



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: _____

PIZZA PREPARATION TABLES

Model: ☐ MXCPP50 ☐ MXCPP70 ☐ MXCPP92

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



MXCPP50



MXCPP70



MXCPP92

Maxx Cold X-Series Pizza Preparation Tables provide users with a reliable and efficient way to quickly prepare pizzas and are available at an unbeatable value. A stainless steel exterior ensures durability and years of reliable service.

FEATURES

- Easy to grip recessed drawer 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, 220V/50Hz & 220V/60Hz

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

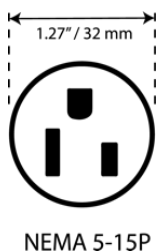
Environmentally-friendly R-134A propane

ELECTRIC

120/60Hz/1 Ph (NEMA 5-15)

Cord set includes plug & 9.8' (3m) cord

220V/50Hz/1 & 220V/60Hz/1 available options



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.

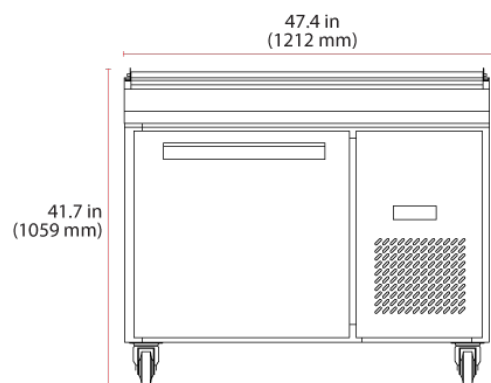
The built in performance enhancing functions ensure that given proper attention and preventative maintenance, each Maxx Product will deliver years of trouble free, reliable, low maintenance, efficient operation.

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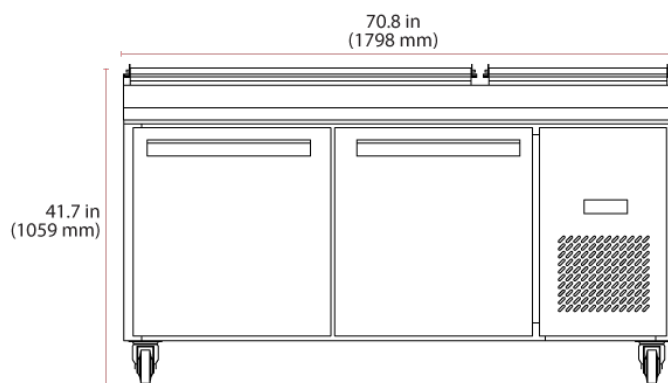


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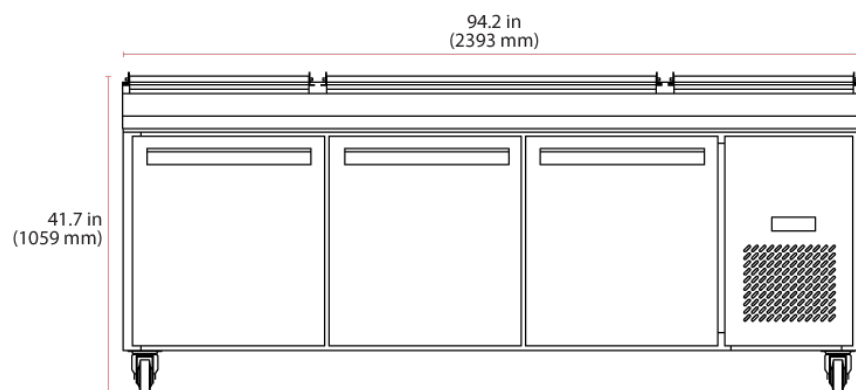
PIZZA PREPARATION TABLES



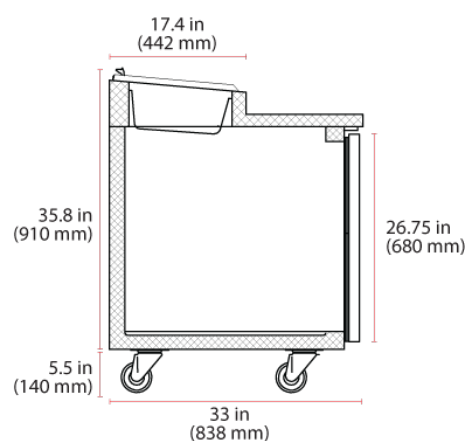
MXCPP50



MXCPP70



MXCPP92



	Dimensions in / mm	Capacity	Temperature Range	Voltage	Watts	Unit Weight	Pans (1/6)
MXCPP50	47.4 x 33 x 41.7 1212 x 838 x 1059	12 Cu Ft 340 L	33°-41°F 1°-5° C	120V/60Hz 220V/50Hz, 220V/60Hz	805	348 lb 158 kg	6
MXCPP70	70.8 x 33 x 41.7 1798 x 838 x 1059	22 Cu Ft 623 L	33°-41°F 1°-5° C	120V/60Hz 220V/50Hz, 220V/60Hz	862	432 lb 196 kg	9
MXCPP92	94.2 x 33 x 41.7 2393 x 838 x 1059	32 Cu Ft 906 L	33°-41°F 1°-5° C	120V/60Hz 220V/50Hz, 220V/60Hz	1035	582 lb 264 kg	12

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