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Model:	

PIZZA PREP TABLES

MODEL: MVPP50HC MVPP70HC	МУРР92НС	
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•	MVPP92HC	• LE
ELECTRIC	$\overline{}$	• Eq
115V / 60Hz / 1Ph		dra
(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

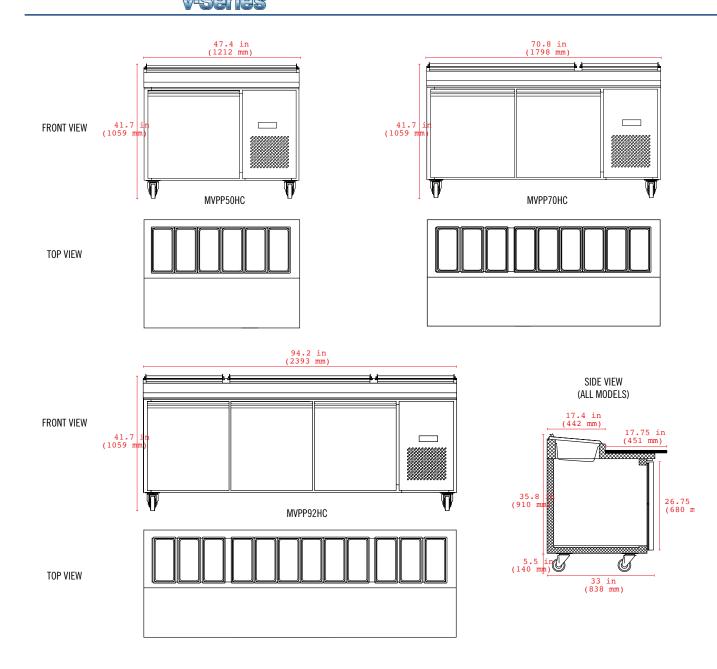
NET STORAGE CAPACITY (Cu Ft & 1/3 Pans) -

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 ·

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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

specifications. By using the information provided, the user assumes all risks in connection with such use.