



# Keep food hot, fresh and ready for easy assembly!

Merco Max exclusive airflow design allows more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving.

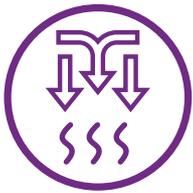


# MercoMax<sup>®</sup>

## DUO-HEAT

## PRODUCT HOLDING UNITS

The easy to maintain design and simple operation features reduce employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.



### DUO HEAT

Delivers heat using the perfect combination of convection and radiant heat



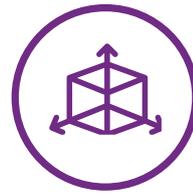
### COOL TOUCH EXTERIOR

Robust stainless steel construction keeps heat inside



### MOISTURE CONTROL

Balanced humidity designed for both crispy and juicy products



### RIGHT-SIZE

Multiple size configurations and single or dual-sided access for prep lines

Various sizes available:

