



CrispyMax™

Counter Top Crisp & Ready Serving Station

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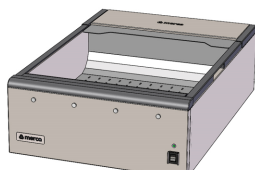
Model Number(s)/Description

- MCG1027NNN (single lane)
- MCG1827NNN (double lane)
- MCG2727NNN (triple lane)
- MCG3527NNN (quad lane)

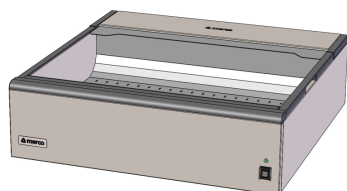
Adding an "X" in front of the model number designates it as an export model.



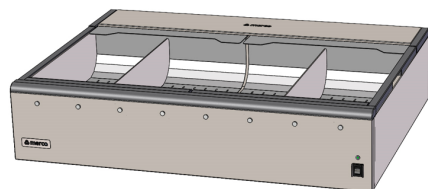
MCG1027NNN



MCG1827NNN
shown with optional
front shoulder bolts



MCG2727NNN
shown without
optional front
shoulder bolts



MCG3527NNN (CE Pending)
shown with optional front shoulder bolts

Standard Features

- Therma-Lock™ technology insures constant circulation of hot air over and through food to control moisture and maintain crispness
- Electronically controlled fan speed and temperature sensing ensure consistent performance across a range of voltages
- Electronically controlled air temperature and air flow for optimum holding environment
- Low-profile design allows for flexible installation. No overhead heating elements required
- Exclusive cool-touch feature along front edge
- Removable food tray (two on Quad model) and crumb tray for easy cleanup
- On/Off Switch with LED indicator
- Heavy duty stainless steel construction
- 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 standard plus center divider provided)

Available Options & Accessories

- Additional standard stainless steel dividers (p/n 2602613)
- Custom scoop-holding divider (p/n 2602572)
- Stainless Steel Bridge for adjacent fryer (p/n 2602576)
- Front shoulder bolts for front-mounted accessories
- Front-mounted tong/scoop holder (p/n 130211240)
- Front-mounted fry bag packaging holder (p/n 130211042)

Standard Warranty

- One Year Parts and Labor

Specifications

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 Merco CrispyMax™ 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.

Construction: The low profile design of the Merco CrispyMax™ features stainless steel construction for exceptional durability, aesthetics and cleanliness. The food tray, crumb tray and product divider(s) are easily removable for fast clean up. Units feature heavy-duty components and front corner on/off switch to provide durability to meet the demands of the commercial kitchen. Available in four countertop sizes, the Merco CrispyMax™ is sure

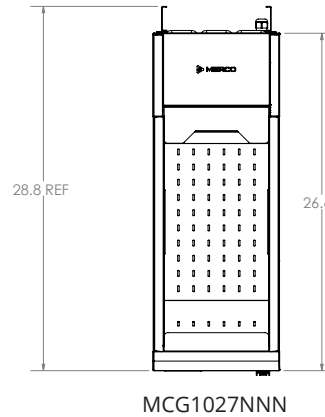
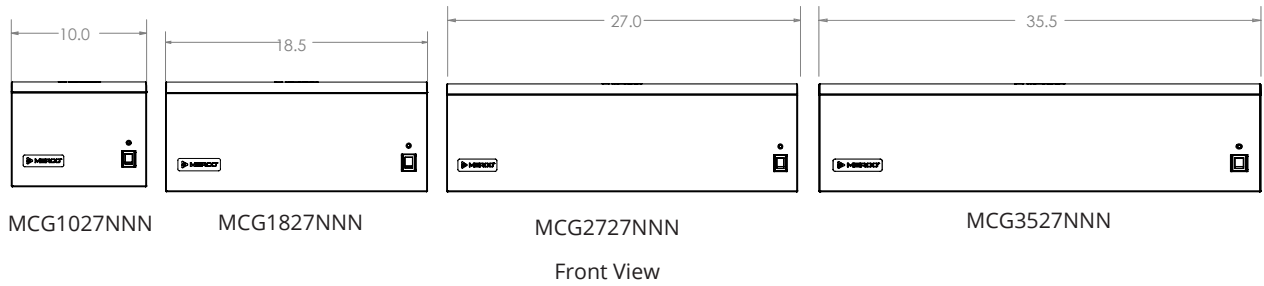
to meet any capacity requirements from early morning breakfast to midnight buffets. New and unique high-temperature resin trim protects the user from hot edges, while adding a modern look to any serving line.

Operation: The air flow and internally controlled temperature of the Merco CrispyMax™ is factory pre-set for optimum holding temperature for most fried foods.

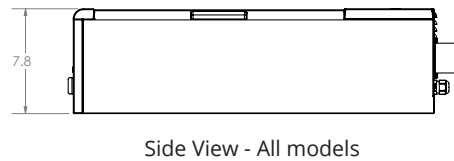
Custom Options (minimum order quantity required): Because no two kitchens or foods are exactly alike, we can accommodate. The Merco CrispyMax™ can be custom factory-set to your desired temperature if our standard temperature setting is not perfect for your hot holding needs. Contact your Merco customer service representative for details.



on some models



Top Views are similar for all four sizes; front to back depth is the same on all four sizes.



Counter top installation requires 2" (5.1 cm) clearance at rear air intake. Do not remove standoffs. Do not cover or block the open top of the unit.

All are Single Phase

Model Number	Description	Version	Height (in/mm)	Width (in/mm)	Depth (in/mm)	Volts	Hertz	Watts	Amps	Plug Type	Shipping Weight (lbs / kg)
MCG1027NNN	Single Lane	North America	7.8" 197mm	10.0" 254mm	28.8" 731mm	120	60	950	8.0	NEMA 5-15P	40 / 18
XMCG1027NNN		Export				200-240	50/60	890-1275	4.4-5.4	CEE 7/7	40 / 18
MCG1827NNN	Double Lane	North America		18.5" 470mm		120	60	1900	15.9	NEMA 5-20P	60 / 27
XMCG1827NNN		Export				200-240	50/60	1768-2530	8.8-10.6	CEE 7/7	60 / 27
MCG2727NNN	Triple Lane	North America		27.0" 686mm		208-230	60	2995-3650	14.4-15.9	NEMA 6-20P	80 / 36
XMCG2727NNN		Export				200-240	50/60	2655-3815	13.2-15.9	20A/250V Pin & Sleeve	80 / 36
MCG3527NNN	Quad Lane Single Plug	North America		35.5" 902mm		208-240	60	3827-5087	18.4-21.2	NEMA 6-30P	100 / 45

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