



# Installation & Operation Manual

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## *MHC-1 Holding Cabinet Models 86007 & 86009*

This document includes:

- safety notices
- specifications
- installation instructions
- operating instructions
- cleaning instructions
- warranty statement



*Model 86009 shown*

Revision: F  
P/N: 20000147



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## IMPORTANT WARNING AND SAFETY INFORMATION



**THE OPERATOR OF THIS EQUIPMENT IS SOLELY RESPONSIBLE FOR ENSURING THAT FOOD ITEMS REMAIN AT SAFE HOLDING TEMPERATURE LEVELS. FAILURE TO DO SO COULD RESULT IN UNSAFE FOOD PRODUCT FOR CUSTOMERS.**

**FOR YOUR SAFETY, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

**WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

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## BEFORE INSTALLATION

NOTE: Upon receipt of this product, immediately unpack and inspect for possible concealed shipping damage. If the unit is found to be damaged, save all packing materials and contact your delivery carrier within 15 days. Refer to “Shipping Damage Instructions” enclosed for detailed instructions. Failure to follow these instructions will negate Merco’s or your ability to file claims and receive compensation for shipping damage.

This manual contains important safety and installation/operation instructions. Require all operators to read this manual before using the unit. Failure to follow the instructions contained in this manual may cause injury or damage to the unit and will void the warranty.

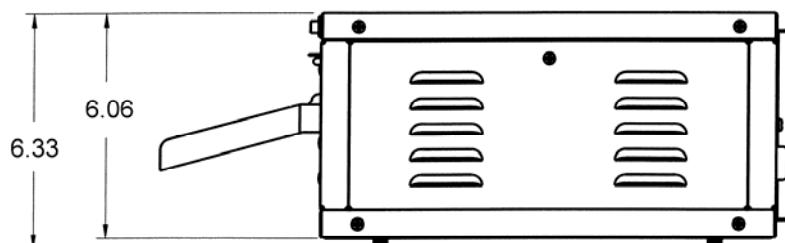
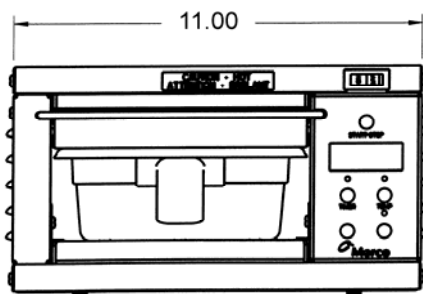
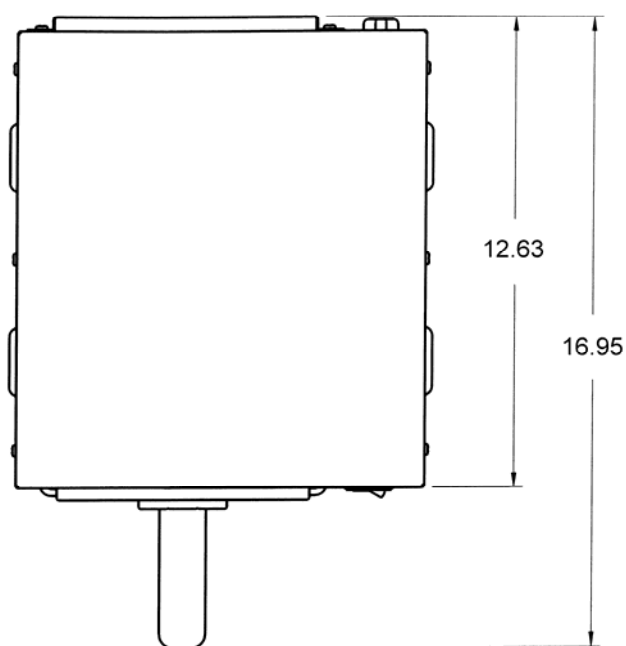
## SITE PREPARATION

Choose a well-ventilated location. Place the holding cabinet on a suitable table or counter capable of supporting the weight of 10 lbs. or 4.54 kg. The power supply must be in accordance with the specifications on the data plate located on the rear of the appliance. If installing multiple MHC-1 units, do not exceed the maximum allowable circuit amperage as determined by local code. The unit must be positioned so that the unit’s plug is accessible.

## UNIT SPECIFICATIONS

Model #	Voltage	Amps	Watts	Hz.	Phase	Plug
86007 (Left Side Control)	120 VAC	3	360	60	1	6' NEMA 5-15P
86009 (Right Side Control)	120 VAC	3	360	60	1	6' NEMA 5-15P
86007-CE (Left Side Control)	230 VAC	1.57	360	50	1	BS 1363/A
86009-CE (Right Side Control)	230 VAC	1.57	360	50	1	BS 1363/A

*Dimensions shown below are in inches.*

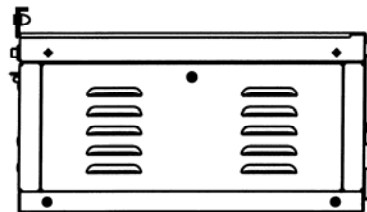
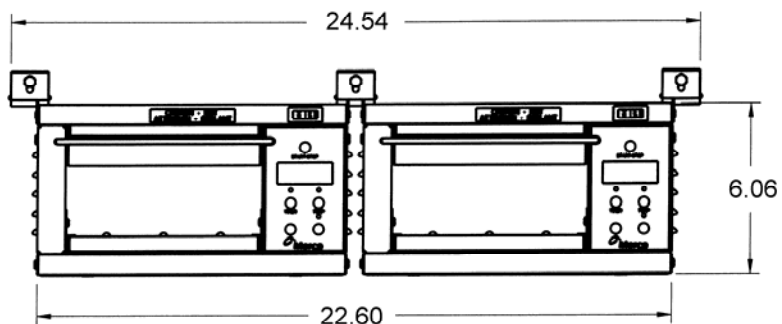


## UNIT SPECIFICATIONS (CONT'D)

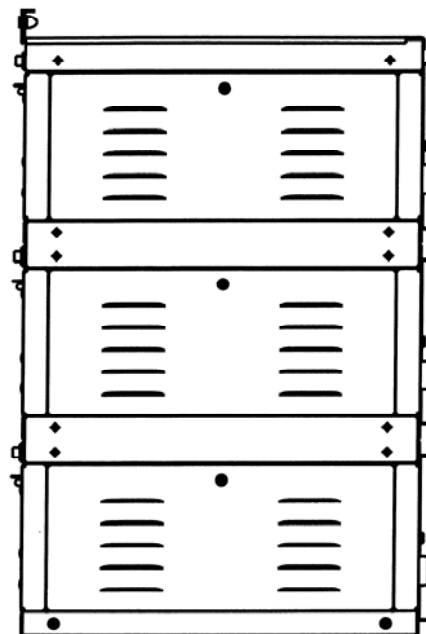
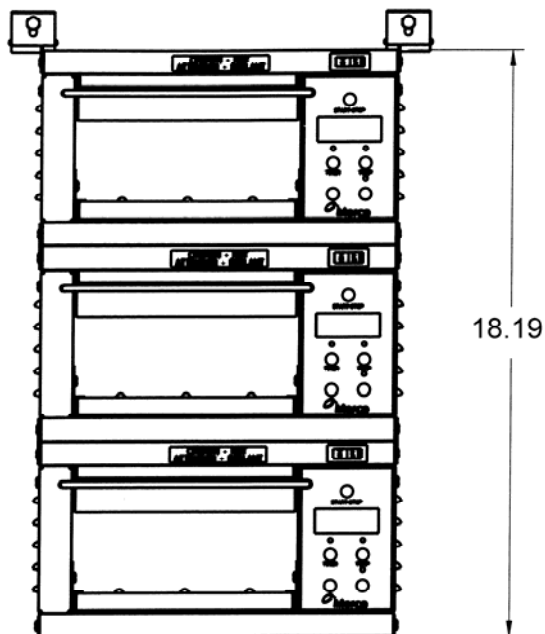
The MHC-1 may be stacked in multiple configurations. In addition to the single unit, the MHC-1 may be stacked a maximum of three (3) high or “triple-stack.” There is no limit to the horizontal configuration of MHC-1 units. The dimensional drawings below provide additional measurements concerning these configuration options.

*All dimensions are in inches.*

### HORIZONTAL CONFIGURATION



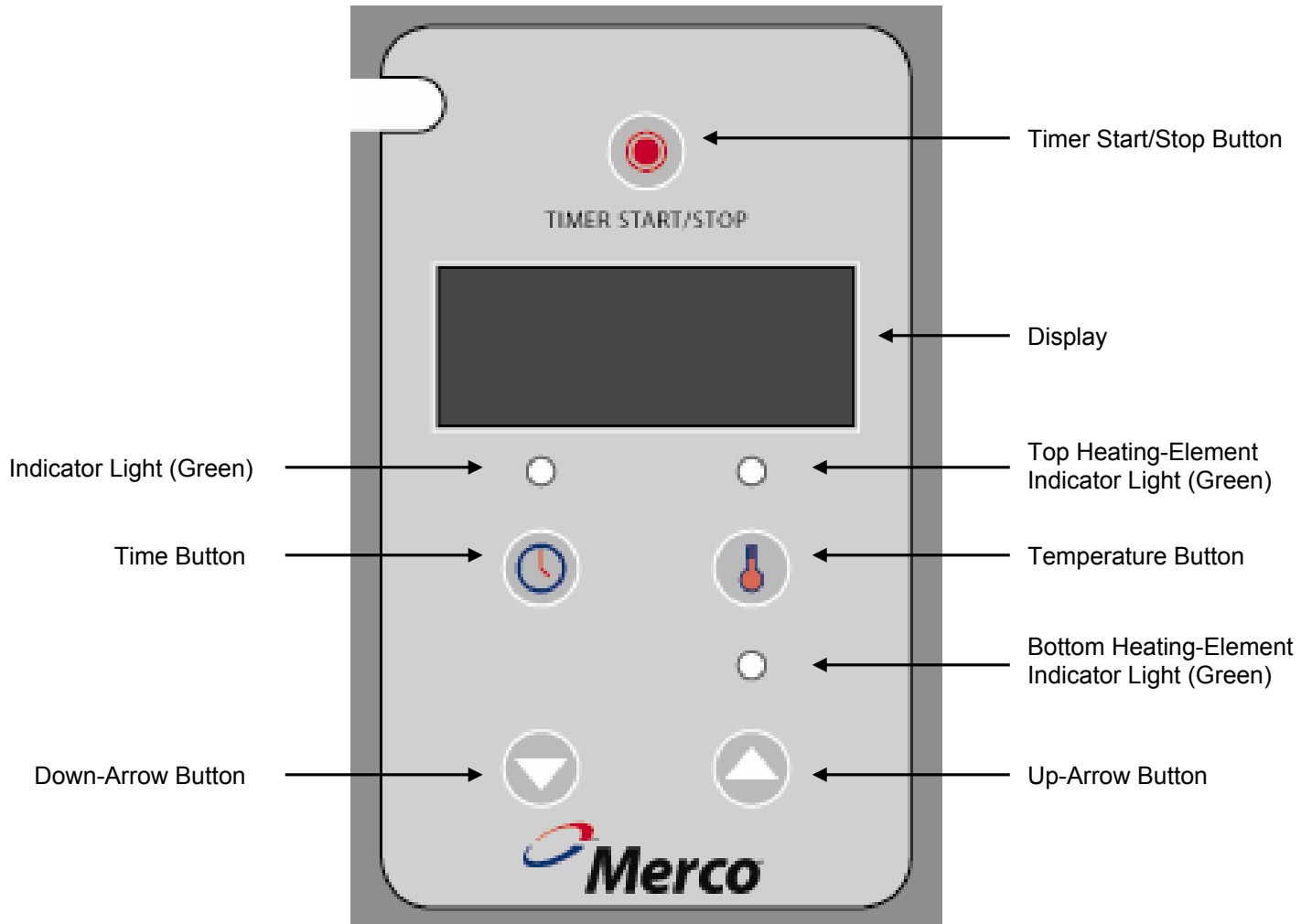
### TRIPLE-STACK CONFIGURATION



## INSTALLATION

See Addendum A for complete details on the proper installation of the MHC-1 unit.

### MHC-1 CONTROL PANEL



## OPERATING INSTRUCTIONS



### WARNING:

If the supply cord appears to be damaged, do not attempt to operate unit. Contact service agent or qualified technician to repair.



### CAUTION:

When holding potentially hazardous foods, the minimum shelf temperature must be 220°F for the upper-bin heating element and 200°F for the lower-bin heating element.

The Merco Holding Cabinet has been designed to afford foodservice operators the ability to cook menu components in advance and then gently store that product in the holding bin until an order is received. Once that order has been placed, the crew can assemble the order using hot and fresh menu components from the holding bins. This allows for operators to “serve to order,” helping increase speed of service while maintaining high product quality standards.

The Holding Bin Controller is, at all times, operating in one of two modes:

- Normal Mode
- Programming (Menu or Product) Mode

Instructions for each of these operating modes are detailed below.

### NORMAL MODE

This is the normal mode of operation.

#### ► OPERATOR INSTRUCTIONS

ACTION	INSTRUCTIONS
Turn Unit On	Push “Power On / Power Off” button. Green “Power” button will illuminate in “on” position.
Load bin with product and start timer	Pull product bin out, load product and reinsert bin. Push “Start/Stop” button until the display time begins countdown. Timer alarm (beeping sound) will sound at end of timer.
Silence Alarm, empty bin and stop timer.	Press “Start/Stop” button to silence alarm. Pull product bin out and remove product. Reinsert bin. The display will indicate “ready” mode (----).

#### ► Normal Display Modes

Ready Display – Bin display is shown as “----” to indicate that bin is ready for use.

Time or Temperature Display – To read the current preset time and temperature settings, simply press either the time or temperature button. Note: You may determine the preset temperature settings for either the upper or lower heater elements by continuously pressing the temperature button. This will “toggle” between the top and bottom readings which are shown by the illuminated indicator lights (see Control Panel Illustration for more information).

Timer Alarm – Display shows “000” and the alarm will “beep” continuously until timer is stopped. The alarm is silenced by pressing the “Start/Stop” button. Once the alarm is silenced, the display will show the “Ready” display (----).

## PROGRAMMING MODE

Programming mode will allow the operator to program “Time” and “Temperature” (both upper and lower heating elements) to the desired settings. Product Programming is preset at the factory to the following settings:

Time: 2:00 minutes

Temperature: Top Element = 220°F, Bottom Element = 200°F

### ► PROGRAMMING INSTRUCTIONS

STEP	ACTION	INSTRUCTIONS
1	Enter “product programming” mode	Press and release the “Temperature” button once to show current temperature. Press and hold the “Up-Arrow” button. The temperature reading will begin flashing – you are now in programming mode. Note: You will “time out” of programming mode after approximately three (3) seconds of inactivity.
2	Program Temperature Setting	After you have entered the programming mode, press the “Temperature” button to toggle between the upper and lower heating elements. The upper or lower “Heating-Element Indicator Light” will illuminate to describe which heating element is being programmed. Simply press the “Up-Arrow” button or “Down-Arrow” Button to change settings.
3	Program Time Settings	While in programming mode, simply press and release the “Time” button followed by either the “Up-Arrow” button or “Down-Arrow” button to change settings.
4	Save Programmed Settings	To save the settings being programmed, simply allow the unit to “time-out” of the programming mode. This is done by allowing approximately three (3) seconds of inactivity. After approximately 3 seconds of inactivity the display will stop flashing. The unit is now in normal operation and cannot be reprogrammed until re-entering the “Product Programming” mode.

## CLEANING AND MAINTENANCE



### **DANGER:**

Disconnect power supply before servicing or cleaning this unit. Safeguard power so it cannot be accidentally restored. Failure to do so could result in serious injury.



### **CAUTION:**

Unit must be cool to touch and disconnected from power source prior to cleaning. Do not use power-cleaning equipment, steel wool, or wire brushes on stainless steel or painted surfaces.



### **CAUTION:**

This appliances plug is the disconnect device and, as such, the unit must be installed so that the plug is accessible.

Merco Holding Cabinets are designed for easy cleaning and minimum maintenance. The stainless steel outer case requires nothing more than a daily wiping with a damp cloth. If, however, an excessive amount of food particles / grease are allowed to collect, a non-abrasive cleaner (hot sudsy water) may be used. The Product Holding Bin and Bin Lid may be cleaned via dishwasher or with warm soapy water. Care must be taken to prevent water or cleaning compounds from getting on internal parts, especially the switches on the control panel.

## BIN LID REMOVAL INSTRUCTIONS



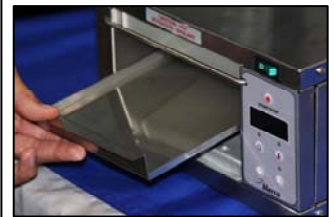
1. REMOVE BIN



2. GENTLY PULL  
RETENTION ROD



3. LOWER FRONT  
OF BIN LID



4. REMOVE BIN LID

### 5. INSTAL IN REVERSE ORDER

NOTE: WHEN INSTALLING THE BIN LID, BE SURE BACK END OF LID RESTS ON THE REAR RETAINING ROD, OTHERWISE THE LID WILL NOT REST PROPERLY ON THE BIN.

REAR RETAINING ROD



## HOW TO OBTAIN SERVICE

Please contact Merco Technical Service at (800) 678-9511 with questions or concerns relating to this equipment.

## LABEL DEFINITIONS



CAUTION HOT SURFACES



PROTECTIVE EARTH GROUND



EQUIPOTENTIALITY GROUND



EARTH GROUND



# ADDENDUM A

## MHC-1 installation instructions

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### *Merco Holding Cabinet Model MHC-1*

MHC-1 installation kit (#86103) includes:

Two (2) – Shelf Mounting Brackets / PN: 90000061

Four (4) – Shelf Stacking Brackets / PN: 70000135

Two (2) – Angle Mount Brackets / PN: 70000134

*This installation will require ¼-20 stainless steel studs with washers and nuts (not included). Quantities are dependent on the number of unit configurations being installed.*





**CAUTION:** DO NOT STACK MORE THAN THREE MHC-1 UNITS TOGETHER IN THE VERTICAL CONFIGURATION.

## INSTALLATION INSTRUCTIONS

The MHC-1 Holding Cabinet may be installed in a vertical configuration up to three units high. It is important to read and thoroughly understand these instructions prior to installation. Should you have any questions or need additional instruction, please contact our Merco Technical Service Hotline at (800) 678-9511 for assistance.

1. Stack MHC-1 units on top of one another to create a vertical configuration as shown below (Figure A). With units stacked and aligned properly, remove the Top Cover Screws and Bottom Cover Screws from the sides of each unit (Figure B). If you are not attaching two or three units in a vertical configuration, as shown below, disregard step 1 and move directly to step 3.

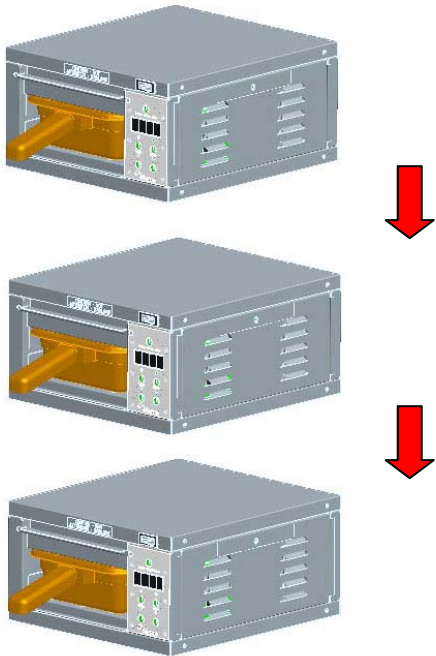


FIGURE A

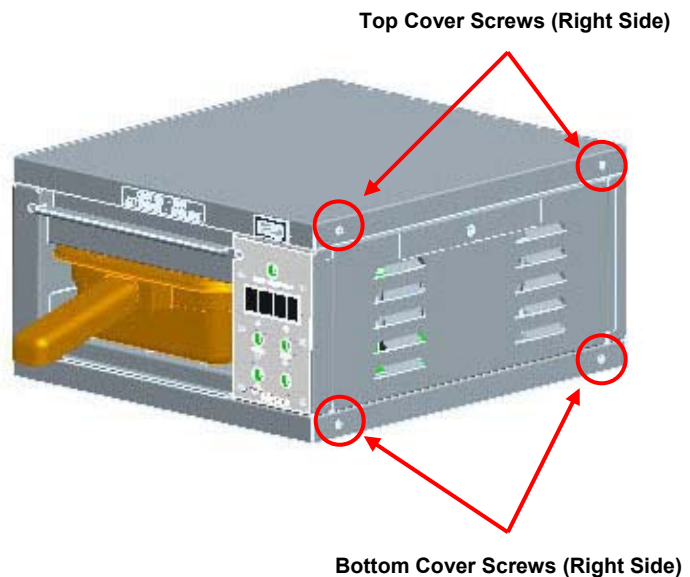


FIGURE B

2. Using the Cover Screws that were removed in step 1, attach the MHC-1 units together using the Shelf Stacking Brackets provided (Figure C).

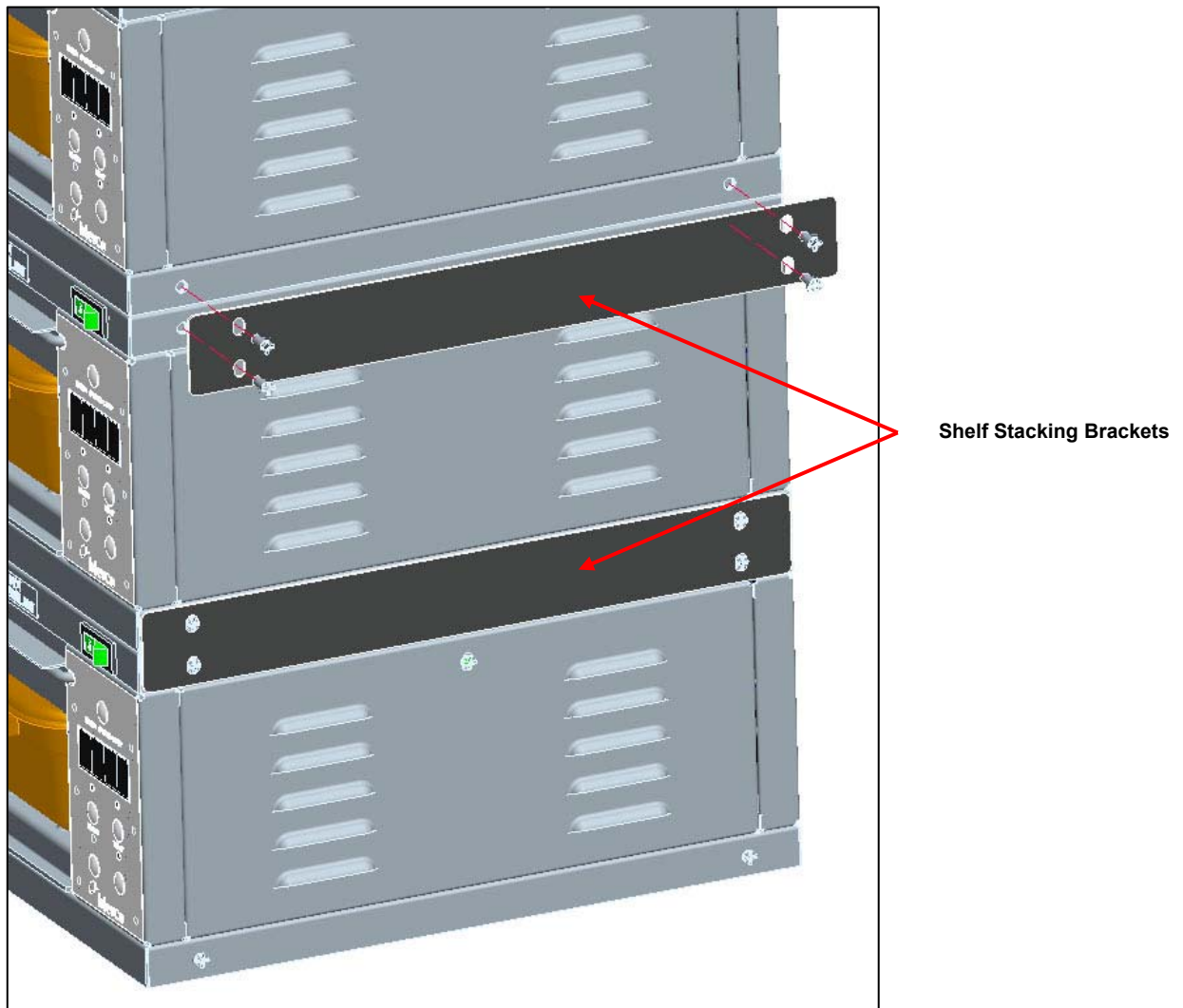


FIGURE C

3. Attach the two (2) Angle-Mount Brackets to the top cover of the top MHC-1 unit (Figure D).

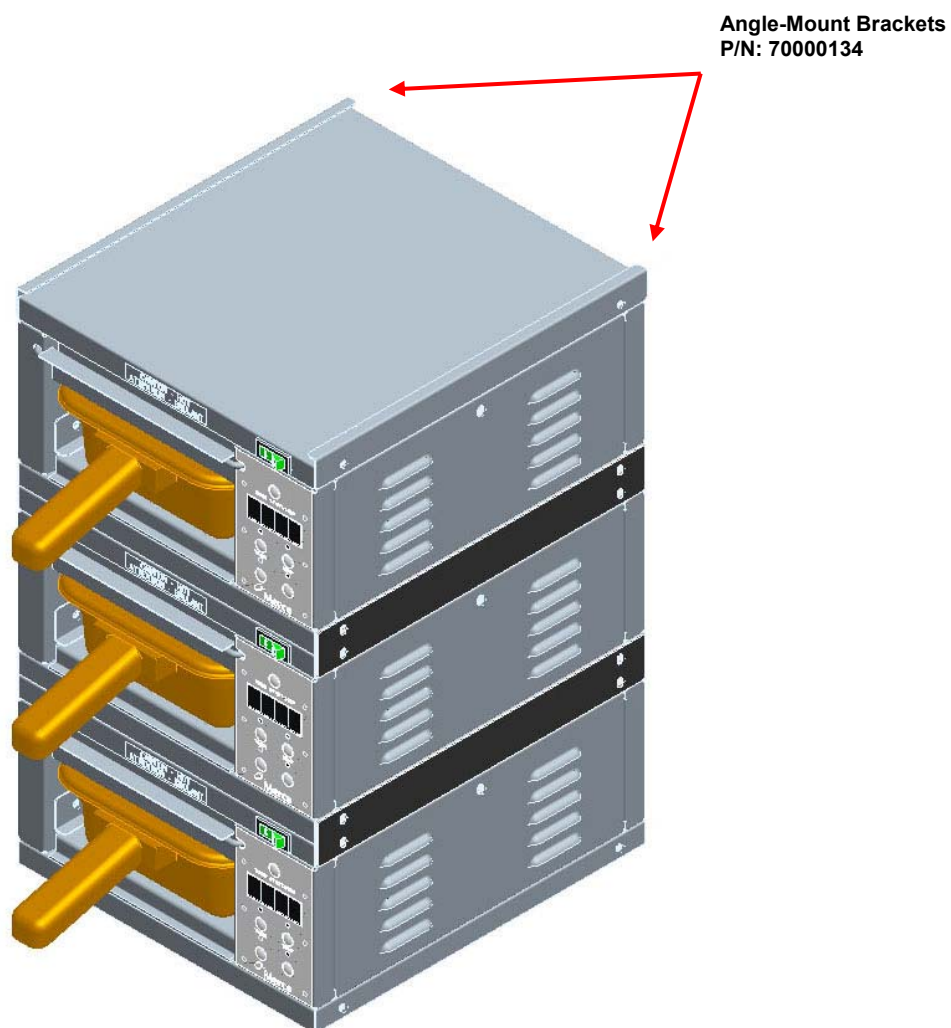


FIGURE D

4. To properly install the MHC-1 unit, take the mounting template (Figure E) and place under shelf or cabinet where you would like the unit installed. (Note: the bend in template should rest against the front of the shelf or cabinet.) Mark the locations for stud placement via the template holes.



**CAUTION:** SHELF MOUNTING BRACKETS MUST BE LEVEL PRIOR TO TIGHTENING.

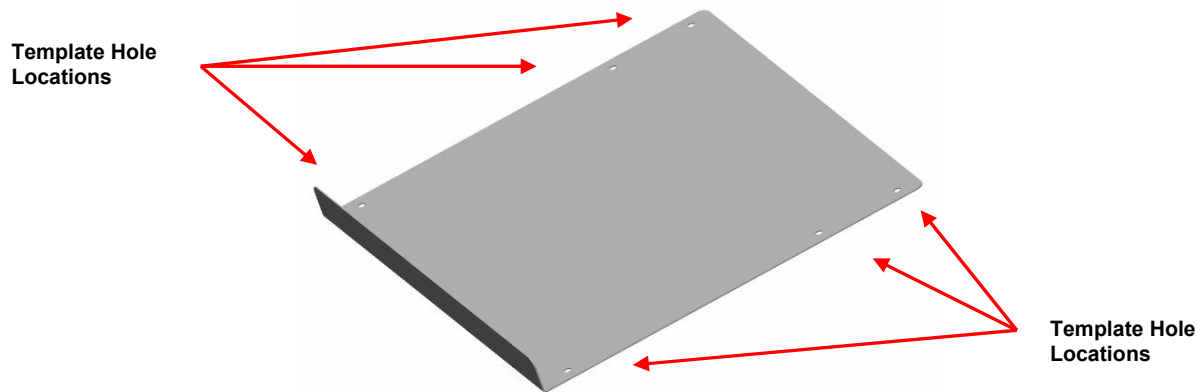


FIGURE E



**CAUTION:**

WHEN MOUNTING MULTIPLE “STACKS” TOGETHER, THE CENTER SHELF MOUNTING BRACKET WILL BE A “COMMON” BRACKET FOR MULTIPLE “STACKED” CONFIGURATIONS. AS A RESULT, WHEN MARKING STUD LOCATIONS FOR THE SECOND “STACKED” CONFIGURATION, THE TEMPLATE WILL OVERLAP WITH THE FIRST SET OF HOLES BECAUSE THEY WILL USE THE “COMMON” BRACKET. (SEE FIGURE F BELOW)

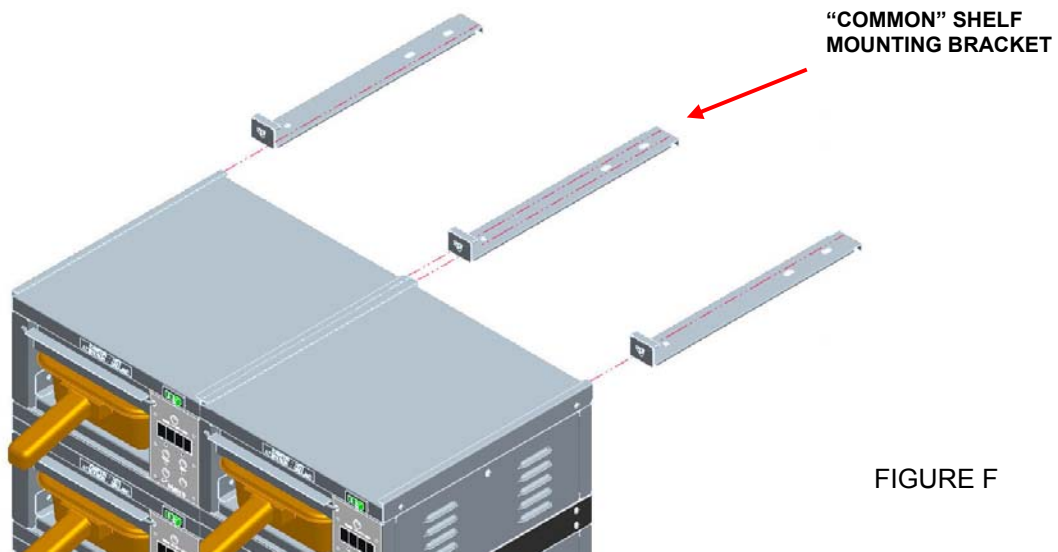


FIGURE F

5. With stud locations marked, attach studs with stud gun. Insert nut and washer on each stud. Then insert Shelf Mounting Brackets followed by another washer and nut. *NOTE: Studs should be ¼-20 Stainless Steel. Studs, washers and nuts are not included.*
6. With Shelf Mounting Brackets level and securely attached to kitchen shelving, slide the MHC-1 “stacked” configuration into the Shelf Mounting Brackets (Figure G). *NOTE: Each end of the Shelf Mounting Brackets has “Stop Brackets” that are designed to slide up and down. These “Stop Brackets” are designed to hold the “stacked” configuration in place and to keep it from sliding forward or backwards off of the Shelf Mounting Brackets. Make sure that all four (4) Stop Brackets have been lowered into their proper position.*

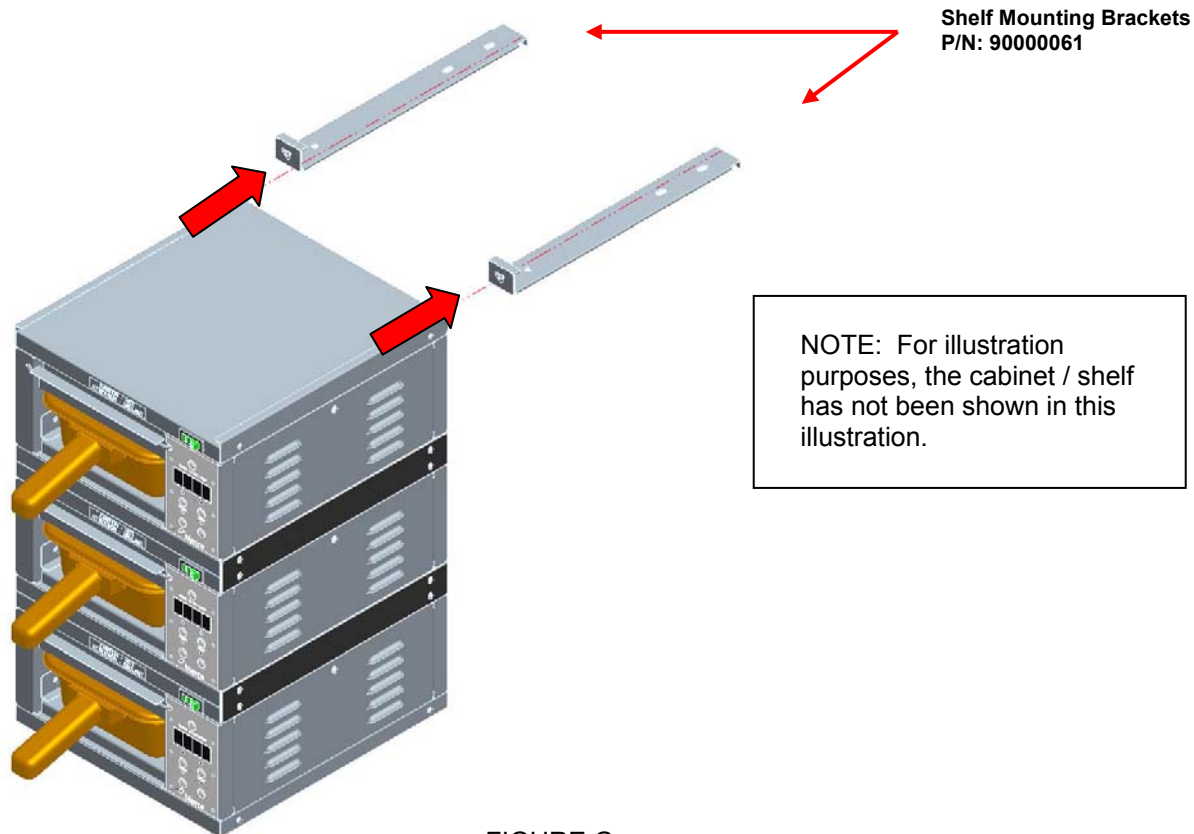


FIGURE G

7. Installation is complete. MHC-1 units may now be plugged into their appropriate power sources for operation.

## LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

### LIMITED WARRANTY

Merco, LLC ("Merco") warrants this product to be free from defects in material and workmanship for a period of:

- One (1) year from date of product installation or eighteen (18) months from the date of shipment from our facility, whichever comes first.
- Calrod and Pyrex Heating Elements only – two (2) year warranty against burnout (excluding breakage) from date of shipment from our facility.
- Quartz Heating Elements only – ninety (90) days warranty against burnout (excluding breakage) from date of shipment from our facility.
- Hot Food Server products only – one (1) year labor, two (2) years parts from the date of shipment from our facility.

During the warranty period, Merco shall, at Merco's option, repair, or replace parts determined by Merco 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 Merco under this Limited Warranty with respect to the equipment, products, and services. With respect to equipment, materials, parts and accessories manufactured by others, Merco's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Merco shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Merco 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, deliming, 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 Merco, 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 Merco.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Merco 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 Merco commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Merco.

### 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 Merco 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. MERCO DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

### REMEDIES

The liability of Merco 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 Merco's option, the refund of the amount paid for said equipment or services.

Any breach by Merco 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 Merco's Authorized Service Agent of the equipment serial number and the nature of the problem.
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.
- Travel Time not to exceed two hours and mileage not to exceed one hundred (100) miles.
- Portable equipment weighting less than ninety (90) pounds must be delivered to the Service Agent at Customer's expense.

### GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Delaware, USA, 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

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