MERCURY

COOK TOPS

Mercury Gas Range answers the needs of modern, busy catering establishments for reliable, well built equipment that offers flexibility, performance, style and value for money. Mercury equipment has been designed with safety, ease of operation and performance as paramount. Mercury has a stylish and robust modular design, constructed of high quality brushed stainless steel, large "cool to touch" dials, large heavy duty adjustable feet and easy to clean and remove accessories.

The Mercury Cook Top range is available in 2, 4 and 6 burner configurations, with individually controlled burners and heavy duty cast iron trivets for a sturdy work surface. The Mercury Cook Top range offers flexibility allowing you to expand your menu offer.

Product Features

- High performance 32MJ burners with pilots and flame failure as standard
- Stainless steel construction and finish
- Heavy duty cast iron trivets
- Manually controlled, independent hobs
- Large, robust dial controls
- Removable full width waste tray
- Heavy duty adjustable feet
- 3/4" rear gas connection
- Full size back flue guard
- Supplied on enclosed cupboard stand

Gas Cook Tops

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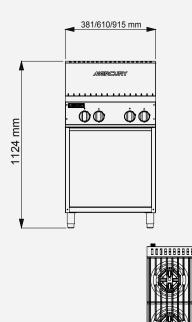
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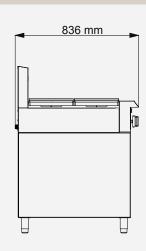
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MIDDLEBY GOLDSTEIN

Gas Cook Tops







MERCURY

| Product Code | Open Burners | MJ | Product Overall Dimensions (mm) Width Depth Heigth | | |
|-----------------|-----------------|-----|---|-----|------|
| MHN-12-F | 2 | 65 | 305 | 836 | 1124 |
| MHN-24-F | 4 | 130 | 610 | 836 | 1124 |
| MHN-36-F | 6 | 195 | 915 | 836 | 1124 |

- Gas connection 3/4 male, all units supplied with Natural and LP gas regulator
- Installation: allow 100mm for gas regulator at rear of unit
- Feet 28mm adjustable
- Gross weight: MHN-12-F: 69 kg MHN-24-F: 125 kg MHN-36-F: 190 kg

The dimensions given are reference dimensions only. Due to a continuous program of product improvement, Middleby Food Service Equipment reserves the right to make product changes without notice.

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