



# Suggested List Price Hot Holding and Accessories

Effective: January 1, 2020



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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.

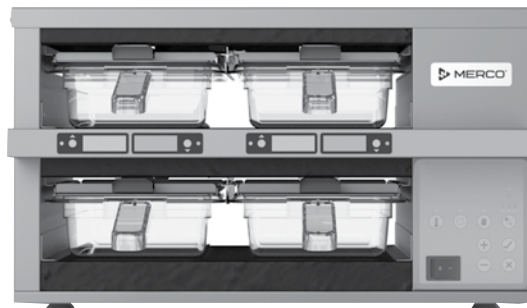
# Modular Holding Cabinet : Merco Eco

Manufactured at our Frymaster facility in Shreveport, LA

Merco 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
- Radiant upper and lower heat with climate controlled cabinet
- 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
- 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
- Warranty: 1 year parts and labor



## 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	Cord length	Plug Type	Price (US\$)
MHG22SSN1N	North America	2 tall x 2 wide No Timers	19.2" (488mm)	13.0" (330mm)	11.4" (290mm)	6.7	120	60	800	50lbs (23kg)	6ft (1829mm)	NEMA 5-15P	\$5,215
XMHG22SSN1N	Export					TBD	200-240	50/60	TBD	CEE 7/7			
MHG22SSB1N	North America	2 tall x 2 wide Timer Bar - Front	19.2" (488mm)	15.5" (394mm)	11.4" (290mm)	6.7	120	60	800	50lbs (23kg)	6ft (1829mm)	NEMA 5-15P	\$5,385
XMHG22SSB1N	Export					TBD	200-240	50/60	TBD	CEE 7/7			
MHG22SSB2N	North America	2 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	11.4" (290mm)	6.7	120	60	800	50lbs (23kg)	6ft (1829mm)	NEMA 5-15P	\$5,639
XMHG22SSB2N	Export					TBD	200-240	50/60	TBD	CEE 7/7			
MHG23SSB1N	North America	2 tall x 3 wide Timer Bar - Front	29.7" (754mm)	15.5" (394mm)	11.4" (290mm)	10.0	208-230	60	1200	120lbs (54kg)	6ft (1829mm)	NEMA 5-15P	\$6,614
XMHG23SSB1N	Export					TBD	200-240	50/60	TBD	CEE 7/7			
MHG23SSB2N	North America	2 tall x 3 wide Timer Bars - Front & Back	29.7" (754mm)	18.0" (457mm)	11.4" (290mm)	10.0	208-230	60	1200	120lbs (54kg)	6ft (1829mm)	NEMA 5-15P	\$6,953
XMHG23SSB2N	Export					TBD	200-240	50/60	TBD	CEE 7/7			
MHG24SSB1N	North America	2 tall x 4 wide Timer Bar - Front	36.5" (927mm)	15.5" (394mm)	11.4" (290mm)	13.3	208-230	60	1600	120lbs (54kg)	6ft (1829mm)	NEMA 5-15P	\$6,953
XMHG24SSB1N	Export					TBD	200-240	50/60	TBD	CEE 7/7			
MHG24SSB2N	North America	2 tall x 4 wide Timer Bars - Front & Back	36.5" (927mm)	18.0" (457mm)	11.4" (290mm)	13.3	208-230	60	1600	120lbs (54kg)	6ft (1829mm)	NEMA 5-15P	\$7,420
XMHG24SSB2N	Export					TBD	200-240	50/60	TBD	CEE 7/7			
MHG34SSB1N	North America	3 tall x 4 wide Timer Bars - Front	36.5" (927mm)	15.5" (394mm)	16.4" (417mm)	9.4	208-230	60	1963	150lbs (68kg)	6ft (1829mm)	NEMA 6-20P	\$9,157
XMHG34SSB1N	Export					TBD	200-240	50/60	TBD	Pin & Sleeve			
MHG34SSB2N	North America	3 tall x 4 wide Timer Bars - Front & Back	36.5" (927mm)	18.0" (457mm)	16.4" (417mm)	9.4	208-230	60	1963	150lbs (68kg)	6ft (1829mm)	NEMA 6-20P	\$10,048
XMHG34SSB2N	Export					TBD	200-240	50/60	TBD	Pin & Sleeve			
MHG32SSB1N	North America	3 tall x 2 wide Timer Bars - Front	19.2" (488mm)	15.5" (394mm)	16.4" (417mm)	10.0	208-230	60	1200	62lbs (28kg)	6ft (1829mm)	NEMA 5-15P	\$6,698
XMHG32SSB1N	Export					TBD	200-240	50/60	TBD	CEE 7/7			
MHG32SSB2N	North America	3 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	16.4" (417mm)	10.0	208-230	60	1200	62lbs (28kg)	6ft (1829mm)	NEMA 5-15P	\$7,081
XMHG32SSB2N	Export					TBD	200-240	50/60	TBD	CEE 7/7			
MHG42SSB1N	North America	4 tall x 2 wide Timer Bars - Front	19.2" (488mm)	15.5" (394mm)	21.3" (541mm)	13.3	208-230	60	1600	77lbs (35kg)	6ft (1829mm)	NEMA 5-15P	\$9,030
XMHG42SSB1N	Export					TBD	200-240	50/60	TBD	CEE 7/7			
MHG42SSB2N	North America	4 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	21.3" (541mm)	13.3	208-230	60	1600	77lbs (35kg)	6ft (1829mm)	NEMA 5-15P	\$9,539
XMHG42SSB2N	Export					TBD	200-240	50/60	TBD	CEE 7/7			

# 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
- 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
- Warranty: 1 year parts and labor



## 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	Cord Length	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)	6ft (1829mm)	NEMA 5-15P	\$6,442
XMHG22SAN1N	Export					4.5-5.5	200-240	50/60	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)	6ft (1829mm)	NEMA 5-15P	\$6,652
XMHG22SAB1N	Export					4.5-5.5	200-240	50/60	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)	6ft (1829mm)	NEMA 5-15P	\$6,966
XMHG22SAB2N	Export					4.5-5.5	200-240	50/60	1445			CEE 7/7	
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	2643	105lbs (48kg)	6ft (1829mm)	NEMA 6-20P	\$8,170
XMHG23SAB1N	Export					7.0-8.0	200-240	50/60	2643			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	2643	105lbs (48kg)	6ft (1829mm)	NEMA 6-20P	\$8,588
XMHG23SAB2N	Export					7.0-8.0	200-240	50/60	2643			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	2861	125lbs (57kg)	6ft (1829mm)	NEMA 6-20P	\$8,588
XMHG24SAB1N	Export					11.0-13.0	200-240	50/60	2861			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	2861	125lbs (57kg)	6ft (1829mm)	NEMA 6-20P	\$9,165
XMHG24SAB2N	Export					11.0-13.0	200-240	50/60	2861			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	4277	150lbs (68kg)	6ft (1829mm)	NEMA 6-20P	\$11,312
XMHG34SAB1N	Export					14.0-16.0	200-240	50/60	4277			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	4277	150lbs (68kg)	6ft (1829mm)	NEMA 6-20P	\$12,412
XMHG34SAB2N	Export					14.0-16.0	200-240	50/60	4277			Pin & Sleeve	
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	2153	100lbs (45kg)	6ft (1829mm)	NEMA 6-20P	\$8,274
XMHG32SAB1N	Export					7.0-8.0	200-240	50/60	2153			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	2153	100lbs (45kg)	6ft (1829mm)	NEMA 6-20P	\$8,747
XMHG32SAB2N	Export					7.0-8.0	200-240	50/60	2153			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	2861	115lbs (52kg)	6ft (1829mm)	NEMA 6-20P	\$11,155
XMHG42SAB1N	Export					9.0-11.0	200-240	50/60	2861			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	2861	115lbs (52kg)	6ft (1829mm)	NEMA 6-20P	\$11,783
XMHG42SAB2N	Export					9.0-11.0	200-240	50/60	2861			CEE 7/7	

# Modular Visual Holding Cabinet : MercoMax™

Manufactured at our Frymaster facility in Shreveport, LA

MercoMax™ Modular Visual 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
- Large, colorful, easy-to-read touch screen displays product name and status for each holding tray.
- Programmable menu, with up to 6 different day-parts. Easily customizable on-screen, or by using MenuConnect application and USB upload to the cabinet
- 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
- Wi-Fi Capable
- Able to display multiple languages
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Designed to hold up to 8 standard 1/3 size high-temperature holding trays
- 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
- Removable back for pass-through applications
- Available with touch screen on both sides
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord
- Warranty: 1 year parts and labor



## Accessories

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

Item/SKU	Ver-sion	Description/ Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Ship Wt	Cord Length	Plug Type	Price (US\$)
MHG22SAT1W	North America	2 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	6ft (1829mm)	NEMA 5-15P	\$7,033
XMHG22SAT1W	Export					4.5-5.5						200-240	
MHG22SAT2W	North America	2 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	6ft (1829mm)	NEMA 5-15P	\$8,118
XMHG22SAT2W	Export					4.5-5.5						200-240	
MHG32SAT1W	North America	3 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	16.4" (417mm)	7.8-9.0	208-230	60	2153	62lbs (28kg)	6ft (1829mm)	NEMA 6-20P	\$8,505
XMHG32SAT1W	Export					7.0-8.0						200-240	
MHG32SAT2W	North America	3 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	16.4" (417mm)	7.8-9.0	208-230	60	2153	62lbs (28kg)	6ft (1829mm)	NEMA 6-20P	\$9,733
XMHG32SAT2W	Export					7.0-8.0						200-240	
MHG42SAT1W	North America	4 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	21.3" (541mm)	10.4-11.9	208-230	60	2861	77lbs (35kg)	6ft (1829mm)	NEMA 6-20P	\$11,118
XMHG42SAT1W	Export					9.0-11.0						200-240	
MHG42SAT2W	North America	4 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	21.3" (541mm)	10.4-11.9	208-230	60	2861	77lbs (35kg)	6ft (1829mm)	NEMA 6-20P	\$12,488
XMHG42SAT2W	Export					9.0-11.0						200-240	

# Fried Food Holding Station

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

- 10,16,27 & 32-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

**Newly designed CrispyMax coming 2Q 2020!**

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	\$4,784
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	\$5,541
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	\$5,541
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	\$5,541
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	\$5,541
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	\$7,247
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	\$7,247
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	\$8,425

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

## Accessories

Item #		Price
269-CR1-0036	FFHS-10 & FFHS-16 Divider	\$41
269-CR1-0007	FFHS-16S Divider	\$41
269-CR1-0006	FFHS27 & FFHS32 Divider	\$41

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