

PIZZA PREP TABLE



MADE IN ITALY



Models:

MPP-2US / MPP-3US

Standard Features

- Sardinian granite work top raised on the back and sides.
- All stainless-steel construction
- Electronic thermostat controller
- Neutral Storage, Half-door on the compressor's side, fits up to (3) Pizza Dough Boxes measuring 23.6"x 15.74" (60x40cm)
- Ingredient rail with glass display included
- Casters available as accessories (not included)
- 1 shelf included per door, Ideal for storing Pizza dough boxes 23.6"x 15.74" (60x40cm)
- The bottom of the chamber has rounded angles that facilitate cleaning and maximize hygiene: Easy to clean!
- Pans and Lids in Stainless steel heavy duty Included!

MPP-2US: (9)

(1) 1/2 GN, (2) 1/4 GN, (2) 1/3 GN, (4) 1/6 GN

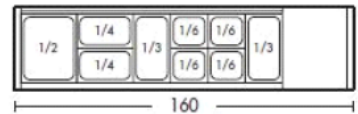
MPP-3US: (13)

(2) 1/2 GN, (4) 1/3 GN, (4) 1/6 GN, (3) 1/9 GN



MPP-2US

Ingredients
Display Case:



MPP-3US

Ingredients
Display Case:



1-year parts and labor warranty (US Only)

ampto.com

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Why a Granite top?

Granite is a popular choice for pizza prep tables because it offers several advantages over other materials.

It is a natural stone that is very durable, resistant to heat, scratches, stains and bacteria.

Granite also has a smooth and non-porous surface that is easy to clean and maintain.

Granite can keep the dough at a consistent temperature and prevent it from sticking or drying out.

Granite also adds a touch of elegance and style to the kitchen.



SPECIFICATIONS

	Combo		Table only		Top rail only	
	MPP-2US	MPP-3US	MPP-2BS	MPP-3BS	MPP-2TP	MPP-3TP
Refrigerated Doors	2	3	2	3	N/A	N/A
Neutral Drawer Door	1	1	1	1	N/A	N/A
Total Capacity	350 lts / 92.5 Gal.	525 lts / 138.69 Gal	350 lts / 92.5 Gal.	525 lts / 138.69 Gal	N/A	N/A
GN trays in Sta	(1) 1/2, (2) 1/3, (2) 1/4, (4) 1/6	(2) 1/2, (4) 1/3, (4) 1/6, (3) 1/9	N/A	N/A	(1) 1/2, (2) 1/3, (2) 1/4, (4) 1/6	(2) 1/2, (4) 1/3, (4) 1/6, (3) 1/9
Temperature range	35.6/46.4 °F - +2/+8 °C					
Refrigerant	R290					
Refrigeration Power (Btu/h) W	Counter: 260 / Display Cabinet: 160	Counter: 260 / Display Cabinet: 160	260	260	160	160
Power Supply	110V/60HZ/1ph					
Amps	2	3	2	3	1	1
Plug / Connection	Nema 5-15P					
Product Dim. (WxDxH)	63" x 32.2" x 59" (160 x 81.8 x 149.9 cm)	84.64" x 32.2" x 59" (215 x 81.8 x 149.9 cm)	63" x 32.2" x 41" (160 x 81.8 x 104 cm)	84.64" x 32.2" x 41" (215 x 81.8 x 104 cm)	63" x 15" x 17" (160 x 38 x 43 cm)	84.64" x 15" x 17" (215 x 38 x 43 cm)
Shipping Dim. (WxDxH)	66" x 38" x 65"	88" x 38" x 65"	66" x 38" x 46"	88" x 38" x 46"		
Shipping Weight	793.7 lbs (360 kg)	1016 lbs (461 kg)	661 lbs (299 Kg)	862 lbs (391 Kg)	132 lbs (60 kg)	154 lbs (70 kg)



Notes:

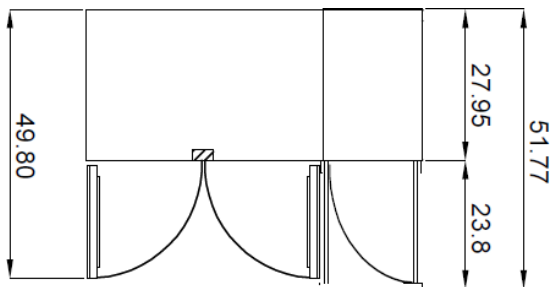
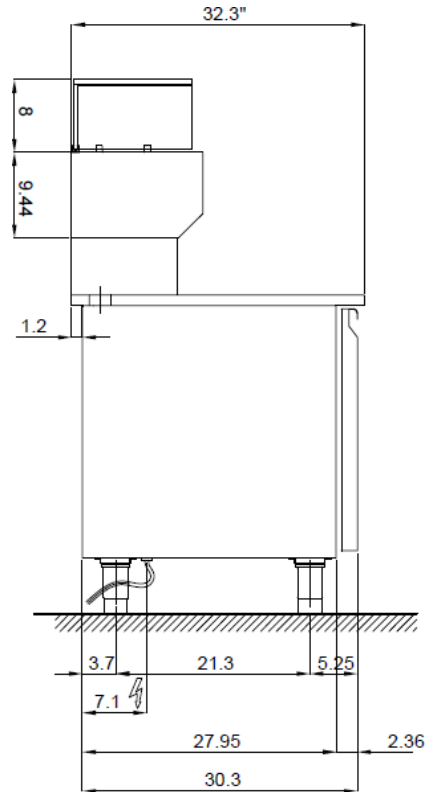
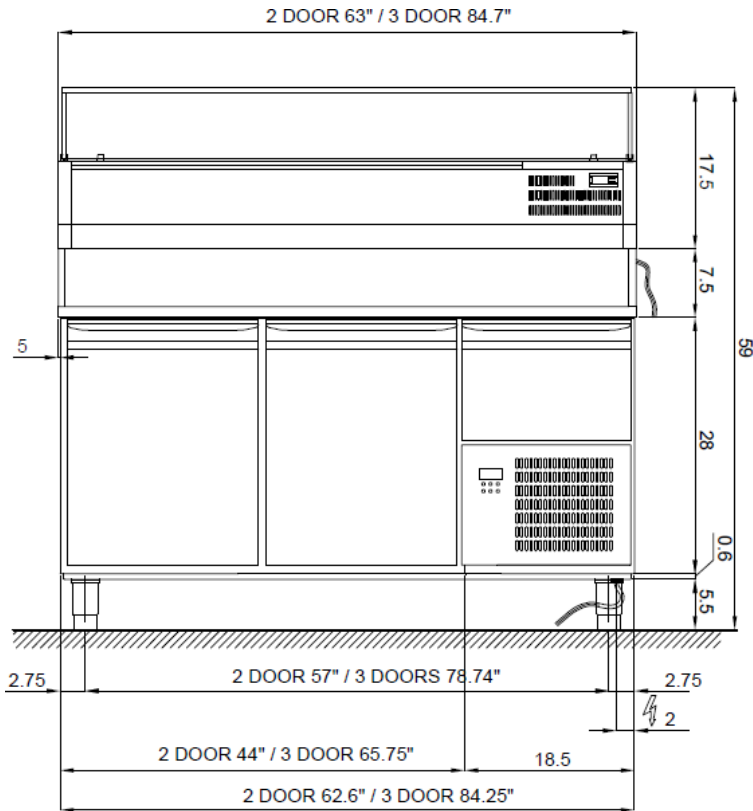
- Properly clean of the condenser will guarantee a good performance of the machine.



Nema 5-15 125 VAC
2 Pole, 3 Wire
Grounding

AMPTO is continuously improving products. Specifications are subject to change without notice.

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Equipped with a static / aspirated "HSS" refrigeration system. It is a patented system that guarantees perfect temperature uniformity in the chamber, a good level of relative humidity, especially for the dough balls, and reduces consumption.

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