

MCH Series, Electric Hot Food Display Cases



Features

- ▶ Hundreds of Color Co-ordinated Exterior Panels
- ▶ Lines Up Perfectly With Marc's MDL Series Deli Case
- ▶ Wet or Dry Capability
- ▶ Full Vision, Tempered Display Glass Front
- ▶ Mirror Finish Stainless Steel Interior
- ▶ Individual Thermostic Controls for Each Well
- ▶ Complete Interior Plumbing is Fully Set-Up
- ▶ Full Length Cutting Board for Extra Prep Space
- ▶ Fully Removable Rear Doors for Easy Access
- ▶ 220V Operation in Choice of Single or Three Phase

Marc's MCH Series Hot Food Cases Available in 4', 6' and 8' lengths! They match to Marc's MDL line, too!!

MODEL	HEIGHT	LENGTH	DEPTH	No. of Wells	Electical Lighting	Electrical volts & amps		Approx. Shipping Weight
						single phase	three phase	
MCH - 4	55"	48"	35"	3	115V - 1.7 a	208-240/1/60 - 13.5-15 a	208-240/3/60 - 7.7-8.6 a	550 lbs
MDL - 6	55"	70"	35"	4	115V - 1.4 a	208-240/1/60 - 18.3-20 a	208-240/3/60 - 11.2-13 a	650 lbs.
MDL - 8	55"	94"	35"	6	115V - 3.0 a	208-240/1/60 - 27-30 a	208-240/3/60 - 15.4-17.2 a	800 lbs.

NOTE: Designed for use in locations with air conditioning where temperature and relative humidity do not exceed 75% F and 55% RH.

(*) This size condenser unit is installed on this model.

(**) This size condenser unit is RECOMMENDED for this model. Consult a competent refrigeration mechanic to determine the appropriate size for your specific application. The appropriate condenser size will vary depending on length of run, indoor/outdoor use, etc.

Only Marc offers these kind of features STANDARD!!!!

▶ Your Choice of Decor Matched Exteriors, FREE!!!

You can't name a color that is not available: brilliant blue, green marble, honey maple, black.... Marc offers hundreds of decor matching exterior panels. Call us with your choice. We'll match it from our enormous collection of finishes, FREE!!!

▶ Quality Construction Insures Dependable Service

Mirror finish, stainless steel trim beautifully accents the decor matched exterior panels while the same mirror finish stainless steel is used on the interior to provide for the most sanitary food service conditions. A heavy gage steel frame insures years of dependable, rust resistant service.

▶ High Visibility Merchandising Features

The tempered glass display front is perfectly angled for the least amount of glare for optimum display. Full length lighting offers exceptional merchandising opportunities.

Easy Access Keeps Labor Costs Down

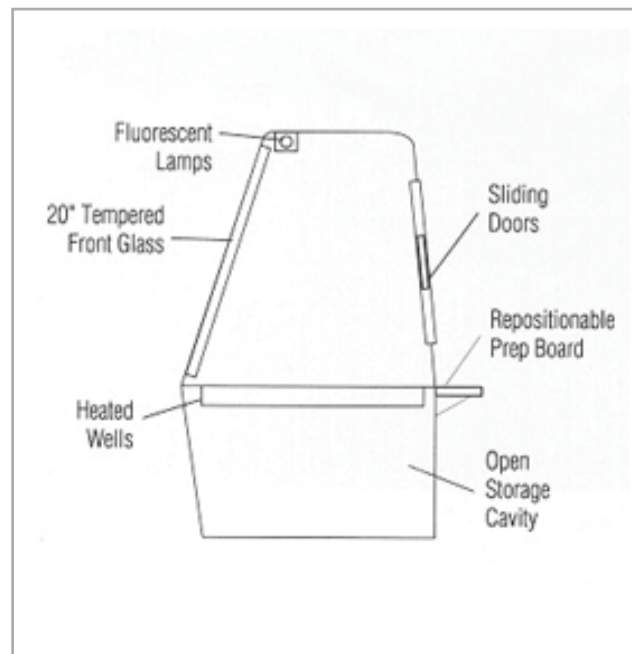
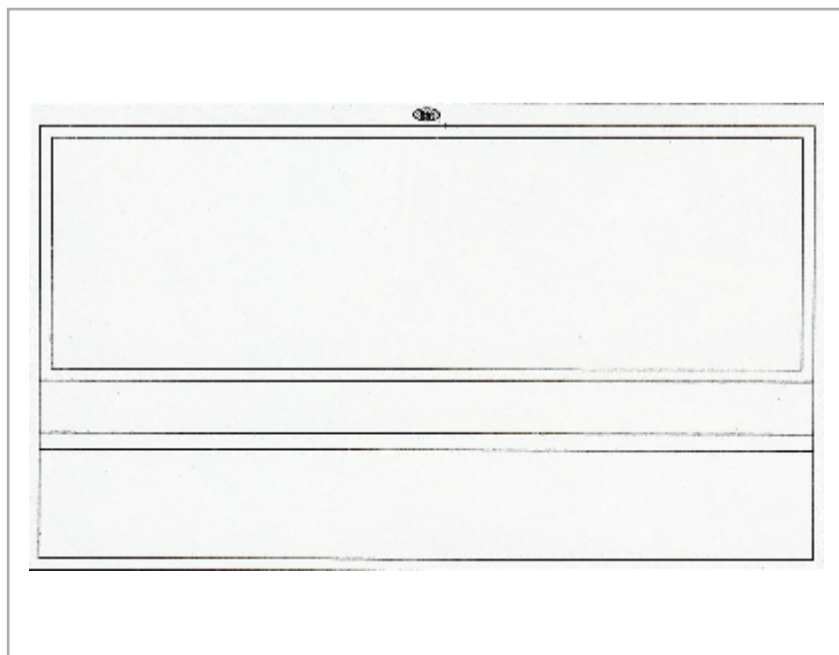
- ▶ The rear access doors are fully removable for continuous uninterrupted access. The full length cutting board insures a maximum food prep and work area. Designed in a drop-leaf fashion, the cutting board can be neatly tucked away during clean-up.

▶ Constant Temperature Control for Each Steam Well

The electric wells are individually controlled by independent thermostats. This insures uniform heating of wet or dry foods. The wells are heated by 220V electrical, 1 or 3 phase.

▶ Plumbing is Completely Set-Up and Ready

All interior plumbing is ready to go with a few simple connections. A gate valve on each well is provided for easy drainage and is designed to be virtually maintenance free.



We reserve the right to change the specifications without notice.

(+) Extreme high humidity conditions may require direct drains on S/C models.