



Merco Savory

Enodis



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999

Fried Food Holding Station

Model No: FFHS-16, FFHS-27

Reduce waste and improve profits by extending the life of your fried foods!

Standard Features

- Heavy-duty stainless steel construction
- Removable product dividers, product tray and grease tray
- Internally controlled air temperature of 230°F directed over and through fried foods to maintain optimum product temperature and crispness
- Lighted on/off switch

Easy to Maintain Design

Solid stainless steel construction provides durability as well as improved aesthetics and exceptional cleanability. Product tray, grease tray and product dividers are easily removable for fast clean up.

Simple Operation Features

Internally controlled temperature and air flow are set at the optimum settings for holding fried food and allow for simple on/off switch control.



Model No. FFHS-27



Model No. FFHS-16



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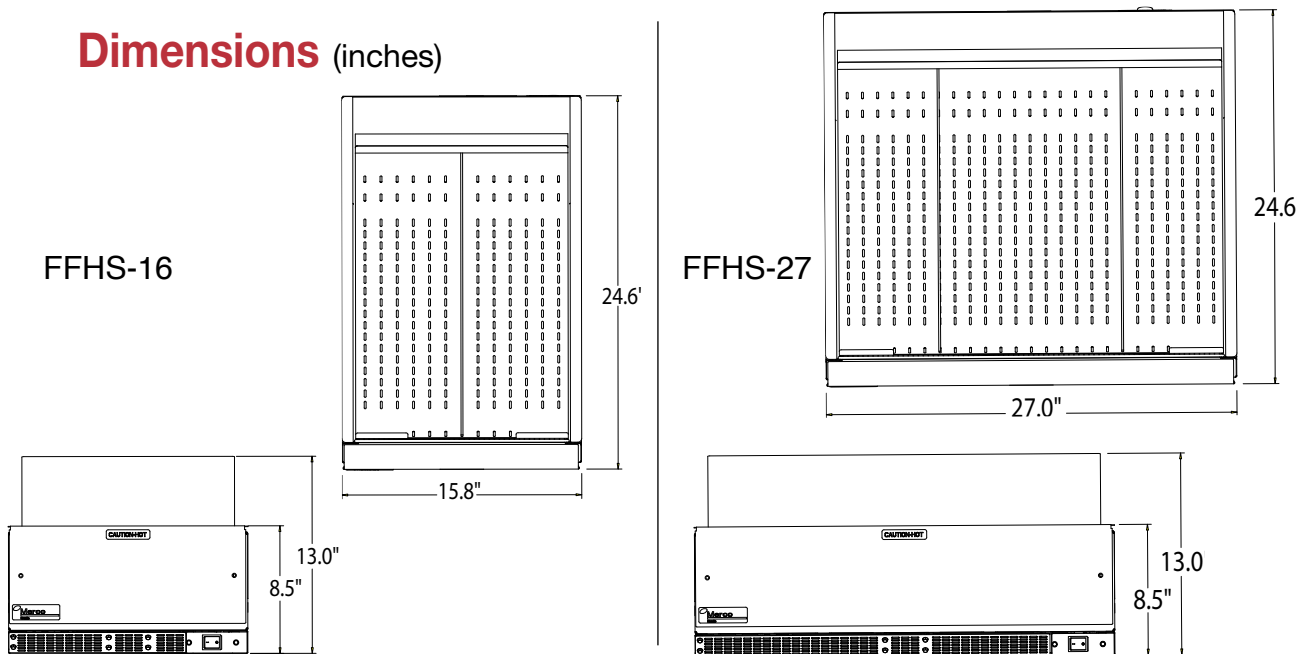
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Model No: FFHS-16, FFHS-27

Dimensions (inches)



Specifications

Item	Voltage	Amps	Watts	Cord/Plug	Net Wt.	Ship Wt.
FFHS-16	120 VAC	12.3	1450	5' NEMA 5-15P	44 lbs.	52 lbs.
FFHS-16	120 VAC	15.7	1850	5' NEMA 5-20P	44 lbs.	52 lbs.

Item	Voltage	Amps	Watts	Cord/Plug	Net Wt.	Ship Wt.
FFHS-27	208 VAC	24.0	5500	6' NEMA L6-30P	66 lbs.	76 lbs.
FFHS-27	240 VAC	22.9	5500	6' NEMA L6-30P	66 lbs.	76 lbs.

Bid Specifications

The Fried Food Holding Station shall be a Merco Model number _____, rated at _____ watts, _____ volts, single phase AC. The equipment will include:

- Heavy-duty stainless steel construction
- Removable product divider(s), product tray and grease tray
- Internally controlled air temperature at 230°F
- Lighted on/off switch

Merco Guarantee

One (1) year warranty on parts and labor from date of purchase.

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