## merco

### **MercoMax**<sup>™</sup>

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



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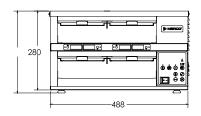
XMHG42SABIN shown with pans

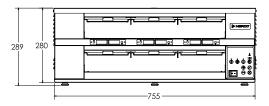


MercoMax<sup>™</sup> Holding Cabinet w/Heated Convective Air Technology

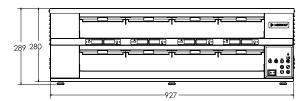
#### XMHG22

XMHG23

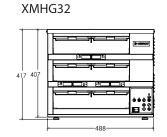


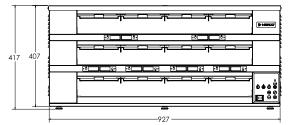


#### XMHG24

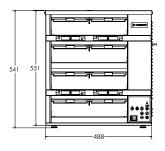


XMHG34

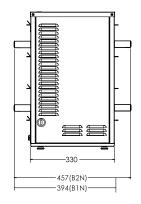




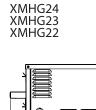




#### XMHG42



# 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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