



Suggested List Price Hot Holding and Accessories

Effective: March 1, 2019



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RMA – Returned Product Policy

The following is the policy for Returns from the customer.

1. All returned product must have an RMA number from Customer Service prior to sending the product back.
2. The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
3. If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
4. Custom product is non-returnable.
5. Applicable freight charges and re-crating will be the customer's responsibility.
6. RMA number must be clearly written on all shipping paperwork to factory/warehouse.
7. RMA will be valid for 45 days from date of issue.

Modular Holding Cabinet : MercoMax™

Manufactured at our Frymaster facility in Shreveport, LA

MercoMax™ Modular Holding Cabinets keep food hot, fresh and ready for easy assembly! Allows more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.

Standard Features

- Multiple configurations and sizes to fit your kitchen space
- Innovative airflow technology with climate controlled cabinet. DuoHeat technology provides the perfect combination of convection & radiant heat. Designed to hold both crispy and juicy foods
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Designed to hold up to 12 standard 1/3 size high-temperature holding trays
- Stackable units (up to 2 high) allow operators to customize for use in larger kitchens
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Programmable menu, with up to 6 different day-parts. Easily customizable using MenuConnect application and USB upload to the cabinet
- Digital time, temperature & product name display for each holding tray. (On some models)
- Removable back for pass-through applications
- Available with timer bars on both sides (some models)
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord



Accessories

Item #		Price
8030490	Single Handled Tray	\$72
8030491	Double Handled Tray	\$72
8030495	Stainless Steel Trivet (Tray Insert)	\$67

Item/SKU	Version	Description/Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Ship Wt	Plug Type	Price (US\$)
MHG22SAN1N	North America	2 tall x 2 wide No Timers	19.2" (488mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$6,135
XMHG22SAN1N	Export					4.5-5.5	200-240	50/60	900-1445		CEE 7/7	
MHG22SAB1N	North America	2 tall x 2 wide Timer Bar - Front	19.2" (488mm)	15.5" (394mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$6,335
XMHG22SAB1N	Export					4.5-5.5	200-240	50/60	900-1445		CEE 7/7	
MHG22SAB2N	North America	2 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$6,634
XMHG22SAB2N	Export					4.5-5.5	200-240	50/60	900-1445		CEE 7/7	
MHG32SAB1N	North America	3 tall x 2 wide Timer Bars - Front	19.2" (488mm)"	15.5" (394mm)"	16.4" (417mm)"	7.8-9.0	208-230	60	1622-2070	100lbs (45kg)	NEMA 6-20P	\$7,880
XMHG32SAB1N	Export					7.0-8.5	200-240	50/60	1400-2040		CEE 7/7	
MHG32SAB2N	North America	3 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)"	18.0" (457mm)"	16.4" (417mm)"	7.8-9.0	208-230	60	1622-2070	100lbs (45kg)	NEMA 6-20P	\$8,330
XMHG32SAB2N	Export					7.0-8.5	200-240	50/60	1400-2040		CEE 7/7	
MHG42SAB1N	North America	4 tall x 2 wide Timer Bars - Front	19.2" (488mm)"	15.5" (394mm)"	21.3" (541mm)"	10.4-11.9	208-230	60	2163-2737	115lbs (52kg)	NEMA 6-20P	\$10,624
XMHG42SAB1N	Export					9.0-11.0	200-240	50/60	1800-2640		CEE 7/7	
MHG42SAB2N	North America	4 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)"	18.0" (457mm)"	21.3" (541mm)"	10.4-11.9	208-230	60	2163-2737	115lbs (52kg)	NEMA 6-20P	\$11,222
XMHG42SAB2N	Export					9.0-11.0	200-240	50/60	1800-2640		CEE 7/7	

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Item/SKU	Version	Description/Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Ship Wt	Plug Type	Price (US\$)
MHG23SAB1N	North America	2 tall x 3 wide Timer Bar - Front	29.7" (754mm)	15.5" (394mm)	11.4" (290mm)	9.6-11.0	208-230	60	1997-2530	105lbs (48kg)	NEMA 6-20P	\$7,781
XMHG23SAB1N	Export					7.0-8.5	200-240	50/60	1400-2040		CEE 7/7	
MHG23SAB2N	North America	2 tall x 3 wide Timer Bars - Front & Back	29.7" (754mm)	18.0" (457mm)	11.4" (290mm)	9.6-11.0	208-230	60	1997-2530	105lbs (48kg)	NEMA 6-20P	\$8,180
XMHG23SAB2N	Export					7.0-8.5	200-240	50/60	1400-2040		CEE 7/7	
MHG24SAB1N	North America	2 tall x 4 wide Timer Bar - Front"	36.5" (927mm)	15.5" (394mm)	11.4" (290mm)	10.4-11.9	208-230	60	2163-2737	125lbs (57kg)	NEMA 6-20P	\$8,180
XMHG24SAB1N	Export					11.0-13.0	200-240	50/60	2200-3120		CEE 7/7	
MHG24SAB2N	North America	2 tall x 4 wide Timer Bars - Front & Back	36.5" (927mm)	18.0" (457mm)	11.4" (290mm)	10.4-11.9	208-230	60	2163-2737	125lbs (57kg)	NEMA 6-20P	\$8,729
XMHG24SAB2N	Export					11.0-13.0	200-240	50/60	2200-3120		CEE 7/7	
MHG34SAB1N	North America	3 tall x 4 wide Timer Bars - Front	36.5" (927mm)	15.5" (394mm)	16.4" (417mm)	15.5-17.8	208-230	60	3224-4094	150lbs (68kg)	NEMA 6-20P	\$10,773
XMHG34SAB1N	Export					14.0-16.0	200-240	50/60	2800-3840		Pin & Sleeve	
MHG34SAB2N	North America	3 tall x 4 wide Timer Bars - Front & Back	36.5" (927mm)	18.0" (457mm)	16.4" (417mm)	15.5-17.8	208-230	60	3224-4094	150lbs (68kg)	NEMA 6-20P	\$11,821
XMHG34SAB2N	Export					14.0-16.0	200-240	50/60	2800-3840		Pin & Sleeve	

Fried Food Holding Station : 10" & 16"

Manufactured at our Delfield facility in Mount Pleasant, MI



Reduce waste and improve profits by extending the life of your fried foods. With its versatile divider system, the *Merco* Fried Food Holding Station can keep a variety of fried products at their peak serving temperatures. Internally controlled air temperature is directed over and through fried foods using Therma-Lock™ technology to maintain optimum product temperature and crispness, extending product retention up to three times! The *Merco* Fried Food Holding Station is sure to meet any capacity requirements from early morning breakfast to midnight buffets.

Standard Features

- 10 & 16-inch design
- Heavy-duty stainless steel construction
- Easily removable product divider, product tray and grease tray for fast clean up
- Therma-Lock™ Technology insures constant circulation of fresh, hot air over and through food to control moisture and maintain crispness
- Longer hold times result in less waste, equaling increased profits
- Internally controlled temperature and air flow are pre-set for optimum performance
- Heavy-duty components and front centered on/off switch for ease & reliability

Item/SKU	Description/Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
FFHS10A-C1G11	FFHS-10	10.5" (267mm)	25.0" (635mm)	10.0" (254mm)	8.3	120	60	1000	32 lbs. (14.5 kg)	5' (1524 mm)	NEMA 5-15P	\$4,349
FFHS16A-C1G11	FFHS-16	16.0" (406mm)	25.0" (635mm)	10.0" (254mm)	12	120	60	1450	54 lbs. (24 kg)	5' (1524 mm)	NEMA 5-15P	\$5,037
FFHS16F-C1G11	FFHS-16S	16.0" (406mm)	19.0" (483mm)	10.0" (254mm)	12	120	60	1450	54 lbs. (24 kg)	5' (1524 mm)	NEMA 5-15P	\$5,037
FFHS16A-D1G11	FFHS-16 Drop in	17.5" (445mm)	25.3" (643mm)	9.8" (248mm)	12	120	60	1450	54 lbs. (24 kg)	5' (1524 mm)	NEMA 5-15P	\$5,037
FFHS16H-D1G11	FFHS-16S Drop in	17.5" (445mm)	19.8" (503mm)	9.8" (248mm)	12	120	60	1450	54 lbs. (24 kg)	5' (1524 mm)	NEMA 5-15P	\$5,037

Accessories

Item #		Price
269-CR1-0036	FFHS-10 & FFHS-16 Divider	\$41
269-CR1-0007	FFHS-16S Divider	\$41

Fried Food Holding Station : 27" & 32"

Manufactured at our Delfield facility in Mount Pleasant, MI

Reduce waste and improve profits by extending the life of your fried foods. With its versatile divider system, the *Merco* Fried Food Holding Station can keep a variety of fried products at their peak serving temperatures. Internally controlled air temperature is directed over and through fried foods using Therma-Lock™ technology to maintain optimum product temperature and crispness, extending product retention up to three times! The *Merco* Fried Food Holding Station is sure to meet any capacity requirements from early morning breakfast to midnight buffets.



Shown with additional divider.



Standard Features

- 27" & 32" designs
- Heavy-duty stainless steel construction
- Easily removable product divider, product tray and grease tray for fast clean up
- Therma-Lock™ Technology insures constant circulation of fresh, hot air over and through food to control moisture and maintain crispness
- Longer hold times result in less waste, equaling increased profits
- Internally controlled temperature and air flow are pre-set for optimum performance
- Heavy-duty components and front centered on/off switch for ease & reliability

Item/SKU	Description /Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
FFHS27A-C1G11	FFHS-27	27.5" (699mm)	25.0" (635mm)	10.0" (254mm)	20.6	208	60	4500**	76 lbs. (34 kg)	6' (1829 mm)	NEMA L6-30P	\$6,588
FFHS27A-D1G11	FFHS-27 - Drop-in	28.5" (724mm)	25.3" (643mm)	9.8" (248mm)	20.6	208	60	4500**	76 lbs. (34 kg)	6' (1829 mm)	NEMA L6-30P	\$6,588
FFHS32A-D1G11	FFHS-32 - Drop-in	33.5" (851mm)	25.3" (643mm)	9.8" (248mm)	20.6	208	60	4650**	86 lbs. (39 kg)	6' (1829 mm)	NEMA L6-30P	\$7,659

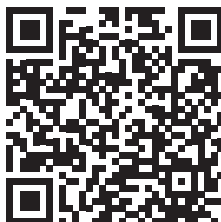
** Power output can be factory reduced if necessary to achieve required performance level

Accessories

Item #	Price
269-CR1-0006 FFHS27 & FFHS32 Divider	\$41

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