



# 2011 Merco® Catalog





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The *Merco Insta-Therm* is designed for high volume foodservice operations where value, efficiency and space are top of mind. The *Merco Insta-Therm* is the ideal countertop solutions for adding finishing touches to entrées and appetizers. The *Insta-Therm* is perfect for heating, melting, finishing, warming and re-heating a variety of menu items. The menu applications are endless with the *Insta-Therm* from *Merco*.



## Standard Features

- 4" and 5 1/4" product openings on both sides allow for easy access to pass-through applications
- Contact actuated units provide energy efficient operation including an optional 50% stand-by energy-saving mode which reduces operation electrical consumption costs
- High performance quartz elements provide superior heating and reliability than traditional heating elements
- Element "on" indicator lights located on both the cook and server sides of the unit illuminate when unit is activated
- Space-saving countertop design allows unit to fit into operations without taking up valuable kitchen space
- No pre-heat time required - heats instantly!
- Simple on/off control
- Sturdy, sanitary and built for many years of reliable and dependable service



Part #	Width	Depth	Height	Amps	Volts	Hz	Watts	# Top Heating Elements	Shipping Weight	Cord Length	Plug Type	Price
16000 <sup>+</sup>	24.25 (615.9mm)	14.5 (368.3mm)	11.75 (298.4mm)	15	208	60	3100	4	48 lbs. (22 kg)	6' (1829 mm)	NEMA 6-20P	\$ 2,464.00
16001 <sup>*</sup>	24.25 (615.9mm)	14.5 (368.3mm)	9.77" (248.2mm)	11.25	208	60	2340	3	48 lbs. (22 kg)	6' (1829 mm)	NEMA 6-20P	\$ 2,421.00
16003 <sup>**</sup>	24.25 (615.9mm)	14.5 (368.3mm)	9.77" (248.2mm)	10	230	50	2280	3	48 lbs. (22 kg)	6' (1829 mm)	CEE 7/7	\$ 2,421.00
16005	24.25 (615.9mm)	14.5 (368.3mm)	9.77" (248.2mm)	11.25	208	60	2340	3	48 lbs. (22 kg)	6' (1829 mm)	NEMA 6-20P	\$ 2,421.00

\* 50% Stand-by Energy Saving Mode. \*\* CE Approved unit.  
+ Wide mouth, 5 1/4" product opening.



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 reduced employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.

## Standard Features

- Single-bin design
- Conduction heat directly transfers heat from both top & bottom with minimal heat loss. Consistent quality, improved freshness and extended hold times
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Each unit holds one 1/3 size polycarbonate bin, small footprint allows cabinet to fit almost anywhere
- Stackable up to three (3) high with optional mounting brackets for under shelf mounting (vertically or horizontally,) allows operators to customize for any design
- Programmable Menu
- Digital time and temperature display
- Removable back for pass-through applications.
- Sturdy, sanitary and reliable stainless steel construction

Part #	Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
86007	Left Side Controls	12.25" (495mm)	11" (279mm)	6.5" (166mm)	3	120	60	360	22 lbs. (10 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 2,164.00</b>
86007-CE	Left Side Controls	12.25" (495mm)	11" (279mm)	6.5" (166mm)	1.6	230	50	360	22 lbs. (10 kg)	6' (1829 mm)	BS 1363/A	<b>\$ 2,164.00</b>
86009	Right Side Controls	12.25" (495mm)	11" (279mm)	6.5" (166mm)	3	120	60	360	22 lbs. (10 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 2,164.00</b>
86009-CE	Right Side Controls	12.25" (495mm)	11" (279mm)	6.5" (166mm)	1.6	260	50	360	22 lbs. (10 kg)	6' (1829 mm)	BS 1363/A	<b>\$ 2,164.00</b>

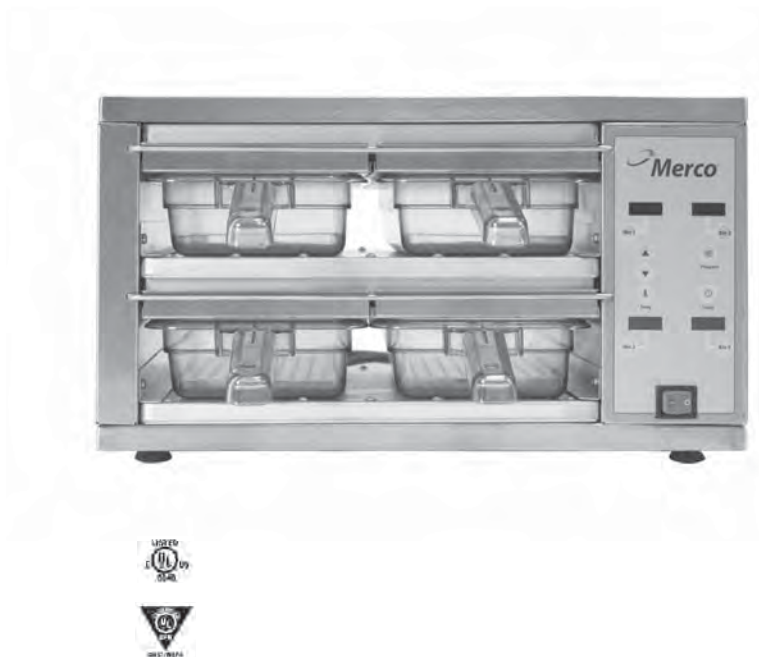
## Accessories

Part #		Price
86099	Single Handled Pan	<b>\$ 73.00</b>
86100	Double Handled Pan	<b>\$ 76.00</b>
86101	Pan Inserts	<b>\$ 52.00</b>
86103	Mounting Brackets	<b>\$ 185.00</b>

# Modular Holding Cabinet Four-Bin (MHC-22)



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 reduced employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.



## Standard Features

- Four-bin, 2x2 design
- Conduction heat directly transfers heat from both top & bottom with minimal heat loss. Consistent quality, improved freshness and extended hold times.
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Each cavity holds two 1/3 size poly-carbonate bins for total of 4 bins and menu options
- Stackable units allow operators to customize and use in larger operations
- Small footprint allows cabinet to fit in small operations
- Pre-attached stainless steel covers seal bins to prevent moisture loss. Removable for cleaning
- Programmable menu
- Digital time, temp and product display with 6-Hour timer and audible alarm for each individual bin
- Removable back for pass-through applications
- Sturdy, sanitary & reliable stainless steel construction

Part #	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
86002	19.50" (495 mm)	13.65" (347 mm)	10.76" (273 mm)	10	120	60	1250	35 lbs. (16 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 4,976.00</b>

## Accessories

Part #		Price
86099	Single Handled Pan	<b>\$ 73.00</b>
86100	Double Handled Pan	<b>\$ 76.00</b>
86101	Pan Inserts	<b>\$ 52.00</b>
86103	Mounting Brackets	<b>\$ 185.00</b>



Reduce waste and improve profits by extending the life of your fried foods. With its 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 is directed over and through fried foods using Therma-Lock™ technology to maintain optimum product temperature and crispness, extending product retention up to three times! The Merco Fried Food Holding Station is sure to meet any capacity requirements from early morning breakfast to midnight buffets.

## Standard Features

- 10-inch design
- Heavy-duty stainless steel construction
- Easily removable product dividers, product tray and grease tray for fast clean up
- Therma-Lock™ Technology insures constant circulation of 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 at optimum settings
- Heavy-duty components and front centered on/off switch
- Countertop and drop-in models available

Part #	Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
27019	Countertop	10.4" (264mm)	24.6" (624mm)	13" (330mm)	15	120	60	1000	32 lbs. (14.5 kg)	5' (1524 mm)	NEMA 5-15P	<b>\$ 2,798.00</b>
27018	Drop-In*	10.4" (264mm)	24.6" (624mm)	13" (330mm)	15	120	60	1000	32 lbs. (14.5 kg)	5' (1524 mm)	NEMA 5-15P	<b>\$ 3,188.00</b>

Counter Cutout Dimensions Should Be 8.875" (225 mm) x 21.06" (535 mm)

## Accessories

Part #		Price
7008235-2	Fry Scoop Holder - Front Mount	<b>\$ 51.00</b>
7008235-1	Fry Scoop Holder - Side Mount	<b>\$ 51.00</b>
27045SP	Divider	<b>\$ 18.00</b>

# Fried Food Holding Station (FFHS-16)



Reduce waste and improve profits by extending the life of your fried foods. With its 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 is directed over and through fried foods using Therma-Lock™ technology to maintain optimum product temperature and crispness, extending product retention up to three times! The Merco Fried Food Holding Station is sure to meet any capacity requirements from early morning breakfast to midnight buffets.



## Standard Features

- 16-inch design
- Heavy-duty stainless steel construction
- Easily removable product dividers, product tray and grease tray for fast clean up
- Therma-Lock™ Technology insures constant circulation of 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 at optimum settings
- Heavy-duty components and front centered on/off switch
- Countertop and drop-in models available

Part #	Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
27007	Countertop	15.8" (401mm)	24.6" (624mm)	13" (330mm)	15	120	60	1450	54 lbs. (24 kg)	5' (1524 mm)	NEMA 5-15P	\$ 2,964.00
27008	Countertop	15.8" (401mm)	24.6" (624mm)	13" (330mm)	10	230	50	1700	54 lbs. (24 kg)	5' (1524 mm)	CEE 7/7	\$ 2,964.00
27012	Countertop	15.8" (401mm)	24.6" (624mm)	13" (330mm)	20	120	60	1850	54 lbs. (24 kg)	5' (1524 mm)	NEMA 5-20P	\$ 2,964.00
27016	Drop-In*	15.8" (401mm)	24.6" (624mm)	13" (330mm)	20	120	60	1850	54 lbs. (24 kg)	5' (1524 mm)	NEMA 5-20P	\$ 3,370.00

Counter Cutout Dimensions: 16.375" (416 mm) x 25.75" (654 mm)

## Accessories

Part #		Price
7008235-2	Fry Scoop Holder - Front Mount	\$ 51.00
7008235-1	Fry Scoop Holder - Side Mount	\$ 51.00
27045SP	Divider	\$ 18.00

# Fried Food Holding Station (FFHS-27)



Reduce waste and improve profits by extending the life of your fried foods. With its 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 is directed over and through fried foods using *Therma-Lock™* technology to maintain optimum product temperature and crispness, extending product retention up to three times! The *Merco* Fried Food Holding Station is sure to meet any capacity requirements from early morning breakfast to midnight buffets.

## Standard Features

- 27-inch design
- Heavy-duty stainless steel construction
- Easily removable product dividers, product tray and grease tray for fast clean up
- *Therma-Lock™* Technology insures constant circulation of 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 at optimum settings
- Heavy-duty components and front centered on/off switch
- Countertop and drop-in models available

Part #	Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
27000	Countertop	27" (686mm)	24.6" (624mm)	13" (330mm)	30	208	60	4500	76 lbs. (35 kg)	6' (1829 mm)	NEMA L6-30P	<b>\$ 3,323.00</b>
27002	Countertop	27" (686mm)	24.6" (624mm)	13" (330mm)	20	240	60	4500	76 lbs. (35 kg)	6' (1829 mm)	NEMA L6-30P	<b>\$ 3,323.00</b>

## Accessories

Part #		Price
7008235-2	Fry Scoop Holder - Front Mount	<b>\$ 51.00</b>
7008235-1	Fry Scoop Holder - Side Mount	<b>\$ 51.00</b>
270455P	Divider	<b>\$ 18.00</b>

# Free-Standing Thermal Shelves



The Merco Thermal Shelf has an extruded aluminum base with non-slip rubber feet, stainless steel top, and blanket-type element for uniform heat distribution. Fiberglass insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature. Ideal for pass-through areas, buffet lines, or as a heated work shelf.



## Standard Features

- Models feature a thermostatically-controlled heat base to extended the holding times of most food
- Adjustable thermostat ranging from 140° to 180°F (60° to 82°C)
- Surface-mounted blanket-type elements
- Stainless steel surface
- Available in widths from 18" to 72" (457-1829 mm)

## Options

- 4" (102 mm) Adjustable Legs (Standard on units over 36" (914 mm) in width)
- Hardcoated surface
- Non-standard depths from 6" to 25½" (152-648 mm) available upon request



## Countertop Thermal Shelf - Stainless Steel Top

Part #	Width	Depth	Height	Volts	Watts	Shipping Weight	Cord Length	Plug Type	Price
TS2-18	18" (457 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	250	16 lbs. (7 kg)	6' (1829 mm)	NEMA 5-15P	\$ 727.00
TS2-24	24" (610 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	350	20 lbs. (9 kg)	6' (1829 mm)	NEMA 5-15P	\$ 783.00
TS2-30*	30" (762 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	450	25 lbs. (11 kg)	6' (1829 mm)	NEMA 5-15P	\$ 848.00
TS2-36	36" (914 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	550	28 lbs. (13 kg)	6' (1829 mm)	NEMA 5-15P	\$ 909.00
TS2-42*†	42" (1067 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	600	32 lbs. (15 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,009.00
TS2-48†	48" (1219 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	700	36 lbs. (16 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,066.00
TS2-54*†	54" (1372 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	800	42 lbs. (19 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,129.00
TS2-60†	60" (1524 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	900	44 lbs. (20 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,191.00
TS2-66*†	66" (1676 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	1000	50 lbs. (23 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,248.00
TS2-72†	72" (1829 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	1100	56 lbs. (25 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,311.00

## Countertop Thermal Shelf - Hardcoat Top, Black Sides

Part #	Width	Depth	Height	Volts	Watts	Shipping Weight	Cord Length	Plug Type	Price
TS2-18HC	18" (457 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	250	16 lbs. (7 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,061.00
TS2-24HC	24" (610 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	350	20 lbs. (9 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,120.00
TS2-30HC*	30" (762 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	450	25 lbs. (11 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,187.00
TS2-36HC	36" (914 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	550	28 lbs. (13 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,246.00
TS2-42HC*†	42" (1067 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	600	32 lbs. (15 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,347.00
TS2-48HC†	48" (1219 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	700	36 lbs. (16 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,540.00
TS2-54HC*†	54" (1372 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	800	42 lbs. (19 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,607.00
TS2-60HC†	60" (1524 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	900	44 lbs. (20 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,670.00
TS2-66HC*†	66" (1676 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	1000	50 lbs. (23 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,723.00
TS2-72HC†	72" (1829 mm)	19.5" (495 mm)	2.5" (63.5 mm)	120	1100	56 lbs. (25 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,784.00

\*Indicates models that accommodate multiple food pans: 30" (762 mm) = 2 pans, 42" (1067 mm) = 3 pans, 54" (1372 mm) = 4 pans, and 66" (1676 mm) = 5 pans.

† NSF requires units over 36" (914 mm) with width or weighing more than 80 lbs. (36 kg) to be either sealed, or raised on the installation surface with the 4" (120 mm) legs included.



The Merco Built-in Thermal Shelf has a hardcoated aluminum or stainless steel surface and blanket type foil element for uniform heat. Fiberglass insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature. Recommended for use in metallic counters. For other surfaces verify that the material is suitable for temperature up to 180°F (82°C)\*. Ideal for pass-through areas, buffet lines or as a heated work shelf.

## Standard Features

- Thermostatically-controlled heated base to extend holding times of most food
- Flush mount or ½" (13 mm) recessed models available
- 3' (914 mm) flexible conduit channels the power lines from the shelf to a remote control enclosure
- Control thermostat range of 80° to 181°F (27° to 83°C)
- Illuminated on/off switch and mounting brackets
- Control enclosure can be mounted remotely up to 3' (914 mm) from the unit
- 6' (1829 mm) cord and plug attached
- ¾" (19 mm) flanged edge allows the unit to fit into a countertop opening
- Easy to clean with a soft damp cloth or non-abrasive cleaner

## Options

- Flush mount control box with lighted power switch
- Stainless steel surface available only on flush mount models

\*Merco is not responsible for counter damage cause by heat from the warmer.

### Countertop Cut-Out Dimensions

Model	Min Width	Max Width	Min Depth	Max Depth
TS2-24-B	24½" (622mm)	24¾" (629mm)	20" (508mm)	20¼" (514mm)
TS2-30-B	30½" (775mm)	30¾" (781mm)	20" (508mm)	20¼" (514mm)
TS2-36-B	36½" (927mm)	36¾" (933mm)	20" (508mm)	20¼" (514mm)
TS2-42-B	42½" (1080mm)	42¾" (1086mm)	20" (508mm)	20¼" (514mm)
TS2-48-B	48½" (1232mm)	48¾" (1238mm)	20" (508mm)	20¼" (514mm)
TS2-54-B	54½" (1384mm)	54¾" (1391mm)	20" (508mm)	20¼" (514mm)
TS2-60-B	60½" (1537mm)	60¾" (1543mm)	20" (508mm)	20¼" (514mm)
TS2-66-B	66½" (1689mm)	66¾" (1695mm)	20" (508mm)	20¼" (514mm)
TS2-72-B	72½" (1842mm)	72¾" (1848mm)	20" (508mm)	20¼" (514mm)

Part #	Width	Depth	Height	Volts	Watts	Shipping Weight	Cord Length	Plug Type	Price
TS2-24-B	25½" (648 mm)	21" (533 mm)	2.75" (70 mm)	120	550	22 lbs. (10 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,265.00
TS2-30-B	31½" (800 mm)	21" (533 mm)	2.75" (70 mm)	120	665	25 lbs. (11 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,347.00
TS2-36-B	37½" (953 mm)	21" (533 mm)	2.75" (70 mm)	120	780	29 lbs. (13 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,429.00
TS2-42-B	43½" (1105 mm)	21" (533 mm)	2.75" (70 mm)	120	885	32 lbs. (15 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,500.00
TS2-48-B	49½" (1257 mm)	21" (533 mm)	2.75" (70 mm)	120	1000	36 lbs. (16 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,576.00
TS2-54-B*	55½" (1410 mm)	21" (533 mm)	2.75" (70 mm)	120	1110	43 lbs. (20 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,656.00
TS2-60-B	61½" (1562 mm)	21" (533 mm)	2.75" (70 mm)	120	1220	50 lbs. (23 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,735.00
TS2-66-B*	67½" (1715 mm)	21" (533 mm)	2.75" (70 mm)	120	1330	54 lbs. (25 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,804.00
TS2-72-B	73½" (1867 mm)	21" (533 mm)	2.75" (70 mm)	120	1440	58 lbs. (26 kg)	6' (1829 mm)	NEMA 5-15P	\$ 1,872.00

Must specify on order one of the following available options: Flush Mount Stainless Steel, Flush Mount Hardcoat Top/Black Sides or Recessed Hardcoat Top/Black Sides.

\*54" and 66" Built-In models not available in Flush Mount styles.

Hold everything from meat and potatoes to vegetables and rolls in the Merco Heated Drawer. Each drawer features adjustable sliding vents and individual thermostatic controls to hold a wide variety of hot foods safely for peak serving periods.

## Standard Features

- Available in 1-, 2-, and 3- drawer standard width, built-in or freestanding models
- Digital temperature controls and display for each bin
- Each drawer has a recessed individual thermostatic control, temperature monitor, vent slides and on/off switch
- Heavy-duty drawer slides with nylon rollers and adjustable sliding vents on each drawer
- Stainless steel construction
- Standard 20 $\frac{3}{4}$ " x 12 $\frac{3}{4}$ " x 6" (527 x 324 x 152 mm) pans lift straight out of standard width units are supplied with each drawer
- Insulated top and sides



## Standard Freestanding Models

Part # †	Width	Depth	Height	Amps*	Volts	Hz	Watts	Shipping Weight	Number of Drawers	Cord Length	Plug Type	Price
HD-1	29.5" (749 mm)	22.63" (575 mm)	11" (279 mm)	3.8	120	60	450	97 lbs. (44 kg)	One	6' (1829 mm)	NEMA 5-15P	\$ 2,205.00
HD-2	29.5" (749 mm)	22.63" (575 mm)	21.13" (537 mm)	7.5	120	60	900	168 lbs. (76 kg)	Two	6' (1829 mm)	NEMA 5-15P	\$ 3,743.00
HD-3	29.5" (749 mm)	22.63" (575 mm)	31.25" (794 mm)	11.3	120	60	1350	232 lbs. (105 kg)	Three	6' (1829 mm)	NEMA 5-15P	\$ 5,317.00

## Options and Accessories

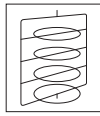
	Price
6" Adjustable Stainless Steel Legs	\$ 167.00
2" Swivel Casters	\$ 215.00
3" Swivel Casters	\$ 215.00
4" Locking Casters	\$ 255.00
5" Locking Casters	\$ 255.00
Oversized Drawer and Pan (price per drawer)	\$ 129.00

## Built-in Models

Part #	Width	Depth	Height	Amps*	Volts	Hz	Watts	Shipping Weight	Number of Drawers	Cord Length	Plug Type	Price
HD-1B	28.13" (714 mm)	22.38" (568 mm)	9.75" (248 mm)	3.8	120	60	450	88 lbs. (40 kg)	One	4' flexible conduit	NEMA 6-15P	\$ 2,132.00
HD-2B	28.13" (714 mm)	22.38" (568 mm)	20" (508 mm)	7.5	120	60	900	159 lbs. (72 kg)	Two	4' flexible conduit	NEMA 6-15P	\$ 3,614.00
HD-3B	28.13" (714 mm)	22.38" (568 mm)	30.13" (765 mm)	11.3	120	60	1350	223 lbs. (101 kg)	Three	4' flexible conduit	NEMA 6-15P	\$ 5,091.00

\*Based on 120 volts. † Freestanding units are standard with 4" (102mm) legs. Export voltages available.

# Heated Merchandising Cabinet



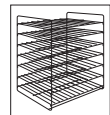
**4-Tier Circle Rack**  
Rack Opening: 4.63" (118mm)  
**5-Tier Circle Rack**  
Rack Opening: 3.63" (93mm)



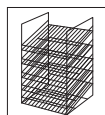
**4-Tier Pan Rack\***  
Rack Opening: 3.5" (89mm)  
\*Accommodates half-size sheet pans (not included)



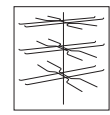
**3-Shelf Angle Rack**  
Rack Opening: 3.5" (89mm)  
Rack shelves slant at 15° angle



**7-Shelf Multi-Purpose Rack**  
Rack Opening: 2.5" (64mm)



**5-Shelf Angle Rack**  
Rack Opening: 2.5" (64mm)



**3-Tier Pretzel Tree**  
Rack Opening: 5.88" (149mm)

The Merco Heated Merchandising Cabinet offers a unique concept in food holding and display. Balancing a precise combination of heat and humidity, Merco Heated Merchandising Cabinets increase sales and profits by reducing waste, maintaining quality, and displaying food with appealing design. Utilized in cafeterias, convenience stores, schools, restaurants, and supermarkets, Merco Heated Merchandising Cabinets are a perfect way to merchandise your hot food items. Perfect merchandising of food products such as pizza, fried foods, bakery, and more.

## Standard Features

- Fluorescent lights help showcase food product
- Tempered glass door and side panels provide maximum heat retention and allow for full cabinet display
- Stainless water reservoir provides all day moisture
- Low-water protection prevents heating element burnout and alerts operator to low water condition
- Large access doors are field reversible and will accept a 19" (483 mm) diameter pizza pan
- Quick recovery heating system and extremely even temperatures throughout the cabinet eliminate "hot spots"
- Consistent product quality and long hold times, (1-4 hours)
- Cabinet Opening: 18.98" W x 23.73" H (482 x 603 mm)
- Complete range of cabinet sizes, door options, and rack types available

## Water Quality Requirements

Water supply in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit. *NOTE: Product failure caused by liming or sediment build-up is not covered under warranty.*

## Options and Accessories

	Price
4-Tier Circle Rack (Standard on HMC-1, -M1, -2, -M2 models)	<b>\$ 203.00</b>
5-Tier Circle Rack	<b>\$ 231.00</b>
4-Tier Pan Rack (Standard on HMC-1X, -2X models)	<b>\$ 245.00</b>
3-Shelf Angle Rack	<b>\$ 442.00</b>
7-Shelf Multi-Purpose Rack	<b>\$ 367.00</b>
5-Shelf Angle Rack	<b>\$ 479.00</b>
3-Tier Pretzel Tree	<b>\$ 245.00</b>
Coupler	<b>\$ 38.00</b>
Pizza Graphic Pack (3 Graphics)	<b>\$ 130.00</b>
Pretzel Graphic Pack (3 Graphics)	<b>\$ 130.00</b>
Sandwich Graphic Pack (3 Graphics)	<b>\$ 130.00</b>
Hot & Fresh Graphic (3 Graphics)	<b>\$ 130.00</b>

### 1-Door Models

Part #	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
HMC-1*	22.4" (569 mm)	24.1" (612 mm)	32.5" (827 mm)	12	120	60	1440	120 lbs. (54 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 4,072.00</b>
HMC-1X**	22.4" (569 mm)	24.1" (612 mm)	32.5" (827 mm)	12	120	60	1440	118 lbs. (54 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 3,932.00</b>

### 2-Door Models

Part #	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
HMC-2*	22.4" (569 mm)	25.4" (645 mm)	32.5" (827 mm)	12	120	60	1440	122 lbs. (55 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 4,446.00</b>
HMC-2X**	22.4" (569 mm)	25.4" (645 mm)	32.5" (827 mm)	12	120	60	1440	120 lbs. (54 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 4,296.00</b>

\* Includes 4-Tier Circle Rack, Pizza Graphic - Motor Standard.

\*\* Includes 4-Tier Pan Rack, Hot & Fresh Graphic, without motor.

# Mini Heated Merchandising Cabinet

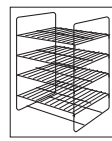


The Merco Mini Heated Merchandising Cabinet is a profitable way to create impulse food sales. Controlled moisturized heat lets you display and hold hot foods longer using minimum counter space. Hold everything from hot pretzels to 15" (381 mm) pizza, croissants to bagels, and even hot dogs and meat pies. The Merco Mini Heated Merchandising Cabinet is ideal for restaurants, pizzerias, convenience stores, concession stands, snack bars, and kiosks.

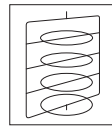


## Standard Features

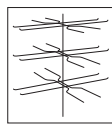
- Rounded Euro designed cabinet features tempered glass sides and door for full-view display
- Shatter-resistant fluorescent light enhances food appeal while safe-guarding food products from bulb breakage
- Separate heat and humidity controls to keep crisp foods crisp and moist foods moist
- Electrical components, controls, and water reservoir are located at the top for easy access
- Electronic controls monitor cabinet temperature
- Single or dual-sided door models
- Accommodates half-size sheet pans



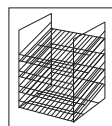
**4-Tier Multi-Purpose Rack**  
Rack Opening: 3.5" (89mm)



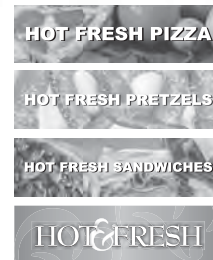
**4-Tier Circle Rack**  
Rack Opening: 3.25" (83mm)  
Maximum 15" (381 mm) diameter pans



**3-Tier Pretzel Tree**  
Rack Opening: 5.88" (149mm)



**4-Shelf Angle Rack**  
Rack Opening: 3.7" (95mm)



## Options and Accessories

	Price
4-Shelf Multi-Purpose Rack (Standard on HMC-M1X, -M2X models)	<b>\$ 231.00</b>
4-Tier Circle Rack	<b>\$ 203.00</b>
4-Shelf Angle Rack	<b>\$ 349.00</b>
3-Tier Pretzel Tree	<b>\$ 231.00</b>
Coupler	<b>\$ 38.00</b>
Pizza Graphic	<b>\$ 130.00</b>
Pretzel Graphic	<b>\$ 130.00</b>
Sandwich Graphic	<b>\$ 130.00</b>
Hot & Fresh Graphic	<b>\$ 130.00</b>

## Water Quality Requirements

Water supply in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit. *NOTE: Product failure caused by liming or sediment build-up is not covered under warranty.*

### 1-Door Models

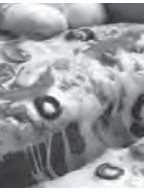
Part #	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
HMC-M1*	19.39" (492 mm)	20.89" (530 mm)	28.54" (725 mm)	11	120	60	1420	90 lbs. (41 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 3,058.00</b>
HMC-M1X**	19.39" (492 mm)	20.89" (530 mm)	28.54" (725 mm)	11	120	60	1420	90 lbs. (41 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 3,058.00</b>

### 2-Door Models

Part #	Width	Depth	Height	Amps*	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
HMC-M2*	19.39" (492 mm)	20.89" (530 mm)	28.54" (725 mm)	11	120	60	1420	91 lbs. (41 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 3,146.00</b>
HMC-M2X**	19.39" (492 mm)	20.89" (530 mm)	28.54" (725 mm)	11	120	60	1420	91 lbs. (41 kg)	6' (1829 mm)	NEMA 5-15P	<b>\$ 3,146.00</b>

\* Includes 4-Tier Circle Rack, Pizza Graphic - Motor Standard. \*\* Includes 4- Shelf Multi-Purpose Rack, Hot & Fresh Graphic, without motor.

# Convenience Merchandiser - Bottom Heat (CMB)



The *Merco* Convenience Merchandiser allows the operator to keep pizza hot and fresh for convenient self-service or quick-serve areas. These warmers are available in single, dual, triple, or quadruple slant shelf models with varying widths of 24", 36", and 48" (610, 914 and 1219 mm) and in depths of 18" or 24" (457 or 610 mm).

All models are constructed of aluminum and stainless steel with tempered glass side panels; and feature slanted, heated hard coated aluminum shelves with stainless steel box stops for easy pass-through holding, and 4" (102 mm) legs.

Each heat zone has a separate on/off switch and temperature control to accommodate a variety of pizza. Bright incandescent display lights illuminate the holding areas and emphasize product.

## Standard Features

- All models have thermostatically controlled base heat to maintain optimum serving temperatures
- A separate on/off switch and temperature control for each heat zone allows for holding of a variety of pizzas
- Available in single, dual, triple, and quadruple shelves with various widths and depths
- Coated shatter-resistant incandescent lights enhance product display while safe guarding food products from bulb breakage
- Optional Black Finish available on dual, triple and quadruple shelf models.



## Single Slant Shelf Models

Part #	Width	Depth	Height w/ 4" Legs	Volts	Amps	Watts	Shipping Weight	Cord Length	Plug Type	Price
CMB1-2424	24" (610 mm)	24" (610 mm)	10.4" (263 mm)	120	2.1	345	70 lbs. (32 kg)	6' (1829 mm)	NEMA5-15P	\$ 1,495.00
CMB1-3624	36" (914 mm)	24" (610 mm)	10.4" (263 mm)	120	3.0	505	97 lbs. (44 kg)	6' (1829 mm)	NEMA5-15P	\$ 1,650.00
CMB1-4824	48" (1219 mm)	24" (610 mm)	10.4" (263 mm)	120	3.9	660	127 lbs. (58 kg)	6' (1829 mm)	NEMA5-15P	\$ 1,847.00

## Dual Slant Shelf Models

Part #	Width	Depth	Height w/ 4" Legs	Volts	Amps	Watts	Shipping Weight	Cord Length	Plug Type	Price
CMB2-2418	24" (610 mm)	18" (457 mm)	23.5" (597 mm)	120	6.3	750	75 lbs. (35 kg)	6' (1829 mm)	NEMA5-15P	\$ 2,985.00
CMB2-3618	36" (914 mm)	18" (457 mm)	23.5" (597 mm)	120	8.9	1068	106 lbs. (48 kg)	6' (1829 mm)	NEMA5-15P	\$ 3,370.00
CMB2-4818	48" (1219 mm)	18" (457 mm)	23.5" (597 mm)	120	11.4	1370	136 lbs. (62 kg)	6' (1829 mm)	NEMA5-15P	\$ 3,739.00
CMB2-2424	24" (610 mm)	24" (610 mm)	23.5" (597 mm)	120	7.9	950	96 lbs. (44 kg)	6' (1829 mm)	NEMA5-15P	\$ 3,237.00
CMB2-3624	36" (914 mm)	24" (610 mm)	23.5" (597 mm)	120	11.2	1342	136 lbs. (62 kg)	6' (1829 mm)	NEMA5-15P	\$ 3,679.00
CMB2-4824	48" (1219 mm)	24" (610 mm)	23.5" (597 mm)	120	14.3	1716	177 lbs. (80 kg)	6' (1829 mm)	NEMA5-15P	\$ 4,107.00

## Triple Slant Shelf Models

Part #	Width	Depth	Height w/ 4" Legs	Volts	Amps	Watts	Shipping Weight	Cord Length	Plug Type	Price
CMB3-2418	24" (610 mm)	18" (457 mm)	30.75" (781 mm)	120	9.4	1125	98 lbs. (45 kg)	6' (1829 mm)	NEMA5-15P	\$ 3,847.00
CMB3-3618	36" (914 mm)	18" (457 mm)	30.75" (781 mm)	120	13.4	1602	136 lbs. (62 kg)	6' (1829 mm)	NEMA5-15P	\$ 4,410.00
CMB3-4818	48" (1219 mm)	18" (457 mm)	30.75" (781 mm)	120	11.4	2055	175 lbs. (80 kg)	6' (1829 mm)	NEMA5-20P	\$ 5,090.00
CMB3-2424	24" (610 mm)	24" (610 mm)	30.75" (781 mm)	120	11.9	1425	123 lbs. (56 kg)	6' (1829 mm)	NEMA5-15P	\$ 4,208.00
CMB3-3624	36" (914 mm)	24" (610 mm)	30.75" (781 mm)	120	16.8	2013	175 lbs. (80 kg)	6' (1829 mm)	NEMA5-20P	\$ 4,990.00
CMB3-4824	48" (1219 mm)	24" (610 mm)	30.75" (781 mm)	120/208-240	14.3	2574	227 lbs. (103 kg)	6' (1829 mm)	NEMA L14-20P	\$ 5,633.00

## Quadruple Slant Shelf Models

Part #	Width	Depth	Height w/ 4" Legs	Volts	Amps	Watts	Shipping Weight	Cord Length	Plug Type	Price
CMB4-2418	24" (610 mm)	18" (457 mm)	37.75" (959 mm)	120	12.5	1500	119 lbs. (54 kg)	6' (1829 mm)	NEMA5-15P	\$ 4,729.00
CMB4-3618	36" (914 mm)	18" (457 mm)	37.75" (959 mm)	120	17.8	2136	167 lbs. (76 kg)	6' (1829 mm)	NEMA5-20P	\$ 5,617.00
CMB4-4818	48" (1219 mm)	18" (457 mm)	37.75" (959 mm)	120/208-240	11.4	2740	214 lbs. (97 kg)	6' (1829 mm)	NEMAL14-20P	\$ 6,370.00
CMB4-2424	24" (610 mm)	24" (610 mm)	37.75" (959 mm)	120	15.8	1900	151 lbs. (69 kg)	6' (1829 mm)	NEMA5-20P	\$ 5,205.00
CMB4-3624	36" (914 mm)	24" (610 mm)	37.75" (959 mm)	120/208-240	11.2	2684	214 lbs. (97 kg)	6' (1829 mm)	NEMAL14-20P	\$ 6,196.00
CMB4-4824	48" (1219 mm)	24" (610 mm)	37.75" (959 mm)	120/208-240	14.3	3432	227 lbs. (103 kg)	6' (1829 mm)	NEMAL14-20P	\$ 7,193.00

Standard unit is Stainless Finish; . Cord location: Control side at right base corner.

## Options and Accessories

	Price
Display Sign Holder (Signs not included) - Top or Intermediate Shelf	Contact Factory
4" (102 mm) Adjustable Legs Standard on units over 36" (914 mm) in length or weighing more than 80 lbs. (36 kg)).	Contact Factory
Additional Stainless Steel Divider Rods	Contact Factory
Black Finish (except single shelf units)	\$ 345.00

# Convenience Merchandiser - Dual Heat (CMD)



The *Merco* Convenience Merchandiser with Dual Heat is the perfect unit to merchandise hot, fast foods. Designed specifically to hold hot wrapped or boxed product, this unit holds hot food safely at proper serving temperatures. Merchandising Warmers have pre-focused infrared top heat and thermostatically-controlled hard coated heated base to extend the holding times of most food.

Hard coated shelves, adjustable dividers, shatter-resistant incandescent display lights, and 6' (1829 mm) cord with plug are standard.

## Standard Features

- All models have pre-focused infrared top heat directing heat to the outer edges of the holding surface where heat loss is greatest
- Warmers feature a thermostatically-controlled, hard coated heated base with cord and plug set
- Coated shatter-resistant incandescent lights enhance product display while safeguarding food products from bulb breakage
- An optional Indicating Temperature Control enhances accurate control of temperature and provides digital readout of temperatures

# Convenience Merchandiser - Dual Heat (CMD)



## Single Shelf Models

Part #	Width	Depth	Height	Volt	Amps	Watts	Shipping Weight	Cord Length	Plug Type	Price
CMD1-H24	24" (610 mm)	19.5" (495 mm)	12.13" (308 mm)	120	6.9	830	51 lbs. (23 kg)	6' (1829 mm)	NEMA 5-15P	\$ 2,195.00
CMD1-H30	30" (762 mm)	19.5" (495 mm)	12.13" (308 mm)	120	8.1	970	58 lbs. (26 kg)	6' (1829 mm)	NEMA 5-15P	\$ 2,395.00
CMD1-H36	36" (914 mm)	19.5" (495 mm)	12.13" (308 mm)	120	9.8	1170	66 lbs. (30 kg)	6' (1829 mm)	NEMA 5-15P	\$ 2,594.00
CMD1-H41	41" (1041 mm)	19.5" (495 mm)	15.13" (384 mm)	120	11.2	1340	74 lbs. (36 kg)	6' (1829 mm)	NEMA 5-15P	\$ 2,822.00
CMD1-H52	52" (1321 mm)	19.5" (495 mm)	15.13" (384 mm)	120	14.7	1760	86 lbs. (39 kg)	6' (1829 mm)	NEMA 5-15P	\$ 3,295.00
CMD1-H60 <sup>‡</sup>	60" (1524 mm)	19.5" (495 mm)	15.13" (384 mm)	120/208-240	15.0 <sup>†</sup>	2100	198 lbs. (90 kg)	6' (1829 mm)	NEMA L14-20P	\$ 3,715.00

## Dual Shelf Models

Part #	Width	Depth	Height	Volt	Amps	Watts	Shipping Weight	Cord Length	Plug Type	Price
CMD2-H24	24" (610 mm)	19.5" (495 mm)	25.5" (648 mm)	120	13.8	1660	90 lbs. (41 kg)	6' (1829 mm)	NEMA 5-15P	\$ 3,850.00
CMD2-H30	30" (762 mm)	19.5" (495 mm)	25.5" (648 mm)	120	16	1920	100 lbs. (45 kg)	6' (1829 mm)	NEMA 5-20P	\$ 3,994.00
CMD2-H36	36" (914 mm)	19.5" (495 mm)	25.5" (648 mm)	120/208-240	9.5	2340	112 lbs. (51 kg)	6' (1829 mm)	NEMA L14-20P	\$ 4,229.00
CMD2-H41	41" (1041 mm)	19.5" (495 mm)	25.5" (648 mm)	120/208-240	11.2 <sup>†</sup>	2680	126 lbs. (57 kg)	6' (1829 mm)	NEMA L14-20P	\$ 4,493.00
CMD2-H52	52" (1321 mm)	19.5" (495 mm)	25.5" (648 mm)	120/208-240	14.7 <sup>†</sup>	3520	150 lbs. (68 kg)	6' (1829 mm)	NEMA L14-20P	\$ 5,177.00
CMD2-H60 <sup>‡</sup>	60" (1524 mm)	19.5" (495 mm)	25.5" (648 mm)	120/208-240	17.5 <sup>†</sup>	4200	268 lbs. (122 kg)	6' (1829 mm)	NEMA L14-20P	\$ 5,705.00

## Single Slant Shelf Models

Part #	Width	Depth	Height	Volt	Amps	Watts	Shipping Weight	Cord Length	Plug Type	Price
CMD1-S24	24" (610 mm)	19.5" (495 mm)	17.63" (447 mm)	120	5.8	695	72 lbs. (33 kg)	6' (1829 mm)	NEMA 5-15P	\$ 2,682.00
CMD1-S30	30" (762 mm)	19.5" (495 mm)	17.63" (447 mm)	120	6.6	790	80 lbs. (36 kg)	6' (1829 mm)	NEMA 5-15P	\$ 2,888.00
CMD1-S36	36" (914 mm)	19.5" (495 mm)	17.63" (447 mm)	120	7.8	935	92 lbs. (42 kg)	6' (1829 mm)	NEMA 5-15P	\$ 3,110.00
CMD1-S41	41" (1041 mm)	19.5" (495 mm)	20.63" (524 mm)	120	9.1	1090	96 lbs. (44 kg)	6' (1829 mm)	NEMA 5-15P	\$ 3,337.00
CMD1-S52	52" (1321 mm)	19.5" (495 mm)	20.63" (524 mm)	120	11.7	1400	102 lbs. (46 kg)	6' (1829 mm)	NEMA 5-15P	\$ 3,828.00
CMD1-S60	60" (1524 mm)	19.5" (495 mm)	20.63" (524 mm)	120	14.3	1715	108 lbs. (49 kg)	6' (1829 mm)	NEMA 5-15P	\$ 4,137.00

## Dual Slant Shelf Models

Part #	Width	Depth	Height	Volt	Amps	Watts	Shipping Weight	Cord Length	Plug Type	Price
CMD2-S24	24" (610 mm)	19.5" (495 mm)	32.38" (911 mm)	120	11.3	1355	128 lbs. (58 kg)	6' (1829 mm)	NEMA 5-15P	\$ 3,864.00
CMD2-S30	30" (762 mm)	19.5" (495 mm)	32.38" (911 mm)	120	12.8	1530	140 lbs. (64 kg)	6' (1829 mm)	NEMA 5-15P	\$ 4,464.00
CMD2-S36	36" (914 mm)	19.5" (495 mm)	32.38" (911 mm)	120	15.1	1810	158 lbs. (72 kg)	6' (1829 mm)	NEMA 5-20P	\$ 4,756.00
CMD2-S41	41" (1041 mm)	19.5" (495 mm)	32.38" (911 mm)	120/208-240	9.1	2120	178 lbs. (81 kg)	6' (1829 mm)	NEMA L14-20P	\$ 5,114.00
CMD2-S52	52" (1321 mm)	19.5" (495 mm)	32.38" (911 mm)	120/208-240	11.7 <sup>†</sup>	2725	205 lbs. (93 kg)	6' (1829 mm)	NEMA L14-20P	\$ 5,941.00
CMD2-S60	60" (1524 mm)	19.5" (495 mm)	32.38" (911 mm)	120/208-240	14.3 <sup>†</sup>	3340	238 lbs. (108 kg)	6' (1829 mm)	NEMA L14-20P	\$ 6,310.00

Where marked above:

‡ Includes crating.

Standard unit: aluminum finish, analog controls, no sign holders.

## Options and Accessories

	Price
Display Sign Holder (Signs not included) - Top or Intermediate Shelf	Contact Factory
4" (102 mm) Adjustable Legs Standard on units over 36" (914 mm) in length or weighing more than 80 lbs. (36 kg).	Contact Factory
Additional Stainless Steel Divider Rods	Contact Factory
Black Finish	\$ 345.00
Digital (LED Controls) Single Unit	\$ 260.00
Digital (LED Controls) Double Unit	\$ 450.00



**Credit**

Satisfactory credit information must be furnished before we can make shipments on open accounts. Due to our unusually rapid order processing, we will ship an initial order C.O.D. when no credit information is received with the initial order.

**New Accounts**

Please call the factory for the name and number of the factory representative in your area to contact about direct purchasing of Merco equipment. The factory representative will establish your discount off list price.

**Returns**

Merchandise may not be returned for credit without written consent of Merco LLC. Merchandise will be accepted for return only if freight is prepaid; credit will be issued less a minimum 25% restocking charge. Damaged equipment, custom-built equipment, and equipment older than 120 days are not returnable. In the event that a return is necessary due to shipping or manufacturing error by Merco, LLC., full credit will be issued, and merchandise will be accepted for return with no other conditions.

**Ordering Information****Billing Address**

Include your complete company name and billing address, typed or printed legibly. Please include your phone number, so that we may contact you regarding your order if necessary.

**Shipping Address**

Include the complete company name, address and location to which the merchandise is to be shipped.

**Description**

Include the Merco equipment model number, price and color or finish desired.

**Voltage**

Please specify voltage required for each item ordered. It is the customer's responsibility to supply the correct voltage requirements when ordering. Failure to do so may invalidate the warranty and cause the customer to incur restocking and freight charges.

**Installation & Venting**

The circuit on which the receptacle for any equipment in this catalog is installed must be of adequate wiring size and sufficient to meet the requirements indicated on the equipment data plate; the circuit must also conform to National Electrical code and local installation codes. Consult NFPA Standard 96 and local codes for proper venting requirements and apparatus.

**Travel & Mileage**

Merco Equipment: labor warranty includes travel time not to exceed two (2) hours and/or mileage not to exceed one hundred (100) miles. Portable equipment- equipment weighing less than ninety (90) pounds must be delivered to the service agency at the owner's expense.

Merco, LLC. obligation under this warranty shall be to repair or replace, at its option, any part or unit which proves to be non-conforming due to quality problems in material or workmanship during the warranty period. However, we make no warranty, express or implied, of cooking effect or of exact capacity, as subjective judgments and product variations may alter evaluation of equipment performance. Warranty service must be provided by an authorized service agency. Shipping damage is not covered by the manufacturer's warranty.

This warranty is void if equipment is found to have been altered, improperly installed or maintained, or operated in a manner not in accordance with the manufacturer's installation and operation instructions. Merco, LLC. warranty coverage specifically excludes production or product losses or other damages which may occur as a result of equipment malfunction or failure- whether or not the cause of the malfunction or failure is covered by the warranty. Any evidence of moisture, grease, butter, oils, prespreadable ingredients or foreign materials other than bread-products residue within the toasting mechanisms, controls, switches, and electronic enclosures, expressly voids this warranty.

This warranty is limited and supersedes all other warranties, express or implied. Merco, LLC. neither assumes, nor authorizes any person to assume for Merco, LLC., any other obligation or liability in connection with Merco equipment. Neither Merco, LLC. or its employees or agents, shall be held liable for any claims for personal injuries or consequential damage or loss, howsoever caused.

**Merco products are manufactured for commercial use only and meet one or more of these agency certifications.**



**See product specification sheet for the appropriate approvals.**

# Limited Warranty for Commerical Products



## LIMITED WARRANTY

Merco LLC, ("Merco") warrants this product to be free from defects in material and workmanship for a period of:

- One (1) year from the date the product is installed or eighteen (18) months from the date of shipment from our facility, whichever comes first.
- Calrod and Pyrex Heating elements only - two (2) year warranty against burnout (excluding breakage) from date of shipment from our facility.
- Quartz Heating elements only - ninety (90) day warranty against burnout (Excluding breakage) from date of shipment from our facility.
- Heated Drawer products only - one (1) year labor, two (2) years parts from date of shipment from our facility.

During the warranty period, Merco shall, at Merco's option, repair, or replace parts determined by Merco to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of Merco under this Limited Warranty with respect to the equipment, products, and services. With respect to equipment, materials, parts and accessories manufactured by others, Merco's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Merco shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Merco manufactured products.

## WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

## EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.
- Failures caused by improper or erratic voltages.
- Improper or unauthorized repair.
- Changes in adjustment and calibration after ninety (90) days from equipment installation date.
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Merco, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Merco.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Merco when such products or commercial equipment is installed or used in a residential or noncommercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs, or legal actions resulting from the installation of any Merco commercial cooking equipment in non-commercial application or installation, where the equipment is being used for applications other than those approved for by Merco.

## LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Merco its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. MERCO DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

## REMEDIES

The liability of Merco for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Merco's option, the refund of the amount paid for said equipment of services.

Any breach by Merco with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

## WARRANTY CLAIM PROCEDURE

- Immediately advise the Dealer or Merco's Authorized Service Agent of the equipment serial number and the nature of the problem.
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.
- Travel Time not to exceed two (2) hours and millage not to exceed one hundred (100) miles.
- Portable equipment weighing less than ninety (90) pounds must be delivered to the Service Agent at Customer's expense.

## GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

## GEOGRAPHICAL LOCATOR

State	Rep ID
Alabama	18
Alaska	3
Arizona	4
Arkansas	19
California	
Northern/Central	1
Southern	2
Colorado	4
Connecticut	
Western	12
Remainder	10
Delaware	16
District of Columbia	11
Florida	
Panhandle	18
Remainder	14
Georgia	15
Hawaii	3
Idaho	4
Illinois	
Northern	9
Southern	8
Indiana	5
Iowa	8
Kansas	8
Kentucky	5
Louisiana	19
Maine	10
Maryland	11
Massachusetts	10
Michigan	5
Minnesota	7
Mississippi	19
Missouri	8
Montana	4
Nebraska	8
Nevada	
Northern/Central	1
Southern	2
New Hampshire	10
New Jersey	12
New Mexico	4
New York	
New York City	12
Remainder	17
North Carolina	13
North Dakota	7
Ohio	5
Oklahoma	6
Oregon	3
Pennsylvania	
Eastern	16
Western	5
Rhode Island	10
South Carolina	13
South Dakota	7
Tennessee	
Eastern	18
Southern	19
Texas	
Southwestern	4
Remainder	6
Utah	4
Vermont	10
Virginia	11
Washington	3
West Virginia	5
Wisconsin	
Eastern	9
Western	7
Wyoming	4

**1**

**Market Smart**

6900 Koll Center Parkway | Suite 406  
Pleasanton, CA 94566  
Ph: (925) 846-6237 | Fx: (925) 846-4465

**2**

**Preferred Marking Group**

20715 Dearborn Street  
Chatsworth, CA 91311  
Ph: (818) 998-9292 | TF: (800) 292-4764  
Fx: (818) 998-9399

**3**

**Performance Reps, NW**

9923 S.W. 178th Street  
P.O. Box 971  
Vashon, WA 98070  
Ph: (206) 463-6565 | TF: (800) 462-0006  
Fx: (206) 463-3455

**4**

**The Redstone Group**

2618 Raritan Circle  
Englewood, CO 80110  
Ph: (303) 922-6920 | Fx: (303) 922-4834

**5**

**Zink Marketing**

420 Westdale Avenue  
Westerville, OH 43082  
Ph: (614) 899-9500 | Fx: (614) 899-9797

**6**

**E-Source**

1950 Hurd Drive  
Irving, TX 75038  
Ph: (214) 614-0232 | TF: (800) 856-0066  
Fx: (888) 896-0985

**7**

**Vader & Landgraf**

1047 10th Avenue SE  
Minneapolis, MN 55414  
Ph: (612) 331-1251 | Fx: (612) 331-1846

**8**

**Kain-McArthur, Inc.**

2000 East Prairie Circle  
Olathe, KS 66062  
Ph: (913) 829-3700 | Fx: (913) 829-0000

**9**

**Mirkovich & Associates, Inc.**

1064 North Garfield Street  
Lombard, IL 60148  
Ph: (630) 792-0080 | Fx: (630) 792-9914

**10**

**Hatch-Jennings, Inc.**

187 Ayer Road  
P.O. Box 744  
Harvard, MA 01451  
Ph: (978) 456-8702 | Fx: (978) 456-8067

**11**

**Lane Marketing**

582 Bellerive Drive | Unit 4-A  
Annapolis, MD 21401  
Ph: (410) 974-1108 | Fx: (410) 757-0293

**12**

**Performance Food Equipment Group**

495 Boulevard, Unit 2  
Elmwood Park, NJ 07407  
Ph: (201) 797-2266 | TF: (877) 616-8553  
Fx: (201) 797-2217

**13**

**Duskie-Utsey & Associates**

386 Williamson Road | Suite 106  
P.O. Box 3006  
Mooresville, NC 28117  
Ph: (704) 663-0036 | Fx: (704) 663-0821

**14**

**Food Equipment Representatives**

3716 SW 30th Avenue  
Hollywood, FL 33312  
Ph: (954) 587-9347 | TF: (800) 226-8389  
Fx: (954) 584-7170

**15**

**The Hansen Group**

1770 Breckinridge Parkway | Suite 400  
Duluth, GA 30096  
Ph: (770) 667-1544 | Fx: (770) 667-1491

**16**

**Moccia Enterprises, Inc.**

528 Main Street  
Riverton, NJ 08077  
Ph: (856) 829-5562 | Fx: (856) 829-5148

**17**

**Bowerman Marketing Group**

4522 Morgan Place  
P.O. Box 616  
Liverpool, NY 13088  
Ph: (315) 453-5288 | Fx: (315) 453-5284

**18**

**Reps South, Inc.**

278 Franklin Road | Suite 294  
Brentwood, TN 37027  
Ph: (615) 370-1311 | TF: (800) 617-5579  
Fx: (615) 370-1317

**19**

**The Wallin Group, Inc.**

5820 River Oaks Road South  
Harrahan, LA 70123  
Ph: (504) 733-3344 | Fx: (504) 733-0854

# Authorized Service Agents Listing



Contained herein are the Authorized Service and Repair Agencies for Lincoln Foodservice Products, Merco, and Merrychef USA. For your convenience, we have provided toll free numbers where possible. Prior to contacting your nearest Service Agent, please have ready your model number, serial number and voltage of equipment as this will help expedite your call.

DO NOT CALL LINCOLN FOODSERVICE PRODUCTS, MERCO OR MERRYCHEF USA TO ORDER PARTS. ALL PARTS ORDER CALLS TO THE FACTORY WILL BE REFERRED TO THE SERVICE AGENT IN YOUR AREA.

All warranty service on Lincoln, Merco and/or Merrychef USA equipment must be performed by an Authorized Service Agent. Failure to comply with this policy will VOID your warranty.

ALABAMA		Auth. Area (by Zip Code)
Camp Service and Parts	(601) 353-9700	354, 369
Jones McLeod	(205) 251-0159	350-369

ALASKA		Auth. Area (by Zip Code)
3Wire Restaurant Appliance	(866) 770-2022	995-999
Polar Refrigeration	(907) 349-3500	Anchorage Only

ARIZONA		Auth. Area (by Zip Code)
Service Solutions Group, LLC	(602) 234-2443	850-865
Arrowhead Commercial Equip Svc	(623) 773-1365	850-865

ARKANSAS		Auth. Area (by Zip Code)
Bromley Parts & Service	(501) 374-0281	716-729
Camp Food Service**	(901) 527-7543	723-724

\*\* Not available for Merrychef USA

CALIFORNIA		Auth. Area (by Zip Code)
Burney's Commercial Service**	(702) 736-0006	961
Commercial Appliance	(916) 567-0203	936-966
GCS Service	(800) 727-8710	918-922, 939-941, 943-955, 960, 962-966
Industrial Electric	(714) 379-7100	900-938
P&D Appliance	(650) 635-1900	936-966
3Wire Pacific Coast	(800) 531-1111	900-966

\*\* Not available for Merrychef USA

COLORADO		Auth. Area (by Zip Code)
Hawkins Comm. Appliance	(303) 781-5548	800-816

CONNECTICUT		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	060-069
Superior Kitchen	(888) 590-1899	060-069
A-Tech Service	(860) 925-6259	060-069

DELAWARE		Auth. Area (by Zip Code)
American Kitchen	(215) 627-7760	197-199
EMR Service	(410) 467-8080	197-199
GCS Service	(800) 727-8710	197-199
Elmer Schultz	(800) 792-7906	197-199

FLORIDA		Auth. Area (by Zip Code)
Commercial Appliance Service	(813) 663-0313	320-323, 326-349
GCS Service	(800) 727-8710	324-349
Jones McLeod	(205) 251-0159	324-325
Nass Service	(407) 425-2681	320-323, 326-329, 344, 347-349
Pierce Parts & Service	(478) 781-6003	320, 322-325
Whaley Food Service Repairs	(800) 877-2662	320, 322-323

GEORGIA		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	300-319, 399
Pierce Parts & Service	(478) 781-6003	300, 302-304, 310-319
Whaley Food Service Repairs	(800) 877-2662	300-315, 399

HAWAII		Auth. Area (by Zip Code)
FEPSCO**	(808) 847-4871	967, 968 (Oahu Only)

\*\*Not Available for Merrychef USA

IDAHO		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	832-833, 836-837
Hawkins Comm. Appliance	(800) 624-2117	832-834
3Wire Restaurant Appliance	(866) 770-2022	835, 838
Ron's Service	(503) 624-0890	832-837

ILLINOIS		Auth. Area (by Zip Code)
Coker Service	(630) 941-7070	600-614
Commercial Services (CSI)	(636) 519-7000	620-622
Cone's Repair	(309) 797-5323	610-616, 623
Eichenauer Services (ESI)	(217) 429-4229	609-629
GCS Service	(800) 727-8710	600-616, 618-620, 622-629
South Town Food Svc / Parts Town	(708) 345-5055	600-608, 610-613

INDIANA		Auth. Area (by Zip Code)
Coker Service	(888) 856-5600	463-466
GCS Service	(317) 545-9655	460-479
General Parts	(800) 410-9794	460-479
Service Solutions Group, LLC	(800) 543-2060	470-472
South Town Food Svc / Parts Town	(708) 345-5055	463-464

IOWA		Auth. Area (by Zip Code)
Cone's Repair	(309) 797-5323	506-507, 520-529
Eichenauer Services (ESI)	(217) 429-4229	520, 526-528
General Parts	(800) 279-9980	521
Goodwin Tucker Group	(515) 262-9308	500-528

KANSAS		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	660-679
General Parts	(800) 279-9967	660-679
Goodwin Tucker Group	(800) 372-6066	669-676
Hawkins Comm. Appliance	(800) 624-2117	677-678

KENTUCKY		Auth. Area (by Zip Code)
Service Solutions Group, LLC	(800) 637-6350	400-427
GCS Service	(800) 727-8710	400-410, 413-414, 420-427
General Parts	(800) 410-9794	400-402, 406
Statewide Service	(800) 441-9739	411-412, 414-416

LOUISIANA		Auth. Area (by Zip Code)
ARCO Commercial Services, Inc.	(985) 429-0901	700-709, 713-714
Armstrong Repair	(800) 392-5325	706
Camp Services & Parts	(800) 748-8793	712
Complete Repair Service (CRS)	(318) 686-6566	710-714
GCS Service	(800) 727-8710	710-714

MAINE		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	039-049
Pine Tree Food Equipment	(207) 657-6400	039-049

MARYLAND		Auth. Area (by Zip Code)
Dauber's, Inc.	(703) 866-3600	206-209
EMR Services	(410) 467-8080	206-219
GCS Service	(800) 727-8710	206-219

MASSACHUSETTS		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	010-027
Superior Kitchen	(888) 590-1899	010-027
A-Tech Service	(860) 925-6259	010-016

MICHIGAN		Auth. Area (by Zip Code)
ASC1	(800) 236-6460	498-499
Bildon Appliance Service	(800) 292-9898	480-499
General Parts	(800) 279-9980	498-499
GCS Service	(800) 727-8710	480-499
Midwest Food Equip. Service	(616) 261-2000	480-499

MINNESOTA		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	550-567
General Parts	(800) 279-9980	550-567
Goodwin Tucker Group	(800) 372-6066	561-562

MISSISSIPPI		Auth. Area (by Zip Code)
ARCO Commercial Services, Inc.	(985) 429-0901	394-396
Camp Food Service**	(901) 527-7543	386, 388
Camp Service and Parts	(601) 353-9700	386-396
GCS Service	(800) 727-8710	390-393, 397-398

\*\* Not available for Merrychef USA

MISSOURI		Auth. Area (by Zip Code)
Commercial Services (CSI)	(636) 519-7000	630-639, 650-652, 654-655
GCS Service	(800) 727-8710	630-659
General Parts	(800) 279-9967	635, 640-659

MONTANA		Auth. Area (by Zip Code)
General Parts	(800) 279-9980	592
Hawkins Comm. Appliance	(800) 624-2117	590-599
3Wire Restaurant Appliance	(866) 770-2022	590-599

NEBRASKA		Auth. Area (by Zip Code)
Hawkins Comm. Appliance	(800) 624-2117	691-693
Goodwin Tucker Group	(800) 372-6066	680-699

NEVADA		Auth. Area (by Zip Code)
Burney's Commercial Service**	(702) 736-0006	889-899
GCS Service	(800) 727-8710	898
Hi-Tech Commercial Service	(702) 649-4616	889-898
3Wire Pacific Coast	(800) 531-1111	889-898

\*\* Not available for Merrychef USA

NEW HAMPSHIRE		Auth. Area (by Zip Code)
CASCO Food Equipment Service	(603) 268-0606	030-038
GCS Service	(800) 727-8710	030-038
Pine Tree Food Equipment	(207) 657-6400	035, 038
Superior Kitchen	(888) 590-1899	030-038

NEW JERSEY		Auth. Area (by Zip Code)
American Kitchen	(215) 627-7760	077, 080-089
GCS Service	(800) 727-8710	078-089
Jay-Hill Repairs**	(973) 575-9145	070-079, 085-089
Malachy Mechanical	(201) 823-1415	070-089
Elmer Schultz	(800) 762-7906	077, 080-089

\*\* Not available for Merrychef USA

NEW MEXICO		Auth. Area (by Zip Code)
Hawkins Commercial Appliance	(800) 624-2117	870-884

NEW YORK		Auth. Area (by Zip Code)
ACME American Repair	(718) 456-6544	095-119
Alpro Service Company	(718) 386-2515	090-119, 124-127
Appliance Installation & Service	(716) 884-7425	130-149
B.E.S.T.	(716) 893-6464	140-149
Duffy's Equipment Services	(315) 737-9401	130-149
3Wire Northern	(800) 634-5005	120-129, 133-136

NORTH CAROLINA		Auth. Area (by Zip Code)
Whaley Food Service Repairs	(800) 877-2662	270-289

NORTH DAKOTA		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	580-588
General Parts	(800) 279-9980	580-588

OHIO		Auth. Area (by Zip Code)
AIS Commercial Parts & Service	(412) 809-0244	439-447
Bildon Appliance Service	(800) 292-9898	434-436
Service Solutions Group, LLC	(800) 543-2060	450-457
Commercial Parts & Service	(614) 221-0057	430-433, 437-439, 450-459
Electrical Appliance Repair	(216) 459-8700	434-449, 458
GCS Service	(800) 727-8710	430-449, 456-458

OKLAHOMA		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	734-735, 747
Hagar Restaurant Service	(405) 235-2184	730-749
Refrigerated Specialist, Inc.	(972) 279-3800	734-735, 747

OREGON		Auth. Area (by Zip Code)
Ron's Service	(503) 624-0890	970-979

PENNSYLVANIA		Auth. Area (by Zip Code)
American Kitchen	(215) 627-7760	180-181, 189-196
AIS Commercial Parts & Service	(412) 809-0244	150-167
GCS Service	(800) 727-8710	150-196
K & D Factory	(717) 236-9039	166, 168-188, 195-196
Elmer Schultz Services	(215) 627-5400	180-181, 189-196

RHODE ISLAND		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	028-029
Superior Kitchen	(888) 590-1899	028-029
A-Tech Service	(860) 925-6259	028-029

SOUTH CAROLINA		Auth. Area (by Zip Code)
Whaley Food Service Repairs	(803) 996-9900	290-299

SOUTH DAKOTA		Auth. Area (by Zip Code)
General Parts	(800) 279-9980	570-577
Goodwin Tucker Group	(800) 372-6066	570-575
Hawkins Commercial Appliance	(800) 624-2117	575-577

TENNESSEE		Auth. Area (by Zip Code)
A TECH	(615) 255-2002	370-385
Camp Food Service**	(901) 527-7543	380-383
FESCO	(865) 522-5764	307, 370-385

\*\* Not available for Merrychef USA

TEXAS		Auth. Area (by Zip Code)
Armstrong Repair	(713) 666-7100	758-759, 770-779
Commercial Kitchen Repair	(210) 735-2811	765, 768-769, 779-789
GCS Service	(800) 727-8710	750-769, 790-799
Hagar Restaurant Service	(866) 919-5200	750-767, 790-799
Refrigerated Specialist, Inc.	(972) 279-3800	750-769, 790-799

UTAH		Auth. Area (by Zip Code)
ACS	(800) 824-8875	865
Burney's Commercial Service**	(702) 736-0006	846-847
GCS Service	(800) 727-8710	840-847
Lamonica's Restaurant Equipment	(801) 263-3221	840-849

\*\* Not available for Merrychef USA

VERMONT		Auth. Area (by Zip Code)
Authorized Appliance Svc Center	(800) 874-1080	050-059
3Wire Northern	(800) 634-5005	050-059

VIRGINIA		Auth. Area (by Zip Code)
Dauber's, Inc.	(703) 866-3600	201, 220-246
EMR Services	(800) 879-4994	201, 220-223, 226
GCS Service	(800) 727-8710	201, 220-229, 244
Tech 24 Foodservice Technologies	(703) 354-3835	201, 220-246

WASHINGTON		Auth. Area (by Zip Code)
3Wire Restaurant Appliance	(866) 770-2022	980-994
Ron's Service	(503) 624-0890	986

WASHINGTON, D.C.		Auth. Area (by Zip Code)
Dauber's, Inc.	(703) 866-3600	200, 202-205
EMR Services	(800) 879-4994	200, 202-205
GCS Service	(800) 727-8710	200, 202-205
Tech 24 Foodservice Technologies	(703) 354-3835	200, 202-203

WEST VIRGINIA		Auth. Area (by Zip Code)
AIS Commercial Parts & Service	(412) 809-0244	260, 265
EMR Services	(800) 879-4994	254, 267-268
Statewide Service	(304) 755-1811	246-268

WISCONSIN		Auth. Area (by Zip Code)
ASC1	(800) 236-6460	530-549
Coker Service	(888) 908-5600	530-537
GCS Service	(800) 727-8710	530-538, 540, 544-548
General Parts	(800) 279-9980	530-549

WYOMING		Auth. Area (by Zip Code)
GCS Service	(800) 727-8710	831
Hawkins Commercial Appliance	(800) 624-2117	820-831

CANADA		Auth. Area (by Zip Code)
Garland Commercial Ranges	(800) 427-6668	Canada Only

PUERTO RICO		Auth. Area (by Zip Code)
Gas Repair Equipment & Parts**	(787) 749-8055	Puerto Rico Only

\*\* Not available for Merrychef USA





#### SOLUTIONS

*Merco provides many of the operational solutions from Manitowoc Foodservice, a global company dedicated to bringing value to foodservice operations by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.*



#### FINANCE

*Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.*



#### SERVICE

*Merco products are backed nationwide by Manitowoc STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.*

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at [www.manitowocfoodservice.com](http://www.manitowocfoodservice.com) then find the regional or local resources available to you.

