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Project Name	:
Location:	
Item #:	Qty:
Model:	·
	www.MaxximumFoodService.com

BOTTLE COOLERS

Model:



MXCR50B



MXCR65B



MXCR96B International Model: Add -50 (230V/50Hz/1Ph) or -60 (230V/60Hz/1Ph)



MXCR50B





REFRIGERANT

· CFC & HCFC free R-600A

ELECTRIC

120V/60Hz/1 Ph (NEMA 5-15P) (230V/50-60Hz/1ph available as an option)



NEMA 5-15P

cold and accessible. The spacious heavy duty, durable stainless steel interior houses a LED light to illuminate the inside, which is especially convenient in dark operating environments. A built-in bottle opener and bottle cap catcher make this unit fully functional for high volume operations. It's structure incorporates a reinforced heavy duty crossbar allowing it to withstand the harshest of conditions. Its durable black steel exterior blends in with almost every bar or similar commercial application. Top access to the bottle storage is convenient. Rear shelf provides additional preparation counter space.

Bottle Coolers are an excellent option for keeping bottled beverages

FEATURES

- Reinforced heavy-duty crossbar can support heavy loads without breaking
- External built-in bottle opener and bottle cap catcher
- Sliding top lid makes access and service easy
 - MXCR50B / MXCR65B Two (2) sliding lids
 - MXCR96B Three (3) sliding lids
- Rounded (coved) internal edges for easy cleaning
- LED lighting: Bright, long lasting and energy efficient
- Forced air cooling for high efficiency, rapid product cooling and reliable, consistent temperature control
- Uses an environmentally friendly, high r-valve, efficient foam insulation to provide years of reliable, cost effective operation
- Comes on sturdy 1" rollers

TEMPERATURE

- Holding temperature: 34° to 41°F (1° to 5° C)
- Readily Adjustable
- Rapid temperature recovery after opening lid

CONSTRUCTION

- Exterior Material: Steel painted black
- Interior Material: Stainless Steel
- Rear Stainless Steel top with marine edge. Provides added work space and storage area for condiments, glasses, etc.
- Adjustable internal dividers provide product separation







Maxx Cold X-Series WARRANTY (USA / CANADA)

One (1) year parts

One (1) year on-site labor

Four (4) years compressor (part only)

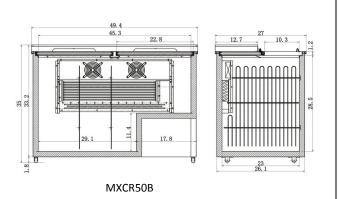
Administered by The Legacy Companies, 877.368.2797

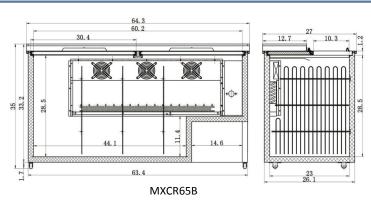
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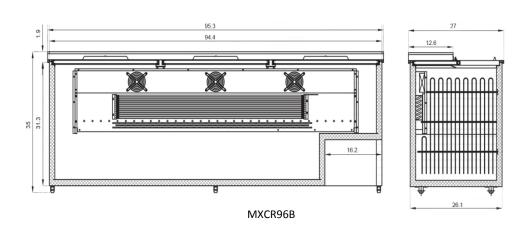


Maxx Cold X-series | The Legacy Companies 3355 Enterprise Avenue, Suite 160, Fort Lauderdale, FL 33331 (954) 202-7419 • Fax (954) 202-7337 • (877) 600-8401 www.MaxximumFoodService.com • Info@MaxxColdFoodService.com

BOTTLE COOLERS







	MXCR50B	MXCR65B	MXCR96B
	** Dimensions include Leg height **		
In: External Dimensions W x D X H	49.4 x 27 x 35	64.3 x 27 x 35	95.3 x 27 x 35
mm: External Dimensions W x D X H	1255 x 686 x 889	1633 x 686 x 889	2296 x 686 x 889
Capacity	14 Cu Ft / 396 L	17 Cu Ft / 481 L	26 Cu Ft / 736 L
Doors	2	2	3
Dividers	2	2	3
Amps (Watts)	7.0 (850)	7.5 (900)	8.0 (930)
Can / Bottle Capacity	504 Cans / 336 Bottles	768 Cans / 504 Bottles	1250 Cans / 824 Bottles
Unit Weight	180 lb (82 kg)	250 lb (114 kg)	465 lb (211 kg)
Shipping Weight	205 lb (93 kg)	280 lb (128 kg)	500 lb (227 kg)

NOTE: Can be built into or rolled into most commercial layouts.

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