MERCO®

CrispyMax™
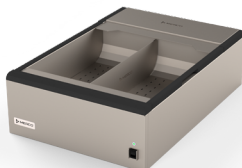## Crisp & Ready Serving Station

Model/Description

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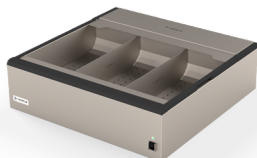- MCG2727NNN (triple lane)

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

MCG1027NNN

MCG1827NNN

MCG2727NNN

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.
- Removable food tray and crumb tray for easy cleanup
- On/Off Switch with LED indicator
- Heavy duty stainless steel construction
- Available in Single, Double or Triple Lane models - designed to fit industry-standard fry scoop
- Removable/Adjustable dividers
  - Single Lane (none provided)
  - Double Lane (one provided)
  - Triple Lane (two provided)
- Merco warranty: 1 year parts and labor
- Additional stainless steel dividers (p/n 2602613)

Options & Accessories

- Custom scoop-holding divider (p/n 2602572)
- Stainless Steel Bridge for adjacent fryer (p/n 2602576)
- Drop-In Accessory Kit (coming soon!)

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 cleanability. 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 three 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.

CrispyMax™ – Crisp & Ready Serving Station

Front - MCG1027NNN

10.00

Front - MCG1827NNN

18.50

Front - MCG2727NNN

27.00

Top - MCG1027NNN

28.76 REF   26.64

Top - MCG1827NNN

28.76 REF   26.64

Top - MCG2727NNN

28.76 REF   26.64

Side View - All models

7.75

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.

Specifications

Model Number	Desc.	Version	Height (in/mm)	Width (in/mm)	Depth (in/mm)	Volts	Hz	Watts	Amps	Plug Type	Ship Wt. lbs/kg
MCG1027NNN	SINGLE LANE	NORTH AMERICA	7.8" 197mm	10.0" 254mm	28.8" 731mm	120	60	980	8.0	NEMA 5-15P	35/16
XMCG1027NNN		EXPORT				200-240	50/60	890-1275	4.4-5.4	CEE 7/7	35/16
MCG1827NNN	DOUBLE LANE	NORTH AMERICA		18.5" 470mm		120	60	1910	15.9	NEMA 5-20P	57/26
XMCG1827NNN		EXPORT				200-240	50/60	1768-2530	8.8-10.6	CEE 7/7	57/26
MCG2727NNN	TRIPLE LANE	NORTH AMERICA		27.0" 686mm		208-240	60	2870-3815	13.8-15.9	NEMA 6-20P	79/36
XMCG2727NNN		EXPORT				200-240	50/60	2655-3815	13.2-15.9	20A/250V PIN & SLEEVE	79/36

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

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