

Speed of Service...Accelerated!



# Speed of Service...Accelerated by Merco®!



MHC-22



MHC-1



## MHC

Holding Cabinets from *Merco* allow flexibility in holding options for greater menu variety. Utilizing conduction heat that transfers heat directly from both top & bottom with minimal heat loss, providing consistent quality, improved freshness, and extended hold times – go ahead, prepare and hold food prior to serving, your customers will appreciate it.

**Versatile:** Each bin is individually controlled allowing you to hold different menu items and different temperatures. Sealed bins prevent moisture loss and flavor transfer. Standard features include removable back for pass-through applications. Hold a variety of foods at different temps – loading from cook-side and assembling server side saving time.

**Modular:** Four bin units are stackable two high, while single bin units are stackable up to three high with optional mounting brackets for under shelf mounting (vertically or horizontally) allowing operators the ability to add units as their business grows.

**Programmable:** Easy to use digital controls feature time and temp display (four bin units feature product identification display) for each bin with six-hour timer and audible alarm.

### Features:

- Conduction heat.
- Independent upper & lower heating system.
- Cool touch insulation.
- Small footprint.
- Stainless steel construction.
- Digital display for each bin.
- 6-hour timer with Audible Alarm.
- Programmable menu.
- Individual heat zone for each bin.

**Improve Freshness, Extend Holding Times!**

Customers expect high quality food in a short amount of time. Holding, Warming and Finishing products from *Merco* can help you accomplish just that. *Merco* Holding Cabinets are perfect for keeping food hot, fresh, and ready for assembly, while the *InstaTherm™* allows you to add the finishing touches instantly. With the Fried Food Holding Station (FFHS) you can please your customers every time with perfectly crisp, fresh, and hot fried foods.



## Insta-Therm™

The *Merco Insta-Therm* is the perfect solution for adding the finishing touches to entrees and appetizers. No pre-heating required as the *Insta-Therm* is contact actuated for energy savings and heats instantly.

**Construction:** Sturdy, sanitary, stainless steel construction for years of dependable service. Featuring a large 4" x 18" product opening on both sides for easy access and pass through applications.

**Energy Savings:** Contact actuated quartz heating elements activate upon contact of product resulting in energy saving for operators. Indicator lights on both cook and server side illuminate when elements are active.

### Features:

- Heavy-duty stainless steel construction.
- Contact actuated for energy savings.
- Simple On/Off control.
- Indicator light on cook and server side.
- No pre-heat time required - heats instantly.
- Quartz heating elements.
- Small foot print.

***Add the Finishing Touches to Entrees and Appetizers – Instantly!***

Reduce Waste, Improve Profits!



FFHS-16

FFHS-10

## FFHS

Extend the life of your fried foods with a *Fried Food Holding Station* from Merco. Available in three widths and featuring a versatile divider system, the *Merco Fried Food Holding Station* can keep a variety of fried products at their peak serving temperature. Internally controlled air temperature of 230°F is directed over and through fried foods using *Therma-Lock™* technology to maintain optimum product temperature and crispness, extending product retention up to 3 times!

**Construction:** The *Merco Fried Food Holding Station* features solid stainless steel construction for exceptional durability, aesthetics and cleanability. The product tray, grease tray, and product dividers are easily removable for fast clean up. Units feature heavy-duty components and front-centered on/off switch to provide durability to meet the demands of the commercial kitchen.

**Versatile:** Unique ergonomic design allows the unit to be placed on any countertop as overhead heating elements are not required. Available in three sizes, the *Merco Fried Food Holding Station* is sure to meet any capacity requirement from early morning breakfast to midnight buffets.

**Simple Operation:** The air flow and internally controlled temperature of the *Merco Fried Food Holding Station* is factory pre-set for optimum holding time for all fried foods. No adjustment of air flow or temperature is required; units are controlled by simple lighted on/off switch.

### Features:

- Heavy-duty stainless steel construction.
- Removable product dividers, product tray and grease tray.
- Available in 10" or 16" models.
- *Therma-Lock™* Technology insures constant circulation of hot air over and through food to control moisture and maintain crispness.
- Unique ergonomic design allows the unit to be placed on any countertop.



980 S. Isabella Rd  
Mt. Pleasant, MI 48858

Tel 1.800.733.8948  
Fax 1.800.669.0619  
E mail [info@mercosavory.com](mailto:info@mercosavory.com)

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