

Maxx Cold | The Legacy Companies 3355 Enterprise Avenue, Suite 160, Fort Lauderdale, FL 33331 (954) 202-7419 • Fax (954) 202-7337 • (877) 600-8401 www.MaxximumFoodService.com · Info@MaxxColdFoodService.com Project Name: \_\_\_\_\_ 

Model:

# **KEG COOLERS WITH SINGLE TOWER**



Maxx Cold X-Series Keg Coolers with direct draw beer towers feature a sanitary stainless steel top and black powder coated steel exterior for durability and easy cleaning. Forced air refrigeration system distributes cold air evenly to keep contents of the cabinet cooled at the optimum temperature. One standard 3-inch polished stainless steel draft tower dispenser is mounted to the top center of the stainless steel counter and is cooled by continuous cold air circulation through a directed cold air distribution system. This maintains a cold product and tap temperature, reducing foam when dispensing beer. Includes easy-to-access refrigerated storage area for glasses, beer steins and mugs.

#### **FEATURES**

- Easy to grip recessed drawer handles
- Adjustable heavy duty wire shelves (2 per section/door)
- 3" (77mm) diameter stainless steel insulated beer tower
- Insulated door(s) with lock and key set
- 4" Caster Set Is Included (shorter casters are an available option)

#### TEMPERATURE

- Holding temperature: 34° to 41°F (1° to 5°C)
- Factory set at 36°F •
- Self-contained forced air refrigeration system cooling the base cabinet and tower
- Utilizes environmentally friendly refrigerant R134A

#### **CONSTRUCTION**

- Black powder coated steel exterior .
- White powder coated steel interior
- Stainless steel interior floor plate included to prevent damage or . denting
- Stainless steel top
- CFC-free Polyurethane 2"/50mm insulated walls and doors •
- Slide out condensing unit for easy cleaning and servicing •
- Epoxy coated evaporator coils to resist corrosion •
- Operation requires CO2 tank and regulator (not included)

\*It is suggested that your beer distributor hook up this appliance initially for proper dispensing, show the operators how to store and change the kegs as well as teaching them the needed sanitation and cleaning procedures to serve your customers cold, fresh & delicious product

### Maxx Cold X-Series WARRANTY (USA / CANADA)

One (1) year parts One (1) year on-site labor Four additional (4) years compressor (part only) Administered by The Legacy Companies, 877.368.2797 24/7 tech support provided

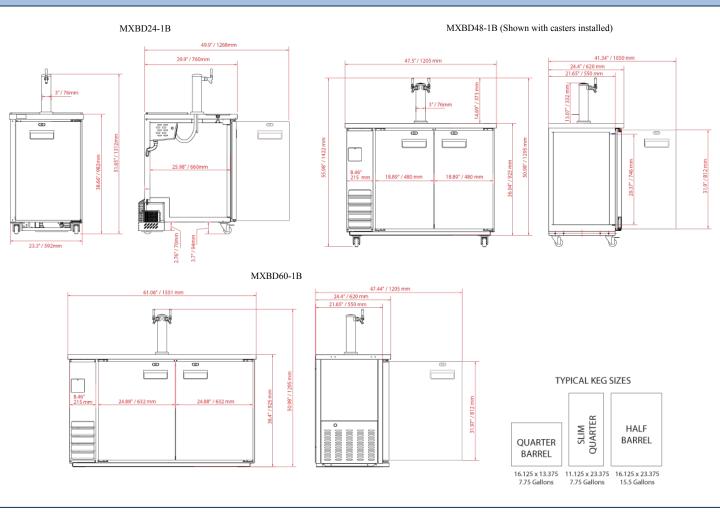
Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

> 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.



Maxx Cold X-Series | The Legacy Companies 3355 Enterprise Avenue, Suite 160, Fort Lauderdale, FL 33331 (954) 202-7419 • Fax (954) 202-7337 • (877) 600-8401 www.MaxximumFoodService.com • Info@MaxxColdFoodService.com

## **KEG COOLERS WITH SINGLE TOWER**



Listed heights for MXBD48-1B and MXBD60-1B do not include 4" caster set (included, for installation by end user if desired). Shorter caster sets are available as an option.

	Dimensions* in / mm	Capacity	Temperature Range	Voltage	Amps	Shipping Weight	Rated Refrigeration System HP
MXBD24-1B	23.3 x 29.9 x 51.65 592 x 760 x 1312	7.2 Cu Ft 204 L	34° - 41°F 1° - 5° C	115V/60Hz/1	2.2	161 lb 73 kg	1/8
MXBD48-1B	47.5 x 24.4 x 50.98 1205 x 620 x 1295	10.5 Cu Ft 297 L	34° - 41°F 1° - 5° C	115V/60Hz/1	3	264 lb 120 kg	2/5
MXBD60-1B	61.06 x 24.4 x 50.98 1247 x 620 x 1295	14.2 Cu Ft 402 L	34° - 41°F 1° - 5° C	115V/60Hz/1	3	302 lb 137 kg	2/5

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

Printed in the USA

Maxx Cold | The Legacy Companies | 3355 Enterprise Avenue, Suite 160, Fort Lauderdale, FL 33331 (954) 202-7419 • Fax (954) 202-7337 • (877) 600-8401 | www.MaxximumFoodService.com • Info@MaxxColdFoodService.com