

Project Name:	
Location:	
Item:	Qty:
Model:	

MCPP44 / MCPP67 / MCPP93

PIZZA PREP TABLES



MCPP44



MCPP67



MCPP93

FEATURES

Maxx Cold Pizza Preparation Tables provide users with a reliable and efficient way to quickly prepare pizzas and are available at an exceptional value. A stainless steel exterior and interior houses a powerful refrigeration system that is easily maintained and features an easily accessible sliding tray mounted compressor. The bottom rounded edges allow for easy and safe cleaning and the insulated top cover ensures all product is kept cool and fresh.

- Stainless steel interior & exterior
- CFC Free Polyurethane insulated walls and doors
- Standard recessed door handles
- Adjustable, heavy-duty wire shelves, each unit comes with one per section/door
- Four 5" casters (2 locking, 2 non-locking)
- Stainless steel, stain resistant louver distributes air evenly through the unit
- Uses R134A refrigerant
- Forced-air refrigeration
- Efficient cooling system (two fans)
- Self-contained
- Available in 120V/60Hz, 220V/50Hz and 208-230V/60Hz



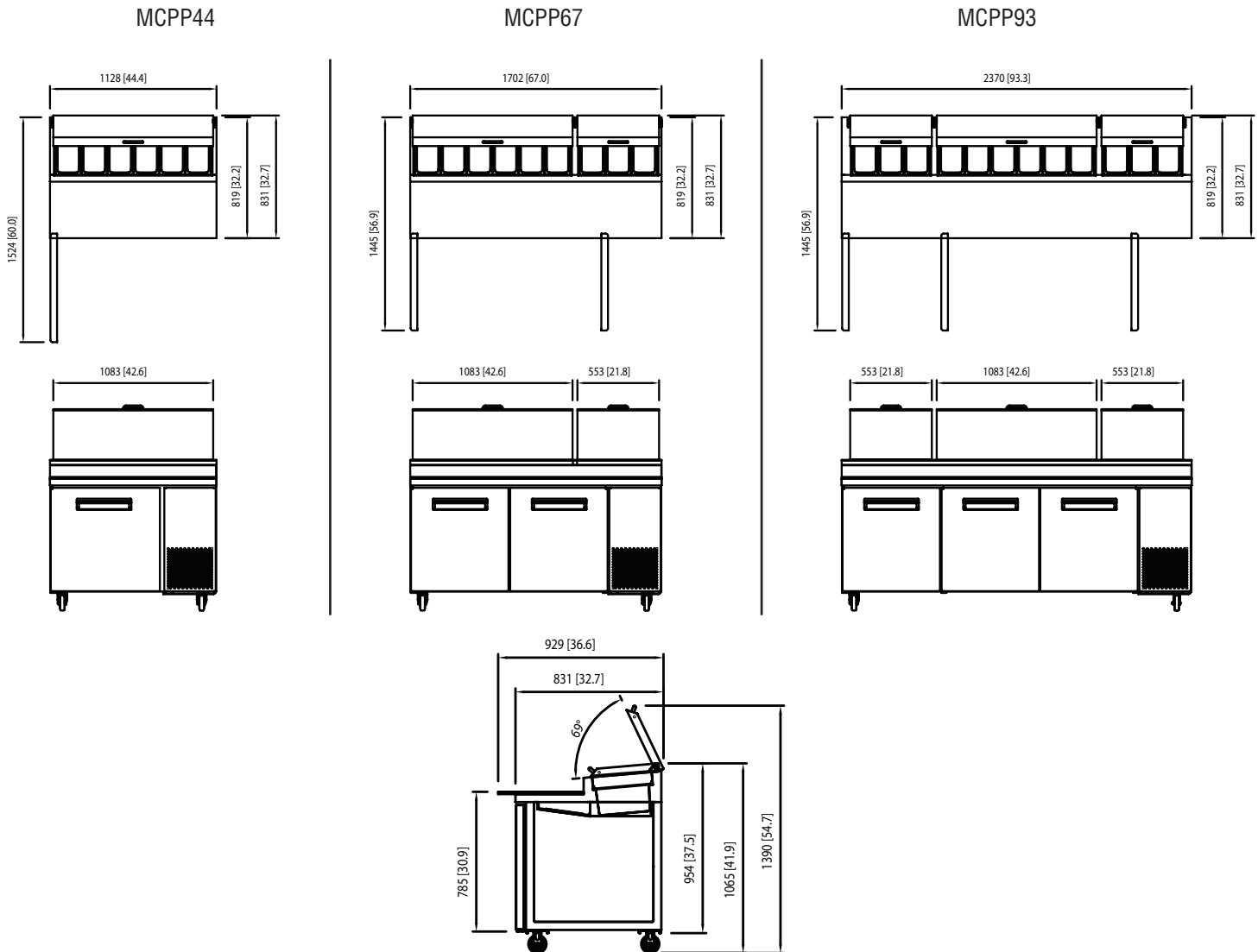
Specifications subject to change without notice.

Approvals: ETL, ETL Sanitation approved

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PIZZA PREP TABLES

DIMENSIONS



Model	Dim (W"xD"xH")	Capacity	Temp	Doors	Weight	Watts	Pans 1/3
MCPP44	42.6 x 36.6 x 41.9 1082x930x1064.3mm	11 Cu Ft 312 L	28° to 39°F -2° to 4°C	1	296 lb 134 kg	747	6
MCPP67	67 x 36.6 x 41.9 1702x930x1064.3mm	20 Cu Ft 566 L	28° to 39°F -2° to 4°C	2	335 lb 152 kg	747	9
MCPP93	93.3 x 36.6 x 41.9 2370x930x1064.3mm	31 Cu Ft 878 L	28° to 39°F -2° to 4°C	3	435 lb 197 kg	863	12