



Maxx Cold X-series | The Legacy Companies
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 www.MaxximumFoodService.com • Info@MaxxColdFoodService.com

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

CHEF BASES

Model: MXCB48 MXCB60 MXCB72

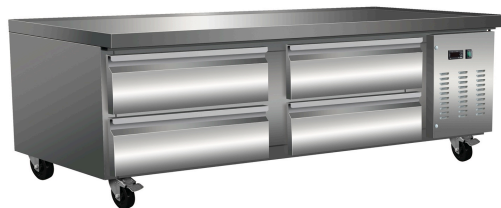
International Model:
 Add -50 (220V/50Hz/1Ph)



MXCB48



MXCB60



MXCB72

Maxx Cold Chef Bases are designed for performance. Refrigerated chef bases provide ample space to store and keep ingredients and toppings at the perfect temperature and within easy reach of your food preparation area, increasing your efficiency and production ability.

FEATURES

- Easy to grip recessed drawer handles
- 5" casters standard
- Available in multiple sizes to suit your needs
- Available in 115V/60Hz/1 and 230V/50Hz/1

TEMPERATURE

- Holding temperature: 33° to 41°F (1° to 5°C)
- Utilizes environmentally friendly refrigerant R134A
- Forced-air refrigeration
- Efficient cooling system
- Automatic defrost system

CONSTRUCTION

- Exterior Material: Durable, easy to clean stainless steel
- Urethane insulated walls and doors

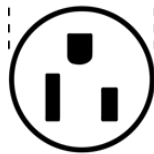
REFRIGERANT

Environmentally-friendly R-134A propane

ELECTRIC

115/60Hz/1 Ph (NEMA 5-15)
 Cord set includes plug & 9.8' (3m) cord
 230V50Hz/1 available as an option

1.27" / 32 mm



NEMA 5-15P



Certified to
 ANSI-NSF 7



Certified to
 ANSI UL 471



DOE 2017
 Compliant

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

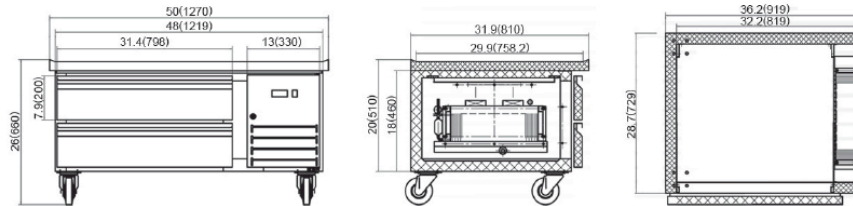
Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information 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.

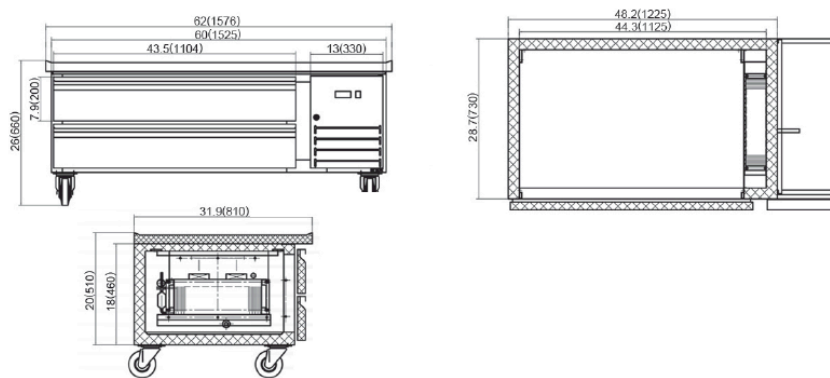
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CHEF BASES

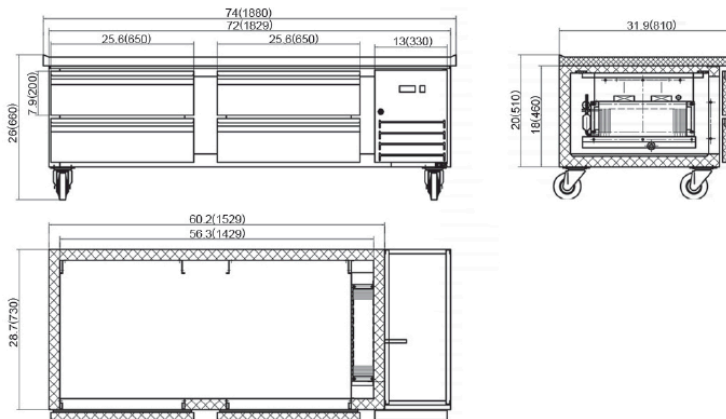
MXCB48



MXCB60



MXCB72



	Dimensions in / mm	Capacity	Temperature Range	Voltage	Amps	Unit Weight	Shipping Weight
MXCB48	50 x 31.9 x 29 1270 x 775 x 638	6.5 Cu Ft 184 L	33°-41°F 1°-5° C	115V/60Hz/1 230V/50Hz/1	5.8	234 lb 106 kg	260 lb 118 kg
MXCB60	63.2 x 32.9 x 27.8 1575 x 775 x 638	8.8 Cu Ft 249 L	33°-41°F 1°-5° C	115V/60Hz/1 230V/50Hz/1	5.8	269 lb 122 kg	302 lb 137 kg
MXCB72	74 x 31.9 x 26 1880 x 775 x 638	11.1 Cu Ft 314.3 L	33°-41°F 1°-5° C	115V/60Hz/1 230V/50Hz/1	5.8	313 lb 142 kg	353 lb 160 kg

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