



Profit from the Eagle Advantage®

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Product Announcement

Short Form Specifications

Eagle Mobile Prep Table, model #MPT3042. Unit constructed of stainless steel throughout. Raised prep area with slanted sides for drainage. Recessed drain area holds two stainless steel half-size perforated pans provided. Backsplash and endsplashes with radius corners and rolled edge. Stainless steel adjustable undershelf with marine edge holds 22-gallon catch tank with drain. 1½"-diameter stainless steel legs with 5"-diameter casters with brake.

Item #:	_____
Model #:	_____
Project #:	_____
SIS #:	_____

EG8124 Rev. 02/13



Features

- 14 gauge type 304 stainless steel top with 10" x 3½"-deep fabricated trough creased to drain for positive drainage.
- 1½"-diameter stainless steel legs with stainless steel gussets.
- 16 gauge type 304 stainless steel adjustable undershelf with marine edge on all sides.
- 5" poly swivel casters, all with brakes.
- 22-gallon removable waste tank.
- Knife rack attached at right end.
- Two type 304 stainless steel perforated half-size pans.
- Three-bay poly cutting board holder at left end.
- Three colored poly cutting boards:
 - Red (raw meat)
 - Blue (raw fish)
 - Green (salad and fruit products)

Top

- 14½" x 22" removable poly cutting board work surface mounted onto an integrally welded 14 gauge stainless steel solid surface, surrounded by a tapered drainage system for positive drainage to the trough to ensure a clean working surface.
- Raised rolled edge on three sides, highlighted for enhanced appearance.

Base

- Adjustable base construction.

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.

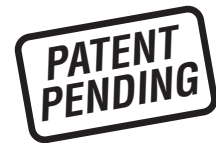
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Mobile Prep Table

Model #MPT3042...

Perfect for food prep, mobile for convenience.



This one-of-a-kind prep table makes food prep run smoothly. One of the three cutting boards provided can be affixed onto the unit's raised surface, which is surrounded by slanted surfaces for ease of drainage. Cutting boards store within easy reach at the user's left, and a knife rack is conveniently attached at the right. The rear trough accommodates two half-size stainless steel perforated pans.

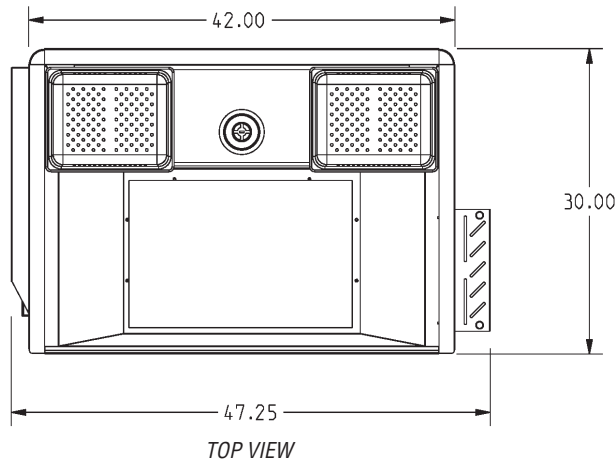
When paired with wall-mountable ozone unit, this table can be quickly cleaned and sanitized, greatly reducing labor and cleaning times. Drainage goes to the recessed rear trough and into a removable waste tank with drain—sitting on the stainless steel undershelf—with a generous 22-gallon capacity.



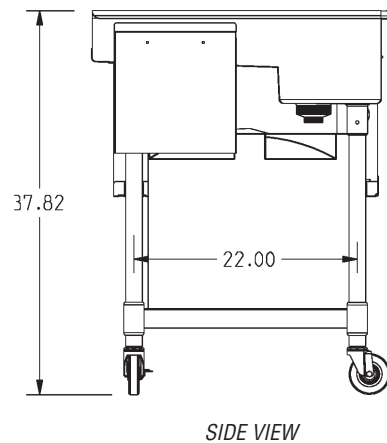
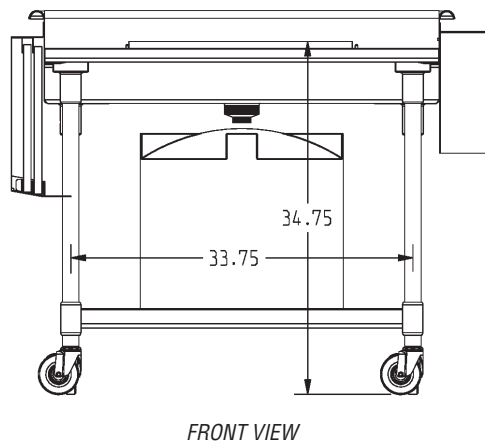


Profit from the Eagle Advantage®

Mobile Prep Table



Model #: **MPT3042**



Top:

- 14 gauge type 304 stainless steel solid surface, surrounded by tapered drainage system for positive drainage.
- Full-length 10"-wide x 3½"-deep rear trough, creased to drain for positive drainage.
- Raised rolled edges on rear and both ends.
- 3-bay poly cutting board holder at left.
- Knife rack at right accommodates knives with blades up to 12"-long.

Open Base:

- 1½"-diameter stainless steel legs with stainless steel gussets.
- 16 gauge type 304 stainless steel undershelf with marine edge.
- 5"-diameter heavy duty poly swivel casters, with all wheels having brakes.
- Adjustable base construction.

Features:

- 22-gallon removable waste tank, with drain and wide mouth top.
- Two perforated 4"-deep half-size pans.
- Each of the three poly cutting boards are color-coded per type of food to be prepared, helping to prevent cross contamination): Red for raw meats, blue for raw fish, and green for salad and fruit products.