

Maxx Cold Select 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:	

PIZZA PREPARATION TABLES

Model:

MXSPP50 1 Door

MXSPP70 2 Door

MXSPP92 3 Door

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



MXSPP50





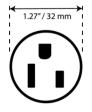
MXSPP70

REFRIGERANT

Environmentally-friendly R-290A, with the lowest global warming potential value (3) of any commercially available refrigerant

ELECTRIC

115/60Hz/1 Ph (NEMA 5-15) (additional voltage options are available) Cord set includes plug & 9.8' (3m) cord



NEMA 5-15P

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

- Solid stainless steel doors with easy to grip, integrated recessed drawer handles
- 4 Casters (2 locking, 2 non-locking)
- Adjustable, heavy-duty wire shelves (1 per section/door)
- Comes with removable cutting board (pizza topping rail with matching catch pan is an available option)
- Integrated condensate evaporator pan eliminates the need for a floor drain connection
- Available in various lengths/capacities to suit your storage and layout needs
- Comes standard as 120V/60Hz (220V/50Hz & 220V/60Hz voltage options are available)

TEMPERATURE

- Holding temperature: 33° to 41°F (1° to 5°C)
- Utilizes environmentally friendly refrigerant R290A
- Efficient, forced-air refrigeration system
- Readily adjustable solid state control scheme with digital temperature display

CONSTRUCTION

- Exterior Material: Durable, easy to clean stainless steel
- Interior Material: Coated aluminum
- Environmentally friendly, CFC-free urethane foam insulated walls and doors
- Standard recessed door handles
- Heavy duty epoxy coated shelves for easy access and minimal maintenance without disrupting air flow
- Front-accessed utility compartment for easy maintenance & effective air movement to properly cool the condensing unit
- Easily replaceable dart-style magnetic compression gaskets









DOE 2017 Compliant

Maxx Cold Select 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

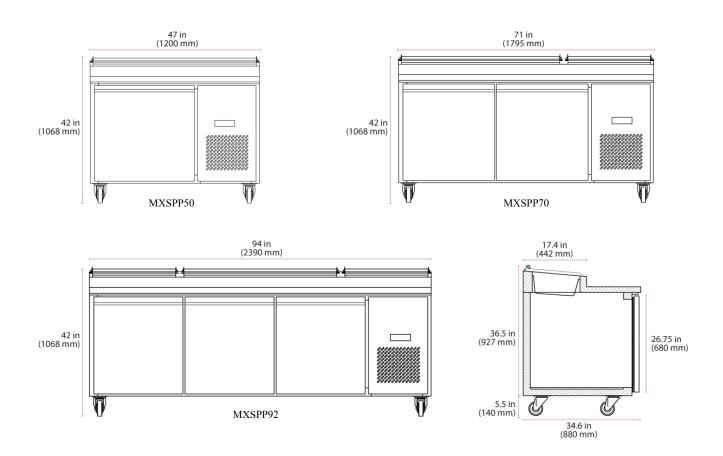
24/7 tech support provided

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.



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PIZZA PREPARATION TABLES



*Shorter or taller optional caster sets are available to suit your application requirements

		Exterior Dimensions in / mm	Interior Dimensions in / mm	Depth With Door(s) Open in / mm	Storage Capacity	Temperature Range	Voltage	Average Amp Draw	Shelves	Pan Capacity 1/3 (1/6)	Unit Weight
М	XSPP50	47 x 34.6 x 42 1200 x 880 x 1068	25.6 x 27.8 x 26.5 650 x 707 x 672	61 / 1549	10.95 Cu Ft 310 L	33° to 41°F 1° to 5° C	115V/60Hz	4	1	6 (12)	201 lb 91 kg
М	XSPP70	71 x 34.6 x 42 1795 x 880 x 1068	49 x 27.8 x 26.5 1245 x 707 x 672	56 / 1422	20.91 Cu Ft 592 L	33° to 41°F 1° to 5° C	115V/60Hz	5.8	2	9 (18)	342 lb 155 kg
М	XSPP92	94 x 34.6 x 42 2390 x 880 x 1068	72.4 x 27.8 x 26.5 1840 x 707 x 672	62.5 / 1588	30.87 Cu Ft 874 L	33° to 41°F 1° to 5° C	115V/60Hz	5.8	3	12 (24)	485 lb 220 kg

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