



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

Project Name: _____
 Location: _____
 Item #: _____ Qty: _____
 Model: _____

SANDWICH STATIONS

Model: MXCR29S MXCR48S MXCR60S MXCR72S

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



MXCR29S



MXCR48S



MXCR60S



MXCR72S

Maxx Cold X-Series Sandwich Stations provide the perfect blend of durability and accessibility to allow for quick and easy preparation of sandwiches, salads and more at a value price. A high quality stainless steel exterior allows for easy cleaning and a heavy duty stainless steel insulated hood keeps products cool and fresh.

FEATURES

- Easy to grip recessed door 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
- 11.42" 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

CONSTRUCTION

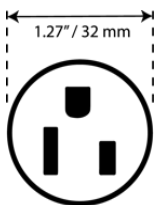
- Exterior Material: Durable, easy to clean stainless steel
- Interior Material: Coated aluminum
- CFC Free Polyurethane insulated walls and doors
- Standard recessed door handles

REFRIGERANT

Environmentally-friendly R-134A propane

ELECTRIC

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



NEMA 5-15P



Certified to
 ANSI-NSF 7



Certified to
 ANSI UL 471

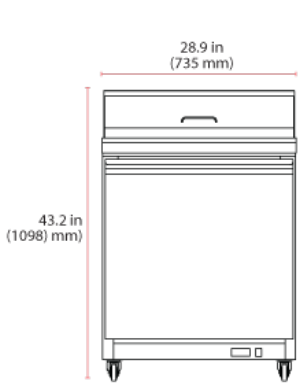
Maxx Cold X-Series WARRANTY (USA / CANADA)

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

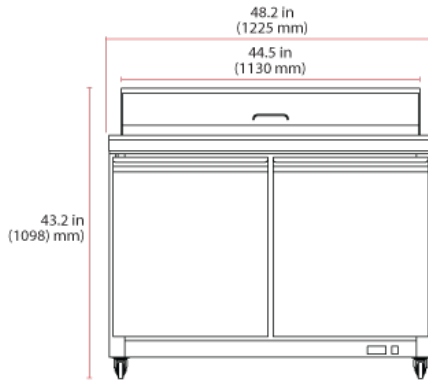
Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information 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.

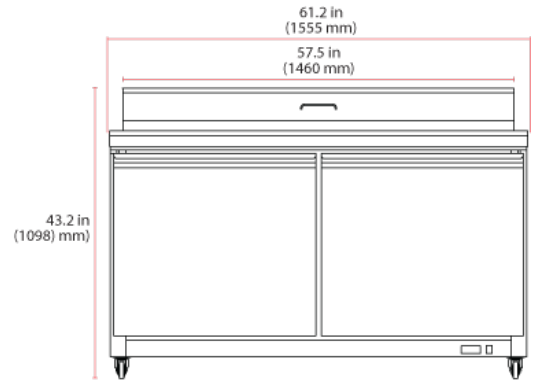
SANDWICH STATIONS



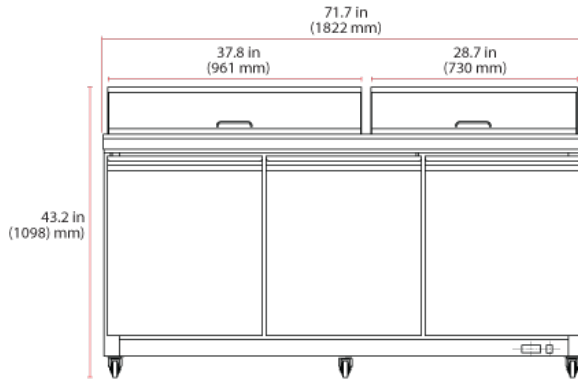
MXCR29S



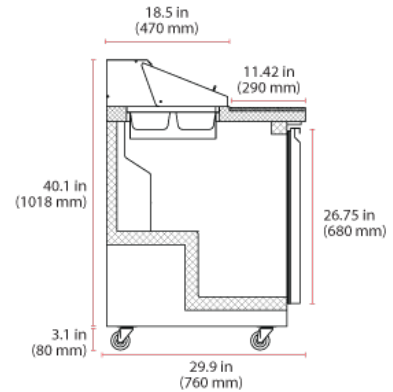
MXCR48S



MXCR60S



MXCR72S



	Dimensions in / mm	Capacity	Temperature Range	Voltage	Unit Weight	Doors	Pans (1/6)
MXCR29S	28.9 x 29.9 x 43.2 735 x 760 x 1098	7 Cu Ft 198 L	33° - 41° F 1° - 5° C	120V/60Hz	276 lb 125 kg	1	8
MXCR48S	48.2 x 29.9 x 43.2 1225 x 760 x 1098	12 Cu Ft 340 L	33° - 41° F 1° - 5° C	120V/60Hz	313 lb 142 kg	2	12
MXCR60S	61.2 x 29.9 x 43.2 1555 x 760 x 1098	15.5 Cu Ft 439 L	33° - 41° F 1° - 5° C	120V/60Hz	362 lb 164 kg	2	16
MXCR72S	71.7 x 29.9 x 43.2 1822 x 760 x 1098	18 Cu Ft 510 L	33° - 41° F 1° - 5° C	120V/60Hz	381 lb 173 kg	3	18

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