MAXX Cold MXCR48SHC

Maxx Cold MXCR48SHC Commercial Refrigerated Sandwich/Salad Prep Station Instruction Manual

Model: MXCR48SHC (DVS48A)

1. Introduction

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Maxx Cold MXCR48SHC Commercial Refrigerated Sandwich/Salad Prep Station. Please read this manual thoroughly before installation and use to ensure proper function and longevity of the unit. Keep this manual for future reference.

2. Safety Information

WARNING: Failure to follow these safety instructions may result in fire, electric shock, property damage, or injury.

- Always disconnect the unit from the power supply before cleaning, maintenance, or servicing.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Ensure the unit is placed on a level, stable surface capable of supporting its weight when fully loaded.
- Maintain adequate ventilation around the unit. Do not block air vents.
- Do not use electrical appliances inside the food storage compartments unless they are of the type recommended by the manufacturer.
- This appliance is intended for commercial use only.
- Keep all packaging materials away from children.

3. Setup

3.1 Unpacking

Carefully remove all packaging materials. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and your supplier. Ensure all accessories, including the 12 pans, divider bars, cutting board, and casters, are present.



Image: Front view of the Maxx Cold MXCR48SHC unit. This shows the overall design and the two access doors.

3.2 Caster Installation

The unit comes with four 3-inch swivel casters, two of which have brakes. Attach the casters to the bottom of the unit. Ensure the casters with brakes are installed on the front side for stability.

3.3 Placement

Place the unit on a strong, level surface. Allow at least 6 inches of clearance around the back and sides for proper ventilation. Avoid direct sunlight, heat sources, or areas with high humidity. Ensure the unit is level to allow for proper drainage and door sealing.



Image: Diagram showing the dimensions of the Maxx Cold MXCR48SHC unit (48.2" W x 29.9" D x 43.2" H). Use these measurements to ensure adequate space.

3.4 Electrical Connection

Connect the unit to a dedicated electrical outlet with the correct voltage and amperage as specified on the unit's data

plate. Do not use extension cords or adapter plugs. Ensure the power cord is not pinched or damaged.

3.5 Initial Cleaning

Before first use, clean the interior and exterior surfaces with a mild soap and warm water solution. Rinse thoroughly and dry. Install the provided 4-inch deep pans and divider bars in the top section.



Image: Top view of the prep station showing the twelve 4-inch deep pans filled with various salad and sandwich ingredients, ready for use.

3.6 Initial Startup

After cleaning and placement, plug in the unit. Allow it to run for at least 2-4 hours empty to reach its operating temperature before loading with food products. Verify the temperature display shows the desired range.

4. Operating Instructions

4.1 Temperature Control

The unit maintains a holding temperature range of 33°F to 41°F (1°C to 5°C). The LED display shows the current internal

temperature. Adjustments can be made via the control panel, typically located on the front or side of the unit. Refer to the specific control panel instructions for detailed temperature setting procedures.

4.2 Loading Food Products

Place prepared ingredients into the 4-inch deep pans in the top section. Utilize the adjustable heavy-duty wire shelf in the refrigerated cabinet for additional storage. Do not overload the shelves or block the internal air circulation. Ensure the insulated hood is closed when not actively preparing food to maintain optimal temperatures.



Image: Interior view of the refrigerated cabinet, showing food items stored on the wire shelf and the door open.

4.3 Cutting Board Use

The unit includes an 11.42-inch sanitary food-grade quality cutting board. Position it on the prep surface as needed for food preparation. Clean the cutting board thoroughly after each use.

5. Maintenance

5.1 Regular Cleaning

Daily: Clean the exterior stainless steel surfaces with a soft cloth and a mild, non-abrasive cleaner. Wipe down the cutting board and the interior of the food pans.
Weekly: Clean the interior coated aluminum surfaces with a mild soap and warm water solution. Remove and clean the wire shelves. Ensure all surfaces are dry before reloading food.



Image: Side view of the Maxx Cold MXCR48SHC unit, illustrating its stainless steel construction which requires regular cleaning.

5.2 Condenser Coil Cleaning

The condenser coil should be cleaned regularly (monthly or quarterly, depending on usage and environment) to ensure efficient operation. Disconnect power before cleaning. Use a stiff brush or vacuum cleaner to remove dust and debris from the condenser fins. A dirty condenser can lead to reduced cooling efficiency and increased energy consumption.

5.3 Gasket Inspection

Regularly inspect door gaskets for tears or damage. Clean gaskets with warm water and mild soap. Damaged gaskets can lead to air leaks, affecting temperature control and energy efficiency. Replace damaged gaskets promptly.

5.4 Drainage

This unit features an integrated condensate evaporator, eliminating the need for a drain line connection. Ensure the evaporator pan is clear of obstructions to allow proper water evaporation.

6. Troubleshooting

Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Unit not cooling	Power supply issue, thermostat setting, dirty condenser, door left open.	Check power connection. Adjust thermostat. Clean condenser coil. Ensure doors are closed properly.
Excessive noise	Loose components, fan obstruction, unit not level.	Check for loose parts. Clear fan area. Level the unit using casters.
Water on floor	Blocked drain, excessive humidity, door gasket issue.	Check for obstructions in the evaporator pan. Ensure doors are sealed.
Temperature too high/low	Thermostat setting, heavy loading, frequent door openings.	Adjust thermostat. Avoid overloading. Minimize door openings.

If problems persist after attempting these solutions, contact qualified service personnel.

7. Specifications

Feature	Detail
Model Number	MXCR48SHC (DVS48A)
Product Dimensions (W x D x H)	48.2" x 29.9" x 43.2" (1225mm x 760mm x 1098mm)
Item Weight	313 pounds
Refrigerated Storage Capacity	12 cubic feet
Temperature Range	33°F to 41°F (1°C to 5°C)
Refrigerant	R290A Hydrocarbon
Construction	Stainless steel exterior, coated aluminum interior
Pans Included	Twelve (12) 4-inch deep pans with divider bars
Shelves	One adjustable, heavy-duty wire shelf per section/door
Cutting Board	11.42-inch sanitary food grade quality
Casters	Four (4) 3-inch swivel casters (2 with brakes)
Condensate Evaporation	Integrated (no drain line required)

8. Warranty and Support

For warranty information or technical support, please contact MAXX Cold customer service. Ensure you have your model number (MXCR48SHC or DVS48A) and serial number available when contacting support.
Contact information can typically be found on the manufacturer's website or on the product's rating plate.

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