Smerco

MercoMax™

Holding Cabinet w/Heated Convective Air Technology

MercoMax Cabinets with exclusive airflow technology keep food hot, fresh and ready for easy assembly! Allows more flexibility in holding options for greater menu variety – 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. The airflow technology holds dry (crisp) and juicy foods effectively.

STANDARD FEATURES

- Designed to hold both crispy and juicy foods
- Duo Heat: directly transfers heat from bottom with minimal heat loss while warm convected air flows from above. Provides consistent quality, improved freshness and extended hold times.
- · Zone/shelf independent temperature management
- Easy to clean flush mount timer bars with coloured lights to indicate when product is good, needs more cooked or expired
 Stainless Steel Tray Seals: Install to prevent moisture loss.
- Remove for crispy foods. Easily removable for cleaning.
- Programmable Menu: program temperatures for individual day parts and product zones via MenuConnect Software, install via USB for quick and efficient set-up.
- Digital display for each bin
- All stainless steel construction and professional grade components
- Cool Touch exterior
- CARECODE Enabled: Online easy access to Operations,
- Training, Manuals, Parts

OPTIONS & ACCESSORIES

- Single or double handle High Heat Pans
 - 32HP1H150 for 1 side
 - 32HP2H150 for 2 side
- Drain Shelves to elevate food inside pan
 30HPD150
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TECHNICAL AND PRODUCT SPECIFICATIONS

CLEARANCE - Installation requires 6mm clearance on each end.

| Model | Shelves | Columns | Sides | Capacity of Trays | Volts | Watts | Hertz | Amps | Height (mm) | Width (mm) | Depth (mm) | Crated Weight (kg) |
|-------------|---------|---------|-------|----------------------|-------|-------|-------|------|----------------|---------------|---------------|-----------------------|
| XMHG22SAB1N | 2 | 2 | 1 | 4 | 240 | 1445 | 50 | 5.5 | 290 | 488 | 394 | 23 |
| XMHG22SAB2N | 2 | 2 | 2 | 4 | 240 | 1445 | 50 | 5.5 | 290 | 488 | 457 | 23 |
| XMHG23SAB1N | 2 | 3 | 1 | 6 | 240 | 2040 | 50 | 8.5 | 290 | 754 | 394 | 48 |
| XMHG23SAB2N | 2 | 3 | 2 | 6 | 240 | 2040 | 50 | 8.5 | 290 | 754 | 457 | 48 |
| XMHG24SAB1N | 2 | 4 | 1 | 8 | 240 | 3120 | 50 | 13 | 290 | 927 | 394 | 57 |
| XMHG24SAB2N | 2 | 4 | 2 | 8 | 240 | 3120 | 50 | 13 | 290 | 927 | 457 | 57 |
| XMHG32SAB1N | 3 | 2 | 1 | 6 | 240 | 2040 | 50 | 8.5 | 417 | 488 | 394 | 45 |
| XMHG32SAB2N | 3 | 2 | 2 | 6 | 240 | 2040 | 50 | 8.5 | 417 | 488 | 457 | 45 |
| XMHG34SAB1N | 3 | 4 | 1 | 12 | 240 | 3840 | 50 | 16 | 417 | 927 | 394 | 68 |
| XMHG34SAB2N | 3 | 4 | 2 | 12 | 240 | 3840 | 50 | 16 | 417 | 927 | 457 | 68 |
| XMHG42SAB1N | 4 | 2 | 1 | 8 | 240 | 2640 | 50 | 11 | 541 | 488 | 394 | 52 |
| XMHG42SAB2N | 4 | 2 | 2 | 8 | 240 | 2640 | 50 | 11 | 541 | 488 | 457 | 52 |

*2.5m Cord & 10A Plug included for models upto 10A

*2.5m Cord and 15A Plug included for models 10A-15A

*No cord and plug included for models 15A and above



XMHG42SABIN shown with pans

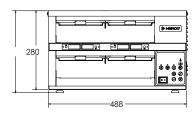


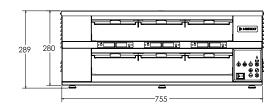
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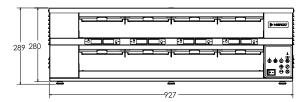
XMHG22

XMHG23

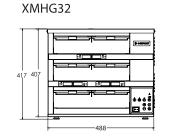


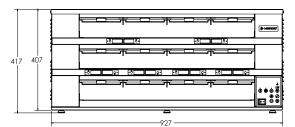


XMHG24

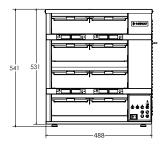


XMHG34

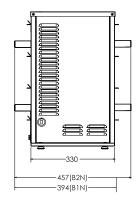




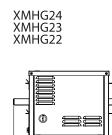




XMHG42



XMHG34 XMHG32



-330

457(B2N)-

-394(B1N)-

Installation requires minimum 0.25" (6mm) clearance on each end.

Welbilt reserves the right to make changes to the design or specifications without prior notice.



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