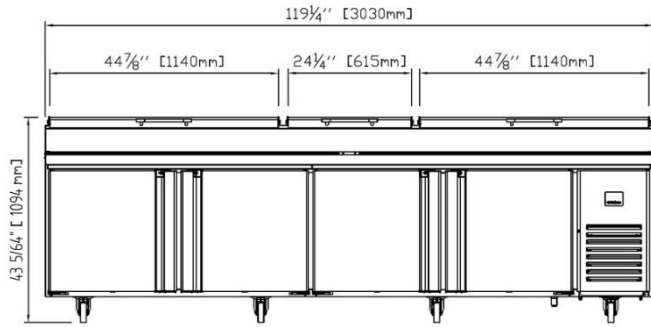
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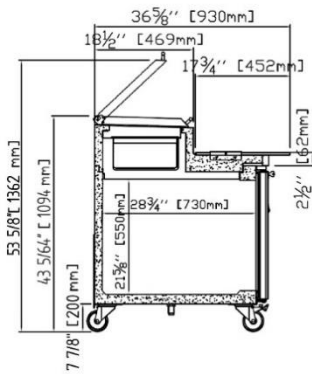
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ELEVATION

PLANT VIEW



RIGHT VIEW



IRT-MR119EN