

PRICE GUIDE



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crispyMax®

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mercoVisual™

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mercoEco®

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mercoMax™

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WHAT ARE YOU HOLDING?

Regardless of the answer, we've got you covered!

crispyMax®

HOLDING STATIONS

- Low profile, no need for overhead heat—perfect for holding larger quantities of fried or baked crispy foods
- Convected air circulates around food keeping it hot and crispy
- Available in one, two, three, or four lane configurations
- Add accessories such as a stainless steel over shelf, tong, scoop or package holder, side caddy or a French fry ribbon
- Countertop or drop-in



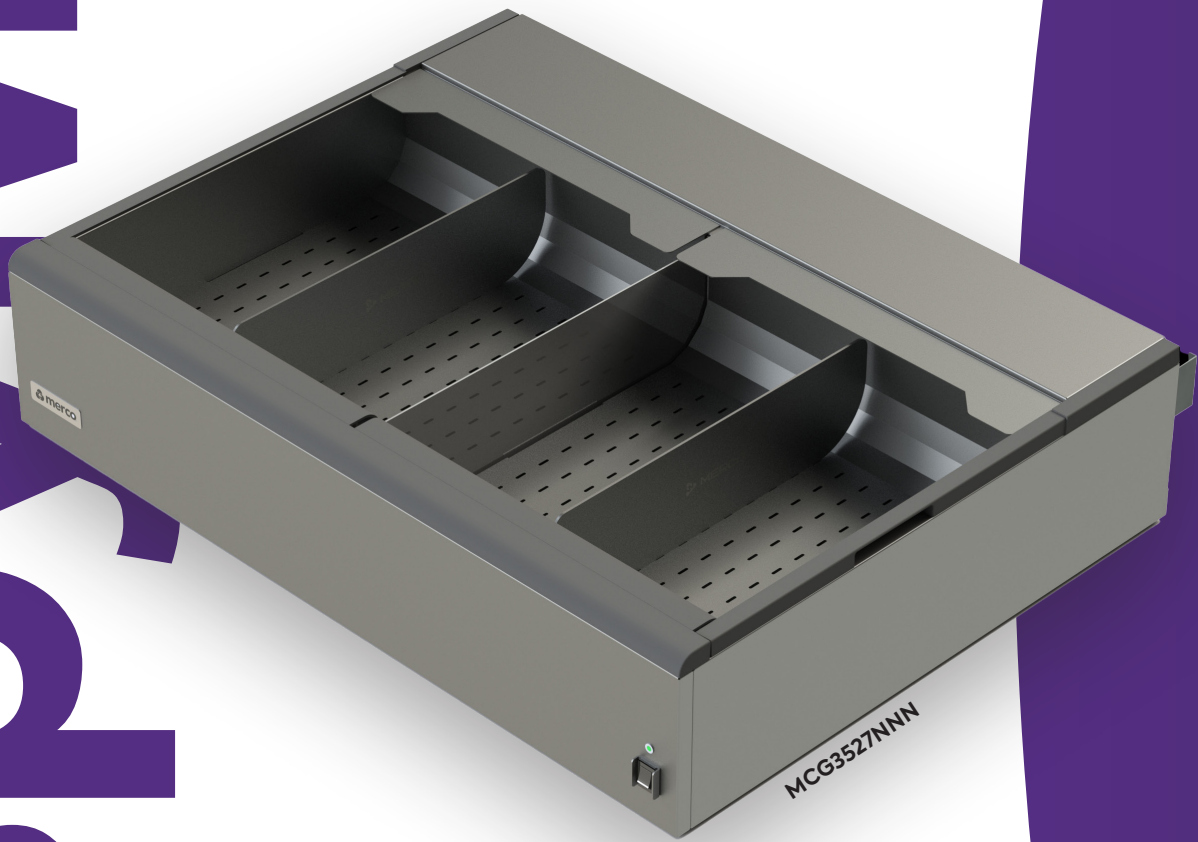
mercoVisual™

HOLDING CABINETS

- Available in MercoEco® radiant heat models or MercoMax™ duo heat-combination convected air and radiant heat models—great for staging hot moist or crispy food items until plating or assembly
- Hundreds of configurations for any application or size
- Stainless steel tray seal design seals in moisture, allowing juicy products to be held next to crispy products
- Intuitive visual touchscreen shows status of products with color indicators
- Patented tray tracking technology available on MercoEco models. Start timers without pushing buttons



Max crisp



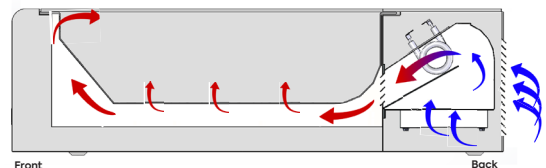
**CRISP AND READY
SERVING STATION**

crispyMax®

AT A GLANCE

- LOW PROFILE**
CrispyMax® is less than 8" tall—the lowest profile in the industry. Great fried food holding can now fit almost anywhere.
- SUPERIOR HOLD**
Based on internal testing, the CrispyMax held chicken tenders 50% hotter than product in a hot food well test (30 minute total hold time). Depending on the product, customers have doubled their hold times while not seeing any degradation of food quality.
- VARIABLE HOLDING**
Each lane of the Merco CrispyMax has its own fan and temperature setting which can be configured independently. Have tortilla chips next to egg rolls next to fries, every thing can be at their own perfect temperature.
- COOL TOUCH**
Merco's exclusive Cool Touch feature is standard on all models, keeping crew member contact surfaces cooler to touch.
- CONFIGURABLE**
The most configurations available—choose from single, double, triple, or quad lane units in either countertop or drop-in models. Available Internationally.
- EASY CLEAN**
All the pieces easily lift out for cleaning and can fit in most commercial dishwashers. Just lift out the food tray(s) and the crumb tray and wipe out the bottom of the unit.
- QUICK COOL**
Integrated cool down feature speeds up end of shift cleaning. After the unit is shut down, the fans continue to run enabling cleaning sooner.
- INTERNALLY SMART**
Maintains consistent performance across a range of voltages, using one unit for 208-240. Competitors may have three different models to achieve this same result.
- LOW MAINTENANCE**
Lift out crumb trays have no moving parts like the front sliding drawer of the competition. Because of friction and awkward motion to remove, the drawer slides break or bend, and replacement parts can be expensive.
- INTEGRATED SELF-DIAGNOSTICS**
The LED light on the front lets the operator (and our service team) know exactly what's going on with the unit. If there is a service call, the operator can tell the technician the sequence for quick diagnostics.

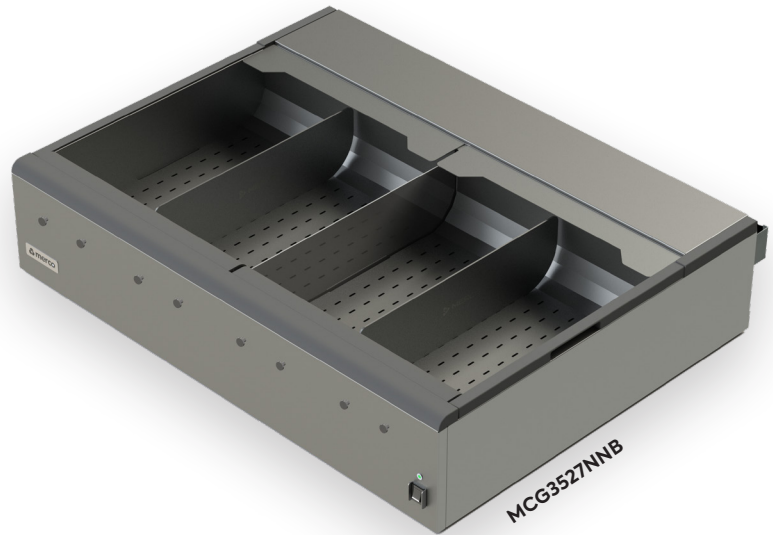
- EFFICIENT AIRFLOW**
Get rid of heat lamps! CrispyMax surrounds food in a blanket of warm air using Therma-Lock™ technology with no need for anything overhead.



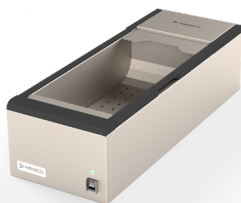
crispyMax COUNTERTOP

KEY FEATURES

- Heavy-duty stainless-steel construction
- Smart LED on front of unit indicates operating status, positioned next to front accessible on/off switch
- Easily removable product divider, food tray, and crumb trays for fast clean up. All pieces designed to fit through a dishwasher
- Therma-lock™ Technology ensures constant circulation of fresh hot air over and through food to control moisture and maintain crispiness. No need for overhead heat
- Removable, adjustable dividers
 - Single lane, none provided
 - Double lane, one provided
 - Triple lane, two provided
 - Quad lane, two standards plus a center divider provided
- Factory pre-set at 375 °F; unit can be changed in the field via USB
- For export models, add an "X" prefix and contact factory for specifications and pricing
- One-year parts and labor warranty standard
- FOB, Shreveport, LA



MODEL	DESCRIPTION	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
CrispyMax Countertop							
MCG1027NNN	Single Lane	10"	28.8"	7.8"	5-15P	40-lbs.	\$8,195
MCG1827NNN	Double Lane	18.5"	28.8"	7.8"	5-20P	60-lbs.	\$8,795
MCG2727NNN	Triple Lane	27"	28.8"	7.8"	6-20P	80-lbs.	\$10,195
MCG3527NNN	Quad Lane	35.5"	28.8"	7.8"	6-30P	100-lbs.	\$11,995
CrispyMax Countertop with shoulder bolts							
MCG1827NNB	Double Lane	18.5"	28.8"	7.8"	5-20P	60-lbs.	\$8,795
MCG2727NNB	Triple Lane	27"	28.8"	7.8"	6-20P	80-lbs.	\$10,195
MCG3527NNB	Quad Lane	35.5"	28.8"	7.8"	6-30P	100-lbs.	\$11,995



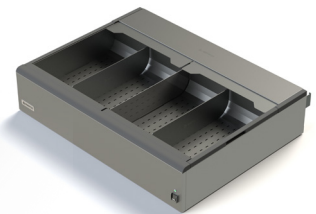
MCG1027NNN



MCG1827NNN



MCG2727NNN



MCG3527NNN

crispyMax DROP-IN

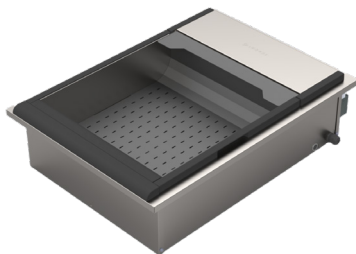
KEY FEATURES

- CrispyMax drop-in is designed to work with all industry standard serving counters. Picture shown incorporates the drop in into a Delfield Shelleyglas® base. Works with all manufacturers
- Drop-in available in single, double, triple and quad lane configurations
- Heavy-duty stainless-steel construction
- Remote control includes smart LED on front of unit indicates operating status and on/off switch
- Easily removable product divider, food tray and crumb trays for fast clean up. All pieces designed to fit through a dishwasher
- Therma-lock™ Technology ensures constant circulation of fresh hot air over and through food to control moisture and maintain crispiness. No need for overhead heat
- Removable, adjustable dividers
 - Single lane, none provided
 - Double lane, one provided
 - Triple lane, two provided
 - Quad lane, two standards plus a center divider provided
- Factory pre-set at 375 °F; unit can be changed in the field via USB
- For export models, add an "X" prefix and contact factory for specifications and pricing
- One-year parts and labor warranty standard
- FOB, Shreveport, LA

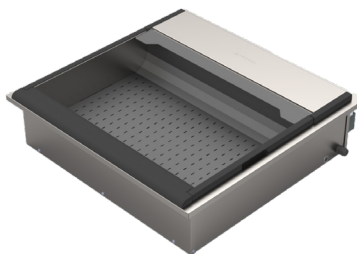


MCD2028NNN
SHOWN IN DELFIELD COUNTER
(SOLD SEPARATELY)

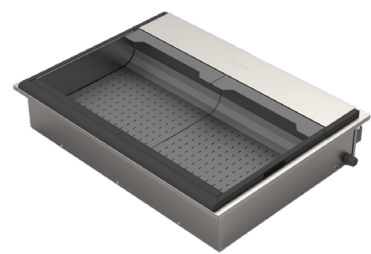
MODEL	DESCRIPTION	WIDTH	DEPTH	HEIGHT	CUTOUT (W" × D")	PLUG TYPE	SHIP WEIGHT	LIST PRICE
CrispyMax Drop-ins								
MCD1228NNN	Single Lane	12"	27.9"	7.8"	10.5" × 26"	5-15P	50-lbs.	\$8,195
MCD2028NNN	Double Lane	20.5"	27.9"	7.8"	19" × 26"	5-20P	70-lbs.	\$8,795
MCD2928NNN	Triple Lane	29"	27.9"	7.8"	27.5" × 26"	6-20P	90-lbs.	\$10,195
MCD3728NNN	Quad Lane	37.5"	27.9"	7.8"	36" × 26"	6-30P	110-lbs.	\$11,995



MCD2028NNN



MCD2928NNN



MCD3728NNN

NOTES

- See spec sheet for louver and switch placement/requirements

crispyMax ACCESSORIES

ITEM / SKU	DESCRIPTION	COMPATIBILITY		LIST PRICE
		W/O Shoulder Bolts (NNN)	With Shoulder Bolts (NNB)	
130229874	Rack, double-Lane — CMR2218	●	●	\$2,995
130229875	Rack, triple-Lane — CMR2227	●	●	\$3,995
130229876	Rack, quad-Lane — CMR2235	●	●	\$5,495
130229877	Rack, fits around either MCG1027NNN & MCG2727NNN or two MCG1827NNN (Not Included) — CMR2239	●	●	\$5,995
130277792	Timer Holder		●	\$95
130277796	Timer	●	●	\$70
130141367	Side Caddy	●	●	\$160
130235961	Side Caddy, Welded	●	●	\$175
130211042	Fry Paper Holder		●	\$375
130211240	Tong/Accessory Holder		●	\$875
130250643	Fry Box Holder, Inside	●	●	\$350
2602572	Scoop Holder Divider	●	●	\$110
130020612	Fry Scoop, Plastic, Universal (Left or Right Handed)	●	●	\$60
2602576	Bridge - Contact factory to determine correct style	●	●	\$145
2602613	Standard Divider	●	●	\$110
130258011	Food Tray Cleaning Tool	●	●	\$73
CMC18	CrispyMax Cart, double-Lane — CMC18	●	●	\$4,995
CMC27	CrispyMax Cart, triple-Lane — CMC27	●	●	\$5,995



crispyMax NAMING CONVENTION

X	M	C	G	10	12	N	N	N
Export	Merco Brand	Product	Form Factor	W (in)	D (in)	User Interface	Feature 1	Feature 2
—	M	C - CrispyMax	G - Countertop	10	12	N - No UI (fixed Temp & Air)	N - N/A	N - N/A
X - CE Export			D - Drop-in	12	16			B - Mounting Bolts
				18	27			
				20	28			
				27				
				29				
				35				
				37				

MODEL	EXAMPLE
MCG1027NNN	Merco CrispyMax Countertop 10 inches wide 27 inches deep No UI N/A N/A
MCG1827NNN	Merco CrispyMax Countertop 18 inches wide 27 inches deep No UI N/A N/A
MCG2727NNN	Merco CrispyMax Countertop 27 inches wide 27 inches deep No UI N/A N/A
MCG3527NNN	Merco CrispyMax Countertop 35 inches wide 27 inches deep No UI N/A N/A
MCG1827NNB	Merco CrispyMax Countertop 18 inches wide 27 inches deep No UI N/A mounting Bolts
MCG2727NNB	Merco CrispyMax Countertop 27 inches wide 27 inches deep No UI N/A mounting Bolts
MCG3527NNB	Merco CrispyMax Countertop 35 inches wide 27 inches deep No UI N/A mounting Bolts
MCD1228NNN	Merco CrispyMax Drop-in 12 inches wide 28 inches deep No UI N/A N/A
MCD2028NNN	Merco CrispyMax Drop-in 20 inches wide 28 inches deep No UI N/A N/A
MCD2928NNN	Merco CrispyMax Drop-in 29 inches wide 28 inches deep No UI N/A N/A
MCD3728NNN	Merco CrispyMax Drop-in 37 inches wide 28 inches deep No UI N/A N/A

mercoVisual™

mercoEco + mercoMax

mercoEco

Radiant Upper and Lower Heat on each shelf.

ECO = RADIANT!

mercoMax

Heated Convective Airflow Upper and Radiant Lower Heat on each shelf.

MAX = AIRFLOW!



MHG22SST1W

WHERE TO START?

Discover which model is right for you

	VALUE (ECO OR MAX)	MID-TIER (ECO OR MAX)	PREMIUM (ECO ONLY)
	TIMER BAR(S)	TOUCHSCREEN(S)	TTT (RFID)
Available with Single-Sided or Double-Sided Controls	●	●	●
LED Indicator for Status	●		
Large Colored Cell for Status		●	●
4-digit Alpha-Numeric Food Name	●		
32-character Food Name		●	●
MenuConnect Programming and Upload to Cabinet via USB	●	●	●
On-Screen Programming		●	●
Visible Alarm Status	●	●	●
Audible Alarm		●	●
Multiple Languages can be Displayed		●	●
Wi-Fi Capable / KitchenConnect (Remote Monitoring/Menu Updates)		●	●
FIFO Management	●	●	●
Manual Timer Starts (must touch)	●	●	
Automatic Timer Starts			●
Transfer Trays Within Cabinet			●
Transfer Trays Between Multiple Cabinets			●

EITHER MercoEco or MercoMax can hold **BOTH** crispy and juicy foods by inserting or removing tray seals. Customer food type (breading, moisture content) determines which technology will work best.

ALL Merco holding cabinets can be converted to Pass-Thru: Single-sided controls - just remove the back panel. Double-sided controls are designed as Pass-Thru.

mercco



MHT32SST1W

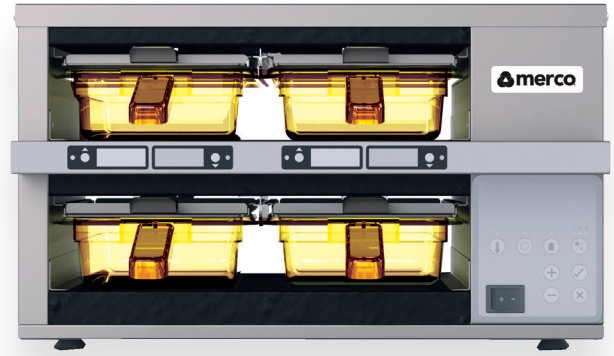
**RADIANT HEAT
TOP AND BOTTOM**

-  **REMOVABLE TRAY SEAL**
Perfect for both juicy and crispy products. Install the stainless-steel seal to lock in moisture and maintain optimal humidity for juicy products - Remove tray seal to keep fried foods crispy longer.
-  **TOUCHSCREEN UNITS**
Units have a durable 7" capacitive touchscreen that's intuitive and easy to use for programming menus and timers and tracking system diagnostics.
-  **TRAY TRACKING TECHNOLOGY**
Units with patented tray tracking technology can automatically initiate timers, track product from cabinet to cabinet, and alert if a product is placed in the wrong location.
-  **WI-FI ENABLED**
Connect units to each other or to Welbilt's exclusive KitchenConnect[®] service to push menus and monitor holding cabinet usage and performance.
-  **EASY MENU UPDATES**
Three options for updating menus: Simple on-screen programming, USB upload from the downloadable Menu Connect program or remotely using a Wi-Fi connection and the KitchenConnect program.
-  **AFTER-SALE SERVICE & SUPPORT**
Backed by a dedicated Merco team with tools to ensure operators are at the top of the priority list.

mercoEco TIMER BAR

KEY FEATURES

- Radiant upper and lower heat with climate-controlled cabinet, designed to hold both crispy and juicy foods
- Temperature Range from 90-225 °F (32-107 °C)
- Unit designed to hold industry standard 1/3 size, 2.5" deep high heat temperature trays (*trays not included*)
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Timer Bars with digital time, temperature and product name display for each holding tray
- Adjustable temperature per zone: Gives the operator the flexibility to hold a greater variety of products in the same unit
- Included stainless steel tray covers (tray seals) cover trays to prevent moisture loss and are removable for holding crispy foods
- Downloadable Menu Connect software allows you to easily develop menus and make changes to fit your operation from your own computer. Units comes standard with baseline recipes
- For export models, add an "X" prefix and contact factory for specifications and pricing
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard
- FOB, Shreveport, LA



MHG22SSB1N

ITEM / SKU	DESCRIPTION	LIST PRICE
8030490	Tray, 1/3 Size, 2.5" Deep — Single Handle	\$110
8030491	Tray, 1/3 Size, 2.5" Deep — Double Handle	\$110

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoEco with simple on/off function, no timers 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SSN1N	2x2, single sided	4	19.2"	13"	11.4"	5-15P	50-lbs.	\$6,995
MercoEco with digital timers 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SSB1N	2x2, single sided	4	19.2"	15.5"	11.4"	5-15P	50-lbs.	\$7,445
MHG22SSB2N	2x2, double sided	4	19.2"	18"	11.4"	5-15P	50-lbs.	\$8,445
MHG23SSB1N	2x3, single sided	6	29.7"	15.5"	11.4"	5-15P	120-lbs.	\$10,495
MHG23SSB2N	2x3, double sided	6	29.7"	18"	11.4"	5-15P	120-lbs.	\$11,495
MHG24SSB1N	2x4, single sided	8	36.5"	15.5"	11.4"	5-15P	120-lbs.	\$10,995
MHG24SSB2N	2x4, double sided	8	36.5"	18"	11.4"	5-15P	120-lbs.	\$11,995
MHG32SSB1N	3x2, single sided	6	19.2"	15.5"	16.35"	5-15P	62-lbs.	\$9,995
MHG32SSB2N	3x2, double sided	6	19.2"	18"	16.35"	5-15P	62-lbs.	\$11,495
MHG34SSB1N	3x4, single sided	12	36.5"	15.5"	16.35"	6-20P	150-lbs.	\$15,495
MHG34SSB2N	3x4, double sided	12	36.5"	18"	16.35"	6-20P	150-lbs.	\$16,495
MHG42SSB1N	4x2, single sided	8	19.2"	15.5"	21.28"	5-15P	77-lbs.	\$11,995
MHG42SSB2N	4x2, double sided	8	19.2"	18"	21.28"	5-15P	77-lbs.	\$12,995

mercoEco TOUCHSCREEN

KEY FEATURES

- Radiant upper and lower heat with climate-controlled cabinet, designed to hold both crispy and juicy foods
- Temperature Range from 90-225 °F (32-107 °C)
- Intuitive 7" touchscreen controller with swipe features and color-coded indicators for ease of use
- Unit designed to hold industry standard 1/3 size, 2.5" deep high heat temperature trays (*trays not included*)
- Specialty units designed to hold full size (12" x 20"), 2.5" and 4" deep trays (*trays not included*)
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Adjustable temperature per zone
- Included stainless steel tray covers (tray seals) cover trays to prevent moisture loss and are removable for holding crispy foods
- Downloadable Menu Connect software allows you to easily develop menus and make changes to fit your operation from your own computer. Units comes standard with baseline recipes
- Ability to connect to the Welbilt KitchenConnect system or a variety of 3rd party kitchen management systems (KMS). Great for monitoring equipment or uploading recipes remotely
- For export models, add an "X" prefix and contact factory for specifications and pricing
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard
- FOB, Shreveport, LA



MHT32SST1W

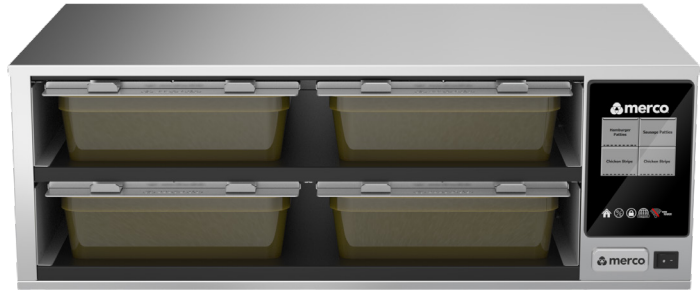
ITEM / SKU	DESCRIPTION	LIST PRICE
8030490	Tray, 1/3 Size, 2.5" Deep — Single Handle	\$110
8030491	Tray, 1/3 Size, 2.5" Deep — Double Handle	\$110
130141375	Tray, 1/3 Size, 4" Deep — Single Handle	\$150

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoEco with Visual Hold Touchscreens, side placement 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SST1W	2x2, single sided	4	20.7"	14.8"	11.4"	5-15P	50-lbs.	\$8,995
MHG22SST2W	2x2, double sided	4	20.7"	14.8"	11.4"	5-15P	50-lbs.	\$9,995
MHG23SST1W	2x3, single sided	6	28"	14.8"	11.4"	5-15P	120-lbs.	\$11,495
MHG23SST2W	2x3, double sided	6	28"	14.8"	11.4"	5-15P	120-lbs.	\$12,495
MHG24SST1W	2x4, single sided	8	34.7"	14.8"	11.4"	5-15P	120-lbs.	\$11,995
MHG24SST2W	2x4, double sided	8	34.7"	14.8"	11.4"	5-15P	120-lbs.	\$12,995
MHG32SST1W	3x2, single sided	6	20.7"	14.8"	16.4"	5-15P	62-lbs.	\$10,995
MHG32SST2W	3x2, double sided	6	20.7"	14.8"	16.4"	5-15P	62-lbs.	\$11,995
MHG34SST1W	3x4, single sided	12	34.7"	14.8"	15.9"	6-20P	150-lbs.	\$16,495
MHG34SST2W	3x4, double sided	12	34.7"	14.8"	15.9"	6-20P	150-lbs.	\$17,495
MHG42SST1W	4x2, single sided	8	20.7"	14.8"	21.4"	5-15P	77-lbs.	\$13,995
MHG42SST2W	4x2, double sided	8	20.7"	14.8"	21.4"	5-15P	77-lbs.	\$14,995
MHL24SST1W	2x4, single sided	8	37.4"	14.8"	11"	5-15P	120-lbs.	\$12,745
MHL24SST2W	2x4, double sided	8	37.4"	14.8"	11"	5-15P	120-lbs.	\$13,745
MercoEco with Visual Hold Touchscreens, side placement 1/3 size, 4" deep trays (NOT INCLUDED)								
MHT22SST1W	2x2, single sided	4	20.7"	14.8"	14.4"	5-15P	50-lbs.	\$9,295
MHT22SST2W	2x2, double sided	4	20.7"	14.8"	14.4"	5-15P	50-lbs.	\$10,295
MHT23SST1W	2x3, single sided	6	28.0"	14.8"	14.4"	5-15P	120-lbs.	\$11,795
MHT23SST2W	2x3, double sided	6	28.0"	14.8"	14.4"	5-15P	120-lbs.	\$12,795
MHT24SST1W	2x4, double sided	8	37.4"	14.8"	14.4"	5-15P	120-lbs.	\$12,295
MHT24SST2W	2x4, single sided	8	37.4"	14.8"	14.4"	5-15P	120-lbs.	\$13,295
MHT32SST1W	3x2, single sided	6	20.7"	14.8"	17.5"	5-15P	62-lbs.	\$11,245
MHT32SST2W	3x2, double sided	6	20.7"	14.8"	17.5"	5-15P	62-lbs.	\$12,245
MHT42SST1W	4x2, single sided	8	20.7"	14.8"	27.4"	5-15P	77-lbs.	\$14,395
MHT42SST2W	4x2, double sided	8	20.7"	14.8"	27.4"	5-15P	77-lbs.	\$15,395
MercoEco with Visual Hold Touchscreens, top landscape placement 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SSL1W	2x2, single sided	4	16.2"	14.4"	18.3"	5-15P	50-lbs.	\$9,495
MHG22SSL2W	2x2, double sided	4	16.2"	14.4"	18.3"	5-15P	50-lbs.	\$10,495
MHG42SSL1W	4x2, single sided	8	16.2"	14.4"	23.8"	5-15P	80-lbs.	\$14,745
MHG42SSL2W	4x2, double sided	8	16.2"	14.4"	23.8"	5-15P	80-lbs.	\$15,745

mercoEco SPECIALTY

KEY FEATURES

- Radiant upper and lower heat with climate-controlled cabinet, designed to hold both crispy and juicy foods
- "D" models hold 12x20x 2.5" deep trays (trays not included)
- "V" models hold 12x20 4" deep trays (trays not included)
- Temperature Range from 90-225 °F (32-107 °C)
- Intuitive 7" touchscreen controller with swipe features and color-coded indicators for ease of use
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Adjustable temperature per zone
- Included stainless steel tray covers (tray seals) to prevent moisture loss and are removable for holding crispy foods
- For export models, add an "X" prefix and contact factory for specifications and pricing
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard
- FOB, Shreveport, LA



MHV24SST1W

ITEM / SKU	DESCRIPTION	LIST PRICE
130039980	Tray, Full Size (12" x 20"), 2.5" Deep — Double Handle	\$200
8030550	Tray, Full Size (12" x 20"), 4" Deep — No Handles, Black	\$200
8030551	Tray, Full Size (12" x 20"), 4" Deep — No Handles, Amber	\$200

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoEco with Visual Hold Touchscreens, top landscape placement full size (12" x 20"), 2.5" deep trays (NOT INCLUDED)								
MHD12SSL1W	1x2, single sided	1	16.0"	22.7"	12.3"	6-20P	50-lbs.	\$7,995
MHD12SSL2W	1x2, double sided	1	16.0"	22.7"	12.3"	6-20P	50-lbs.	\$8,995
MHD22SSL1W	2x2, single sided	2	16.0"	22.7"	16.1"	6-20P	62-lbs.	\$9,995
MHD22SSL2W	2x2, double sided	2	16.0"	22.7"	16.1"	6-20P	62-lbs.	\$10,995
MHD32SSL1W	3x2, single sided	3	16.0"	22.7"	20.5"	6-20P	87-lbs.	\$11,995
MHD32SSL2W	3x2, double sided	3	16.0"	22.7"	20.5"	6-20P	87-lbs.	\$12,995
MHD42SSL1W	4x2, single sided	4	16.0"	22.7"	24.3"	6-20P	115-lbs.	\$14,995
MHD42SSL2W	4x2, double sided	4	16.0"	22.7"	24.3"	6-20P	115-lbs.	\$15,995
MercoEco with Visual Hold Touchscreens, side placement full size (12" x 20"), 2.5" deep trays (NOT INCLUDED)								
MHD32SST1W	3x2, single sided	3	20.8"	22.7"	12.8"	6-20P	87-lbs.	\$11,995
MHD32SST2W	3x2, double sided	3	20.8"	22.7"	12.8"	6-20P	87-lbs.	\$12,995
MHD82SST1W	8x2, single sided	8	20.8"	22.7"	32.0"	6-20P	190-lbs.	\$24,745
MHD82SST2W	8x2, double sided	8	20.8"	22.7"	32.0"	6-20P	190-lbs.	\$25,754
MercoEco with Visual Hold Touchscreens, top landscape placement full size (12" x 20"), 4" deep trays (NOT INCLUDED)								
MHV12SSL1W	1x2, single sided	1	16.0"	22.7"	13.8"	6-20P	55-lbs.	\$8,495
MHV12SSL2W	1x2, double sided	1	16.0"	22.7"	13.8"	6-20P	55-lbs.	\$9,495
MHV22SSL1W	2x2, single sided	2	16.0"	22.7"	19.1"	6-20P	67-lbs.	\$10,495
MHV22SSL2W	2x2, double sided	2	16.0"	22.7"	19.1"	6-20P	67-lbs.	\$11,495
MHV32SSL1W	3x2, single sided	3	16.0"	22.7"	22.5"	6-20P	90-lbs.	\$12,995
MHV32SSL2W	3x2, double sided	3	16.0"	22.7"	22.5"	6-20P	90-lbs.	\$13,995
MHV42SSL1W	4x2, single sided	4	16.0"	22.7"	29.8"	6-20P	120-lbs.	\$15,995
MHV42SSL2W	4x2, double sided	4	16.0"	22.7"	29.8"	6-20P	120-lbs.	\$16,995
MercoEco with Visual Hold Touchscreens, side placement full size (12" x 20"), 4" deep trays (NOT INCLUDED)								
MHV24SST1W	2x4, single sided	4	34.5"	22.7"	11.6"	6-20P	62-lbs.	\$14,995
MHV24SST2W	2x4, double sided	4	34.5"	22.7"	11.6"	6-20P	62-lbs.	\$15,995
MHV32SST1W	3x2, single sided	3	20.7"	22.7"	16.8"	6-20P	90-lbs.	\$12,745
MHV32SST2W	3x2, double sided	3	20.7"	22.7"	16.8"	6-20P	90-lbs.	\$13,745
MHV42SST1W	4x2, single sided	4	20.7"	22.7"	22.0"	6-20P	119-lbs.	\$15,995
MHV42SST2W	4x2, double sided	4	20.7"	22.7"	22.0"	6-20P	119-lbs.	\$16,995

mercoEco RFID TRAY TRACKING

KEY FEATURES

- Radiant upper and lower heat with climate-controlled cabinet, designed to hold both crispy and juicy foods
- **Patented Tray Tracking Technology:** Automatically starts timers without button pushes
- **Transfers Timers:** Timer moves with the tray when it is transferred between cabinets
- **Automatic Alerts:** Operator is notified if a tray is placed in the wrong location
- Industry standard sized trays have built-in tray tracking technology, available in 12"x 20" full or 1/3 size 2.5" handled trays
- Temperature Range from 90-225 °F (32-107 °C)
- Intuitive 7" touchscreen controller with swipe features and color-coded indicators for ease of use
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Adjustable temperature per zone
- Stainless Steel tray covers (tray seals) fully cover the tray and stay in place to maintain optimal moisture levels
- Downloadable Menu Connect software allows you to easily develop menus and make changes to fit your operation from your own computer. Units comes standard with baseline recipes
- Ability to connect to the Welbilt KitchenConnect system or a variety of 3rd party kitchen management systems (KMS). Great for monitoring equipment or uploading recipes remotely
- For export models, add an "X" prefix and contact factory for specifications and pricing
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard
- FOB, Shreveport, LA

ITEM / SKU	DESCRIPTION	LIST PRICE
130152480	Flex Tray, 1/3 Size, 2.5" Deep — Double Handle	\$135
130212617	Flex Tray, Full Size (12" x 20"), 2.5" Deep — Double Handle	\$190

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoEco with Visual Hold Touchscreens, side placement and Tray Tracking Technology full size (12" x 20"), 2.5" deep trays								
MHD32SST1T	3x2, single sided	3	20.8"	22.5"	12.8"	6-20P	87-lbs.	\$13,995
MHD32SST2T	3x2, double sided	3	20.8"	22.5"	12.8"	6-20P	87-lbs.	\$14,995
MHD82SST1T	8x2, single sided	8	20.8"	22.5"	32.0"	6-20P	190-lbs.	\$27,995
MercoEco with Visual Hold Touchscreens, top landscape placement and Tray Tracking Technology full size (12" x 20"), 2.5" deep trays								
MHD22SSL1T	2x2, single sided	2	16.2"	14.4"	18.2"	6-20P	50-lbs.	\$9,995
MHD22SSL2T	2x2, double sided	2	16.2"	14.4"	18.2"	6-20P	50-lbs.	\$10,995
MHD42SSL1T	4x2, single sided	4	16.2"	22.5"	23.9"	6-20P	115-lbs.	\$17,495
MHD42SSL2T	4x2, double sided	4	16.2"	22.5"	23.9"	6-20P	115-lbs.	\$18,495
MercoEco with Visual Hold Touchscreens, side placement and Tray Tracking Technology 1/3 size, 2.5" deep trays								
MHG22SST1T	2x2, single sided	4	20.7"	17.7"	11.4"	5-15P	50-lbs.	\$9,995
MHG22SST2T	2x2, double sided	4	20.7"	14.7"	11.4"	5-15P	50-lbs.	\$10,995
MHG32SST1T	3x2, single sided	6	20.7"	14.7"	16.4"	5-15P	62-lbs.	\$12,995
MHG32SST2T	3x2, double sided	6	20.7"	14.7"	16.4"	5-15P	62-lbs.	\$13,995
MHG34SST1T	3x4, single sided	12	20.7"	14.7"	16.4"	5-20P	62-lbs.	\$18,995
MHG34SST2T	3x4, double sided	12	20.7"	14.7"	16.4"	5-20P	62-lbs.	\$19,995
MHG23SST1T	2x3, single sided	6	23.0"	14.7"	11.4"	5-15P	120-lbs.	\$14,995
MHG23SST2T	2x3, double sided	6	23.0"	14.7"	11.4"	5-15P	120-lbs.	\$15,995
MHG24SST1T	2x4, single sided	8	28.0"	14.7"	11.4"	5-15P	120-lbs.	\$15,995
MHG24SST2T	2x4, double sided	8	28.0"	14.7"	11.4"	5-15P	120-lbs.	\$16,995
MHG42SST1T	4x2, single sided	8	20.7"	14.7"	21.3"	5-20P	66-lbs.	\$15,995
MHG42SST2T	4x2, double sided	8	20.7"	14.7"	21.3"	5-20P	66-lbs.	\$16,995
MercoEco with Visual Hold Touchscreens, left side landscape placement and Tray Tracking Technology 1/3 size, 2.5" deep trays								
MHL24SSL1T	2x4, single sided	8	37.8"	14.6"	11.0"	5-15P	120-lbs.	\$15,995
MercoEco with Visual Hold Touchscreens, top landscape placement and Tray Tracking Technology 1/3 size, 2.5" deep trays								
MHG22SSL1T	2x2, single sided	4	16.2"	14.4"	18.2"	5-15P	50-lbs.	\$9,995
MHG22SSL2T	2x2, double sided	4	16.2"	14.4"	18.2"	5-15P	50-lbs.	\$10,995
MHG42SSL1T	4x2, single sided	8	16.2"	14.7"	23.8"	5-20P	77-lbs.	\$16,495
MHG42SSL2T	4x2, single sided	8	16.2"	14.7"	23.8"	5-20P	77-lbs.	\$17,495

mercoEco ACCESSORIES

ITEM / SKU	DESCRIPTION	COMPATIBILITY		LIST PRICE
		MercoEco	MercoEco w/ RFID	
8030490	Tray, 1/3 Size, 2.5" Deep — Single Handle	●		\$110
8030491	Tray, 1/3 Size, 2.5" Deep — Double Handle	●		\$110
130141375	Tray, 1/3 Size, 4" Deep — Single Handle	●		\$150
8030550	Tray, Full Size (12" x 20"), 4" Deep — No Handles, Black	●		\$200
8030551	Tray, Full Size (12" x 20"), 4" Deep — No Handles, Amber	●		\$200
130039980	Tray, Full Size (12" x 20"), 2.5" Deep — Double Handle	●		\$200
130152480	Flex Tray, 1/3 Size, 2.5" Deep — Double Handle		●	\$180
130212617	Flex Tray, Full Size (12" x 20"), 2.5" Deep — Double Handle		●	\$190
2601683	Tray Seal, 1/3 Size — Solid	●	●	\$168
130212608	Tray Seal, 1/3 Size — Vented	●	●	\$215
130147129	Tray Seal, Full Size (12" x 20") — Solid	●		\$300
8239604	Tray Seal, Full Size (12" x 20") — Vented	●		\$220
8242519	Tray Cover, 1/2 Size	●		\$170
8242520	Tray Cover, 1/2 Size (No Tray Stop)	●		\$170
130141377	Trivet, 1/3 Size, High Heat Plastic False Bottom	●	●	\$35
8030495	Trivet, 1/3 Size, Stainless Steel	●	●	\$80
8239554	Air Diffuser W/A, 1/2 Size			\$285

mercoEco NAMING CONVENTION

X	M	A	1	1	S	A	B	1	N	
Export	Merco Brand	Product	Customer / Configuration	Shelves	Trays per Shelf	Lower Heat	Upper Heat	Display	Control Faces	Connectivity
—	M	H - Hot Holding Cabinet	A - No Tray Seals	1	1	S - Standard Conductive	S - Standard Conductive	B - Timer Bar	1 - One Sided (removable back panel)	N - None
X - CE Export			D - Deep (full) trays	2	2		N - None	L - Touchscreen (Landscape / Top)	2 - Two Sided Passthrough	T - Tray Tracking Technology
			G - General (third) trays	3	3			T - Touchscreen (Portrait / Side)		
			L - Left Side Controls	4	4			N - None		
			S - Special Combo Pan Size	5						
			T - Tall (third) 4" trays	6						
			V - Deep and Tall (full) 4" trays							

MODEL	EXAMPLE
MHG22SSN1N	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive None 1 sided None
MHG22SSB1N	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive Timer bar 1 sided None
MHG22SSB2N	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive Timer bar 2 sided None
MHG22SST1W	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive Touchscreen (portrait/side) 1 sided Wireless
MHG22SST2W	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive Touchscreen (portrait/side) 2 sided Wireless
MHT22SST1W	Merco Hot holding Tall 2 rows 2 columns Standard conductive Standard conductive Touchscreen (portrait/side) 1 sided Wireless
MHT22SST2W	Merco Hot holding Tall 2 rows 2 columns Standard conductive Standard conductive Touchscreen (portrait/side) 2 sided Wireless
MHG22SSL1W	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive touchscreen (Landscape/top) 1 sided Wireless
MHG22SSL2W	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive touchscreen (Landscape/top) 2 sided Wireless
MHD12SSL1W	Merco Hot holding Deep cabinet 1 rows 2 columns Standard conductive Standard conductive touchscreen (Landscape/top) 1 sided Wireless
MHD12SSL2W	Merco Hot holding Deep cabinet 1 rows 2 columns Standard conductive Standard conductive touchscreen (Landscape/top) 2 sided Wireless
MHD32SST1W	Merco Hot holding Deep cabinet 3 rows 2 columns Standard conductive Standard conductive Touchscreen (portrait/side) 1 sided Wireless
MHD32SST2W	Merco Hot holding Deep cabinet 3 rows 2 columns Standard conductive Standard conductive Touchscreen (portrait/side) 2 sided Wireless
MHV12SSL1W	Merco Hot holding Deep and tall 1 rows 2 columns Standard conductive Standard conductive touchscreen (Landscape/top) 1 sided Wireless
MHV12SSL2W	Merco Hot holding Deep and tall 1 rows 2 columns Standard conductive Standard conductive touchscreen (Landscape/top) 2 sided Wireless
MHV24SST1W	Merco Hot holding Deep and tall 2 rows 4 columns Standard conductive Standard conductive Touchscreen (portrait/side) 1 sided Wireless
MHV24SST2W	Merco Hot holding Deep and tall 2 rows 4 columns Standard conductive Standard conductive Touchscreen (portrait/side) 2 sided Wireless
MHD32SST1T	Merco Hot holding Deep cabinet 3 rows 2 columns Standard conductive Standard conductive Touchscreen (portrait/side) 1 sided Tray tracking
MHD32SST2T	Merco Hot holding Deep cabinet 3 rows 2 columns Standard conductive Standard conductive Touchscreen (portrait/side) 2 sided Tray tracking
MHD42SSL1T	Merco Hot holding Deep cabinet 4 rows 2 columns Standard conductive Standard conductive touchscreen (Landscape/top) 1 sided Tray tracking
MHD42SSL2T	Merco Hot holding Deep cabinet 4 rows 2 columns Standard conductive Standard conductive touchscreen (Landscape/top) 2 sided Tray tracking
MHG22SST1T	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive Touchscreen (portrait/side) 1 sided Tray tracking
MHG22SST2T	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive Touchscreen (portrait/side) 2 sided Tray tracking
MHL24SSL1T	Merco Hot holding Left side controls 2 rows 4 columns Standard conductive Standard conductive touchscreen (Landscape/top) 1 sided Tray tracking
MHG22SSL1T	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive touchscreen (Landscape/top) 1 sided Tray tracking
MHG22SSL2T	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive touchscreen (Landscape/top) 2 sided Tray tracking

mercoMax



MHS22SAT1W

**CONVECTED AIR TOP /
RADIANT HEAT BOTTOM**

mercoMax™

AT A GLANCE



AIRFLOW TECHNOLOGY

Optimized airflow to surround the food - climate controlled to maintain the perfect holding temperature.



AIR DIFFUSER PLATES

MercoMax units feature air diffuser plates that help direct convected air for even heat distribution. The EZ Clip Holds plate firmly in place and is easily removed for cleaning.



REMOVABLE TRAY SEAL

Perfect for both juicy and crispy products. Install the stainless-steel seal to lock in moisture and maintain optimal humidity for juicy products - Remove tray seal to keep fried foods crispy longer.



DUOHEAT TECHNOLOGY

MercoMax units feature Duoheat technology that delivers heat using the perfect combination of convection and radiant heat.



TOUCHSCREEN UNITS

Units have a durable 7" capacitive touchscreen that's intuitive and easy to use for programming menus and timers and tracking system diagnostics.



WI-FI ENABLED

Connect units to each other or to Welbilt's exclusive KitchenConnect® service to push menus and monitor holding cabinet usage and performance.



EASY MENU UPDATES

Three options for updating menus: Simple on-screen programming, USB upload from the downloadable Menu Connect program, Remotely using a Wi-Fi connection and the KitchenConnect program



AFTER-SALE SERVICE & SUPPORT

Backed by a dedicated Merco team with tools to ensure operators are at the top of the priority list.

mercoMax TIMER BAR

KEY FEATURES

- Convected air top and radiant heat bottom with climate-controlled cabinet, designed to hold both crispy and juicy foods
- Temperature Range from 90-225 °F (32-107 °C)
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Unit designed to hold industry standard 1/3 size, 2.5" deep high heat temperature trays (trays not included)
- Adjustable temperature per zone
- Included stainless steel tray covers (tray seals) prevent moisture loss and are removable for holding crispy foods
- Downloadable Menu Connect software allows you to easily develop menus and make changes to fit your operation from your own computer. Units comes standard with baseline recipes
- Ability to connect to the Welbilt KitchenConnect system or a variety of 3rd party kitchen management systems (KMS). Great for monitoring equipment or uploading recipes remotely
- For export models, add an "X" prefix and contact factory for specifications and pricing
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard
- FOB, Shreveport, LA



MHG22SAB1N

ITEM / SKU	DESCRIPTION	LIST PRICE
8030490	Tray, 1/3 Size, 2.5" Deep — Single Handle	\$110
8030491	Tray, 1/3 Size, 2.5" Deep — Double Handle	\$110
130141375	Tray, 1/3 Size, 4" Deep — Single Handle	\$150
130039980	Tray, Full Size (12" x 20"), 2.5" Deep — Double Handle	\$200

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoMax with simple on/off function, no timers 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SAN1N	2x2, single sided	4	19.2"	13"	11.4"	5-15P	50-lbs.	\$8,495
MercoMax with digital timers 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SAB1N	2x2, single sided	4	19.2"	15.5"	11.4"	5-15P	50-lbs.	\$8,995
MHG22SAB2N	2x2, double sided	4	19.2"	18"	11.4"	5-15P	50-lbs.	\$9,495
MHG23SAB1N	2x3, single sided	6	29.7"	15.5"	11.4"	6-20P	105-lbs.	\$11,995
MHG23SAB2N	2x3, double sided	6	29.7"	18"	11.4"	6-20P	105-lbs.	\$12,995
MHG24SAB1N	2x4, single sided	8	36.5"	15.5"	11.4"	6-20P	125-lbs.	\$12,995
MHG24SAB2N	2x4, double sided	8	36.5"	18"	11.4"	6-20P	125-lbs.	\$13,995
MHG32SAB1N	3x4, single sided	12	36.5"	15.5"	16.35"	6-20P	100-lbs.	\$10,995
MHG32SAB2N	3x4, double sided	12	36.5"	18"	16.35"	6-20P	100-lbs.	\$12,495
MHG34SAB1N	3x2, single sided	6	19.2"	15.5"	16.35"	6-20P	150-lbs.	\$18,495
MHG34SAB2N	3x2, double sided	6	19.2"	18"	16.35"	6-20P	150-lbs.	\$19,495
MHG42SAB1N	4x2, single sided	8	19.2"	15.5"	21.28"	6-20P	115-lbs.	\$13,495
MHG42SAB2N	4x2, double sided	8	19.2"	18"	21.28"	6-20P	115-lbs.	\$15,245
MercoMax with digital timers 1/3 size, mixed 2.5" deep trays (top) and 4" deep trays (bottom)								
MHS22SAB1N	2x2, single sided	4	19.2"	15.5"	13"	5-15P	52-lbs.	\$9,495

mercoMax TOUCHSCREEN

KEY FEATURES

- Convected air top and radiant heat bottom with climate-controlled cabinet, designed to hold both crispy and juicy foods
- Temperature Range from 90-225 °F (32-107 °C)
- Intuitive 7" touchscreen controller with swipe features and color-coded indicators for ease of use
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Adjustable temperature per zone
- Included stainless steel tray covers (tray seals) prevent moisture loss and are removable for holding crispy foods
- Downloadable Menu Connect software allows you to easily develop menus and make changes to fit your operation from your own computer. Units comes standard with baseline recipes
- Ability to connect to the Welbilt KitchenConnect system or a variety of 3rd party kitchen management systems (KMS). Great for monitoring equipment or uploading recipes remotely
- For export models, add an "X" prefix and contact factory for specifications and pricing
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard
- FOB, Shreveport, LA



MHG42SAT1W

ITEM / SKU	DESCRIPTION	LIST PRICE
8030490	Tray, 1/3 Size, 2.5" Deep — Single Handle	\$110
8030491	Tray, 1/3 Size, 2.5" Deep — Double Handle	\$110

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoMax with Visual Hold Touchscreens, side placement 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SAT1W	2x2, single sided	4	20.5"	13"	11.4"	5-15P	50-lbs.	\$9,995
MHG22SAT2W	2x2, double sided	4	20.5"	13"	11.4"	5-15P	50-lbs.	\$10,995
MHG23SAT1W	2x3, single sided	6	33.8"	15.3"	11.4"	6-20P	120-lbs.	\$13,995
MHG23SAT2W	2x3, double sided	6	33.8"	15.3"	11.4"	6-20P	120-lbs.	\$14,995
MHG24SAT1W	2x4, single sided	8	40.6"	15.3"	11.4"	6-20P	120-lbs.	\$14,995
MHG24SAT2W	2x4, double sided	8	40.6"	15.3"	11.4"	6-20P	120-lbs.	\$15,495
MHG32SAT1W	3x2, single sided	6	20.5"	13"	16.4"	6-20P	62-lbs.	\$13,995
MHG32SAT2W	3x2, double sided	6	20.5"	13"	16.4"	6-20P	62-lbs.	\$14,995
MHG34SAT1W	3x4, single sided	12				6-20P		\$19,995
MHG34SAT2W	3x4, double sided	12				6-20P		\$20,995
MHG42SAT1W	4x2, single sided	8	20.5"	13"	21.3"	6-20P	77-lbs.	\$16,245
MHG42SAT2W	4x2, double sided	8	20.5"	13"	21.3"	6-20P	77-lbs.	\$17,245
MercoMax with Visual Hold Touchscreen, side placement 1/3 size, mixed 2.5" deep trays (top) and 4" deep trays (bottom) (NOT INCLUDED)								
MHS22SAT1W	2x2, single sided	4	20.5"	13"	13"	5-15P	52-lbs.	\$9,995

mercoMax ACCESSORIES

ITEM / SKU	DESCRIPTION	LIST PRICE
8030490	Tray, 1/3 Size, 2.5" Deep — Single Handle	\$110
8030491	Tray, 1/3 Size, 2.5" Deep — Double Handle	\$110
130141375	Tray, 1/3 Size, 4" Deep — Single Handle	\$150
130039980	Tray, Full Size, 2.5" Deep — Double Handle	\$200
2601683	Tray Seal, 1/3 Size — Solid	\$168
130212608	Tray Seal, 1/3 Size — Vented	\$215
130141377	Trivet, 1/3 Size, High Heat Plastic False Bottom	\$35
8030495	Trivet, 1/3 Size, Stainless Steel	\$80

mercoMax NAMING CONVENTION

X	M	A	1	1	S	A	B	1	N	
Export	Merco Brand	Product	Customer / Configuration	Shelves	Trays per shelf	Lower Heat	Upper Heat	Display	Control Faces	Connectivity
—	M	H - Hot Holding Cabinet	G - General Market	1	1	S - Standard Conductive	A - Forced Air	B - Timer Bar	1 - One Sided (removable back panel)	N - None
X - CE Export			L - Left Side Controls	2	2			L - Touchscreen (Landscape / Top)	2 - Two Sided Passthrough	W - Wireless
			S - Special Combo Pan Size	3	3			T - Touchscreen (Portrait / Side)		
				4	4			N - None		
				5						
				6						

MODEL	EXAMPLE
MHG22SAN1N	Merco Hot holding General market 2 rows 2 columns Standard conductive forced Air None 1 sided None
MHG22SAB1N	Merco Hot holding General market 2 rows 2 columns Standard conductive forced Air timer Bar 1 sided None
MHG22SAB2N	Merco Hot holding General market 2 rows 2 columns Standard conductive forced Air timer Bar 2 sided None
MHG23SAB1N	Merco Hot holding General market 2 rows 3 columns Standard conductive forced Air timer Bar 1 sided None
MHG23SAB2N	Merco Hot holding General market 2 rows 3 columns Standard conductive forced Air timer Bar 2 sided None
MHG24SAB1N	Merco Hot holding General market 2 rows 4 columns Standard conductive forced Air timer Bar 1 sided None
MHG24SAB2N	Merco Hot holding General market 2 rows 4 columns Standard conductive forced Air timer Bar 2 sided None
MHG34SAB1N	Merco Hot holding General market 3 rows 4 columns Standard conductive forced Air timer Bar 1 sided None
MHG34SAB2N	Merco Hot holding General market 3 rows 4 columns Standard conductive forced Air timer Bar 2 sided None
MHG32SAB1N	Merco Hot holding General market 3 rows 2 columns Standard conductive forced Air timer Bar 1 sided None
MHG32SAB2N	Merco Hot holding General market 3 rows 2 columns Standard conductive forced Air timer Bar 2 sided None
MHG42SAB1N	Merco Hot holding General market 4 rows 2 columns Standard conductive forced Air timer Bar 1 sided None
MHG42SAB2N	Merco Hot holding General market 4 rows 2 columns Standard conductive forced Air timer Bar 2 sided None
MHG22SAT1W	Merco Hot holding General market 2 rows 2 columns Standard conductive forced Air Touchscreen (portrait/side) 1 sided Wireless
MHG22SAT2W	Merco Hot holding General market 2 rows 2 columns Standard conductive forced Air Touchscreen (portrait/side) 2 sided Wireless
MHG32SAT1W	Merco Hot holding General market 3 rows 2 columns Standard conductive forced Air Touchscreen (portrait/side) 1 sided Wireless
MHG32SAT2W	Merco Hot holding General market 3 rows 2 columns Standard conductive forced Air Touchscreen (portrait/side) 2 sided Wireless
MHG42SAT1W	Merco Hot holding General market 4 rows 2 columns Standard conductive forced Air Touchscreen (portrait/side) 1 sided Wireless
MHG42SAT2W	Merco Hot holding General market 4 rows 2 columns Standard conductive forced Air Touchscreen (portrait/side) 2 sided Wireless
MHS22SAB1N	Merco Hot holding Special Combo Pan Size 2 rows 2 columns Standard conductive forced Air timer Bar 1 sided None

ORDERING INFORMATION

HOW TO ORDER

Welbilt sells its Merco products through authorized dealers. Please contact Merco or your local representative.

- 1 | Purchase order should include the following information:
 - Company name with complete billing address and telephone number
 - Purchase order number
 - "Ship to" address
 - Purchasing agent's name
 - Requested ship date
- 2 | Specify complete model number of equipment ordered, quantity of each item ordered, and "Order Code" for Merco equipment.
- 3 | Specify all options, accessories, and supplies – and each quantity desired.
- 4 | Specify any special instructions.

A \$25.00 handling fee will be charged on orders of \$100.00 or less. Prices and specifications subject to change without notice. All orders accepted subject to government regulations and conditions beyond manufacturer's control.

All shipments EXW Shreveport, Louisiana 71106 or 71129
Equipment freight classification – Class 85 and 77.5.

Orders changed or canceled after construction begins will be charged a rework/cancellation fee of 30% or more.

RETURN POLICY

- 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 sell-able 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 a 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.

STATEMENT OF POLICY

Merco equipment is built to comply with applicable nationally recognized standards for manufacturers. Included among these approval agencies are UL, NSF, CSA and others. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Merco equipment, when properly installed according to instructions, complies with the intent of the OSHA Act.

Constant product improvement makes it necessary for new or improved models to be submitted for testing by these various agencies. Therefore, not all models may have all agency approvals at all times.

INTERNATIONAL EQUIPMENT

Equipment for international destination is subject to additional charges. Call Toll Free **Customer Service +1-800-221-4583** for approval and quotation.

U.S. DEALERS IN INTERNATIONAL MARKETPLACE

Definition: U.S. dealers work in the international markets either as an expansion opportunity or as a one-time situation that results from personal or direct buyer contracts. It is not our intent to actively solicit U.S. dealers as an international distribution channel. However, on occasion, it is necessary for Merco to service its U.S. dealer to preserve a domestic relationship.

Merco recognizes the importance of and supports our international distributors to ensure proper service after the sale. For international business, equipment prices will be quoted to the U.S. dealer at U.S. dealer net plus 15%. A surcharge will be added to the 15% on European destinations for CE approved equipment. Under this contract, Merco assures in-country warranty and service support, documentation needed to get the job done well, and required export packaging. International warranty applies.

SERVICE INFORMATION

CUSTOMER SERVICE DEPARTMENT

CONTACT LIST FOR:

Product Information
Pricing
Quotations
Orders
Stock Equipment
Expedite Shipments
Freight and Shipping Information
Arranging Demos
Lead Times

8700 Line Avenue, Shreveport, LA 71106
Tel: 1 (800) 221-4583
Fax: 1 (318) 868-5987

EMAIL ORDERS

mercoeqorders@mercoproducts.com

CUSTOMER SERVICE REPS

mercocustserv@mercoproducts.com

FACTORY CONTACTS

PARTS AND WARRANTY DEPARTMENT

Tel: 1 (800) 551-8633

CREDIT DEPARTMENT

Routine Statements, Payment Terms, Billing
Tel: 1 (318) 865-1711
Fax: 1 (318) 862-2332

If you need assistance installing your Merco equipment, please contact us at 1-800-221-4583

SOFTWARE DOWNLOADS

<https://www.mercoproducts.com/Resources#Access-MenuConnect>

WARRANTY

INFORMATION

DOMESTIC WARRANTY

WHAT IS COVERED

This warranty covers all defects in workmanship and material in all commercial appliances and computer/controller equipment manufactured by Merco and sold within the domestic United States, except as excluded below.

WHO IS COVERED

This warranty covers only the original purchaser of Merco commercial appliances and computer/controller equipment. This warranty is not transferable. You must have your original sales receipt for warranty coverage.

WHAT WE WILL DO

We will repair or replace the defective appliance, component or part. Such repair or replacement will be at the expense of Merco except that travel over 100 miles or two hours, overtime and holiday charges will be at the expense of the purchaser.

REPLACEMENT PARTS

- Parts, 90 days, no labor
- crispyMax & mercoVisual, 1 year, parts and labor

HOW TO GET SERVICE

Contact our Factory Authorized Servicer to obtain warranty service. To find the name and location of the nearest FAS call your dealer, or call the **Merco Service Hotline, 1-877-392-7770**. You can also go to the Merco website, www.MercoProducts.com, click on Service, click on Locator, key in zip code and it will give you the FAS for that zip code. When calling for service, please furnish the model number, serial number, series code number, voltage of your appliance, and a description of the problem. You must keep your sales receipt for proof of your date of purchase.

WHAT THIS WARRANTY DOES NOT COVER

THE WARRANTIES PROVIDED BY Merco, LLC DO NOT APPLY IN THE FOLLOWING INSTANCES:

- Damage due to misuse, abuse, alteration, or accident.
- Improper or unauthorized repair.
- Failure to follow installation procedures, operation instructions and/or scheduled maintenance procedures as prescribed in the Merco Service and Owner's Manual.
- Improper application of electrical utilities or associated disruptions of same (blackouts/brownouts, surges, spikes or other variations)
- Application (intentional or otherwise) of water, cleaning solutions or other substances onto or into areas of the equipment which are incompatible (i.e. electronics, electrical components/connectors, etc.).
- Random acts of nature, including, but not limited to: storms, floods, earthquakes, etc.
- Fire, fire suppression chemicals and agents.
- Abnormal use.
- Damage in shipment.
- Removal, alteration, or obliteration of the rating plate.
- Failure to program computer appliances in accordance with programming procedures prescribed in the Merco Service and Owner's Manual.
- Normal maintenance items such as electric bulbs, fuses, interior, and exterior finishes.
- Consequential damages (the cost of repairing other property which is damaged), loss of time, profits, use or any other related incidental damages of any kind.

GENERAL EXCLUSIONS

Warranty protection is only offered for equipment installed in accordance with the procedures described in the Merco Service and Owner's Manual.

There are no implied warranties of merchantability or fitness for any particular use or purpose. This warranty is the only and complete statement with respect to warranties of your commercial holding appliances and computer/controller equipment manufactured by Merco. There are no other documents or oral statements for which Merco will be responsible.

MODEL	PAGE	PRICE
MCD1228NNN	7	\$8,195
MCD2028NNN	7	\$8,795
MCD2928NNN	7	\$10,195
MCD3728NNN	7	\$11,995
MCG1027NNN	6	\$8,195
MCG1827NNB	6	\$8,795
MCG1827NNN	6	\$8,795
MCG2727NNB	6	\$10,195
MCG2727NNN	6	\$10,195
MCG3527NNB	6	\$11,995
MCG3527NNN	6	\$11,995
MHD12SSL1W	16	\$7,995
MHD12SSL2W	16	\$8,995
MHD22SSL1T	17	\$9,995
MHD22SSL1W	16	\$9,995
MHD22SSL2T	17	\$10,995
MHD22SSL2W	16	\$10,995
MHD32SSL1W	16	\$11,995
MHD32SSL2W	16	\$12,995
MHD32SST1T	17	\$13,995
MHD32SST1W	16	\$11,995
MHD32SST2T	17	\$14,995
MHD32SST2W	16	\$12,995
MHD42SSL1T	17	\$17,495
MHD42SSL1W	16	\$14,995
MHD42SSL2T	17	\$18,495
MHD42SSL2W	16	\$15,995
MHD82SST1T	17	\$27,995
MHD82SST1W	16	\$24,745
MHD82SST2W	16	\$25,754
MHG22SAB1N	22	\$8,995
MHG22SAB2N	22	\$9,495
MHG22SAN1N	22	\$8,495
MHG22SAT1W	23	\$9,995
MHG22SAT2W	23	\$10,995
MHG22SSB1N	14	\$7,445
MHG22SSB2N	14	\$8,445
MHG22SSL1T	17	\$9,995
MHG22SSL1W	15	\$9,495
MHG22SSL2T	17	\$10,995
MHG22SSL2W	15	\$10,495
MHG22SSN1N	14	\$6,995
MHG22SST1T	17	\$9,995
MHG22SST1W	15	\$8,995
MHG22SST2T	17	\$10,995
MHG22SST2W	15	\$9,995
MHG23SAB1N	22	\$11,995
MHG23SAB2N	22	\$12,995
MHG23SAT1W	23	\$13,995
MHG23SAT2W	23	\$14,995

MODEL	PAGE	PRICE
MHG23SSB1N	14	\$10,495
MHG23SSB2N	14	\$11,495
MHG23SST1T	17	\$14,995
MHG23SST1W	15	\$11,495
MHG23SST2T	17	\$15,995
MHG23SST2W	15	\$12,495
MHG24SAB1N	22	\$12,995
MHG24SAB2N	22	\$13,995
MHG24SAT1W	23	\$14,995
MHG24SAT2W	23	\$15,495
MHG24SSB1N	14	\$10,995
MHG24SSB2N	14	\$11,995
MHG24SST1T	17	\$15,995
MHG24SST1W	15	\$11,995
MHG24SST2T	17	\$16,995
MHG24SST2W	15	\$12,995
MHG32SAB1N	22	\$10,995
MHG32SAB2N	22	\$12,495
MHG32SAT1W	23	\$13,995
MHG32SAT2W	23	\$14,995
MHG32SSB1N	14	\$9,995
MHG32SSB2N	14	\$11,495
MHG32SST1T	17	\$12,995
MHG32SST1W	15	\$10,995
MHG32SST2T	17	\$13,995
MHG32SST2W	15	\$11,995
MHG34SAB1N	22	\$18,495
MHG34SAB2N	22	\$19,495
MHG34SAT1W	23	\$19,995
MHG34SAT2W	23	\$20,995
MHG34SSB1N	14	\$15,495
MHG34SSB2N	14	\$16,495
MHG34SST1T	17	\$18,995
MHG34SST1W	15	\$16,495
MHG34SST2T	17	\$19,995
MHG34SST2W	15	\$17,495
MHG42SAB1N	22	\$13,495
MHG42SAB2N	22	\$15,245
MHG42SAT1W	23	\$16,245
MHG42SAT2W	23	\$17,245
MHG42SSB1N	14	\$11,995
MHG42SSB2N	14	\$12,995
MHG42SSL1T	17	\$16,495
MHG42SSL1W	15	\$14,745
MHG42SSL2T	17	\$17,495
MHG42SSL2W	15	\$15,745
MHG42SST1T	17	\$15,995
MHG42SST1W	15	\$13,995
MHG42SST2T	17	\$16,995
MHG42SST2W	15	\$14,995

MODEL	PAGE	PRICE
MHL24SSL1T	17	\$15,995
MHL24SST1W	15	\$12,745
MHL24SST2W	15	\$13,745
MHS22SAB1N	22	\$9,495
MHS22SAT1W	23	\$9,995
MHT22SST1W	15	\$9,295
MHT22SST2W	15	\$10,295
MHT23SST1W	15	\$11,795
MHT23SST2W	15	\$12,795
MHT24SST1W	15	\$12,295
MHT24SST2W	15	\$13,295
MHT32SST1W	15	\$11,245
MHT32SST2W	15	\$12,245
MHT42SST1W	15	\$14,395
MHT42SST2W	15	\$15,395
MHV12SSL1W	16	\$8,495
MHV12SSL2W	16	\$9,495
MHV22SSL1W	16	\$10,495
MHV22SSL2W	16	\$11,495
MHV24SST1W	16	\$14,995
MHV24SST2W	16	\$15,995
MHV32SSL1W	16	\$12,995
MHV32SSL2W	16	\$13,995
MHV32SST1W	16	\$12,745
MHV32SST2W	16	\$13,745
MHV42SSL1W	16	\$15,995
MHV42SSL2W	16	\$16,995
MHV42SST1W	16	\$15,995
MHV42SST2W	16	\$16,995



If you have any questions about the **merco** lineup, please contact your local representative or call us at **1-800-221-4583**.



Scan the QR code to locate a dealer, distributor, or sales representative in your area.