



MercoMax™ Holding Cabinet w/Heated Convective Air Technology

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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.



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MHG23 with timer bars

MHG24 with timer bars

MHG42 with timer bars

MHG32 with timer bars

MHG34 with timer bars

MHG22 with timer bars

MHG22 without timers

Installation requires minimum 1" (25mm) clearance on air flow ends.

MHG42 with timer bars

MHG34 with timer bars
MHG32 with timer bars

MHG24, MHG23,
MHG22 with timer bars

MHG22 without timer bars

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.