

MAXX COLD

Maxx Cold | The Legacy Companies
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 www.MaxximumFoodService.com • Info@MaxxColdFoodService.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

**LIMITED STOCK
 CALL FOR DETAILS**

CHEF BASES

Model: MCCB54 MCCB72 MCCB84 MCCB96

International Model:
 Add -50 (220V/50Hz/1Ph)



MCCB54

MCCB72



MCCB84



MCCB96



Maxx Cold Chef Bases are designed for performance. Refrigerated chef bases provide ample space to store and keep ingredients and toppings at the perfect temperature and within easy reach of your food preparation area, increasing your efficiency and production ability.

FEATURES

- Easy to grip recessed drawer handles
- Four (4) or six (6) 5" casters standard
- Available in multiple sizes to suit your needs
- Available in 115V/60Hz, 220V/50Hz & 220V/60Hz

TEMPERATURE

- Holding temperature: 33° to 41°F (1° to 5°C)
- Utilizes environmentally friendly refrigerant R134A
- Forced-air refrigeration
- Efficient cooling system
- Automatic defrost system

CONSTRUCTION

- Exterior Material: Durable, easy to clean stainless steel
- Urethane insulated walls and doors

REFRIGERANT

Environmentally-friendly R-134A propane

ELECTRIC

115/60Hz/1 Ph (NEMA 5-15)

Cord set includes plug & 9.8' (3m) cord

220V/50Hz & 220V/60Hz available as options

1.27" / 32 mm



NEMA 5-15P



Certified to
 ANSI-NSF 7



Certified to
 ANSI UL 471

Maxx Cold WARRANTY (USA / CANADA)

Three (3) years parts and on-site labor

Five additional (5) years compressor (part only)

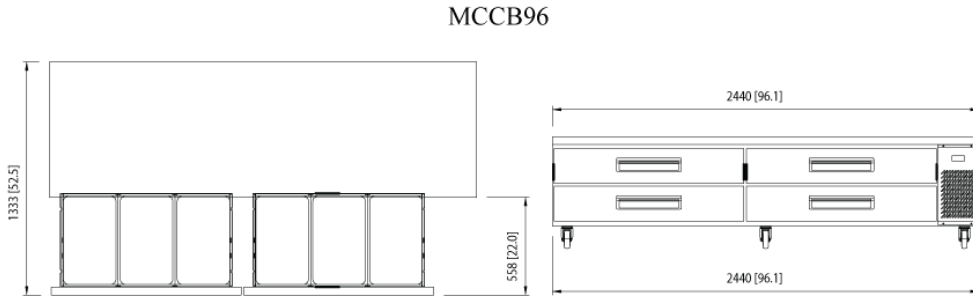
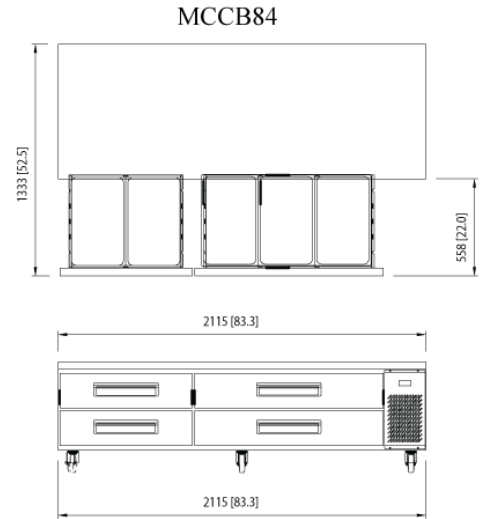
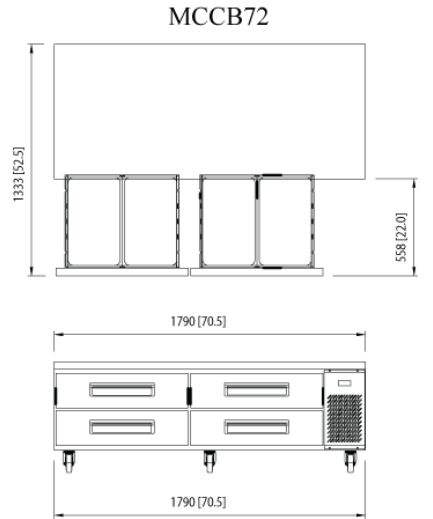
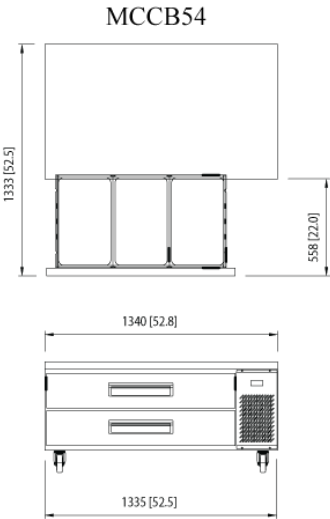
Administered by The Legacy Companies, 877.368.2797

24/7 tech support provided

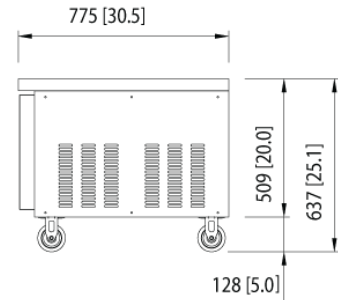
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The built in performance enhancing functions ensure that given proper attention and preventative maintenance, each Maxx Product will deliver years of trouble free, reliable, low maintenance, efficient operation.

CHEF BASES



SIDE VIEW (ALL MODELS)



	Dimensions in / mm	Capacity	Temperature Range	Voltage	Watts	Unit Weight	Pans (Full Size)
MCCB54	52.8 x 30.5 x 25 1340 x 775 x 637	10 Cu Ft 278 L	33°-41° F 1°-5° C	115V/60Hz/1 230V/50Hz/1	300	252 lb 114 kg	6
MCCB72	70.5 x 30.5 x 25 1790 x 775 x 637	14 Cu Ft 396 L	33°-41° F 1°-5° C	115V/60Hz/1 230V/50Hz/1	380	324 lb 147 kg	8
MCCB84	74 x 30.5 x 25 1880 x 775 x 637	17 Cu Ft 481 L	33°-41° F 1°-5° C	115V/60Hz/1 230V/50Hz/1	470	379 lb 172 kg	10
MCCB96	96 x 30.5 x 25 2440 x 775 x 637	21.4 Cu Ft 595 L	33°-41° F 1°-5° C	115V/60Hz/1 230V/50Hz/1	470	408 lb 185 kg	12

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