

PIZZA PREP TABLES

MODEL: MXSPP50HC MXSPP70HC MXSPP92HC



MXSPP50HC



MXSPP70HC



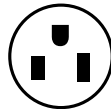
MXSPP92HC

Maxx Cold Select Series Pizza Preparation Tables provide users with a reliable and efficient way to quickly prepare pizzas and provide an unbeatable value. The hinged closable food covers keep the food well contents fresh and cool during off-peak hours. A stainless steel exterior ensures durability and years of reliable service, while the unit's foam insulation and forced air cooling system deliver an outstanding food storage environment.

FEATURES AND CONSTRUCTION

- Exterior Material: Durable, easy to clean stainless steel
- Interior Material: Easy to clean painted aluminum
- Environmentally friendly, CFC-free urethane foam insulated walls and doors
- Heavy duty epoxy coated shelves for easy access and minimal maintenance without disrupting air flow
- Open well is designed to hold 1/3, 1/2 or full size pans without requiring adapters
- Open well includes slots for industry standard adapter bars to allow use of 1/6 pans
- Comes equipped with removable 18" W cutting board
- Comes equipped with 6 (MXSPP50HC), 9 (MXSPP70HC) or 12 (MXSPP92HC) pans (1/3 size)
- Rear-accessed utility compartment provides space efficiency as well as easier servicing while conserving energy consumption
- Easily replaceable dart-style magnetic compression gaskets
- Easy to grip, stainless steel, self-closing doors with integrated door handles
- Four (4) 5.5" casters (2 locking) for mobility
- Adjustable wire shelves (one per section/door)
- Integrated condensate evaporator pan eliminates the need for a floor drain connection

115V / 60Hz / 1Ph
 (230V / 50-60Hz / 1Ph is available as an option)
 6' (2m) NEMA 5-15P cord set included



NEMA 5-15P

3RD PARTY APPROVALS



Intertek

Certified to ANSI NSF 7



Intertek

Certified to ANSI UL 471



DOE 2017 Compliant

MAXX COLD WARRANTY (USA / CANADA)

Contact Maxx Cold for warranty statement at
 TechnicalServices@TheLegacyCompanies.com or 877.368.2797

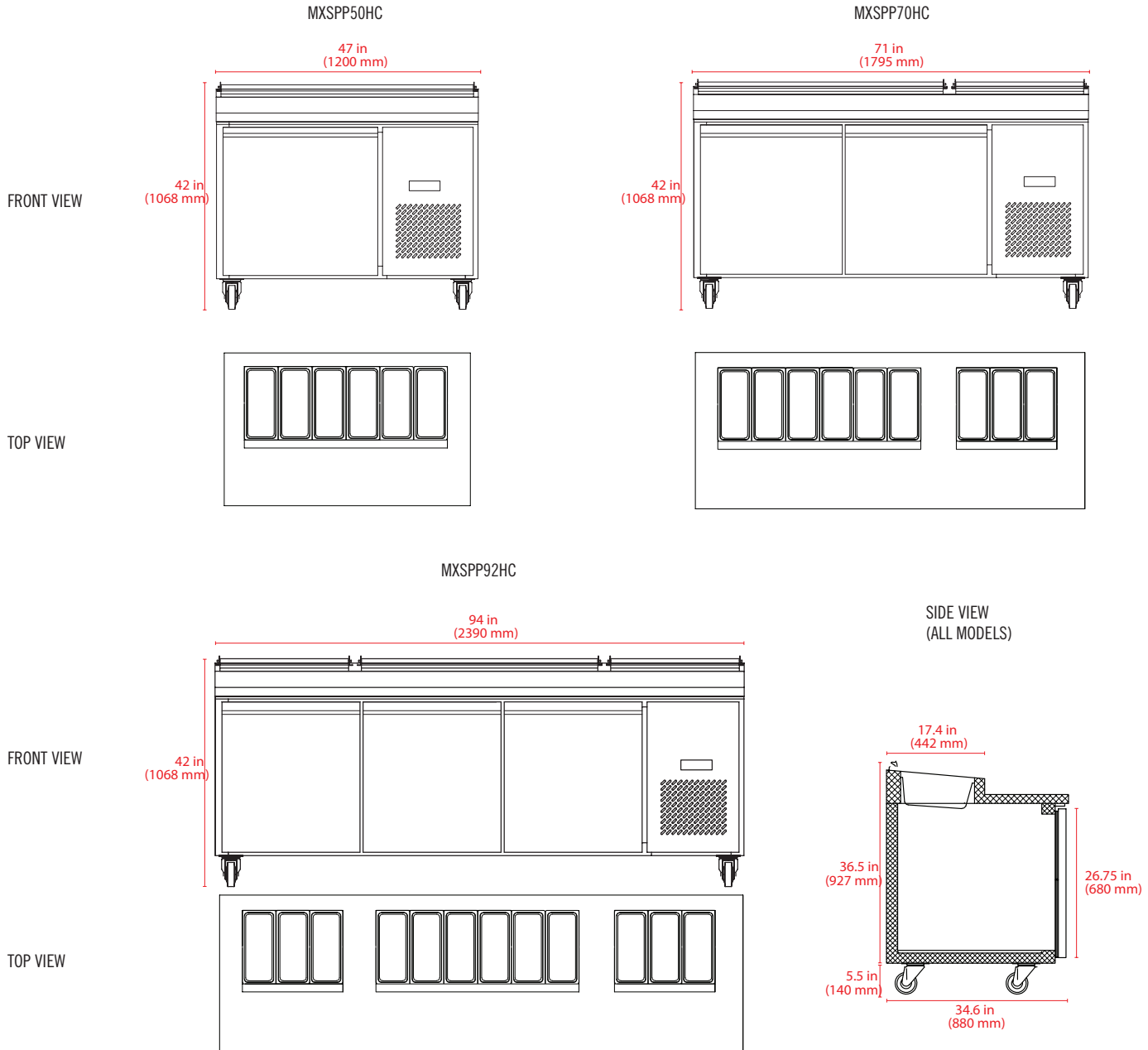
TEMPERATURE

Holding temperature 33°F to 41°F (1°C to 5°C)

- Efficient, forced-air refrigeration system delivers even temperature regulation throughout the storage compartment
- Easily adjustable solid state control scheme with digital temperature display
- Oversized refrigeration and efficient foam insulation provides rapid recovery and excellent temperature regulation

MAXX COLD PIZZA PREP TABLES

SELECT SERIES



MODEL	EXTERNAL DIMENSIONS	INTERNAL DIMENSIONS	NET CAPACITY	HOLDING TEMPERATURE RANGE	AMP DRAW	UNIT WEIGHT	REFRIGERANT	PAN CAPACITY 1/3 (1/6)	DOORS / SHELVES	ELECTRICAL
MXSPP50HC	47" x 34.6" x 42" (1200 x 880 x 1068 mm)	25.6" x 27.8" x 26.5" (650 x 707 x 672 mm)	10.9 Cu Ft (310 L)	33°F to 41°F (1°C to 5°C)	4A	201 lbs (91 kg)	R-290a	6 (12)	1 / 1	115V / 60Hz / 1Ph
MXSPP70HC	71" x 34.6" x 42" (1795 x 880 x 1068 mm)	49" x 27.8" x 26.5" (1245 x 707 x 672 mm)	20.9 Cu Ft (592 L)	33°F to 41°F (1°C to 5°C)	5.8A	342 lbs (155 kg)	R-290a	9 (18)	2 / 2	115V / 60Hz / 1Ph
MXSPP92HC	94" x 34.6" x 42" (2390 x 880 x 1068 mm)	72.4" x 27.8" x 26.5" (1840 x 707 x 672 mm)	30.9 Cu Ft (874 L)	33°F to 41°F (1°C to 5°C)	5.8A	485 lbs (220 kg)	R-290a	12 (24)	3 / 3	115V / 60Hz / 1Ph

INSTALLATION

- Shorter caster options are available to lower the overall height of the unit