

## PIZZA PREP TABLES

MODEL:  MXSPP50HC  MXSPP70HC  MXSPP92HC



MXSPP50HC



MXSPP70HC



MXSPP92HC

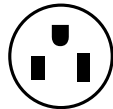
Maxx Cold Select Series Pizza Preparation Tables provide users with a reliable and efficient way to quickly prepare pizzas and provide an unbeatable value. The hinged closable food covers keep the food well contents fresh and cool during off-peak hours. A stainless steel exterior ensures durability and 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

### ELECTRIC

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

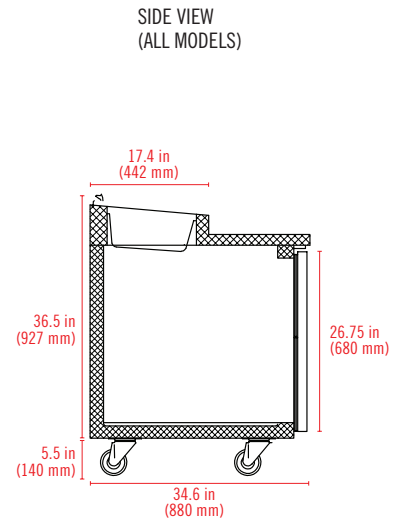
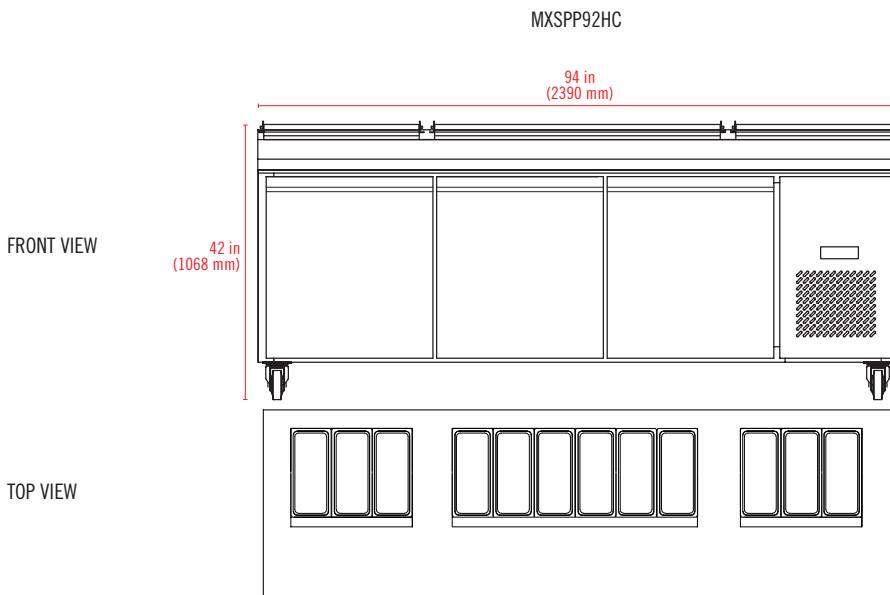
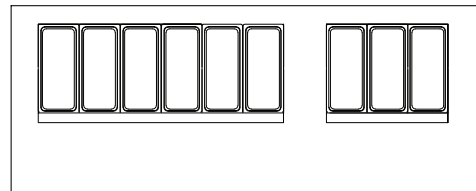
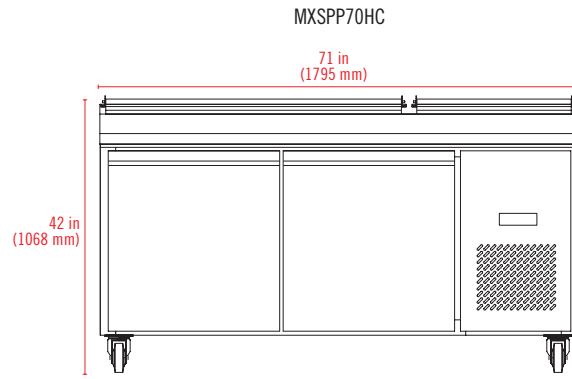
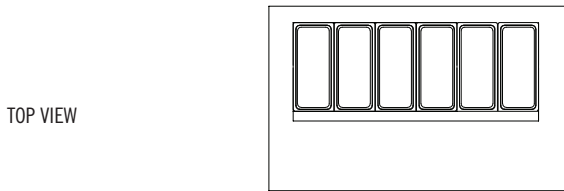
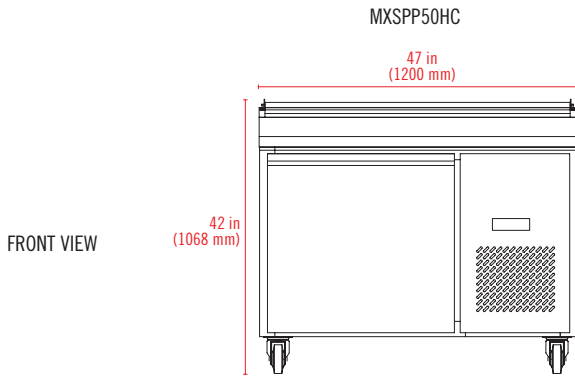
### TEMPERATURE

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