

merco
crispyMax® DROP-IN
DROP-IN CONVECTION HEATED SERVING STATION

Project _____
Item _____
Quantity _____ CSI Section 11400 _____
Approval _____ Date _____

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

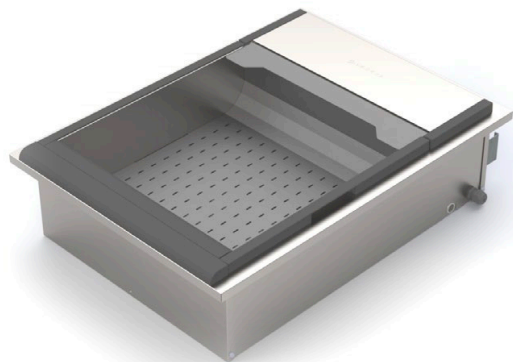
- Therma-Lock™ technology provides constant circulation of hot air over and through food to control moisture and ensure crispness
- Electronically controlled fan speed and temperature sensing provide consistent performance across a range of voltages
- Electronically controlled air temperature and air flow for optimum flavor and texture
- 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

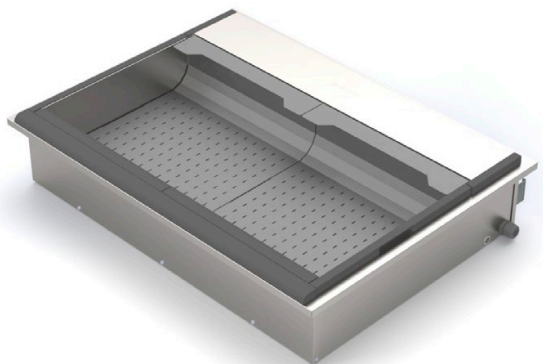
- One Year Parts and Labor

OPTIONS & ACCESSORIES

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



MCD2028NNN (double lane)



MCD3728NNN (quad lane)

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

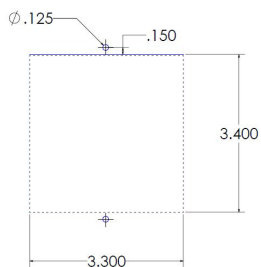
kitchen. Available in four drop-in sizes, the CrispyMax is sure to meet any capacity requirements from early morning breakfast to midnight buffets. New and unique high-temperature resin trim protects the user from hot edges, while adding a modern look to any serving line. Manufactured in Shreveport,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

Operation: The air flow and internally controlled temperature of the CrispyMax is factory pre-set to the optimum 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

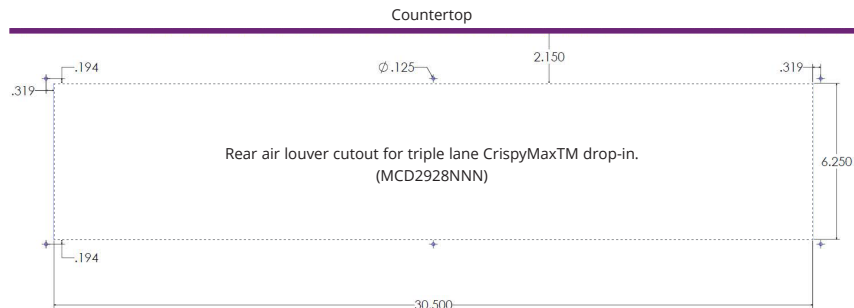
DROP-IN CONVECTION HEATED SERVING STATION



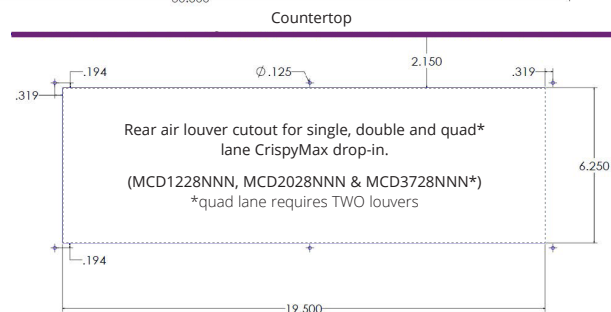
Remote switch cannot be installed directly in front of CrispyMax drop-in.

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

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

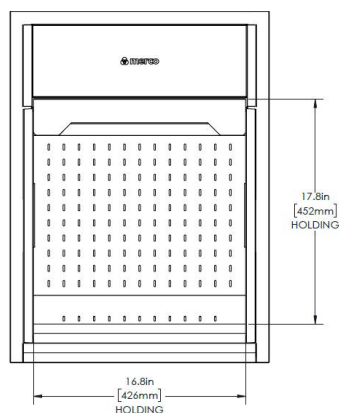


Rear air louver cutout for triple lane CrispyMax™ drop-in.
(MCD2928NNN)

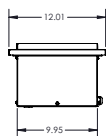


Rear air louver cutout for single, double and quad*
lane CrispyMax drop-in.
(MCD1228NNN, MCD2028NNN & MCD3728NNN*)
*quad lane requires TWO louvers

2-LANE TOP VIEW



1 LANE



2 LANE



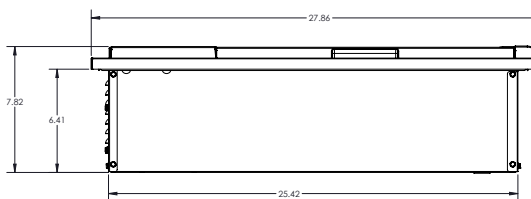
3 LANE



4 LANE



FRONT VIEW
WIDTH DIMENSIONS



SIDE VIEW
THESE DIMENSIONS ARE COMMON TO ALL MODELS



ANSI / NSF4

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.