



Canada Price List



Effective: July 1, 2026



Visit Welbilt Brand Portal:

<https://assets.welbilt.com/login/>



www.garlandcanada.ca



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GARLAND
CANADA
WELBILT DISTRIBUTION

Price List Canada

NOTICE:

MERCO PRODUCTS ARE NOT APPROVED OR AUTHORIZED FOR HOME OR RESIDENTIAL USE, BUT ARE INTENDED FOR COMMERCIAL APPLICATIONS ONLY. MERCO WILL NOT PROVIDE SERVICE, WARRANTY, MAINTENANCE OR SUPPORT OF ANY KIND OTHER THAN IN COMMERCIAL APPLICATIONS.

INSTRUCTIONS AND ASSISTANCE IN ORDERING

Specify the following information when ordering:

1. Your order number
2. Quantity and model number of units
3. Voltage, Cycle, (Hz), & Phase
4. Delivery date and shipping instructions

SERVICE

When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular product by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate. Any information pertaining to performance parts or servicing can be obtained by writing our Mississauga office. Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

TERMS AND CONDITIONS

All prices exclude the Goods and Services Tax (G.S.T.) and Provincial and Local Taxes. All prices are in Canadian Dollars.

Refer to Garland dealer policy for:

- A. Terms of Sale
- B. Equipment Returns or Order Cancellations
- C. Damaged Shipments

Garland Canada reserves the right to change warranties, accessories or product configurations without notice. Access our website at www.GarlandCanada.ca for current information which supercedes any printed information. Further inquiries may also be directed to Customer Service at 1-888-442-7526.

GARLAND CANADA CUSTOMER SERVICE	VOICE	FAX
Sales	(888) 442-7526	(800) 361-2724
KitchenCare (Parts, Service and Warranty)	(844) 724-2273	N/A

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mercoMax™

MODULAR HOLDING CABINETS

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crispyMax



**CRISP AND READY
SERVING STATION**

crispyMax®

AT A GLANCE

- **LOW PROFILE**

CrispyMax® is less than 8" tall—the lowest profile in the industry. Great fried food holding can now fit almost anywhere.
- **SUPERIOR HOLD**

Based on internal testing, the CrispyMax held chicken tenders 50% hotter than product in a hot food well test (30 minute total hold time). Depending on the product, customers have doubled their hold times while not seeing any degradation of food quality.
- **VARIABLE HOLDING**

Each lane of the Merco CrispyMax has its own fan and temperature setting which can be configured independently. Have tortilla chips next to egg rolls next to fries, every thing can be at their own perfect temperature.
- **COOL TOUCH**

Merco's exclusive Cool Touch feature is standard on all models, keeping crew member contact surfaces cooler to touch.
- **CONFIGURABLE**

The most configurations available—choose from single, double, triple, or quad lane units in either countertop or drop-in models. Available Internationally.
- **EASY CLEAN**

All the pieces easily lift out for cleaning and can fit in most commercial dishwashers. Just lift out the food tray(s) and the crumb tray and wipe out the bottom of the unit.
- **QUICK COOL**

Integrated cool down feature speeds up end of shift cleaning. After the unit is shut down, the fans continue to run enabling cleaning sooner.
- **INTERNALLY SMART**

Maintains consistent performance across a range of voltages, using one unit for 208-240. Competitors may have three different models to achieve this same result.
- **LOW MAINTENANCE**

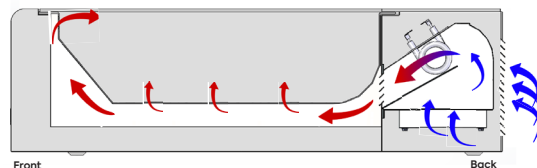
Lift out crumb trays have no moving parts like the front sliding drawer of the competition. Because of friction and awkward motion to remove, the drawer slides break or bend, and replacement parts can be expensive.
- **INTEGRATED SELF-DIAGNOSTICS**

The LED light on the front lets the operator (and our service team) know exactly what's going on with the unit. If there is a service call, the operator can tell the technician the sequence for quick diagnostics.



EFFICIENT AIRFLOW

Get rid of heat lamps! CrispyMax surrounds food in a blanket of warm air using Therma-Lock™ technology with no need for anything overhead.



crispyMax COUNTERTOP

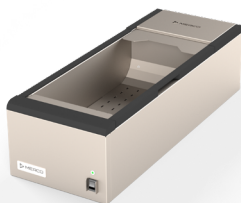
KEY FEATURES

- Heavy-duty stainless-steel construction
- Smart LED on front of unit indicates operating status, positioned next to front accessible on/off switch
- Easily removable product divider, food tray, and crumb trays for fast clean up. All pieces designed to fit through a dishwasher
- Therma-lock™ Technology ensures constant circulation of fresh hot air over and through food to control moisture and maintain crispiness. No need for overhead heat
- Removable, adjustable dividers
 - Single lane, none provided
 - Double lane, one provided
 - Triple lane, two provided
 - Quad lane, two standards plus a center divider provided
- Factory pre-set at 375 °F; unit can be changed in the field via USB
- One-year parts and labor warranty standard



ITEM / SKU	DESCRIPTION	LIST PRICE
130359874	Extra Stainless Steel Divider	\$50
2602572	Scoop Holding Divider	\$55
2602576	Bridge	\$115
1300206612	Fry Scoop Plastic	\$60
CMC18	CrispyMax Cart, Double Lane	\$4,895
CMC27	CrispyMax Cart Triple Lane	\$5,875

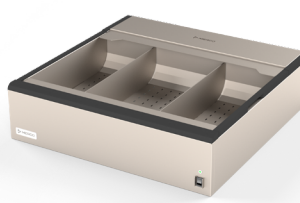
MODEL	DESCRIPTION	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
CrispyMax Countertop							
MCG1027NNN	Single Lane	10"	28.8"	7.8"	5-15P	40-lbs.	\$6,575
MCG1827NNN	Double Lane	18.5"	28.8"	7.8"	5-20P	60-lbs.	\$7,180
MCG2727NNN	Triple Lane	27"	28.8"	7.8"	6-20P	80-lbs.	\$9,440
MCG3527NNN	Quad Lane	35.5"	28.8"	7.8"	6-30P	100-lbs.	\$10,880



MCG1027NNN



MCG1827NNN



MCG2727NNN



MCG3527NNN

crispyMax DROP-IN

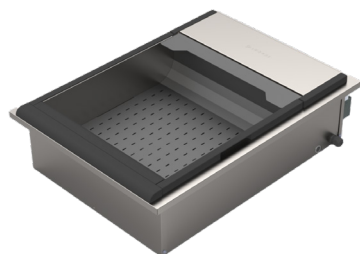
KEY FEATURES

- CrispyMax drop-in is designed to work with all industry standard serving counters. Picture shown incorporates the drop in into a Delfield Shelleyglas® base. Works with all manufacturers
- Drop-in available in single, double, triple and quad lane configurations
- Heavy-duty stainless-steel construction
- Remote control includes smart LED on front of unit indicates operating status and on/off switch
- Easily removable product divider, food tray and crumb trays for fast clean up. All pieces designed to fit through a dishwasher
- Therma-lock™ Technology ensures constant circulation of fresh hot air over and through food to control moisture and maintain crispiness. No need for overhead heat
- Removable, adjustable dividers
 - Single lane, none provided
 - Double lane, one provided
 - Triple lane, two provided
 - Quad lane, two standards plus a center divider provided
- Factory pre-set at 375 °F; unit can be changed in the field via USB
- One-year parts and labor warranty standard

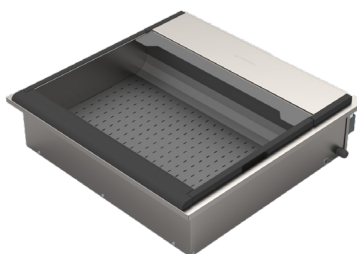


MCD2028NNN
SHOWN IN DELFIELD COUNTER
(SOLD SEPARATELY)

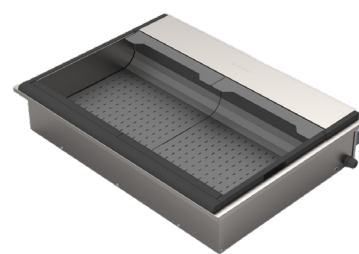
MODEL	DESCRIPTION	WIDTH	DEPTH	HEIGHT	CUTOUT (W" × D")	PLUG TYPE	SHIP WEIGHT	LIST PRICE
CrispyMax Drop-ins								
MCD1228NNN	Single Lane	12"	27.9"	7.8"	10.5" × 26"	5-15P	50-lbs.	\$6,575
MCD2028NNN	Double Lane	20.5"	27.9"	7.8"	19" × 26"	5-20P	70-lbs.	\$7,180
MCD2928NNN	Triple Lane	29"	27.9"	7.8"	27.5" × 26"	6-20P	90-lbs.	\$9,440
MCD3728NNN	Quad Lane	37.5"	27.9"	7.8"	36" × 26"	6-30P	110-lbs.	\$10,880



MCD2028NNN



MCD2928NNN



MCD3728NNN

NOTES

- See spec sheet for louver and switch placement/requirements

mercoVisual™

mercoEco + mercoMax

mercoEco

Radiant Upper and Lower Heat on each shelf.

ECO = RADIANT!

mercoMax

Heated Convective Airflow Upper and Radiant Lower Heat on each shelf.

MAX = AIRFLOW!



MHG22SST1W

WHERE TO START?

Discover which model is right for you

	VALUE (ECO OR MAX)	MID-TIER (ECO OR MAX)
	TIMER BAR(S)	TOUCHSCREEN(S)
Available with Single-Sided or Double-Sided Controls	●	●
LED Indicator for Status	●	
Large Colored Cell for Status		●
4-digit Alpha-Numeric Food Name	●	
32-character Food Name		●
MenuConnect Programming and Upload to Cabinet via USB	●	●
On-Screen Programming		●
Visible Alarm Status	●	●
Audible Alarm		●
Multiple Languages can be Displayed		●
Wi-Fi Capable / KitchenConnect (Remote Monitoring/Menu Updates)		●
FIFO Management	●	●
Manual Timer Starts (must touch)	●	●

EITHER MercoEco or MercoMax can hold **BOTH** crispy and juicy foods by inserting or removing tray seals. Customer food type (breading, moisture content) determines which technology will work best.

ALL Merco holding cabinets can be converted to Pass-Thru: Single-sided controls - just remove the back panel. Double-sided controls are designed as Pass-Thru.

merco



MHT32SST1W

**RADIANT HEAT
TOP AND BOTTOM**



AT A GLANCE



REMOVABLE TRAY SEAL

Perfect for both juicy and crispy products. Install the stainless-steel seal to lock in moisture and maintain optimal humidity for juicy products - Remove tray seal to keep fried foods crispy longer.



TOUCHSCREEN UNITS

Units have a durable 7" capacitive touchscreen that's intuitive and easy to use for programming menus and timers and tracking system diagnostics.



WI-FI ENABLED

Connect units to each other or to Welbilt's exclusive KitchenConnect® service to push menus and monitor holding cabinet usage and performance.



EASY MENU UPDATES

Three options for updating menus: Simple on-screen programming, USB upload from the downloadable Menu Connect program or remotely using a Wi-Fi connection and the KitchenConnect program.



AFTER-SALE SERVICE & SUPPORT

Backed by a dedicated Merco team with tools to ensure operators are at the top of the priority list.



Tel: 905-624-1419 • 888-442-7526

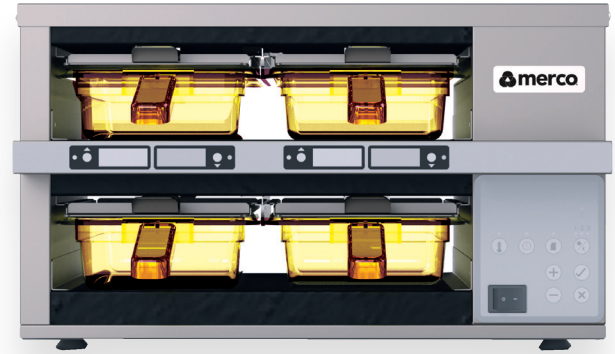
Fax: 905-624-1851 • 800-361-2724

For more information, visit www.garlandcanada.ca

mercoEco TIMER BAR

KEY FEATURES

- Radiant upper and lower heat with climate-controlled cabinet, designed to hold both crispy and juicy foods
- Temperature Range from 90-225 °F (32-107 °C)
- Unit designed to hold industry standard 1/3 size, 2.5" deep high heat temperature trays (*trays not included*)
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Timer Bars with digital time, temperature and product name display for each holding tray
- Adjustable temperature per zone: Gives the operator the flexibility to hold a greater variety of products in the same unit
- Included stainless steel tray covers (tray seals) cover trays to prevent moisture loss and are removable for holding crispy foods
- Downloadable Menu Connect software allows you to easily develop menus and make changes to fit your operation from your own computer. Units comes standard with baseline recipes
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard



MHG22SSB1N

ITEM / SKU	DESCRIPTION	LIST PRICE
8030490	Tray, 1/3 Size, 2.5" Deep — Single Handle	\$105
8030491	Tray, 1/3 Size, 2.5" Deep — Double Handle	\$110
8030495	Stainless Steel Trivet (Tray Insert)	\$35

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoEco with simple on/off function, no timers 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SSN1N	2×2, single sided	4	19.2"	13"	11.4"	5-15P	50-lbs.	\$7,545
MercoEco with digital timers 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SSB1N	2×2, single sided	4	19.2"	15.5"	11.4"	5-15P	50-lbs.	\$7,900
MHG22SSB2N	2×2, double sided	4	19.2"	18"	11.4"	5-15P	50-lbs.	\$8,290
MHG23SSB1N	2×3, single sided	6	29.7"	15.5"	11.4"	5-15P	120-lbs.	\$9,140
MHG23SSB2N	2×3, double sided	6	29.7"	18"	11.4"	5-15P	120-lbs.	\$9,710
MHG24SSB1N	2×4, single sided	8	36.5"	15.5"	11.4"	5-15P	120-lbs.	\$11,000
MHG24SSB2N	2×4, double sided	8	36.5"	18"	11.4"	5-15P	120-lbs.	\$11,725
MHG32SSB1N	3×2, single sided	6	19.2"	15.5"	16.35"	5-15P	62-lbs.	\$9,685
MHG32SSB2N	3×2, double sided	6	19.2"	18"	16.35"	5-15P	62-lbs.	\$10,350
MHG34SSB1N	3×4, single sided	12	36.5"	15.5"	16.35"	6-20P	150-lbs.	\$13,245
MHG34SSB2N	3×4, double sided	12	36.5"	18"	16.35"	6-20P	150-lbs.	\$14,675
MHG42SSB1N	4×2, single sided	8	19.2"	15.5"	21.28"	5-15P	77-lbs.	\$13,055
MHG42SSB2N	4×2, double sided	8	19.2"	18"	21.28"	5-15P	77-lbs.	\$13,815

mercoEco TOUCHSCREEN

KEY FEATURES

- Radiant upper and lower heat with climate-controlled cabinet, designed to hold both crispy and juicy foods
- Temperature Range from 90-225 °F (32-107 °C)
- Intuitive 7" touchscreen controller with swipe features and color-coded indicators for ease of use
- Unit designed to hold industry standard 1/3 size, 2.5" deep high heat temperature trays (*trays not included*)
- Specialty units designed to hold full size (12" x 20"), 2.5" and 4" deep trays (*trays not included*)
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Adjustable temperature per zone
- Included stainless steel tray covers (tray seals) cover trays to prevent moisture loss and are removable for holding crispy foods
- Downloadable Menu Connect software allows you to easily develop menus and make changes to fit your operation from your own computer. Units comes standard with baseline recipes
- Ability to connect to the Welbilt KitchenConnect system or a variety of 3rd party kitchen management systems (KMS). Great for monitoring equipment or uploading recipes remotely
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard



MHT32SST1W

ITEM / SKU	DESCRIPTION	LIST PRICE
8030490	Tray, 1/3 Size, 2.5" Deep — Single Handle	\$105
8030491	Tray, 1/3 Size, 2.5" Deep — Double Handle	\$115
130141375	Tray, 1/3 Size, 4" Deep — Single Handle	\$150
8030495	Stainless Steel Trivet (Tray Insert)	\$35

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoEco with Visual Hold Touchscreens, side placement 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SST1W	2x2, single sided	4	20.7"	14.8"	11.4"	5-15P	50-lbs.	\$9,265
MHG22SST2W	2x2, double sided	4	20.7"	14.8"	11.4"	5-15P	50-lbs.	\$10,295
MHG23SST1W	2x3, single sided	6	28"	14.8"	11.4"	5-15P	120-lbs.	\$11,840
MHG23SST2W	2x3, double sided	6	28"	14.8"	11.4"	5-15P	120-lbs.	\$12,870
MHG24SST1W	2x4, single sided	8	34.7"	14.8"	11.4"	5-15P	120-lbs.	\$12,355
MHG24SST2W	2x4, double sided	8	34.7"	14.8"	11.4"	5-15P	120-lbs.	\$13,385
MHG32SST1W	3x2, single sided	6	20.7"	14.8"	16.4"	5-15P	62-lbs.	\$11,325
MHG32SST2W	3x2, double sided	6	20.7"	14.8"	16.4"	5-15P	62-lbs.	\$12,355
MHG34SST1W	3x4, single sided	12	34.7"	14.8"	15.9"	6-20P	150-lbs.	\$16,990
MHG34SST2W	3x4, double sided	12	34.7"	14.8"	15.9"	6-20P	150-lbs.	\$18,020
MHG42SST1W	4x2, single sided	8	20.7"	14.8"	21.4"	5-15P	77-lbs.	\$14,415
MHG42SST2W	4x2, double sided	8	20.7"	14.8"	21.4"	5-15P	77-lbs.	\$15,445
MercoEco with Visual Hold Touchscreens, side placement 1/3 size, 4" deep trays (NOT INCLUDED)								
MHT22SST1W	2x2, single sided	4	20.7"	14.8"	14.4"	5-15P	50-lbs.	\$9,575
MHT22SST2W	2x2, double sided	4	20.7"	14.8"	14.4"	5-15P	50-lbs.	\$10,605
MHT23SST1W	2x3, single sided	6	28.0"	14.8"	14.4"	5-15P	120-lbs.	\$12,150
MHT23SST2W	2x3, double sided	6	28.0"	14.8"	14.4"	5-15P	120-lbs.	\$13,180
MHT24SST1W	2x4, double sided	8	37.4"	14.8"	14.4"	5-15P	120-lbs.	\$12,665
MHT24SST2W	2x4, single sided	8	37.4"	14.8"	14.4"	5-15P	120-lbs.	\$13,695
MHT32SST1W	3x2, single sided	6	20.7"	14.8"	17.5"	5-15P	62-lbs.	\$11,580
MHT32SST2W	3x2, double sided	6	20.7"	14.8"	17.5"	5-15P	62-lbs.	\$12,610
MHT42SST1W	4x2, single sided	8	20.7"	14.8"	27.4"	5-15P	77-lbs.	\$14,825
MHT42SST2W	4x2, double sided	8	20.7"	14.8"	27.4"	5-15P	77-lbs.	\$15,855

mercoEco SPECIALTY

KEY FEATURES

- Radiant upper and lower heat with climate-controlled cabinet, designed to hold both crispy and juicy foods
- "D" models hold 12×20× 2.5" deep trays (*trays not included*)
- "V" models hold 12×20 4" deep trays (*trays not included*)
- Temperature Range from 90-225 °F (32-107 °C)
- Intuitive 7" touchscreen controller with swipe features and color-coded indicators for ease of use
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Adjustable temperature per zone
- Included stainless steel tray covers (tray seals) to prevent moisture loss and are removable for holding crispy foods
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard



MHV32SST1W

ITEM / SKU	DESCRIPTION	LIST PRICE
130039980	Tray, Full Size (12" × 20"), 2.5" Deep — Double Handle	\$200
8030550	Tray, Full Size (12" × 20"), 4" Deep — No Handles, Black	\$200
8030551	Tray, Full Size (12" × 20"), 4" Deep — No Handles, Amber	\$200

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoEco with Visual Hold Touchscreens, top landscape placement full size (12" × 20"), 2.5" deep trays (NOT INCLUDED)								
MHD12SSL1W	1×2, single sided	1	16.0"	22.7"	12.3"	6-20P	50-lbs.	\$8,235
MHD12SSL2W	1×2, double sided	1	16.0"	22.7"	12.3"	6-20P	50-lbs.	\$9,265
MHD22SSL1W	2×2, single sided	2	16.0"	22.7"	16.1"	6-20P	62-lbs.	\$10,295
MHD22SSL2W	2×2, double sided	2	16.0"	22.7"	16.1"	6-20P	62-lbs.	\$11,325
MHD32SSL1W	3×2, single sided	3	16.0"	22.7"	20.5"	6-20P	87-lbs.	\$12,355
MHD32SSL2W	3×2, double sided	3	16.0"	22.7"	20.5"	6-20P	87-lbs.	\$13,385
MHD42SSL1W	4×2, single sided	4	16.0"	22.7"	24.3"	6-20P	115-lbs.	\$15,445
MHD42SSL2W	4×2, double sided	4	16.0"	22.7"	24.3"	6-20P	115-lbs.	\$16,475
MercoEco with Visual Hold Touchscreens, side placement full size (12" × 20"), 2.5" deep trays (NOT INCLUDED)								
MHD32SST1W	3×2, single sided	3	20.8"	22.7"	12.8"	6-20P	87-lbs.	\$12,355
MHD32SST2W	3×2, double sided	3	20.8"	22.7"	12.8"	6-20P	87-lbs.	\$13,385
MHD82SST1W	8×2, single sided	8	20.8"	22.7"	32.0"	6-20P	190-lbs.	\$25,485
MHD82SST2W	8×2, double sided	8	20.8"	22.7"	32.0"	6-20P	190-lbs.	\$26,525
MercoEco with Visual Hold Touchscreens, top landscape placement full size (12" × 20"), 4" deep trays (NOT INCLUDED)								
MHV12SSL1W	1×2, single sided	1	16.0"	22.7"	13.8"	6-20P	55-lbs.	\$8,750
MHV12SSL2W	1×2, double sided	1	16.0"	22.7"	13.8"	6-20P	55-lbs.	\$9,780
MHV22SSL1W	2×2, single sided	2	16.0"	22.7"	19.1"	6-20P	67-lbs.	\$10,810
MHV22SSL2W	2×2, double sided	2	16.0"	22.7"	19.1"	6-20P	67-lbs.	\$11,840
MHV32SSL1W	3×2, single sided	3	16.0"	22.7"	22.5"	6-20P	90-lbs.	\$13,385
MHV32SSL2W	3×2, double sided	3	16.0"	22.7"	22.5"	6-20P	90-lbs.	\$14,415
MHV42SSL1W	4×2, single sided	4	16.0"	22.7"	29.8"	6-20P	120-lbs.	\$16,475
MHV42SSL2W	4×2, double sided	4	16.0"	22.7"	29.8"	6-20P	120-lbs.	\$17,505
MercoEco with Visual Hold Touchscreens, side placement full size (12" × 20"), 4" deep trays (NOT INCLUDED)								
MHV24SST1W	2×4, single sided	4	34.5"	22.7"	11.6"	6-20P	62-lbs.	\$15,445
MHV24SST2W	2×4, double sided	4	34.5"	22.7"	11.6"	6-20P	62-lbs.	\$16,475
MHV32SST1W	3×2, single sided	3	20.7"	22.7"	16.8"	6-20P	90-lbs.	\$13,125
MHV32SST2W	3×2, double sided	3	20.7"	22.7"	16.8"	6-20P	90-lbs.	\$14,155
MHV42SST1W	4×2, single sided	4	20.7"	22.7"	22.0"	6-20P	119-lbs.	\$16,475
MHV42SST2W	4×2, double sided	4	20.7"	22.7"	22.0"	6-20P	119-lbs.	\$17,505

mercoMax



MHS22SAT1W

**CONVECTED AIR TOP /
RADIANT HEAT BOTTOM**

mercoMax™

AT A GLANCE



AIRFLOW TECHNOLOGY

Optimized airflow to surround the food - climate controlled to maintain the perfect holding temperature.



AIR DIFFUSER PLATES

MercoMax units feature air diffuser plates that help direct convected air for even heat distribution. The EZ Clip Holds plate firmly in place and is easily removed for cleaning.



REMOVABLE TRAY SEAL

Perfect for both juicy and crispy products. Install the stainless-steel seal to lock in moisture and maintain optimal humidity for juicy products - Remove tray seal to keep fried foods crispy longer.



DUOHEAT TECHNOLOGY

MercoMax units feature Duoheat technology that delivers heat using the perfect combination of convection and radiant heat.



TOUCHSCREEN UNITS

Units have a durable 7" capacitive touchscreen that's intuitive and easy to use for programming menus and timers and tracking system diagnostics.



WI-FI ENABLED

Connect units to each other or to Welbilt's exclusive KitchenConnect® service to push menus and monitor holding cabinet usage and performance.



EASY MENU UPDATES

Three options for updating menus: Simple on-screen programming, USB upload from the downloadable Menu Connect program, Remotely using a Wi-Fi connection and the KitchenConnect program



AFTER-SALE SERVICE & SUPPORT

Backed by a dedicated Merco team with tools to ensure operators are at the top of the priority list.

mercoMax TIMER BAR

KEY FEATURES

- Convected air top and radiant heat bottom with climate-controlled cabinet, designed to hold both crispy and juicy foods
- Temperature Range from 90-225 °F (32-107 °C)
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Unit designed to hold industry standard 1/3 size, 2.5" deep high heat temperature trays (*trays not included*)
- Adjustable temperature per zone
- Included stainless steel tray covers (tray seals) prevent moisture loss and are removable for holding crispy foods
- Downloadable Menu Connect software allows you to easily develop menus and make changes to fit your operation from your own computer. Units comes standard with baseline recipes
- Ability to connect to the Welbilt KitchenConnect system or a variety of 3rd party kitchen management systems (KMS). Great for monitoring equipment or uploading recipes remotely
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard



MHG22SAB1N

ITEM / SKU	DESCRIPTION	LIST PRICE
8030490	Tray, 1/3 Size, 2.5" Deep — Single Handle	\$105
8030491	Tray, 1/3 Size, 2.5" Deep — Double Handle	\$115
130141375	Tray, 1/3 Size, 4" Deep — Single Handle	\$150
8030495	Stainless Steel Trivet (Tray Insert)	\$35

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoMax with simple on/off function, no timers 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SAN1N	2x2, single sided	4	19.2"	13"	11.4"	5-15P	50-lbs.	\$8,650
MercoMax with digital timers 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SAB1N	2x2, single sided	4	19.2"	15.5"	11.4"	5-15P	50-lbs.	\$8,975
MHG22SAB2N	2x2, double sided	4	19.2"	18"	11.4"	5-15P	50-lbs.	\$9,420
MHG23SAB1N	2x3, single sided	6	29.7"	15.5"	11.4"	6-20P	105-lbs.	\$10,395
MHG23SAB2N	2x3, double sided	6	29.7"	18"	11.4"	6-20P	105-lbs.	\$11,030
MHG24SAB1N	2x4, single sided	8	36.5"	15.5"	11.4"	6-20P	125-lbs.	\$12,500
MHG24SAB2N	2x4, double sided	8	36.5"	18"	11.4"	6-20P	125-lbs.	\$13,325
MHG32SAB1N	3x4, single sided	12	36.5"	15.5"	16.35"	6-20P	100-lbs.	\$11,965
MHG32SAB2N	3x4, double sided	12	36.5"	18"	16.35"	6-20P	100-lbs.	\$12,785
MHG34SAB1N	3x2, single sided	6	19.2"	15.5"	16.35"	6-20P	150-lbs.	\$16,365
MHG34SAB2N	3x2, double sided	6	19.2"	18"	16.35"	6-20P	150-lbs.	\$18,135
MHG42SAB1N	4x2, single sided	8	19.2"	15.5"	21.28"	6-20P	115-lbs.	\$16,125
MHG42SAB2N	4x2, double sided	8	19.2"	18"	21.28"	6-20P	115-lbs.	\$17,065
MercoMax with digital timers 1/3 size, mixed 2.5" deep trays (top) and 4" deep trays (bottom)								
MHS22SAB1N	2x2, single sided	4	19.2"	15.5"	13"	5-15P	52-lbs.	\$9,780

mercoMax TOUCHSCREEN

KEY FEATURES

- Convected air top and radiant heat bottom with climate-controlled cabinet, designed to hold both crispy and juicy foods
- Temperature Range from 90-225 °F (32-107 °C)
- Intuitive 7" touchscreen controller with swipe features and color-coded indicators for ease of use
- All units have a removable back for pass-thru application
- Heavy-duty stainless-steel construction
- Adjustable temperature per zone
- Included stainless steel tray covers (tray seals) prevent moisture loss and are removable for holding crispy foods
- Downloadable Menu Connect software allows you to easily develop menus and make changes to fit your operation from your own computer. Units comes standard with baseline recipes
- Ability to connect to the Welbilt KitchenConnect system or a variety of 3rd party kitchen management systems (KMS). Great for monitoring equipment or uploading recipes remotely
- All cabinets include a 6ft cord
- One-year parts and labor warranty standard



MHG42SAT1W

ITEM / SKU	DESCRIPTION	LIST PRICE
8030490	Tray, 1/3 Size, 2.5" Deep — Single Handle	\$105
8030491	Tray, 1/3 Size, 2.5" Deep — Double Handle	\$115
8030495	Stainless Steel Trivet (Tray Insert)	\$35

MODEL	DESCRIPTION	TRAY CAPACITY	WIDTH	DEPTH	HEIGHT	PLUG TYPE	SHIP WEIGHT	LIST PRICE
MercoMax with Visual Hold Touchscreens, side placement 1/3 size, 2.5" deep trays (NOT INCLUDED)								
MHG22SAT1W	2x2, single sided	4	20.5"	13"	11.4"	5-15P	50-lbs.	\$10,295
MHG22SAT2W	2x2, double sided	4	20.5"	13"	11.4"	5-15P	50-lbs.	\$11,325
MHG23SAT1W	2x3, single sided	6	33.8"	15.3"	11.4"	6-20P	120-lbs.	\$14,415
MHG23SAT2W	2x3, double sided	6	33.8"	15.3"	11.4"	6-20P	120-lbs.	\$15,445
MHG24SAT1W	2x4, single sided	8	40.6"	15.3"	11.4"	6-20P	120-lbs.	\$15,445
MHG24SAT2W	2x4, double sided	8	40.6"	15.3"	11.4"	6-20P	120-lbs.	\$15,960
MHG32SAT1W	3x2, single sided	6	20.5"	13"	16.4"	6-20P	62-lbs.	\$14,415
MHG32SAT2W	3x2, double sided	6	20.5"	13"	16.4"	6-20P	62-lbs.	\$15,445
MHG34SAT1W	3x4, single sided	12				6-20P		\$20,595
MHG34SAT2W	3x4, double sided	12				6-20P		\$21,625
MHG42SAT1W	4x2, single sided	8	20.5"	13"	21.3"	6-20P	77-lbs.	\$16,730
MHG42SAT2W	4x2, double sided	8	20.5"	13"	21.3"	6-20P	77-lbs.	\$17,760
MercoMax with Visual Hold Touchscreen, side placement 1/3 size, mixed 2.5" deep trays (top) and 4" deep trays (bottom) (NOT INCLUDED)								
MHS22SAT1W	2x2, single sided	4	20.5"	13"	13"	5-15P	52-lbs.	\$10,295

mercoEco NAMING CONVENTION

X	M	A			1	1	S	A	B	1	N
Export	Merco Brand	Product	Customer / Configuration	Shelves	Trays per Shelf	Lower Heat	Upper Heat	Display	Control Faces	Connectivity	
—	M	H - Hot Holding Cabinet	A - No Tray Seals	1	1	S - Standard Conductive	S - Standard Conductive	B - Timer Bar	1 - One Sided (removable back panel)	N - None	
X - CE Export			D - Deep (full) trays	2	2		N - None	L - Touchscreen (Landscape / Top)	2 - Two Sided Passthrough	T - Tray Tracking Technology	
			G - General (third) trays	3	3			T - Touchscreen (Portrait / Side)		W - Wireless	
			L - Left Side Controls	4	4						
			S - Special Combo Pan Size	5							
			T - Tall (third) 4" trays	6							
			V - Deep and Tall (full) 4" trays								

MODEL	EXAMPLE
MHG22SSN1N	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive None 1 sided None
MHG22SSB1N	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive Timer bar 1 sided None
MHG22SSB2N	Merco Hot holding General market 2 rows 2 columns Standard conductive Standard conductive Timer bar 2 sided None

mercoMax NAMING CONVENTION

X	M	A			1	1	S	A	B	1	N
Export	Merco Brand	Product	Customer / Configuration	Shelves	Trays per shelf	Lower Heat	Upper Heat	Display	Control Faces	Connectivity	
—	M	H - Hot Holding Cabinet	G - General Market	1	1	S - Standard Conductive	A - Forced Air	B - Timer Bar	1 - One Sided (removable back panel)	N - None	
X - CE Export			L - Left Side Controls	2	2				L - Touchscreen (Landscape / Top)	2 - Two Sided Passthrough	W - Wireless
			S - Special Combo Pan Size	3	3				T - Touchscreen (Portrait / Side)		
				4	4				N - None		
			5								
			6								

MODEL	EXAMPLE
MHG22SAN1N	Merco Hot holding General market 2 rows 2 columns Standard conductive forced Air None 1 sided None
MHG22SAB1N	Merco Hot holding General market 2 rows 2 columns Standard conductive forced Air timer Bar 1 sided None
MHG22SAB2N	Merco Hot holding General market 2 rows 2 columns Standard conductive forced Air timer Bar 2 sided None

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LIMITED WARRANTY

Garland Canada (GC) warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is installed or twenty-four (24) months from the date of shipment from our facility, whichever comes first, and sold within Canada.

During the warranty period, GC shall, at GC's option, repair or replace parts determined by GC to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of GC under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and Accessories manufactured by others, GC's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. GC shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-GC manufactured products.

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded;
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.;
- Failures caused by improper or erratic voltages;
- Improper or unauthorized repair;
- Changes in adjustment and calibration after ninety (90) days from equipment installation date;
- This Limited Warranty will not apply to any parts subject to damage beyond the control of GC, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of GC;
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by GC when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any GC commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by GC;
- If any product is cleaned without using an approved GC cleaning solution, this Limited Warranty shall be void;
- Removal, alterations or obliteration of the rating plate;
- Consequential damages (the cost of repairing other property which is damaged) loss of time, profits or any other incidental damages of any kind.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and GC its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. **THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, GC DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.**

REMEDIES

The liability of GC for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at GC's option, the refund of the amount paid for said equipment or services. Any breach by GC with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or GC's Factory Authorized Servicer of the equipment serial number and the nature of the problem. For a list of Factory Authorized Services, please refer to www.garlandcanadaservice.ca;
- Verify that the problem is a factory responsibility. Improper installation or misuse of equipment is not covered under this Limited Warranty;
- Cooperate with the Factory Authorized Servicer so that warranty service may be completed during normal working hours;
- Travel time not to exceed two (2) hours and mileage not to exceed one hundred fifty (150) kilometres. Does not include travel other than overland, overtime, holiday charges and any special arrangement.

GOVERNING LAW

For equipment, products and services sold in Canada this Limited Warranty shall be governed by the laws of the province of Ontario, Canada excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

Garland Canada

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	Mark Thiessen – Sales Rep	mark@masales.ca	604-657-7615
Alberta	James Goodman – Sales Rep (Calgary)	james@masales.ca	403-618-3636
	Collin Von Hansen – Sales Rep	collin@masales.ca	587-832-2090
	Sandro Salvador – Sales Rep (Edmonton)	sandro@masales.ca	780-405-2637
Prairies	Jeff McGowan – Sales Rep (SK, MB)	mcgowansales@bellnet.ca	647-231-3815
Ontario	Chris Ozog – Sales Rep (Central ON)	chris.ozog@garland-group.com	416-526-7989
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Atlantic Canada	Aaron Taylor – Sales Rep (PEI, NB)	aaron@tayloragencies.com	506-872-1177
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GARLAND CANADA CUSTOMER SERVICE	VOICE	FAX
Sales	(888) 442-7526	(800) 361-2724
KitchenCare (Parts, Service and Warranty)	(844) 724-2273	N/A

Scan the code below to locate a dealer, distributor or sales representative in your area.



www.garlandcanada.ca/sales/buy-locally



Welbilt offers fully-integrated kitchen systems with award-winning product brands: **Cleveland™**, **Convotherm®**, **Delfield®**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln®**, **Merco®**, **Merrychef®** and **Multiplex®**. Supported by service brands: **KitchenCare®**, aftermarket parts and service; **FitKitchen®**, fully-integrated kitchen systems; and **KitchenConnect®**, cloud-based open digital platform.

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