Merco

# Closed Loop Fried Food Holding Station

Closed Loop Fried Food Holding Station

## Sku / Description

| | |
|---|---|
| • FFHS10A-C1G11 | FFHS-10, 120 volt, 8.3 amp countertop fried food holding station |
| • FFHS16A-C1G11 | FFHS-16, 120 volt, 12 amp countertop fried food holding station |
| • FFHS16F-C1G11 | FFHS-16 SPL, 120 volt, 12 amp countertop fried food holding station, short length |
| • FFHS16A-D1G11 | FFHS-16, 120 volt, 12 amp flange mount (drop-in) fried food holding station |
| • FFHS16H-D1G11 | FFHS-16, 120 volt, 12 amp flange mount (drop-in) fried food holding station, short length |
| • FFHS27A-C1G11 | FFHS-27, 208 volt, 20.6 amp countertop fried food holding station |
| • FFHS27A-D1G11 | FFHS-27, 208 volt, 20.6 amp flange mount (drop-in) fried food holding station |
| • FFHS32A-D1G11 | FFHS-32, 208 volt, 20.6 amp flange mount (drop-in) fried food holding station |

FFHS16A-C1G11

## Standard Features

- Heavy-duty stainless steel construction
- Removable product dividers, product tray and grease pan
- Available in 10", 16", 27" and 32" widths
- 16" width also available in short length
- 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 levels allowing simple on/off switch control
- Temperature adjustments can be made to fine-tune to specific holding needs
- Unique ergonomic design allows the unit to be placed on any countertop where overhead heating elements are not required
- 10" & 16" include 1 divider
- 27" & 32" include 2 dividers
- 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.

**Electrical Requirements:** 120 volt, 60 Hz and 208 volt 60Hz models are standard with 6' cord and NEMA plug.

**Installation Requirements:** Drop-in units are to be mated with Manitowoc-approved cabinetry for optimum cleanability. Air flow needs require a 3" minimum "cushion" of open air and 100CFM air flow at the front and rear air intakes for proper performance. Ambient conditions must not exceed 120° F at front and rear air intakes. A minimum of 120 square inches of unrestricted air flow to the over structure is required if used in built in applications.

**Custom Options:** Because no two kitchens or foods are exactly alike, we can accommodate. The Merco closed loop systems can be factory-set to your desired temperature if our standard temperature settings are not perfect for your hot holding needs. Contact your Merco sales representative for details.

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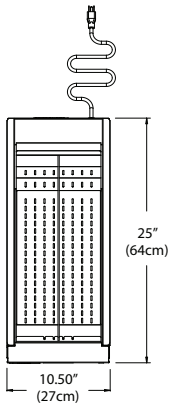
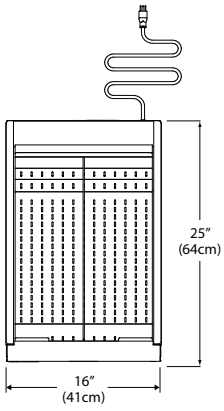
Manitowoc Foodservice

Merco

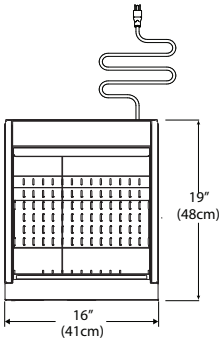
# Closed Loop Fried Food Holding Station



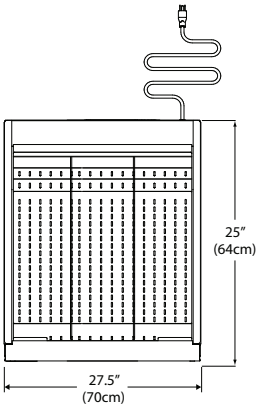
Plan View
FFHS-10



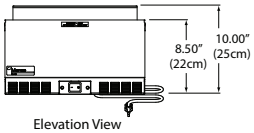
Plan View
FFHS-16



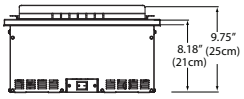
Plan View
FFHS-16 Short



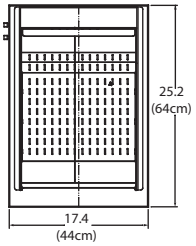
Plan View
FFHS-27



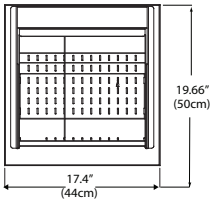
Elevation View
FFHS-10, 16, 16 short, 27



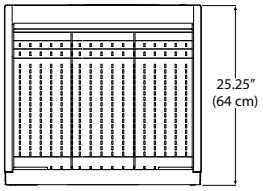
Elevation View
FFHS-16 Drop-in



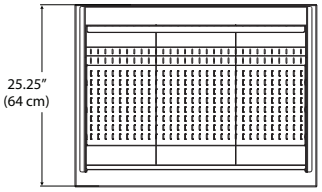
Plan View
FFHS16 Drop-in



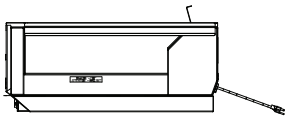
Plan View
FFHS16 Drop-in (short)

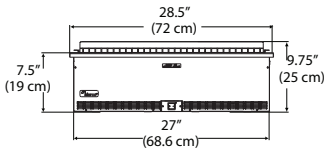


Plan View
FFHS-27 Drop-in

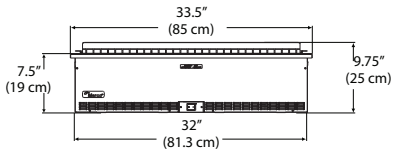


Plan View
FFHS-32 Drop-in

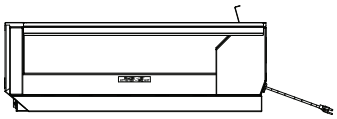

Side View
FFHS-16 Short



Elevation View
FFHS-27 Drop-in



Elevation View
FFHS-32 Drop-in


Side View
FFHS-10, FFHS-16, FFHS-27

## Specifications

| Model | Counter Cutout Dimensions W x D | V-Hz-Ph | Amps | Watts | Plug Type | Cord Length | Weight |
|---|---|---|---|---|---|---|---|
| FFHS10A-C1G11 | N/A | 120-60-1 | 8.3 | 1000 | NEMA 5-15P | 6 ft | 22 lb./10 kg |
| FFHS16A-C1G11 | N/A | 120-60-1 | 12.0 | 1450 | NEMA 5-15P | 6 ft | 44 lb./20 kg |
| FFHS16F-C1G11 (short) | N/A | 120-60-1 | 12.0 | 1450 | NEMA 5-15P | 6 ft | 33 lb./15 kg |
| FFHS27A-C1G11 | N/A | 208-60-1 | 20.6 | 4500 | NEMA L6-30P | 6 ft | 66 lb./30 kg |
| FFHS16A-D1G11 | 16.62 x 24.44 (42 cm x 62 cm) | 120-60-1 | 12 | 1450 | NEMA 5-15P | 6 ft | 52 lb./24 kg |
| FFHS16H-D1G11 (short) | 16.62 x 18.88 (42 cm x 48 cm) | 120-60-1 | 12 | 1450 | NEMA 5-15P | 6 ft | 44 lb./20 kg |
| FFHS27A-D1G11 | 27.50 x 24.25 (70 x 62 cm) | 208-60-1 | 20.6 | 4500 | NEMA L6-30P | 6 ft | 66 lb./30 kg |
| FFHS32A-D1G11 | 32.50 x 24.25 (82.6 x 62.2 cm) | 208-60-1 | 20.6 | 4500 | NEMA L6-30P | 6 ft | 80 lb./36 kg |

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