

Suggested List Price Hot Holding Equipment and Accessories

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Insta-Therm™ Food Finisher

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 solution 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 Food Finisher* from *Merco*.



Standard Features

- 4" or 5 1/4" product openings on both sides allow for easy access in pass-through applications
- Contact actuated switch provides energy efficient operation, while the 50% stand-by energy-saving model reduces operation electrical consumption costs
- High performance quartz elements provide superior heating and reliability vs. traditional heating elements
- 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



Item/ SKU	Description/ Model	Width	Depth	Height	Amps	Volts	Hz	Watts	# Top Heating Elements	Shipping Weight	Cord Length	Plug Type	Price
16000+	Insta-Therm	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	\$3,213
16001*	Insta-Therm	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	\$3,162
16003**	Insta-Therm	24.25 (615.9mm)	14.5 (368.3mm)	9.77" (248.2mm)	9.5-11	200- 240	50/60	1900- 2640	3	48 lbs. (22 kg)	6' (1829 mm)	CEE 7/7	\$3,264
16005	Insta-Therm	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	\$3,162

* 50% Stand-by Energy Saving Mode. ** CE Approved unit.

+ Wide mouth, 5 1/4" product opening.

Modular Holding Cabinets: Single-Bin & Full Pan



86009



86012

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.

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, allowing operators to customize for any design
- Programmable Menu
- Digital time and temperature display
- Removable back for pass-through applications (Not available on MHC-1F)
- Sturdy, sanitary and reliable stainless steel construction

Item/SKU	Description/Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
86007	MHC-1	12.25" (311mm)	11" (279mm)	6.5" (166mm)	3	120	60	360	10 lbs. (5 kg)	6' (1829 mm)	NEMA 5-15P	\$2,825
86007-CE	MHC-1 CE Left Control	12.25" (311mm)	11" (279mm)	6.5" (166mm)	1.4-1.8	200-240	50/60	280-432	10 lbs. (5 kg)	6' (1829 mm)	BS 1363/A	\$3,060
86009	MHC-1	12.25" (311mm)	11" (279mm)	6.5" (166mm)	3	120	60	360	10 lbs. (5 kg)	6' (1829 mm)	NEMA 5-15P	\$2,825
86009-CE	MHC-1 CE Right Control	12.25" (311mm)	11" (279mm)	6.5" (166mm)	1.4-1.8	200-240	50/60	280-432	10 lbs. (5 kg)	6' (1829 mm)	BS 1363/A	\$3,060
86012	MHC-1F	17.83" (450mm)	20.64" (520mm)	6.15" (160mm)	8.83	120	60	1060	28 lbs. (13 kg)	6' (1829 mm)	NEMA 5-20P	\$6,528

Accessories

Item #		Price
86099	Single Handled Pan	\$69
86100	Double Handled Pan	\$69
86101	Pan Inserts	\$65
86103	Mounting Brackets	\$231

Modular Holding Cabinet : Four-Bin

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.



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 for use in larger kitchens
- Small footprint allows cabinet to fit in small operations
- Pre-attached stainless steel covers seal bins to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Programmable menu
- Digital time and temp display with 6-Hour timer and audible alarm for each individual bin
- Removable back for pass-through applications
- Sturdy, sanitary & reliable stainless steel construction

Item/ SKU	Description/ Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
86002	MHC-22	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	\$6,477
86003	MHC-22	19.50" (495 mm)	13.65" (347 mm)	10.76" (273 mm)	5.0-6.0	200-240	50/60	1000-1440	35 lbs. (16 kg)	6' (1829 mm)	CEE 7/7	\$6,987

Accessories

Item #	Description	Price
86099	Single Handled Pan	\$69
86100	Double Handled Pan	\$69
86101	Pan Inserts	\$65
86103	Mounting Brackets	\$231

Fried Food Holding Station : 10"



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 temperatures. 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 divider, product tray and grease 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 centered on/off switch for ease & reliability

Item/SKU	Description/ Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
27019	FFHS-10	10.4" (264mm)	24.6" (624mm)	13" (330mm)	8.3	120	60	1000	32 lbs. (14.5 kg)	5' (1524 mm)	NEMA 5-15P	\$3,723
27019-CE	FFHS-10 CE	10.4" (264mm)	24.6" (624mm)	13" (330mm)	3.7-5.0	200-240	50/60	740-1200	32 lbs. (14.5 kg)	5' (1524 mm)	CEE 7/7	\$3,723

Accessories

Item #	Description	Price
7008235-2	Fry Scoop Holder - Front Mount	\$64
7008235-1	Fry Scoop Holder - Side Mount	\$64
27045SP	Divider	\$31

Fried Food Holding Station : 16" , 27" & 32"

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 temperatures. 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.



Shown with additional divider.



Standard Features

- 16", 27" & 32" designs
- Heavy-duty stainless steel construction
- Easily removable product divider, product tray and grease 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 centered on/off switch for ease & reliability

Item/SKU	Description/Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	Price
27007	FFHS-16	15.8" (401mm)	24.6" (624mm)	13" (330mm)	12	120	60	1450	54 lbs. (24 kg)	5' (1524 mm)	NEMA 5-15P	\$3,927
27008	FFHS-16	15.8" (401mm)	24.6" (624mm)	13" (330mm)	6.5-7.5	200-240	50/60	1300-1800	54 lbs. (24 kg)	5' (1524 mm)	CEE 7/7	\$4,233
27012	FFHS-16	15.8" (401mm)	24.6" (624mm)	13" (330mm)	15.4	120	60	1850	54 lbs. (24 kg)	5' (1524 mm)	NEMA 5-20P	\$3,927
TBD	FFHS-27	27" (686mm)	24.6" (624mm)	10" (250mm)	21.6	208	60	4500**	76 lbs. (34 kg)	6' (1829 mm)	NEMA L6-30P	\$6,000
TBD	FFHS-32	32" (813mm)	24.6" (624mm)	10" (250mm)	22.4	208	60	4650**	TBD	6' (1829 mm)	NEMA L6-30P	\$7,000

** Power output can be factory reduced if necessary to achieve required performance level

Accessories

Item #		Price
7008235-2	Fry Scoop Holder - Front Mount	\$64
7008235-1	Fry Scoop Holder - Side Mount	\$64
27045SP	Divider	\$31

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