



MOBILE ICE CREAM FREEZERS and DIPPING CABINETS

MODELS: MXDC4_MXDC8_MXDC12_MXF31F_MXF52F_MXF71F

INSTALLATION, MAINTENANCE & OPERATING MANUAL

Thank you for choosing our equipment for your operational requirements. **Follow these instructions carefully. If properly used and maintained, you can expect to enjoy years of reliable, efficient and top quality use.**

Note: Product line is subject to ongoing, continuous upgrades and improvements. The specifications defining each model are subject to change without notice.

Keep this manual for training and as a reference guide when service or maintenance is required.

Keep a copy of your Bill of Sale.

This will establish your appliance's warranty period and the date this coverage started.

**For AUTHORIZED PARTS or TECHNICAL SERVICE, please contact:
1-877-368-2797 or Service@MaxxHelp.com**

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SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

- Equipment must be properly installed and located in accordance with the Installation Instructions.
- Do not allow children to climb, stand, crawl inside or hang on to the equipment.
- Do not touch the cold surfaces in the freezer compartment when hands are damp or wet. Skin may stick to these extremely cold surfaces.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Keep fingers out of the “pinch point” areas; clearances between the doors and between the doors and cabinet are necessarily small; be careful closing doors when children are in the area.
- Unplug the equipment before cleaning and making repairs.

NOTE: We strongly recommend that any servicing be performed by a qualified technician.



WARNING

- The manufacturer has a policy of continuous improvement on our products and reserve the right to change materials and specifications without notice. To confirm the specific parameters, please refer to the name plate ratings.
- The freezer requires periodic maintenance and cleaning. Failure to provide this care voids the appliances warranty.
- Do not expect optimal performance if the ambient temperature exceeds 84°F (29°C) &/or the relative humidity is higher than 60%.

PROPER DISPOSAL OF THE FREEZER

If you are getting rid of your old freezer / refrigerator, please follow these instructions, at minimum:

BEFORE YOU THROW AWAY YOUR OLD REFRIGERATOR OR FREEZER:

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.

APPLIANCE DISPOSAL

When recycling appliance please make sure that the refrigerants are handled according to local and national codes, requirements and regulations.

REFRIGERANT DISPOSAL

Make sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under provisions of the environmental regulations.

REPLACEMENT PARTS

- Component parts shall be replaced with like components. Always use the manufacturer authorized / provided parts for the best results.
- Servicing shall be done by authorized service personnel, to minimize the risk of further damage due to incorrect parts or improper service.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its approved / authorized service agent.



WARNING

HOW TO CONNECT ELECTRICITY

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE GROUND PRONG FROM THE POWER CORD. FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

- The power cord from this appliance is equipped with a grounding plug which minimizes the possibility of electric shock hazard.
- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded.
- It is your personal responsibility and obligation to have your outlet replaced with the properly grounded wall outlet.
- The refrigerator should always be plugged into its own individual dedicated electrical circuit, which has a voltage rating that matches the rating plate. This provides the best performance and also prevents overloading building wiring circuits which could cause a fire hazard from overheated wires or tripping a circuit breaker / blowing a protective fuse.
- Never unplug the equipment by pulling on the power cord. Always grip plug firmly and pull straight out from the outlet.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged.
- Do not use a cord that shows cracks or abrasion damage along its length or at either end.
- When removing the equipment away from the wall, be careful not to roll over or damage the power cord. If power cord is damaged it should be replaced with original equipment manufacturer parts. To avoid hazard this should be done by a qualified service technician.
- Do not plug the power cord into an extension cord. This can create a fire hazard or short circuit.



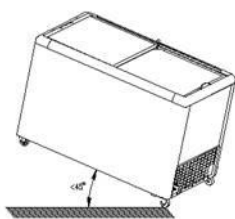
WARNING

Compressor warranties are void if compressor burns out due to low voltage.

Power supply cord ground should not be removed!

Do not use electrical appliances inside the compartments of this equipment.

TRANSPORTATION and INSTALLATION



1. When you transport the freezer, the angle between the compartment body and the ground should be no more than 45°, and you should never place the freezer up-side down.
2. Do not use any of the external part as loading points, for example, the condenser on the back, the door or the hinge.
3. When the freezer is installed or used, all the package (including board and foam plastic) should be properly disposed of. Please recycle, when possible.
4. Keep the freezer stable and level to avoid vibration and noise.
5. The freezer should be installed in a place with good ventilation, a space of at least 4" (10cm) should be allowed between the surrounding walls and the cabinet wall for proper air circulation.
6. It should be placed far from any heat source and not under direct sunshine to avoid less efficient performance due to the high ambient temperature.
7. Install the freezer in a dry place to prevent the compartment body from rusting, which may (1) affect the electric insulation (2) create a food safety contamination risk and (3) reduce the appliance's expected useful life.

CAUTIONS:

1. The freezer must be properly grounded to avoid a shock hazard.
2. In case of any damage to the electric wires and/or plug, please contact an authorized electrician to repair the connection.
3. If the voltage is unstable, please provide a suitable automatic voltage regulator and/or surge protection.
4. Allow the freezer to reach its operating temperature before it is loaded with product.
5. You should adjust the temperature control according to the required temperature and quantity/tiers of the stored

food (ice cream tubs, etc.) and the environmental temperature/required conditions for the stored product to maintain its quality.

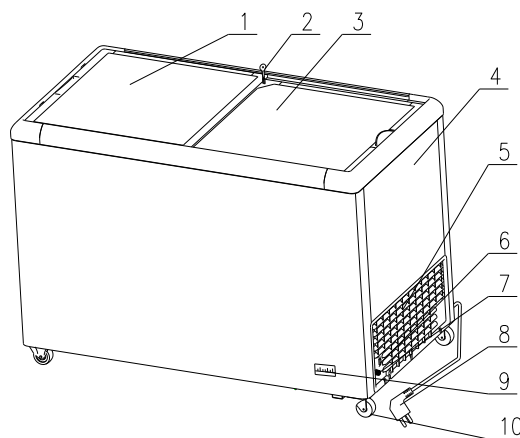
6. Before putting product into the freezer please adjust the temperature control to its lowest set point and let it run until the temperature of inner cabinet decreases to 0°F (-18°C.) Once the unit reaches 0°F (-18°C), set the unit to the your devised set point and load product. NOTE: For high elevation installations, it may be necessary to “warm-up” the cabinet to higher set points.
7. Unplug the appliance by pulling the cord cap (plug) NOT the electrical cord.
8. Never put hot food in the freezer. Only place product in the freezer after it is has reached its ideal storage temperature. Some foods will need to be placed in a refrigerator or another freezer to cool down past room temperature prior to placing in the freezer.
9. Do not overfill the unit. Keep the top item at least 4" (10cm) below the brim on the cover. There should be reasonable space between the food items for better temperature regulation.
10. If a power outage occurs, you should wait at least 5 minutes before the freezer is turned on again to avoid damage to the compressor.
11. Never store any flammable, explosive and corrosive liquid or gas in the freezer. Keep it away from this appliance.
12. Beer, beverage, fresh flowers, medicine and injections cannot be put into the freezer for storage or cooling. Handling them in the freezer voids the warranty
13. If the stored items are not place in properly sealed, protective packaging, then ice crystals may form or the product quality can be affected.

NOTE! Before loading product we recommend you run the unit empty for two to three days. This allows you to be sure electrical wiring and installation are correct and no shipping damage has occurred.

LOSS of FOOD PRODUCT IS NOT COVERED BY THE WARRANTY!

DIAGRAM of FREEZER:

1. Upper Sliding Lid
2. Lock and key
3. Lower Sliding Lid
4. Cabinet Body
5. Compressor Cover
(Louvered for Air Flow)
6. Power indicator
7. Thermostat
8. Power Cord and Plug
9. Thermometer
10. Caster



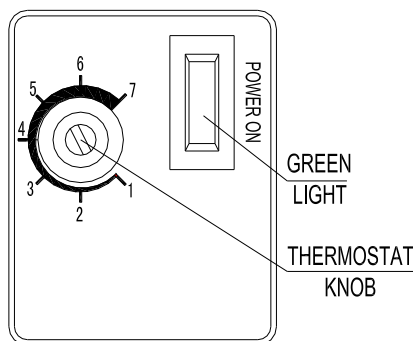
TEMPERATURE DISPLAY:

The thermometer shows the warmest frozen food temperature. It is adjusted and designed so that only temperature below 32°F (0°C) is accurately displayed.

THE FUNCTION of the CONTROL PANEL:

The figure on the temperature control 1~7 reflect the relative temperature setting from high to low.

The specific temperature is not shown or indicated by this knob.



Turn the knob clockwise: the cabinet temperature will go DOWN.

Turn the knob counter-clockwise, the cabinet temperature will go UP.

The green light is a power indicator.

When the green light is ON, the power is connected.

After the temperature setting is adjusted and the appliance is turned on, it will take time, possibly several hours for the unit to reach the new temperature setting.

DEFROST / IF ICE BUILDS UP ON INTERIOR WALLS:

1. Defrost the unit when the frost thickness on the wall of the cabinet reaches 1/4" (6mm) to optimize the freezing capacity.
2. Turn the temperature control to the lowest point for 5-6 hours before defrosting.
3. Cut off the power and take out the food.
4. Use of warm water or a plastic scraper may accelerate the defrosting time of the cabinet wall.
5. After defrosting, clean the wall with dry cloth. Turn the power on. Allow time for the cabinet to reach its set-point temperature. And then load the cabinet with food.

NORMAL OCCURENCES:

1. There may be a sound of flowing water when the refrigerant is running.
2. When the ambient humidity is too high, there will be condensation on the surface of the freezer and the lid.
3. When the machine is running, the condenser and compressor will be hot.

NOTE: Do not expect optimal performance if the ambient temperature exceeds 84°F (29°C) or the local environment exceeds 60% relative humidity.

FOOD STORAGE:

The appliance is suitable for storing ice cream and similar ready-frozen foods.

Product must not be filled higher than the stacking mark on the inside of the freezer. (4" from the sliding lid)

LOAD LINE



TECHNICAL DATA:

MODEL	ELECTRICAL POWER	CAPACITY CuFt (L)	POWER CONSUMPTION (kW·h/24h)	NET WEIGHT Lbs (kg)	OVERALL DIMENSION Inches (mm)
SD-250	120V	8.8 (250)	1.65	116.5 (53)	31.5 x 27.32 x 32.68 (800 x 694 x 830)
SD-350	120V	12.3 (350)	2.15	141 (64)	43.46 x 27.32 x 32.68 (1104 x 694 x 830)
SD-450	120V	15.9 (450)	2.45	160.9 (73)	51.73 x 27.32 x 32.68 (1314 x 694 x 830)
SD-500	120V	17.6 (500)	2.65	176.4 (80)	59.45 x 27.32 x 32.68 (1510 x 694 x 830)
SD-650	120V	23 (650)	4.15	196.2 (89)	70.83 x 27.32 x 32.68 (1799 x 694 x 830)

TROUBLESHOOTING:

ISSUE	REASON	SOLUTION
Unfreezing	Temperature control is on the highest point	Adjust the temperature
	Plug and outlet not connected well	Securely connect the plug to the outlet
	Blown fuse or tripped breaker	Change the fuse / Reset the breaker
Compressor Continues to Run	Temperature control is on the lowest point	Adjust temperature control
	Too much product stored in the cabinet	Reduce the quantity
	Thick frost	Defrost
	Lid is open for extended periods of time. Lid is open too frequently.	Reduce the length of time or the frequency of the lid being open.
	Too close to the wall	Reposition unit 4" from the wall
	Close to a hot source or in the sun	Change the unit's location or remove the heat source
Big noise	Ground is not flat so unit doesn't sit level and is making a vibrating noise	Change the unit's location to a flat surface
	Refrigerant lines are connected or too close together	Separate the refrigerant lines

NOTE: If the unit continues to have issues and you cannot solve the troubles according to the above-mentioned troubleshooting information or guidelines, please contact an authorized service agent. Do not handle it yourself unless you are a trained and licensed refrigeration technician.

GENERAL MAINTENANCE and CLEANING:

1. To save energy, keep the door closed as much as possible. Do not open the door frequently or leave it open for extended periods of time. This will conserve energy and preserve the quality of the food in the cabinet.
2. Never place heavy or hot stuff on the top of the freezer to avoid damage to the appliance.
3. Turn OFF the power before cleaning.
4. To clean the freezer, please use soft cloth with mild detergent and hot water.
5. Use warm water to clean the magnetic gasket in order to maintain its elasticity. Apply some talcum powder to it to prolong its service life. If the gasket is damaged, replace it immediately.
6. The freezer should not be left unused for a long time. To stop using the freezer and to store it, safely disconnect the main power first, then clean the inside and leave the door open for 2~3 days with an open box of baking soda in the cabinet. Make sure the inside of the cabinet is dry before storing.
7. To return the freezer to use, clean the inside cabinet with a sanitizing solution. Wipe thoroughly with a damp cloth. Allow the unit to air dry, leaving the door open for 2~3 days.

CLEANING THE CONDENSER (Related Warranty Information)

- Condensers will accumulate dirt and require cleaning every 30 days.
- Dirty condensers result in compressor failure, product loss, and lost sales, which are not covered by warranty.
- If you keep the Condenser clean you will minimize your service expense and lower your electrical costs.
- The Condenser requires scheduled cleaning every thirty days or as needed.
- Air is pulled through the Condenser continuously, along with dust, lint, grease, etc.
- A dirty Condenser can result in voiding the unit's warranty coverage, as well as, compressor failure, product loss and loss of product sales.
- Proper cleaning involves removing dust from the Condenser. By using a soft brush, or vacuuming the Condenser with a shop vac, or using CO₂, nitrogen, or pressurized air.
- If you cannot remove the dirt adequately, please call our technical service number and we will refer you to local companies.
- On most of the units the condenser is accessible in the rear of the unit. You may need to remove the cabinet grill to expose the refrigeration system and piping network.
- The Condenser looks like a group of vertical fins. You need to be able to see through the condenser for the unit to function at maximum capacity. Do not place filter material in front of condensing coil. This material blocks air-flow to the coil similar to having a dirty coil.

THE CLEANING OF THE CONDENSER IS NOT COVERED BY THE WARRANTY!

HOW TO CLEAN THE CONDENSER:

1. Disconnect the electrical power to the unit.
2. Remove the louvered grill.
3. Vacuum or brush the dirt, lint, or debris from the finned condenser coil.
4. If you have a significant dirt build up you can blow out the condenser with compressed air.

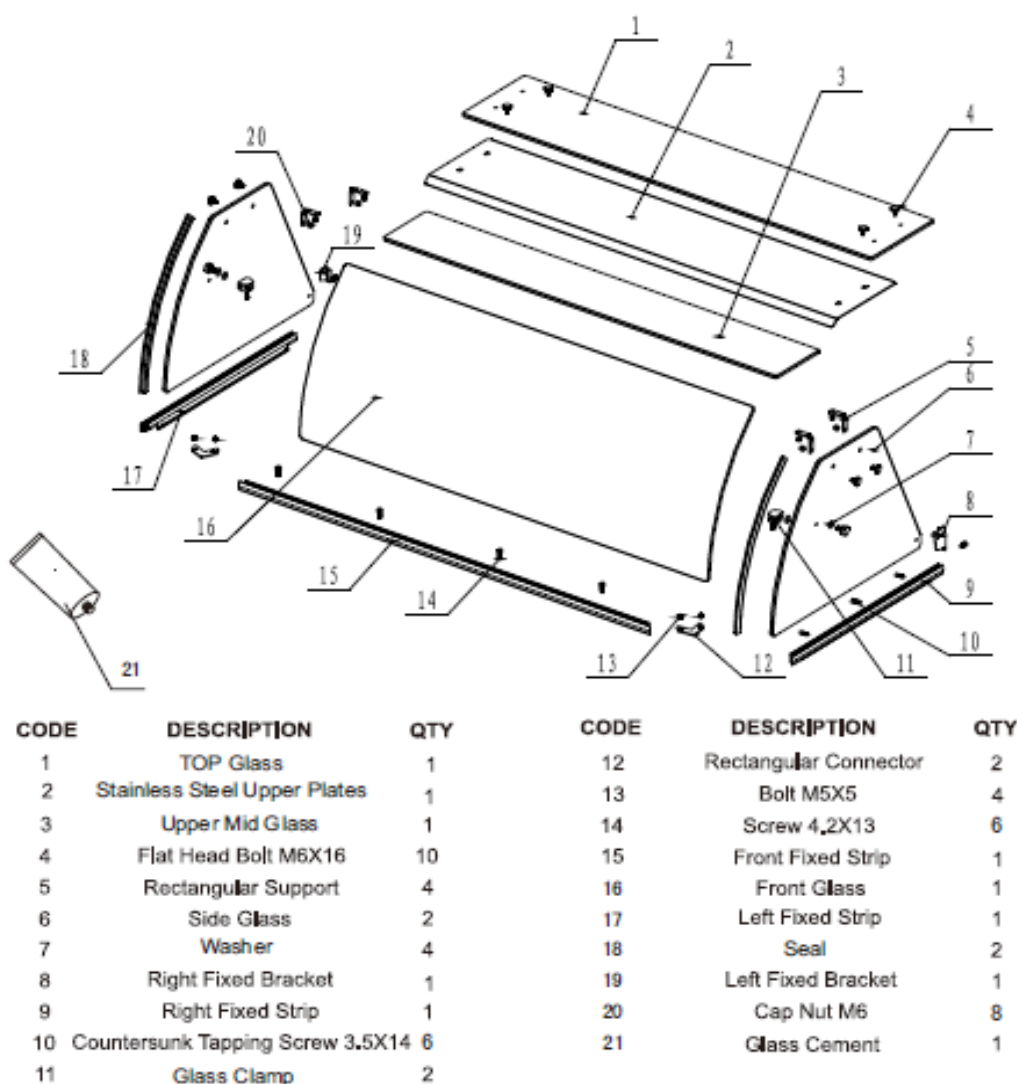
NOTE: TO AVOID EYE INJURY, EYE PROTECTION IS RECOMMENDED.

5. When finished be sure to replace the louvered grill. The grill protects the condenser.
6. Reconnect the electrical power to the unit.

If you have any questions, please call our Technical Service Department, 1-877-368-2797.

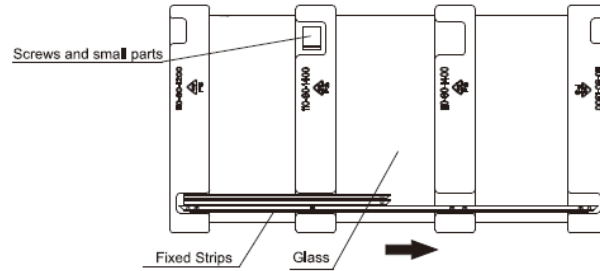
If displayed product is accessible to customers, health codes generally require covering the interface / access area with a sneeze guard. This transparent canopy complies with the regulations describing this type of covering for frozen dessert items, in most conditions.

DIPPING CABINET CANOPY PARTS DIAGRAM:



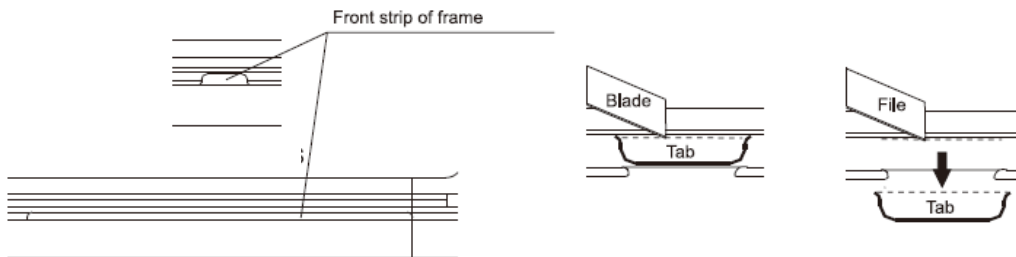
CANOPY INSTALLATION:

1. **POWER OFF THE FREEZER. REMOVE FOOD INSIDE.**
2. **CHECK and PREPARE PARTS and TOOLS**



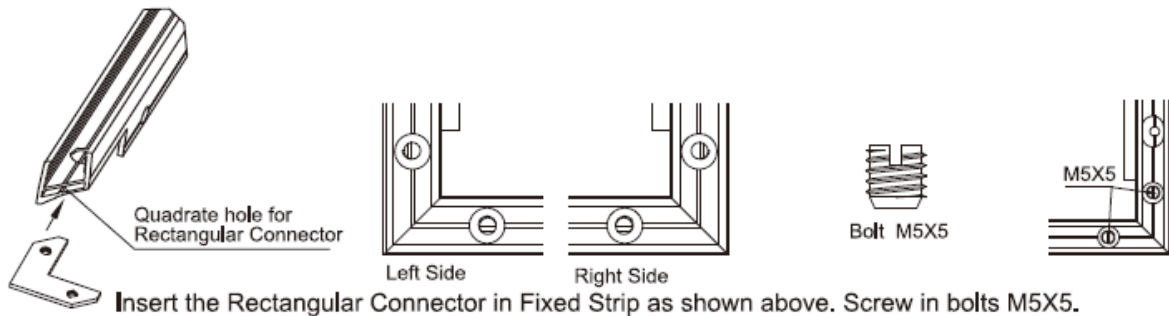
- Open the carton box, take out foam package and dispose appropriately. Recycle when possible.
 - Check parts and quantities as listed in Parts Diagram above.
 - Tool Preparation: Utility Knife, Philips Screw Driver, Flat Head Screw Driver, Electric Drill with 3.2 Bit.
 - Store all empty packages in the carton in case they need to be reused.
- NOTE:** Unplug the freezer and relocate any food inside to another cold storage appliance before installation of canopy.

3. INSTALLATION GUIDELINES



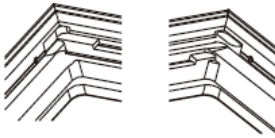
- Remove lid guide tab from frame front.
- Score the front frame lid guide tab several times.
- Cut through the front frame lid guide tab and pull from frame.
- Smooth cut area on frame with small file.

4. ASSEMBLE the FIXED STRIPS

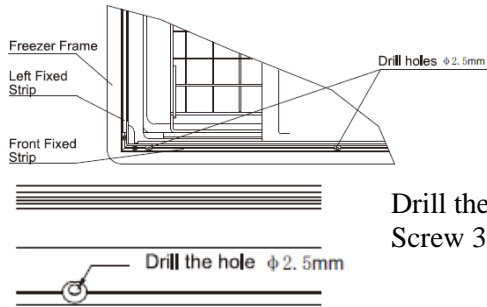


- Slide one side of the rectangular connector all the way into the left end of the front fixed strip lot.
- Slide the other side of the rectangular connector all the way into the side slot of the left fixed strip.
- Securely screw bolt M5X5 into the corresponding holes in the two strips.
- Repeat steps 1 - 3 for the right side of the front fixed strip and the right fixed strip.

5. INSTALL THE FIXED STRIPS



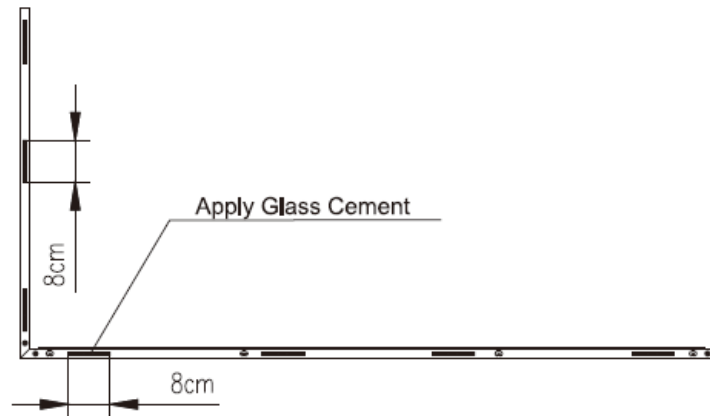
Place the sub-assembly on the top frame of the freezer and close to the inside edge.



Drill the hole and secure the LEFT side of the FRONT Fixed Strip with Screw 4.2X13.

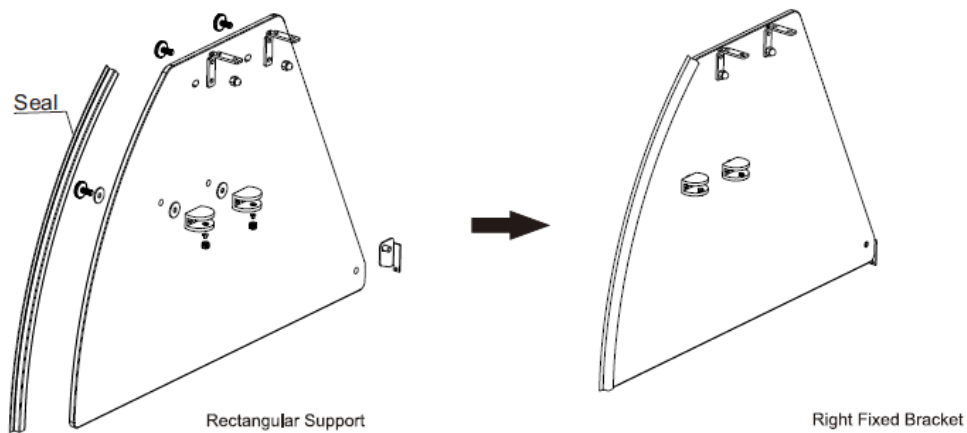
Drill the hole and secure the LEFT and RIGHT Fixed Strips with Screw 3.5X14.

6. APPLY GLASS CEMENT



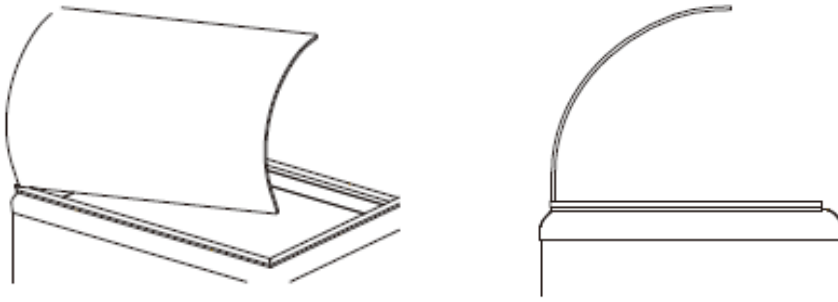
- Apply glass cement on the ten (10) slots of all three (3) fixed strips.
NOTE: Keep unused glass cement in a safe place and out of the reach of children.

7. INSTALL the GLASS SIDE PANELS



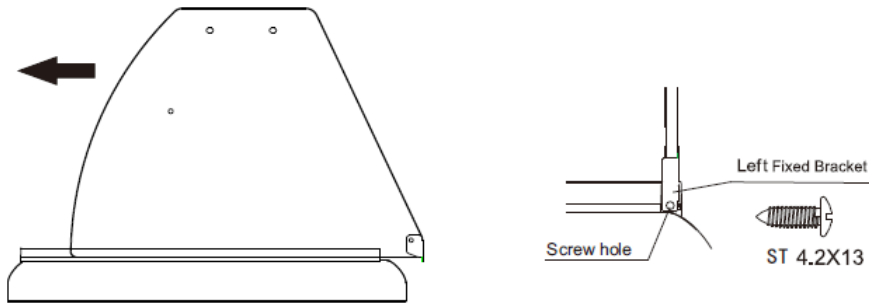
- As shown in the figure, you will need the glass clamp, rectangular support, flat head bolt M6x16, glass cement, right and left fixed bracket, seal.
- Assemble the parts as shown in the figure.

8. INSTALL FRONT GLASS



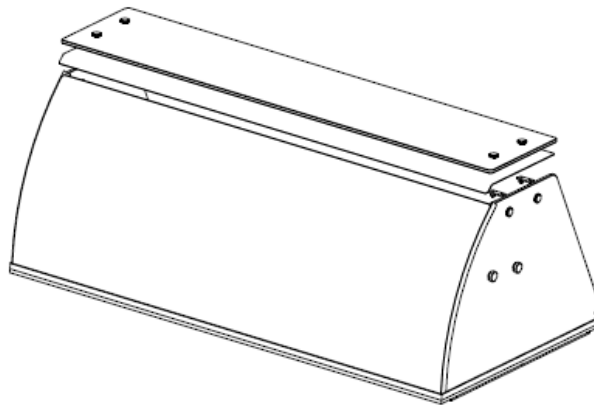
- Insert the FRONT glass into the corresponding slot of the front fixed strip.
- Keep the Front Glass in an UPRIGHT position.

9. INSTALL LEFT and RIGHT GLASS



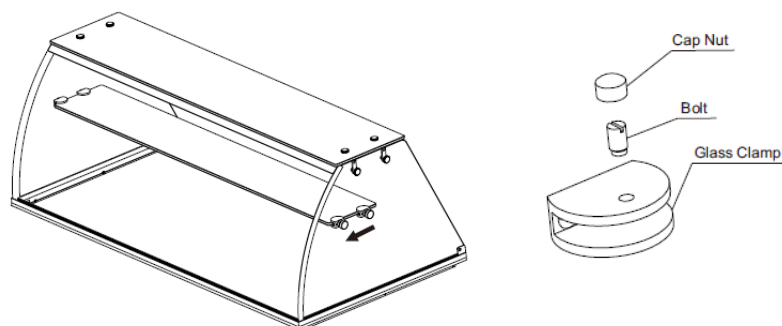
- Insert the LEFT side glass into the slot of the LEFT side fixed strip.
- Fix the LEFT fixed bracket to the LEFT fixed strip with screw 4.2x13
- Repeat steps 1 - 2 for Installation of the RIGHT side glass.

10. INSTALL TOP and STAINLESS STEEL UPPER PLATES



- As Shown in the Figure, place the stainless steel upper plates on the side glass.
- Next, put the TOP glass on the stainless steel plates.
- Next, fix the TOP glass and stainless steel upper plates to rectangular support using flat head bolt M6x16.

11. INSTALL UPPER MID GLASS



- As Shown in the Figure, Loosen the bolt from the glass clamp.
- Place the upper mid glass between the jaws of the clip.
- Tighten the bolt and cap nut.

12. PREPARE the DIPPING CABINET

- The dipping cabinet with the glass canopy attached should sit without being moved for 24 hours to let the glass cement cure.
- After the 24 hours, the equipment can be moved and used normally. Please clean the unit prior to use.

ICE CREAM HANDLING INSTRUCTIONS for DIPPING CABINET

Novelty Products:

- These items come pre-packaged. Simply place them in the storage baskets and segregate them by product type.
- Do not overfill the baskets or this product can soften or even melt.
- If you want to offer more variety, dividers and divided baskets can be used. It is recommended that novelties be held between 5° and 10°F (-15° and -12°C). The product will remain firm but should be ideal for human consumption.

Scoopable Frozen Dessert Offerings like Sherbet, Frozen Yogurt and Ice Cream:



- Product should be scooped with commercial duty scoops, spades or dishers such as the Zeroll^(R) product line. These professional dishers and scoops make defined product balls without removing over-run or otherwise harming texture.
- If the items are made at the serving location, they should be produced in flanged plastic or stainless steel containers. The containers can then be dropped easily into a solid template designed for accessible dishing and serving.
- If the items are produced remotely, the shipping container is usually made of thin cardboard or plastic can be inserted into the cabinet with an accessible template opening for each offering. The solid skirt around the containers helps keep the cabinet clean and attractive.

Health codes, inspectors & regulations require using a dipper well to store the scoops throughout the day.

A semi-continuous flow of potable tap water is needed to keep the scoops clean removing butter-fat & trace product smear that may stick to the scoop, restrict bacteria growth & stop flavor migration into another selection.

A flow rate $\leq \frac{1}{3}$ gpm is suggested with a water flow restrictor & a shut off valve to stop the flow in off-peak periods.

LIMITED WARRANTY

For Warranty details, please refer to:
www.MaximumFoodService.com or 1-877-368-2797 or Service@MaxxHelp.com

A warranty card should have been included with your appliance.

However, if the warranty card is missing with your product, please send the following information to:

Warranty & Reference Data Sheet: (make a return copy standard post card size)

**Maximum Food Service
WARRANTY CARD
C/O Technical Services
3355 Enterprise Avenue,
Suite 160 Fort Lauderdale,
FL 33331**

Brand & Model Number _____

Serial Number _____

Date of Installation _____

Name of Installer _____

or ☐ "Plug and Play" Hook-up

Clearance in front of, to the side, and behind the louvered cooling panels for utility compartment?

Temperature of the freezer compartment _____

Type of Container in Freezer: _____ Novelties _____ 3 gallon tubs _____ 6 gallon tubs
_____ 3 gallon rectangular cartons _____ 6 gallon rectangular cartons
_____ Other

Type of Product in Freezer: _____ Ice Cream _____ Gelato _____ Frozen Custard
_____ Frozen Yogurt _____ Sorbet _____ Italian Ice
_____ Popsicles _____ Sherbert _____ Other

Are products stacked to store backups in freezer? _____ yes _____ no

Are Tub Holders Used? _____ yes _____ no

Are Tub Holder Skirts Used? _____ yes _____ no

Is there a Sneeze Guard? _____ yes _____ no

Are Baskets Used? _____ yes _____ no

Product Vertical Clearance to the freezer compartment lid? _____

Is there a dipper well for this unit? _____ yes _____ no If yes, water flow _____ gpm.

Room Ambient Temperature _____

_____ (PLEASE INITIAL) The installation Manual has been read and understood.

Date _____



The Legacy Companies
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Sales: (954) 202-7419 • Sales@TheLegacyCompanies.com
Tech Service: (877) 368-2797 • Service@MaxxHelp.com

Project Name: _____
Location: _____
Item #: _____ Qty: _____
Model: _____

www.MaxximumFoodService.com

DIPPING CABINETS Ice Cream Scooping Cabinet w/ Glass Canopy

Model: ☐ MXDC-4 ☐ MXDC-8 ☐ MXDC-12 International Model: Add -50 (220V/50Hz/1Ph) or -60 (220V/60Hz/1Ph)



Ice cream dipping cabinets offer an attractive way to display or serve ice cream product. Perfect for ice cream parlors, sorbet shops, restaurants, and concession stands. These cabinets can hold hand-dipped ice cream or novelties. The glass top allows customers to easily view your offerings. Heat-reflective glass ensures a consistent temperature, keeping cold desserts at the perfect consistency.

FEATURES

- Flat, tempered clear glass sliding lids
- Lid lock and keys
- Interior LED lights makes it easier to see selection and enhance product's appearance
- Curved tempered glass sneeze guard (assembly req.)
- Molded plastic lid frame heated to prevent frost or ice build-up
- Internal condensate evaporator pan. No need for a floor drain.
- Bottom defrost drain with plug
- Dual heavy-duty casters, two locking
- Removable rubber bumper guards, grill side

TEMPERATURE

- Adjustable temperature range -18°F to +10°F (-28°C to -12°C)
- Thermometer display: external, analog, easily read

CONSTRUCTION

- Exterior Material: durable, white zinc coated, baked on enamel steel
- Interior Material: painted white power coated steel
- Tubholders: powder coated, wire
- Skirts: plastic
- Insulation: Thick, 2.5" foamed in-place, environmentally friendly, polyurethane

OPTIONS

- Custom Graphics
- Dipper Well
- Zeroll Scoops & Spades

REFRIGERANT

- MXDC4 and MXDC8: CFC-Free R-134A
- MXDC12: CFC-Free R-404A

ELECTRIC

- 115/120V/60Hz/1-ph, NEMA 5-15P
- 6-1/2 ft power cord and plug set



Also available:

- 220V/50Hz/1-ph,
- 220V/60Hz/1-ph

An appropriate Int'l Cord Set and plug to be provided when specified on the order. If no Cord Set or Plug is specified, NEMA 6-15 is the default.



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 (4) years compressor (part only)
Administered by The Legacy Companies, 877.368.2797

Designed for optimum performance in climate controlled area at 85°F ambient and 55% relative humidity.
Product design and specifications are subject to modification by manufacturer without prior notice.

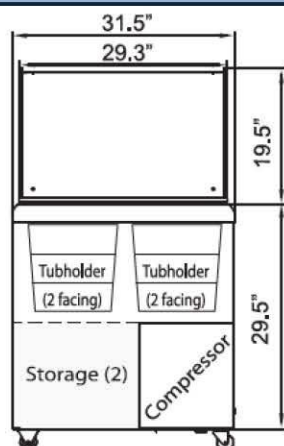
The built in performance enhancing functions ensure that given proper attention and preventative maintenance, each Maxx Cold Product will deliver years of trouble free, reliable, low maintenance, efficient operation.

5/2/2016W

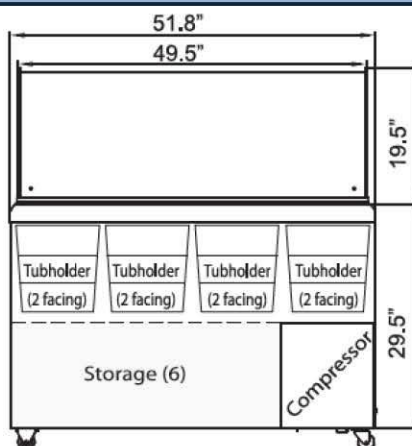


The Legacy Companies
 3355 Enterprise Avenue, Suite 160, Fort Lauderdale, FL 33331
 Sales: (954) 202-7419 • Sales@TheLegacyCompanies.com
 Tech Service: (877) 368-2797 • Service@MaxxHelp.com

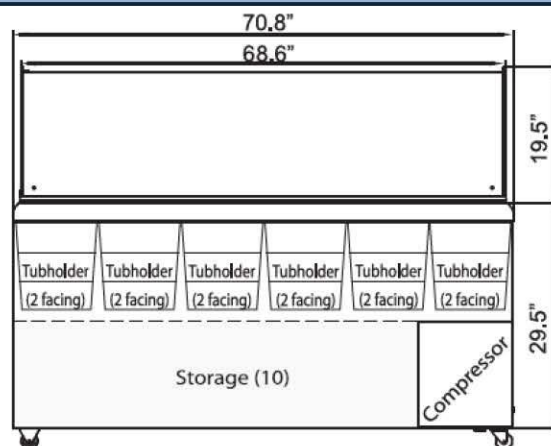
DIPPING CABINETS Ice Cream Scooping Cabinet w/ Glass Canopy



MXDC-4



MXDC-8



MXDC-12

	MXDC-4	MXDC-8	MXDC-12
# of TubHolders	2	4	6
# of Skirts	2	4	6
Tubs Exposed for Scooping	4	8	12
Tubs Storage	2	6	10
In: External Dimensions W x D x H	31.5" x 27.0" x 53.0"	51.8" x 27.0" x 53.0"	70.8" x 27.0" x 53.0"
mm: External Dimensions W x D x H	800mm x 685.8mm x 1346.2mm	1315.7mm x 685.8mm x 1346.2mm	1798.3mm x 685.8mm x 1346.2mm
Gross Cubic Feet	7.5	14.0	20.0
Net Cubic Feet	6.0	11.5	16.5
Amps	2.5 (1.1 – 220V)	4 (1.8 – 220V)	6.5 (3.2 – 220V)
Compressor H/P	1/3	1/3	2/3
Unit Weight	165 lb / 74 kg	235 lb / 107 kg	287 lb / 131 kg
Shipping Weight	184 lb / 83 kg	262 lb / 120 kg	320 lb / 146 kg



Internal LED Lights



Temp Display
(front)



Control Panel
(right)



Upper Corner Connection
Canopy top not suitable for product expediting



Dipper Well
(Optional)

STANDARD ACCESSORIES



Tubholder



Tubholder Skirt



Tubholder / Skirt Set

Fits around the top of cans to prevent ice cream from dripping to bottom of the cabinet.

Designed for optimum performance in climate controlled area at 85°F ambient and 55% relative humidity.
 Product design and specifications are subject to modification by manufacturer without prior notice.



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Project Name: _____
Location: _____
Item #: _____ Qty: _____
Model: _____

www.MaxximumFoodService.com

MOBILE ICE CREAM FREEZERS Flat Glass Sliding Lids

Model: ☐ MXF31F

☐ MXF52F

☐ MXF71F

International Model: Add -50 (220V/50Hz/1Ph) or -60 (220V/60Hz/1Ph)



MXF31F



MXF52F



MXF71F

Mobile Ice Cream Freezers with transparent, flat glass sliding lids offer an attractive way to display or serve ice cream product. Perfect for ice cream parlors, sorbet shops, gelato stations, restaurants, and concession stands. These cabinets can hold hand-dipped ice cream or novelties. The sliding clear glass top allows customers to easily view your offerings.

FEATURES

- Flat, tempered clear glass sliding lids
- Lid lock and keys
- Interior LED lights makes it easier to see selection and enhance product's appearance
- Molded plastic lid frame heated to prevent frost or ice build-up
- Internal condensate evaporator pan. No need for a floor drain.
- Bottom defrost drain with plug
- Dual heavy-duty casters, two locking
- Removable rubber bumper guards, grill side

TEMPERATURE

- Adjustable temperature range -18°F to +10°F (-28°C to -12°C)
- Thermometer display: external, analog, easily read

CONSTRUCTION

- Exterior Material: durable, white zinc coated, baked on enamel steel
- Interior Material: painted white power coated steel
- Flat wire baskets with 3 compartments
- Insulation: Thick, 2.5" foamed in-place, environmentally friendly, polyurethane

OPTIONS

- Tub Holders / Skirts
 - MXF31F – Option 2 / 2
 - MXF52F – Option 3 / 3
 - MXF71F – Option 6 / 6
- Custom Graphics
- Zeroll Scoops & Spades

REFRIGERANT

- MXF31F and MXF52F: CFC-Free R-134A
- MXF71F: CFC-Free R-404A

ELECTRIC

- 115/120V/60Hz/1-ph, NEMA 5-15P
- 6-1/2 ft power cord and plug set

Also available:

- 220V/50Hz/1-ph,
- 220V/60Hz/1-ph

An appropriate Int'l Cord Set and plug to be provided when specified on the order. If no Cord Set or Plug is specified, NEMA 6-15 is the default.



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 (4) years compressor (part only)
Administered by The Legacy Companies, 877.368.2797

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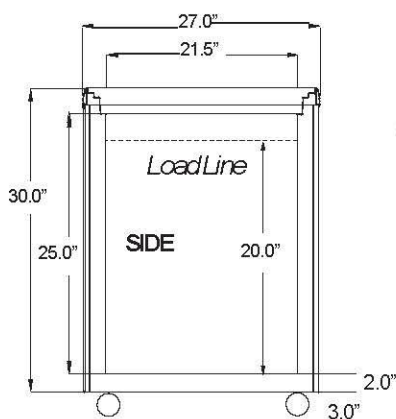
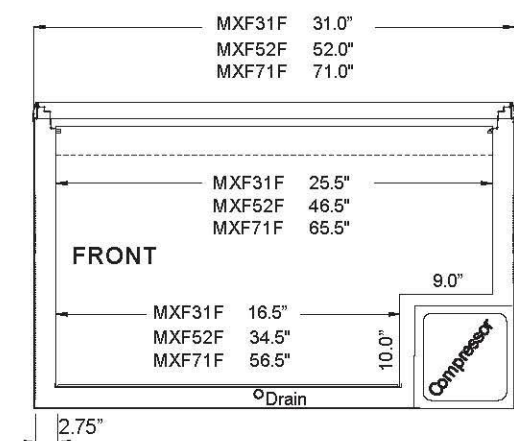
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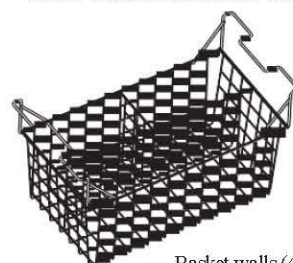


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MOBILE ICE CREAM FREEZERS Flat Glass Sliding Lids



MSF Standard Basket Configuration



Basket walls (4)
11.3"W x 22.6"D x 13.3"H
Vertical fixed divider (1)
19.6"D x 8.3"H
Horizontal fixed half divider (1)
5.6"W x 8.3"H

	MXF31F	MXF52F	MXF71F
# of Novelty Baskets / Dividers	2 / 2	4 / 2	5 / 2
Tubs Exposed for Scooping	4	8	12
Tubs Storage	2	6	10
External Dimensions W x D x H	31.0" x 27.0" x 33.0"	52.0" x 27.0" x 33.0"	71.0" x 27.0" x 33.0"
mm: External Dimensions W x D x H	787.4mm x 685.8mm x 838.2mm	1320.8mm x 685.8mm x 838.2mm	1803.4mm x 685.8mm x 838.2mm
In: Internal Dimensions W x D x H	25.5" x 21.5" x 26.5"	46.5" x 21.5" x 26.5"	65.5" x 21.5" x 26.5"
mm: Internal Dimensions W x D x H	647.7mm x 546.1mm x 673.1mm	1181.1mm x 546.1mm x 673.1mm	1663.7mm x 546.1mm x 673.1mm
Gross Cubic Feet	7.5	14.0	20.0
Net Cubic Feet	6.0	11.5	16.5
Amps	2.5 (1.1 – 220V)	4 (1.8 – 220V)	6.5 (3.2 – 220V)
Compressor H/P	1/3	1/3	2/3
Unit Weight	117 lb / 53 kg	162 lb / 73 kg	197 lb / 89 kg
Shipping Weight	130 lb / 59 kg	179 lb / 81 kg	219 lb / 99 kg



Grill Area Control Panel



Front Panel Temp Display



Industrial Double Casters



Front Internal LED Lights

OPTIONAL ACCESSORIES



Tubholder



Tubholder Skirt



Tubholder / Skirt Set

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