



MERCOCO[®]
A Welbilt Brand

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES

2021 PRICE LIST



SERVING QUALITY
ON DEMAND



EFFECTIVE | JULY 1, 2021

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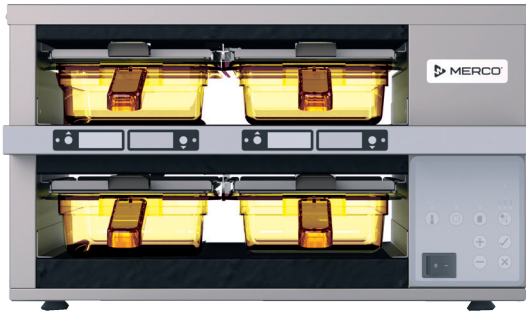
RMA — RETURNED PRODUCT POLICY

The following is the policy for Returns from the customer.

- 1 | All returned product must have an RMA number from Customer Service prior to sending the product back.
- 2 | The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
- 3 | If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
- 4 | Custom product is non-returnable.
- 5 | Applicable freight charges and re-crating will be the customer's responsibility.
- 6 | RMA number must be clearly written on all shipping paperwork to factory/warehouse.
- 7 | RMA will be valid for 45 days from date of issue.

MANUFACTURED AT OUR FRYMASTER FACILITY IN SHREVEPORT, LA

Merco Modular Holding Cabinets keep 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 in a shorter amount of time.



ACCESSORIES

ITEM #	DESCRIPTION	PRICE
8030490	Single Handled Tray	\$72
8030491	Double Handled Tray	\$72
8030495	Stainless Steel Trivet (Tray Insert)	\$67

STANDARD FEATURES

- Multiple configurations and sizes to fit your kitchen space
- Radiant upper and lower heat with climate controlled cabinet
- Designed to hold both crispy and juicy foods
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Designed to hold up to 12 standard 1/3 size high-temperature holding trays
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Programmable menu, with up to 6 different day-parts. Easily customizable using MenuConnect application and USB upload to the cabinet
- Digital time, temperature & product name display for each holding tray. (On some models)
- Removable back for pass-through applications
- Available with timer bars on both sides (some models)
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord
- Warranty: 1 year parts and labor

ITEM/SKU	VERSION	DESCRIPTION	W	D	H	AMPS	VOLTS	HZ	WATTS	SHIP WT.	PLUG TYPE	PRICE (US\$)
MHG22SSN1N	North America	2 tall x 2 wide No Timers	19.2" (488mm)	13.0" (330mm)	11.4" (290mm)	6.7	120	60	800	50lbs (23kg)	NEMA 5-15P	\$5,773
XMHG22SSN1N	Export				3.1-3.8	200-240	50/60	635-901	CEE 7/7			
MHG22SSB1N	North America	2 tall x 2 wide Timer Bar - Front	19.2" (488mm)	15.5" (394mm)	11.4" (290mm)	6.7	120	60	800	50lbs (23kg)	NEMA 5-15P	\$5,962
XMHG22SSB1N	Export				3.1-3.8	200-240	50/60	635-901	CEE 7/7			
MHG22SSB2N	North America	2 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	11.4" (290mm)	6.7	120	60	800	50lbs (23kg)	NEMA 5-15P	\$6,242
XMHG22SSB2N	Export				3.1-3.8	200-240	50/60	635-901	CEE 7/7			
MHG23SSB1N	North America	2 tall x 3 wide Timer Bar - Front	29.7" (754mm)	15.5" (394mm)	11.4" (290mm)	10	208-230	60	1200	120lbs (54kg)	NEMA 5-15P	\$7,321
XMHG23SSB1N	Export				4.6-5.6	200-240	50/60	937-1337	CEE 7/7			
MHG23SSB2N	North America	2 tall x 3 wide Timer Bars - Front & Back	29.7" (754mm)	18.0" (457mm)	11.4" (290mm)	10	208-230	60	1200	120lbs (54kg)	NEMA 5-15P	\$7,697
XMHG23SSB2N	Export				4.6-5.6	200-240	50/60	937-1337	CEE 7/7			
MHG24SSB1N	North America	2 tall x 4 wide Timer Bar - Front	36.5" (927mm)	15.5" (394mm)	11.4" (290mm)	13.3	208-230	60	1600	120lbs (54kg)	NEMA 5-15P	\$7,697
XMHG24SSB1N	Export				6.2-7.3	200-240	50/60	1240-1772	CEE 7/7			
MHG24SSB2N	North America	2 tall x 4 wide Timer Bars - Front & Back	36.5" (927mm)	18.0" (457mm)	11.4" (290mm)	13.3	208-230	60	1600	120lbs (54kg)	NEMA 5-15P	\$8,214
XMHG24SSB2N	Export				TBD	200-240	50/60	1240-1772	CEE 7/7			
MHG34SSB1N	North America	3 tall x 4 wide Timer Bars - Front	36.5" (927mm)	15.5" (394mm)	16.4" (417mm)	9.5	208	60	1963	150lbs (68kg)	NEMA 6-20P	\$10,137
MHG34SSB2N	North America	3 tall x 4 wide Timer Bars - Front & Back	36.5" (927mm)	18.0" (457mm)	16.4" (417mm)	9.5	208	60	1963	150lbs (68kg)	NEMA 6-20P	\$11,123
MHG32SSB1N	North America	3 tall x 2 wide Timer Bars - Front	19.2" (488mm)	15.5" (394mm)	16.4" (417mm)	10	208-230	60	1200	62lbs (28kg)	NEMA 5-15P	\$7,414
XMHG32SSB1N	Export				4.6-5.6	200-240	50/60	937-1337	CEE 7/7			
MHG32SSB2N	North America	3 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	16.4" (417mm)	10	208-230	60	1200	62lbs (28kg)	NEMA 5-15P	\$7,839
XMHG32SSB2N	Export				4.6-5.6	200-240	50/60	937-1337	CEE 7/7			
MHG42SSB1N	North America	4 tall x 2 wide Timer Bars - Front	19.2" (488mm)	15.5" (394mm)	21.3" (541mm)	13.3	208-230	60	1600	77lbs (35kg)	NEMA 5-15P	\$9,996
XMHG42SSB1N	Export				6.2-7.3	200-240	50/60	1240-1772	CEE 7/7			
MHG42SSB2N	North America	4 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	21.3" (541mm)	13.3	208-230	60	1600	77lbs (35kg)	NEMA 5-15P	\$10,559
XMHG42SSB2N	Export				6.2-7.3	200-240	50/60	1240-1772	CEE 7/7			

Specifications subject to change without notice.

MANUFACTURED AT OUR FRYMASTER FACILITY IN SHREVEPORT, LA

MercoMax™ Modular Holding Cabinets keep 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 in a shorter amount of time.



ACCESSORIES

ITEM #	DESCRIPTION	PRICE
8030490	Single Handled Tray	\$72
8030491	Double Handled Tray	\$72
8030495	Stainless Steel Trivet (Tray Insert)	\$67

STANDARD FEATURES

- Multiple configurations and sizes to fit your kitchen space
- Innovative airflow technology with climate controlled cabinet. DuoHeat technology provides the perfect combination of convection & radiant heat. Designed to hold both crispy and juicy foods
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Designed to hold up to 12 standard 1/3 size high-temperature holding trays
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Programmable menu, with up to 6 different day-parts. Easily customizable using MenuConnect application and USB upload to the cabinet
- Digital time, temperature & product name display for each holding tray. (On some models)
- Removable back for pass-through applications
- Available with timer bars on both sides (some models)
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord
- Warranty: 1 year parts and labor

ITEM/SKU	VERSION	DESCRIPTION	W	D	H	AMPS	VOLTS	HZ	WATTS	SHIP WT.	PLUG TYPE	PRICE (US\$)
MHG22SAN1N	North America	2 tall x 2 wide No Timers	19.2" (488mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$7,131
XMHG22SAN1N	Export				4.5-5.5	200-240	50/60	1445		CEE 7/7		
MHG22SAB1N	North America	2 tall x 2 wide Timer Bar - Front	19.2" (488mm)	15.5" (394mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$7,364
XMHG22SAB1N	Export				4.5-5.5	200-240	50/60	1445		CEE 7/7		
MHG22SAB2N	North America	2 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$7,711
XMHG22SAB2N	Export				4.5-5.5	200-240	50/60	1445		CEE 7/7		
MHG23SAB1N	North America	2 tall x 3 wide Timer Bar - Front	29.7" (754mm)	15.5" (394mm)	11.4" (290mm)	9.6-11.0	208-230	60	2643	105lbs (48kg)	NEMA 6-20P	\$9,044
XMHG23SAB1N	Export				7.0-8.0	200-240	50/60	2643		CEE 7/7		
MHG23SAB2N	North America	2 tall x 3 wide Timer Bars - Front & Back	29.7" (754mm)	18.0" (457mm)	11.4" (290mm)	9.6-11.0	208-230	60	2643	105lbs (48kg)	NEMA 6-20P	\$9,507
XMHG23SAB2N	Export				7.0-8.0	200-240	50/60	2643		CEE 7/7		
MHG24SAB1N	North America	2 tall x 4 wide Timer Bar - Front	36.5" (927mm)	15.5" (394mm)	11.4" (290mm)	10.4-11.9	208-230	60	2861	125lbs (57kg)	NEMA 6-20P	\$9,507
XMHG24SAB1N	Export				11.0-13.0	200-240	50/60	2861		CEE 7/7		
MHG24SAB2N	North America	2 tall x 4 wide Timer Bars - Front & Back	36.5" (927mm)	18.0" (457mm)	11.4" (290mm)	10.4-11.9	208-230	60	2861	125lbs (57kg)	NEMA 6-20P	\$10,146
XMHG24SAB2N	Export				11.0-13.0	200-240	50/60	2861		CEE 7/7		
MHG34SAB1N	North America	3 tall x 4 wide Timer Bars - Front	36.5" (927mm)	15.5" (394mm)	16.4" (417mm)	15.5-17.8	208-230	60	4277	150lbs (68kg)	NEMA 6-20P	\$12,523
XMHG34SAB1N	Export				14.0-16.0	200-240	50/60	4277		Pin & Sleeve		
MHG34SAB2N	North America	3 tall x 4 wide Timer Bars - Front & Back	36.5" (927mm)	18.0" (457mm)	16.4" (417mm)	15.5-17.8	208-230	60	4277	150lbs (68kg)	NEMA 6-20P	\$13,740
XMHG34SAB2N	Export				14.0-16.0	200-240	50/60	4277		Pin & Sleeve		
MHG32SAB1N	North America	3 tall x 2 wide Timer Bars - Front	19.2" (488mm)	15.5" (394mm)	16.4" (417mm)	7.8-9.0	208-230	60	2153	100lbs (45kg)	NEMA 6-20P	\$9,159
XMHG32SAB1N	Export				7.0-8.0	200-240	50/60	2153		CEE 7/7		
MHG32SAB2N	North America	3 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	16.4" (417mm)	7.8-9.0	208-230	60	2153	100lbs (45kg)	NEMA 6-20P	\$9,683
XMHG32SAB2N	Export				7.0-8.0	200-240	50/60	2153		CEE 7/7		
MHG42SAB1N	North America	4 tall x 2 wide Timer Bars - Front	19.2" (488mm)	15.5" (394mm)	21.3" (541mm)	10.4-11.9	208-230	60	2861	115lbs (52kg)	NEMA 6-20P	\$12,349
XMHG42SAB1N	Export				9.0-11.0	200-240	50/60	2861		CEE 7/7		
MHG42SAB2N	North America	4 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	21.3" (541mm)	10.4-11.9	208-230	60	2861	115lbs (52kg)	NEMA 6-20P	\$13,044
XMHG42SAB2N	Export				9.0-11.0	200-240	50/60	2861		CEE 7/7		

Specifications subject to change without notice.

MANUFACTURED AT OUR FRYMASTER FACILITY IN SHREVEPORT, LA

MercoMax™ Modular Visual Holding Cabinets keep 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 in a shorter amount of time.



ACCESSORIES

ITEM #	DESCRIPTION	PRICE
8030490	Single Handled Tray	\$72
8030491	Double Handled Tray	\$72
8030495	Stainless Steel Trivet (Tray Insert)	\$67

STANDARD FEATURES

- Multiple configurations and sizes to fit your kitchen space
- Large, colorful, easy-to-read touch screen displays product name and status for each holding tray.
- Programmable menu, with up to 6 different day-parts. Easily customizable on-screen, or by using MenuConnect application and USB upload to the cabinet
- Innovative airflow technology with climate controlled cabinet. DuoHeat technology provides the perfect combination of convection & radiant heat. Designed to hold both crispy and juicy foods
- Wi-Fi Capable
- Able to display multiple languages
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Designed to hold up to 8 standard 1/3 size high-temperature holding trays
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Removable back for pass-through applications
- Available with touch screen on both sides
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord
- Warranty: 1 year parts and labor

ITEM/SKU	VERSION	DESCRIPTION	W	D	H	AMPS	VOLTS	HZ	WATTS	SHIP WT.	PLUG TYPE	PRICE (US\$)
MHG22SAT1W	North America	2 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$7,786
XMHG22SAT1W	Export					4.5-5.5	200-240	50/60	1445		CEE 7/7	
MHG22SAT2W	North America	2 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$8,987
XMHG22SAT2W	Export					4.5-5.5	200-240	50/60	1445		CEE 7/7	
MHG32SAT1W	North America	3 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	16.4" (417mm)	7.8-9.0	208-230	60	2153	62lbs (28kg)	NEMA 6-20P	\$9,415
XMHG32SAT1W	Export					7.0-8.0	200-240	50/60	2153		CEE 7/7	
MHG32SAT2W	North America	3 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	16.4" (417mm)	7.8-9.0	208-230	60	2153	62lbs (28kg)	NEMA 6-20P	\$10,774
XMHG32SAT2W	Export					7.0-8.0	200-240	50/60	2153		CEE 7/7	
MHG42SAT1W	North America	4 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	21.3" (541mm)	10.4-11.9	208-230	60	2861	77lbs (35kg)	NEMA 6-20P	\$12,308
XMHG42SAT1W	Export					9.0-11.0	200-240	50/60	2861		CEE 7/7	
MHG42SAT2W	North America	4 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	21.3" (541mm)	10.4-11.9	208-230	60	2861	77lbs (35kg)	NEMA 6-20P	\$13,824
XMHG42SAT2W	Export					9.0-11.0	200-240	50/60	2861		CEE 7/7	

Specifications subject to change without notice.

MANUFACTURED AT OUR FRYMASTER FACILITY IN SHREVEPORT, LA



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!

The smart LED on the front of the cabinet indicates operating status. 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.

STANDARD FEATURES

- 10, 18.5 & 27 inch design
- Heavy-duty stainless steel construction
- Easily removable product divider, food tray and crumb tray for fast clean up
- Therma-Lock™ Technology insures constant circulation of fresh, hot air over and through food to control moisture and maintain crispness
- Longer hold times result in less waste, equaling increased profits
- Internally controlled temperature and air flow are pre-set for optimum performance
- Heavy-duty components and front accessible on/off switch for ease & reliability

ACCESSORIES

ITEM #	DESCRIPTION	PRICE
2602613	Standard Divider	\$45
2602572	Scoop Holding Divider	\$55
2602576	Bridge	\$110

ITEM/SKU	VERSION	DESCRIPTION	W	D	H	AMPS	VOLTS	HZ	WATTS	PLUG TYPE	SHIP WT.	PRICE (US\$)
MCG1027NNN	North America	Single Lane	10.0" (254mm)	28.8" (731mm)	7.8" (197mm)	8	120	60	980	NEMA 5-15P	35lbs (16kg)	\$5,991
XMCG1027NNN	Export					4.4-5.4	200-240	50/60	890-1275	CEE 7/7	35lbs (16kg)	
MCG1827NNN	North America	Double Lane	18.5" (470mm)	28.8" (731mm)	7.8" (197mm)	15.9	120	60	1910	NEMA 5-20P	57lbs (26kg)	\$6,740
XMCG1827NNN	Export					8.8-10.6	200-240	50/60	1768-2530	CEE 7/7	57lbs (26kg)	
MCG2727NNN	North America	Triple Lane	27.0" (686mm)	28.8" (731mm)	7.8" (197mm)	13.8-15.9	208-240	60	2870-3815	NEMA 5-20P	79lbs (36kg)	\$7,810
XMCG2727NNN	Export					13.2-15.9	208-240	50/60	2655-3815	20A/250V PIN & SLEEVE	79lbs (36kg)	

Specifications subject to change without notice.

MANUFACTURED AT OUR DELFIELD FACILITY IN COVINGTON, TN

Merco OrderHQ pick up lockers offer efficient, secure and contactless delivery of food orders to your customers. Completely automated digital order fulfillment; seamless integration with BOH and FOH technologies, and portfolio-wide data visibility for management, control and analytics.

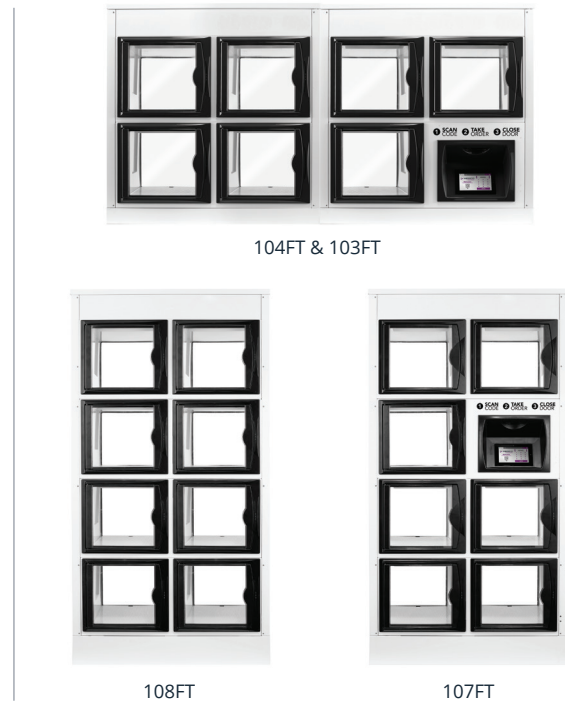
Ambient lockers offer flexibility: hot and cold items can be placed in a single compartment, simplifying order delivery and pickup.

Maximum resilience: operates autonomously in offline mode, in the event of internet connection loss. (requires cell phone connection)

Customers simply scan their code, take their order and close the door.

Monthly software subscription fee applies after equipment purchase.

Available in White or Black cabinet; standard door frame color is black. Custom colors and branding decals are available at time of order – additional charges apply.



ITEM/SKU	DESCRIPTION	WIDTH	DEPTH	DEPTH W/DOOR OPEN	HEIGHT	ELECTRICAL	SHIPPING WEIGHT	PRICE
103FT	3-locker 1-controller Flow-Thru	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	41.4" (1043mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	325lbs (147kg)	\$19,495
104FT	4-locker Satellite Flow-Thru	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	41.4" (1043mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	325lbs (147kg)	\$10,650
107FL	7-locker 1-controller Front-Load	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	76.4" (1939mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	452lbs (205kg)	TBD
108FL	8-locker Satellite Front-Load	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	76.4" (1939mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	452lbs (205kg)	TBD
107FT	7-locker 1-controller Flow-Thru	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	76.4" (1939mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	452lbs (205kg)	\$24,595
108FT	8-locker Satellite Flow-Thru	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	76.4" (1939mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	452lbs (205kg)	\$15,750

Specifications subject to change without notice. Please refer to spec sheet for additional details.



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**