

# PIZZA PREP TABLES

MODEL:  MXSPP50HC  MXSPP70HC  MXSPP92HC



MXSPP50HC



MXSPP70HC



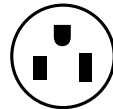
MXSPP92HC

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

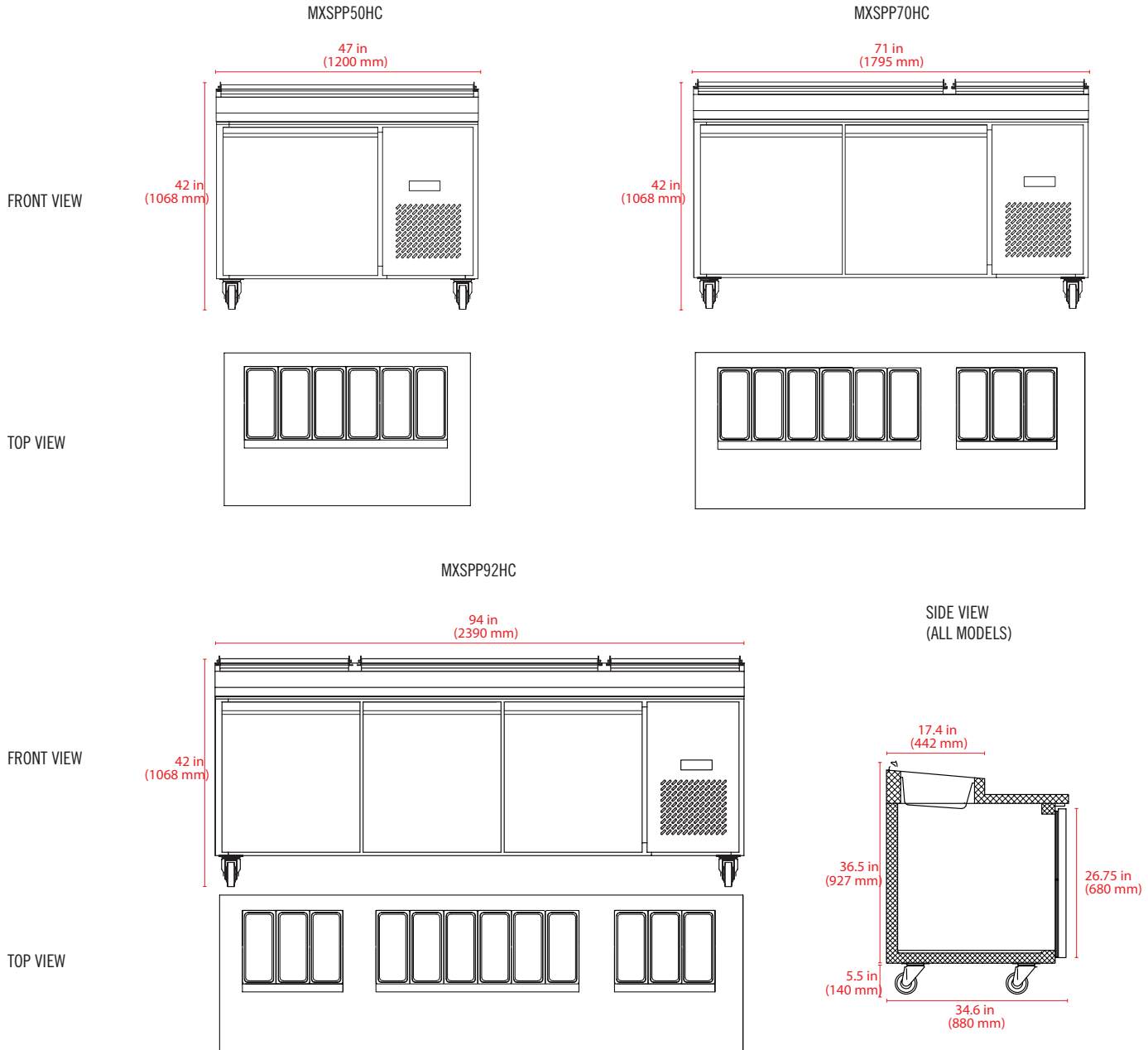
## TEMPERATURE

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"<br>(1200 x 880 x 1068 mm) | 25.6" x 27.8" x 26.5"<br>(650 x 707 x 672 mm)  | 10.9 Cu Ft<br>(310 L) | 33°F to 41°F<br>(1°C to 5°C) | 4A       | 201 lbs<br>(91 kg)  | R-290a      | 6 (12)                 | 1 / 1           | 115V / 60Hz / 1Ph |
| MXSPP70HC | 71" x 34.6" x 42"<br>(1795 x 880 x 1068 mm) | 49" x 27.8" x 26.5"<br>(1245 x 707 x 672 mm)   | 20.9 Cu Ft<br>(592 L) | 33°F to 41°F<br>(1°C to 5°C) | 5.8A     | 342 lbs<br>(155 kg) | R-290a      | 9 (18)                 | 2 / 2           | 115V / 60Hz / 1Ph |
| MXSPP92HC | 94" x 34.6" x 42"<br>(2390 x 880 x 1068 mm) | 72.4" x 27.8" x 26.5"<br>(1840 x 707 x 672 mm) | 30.9 Cu Ft<br>(874 L) | 33°F to 41°F<br>(1°C to 5°C) | 5.8A     | 485 lbs<br>(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