

PIZZA PREPARATION TABLES

Model: MXCPP50 MXCPP70 MXCPP92



MXCPP50



MXCPP70



MXCPP92

Maxx Cold X-Series Pizza Preparation Tables provide users with a reliable and efficient way to quickly prepare pizzas and are available at an unbeatable value. A stainless steel exterior ensures durability and years of reliable service.

FEATURES

- Easy to grip recessed drawer handles
- 4 Casters (2 locking, 2 non-locking)
- Adjustable, heavy-duty wire shelves (1 per section/door)
- Available in multiple sizes to suit your needs
- Available in 120V/60Hz
- 17.75" deep cutting board is included on all models
- Comes with full set of clip on divider bars and 4" deep plastic pans

TEMPERATURE

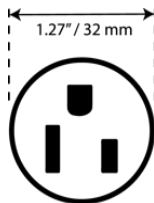
- Holding temperature: 33° to 41°F (1° to 5°C)
- Utilizes environmentally friendly refrigerant R134A
- Forced-air refrigeration
- Efficient cooling system

REFRIGERANT

Environmentally-friendly R-134A

ELECTRIC

120/60Hz/1 Ph (NEMA 5-15)
Cord set includes plug & 9.8' (3m) cord



NEMA 5-15P

CONSTRUCTION

- Exterior Material: Durable, easy to clean stainless steel
- Interior Material: Coated aluminum
- CFC Free Polyurethane insulated walls and doors
- Standard recessed door handles



Certified to
ANSI-NSF 7



Certified to
ANSI UL 471

Maxx Cold X-Series WARRANTY (USA / CANADA)

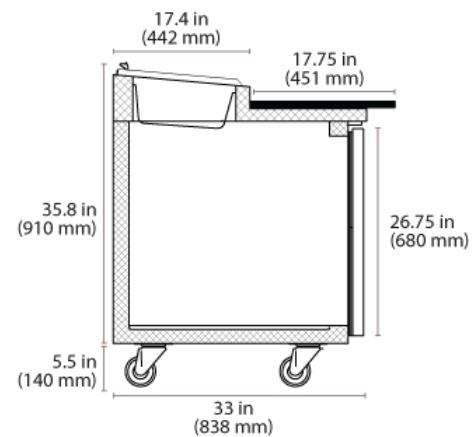
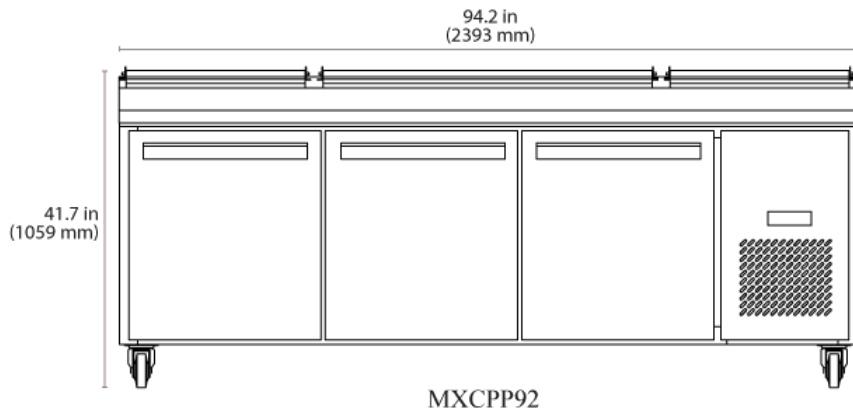
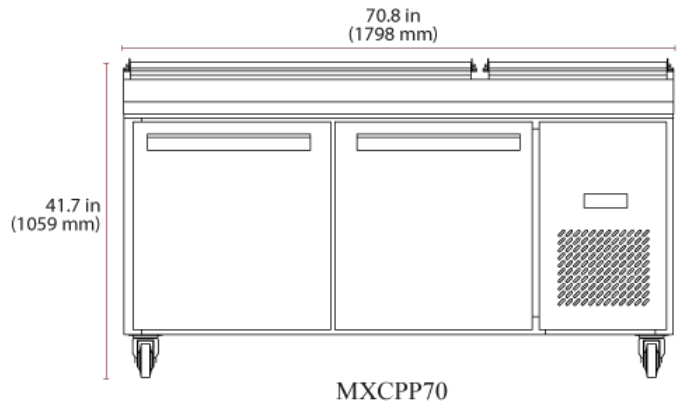
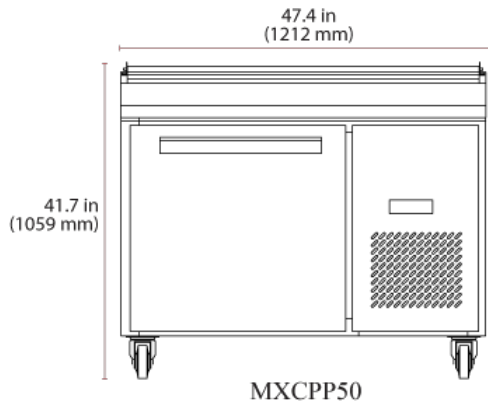
One (1) year parts
One (1) year on-site labor
Four additional (4) years compressor (part only)
Administered by The Legacy Companies, 877.368.2797
24/7 tech support provided

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.

PIZZA PREPARATION TABLES



| | Dimensions in / mm | Capacity | Temperature Range | Voltage | Watts | Unit Weight | Pans (1/3) |
|----------------|---------------------------------------|-------------------|----------------------|-----------|-------|------------------|---------------|
| MXCPP50 | 47.4 x 33 x 41.7 1212 x 838 x 1059 | 12 Cu Ft 340 L | 33°-41°F 1°-5° C | 120V/60Hz | 805 | 348 lb 158 kg | 6 |
| MXCPP70 | 70.8 x 33 x 41.7 1798 x 838 x 1059 | 22 Cu Ft 623 L | 33°-41°F 1°-5° C | 120V/60Hz | 862 | 432 lb 196 kg | 9 |
| MXCPP92 | 94.2 x 33 x 41.7 2393 x 838 x 1059 | 32 Cu Ft 906 L | 33°-41°F 1°-5° C | 120V/60Hz | 1035 | 582 lb 264 kg | 12 |

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