



Thermal Shelves

Bid Specifications:

The Thermal Shelf shall be Merco model _____ rated at _____ watts, 120 volts, single phase AC.

Thermal Shelves

Model

- | | | | | |
|---------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> TS2-18 | <input type="checkbox"/> TS2-24 | <input type="checkbox"/> TS2-30 | <input type="checkbox"/> TS2-36 | <input type="checkbox"/> TS2-42 |
| <input type="checkbox"/> TS2-48 | <input type="checkbox"/> TS2-54 | <input type="checkbox"/> TS2-60 | <input type="checkbox"/> TS2-66 | <input type="checkbox"/> TS2-72 |



Standard Features

- Models feature a thermostatically-controlled heat base to extended the holding times of most food
- Available in widths from 18" to 72" (457-1829 mm)

Options & Accessories

- 4" (102 mm) Adjustable Legs (Standard on units over 36" (914 mm) in width)
- Hardcoated surface
- Non-standard depths from 6" to 25½" (152-648 mm) available upon request

Specifications

The Merco Thermal Shelf has an extruded aluminum base with non-slip rubber feet, stainless steel top, and blanket-type element for uniform heat distribution. Fiberglass insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature.

Flexibility:

Ideal for pass-through areas, buffet lines, or as a heated work shelf.

Merco Thermal Shelves feature a rocker switch with indicator light and an adjustable thermostat ranging from 140° to 180°F (60° to 82°C). Surface-mounted blanket-type elements distribute heat under the entire stainless steel surface. All models are shipped factory assembled and include a 6' (1829 mm) cord and plug attached, ready to use.

Voltage:

120 volts, single phase only, (uses NEMA 5-15P). Export voltages available.

Merco Guarantee:

Merco equipment is guaranteed to be free from quality problems in materials and workmanship for a period of one (1) year from the date of purchase, or eighteen (18) months from the date of shipment from factory, whichever comes first.

Blanket heating elements warranted against burnout for one year.



Models

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| <input type="checkbox"/> TS2-36 | |

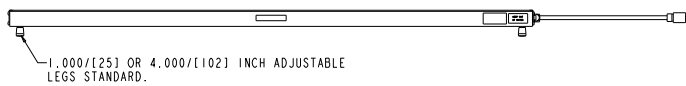
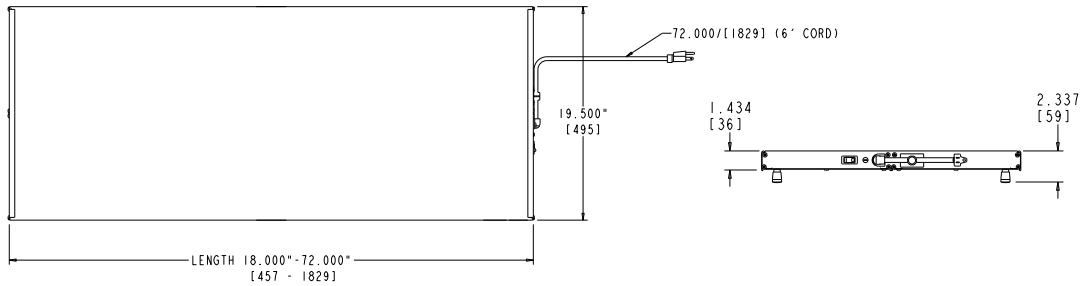


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Model	Watts	Width	Shipping Weight
TS2-18	250	18" (457 mm)	16 lbs. (7 kg)
TS2-24	350	24" (610 mm)	20 lbs. (9 kg)
TS2-30*	450	30" (762 mm)	25 lbs. (11 kg)
TS2-36	550	36" (914 mm)	28 lbs. (13 kg)
TS2-42*†	600	42" (1067 mm)	32 lbs. (15 kg)
TS2-48†	700	48" (1219 mm)	36 lbs. (16 kg)
TS2-54*†	800	54" (1372 mm)	42 lbs. (19 kg)
TS2-60†	900	60" (1524 mm)	44 lbs. (20 kg)
TS2-66*†	1000	66" (1676 mm)	50 lbs. (23 kg)
TS2-72†	1100	72" (1829 mm)	56 lbs. (25 kg)

*Indicates models that accommodate multiple food pans: 30" (762 mm) = 2 pans, 42" (1067 mm) = 3 pans, 54" (1372 mm) = 4 pans, and 66" (1676 mm) = 5 pans.

† NSF requires units over 36" (914 mm) with width or weighing more than 80 lbs. (36 kg) to be either sealed, or raised on the installation surface with the 4" (120 mm) legs included.

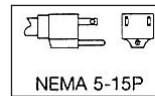
Dimensions:

TS2 (standard depth) Model shown is 18"-72" W x 19½" D x 2¼" H* (457-1829 x 495 x 57 mm)

*Add 3" (76 mm) to height when using 4" (102 mm) legs.

Cord Location:

Center of side with switch.



- Models
- TS2-18
 - TS2-24
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 - TS2-66
 - TS2-72

Designs and specifications subject to change without notice.

