

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES



SERVING QUALITY
ON DEMAND





MODULAR HOLDING CABINETS — MERCO ECO 3

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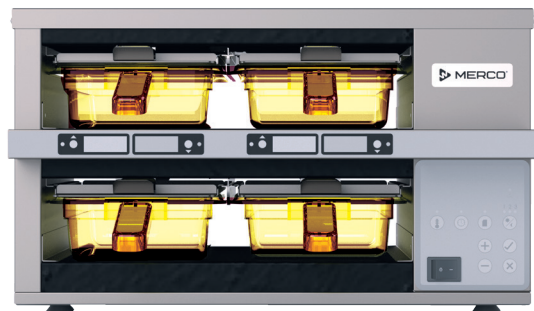
RMA — RETURNED PRODUCT POLICY

The following is the policy for Returns from the customer.

- 1 | All returned product must have an RMA number from Customer Service prior to sending the product back.
- 2 | The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
- 3 | If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
- 4 | Custom product is non-returnable.
- 5 | Applicable freight charges and re-crating will be the customer’s responsibility.
- 6 | RMA number must be clearly written on all shipping paperwork to factory/warehouse.
- 7 | RMA will be valid for 45 days from date of issue.

MANUFACTURED AT OUR FRYMASTER FACILITY IN SHREVEPORT, LA

Merco Modular Holding Cabinets keep food hot, fresh and ready for easy assembly! Allows more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.



STANDARD FEATURES

- Multiple configurations and sizes to fit your kitchen space
- Radiant upper and lower heat with climate controlled cabinet
- Designed to hold both crispy and juicy foods
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Designed to hold up to 12 standard 1/3 size high-temperature holding trays
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Programmable menu, with up to 6 different day-parts. Easily customizable using MenuConnect application and USB upload to the cabinet
- Digital time, temperature & product name display for each holding tray. (On some models)
- Removable back for pass-through applications
- Available with timer bars on both sides (some models)
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord
- Warranty: 1 year parts and labor

ACCESSORIES

ITEM #	DESCRIPTION	PRICE
8030490	Single Handled Tray	\$96
8030491	Double Handled Tray	\$96
8030495	Stainless Steel Trivet (Tray Insert)	\$89

ITEM/SKU	VERSION	DESCRIPTION	W	D	H	AMPS	VOLTS	HZ	WATTS	SHIP WT.	PLUG TYPE	PRICE (US\$)
MHG22SSN1N	North America	2 tall x 2 wide	19.2"	13.0"	11.4"	6.7	120	60	800	50lbs (23kg)	NEMA 5-15P	\$7,367
XMHG22SSN1N	Export	No Timers	(488mm)	(330mm)	(290mm)	3.1-3.8	200-240	50/60	635-901	CEE 7/7		
MHG22SSB1N	North America	2 tall x 2 wide	19.2"	15.5"	11.4"	6.7	120	60	800	50lbs (23kg)	NEMA 5-15P	\$7,152
XMHG22SSB1N	Export	Timer Bar - Front	(488mm)	(394mm)	(290mm)	3.1-3.8	200-240	50/60	635-901	CEE 7/7		
MHG22SSB2N	North America	2 tall x 2 wide	19.2"	18.0"	11.4"	6.7	120	60	800	50lbs (23kg)	NEMA 5-15P	\$8,102
XMHG22SSB2N	Export	Timer Bars - Front & Back	(488mm)	(457mm)	(290mm)	3.1-3.8	200-240	50/60	635-901	CEE 7/7		
MHG23SSB1N	North America	2 tall x 3 wide	29.7"	15.5"	11.4"	10	208-230	60	1200	120lbs (54kg)	NEMA 5-15P	\$10,012
XMHG23SSB1N	Export	Timer Bar - Front	(754mm)	(394mm)	(290mm)	4.6-5.6	200-240	50/60	937-1337	CEE 7/7		
MHG23SSB2N	North America	2 tall x 3 wide	29.7"	18.0"	11.4"	10	208-230	60	1200	120lbs (54kg)	NEMA 5-15P	\$11,342
XMHG23SSB2N	Export	Timer Bars - Front & Back	(754mm)	(457mm)	(290mm)	4.6-5.6	200-240	50/60	937-1337	CEE 7/7		
MHG24SSB1N	North America	2 tall x 4 wide	36.5"	15.5"	11.4"	13.3	208-230	60	1600	120lbs (54kg)	NEMA 5-15P	\$10,823
XMHG24SSB1N	Export	Timer Bar - Front	(927mm)	(394mm)	(290mm)	6.2-7.3	200-240	50/60	1240-1772	CEE 7/7		
MHG24SSB2N	North America	2 tall x 4 wide	36.5"	18.0"	11.4"	13.3	208-230	60	1600	120lbs (54kg)	NEMA 5-15P	\$12,343
XMHG24SSB2N	Export	Timer Bars - Front & Back	(927mm)	(457mm)	(290mm)	TBD	200-240	50/60	1240-1772	CEE 7/7		
MHG34SSB1N	North America	3 tall x 4 wide	36.5"	15.5"	16.4"	9.5	208	60	1963	150lbs (68kg)	NEMA 6-20P	\$14,925
MHG34SSB2N	North America	3 tall x 4 wide	36.5"	18.0"	16.4"	9.5	208	60	1963	150lbs (68kg)	NEMA 6-20P	\$16,824
MHG32SSB1N	North America	3 tall x 2 wide	19.2"	15.5"	16.4"	10	208-230	60	1200	62lbs (28kg)	NEMA 5-15P	\$8,868
XMHG32SSB1N	Export	Timer Bars - Front	(488mm)	(394mm)	(417mm)	4.6-5.6	200-240	50/60	937-1337	CEE 7/7		
MHG32SSB2N	North America	3 tall x 2 wide	19.2"	18.0"	16.4"	10	208-230	60	1200	62lbs (28kg)	NEMA 5-15P	\$10,292
XMHG32SSB2N	Export	Timer Bars - Front & Back	(488mm)	(457mm)	(417mm)	4.6-5.6	200-240	50/60	937-1337	CEE 7/7		
MHG42SSB1N	North America	4 tall x 2 wide	19.2"	15.5"	21.3"	13.3	208-230	60	1600	77lbs (35kg)	NEMA 5-15P	\$11,824
XMHG42SSB1N	Export	Timer Bars - Front	(488mm)	(394mm)	(541mm)	6.2-7.3	200-240	50/60	1240-1772	CEE 7/7		
MHG42SSB2N	North America	4 tall x 2 wide	19.2"	18.0"	21.3"	13.3	208-230	60	1600	77lbs (35kg)	NEMA 5-15P	\$13,723
XMHG42SSB2N	Export	Timer Bars - Front & Back	(488mm)	(457mm)	(541mm)	6.2-7.3	200-240	50/60	1240-1772	CEE 7/7		

Specifications subject to change without notice.

MANUFACTURED AT OUR FRYMASTER FACILITY IN SHREVEPORT, LA

MercoMax™ Modular Holding Cabinets keep food hot, fresh and ready for easy assembly! Allows more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.



ACCESSORIES

ITEM #	DESCRIPTION	PRICE
8030491	Single Handled Tray	\$96
8030490	Double Handled Tray	\$96
8030495	Stainless Steel Trivet (Tray Insert)	\$89

STANDARD FEATURES

- Multiple configurations and sizes to fit your kitchen space
- Innovative airflow technology with climate controlled cabinet. DuoHeat technology provides the perfect combination of convection & radiant heat. Designed to hold both crispy and juicy foods
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Designed to hold up to 12 standard 1/3 size high-temperature holding trays
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Programmable menu, with up to 6 different day-parts. Easily customizable using MenuConnect application and USB upload to the cabinet
- Digital time, temperature & product name display for each holding tray. (On some models)
- Removable back for pass-through applications
- Available with timer bars on both sides (some models)
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord
- Warranty: 1 year parts and labor

ITEM/SKU	VERSION	DESCRIPTION	W	D	H	AMPS	VOLTS	HZ	WATTS	SHIP WT.	PLUG TYPE	PRICE (US\$)
MHG22SAN1N	North America	2 tall x 2 wide No Timers	19.2"	13.0"	11.4"	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$8,582
XMHG22SAN1N	Export		(488mm)	(330mm)	(290mm)	4.5-5.5	200-240	50/60	1445		CEE 7/7	
MHG22SAB1N	North America	2 tall x 2 wide Timer Bar - Front	19.2"	15.5"	11.4"	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$8,332
XMHG22SAB1N	Export		(488mm)	(394mm)	(290mm)	4.5-5.5	200-240	50/60	1445		CEE 7/7	
MHG22SAB2N	North America	2 tall x 2 wide Timer Bars - Front & Back	19.2"	18.0"	11.4"	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$9,282
XMHG22SAB2N	Export		(488mm)	(457mm)	(290mm)	4.5-5.5	200-240	50/60	1445		CEE 7/7	
MHG23SAB1N	North America	2 tall x 3 wide Timer Bar - Front	29.7"	15.5"	11.4"	9.6-11.0	208-230	60	2643	105lbs (48kg)	NEMA 6-20P	\$12,372
XMHG23SAB1N	Export		(754mm)	(394mm)	(290mm)	7.0-8.0	200-240	50/60	2643		CEE 7/7	
MHG23SAB2N	North America	2 tall x 3 wide Timer Bars - Front & Back	29.7"	18.0"	11.4"	9.6-11.0	208-230	60	2643	105lbs (48kg)	NEMA 6-20P	\$13,702
XMHG23SAB2N	Export		(754mm)	(457mm)	(290mm)	7.0-8.0	200-240	50/60	2643		CEE 7/7	
MHG24SAB1N	North America	2 tall x 4 wide Timer Bar - Front	36.5"	15.5"	11.4"	10.4-11.9	208-230	60	2861	125lbs (57kg)	NEMA 6-20P	\$13,183
XMHG24SAB1N	Export		(927mm)	(394mm)	(290mm)	11.0-13.0	200-240	50/60	2861		CEE 7/7	
MHG24SAB2N	North America	2 tall x 4 wide Timer Bars - Front & Back	36.5"	18.0"	11.4"	10.4-11.9	208-230	60	2861	125lbs (57kg)	NEMA 6-20P	\$14,703
XMHG24SAB2N	Export		(927mm)	(457mm)	(290mm)	11.0-13.0	200-240	50/60	2861		CEE 7/7	
MHG34SAB1N	North America	3 tall x 4 wide Timer Bars - Front	36.5"	15.5"	16.4"	15.5-17.8	208-230	60	4277	150lbs (68kg)	NEMA 6-20P	\$18,465
XMHG34SAB1N	Export		(927mm)	(394mm)	(417mm)	14.0-16.0	200-240	50/60	4277		Pin & Sleeve	
MHG34SAB2N	North America	3 tall x 4 wide Timer Bars - Front & Back	36.5"	18.0"	16.4"	15.5-17.8	208-230	60	4277	150lbs (68kg)	NEMA 6-20P	\$20,364
XMHG34SAB2N	Export		(927mm)	(457mm)	(417mm)	14.0-16.0	200-240	50/60	4277		Pin & Sleeve	
MHG32SAB1N	North America	3 tall x 2 wide Timer Bars - Front	19.2"	15.5"	16.4"	7.8-9.0	208-230	60	2153	100lbs (45kg)	NEMA 6-20P	\$10,634
XMHG32SAB1N	Export		(488mm)	(394mm)	(417mm)	7.0-8.0	200-240	50/60	2153		CEE 7/7	
MHG32SAB2N	North America	3 tall x 2 wide Timer Bars - Front & Back	19.2"	18.0"	16.4"	7.8-9.0	208-230	60	2153	100lbs (45kg)	NEMA 6-20P	\$12,062
XMHG32SAB2N	Export		(488mm)	(457mm)	(417mm)	7.0-8.0	200-240	50/60	2153		CEE 7/7	
MHG42SAB1N	North America	4 tall x 2 wide Timer Bars - Front	19.2"	15.5"	21.3"	10.4-11.9	208-230	60	2861	115lbs (52kg)	NEMA 6-20P	\$14,184
XMHG42SAB1N	Export		(488mm)	(394mm)	(541mm)	9.0-11.0	200-240	50/60	2861		CEE 7/7	
MHG42SAB2N	North America	4 tall x 2 wide Timer Bars - Front & Back	19.2"	18.0"	21.3"	10.4-11.9	208-230	60	2861	(52kg)	NEMA 6-20P	\$16,083
XMHG42SAB2N	Export		(488mm)	(457mm)	(541mm)	9.0-11.0	200-240	50/60	2861		CEE 7/7	

Specifications subject to change without notice.

MODULAR VISUAL HOLDING CABINETS : MERCOECO® AND MERCOMAX™

MANUFACTURED AT OUR FRYMASTER FACILITY IN SHREVEPORT, LA

MercoEco® and MercoMax™ Modular Visual Holding Cabinets keep food hot, fresh and ready for easy assembly! Allows more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.



MercoMax™



MERCOECO AND MERCOMAX STANDARD FEATURES

- Multiple configurations and sizes to fit your kitchen space
- Large, colorful, easy-to-read touch screen displays product name and status for each holding tray.
- Programmable menu, with up to 6 different day-parts. Easily customizable on-screen, or by using MenuConnect application and USB upload to the cabinet
- Wi-Fi Capable
- Able to display multiple languages
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Removable back for pass-through applications
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord
- Warranty: 1 year parts and labor

ACCESSORIES

ITEM #	DESCRIPTION	PRICE
8030491	Single Handled Tray	\$96
8030490	Double Handled Tray	\$96
8030495	Stainless Steel Trivet (Tray Insert)	\$89

MERCOMAX STANDARD FEATURES

- All standard features above, plus:
- Innovative airflow technology with climate controlled cabinet. DuoHeat technology provides the perfect combination of convection & radiant heat. Designed to hold both crispy and juicy foods
- Designed to hold up to 8 standard 1/3 size high-temperature holding trays
- Available with touch screen on both side

ITEM/SKU	VERSION	DESCRIPTION	W	D	H	AMPS	VOLTS	HZ	WATTS	SHIP WT.	PLUG TYPE	PRICE (US\$)
MHG22SAT1W	North America	2 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$9,982
XMHG22SAT1W	Export				4.5-5.5	200-240	50/60	1445		CEE 7/7		
MHG22SAT2W	North America	2 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$11,474
XMHG22SAT2W	Export				4.5-5.5	200-240	50/60	1445		CEE 7/7		
MHG32SAT1W	North America	3 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	16.4" (417mm)	7.8-9.0	208-230	60	2153	62lbs (28kg)	NEMA 6-20P	\$12,087
XMHG32SAT1W	Export				7.0-8.0	200-240	50/60	2153		CEE 7/7		
MHG32SAT2W	North America	3 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	16.4" (417mm)	7.8-9.0	208-230	60	2153	62lbs (28kg)	NEMA 6-20P	\$13,579
XMHG32SAT2W	Export				7.0-8.0	200-240	50/60	2153		CEE 7/7		
MHG42SAT1W	North America	4 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	21.3" (541mm)	10.4-11.9	208-230	60	2861	77lbs (35kg)	NEMA 6-20P	\$15,618
XMHG42SAT1W	Export				9.0-11.0	200-240	50/60	2861		CEE 7/7		
MHG42SAT2W	North America	4 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	21.3" (541mm)	10.4-11.9	208-230	60	2861	77lbs (35kg)	NEMA 6-20P	\$17,111
XMHG42SAT2W	Export				9.0-11.0	200-240	50/60	2861		CEE 7/7		



MercoEco®



MERCOECO FEATURES

- All standard features above, plus:
- Radiant upper and lower heat with climate controlled cabinet
- Some models will accommodate full size or tall high-temperature holding trays

ITEM/SKU	VERSION	DESCRIPTION	W	D	H	AMPS	VOLTS	HZ	WATTS	SHIP WT.	PLUG TYPE	PRICE (US\$)
MHG32SST1W	North America	3 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	13.5" (343mm)	10.0	120	60	1200	120lbs (54kg)	NEMA 5-15P	\$10,051
MHD42SSL1W	North America	4 tall x 2 wide DEEP Touch Screen - Front	16.2" (605mm)	22.5" (572mm)	23.8" (605mm)	11.1	208-240	60	2644	120lbs (54kg)	NEMA 6-20P	\$15,190
MHT32SST1W	North America	3 tall x 2 wide TALL Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	16.9" (429mm)	10.0	120	60	1200	62lbs (28kg)	NEMA 5-15P	\$10,908

Specifications subject to change without notice.

MANUFACTURED AT OUR FRYMASTER FACILITY IN SHREVEPORT, LA



Extend the life of your crispy fried foods with a CrispyMax from Merco. Available in three widths and featuring a versatile divider system, the CrispyMax can keep a variety of fried products at their peak serving temperature. Electronically controlled air temperature is directed over and through fried foods using Therma-Lock™ technology to maintain optimum product temperature and crispness, extending product retention times!

The smart LED on the front of the cabinet indicates operating status. Each Merco CrispyMax is designed to provide the maximum holding capacity in the smallest footprint. Single, Double or Triple lane models are designed for industry-standard scoop widths. Unique ergonomic and space-saving design allows the unit to be placed on any countertop, as overhead heating elements are not required.

STANDARD FEATURES

- 10, 18.5 & 27 inch design
- Heavy-duty stainless steel construction
- Easily removable product divider, food tray and crumb tray for fast clean up
- Therma-Lock™ Technology insures constant circulation of fresh, hot air over and through food to control moisture and maintain crispness
- Longer hold times result in less waste, equaling increased profits
- Internally controlled temperature and air flow are pre-set for optimum performance
- Heavy-duty components and front accessible on/off switch for ease & reliability

ACCESSORIES

ITEM #	DESCRIPTION	PRICE
2602613	Standard Divider	\$59
2602572	Scoop Holding Divider	\$73
2602576	Bridge	\$145

ITEM/SKU	VERSION	DESCRIPTION	W	D	H	AMPS	VOLTS	HZ	WATTS	PLUG TYPE	SHIP WT.	PRICE (US\$)
MCG1027NNN	North America	Single Lane	10.0" (254mm)	28.8" (731mm)	7.8" (197mm)	8	120	60	980	NEMA 5-15P	35lbs (16kg)	\$7,918
XMCG1027NNN	Export					4.4-5.4	200-240	50/60	890-1275	CEE 7/7	35lbs (16kg)	
MCG1827NNN	North America	Double Lane	18.5" (470mm)	28.8" (731mm)	7.8" (197mm)	15.9	120	60	1910	NEMA 5-20P	57lbs (26kg)	\$8,908
XMCG1827NNN	Export					8.8-10.6	200-240	50/60	1768-2530	CEE 7/7	57lbs (26kg)	
MCG2727NNN	North America	Triple Lane	27.0" (686mm)	28.8" (731mm)	7.8" (197mm)	13.8-15.9	208-240	60	2870-3815	NEMA 5-20P	79lbs (36kg)	\$10,321
XMCG2727NNN	Export					13.2-15.9	208-240	50/60	2655-3815	20A/250V PIN & SLEEVE	79lbs (36kg)	

Specifications subject to change without notice.

MANUFACTURED AT OUR DELFIELD FACILITY IN COVINGTON, TN

Merco OrderHQ pick up lockers offer efficient, secure and contactless delivery of food orders to your customers. Completely automated digital order fulfillment; seamless integration with BOH and FOH technologies, and portfolio-wide data visibility for management, control and analytics.

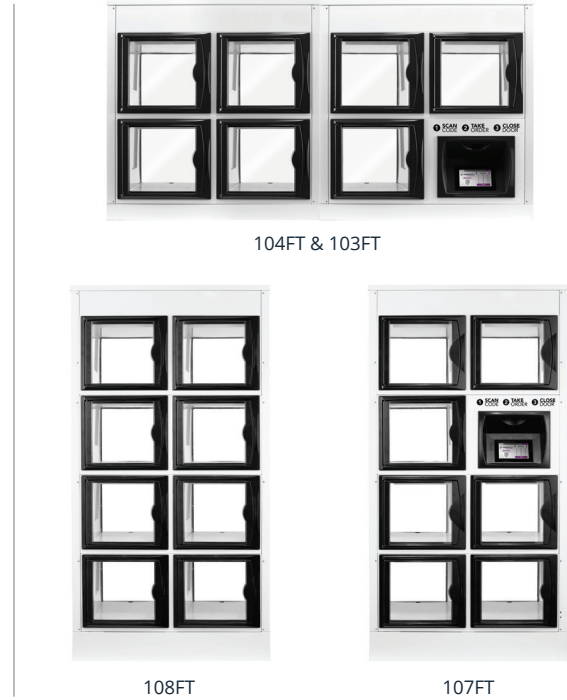
Ambient lockers offer flexibility: hot and cold items can be placed in a single compartment, simplifying order delivery and pickup.

Maximum resilience: operates autonomously in offline mode, in the event of internet connection loss. (requires cell phone connection)

Customers simply scan their code, take their order and close the door.

Monthly software subscription fee applies after equipment purchase.

Available in White or Black cabinet; standard door frame color is black. Custom colors and branding decals are available at time of order – additional charges apply.



ITEM/SKU	DESCRIPTION	WIDTH	DEPTH	DEPTH W/DOOR OPEN	HEIGHT	ELECTRICAL	SHIPPING WEIGHT	PRICE
103FT	3-locker 1-controller Flow-Thru	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	41.4" (1043mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	325lbs (147kg)	\$21,445
104FT	4-locker Satellite Flow-Thru	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	41.4" (1043mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	325lbs (147kg)	\$11,715
107FL	7-locker 1-controller Front-Load	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	76.4" (1939mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	452lbs (205kg)	\$27,055
108FL	8-locker Satellite Front-Load	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	76.4" (1939mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	452lbs (205kg)	\$17,325
107FT	7-locker 1-controller Flow-Thru	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	76.4" (1939mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	452lbs (205kg)	\$27,055
108FT	8-locker Satellite Flow-Thru	39.8" (1011mm)	22.5" (570mm)	37.0" (937mm)	76.4" (1939mm)	100VAC/50Hz/4A 240VAC/60Hz/4A	452lbs (205kg)	\$17,325

Specifications subject to change without notice. Please refer to spec sheet for additional details.



Welbilt offers fully-integrated kitchen systems with award-winning product brands: **Cleveland**[™], **Convotherm**[®], **Crem**[™], **Delfield**[®], **Frymaster**[®], **Garland**[®], **Kolpak**[®], **Lincoln**[®], **Manitowoc**[®] **Ice**, **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.

Bringing innovation to the table • **welbilt.com**