

Hot Holding



Serving Quality on Demand

Hot Holding

THE SPEED OF SERVICE, ACCELERATED

Merco is dedicated to helping customers give their guests the consistent, high-quality food they've come to expect. With our intelligently efficient hot-holding designs, customers will be able to sustain that just-made flavor of their delicious dishes right through the moment they're served. At Merco, we're committed to matching the highest standards for excellence as our customers protect their brand – because we know there's no second chance when it comes to that first bite.

Recognized as an industry innovation leader, Merco hot holding cabinets have been awarded numerous awards of distinction. 2017 and 2019 Kitchen Innovation awards at the National Restaurant Association annual show have been received, as well as being recognized by NAFEM in 2018 in the "What's Hot, What's Cool" gallery.

We offer a large portfolio of hot holding cabinets to meet your needs. From a 2x2 MercoEco to a 4x2 MercoMax with EasyTouch controls, we can help you serve quality on demand.

In our demanding industry, the difference between success and failure is one our customers can truly taste.



Merco offers a large variety of hot holding options in various configurations to meet your needs. When deciding which hot holding cabinet to choose, there are three major factors to consider:

- What types of food are you holding?
- How many different tray locations do you require?
- What type of controls do you prefer?

Merco offers Eco models with radiant heat only and timer bar controls, Max models offer radiant lower and heated convective airflow upper and are available with either timer bar or touch screen controls.

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Merco Hot Holding Comparison Chart

		Merco Eco w/ Timer bars		Merco Max w/ Timer bars		Merco Max w/Touch screen	Crispy Max
Types of Food Being Held	Crispy & Juicy Foods	X		X		X	
	Only Crispy Foods	X		X		X	X
	Only Juicy Foods	X		X		X	
Features	Ability to Display Multiple Languages					X	
	Wi-Fi / KitchenConnect Capable					X	
	On Cabinet Programming					X	
	Visual Alarms	X		X		X	X
	Audible Alarms					X	
Electrical Specs	120V / 60Hz	2x2 2x3 2x4	3x2 4x2	2x2		2x2	Single Lane Double Lane
	208-230V / 60Hz	3x4		2x3 2x4 3x2	4x2 3x4	3x2 4x2	Triple Lane
	200-240V / 50/60Hz	2x2 2x3 2x4	3x2 4x2 3x4	2x2 2x3 2x4	3x2 4x2 3x4	2x2 3x2 4x2	Single Lane Double Lane Triple Lane

Merco ECO

RADIANT HEAT HOLDING CABINETS

Merco Holding Cabinets keep food hot, fresh and ready for easy assembly! Radiant heat Eco models create a holding environment suitable for all food types. Climate controlled cabinets electronically monitor and maintain the temperature setpoints. Radiant heat surrounds the food from both above and below the trays. Online MenuConnect® offers you the opportunity to customize your menu items to your specifications. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training. Increase your customer satisfaction by providing higher quality product with a reduced wait time!





MercoMax[®]

DUO-HEAT HOLDING CABINETS



Allow more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. Innovative airflow technology and DuoHeat offer the perfect combination of convective and radiant heat in the Max models. Max models have Climate Controlled Cabinets that electronically monitor and maintain the temperature setpoints. Online MenuConnect offers you the opportunity to customize your menu items to your specifications. Max models are available with easyTouch touch screens on some models - allowing you to take your holding to the next level of information and convenience! The easy to maintain design and simple operation features reduce employee time spent on cleaning and training. Increase your customer satisfaction by providing higher quality product with a reduced wait time!



CrispyMax™

CRISP & READY SERVING STATION



Extend the life of your crispy fried foods with a CrispyMax from Merco. Available in three widths and featuring a versatile divider system, the CrispyMax can keep a variety of fried products at their peak serving temperature. Electronically controlled air temperature is directed over and through fried foods using Therma-Lock™ technology to maintain optimum product temperature and crispness, extending product retention times!

Merco CrispyMax utilizes a dishwasher-safe aluminum mesh air filter to make sure the heated air keeping your crispy fried food warm is as clean and fresh as possible!

The smart LED on the front of the cabinet alerts you when the filter needs to be cleaned!

Each Merco CrispyMax is designed to provide the maximum holding capacity in the smallest footprint. Single, Double or Triple lane models are designed for industry-standard scoop widths.

Unique ergonomic and space-saving design allows the unit to be placed on any countertop, as overhead heating elements are not required.

Drop-in accessory kit coming soon!



MercoEC



RADIANT HEAT

Delivers consistent and even heat



COOL TOUCH EXTERIOR

Robust stainless steel construction keeps heat inside



MOISTURE CONTROL

Balanced humidity designed for both crispy and juicy products



RIGHT-SIZE

Multiple size configurations and single or dual-sided access for prep lines

MercoMax



DUO HEAT

Delivers heat using the perfect combination of convection and radiant heat



COOL TOUCH EXTERIOR

Robust stainless steel construction keeps heat inside



MOISTURE CONTROL

Balanced humidity designed for both crispy and juicy products



RIGHT-SIZE

Multiple size configurations and single or dual-sided access for prep lines



TOUCHSCREEN

Colorful integrated controls with audible and visual alarms



WIFI CAPABLE

KitchenConnect® capable for remote monitoring & updates

CrispyMax



CONVECTIVE HEAT

Heated airflow surrounds your food for optimal quality



COOL TOUCH EXTERIOR

Robust stainless steel construction keeps heat inside



RIGHT-SIZE

Multiple size configurations

Merco Quality Assurance

Before crating and shipment, every Merco holding cabinet is brought up to temperature and is operated for a standard period of time. During this testing, inspectors record the serial number, temperatures and software versions as part of their checklist for final inspection. Ongoing reviews of this test data assure that Merco holding cabinets consistently meet the highest standards of quality.



Welbilt KitchenCare provides a comprehensive parts and labor warranty to repair or replace any defective part or assembly under normal use and care. For complete details, please refer to the individual warranty statement that accompanies our products.

Commercial warranty - 1 year parts and labor coverage



Welbilt offers fully-integrated kitchen systems with award-winning product brands: **Cleveland™, Convotherm®, Crem™, Delfield®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc® Ice, Merco®, Merrychef® and Multiplex®**. Supported by service brands: **KitchenCare®**, aftermarket parts and service; **FitKitchen®**, fully-integrated kitchen systems; and **KitchenConnect®**, cloud-based open digital platform.

Bringing innovation to the table • **welbilt.com**