

MERCATOR



COOKING EQUIPMENT

Ranges, Convection Ovens, Fryers, Pasta Cookers,
Microwaves and Countertop Cooking Solutions

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MERCATOR

At **Mercator**, we know your kitchen doesn't have time for downtime. That's why we deliver **durable, US-certified commercial equipment** designed to perform under pressure—whether you're cooking, chilling, cleaning, or serving. Backed by **fast delivery, competitive pricing**, and **reliable warranty programs**, Mercator gives you a one-stop solution to keep operations running smoothly and budgets on track.

Performance You Can Count On

Durable US-certified cooking equipment engineered for high-volume performance.

Smart Budgets

Highly competitive prices that lower your total cost of ownership.



Strategically stocked inventory to minimize downtime.

Certified & Safe

ETL listed for compliance and peace of mind.

Backed with Confidence

Every product comes with responsive customer support.

One-Stop Solution

From hot kitchens to cold storage to cleanup, Mercator covers your operation end to end.



Gas Ranges

Start with Power: Gas Ranges Built for Every Cookline

Features:

- High-BTU cast iron burners (30,000 BTU each)
- Stainless-steel front, backriser & shelf
- Field-convertible NG/LP
- Manual ignition & individual pilot lights
- Removable 12"x12" cast iron grates
- Oven **temperature range 250°F–550°F**
- Porcelain-lined oven interior (smooth & durable)
- Removable crumb tray
- Adjustable stainless steel legs
- Standard ¾" rear gas connection
- Models with griddles include:
 - ¾" polished steel plate
 - 24"×21" cook surface
 - Raised broiler option with slide-out rack (MR60NRG24)

Model	External Dimensions (w x d x h)	Total BTU/hr	NO. of Burners	NO. of Ovens	Crumb Trays	Shipping Weight
MR24N	36" x 24" x 60"	150,000	4	1	1	356 lbs.
MR36N	36" x 33" x 60"	210,000	6	1	1	377 lbs.
MR36NG24	36" x 33" x 60"	150,000	2	1	1	507 lbs.
MR36NG12	36" x 33" x 60"	150,000	4	1	1	815 lbs.

Gas Ranges



24" Gas Range, 4 Burners

MR24N

This compact, high-output range delivers **150,000 BTU/hr** across four 12"×12" cast iron burners, paired with a full-size oven rated from 250°F–550°F. Built from stainless steel with manual controls, individual pilot lights, and removable crumb tray for easy cleaning.



36" Gas Range, 6 Burners

MR36N

A versatile 6-burner unit offering **210,000 BTU/hr**, ideal for medium to high-volume kitchens. Features stainless steel construction, durable cast iron grates, manual ignition, and a high-capacity oven with a porcelain liner for better heat retention.



36" Gas Range with 24" Griddle

MR36NG24

Combines two burners with a ¾" polished steel 24"×21" griddle, delivering a total of **150,000 BTU/hr**. A full oven and heavy-duty stainless-steel construction make this an efficient space-saving cookline solution.



36" Gas Range with 12" Griddle

MR36NG12

Combines two burners with a ¾" polished steel 12"×21" griddle, delivering a total of **150,000 BTU/hr**. A full oven and heavy-duty stainless-steel construction make this an efficient space-saving cookline solution.



Gas Ranges

High-BTU performance, rugged construction, and the versatility to power any commercial kitchen.

Features:

- High-BTU cast iron burners (30,000 BTU each)
- Stainless-steel front, backriser & shelf
- Field-convertible NG/LP
- Manual ignition & individual pilot lights
- Removable 12"x12" cast iron grates
- Oven **temperature range 250°F–550°F**
- Porcelain-lined oven interior (smooth & durable)
- Removable crumb tray
- Adjustable stainless steel legs
- Standard ¾" rear gas connection
- Models with griddles include:
 - ¾" polished steel plate
 - 24"×21" cook surface
 - Raised broiler option with slide-out rack (MR60NRG24)

Model	External Dimensions (w x d x h)	Total BTU/hr	NO. of Burners	NO. of Ovens	Crumb Trays	Shipping Weight
MR60N	33" x 36" x 60"	360,000	10	2	2	785 lbs.
MR60NG24	60" x 33" x 60"	300,000	6	2	2	815 lbs.
MR60NRG24	60" x 33" x 60"	300,000	6	2	2	860 lbs.

Gas Ranges



60" Gas Range, 10 Burners

MR60N

A powerhouse range delivering **360,000 BTU/hr** and dual ovens for expanded production. Ten heavy-duty cast-iron burners deliver consistent, high-volume cooking power with removable grates and a stainless-steel exterior for rugged daily use.



60" Gas Range with 24" Griddle

MR60NG24

This 6-burner + griddle configuration outputs **300,000 BTU/hr** with dual ovens. The **24"×21" griddle** offers versatility for breakfast to dinner service, with individual burner pilots and stainless steel throughout.



60" Gas Range with 24" Raised Griddle / Broiler

MR60NRG24

A premium dual-oven unit offering a **24" raised griddle/broiler** with an **8.25" opening** and slide-out broiler rack. With **300,000 BTU/hr**, six burners, and a durable $\frac{3}{4}$ " steel griddle plate, it expands menu options and high-volume capabilities.

Add a built-in griddle to expand your menu without adding another piece of equipment.

Stock Pot Ranges

Designed for Heavy Lifting: High-BTU stability built for fast boiling and continuous large-volume cooking.



Single Burner Stock Pot Range
MSPR1N

Built for durability and power, this high-BTU stock pot range delivers stable, concentrated heat ideal for rapid boiling, large-batch cooking, and continuous commercial use.



Double Burner Stock Pot Range
MSPR2N

The dual-burner configuration allows simultaneous large-volume cooking, featuring rugged construction, high-output burners, and a low-profile design for safe and efficient access to large pots.

Features:

- Stainless steel construction
- Removable, heavy duty 1 7/8" cast iron top grate(s)
- 3-ring cast iron burner
- Dual control valves
- (2) standing pilot lights for instant ignition
- 6" adjustable legs
- Removable crumb tray
- Field convertible to LPG



NEMA 5-15p



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Model	External Dimensions (w x d x h)	Burner Type	BTU/hr	Gross Weight
MSPR1N	18" x 22" x 16"	3-Ring	80,000	139 lbs.
MSPR2N	12" x 32" x 14"	3-Ring	60,000	100 lbs.



Gas Convection Ovens

Efficiency & Even Baking: Even heat, faster cooking, and durable construction designed for high-volume foodservice.

Features:

- 60,000 BTU/hr total output
- Double-pane thermal glass window doors
- Door interlock shuts off fan & burners when opened
- Porcelain enamel cooking chamber
- 10-position rack guides; 1.5" spacing
- Includes 5 (full) or 10 (double) chrome-plated racks
- 2-speed fan motor:
 - High: ½ HP
 - Low: ¼ HP
- Cool-down mode
- Seamless corners for easy cleaning
- 120V connection for controls
- Adjustable bullet feet (steel legs with powder black finish)

Model	External Dimensions (w x d x h)	No. of Racks	Temp Range	Electrical	Total BTUs/HR	Gross Weight
MCO1N	38" x 42" x 68"	5	150–550°F	120V/60Hz/1Ph	60,000	569 lbs.
MCO1L	38" x 42" x 68"	5	150–550°F	120V/60Hz/1Ph	60,000	569 lbs.
MCO2N	38" x 42" x 68"	10	150–550°F	120V/60Hz/1Ph	120,000	1138 lbs.
MCO2L	38" x 42" x 68"	10	150–550°F	120V/60Hz/1Ph	120,000	1138 lbs.

Gas Convection Ovens



Full-Size Gas Convection Oven, NG

MCO1N

This full-size natural gas convection oven delivers **60,000 BTU/hr** with a two-speed fan motor, cool-down function, and a porcelain enamel cooking chamber. Features **double-pane thermal glass doors**, door interlock safety switch, **10-position rack guides**, and five heavy-duty racks. Ideal for high-volume kitchens requiring fast, even baking. Casters optional depending on configuration (**SOLD SEPARATELY**)



Full-Size Gas Convection Oven, LP

MCO1L

The LP version mirrors the NG model with **60,000 BTU/hr**, dual-speed fans, seamless porcelain-lined interior, and stainless-steel **double-pane doors**. Designed for precision and durability in heavy production environments. Casters optional depending on configuration (**SOLD SEPARATELY**)



Double Gas Convection Oven, NG

MCO2N

This full-size natural gas convection oven delivers **120,000 BTU/hr** with a two-speed fan motor, cool-down function, and a porcelain enamel cooking chamber. Features **double-pane thermal glass doors**, door interlock safety switch, **10-position rack guides**, and **five heavy-duty racks**. Ideal for high-volume kitchens requiring fast, even baking.



Double Gas Convection Oven, LP

MCO2L

The LP version mirrors the NG model with **120,000 BTU/hr**, dual-speed fans, seamless porcelain-lined interior, and stainless-steel **double-pane doors**. Designed for precision and durability in heavy production environments.



Electric Convection Ovens

Even heat, faster cooking, and durable construction designed for high-volume foodservice.



Full-Size Electric Convection Oven
MECO1208

This full-size electric convection oven delivers **9 kW** of power. Features **double-pane thermal glass doors**, door interlock safety switch, 10-position rack guides, and **five heavy-duty racks**. Ideal for high-volume kitchens requiring fast, even baking. Casters optional depending on configuration (**SOLD SEPARATELY**)



Full-Size Electric Convection Oven
MECO1240

This full-size electric convection oven delivers **11 kW** of power. Features **double-pane thermal glass doors**, door interlock safety switch, 10-position rack guides, and **five heavy-duty racks**. Ideal for high-volume kitchens requiring fast, even baking. Casters optional depending on configuration (**SOLD SEPARATELY**)



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Model	External Dimensions (w x d x h)	No. of Racks	Total Power	Electrical
MECO1208	38" x 41" x 54"	5	9kW	208V/1-3Ph
MECO1240	38" x 41" x 54"	5	11kW	240V/1-3Ph

Mercator Fryer Buyer's Guide



CHOOSE THE RIGHT FRYER FOR YOUR OPERATION

Low to Medium Volume

- Chicken tenders & wings
- Fries, onion rings, appetizers
- Seafood (intermittent frying)

Medium to High Volume

- Full fry programs
- Continuous batches
- Busy QSR or fast casual

High Volume / Peak Demand

- Chicken restaurants
- Seafood houses
- Large batches & rapid recovery required

RECOMMENDED MODELS

3-Tube Fryers

- Standard: VF3N / VF3L

Oil Capacity: 35 lbs.

BTU: 90,000

Why Choose: Fast heat-up, compact footprint, ideal for smaller or moderate fry programs.

4-Tube Fryers

- Standard: VF4N / VF4L

Oil Capacity: 45 lbs.

BTU: 120,000

Why Choose: Best balance of capacity, speed, and energy use for most restaurants.

5-Tube Fryers

- Standard: VF5N / VF5L

Oil Capacity: 65 lbs.

BTU: 150,000

Why Choose: Superior recovery during rush periods; ideal for high-throughput kitchens.



Gas Fryers

Engineered for consistent heat, fast recovery, and dependable performance—shift after shift.

Features:

- Tube-type heat exchanger for maximum heat transfer
- Fast recovery for continuous frying performance
- Stainless steel fry tank and exterior
- Thermostat-controlled temperature regulation
- Built-in safety high-limit shut-off
- Heavy-duty basket hangers and fry baskets
- Removable tube racks for easier tank cleaning
- Stainless access panels for maintenance
- Casters optional depending on configuration
(SOLD SEPARATELY)

Model	External Dimensions (w x d x h)	Tank Size	Tubes	BTU/hr	Oil Capacity	Temperature Range
MF3N	16" x 30" x 49"	14" x 14"	3	90,000	35 lbs.	200°F–400°F
MF3L	16" x 30" x 49"	14" x 14"	3	90,000	35 lbs.	200°F–400°F
MF4N	16" x 30" x 49"	14" x 14"	4	120,000	45 lbs.	200°F–400°F
MF4L	16" x 30" x 49"	14" x 14"	4	120,000	45 lbs.	200°F–400°F
MF5N	21" x 30" x 49"	20" x 21"	5	150,000	65 lbs.	200°F–400°F
MF5L	21" x 30" x 49"	20" x 21"	5	150,000	65 lbs.	200°F–400°F

Gas Fryers



Mercator Fryer, 3-Tube, NG

MF3N / MF3L

A compact, efficient 3-tube fryer delivering **90,000 BTU/hr** and a **35-lbs. oil capacity** for small-to-medium volume frying. A reliable 3-tube fryer designed for consistent heat distribution, fast recovery, and all-day frying performance in busy commercial kitchens.



Mercator Fryer, 4-Tube, NG

MF4N / MF4L

Built for busier kitchens, this 4-tube fryer offers **120,000 BTU/hr** of output and a **45-lbs. oil tank**. The efficient heat-exchange design improves fuel savings while maximizing temperature stability for high-throughput frying. Delivers strong, even heat for larger batch production, ideal for high-volume restaurants and operations.



Mercator Fryer, 5-Tube, NG

MF5N / MF5L

Mercator's highest-capacity fryer delivers **150,000 BTU/hr** with a **65-lbs. oil capacity**, ideal for peak-demand frying. Its multi-tube configuration provides superior heat transfer, faster recovery, and long-term durability. Offers powerful 5-tube heat transfer and superior production capacity for continuous, heavy-duty frying.



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Electric Fryers

Pair your gas fryers with one electric unit for temperature-sensitive items.

Features:

- 40-lbs. stainless steel fry tank
- High performance heating elements for longer life
- Thermostatic temperature control
- High-limit safety shut-off
- Lift-out heating assembly for easier cleaning
- Stainless steel exterior
- Heavy-duty fry baskets included
- Optional casters (**SOLD SEPARATELY**)
- Available in 208V or 240V, 1Ph or 3Ph
- Potential energy rebates, check local municipality

Model	External Dimensions (w x d x h)	Tank Size	Total Power	Oil Capacity	Electrical	Temp. Range
MEF40208	16" x 30" x 49"	14" x 14"	11kW	23L	208V/60Hz/1Ph	200–400°F
MEF40240	16" x 30" x 49"	14" x 14"	14kW	23L	240V/60Hz/1Ph	200–400°F
MEF402083	16" x 30" x 49"	14" x 14"	11kW	23L	208V/60Hz/3Ph	200–400°F
MEF402403	16" x 30" x 49"	14" x 14"	14kW	23L	240V/60Hz/3Ph	200–400°F

Electric Fryers



Mercator Fryer, 40 lbs., 208V/1Ph

MEF40208

Mercator's 40-lbs. 208-volt, single-phase electric fryers provide fast-acting heating elements, precise thermostatic controls, and durable stainless-steel fry tanks designed for consistent, all-day frying. Available in both single- and three-phase configurations, these models deliver efficient performance where gas is unavailable or electric is preferred.



Mercator Fryer, 40 lbs., 240V/1Ph

MEF40240

Mercator's 40-lbs. 240-volt, single-phase electric fryers provide fast-acting heating elements, precise thermostatic controls, and durable stainless-steel fry tanks designed for consistent, all-day frying. Available in both single- and three-phase configurations, these models deliver efficient performance where gas is unavailable or electric is preferred.



Mercator Fryer, 40 lbs., 208V/3Ph

MEF402083

Mercator's 40-lbs. 208-volt, three-phase electric fryers provide fast-acting heating elements, precise thermostatic controls, and durable stainless-steel fry tanks designed for consistent, all-day frying. Available in both single- and three-phase configurations, these models deliver efficient performance where gas is unavailable or electric is preferred.



Mercator Fryer, 40 lbs., 240V/3Ph

MEF402403

Mercator's 40-lbs. 240-volt, three-phase electric fryers provide fast-acting heating elements, precise thermostatic controls, and durable stainless-steel fry tanks designed for consistent, all-day frying. Available in both single- and three-phase configurations, these models deliver efficient performance where gas is unavailable or electric is preferred.



Pasta Cookers

Fast Recovery, High Output: High-capacity boiling systems designed for rapid recovery and consistent results.



**11 Gallon Pasta Cooker
(Single-Tank)**
MPC11N

Durable 316 stainless steel construction with a high-efficiency 60,000 BTU burner and six baskets for multi-portion pasta or noodle cooking. Includes overflow protection and ½" water inlet. Field Convertible to LPG



**22 Gallon Pasta Cooker
(Double-Tank)**
MPC22N

Twin 11-gallon tanks each powered by a 60,000 BTU burner (120,000 BTU total). Includes twelve baskets, independent tank operation, 316 stainless steel construction, and overflow protection. Field Convertible to LPG

Features:

- Stainless steel tank and front
- High-BTU burners for rapid recovery
- Integrated starch overflow system
- Wire basket supports
- Front-access drain valve
- NG/LP field convertible
- Temperature-ready indicator lights
- Adjustable stainless steel legs

Pair with a 24-inch range to build a complete pasta station.



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Model	External Dimensions (w x d x h)	Burners	Total BTU	Gas type	Tank Capacity	Basket Quantity
MPC11N	16" x 36" x 42"	1	60,000	Natural (4"W.C) Propane (10"W.C)	11 gal	6
MPC22N	32" x 36" x 42"	2	120,000	Natural (4"W.C) Propane (10"W.C)	11 gal (each)	12



Holding & Proofing Cabinets

Compact, Powerful Cooking: Mercator proofers function as both proofing cabinets and hot food holding cabinets, providing consistent heat circulation and humidity control. Designed for bakeries and commercial kitchens, these cabinets help ensure optimal dough rise and maintain food at safe serving temperatures.

Features:

- Heat range: 80°F – 185°F
- Humidity control range: 30% – 95%
- Heat / proof mode selector
- Adjustable thermostat controls
- Continuous circulation fan
- Clear door for product visibility
- Heavy-duty transport casters with locks
- Durable aluminum cabinet construction

The temperature and humidity are controlled using adjustable dial thermostats located on the control panel.

Model	External Dimensions (w x d x h)	# Shelves	Insulation	Watts	Voltage	Capacity
MHP6836C	23" x 33" x 68"	36	Non-Insulated	1500W	120V/60Hz	220 lbs. (100 kg)
MHP7125CA	24" x 33" x 71"	25	Non-Insulated	1500W	120V/60Hz	220 lbs. (100 kg)
MHP6836IC	23" x 33" x 68"	36	Insulated	1500W	120V/60Hz	220 lbs. (100 kg)
MHP3414IC	23" x 33" x 33"	14	Insulated	1500W	120V/60Hz	110 lbs. (50 kg)

Proofing Cabinets



Proofer – Non-Insulated Cabinet with Clear Door

MHP6836C

Provides reliable proofing and hot food holding for bakeries, restaurants, and commercial kitchens. Adjustable heat and humidity controls allow operators to create optimal conditions for dough proofing or maintaining prepared foods at serving temperature.



Proofer – Clear Door with Adjustable Shelving

MHP7125CA

Designed for high-volume kitchens that require flexible proofing and holding capacity. Adjustable shelving accommodates a variety of trays and pans while independent heat and humidity controls help create ideal proofing conditions.



Proofer – Insulated Cabinet with Clear Door

MHP6836IC

Delivers improved heat retention and consistent proofing performance for commercial kitchens and bakeries. Adjustable heat and humidity controls allow operators to maintain ideal conditions for dough proofing or food holding. The insulated cabinet helps maintain stable internal temperatures while the clear door provides convenient product visibility.



Proofer – Insulated Cabinet with Clear Door

MHP3414IC

Provides dependable proofing and food holding performance in a compact footprint. Its insulated cabinet improves heat retention while adjustable heat and humidity controls support optimal proofing conditions.



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Mercator's Countertop Cooking Equipment



Griddles



Griddles
(Thermastat)



Charbroilers



Hot Plates



Cheesemelter



Salamander



Microwaves

Mercator countertop cooking equipment delivers reliable performance in a compact footprint, making it ideal for restaurants, cafés, concession stands, and catering operations. Built with durable materials and designed for ease of use, these units help maximize kitchen efficiency while maintaining consistent cooking results.

Discover dependable equipment designed to support fast-paced commercial kitchens.



Griddles (Manual Models)

Superior Heat Distribution: Heavy-duty steel plates, consistent heating, and precise control for all-day performance.

Features:

- Independent manual burner controls
- Fast heat-up with high-BTU tube burners
- Best for operators who adjust heat frequently during cooking
- 5/8 " thick polished steel griddle plate
- Stainless steel front, sides, and backsplash
- 4" adjustable stainless steel legs
- Field convertible between NG and LP
- Removable grease trough and grease drawer
- Welded side splashes for spill prevention
- Compact depth for cookline flexibility

Model	External Dimensions (w x d x h)	BTU/hr	No of Burners	Gross Weight
MG18N	18" x 26" x 16"	30,000	1	146 lbs.
MG24N	24" x 26" x 16"	60,000	2	147 lbs.
MG36N	36" x 26" x 15"	90,000	3	211 lbs.
MG48N	48" x 26" x 16"	120,000	4	421 lbs.

Manual Gas Griddle



18" Gas Griddle

MG18N

The MG18N provides efficient cooking in a compact footprint, using a single **30,000 BTU U-shaped burner** beneath a **5/8" thick plate**. Built with welded stainless steel components, it offers the same high-performance design as larger models—ideal for small restaurants, food trucks, and prep stations.



24" Gas Griddle

MG24N

Perfect for limited spaces, the MG24N packs **60,000 BTU/hr** into a 24" frame with two **U-shaped burners** and a **5/8" steel cooking surface**. Its stainless steel front and backsplash enhance durability, while the 3" grease trough and removable drip tray simplify cleaning.



36" Gas Griddle

MG36N

Compact yet powerful, the MG36N features **three U-shaped burners** delivering **90,000 BTU/hr** beneath a durable **5/8" steel plate**. Its welded stainless steel front and backsplash, removable drip tray, and adjustable legs make it ideal for medium-volume kitchens.



48" Gas Griddle

MG48N

The MG48N offers a generous cooking area supported by four **30,000 BTU burners** for a total of **120,000 BTU/hr**. Built with fully welded stainless steel front and galvanized sides, this model includes a **5/8" thick steel plate**, **U-shaped burners every 12"**, and a wide **3" grease trough** for efficient, even cooking.



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Griddles (Thermostat Models)

Thermostatic control ensures a perfect sear and consistent cook across all stations.

Features:

- Heavy-duty thermostatic temperature control
- Maintains consistent surface temperatures
- Ideal for high-volume consistency (burgers, eggs, breakfast service)
- ¾" thick polished steel griddle plate
- Stainless steel front, sides, and backsplash
- 4" adjustable stainless steel legs
- Field convertible between NG and LP
- Removable grease trough and grease drawer
- Welded side splashes for spill prevention
- Compact depth for cookline flexibility

Model	External Dimensions (w x d x h)	NO. of Burners	BTU/hr	Gross Weight
MTG24N	24" x 26" x 16"	2	60,000	147 lbs.
MTG36N	36" x 26" x 15"	3	90,000	211 lbs.
MTG48N	48" x 26" x 16"	4	120,000	421 lbs.
MTG60N	60" x 32" x 16"	5	150,000	529 lbs.

Thermostatic Gas Griddle



24" Gas Griddle

MTG24N

Perfect for limited spaces, the MG24N packs **60,000 BTU/hr** into a 24" frame with two **U-shaped burners** and a **5/8" steel cooking surface**. Its stainless steel front and backsplash enhance durability, while the 3" grease trough and removable drip tray simplify cleaning.



36" Gas Griddle

MTG36N

Compact yet powerful, the MG36N features **three U-shaped burners** delivering **90,000 BTU/hr** beneath a durable **5/8" steel plate**. Its welded stainless steel front and backsplash, removable drip tray, and adjustable legs make it ideal for medium-volume kitchens.



48" Gas Griddle

MTG48N

The MG48N offers a generous cooking area supported by four **30,000 BTU burners** for a total of **120,000 BTU/hr**. Built with fully welded stainless steel front and galvanized sides, this model includes a **5/8" thick steel plate**, **U-shaped burners every 12"**, and a wide **3" grease trough** for efficient, even cooking.



60" Thermostatic Gas Griddle

MTG60N

The MTG60N delivers precise temperature control across a large cooking surface, powered by **five U-shaped stainless steel burners** producing **150,000 BTU/hr**. Its **1" thick polished steel plate** ensures even heat distribution, while fully welded stainless steel construction, a **3" grease trough**, and a removable drip tray support fast-paced, heavy-duty operations.





Charbroilers

Signature Grill Marks & Flavor: Radiant broiling with even heat distribution for rich, flame-kissed flavor.

Features:

- Radiant-style high-BTU burners
 - Cast iron reversible grates (flat / V-groove)
 - Stainless steel front, sides, and drip tray
 - Individual burner controls
- Field convertible NG/LP
 - Adjustable stainless steel legs
 - Welded splash guards
 - Full-width grease trough

Model	External Dimensions (w x d x h)	Cooking Surface	Burner Quantity	Total BTU	Gross Weight
MCB16N	16" x 26" x 16"	18" x 19"	1	30,000	121 lbs.
MCB24N	24" x 26" x 16"	18" x 19"	2	60,000	154 lbs.
MCB36N	36" x 25" x 16"	35" x 19"	3	90,000	218 lbs.
MCB48N	48" x 26" x 16"	47" x 19"	4	120,000	359 lbs.

Gas Charbroilers



16" Radiant Charbroiler

MCB16N

Mercator radiant charbroilers deliver even, powerful heat ideal for grilling meats, seafood, and vegetables. Cast iron grates retain heat for exceptional searing, while stainless steel construction and field-convertible gas design make them a durable addition to any line.



18" Radiant Charbroiler

MCB24N

Mercator radiant charbroilers deliver even, powerful heat ideal for grilling meats, seafood, and vegetables. Cast iron grates retain heat for exceptional searing, while stainless steel construction and field-convertible gas design make them a durable addition to any line.



36" Radiant Charbroiler

MCB36N

Mercator radiant charbroilers deliver even, powerful heat ideal for grilling meats, seafood, and vegetables. Cast iron grates retain heat for exceptional searing, while stainless steel construction and field-convertible gas design make them a durable addition to any line.



48" Radiant Charbroiler

MCB48N

Mercator radiant charbroilers deliver even, powerful heat ideal for grilling meats, seafood, and vegetables. Cast iron grates retain heat for exceptional searing, while stainless steel construction and field-convertible gas design make them a durable addition to any line.



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Hot Plates

Compact, Powerful Cooking: Mercator gas hot plates deliver powerful, flexible countertop cooking performance for kitchens that need maximum heat in minimal space. With heavy-duty cast iron burners, fully welded stainless fronts, and individual burner controls, these units are built for reliability, ease of use, and fast cleaning—ideal for supplemental stations, food trucks, and compact cooklines.

Features:

- Heavy-duty cast iron burners
- Individual burner controls and pilot lights
- Stainless steel body and drip tray
- Removable cast iron grates
- Field convertible between NG and LP
- Adjustable stainless steel legs
- Excellent for soups, sauté work, boiling, and searing



Fits Anywhere

- Prep kitchens
- Food trucks
- Small restaurants
- Backup line station

Model	External Dimensions (w x d x h)	NO. of Burners	NO. of Drip Trays	Total BTU/hr	Gross Weight
MHP12N	12" x 30" x 14"	2	1	50,000	95 lbs.
MHP24N	24" x 30" x 14"	4	1	100,000	152 lbs.
MHP36N	36" x 30" x 14"	6	2	150,000	222 lbs.

Gas Hot Plates (MHP Series)



12" Hot Plate

MHP12N

The Mercator MHP12N is a compact, heavy-duty 12" gas hot plate delivering **50,000 BTU/hr** across two cast iron burners. Built with a **fully welded stainless steel front bullnose** and galvanized sides, it stands up to demanding kitchen environments. Each burner features an independent gas valve and its own pilot light, ensuring reliable ignition and precise flame control. A removable stainless steel drip tray simplifies cleaning, while adjustable 4–5" legs provide stable countertop installation. The unit is **field-convertible to LPG**, making it adaptable for any operation.



24" Hot Plate

MHP24N

Ideal for expanding cookline flexibility, the Mercator MHP24N features four high-output cast iron burners delivering a total of **100,000 BTU/hr**. Constructed with a **fully welded stainless steel bullnose**, galvanized sides, and a durable open-top burner layout, it is built for rugged, all-day use. Each burner has its own control valve and pilot light for consistent operation and improved safety. A full-width removable drip tray streamlines cleaning, and adjustable legs ensure a stable, level setup. This model is also **field-convertible to LPG** for versatile installation.



36" Hot Plate

MHP36N

Designed for high-volume cooking, the Mercator MHP36N delivers **150,000 BTU/hr** through six cast iron burners arranged across a spacious 36" countertop footprint. The **fully welded stainless steel front bullnose** and galvanized side panels ensure lasting durability, while individual burner valves and dedicated pilot lights offer precise heat control. With two large removable stainless steel drip trays, cleanup is efficient even in busy kitchens. Adjustable 4–5" legs support flexible setup, and the unit is **field-convertible to LPG** to meet varying gas requirements.





Cheesemelter & Salamander

Mercator Cheesemelter: Fast, Powerful Melting and Browning for Professional Kitchen Finishing

Mercator Salamander: Rapid, Even Finishing with High-Performance Infrared Broiling



Mercator Cheesemelter

MCM36N

Heavy-duty infrared burners (32,000 BTU or 64,000 BTU) with three-position rack system, standing pilot ignition, and dual mounting options for rapid melting, browning, and finishing. Field Convertible to LPG



Mercator Salamander

MS36N

Fast-heating 32,000 BTU infrared burner with three rack positions and smooth-sliding tray. Can be wall-mounted, range-mounted, or countertop-placed. Field Convertible to LPG



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Model	External Dimensions (w x d x h)	BTU/hr	NO. of Burners	Gas Type
MS36N	36" x 23" x 22"	32,000	1	Natural (5"W.C) Propane (10"W.C)

Model	External Dimensions (w x d x h)	BTU/hr	NO. of Burners	Gas Type
MCM36N	72" x 19" x 27"	32,000	1	Natural (5"W.C) Propane (10"W.C)



Microwaves

Reliable 1000W commercial microwaves built for everyday performance, durability, and simple operation.



Dial Control Microwave
MM1000D

A durable **1000W**, **1.0 cu. ft.** commercial microwave with an **illuminated 8-minute dial timer** featuring easy 10-, 30-, and 60-second increments. The stainless steel interior/exterior, reinforced door latches, and automatic energy-saving shutoff make it ideal for light-to medium-duty reheating in compact spaces.



Digital Touchpad Microwave
MM1000E

A user-friendly **1000W**, **1.0 cu. ft.** commercial microwave with a **ten-level digital touchpad** for precise, consistent heating. Built with an all-stainless steel cavity, interior light, reinforced door latches, and auto shutoff, it delivers reliable performance for quick-serve, office, and institutional environments.

Model	External Dimensions (w x d x h)	Cavity Size	Electrical	Power Usage	Output Power	Net Weight
MM1000D	20" x 14" x 12"	1.0 cu. ft.	120V / 60Hz / 1Ph NEMA 5-15P	1500W	1000W	40 lbs.
MM1000E	20" x 14" x 12"	1.0 cu. ft.	120V / 60Hz / 1Ph NEMA 5-15P	1500W	1000W	40 lbs.



Engineered for Performance. Priced for Growth.

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From **cooking equipment and refrigeration to cleanup, food prep, and concession solutions**, Mercator provides a **one-stop source** for durable, ETL-listed foodservice equipment at highly competitive prices. Backed by fast delivery, strong warranties, and responsive support, Mercator is committed to giving Operations Managers the confidence to focus less on equipment—and more on delivering exceptional dining experiences.

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