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

TECHNICAL AND PRODUCT SPECIFICATIONS

CLEARANCE - Installation requires 6mm clearance on each end.

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· ▲ MDZZ POPP •·		

XMHG42SABIN shown with pans

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



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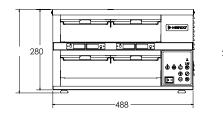
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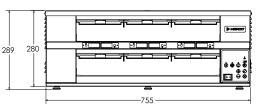


MercoMax[™] Holding Cabinet w/Heated Convective Air Technology

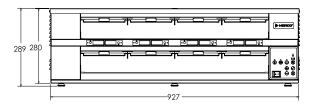
XMHG22

XMHG23

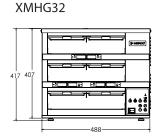


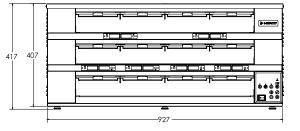


XMHG24

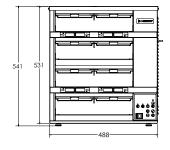


XMHG34

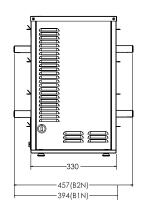




XMHG42

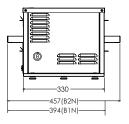


XMHG42



XMHG34 XMHG32





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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