



Fried Food Holding Station

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

Fried Food Holding Station

Models

- 27007 FFHS-16, 120 volt, 15 amp fried food holding station
- 27008 FFHS-16, 230 volt, 7.5 amp, CE version fried food holding station
- 27012 FFHS-16, 120 volt, 20 amp fried food holding station
- 27019 FFHS-10, 120 volt, 15 amp fried food holding station
- 27019-CE FFHS-10, 230 volt, 7.5 amp, CE version fried food holding station



FFHS-16

Standard Features

- Heavy-duty stainless steel construction
- Removable product dividers, product tray and grease tray
- Available in 10" and 16" models
- Therma-Lock™ Technology insures constant circulation of hot air over and through food to control moisture and maintain crispness
- Longer hold times result in less waste, equaling increased profits
- Internally controlled temperature and air flow are pre-set at optimum settings allowing simple on/off switch control
- Unique ergonomic design allows the unit to be placed on any countertop where overhead heating elements are not required
- One year parts and labor warranty

Options & Accessories

- Additional dividers
- Fry scoop holder

Specifications

General: Reduce waste and improve profits by extending the life of your fried foods. With its versatile divider system, the Merco Fried Food Holding Station 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 up to three times!

Construction: The Merco Fried Food Holding Station features solid stainless steel construction for exceptional durability, aesthetics and cleanability. The product tray, grease tray, and product dividers are easily removable for fast clean up. Units feature heavy-duty components and front centered on/off switch to provide durability to meet the demands of the commercial kitchen. Available in two countertop sizes, the Merco Fried Food Holding Station is sure to meet any capacity requirements from early morning breakfast to midnight buffets.

Simple Operation: The air flow and internally controlled temperature of the Merco Fried Food Holding Station is factory pre-set for optimum holding time for all fried foods. No adjustment of air flow or temperature is required; countertop units are controlled by simple

lighted on/off switch, drop-in units controlled by remote lighted on/off switch.

Electrical Requirements: Two electrical configurations are available. 120 Volt, 60 Hz models are standard with 12' cord and NEMA plug. 230 Volt, 50 Hz models are standard with 8' cord and CEE7/7 plug.



Models 27008 & 27019-CE only

980 S. Isabella Rd.
Mt. Pleasant, Michigan 48858

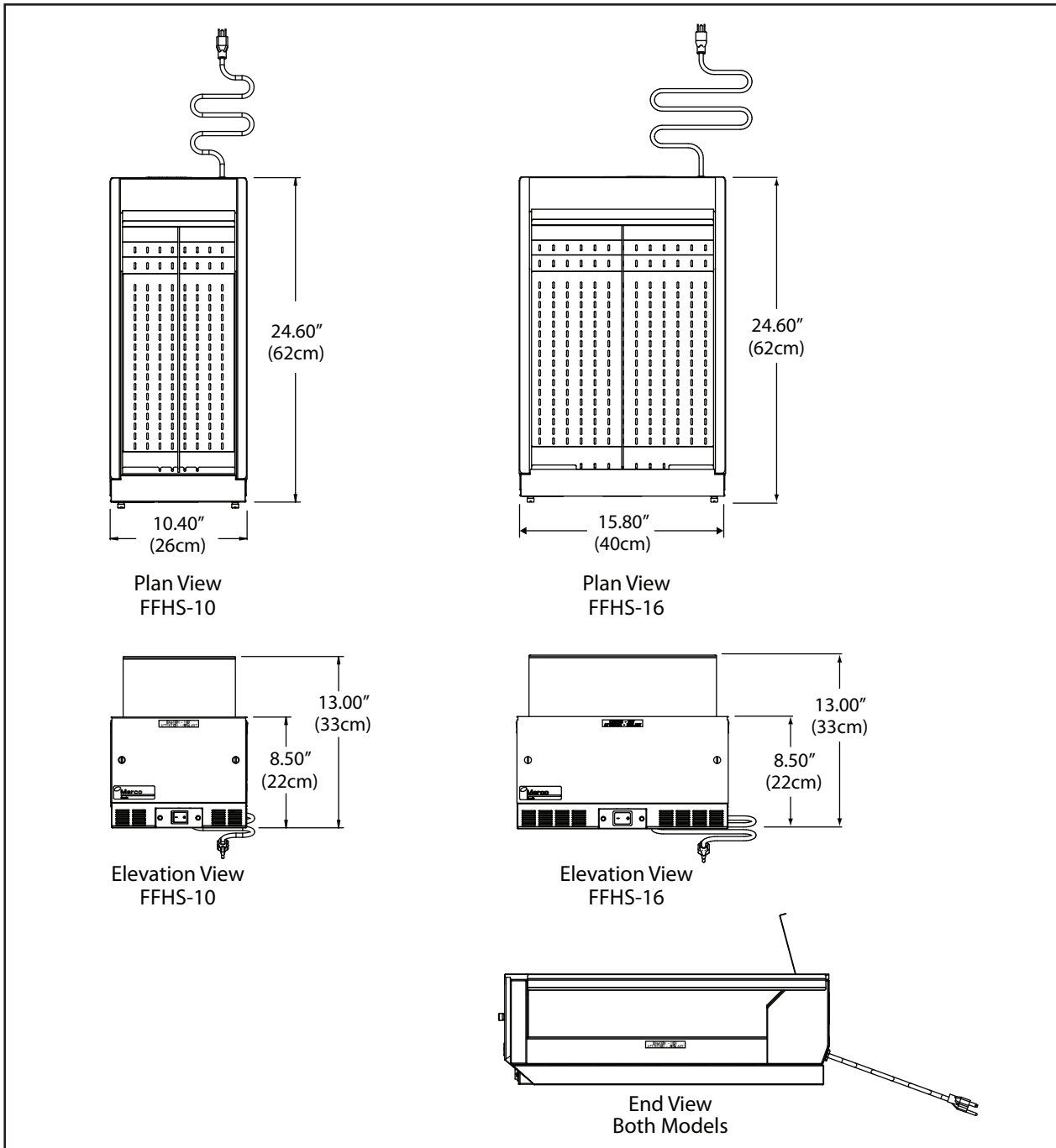
Phone: 800-733-8948 or 989-773-7981
Fax: 800-669-0619

www.mercoproducts.com





Fried Food Holding Station



Specifications						
Model	Description	V-Hz-Ph	Amps	Watts	Plug Type	Ship Weight
27007	FFHS-16	120-60-1	12.0	1450	NEMA 5-15P	44lbs/20kg
27008	FFHS-16 (CE)	230-50-1	7.5	1700	CEE 7/7	44lbs/20kg
27012	FFHS-16	120-60-1	15.4	1850	NEMA 5-20P	44lbs/20kg
27019	FFHS-10	120-60-1	8.3	1000	NEMA 5-15P	22lbs/10kg
27019-CE	FFHS-10 (CE)	230-50-1	4.4	1000	CEE 7/7	22lbs/10kg

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

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