

MercoMax™

Holding Cabinet w/Heated Convective Air Technology

Model/Description

- MHG22SAN1N 2 shelves x 2 trays - no timers
- MHG22SAB1N/2N 2 shelves x 2 trays - timer bars
- MHG23SAB1N/2N 2 shelves x 3 trays - timer bars
- MHG24SAB1N/2N 2 shelves x 4 trays - timer bars
- MHG34SAB1N/2N 3 shelves x 4 trays - timer bars
- MHG32SAB1N/2N 3 shelves x 2 trays- timer bars
- MHG42SAB1N/2N 4 shelves x 2 trays- timer bars

1N = Single Sided 2N = Double Sided

Adding an "X" in front of the model number designates it as an export model.



MHG22SAN1N



MHG24SAB1N/2N

Standard Features

- **Innovative** Airflow technology with climate controlled cabinet
- DuoHeat technology -- the perfect combination of convection & radiant heat
- Designed to hold both crispy and juicy foods
- EZ clip air diffuser plates -- easy to install, remove and clean
- Zone/shelf independent temperature management
- Easy to clean flush mount timer bars (on some models)
- Digital display for each bin (on some models)
- USB programmability
- All stainless steel construction and professional grade components
- Cool Touch exterior
- Carecode enabled -- easy online access to operations, training, service, parts & more
- Warranty: 1 year parts and labor

Options & Accessories

- Single or double handled trays
- Stainless steel tray inserts to elevate foods
- Single or double sided configurations

Specifications

Merco Holding Cabinet keeps food hot, fresh and ready for easy assembly! Allows more flexibility in holding options for greater menu variety - go ahead, 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 (a great sandwich) in a shorter amount of time (increased speed).

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.

Cool Touch Exterior: keeps exterior surfaces cool while juicy and crispy foods are held at proper serving temps.

Small Footprint: allows cabinet to fit in small operations and spaces with versatile configurations.

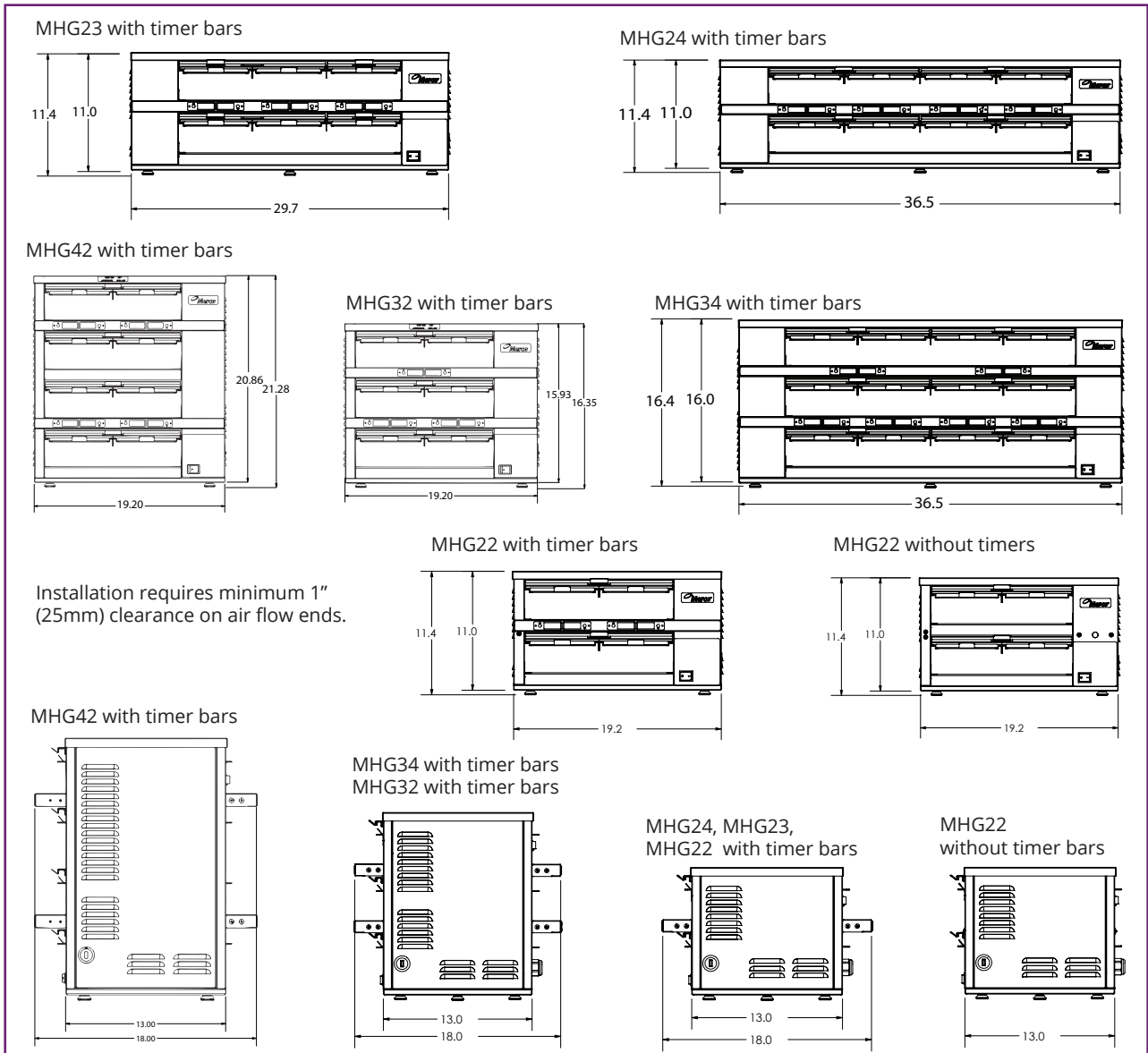
Stainless Steel Construction: sturdy, sanitary & reliable.

Stainless Steel Tray Seals: prevent moisture loss when installed. When removed, air flows through to keep product crispy. Removable for cleaning.

Programmable Menu (on some models): easily program temperatures for individual day parts and product zones. USB programmability for quick and efficient set-up and adding limited time offers.

CARECODE Enabled: Online easy access to Operations, Training, Service contacts, Parts, Accessories, Service Hotline & Service Tracking.





Specifications						
Model/Description	Volts	Hz	Watts	Amps	Plug Type	Ship Wt. lbs/kg
MHG22SAN1N, MHG22SAB*N	120	60	1330	11.1	NEMA 5-15P	50/23
MHG23SAB*N	208-230	60	1997-2530	9.6-11.0	NEMA 6-20P	120/54
MHG24SAB*N	208-230	60	2163-2737	10.4-11.9	NEMA 6-20P	120/54
MHG34SAB*N	208-230	60	3224-4094	15.5-17.8	NEMA 6-20P	150/68
MHG32SAB*N	208-230	60	1622-2070	7.8-9.0	NEMA 6-20P	62/28
MHG42SAB*N	208-230	60	2163-2737	10.4-11.9	NEMA 6-20P	77/35
XMHG22SAN1N, XMHG22SAB*N	200-240	50/60	900-1445	4.5-5.5	CEE 7/7	50/23
XMHG23SAB*N	200-240	50/60	1400-2040	7.0-8.5	CEE 7/7	120/54
XMHG24SAB*N	200-240	50/60	2200-3120	11.0-13.0	CEE 7/7	120/54
XMHG34SAB*N	200-240	50/60	2800-3840	14.0-16.0	Pin & Sleeve	150/68
XMHG32SAB*N	200-240	50/60	1400-2040	7.0-8.5	CEE 7/7	62/28
XMHG42SAB*N	200-240	50/60	1800-2640	9.0-11.0	CEE 7/7	77/35

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