



crispyMax® DROP-IN

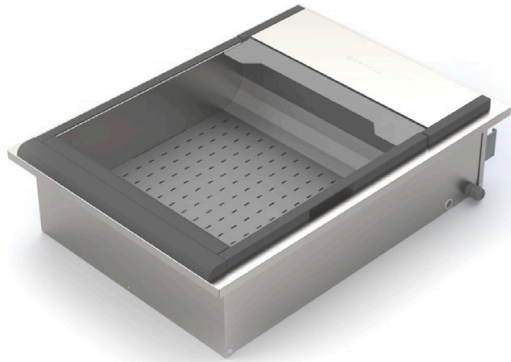
DROP-IN CONVECTION HEATED BULK HOT FOOD HOLDING UNIT.

Project _____

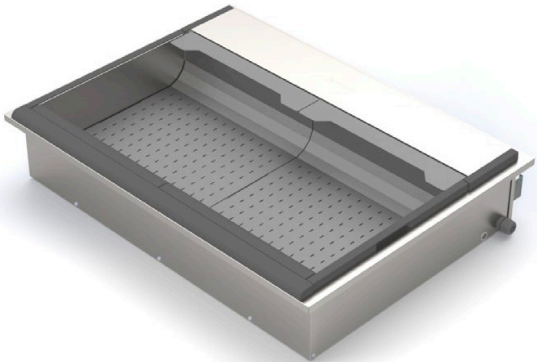
Item _____

Quantity _____ CSI Section 11400 _____

Approval _____ Date _____



MCD2028NNN (double lane)



MCD3728NNN (quad lane)

MODELS

- MCD1228NNN (single lane) MCD2928NNN (triple lane)
- MCD2028NNN (double lane) MCD3728NNN (quad lane)

Adding an "X" in front of the model number designated it as an export model.

STANDARD FEATURES

- Therma-Lock™ technology provides constant circulation of hot air over and through food to control moisture and ensure crispness
- Electronically controlled fan speed and temperature sensing provide consistent performance across a range of voltages
- Electronically controlled air temperature and air flow for optimum holding environment
- Temperature and fan speed are adjustable using Merco's exclusive Menu Connect downloadable program
- Low-profile design allows for flexible installation
- No overhead heating elements required
- Ergonomic low lift-over of the drop in design is ideal for serving lines
- Removable food tray and crumb tray for easy cleanup
- On/Off switch with LED indicator and USB port for software updates with 3 ft. lead
- Integrated polymer cool touch feature
- Heavy duty 20-gauge 304 stainless steel construction (above counter and food zones)
- Available in Single, Double, Triple or Quad Lane models - designed to fit industry-standard fry scoop
- Removable/Adjustable dividers
 - Single Lane (none provided)
 - Double Lane (one provided)
 - Triple Lane (two provided)
 - Quad Lane (two plus center divider provided)

STANDARD WARRANTY

- One Year Parts and Labor

OPTIONS & ACCESSORIES

- Additional stainless steel dividers (p/n 2602613)
- Custom scoop-holding divider (p/n 2602572)

General: Reduce waste and increase profits by managing your busiest times and extending the life of your fried foods during off-peak times. With its versatile divider system, the CrispyMax can keep a variety of hot and crispy products at their peak serving temperature. Internally controlled air temperature is directed over and through hot and crispy foods using Therma-Lock™ technology to maintain optimum product temperature and crispness, extending product retention.

Construction: The low profile design of the CrispyMax features stainless steel construction for exceptional durability, aesthetics and cleanability. The food tray, crumb tray and product divider(s) are easily removable from the top for fast clean up. Units feature heavy-duty stainless-steel components and remote-mounted on-off switch to provide durability to meet the demands of the commercial

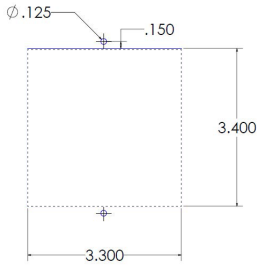
kitchen. Available in four drop-in sizes, the CrispyMax is sure to meet any capacity requirements from early morning breakfast to midnight buffets. New and unique high-temperature resin trim protects the user from hot edges, while adding a modern look to any serving line. Manufactured in Shreveport, Louisiana, USA.

Operation: The air flow and internally controlled temperature of the CrispyMax is factory pre-set for optimum holding temperature for most fried foods but can be adjusted via the external USB port.

Custom Options: Because no two kitchens or foods are exactly alike, we can accommodate. Merco can preprogram units, create special kits, or develop custom accessories to meet your specific operational needs. Contact your Merco customer service representative for details.

merco crispyMax DROP-IN

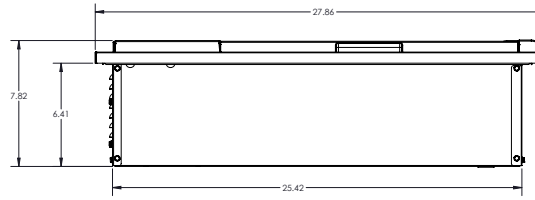
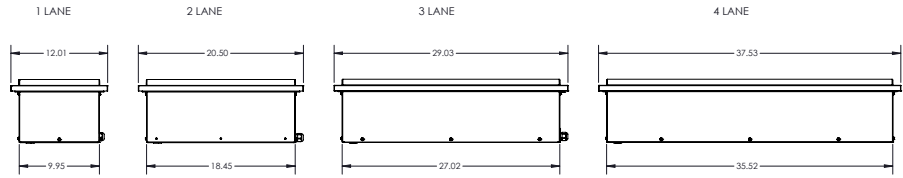
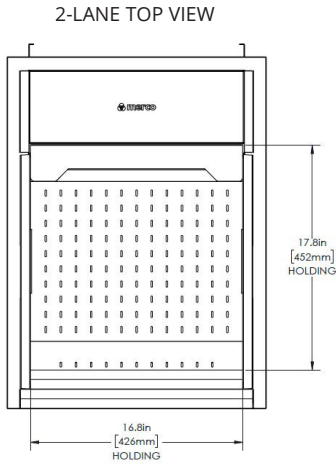
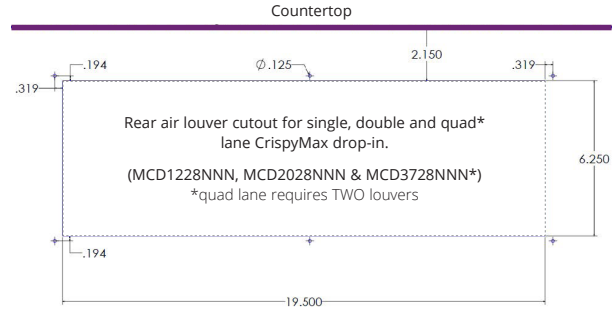
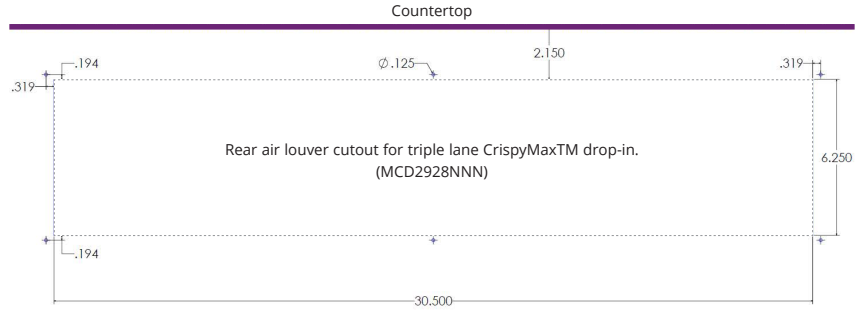
DROP-IN CONVECTION HEATED BULK HOT FOOD HOLDING UNIT.



Remote switch cannot be installed directly in front of CrispyMax drop-in.

Cut-out must be minimum 1" (26mm) from side of CrispyMax unit.

Recommend 5.5" depth for remote switch box and cord relief.



SIDE VIEW
THESE DIMENSIONS ARE COMMON TO ALL MODELS



SPECIFICATIONS

| Model Number | Lanes | Version | Overall Height (in/mm) | Height Above Counter (in/mm) | Width Above Counter (in/mm) | Depth Above Counter (in/mm) | Cutout Dimension W x D (in/mm) | Volts | Hz | Watts | Amps | Plug Type | Ship Wt. lbs/kg |
|--------------|--------|---------------|------------------------|------------------------------|-----------------------------|-----------------------------|--------------------------------|---------|-------|-------------|-----------|---------------------------|-----------------|
| MCD1228NNN | Single | North America | 7.8" 198mm | 1.5" 38mm | 12.0" 305mm | 27.9" 709mm | 10.5 x 26" 267 x 660mm | 120 | 60 | 950 | 8.0 | NEMA 5-15P | 50 / 23 |
| XMCD1228NNN | | Export | | | | | | 200-240 | 50/60 | 890-1,275 | 4.4-5.4 | CEE 7/7 | |
| MCD2028NNN | Double | North America | | | 20.5" 521mm | | 19.0 x 26.0" 483 x 660mm | 120 | 60 | 1,900 | 15.9 | NEMA 5-20P | 70 / 32 |
| XMCD2028NNN | | Export | | | | | | 200-240 | 50/60 | 1,768-2,530 | 8.8-10.6 | CEE 7/7 | |
| MCD2928NNN | Triple | North America | | | 29.0" 737mm | | 27.5 x 26.0" 699 x 660mm | 208-230 | 60 | 2,995-3,650 | 14.4-15.9 | NEMA 6-20P | 90 / 41 |
| XMCD2928NNN | | Export | | | | | | 200-240 | 50/60 | 2,655-3,815 | 13.2-15.9 | 20A/250V Pin & Sleeve | |
| MCD3728NNN | Quad | North America | | | 37.5" 953mm | | 36.0 x 26.0" 914 x 660mm | 208-240 | 60 | 3,827-5,087 | 18.4-21.2 | NEMA 6-30P | 110 / 50 |
| XMD3728NNN | | Export | | | | | | 200-240 | 50/60 | 3,540-5,087 | 17.6-21.2 | 32A/220-240V Pin & Sleeve | |

Clearances: Rear air louvers MUST be installed if counter is fully enclosed. Failure to do so will void the manufacturer's warranty.

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