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Model:	

# **PIZZA PREP TABLES**

MODEL: MVPP50HC MVPP70HC	МУРР92НС	
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•	MVPP92HC	• LE
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(230V / 50-60Hz / 1Ph is available as an optio 6' (2m) NEMA 5-15P cord set included	)n)	• Ur
	NEMA 5-15P	• Ac
3RD PARTY APPROVALS		NET SI
		MVPP50
Intertek Intertek		MVPP7(
	Potential DOE 2017 Compliant	MVPP92
MAXX COLD WARRANTY (USA / CANAD/	4)	
Contact Maxx Cold for warranty statement at		TEMPE
TechnicalServices@TheLegacyCompanies.com	ı or 877.368.2797	Holding

Maxx Cold V-Series Pizza Prep Tables allow for easy accessibility, optimum storage capacity and flexibility for quick and easy food preparation. Choose from 3 models offering storage from 12, 22 and 32 cubic feet that accommodate 6, 9 and 12 pans. Constructed of stainless steel, easy grip recessed handles, LED temperature display and equipped with a cutting board our Pizza Prep Tables will efficiently accommodate your foodservice operation.

#### FEATURES AND CONSTRUCTION -

- Stainless steel exterior and powder coated aluminum interior construction
- Easy to grip recessed door handles
- Adjustable heavy-duty wire shelves (1 per section/door)
- Equipped with four (4) 3" swivel casters (two with brakes)
- Equipped with full set of clip-on divider bars and 4" deep plastic pans
- Equipped with 17.75" deep polyethylene cutting board
- Solid state digital control system
- LED temperature display
- Equipped with integrated condensate evaporator therefore no drain line connection is needed
- Urethane foam insulated walls and doors
- Accommodates full-size sheet pans

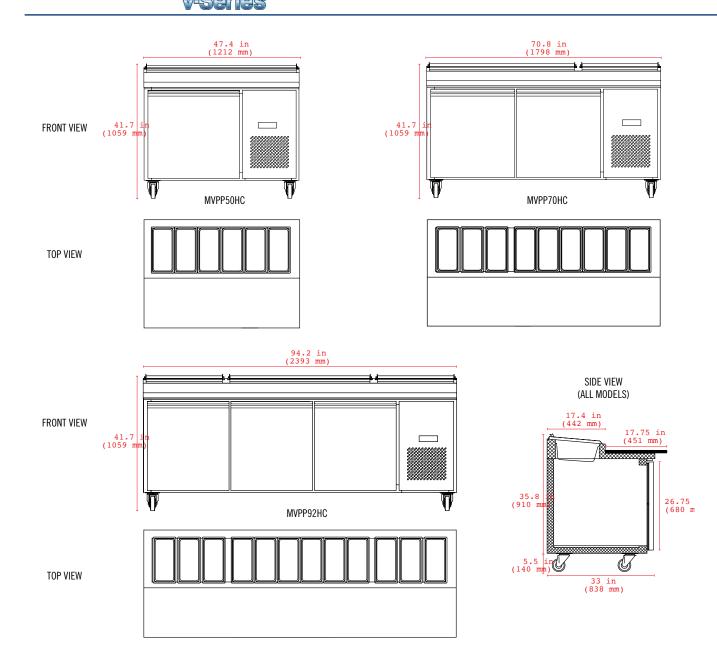
### NET STORAGE CAPACITY (Cu Ft & 1/3 Pans) -

MVPP50HC	11 Cu Ft (340 L) / 6 Pans
MVPP70HC	20.3 Cu Ft (623 L) / 9 Pans
MVPP92HC	30.8 Cu Ft (906 L) / 12 Pans

#### TEMPERATURE —

 Solid-state controls and forced-air system deliver consistent, easily adjustable temperature performance

## **PIZZA PREP TABLES**



MODEL	EXTERNAL DIMENSIONS	INTERNAL CABINET Dimensions	NET Capacity	HOLDING Temperature Range	AMP Draw	UNIT WEIGHT	REFRIGERANT And charge size	DOORS / Shelves	PANS (1/3)	ELECTRICAL
MVPP50HC	43.8" x 32.3" x 41.8" (1113 x 820 x 1062 mm)	26" x 27.75" x 24" (660 x 705 x 610 mm)	11 Cu Ft (311 L)	33°F to 40°F (1°C to 4°C)	3.0A	207 lbs (93.9 kg)	R-290a 5.26 oz (149 g)	1/1	6	115V / 60Hz / 1Ph
MVPP70HC	66.8" x 32.3" x 41.8" (1697 x 820 x 1062 mm)	49.5" x 27.75" x 24" (1257 x 705 x 610 mm)	20.3 Cu Ft (575 L)	33°F to 40°F (1°C to 4°C)	4.7A	273 lbs (124 kg)	R-290a 5.26 oz (149 g)	2/2	9	115V / 60Hz / 1Ph
MVPP92HC	92.8" x 32.3" x 41.7" (2357 x 820 x 1062 mm)	73" x 27.75" x 24" (1854 x 705 x 610 mm)	30.8 Cu Ft (872 L)	33°F to 40°F (1°C to 4°C)	8.8A	331 lbs (150 kg)	R-290a 5.26 oz (149 g)	3/3	12	115V / 60Hz / 1Ph

#### **INSTALLATION** ·

\* MAXX C

Shorter caster options are available to lower the overall height of the unit to satisfy ADA or other low profile requirements •

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we

05/14/24 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

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