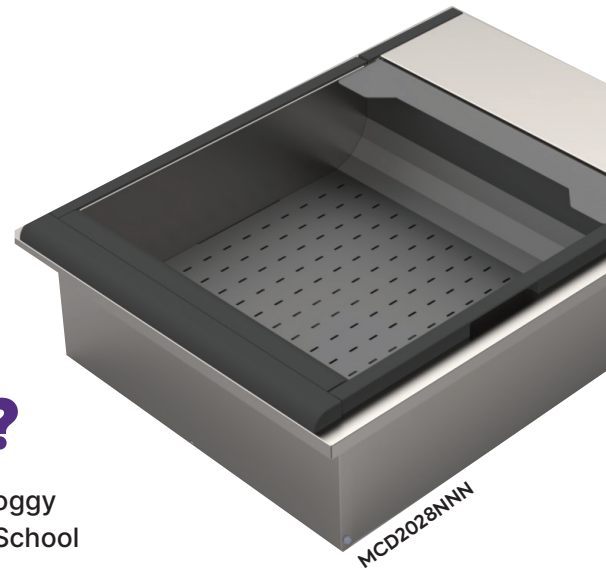




KEEPING IT CRISPY WITH K-12

Fulton County Schools added Merco CrispyMax® Crispy food holding stations to their system to increase participation and customer satisfaction by serving hot, crispy food students love.



WHY CHOOSE CRISPymax?

"We were struggling significantly, serving products that were getting soggy and not staying hot," states Alyssia L Wright, Ed.S. Executive Director, School Nutrition. By partnering with Merco and adding different variations of the CrispyMax that work with the specific cafeteria layouts, Fulton County rolled it out across their district.

- CrispyMax utilizes convected air to circulate around the product so baked fries, tots and nuggets taste better.
 - Convected air provides more consistent temperatures throughout the well, no soggy spots or areas where products will "steam" on each other.
 - Convected air creates superior crispiness, surrounding the product on all sides with warm air. Schools work hard to create a great product, holding it should help enhance those efforts.
- Internal testing shows a 30° improvement in holding temperature over a traditional hot food well over a 30-minute hold time. Hotter product equals happy repeat customers.
- Capacity: A double lane CrispyMax holds more product than two wells in a steam table. This means less loading during peak times, getting more kids through the lines.
 - Standard dividers make it easy to separate different crispy products within one unit. The unique design of the Merco CrispyMax allows different temperatures to be programmed to each lane. One unit can hold chips, fries, tots, and nuggets at their optimal temperature without a problem.



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School case study



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SERVE SMARTER, NOT HARDER

crispyMax®

COUNTERTOP

Available in single (10"), double (18"), triple (27"), or quad (35") lane configurations this compact unit can fit anywhere. It's designed to sit on a countertop and a great starting point to see the difference between convected air and a traditional hot food well.



MCG3527NNN

crispyMax®

COUNTERTOP + CART

For locations that simply don't have the counterspace on the existing line or for remote serving locations, add a CrispyMax Countertop with a cart. This stainless-steel cart can be wheeled out during busy periods for additional serving.



MCG1827NNN shown with the CMC18 CrispyMax cart

crispyMax®

DROP-IN

The drop-in is available in single (12"), double (20"), triple (29"), or quad (37") lane configurations and designed to fit into any serving or fabricated counter. This fully integrated design allows you to have a designated area for crispy product in perfect sight of the customers. Operators will appreciate the ease of use of loading products.



MCD2028NNN shown installed in a Delfield serving counter (counter sold separately)

PROMO

Purchase any CrispyMax unit for your school May 1st thru October 31st 2025 to receive an additional one year parts and labor warranty.



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