

# MercoEco™ Holding Cabinet

## Model/Description

- MHG22SSN1N 2 shelves x 2 trays - no timers
  - MHG22SSB1N/2N 2 shelves x 2 trays - timer bars
  - MHG23SSB1N/2N 2 shelves x 3 trays - timer bars
  - MHG24SSB1N/2N 2 shelves x 4 trays - timer bars
  - MHG34SSB1N/2N 3 shelves x 4 trays - timer bars
  - MHG32SSB1N/2N 3 shelves x 2 trays- timer bars
  - MHG42SSB1N/2N 4 shelves x 2 trays- timer bars
- 1N = Single Sided    2N = Double Sided*  
*Adding an "X" in front of the model number designates it as an export model.*



MHG22SSN1N



MHG24SSB1N/2N

## Standard Features

- Radiant upper and lower heat with climate controlled cabinet
- Designed to hold both crispy and juicy foods
- Zone/shelf independent temperature management
- Easy to clean flush mount timer bars (on some models)
- Digital display for each bin (on some models)
- USB programmability
- All stainless steel construction and professional grade components
- Cool Touch exterior
- Carecode enabled -- easy online access to operations, training, service, parts & more
- Warranty: 1 year parts and labor

## Options & Accessories

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

## Specifications

Merco Holding 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 (a great sandwich) in a shorter amount of time (increased speed).

**Radiant Heat:** upper and lower radiant heat provides an ideal environment for maintaining the quality of your food for an extended hold time.

**Cool Touch Exterior:** keeps exterior surfaces cool while moist and crisp foods are held at proper serving temps.

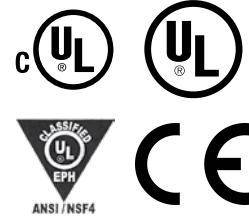
**Small Footprint:** allows cabinet to fit in small operations and spaces with versatile configurations.

**Stainless Steel Construction:** sturdy, sanitary & reliable.

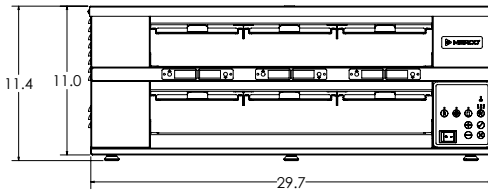
**Stainless Steel Tray Seals:** Install to prevent moisture loss. Remove for holding crispy foods. Easily removable for cleaning.

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

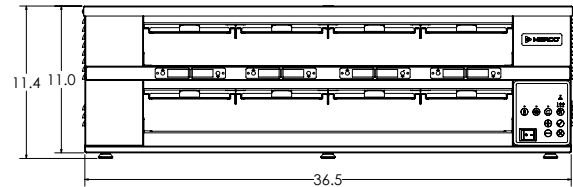
**CARECODE Enabled:** Online easy access to Operations, Training, Service contacts, Parts, Accessories, Service Hotline & Service Tracking.



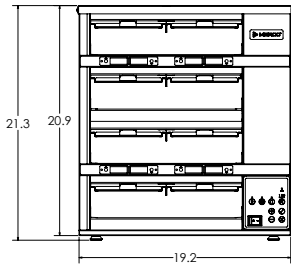
MHG23 with timer bars



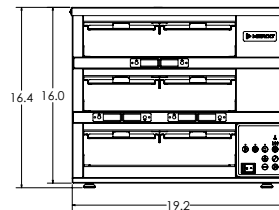
MHG24 with timer bars



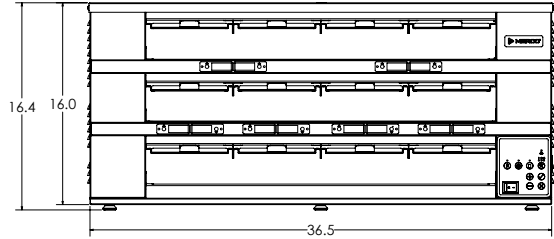
MHG42 with timer bars



MHG32 with timer bars

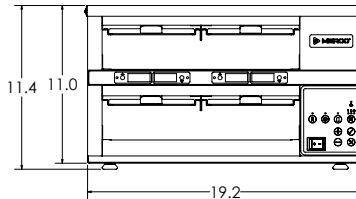


MHG34 with timer bars

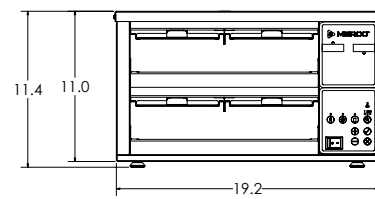


Installation requires minimum 0.25" (6mm) clearance on each end.

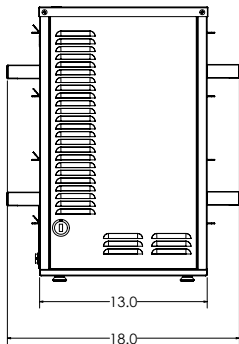
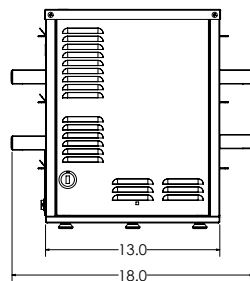
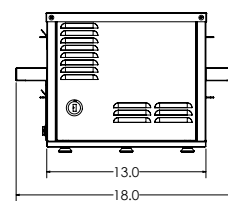
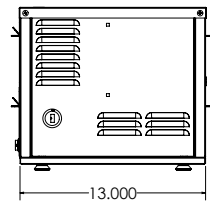
MHG22 with timer bars



MHG22 without timers



MHG42 with timer bars


 MHG34 with timer bars  
MHG32 with timer bars

 MHG24, MHG23,  
MHG22 with timer bars

 MHG22  
without timer bars

**Specifications**

All are single phase

Model Number	Version	Volts	Hz	Watts	Amps	Plug Type	Ship Wt. lbs/kg
MHG22SSN1N, MHG22SSB1N/2N	North America	120	60	800	6.9	NEMA 5-15P	50/23
XMHG22SSN1N, XMHG22SSB1N/2N	Export	200-240	50/60	635-901	3.1-3.8	CEE 7-7	
MHG23SSB1N/2N	North America	120	60	1200	10.2	NEMA 5-15P	120/54
XMHG23SSB1N/2N	Export	200-240	50/60	937-1337	4.6-5.6	CEE 7-7	
MHG24SSB1N/2N	North America	120	60	1600	13.5	NEMA 5-20P	120/54
XMHG24SSB1N/2N	Export	200-240	50/60	1240-1772	6.2-7.3	CEE 7-7	
MHG34SSB1N/2N	North America	208	60	1963	9.5	NEMA 6-20P	150/68
XMHG34SSB1N/2N	Export	200-240	50/60	1845-2643	9.2-11	CEE 7-7	
MHG32SSB1N/2N	North America	120	60	1200	10.2	NEMA 5-15P	62/28
XMHG32SSB1N/2N	Export	200-240	50/60	937-1337	4.6-5.6	CEE 7-7	
MHG42SSB1N/2N	North America	120	60	1600	13.5	NEMA 5-20P	77/35
XMHG42SSB1N/2N	Export	200-240	50/60	1240-1772	6.2-7.3	CEE 7-7	

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