



operator manual

Fried Food Holding Station Series 27000

This document includes:

- Safety Notices
- Specifications
- Installation Instructions
- Operating Instructions
- Cleaning Instructions
- Warranty Statement

P/N: 2810297

Revision: J

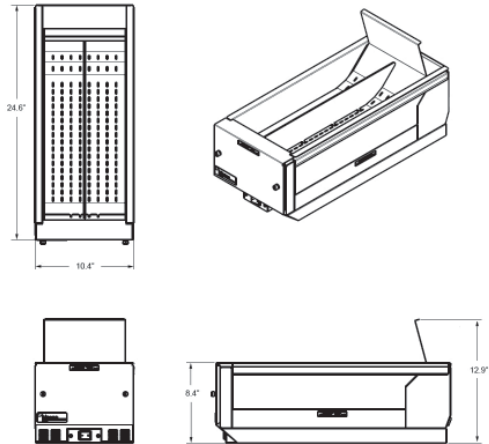


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SPECIFICATIONS - FFHS-10

ITEM #	VOLT	HZ.	WATTS	AMPS	PHASE	CORD/PLUG	NET WEIGHT
27018*	120 VAC	60	1010	8.7	1	2' NEMA 5-15P	22 lbs. (9.98 kg)
27019	120 VAC	60	1010	8.7	1	6' NEMA 5-15P	22 lbs. (9.98 kg)

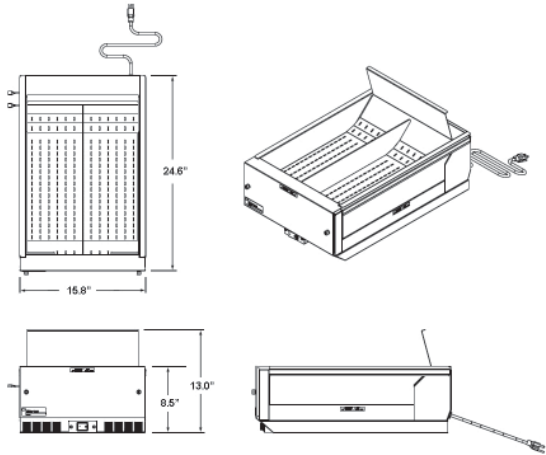
*27018 includes drop-in shelf.



SPECIFICATIONS - FFHS-16

ITEM #	VOLT	HZ.	WATTS	AMPS	PHASE	CORD/PLUG	NET WEIGHT
27007	120 VAC	60	1450	12.0	1	5' NEMA 5-15P	44 lbs. (19.96 kg)
27012	120 VAC	60	1860	15.4	1	5' NEMA 5-15P	44 lbs. (19.96 kg)
27016*	120 VAC	60	1450	12.0	1	5' NEMA 5-15P	44 lbs. (19.96 kg)

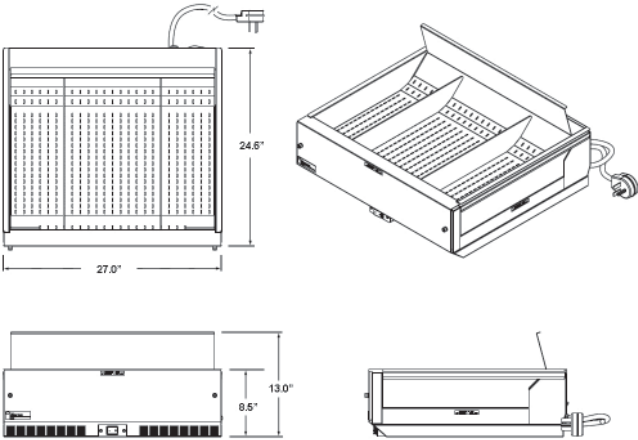
*27016 includes drop-in shelf.



SPECIFICATIONS - FFHS-27

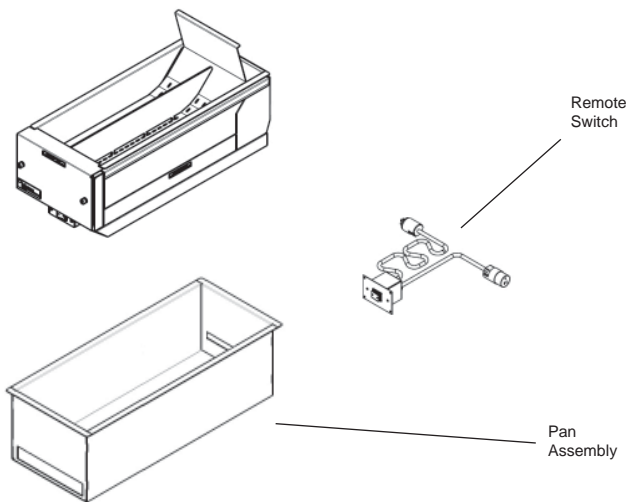
ITEM #	VOLT	HZ.	WATTS	AMPS	PHASE	CORD/PLUG	NET WEIGHT
27000	208 VAC	60	4500	21.6	1	6' NEMA L6-30P	66 lbs. (29.94 kg)
27002	240 VAC	60	4500	18.8	1	6' NEMA L6-30P	66 lbs. (29.94 kg)
27017*	208 VAC	60	4500	21.6	1	6' NEMA L6-30P	66 lbs. (29.94 kg)

**27017 includes drop-in shelf.*



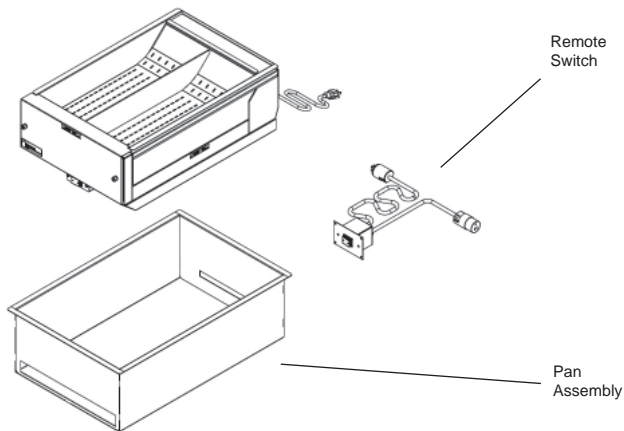
FFHS-10 (with Drop-In Shelf Design)

Available only on model 27018



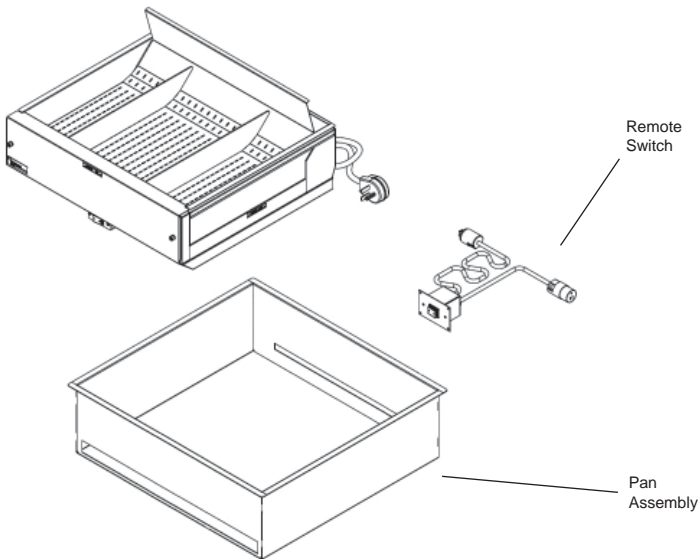
FFHS-16 (with Drop-In Shelf Design)

Available only on model 27016



FFHS-27 (with Drop-In Shelf Design)

Available only on model 27017



BEFORE INSTALLATION

Upon receipt of this unit, immediately unpack and remove any protective packaging to inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within five (5) days. If there is apparent damage:

In U.S.A. and Canada: Arrangements should be made to file a claim against the carrier as Interstate Commerce Regulations require that the claim must be initiated by the consignee.

In Other Countries: Freight terms will be developed and extended on an individual basis.

Failure to follow these instructions will negate Merco's or your ability to file claims and receive compensation for shipping damage.

SITE PREPARATION

Choose a well-ventilated location with a minimum clearance of two feet (2') from all sides of the unit. Place the holding station on a suitable table or counter capable of supporting the weight of 66 lbs. The power supply must be in accordance with the specifications on the data plate located on the rear of the appliance. It should be installed on a dedicated service line with no other equipment on the circuit. The unit must be positioned so that the units' plug is accessible. (If the power cord is damaged, it should only be replaced by the manufacturer or an Authorized Service Agent during the warranty period on CE units only.)



CAUTION:

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.



CAUTION:

THE OPERATOR OF THIS EQUIPMENT IS SOLELY RESPONSIBLE FOR ENSURING SAFE HOLDING TEMPERATURE LEVELS FOR ALL FOOD ITEMS. FAILURE TO DO SO COULD RESULT IN UNSAFE FOOD PRODUCTS FOR CUSTOMERS.



CAUTION:

FAILURE TO FOLLOW THE OPERATING AND CLEANING INSTRUCTIONS COULD CAUSE GREASE BUILD-UP WHICH MAY RESULT IN A DECREASE IN FOOD QUALITY.

OPERATING INSTRUCTIONS

NOTE: The airflow and temperature of the Merco Fried Food Station is factory pre-set for optimum holding time for all fried foods. No adjustment of airflow or temperature is required.

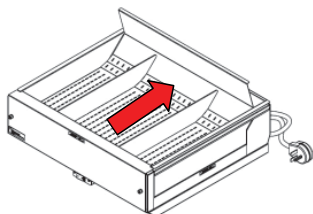
1. Verify the grease and fry dump trays are installed properly.
2. Adjust dividers at desired location. First, lock in lower tab near the rear of the fry dump tray then pivot downward until all tabs are locked into place.
3. Turn power to the "ON" position. "I" = ON, "O" = OFF.
4. Allow for a 20-minute preheat.



CAUTION:



WHEN "SCOOPING" FOOD PRODUCT FROM THE APPLIANCE, WORK IN A FRONT-TO-BACK MOTION SO AS TO AVOID POSSIBLE GREASE BUILD-UP IN THE AIR-INTAKE HOLES LOCATED IN THE FRONT OF THE UNIT.



CLEANING AND MAINTENANCE

IMPORTANT: The following cleaning instructions must be carried out to ensure satisfactory performance of you Fried Food Holding Station. Neglecting to follow these procedures may result in reduced holding times, reduced reliability and may void the warranty.



WARNING:

NEVER UNPLUG THE UNIT BEFORE COOL-DOWN IS COMPLETE AS THIS WILL BY-PASS AN IMPORTANT SAFETY FEATURE AND MAY CAUSE INJURY. ALWAYS ALLOW UNIT TO COOL DOWN PRIOR TO DISCONNECTING FROM POWER SOURCE.

DAILY CLEANING

1. Upon completion of the last holding cycle of the day, remove dividers, fry tray and grease pan.
 2. Wash components with soapy water.
 3. Use a soft cloth or sponge, dampened with warm soapy water, to wash the interior and exterior of the appliance. Airflow openings should be inspected and any blockage should be removed.
- NOTE: Do not flood the appliance with cleaning fluid!



CAUTION:

WHEN CLEANING INTERIOR AND EXTERIOR OF UNIT, CARE SHOULD BE TAKEN TO AVOID THE FRONT POWER SWITCH AND THE REAR POWER CORD. KEEP WATER AND/OR CLEANING SOLUTIONS AWAY FROM THESE PARTS.

4. Rinse using a cloth dampened with clear water, then dry.
5. Install trays and dividers.

STEPS FOR COMPONENT REMOVAL



1. REMOVE DIVIDERS



2. REMOVE FRY TRAY



3. REMOVE SCREWS FROM FRONT PANEL



4. REMOVE FRONT PANEL



5. REMOVE GREASE PAN

6. ASSEMBLE IN REVERSE ORDER

NOTE: WHEN INSTALLING THE FRONT COVER, BE SURE THE FRONT COVER LIP SLIDES OVER THE WIRE MESH AS SHOWN BELOW.

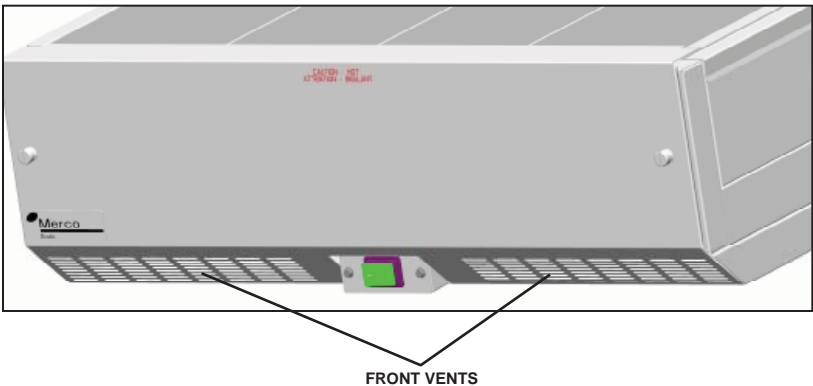
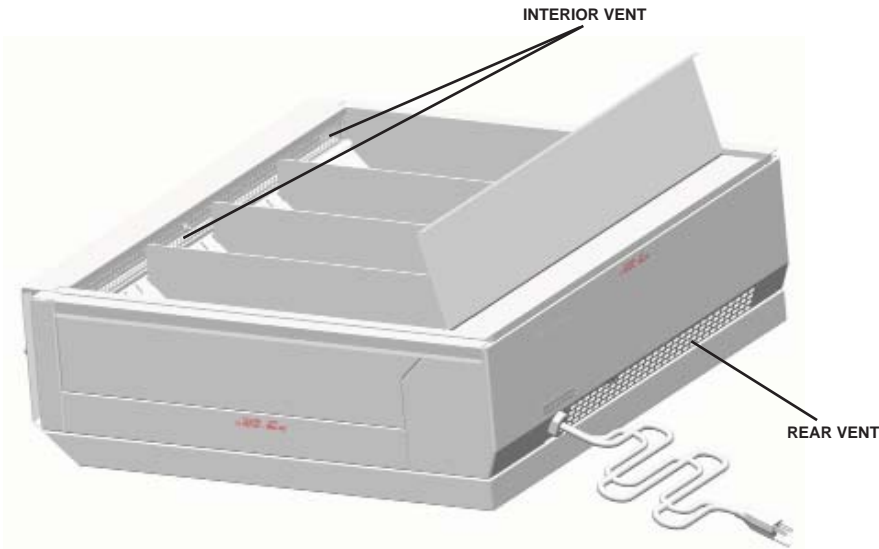


CAUTION:

ALWAYS ALLOW SUFFICIENT TIME FOR UNIT TO COOL DOWN PRIOR TO MOVING UNIT. FAILURE TO DO SO COULD DAMAGE THE HEATING ELEMENT INSIDE THE UNIT.

WEEKLY CLEANING

1. The air intake vents (Interior, Rear and Front Vents) should be inspected and cleaned weekly to remove any obstructions that may develop on, or around, the vents.



TROUBLESHOOTING GUIDE

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
Machine doesn't operate.	No power.	Check power source. Verify voltage. Call for service.
Excessive time to reach temperature.	Improper voltage.	Verify voltage.
Low airflow volume.	Improper voltage.	Verify voltage.
Heat works but no airflow.	Internal wiring.	Call for service.
Airflow works but no heat.	Internal wiring.	Call for service.

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LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

LIMITED WARRANTY

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

- One (1) year from the date product is installed 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) day 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, 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 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 weighing 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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