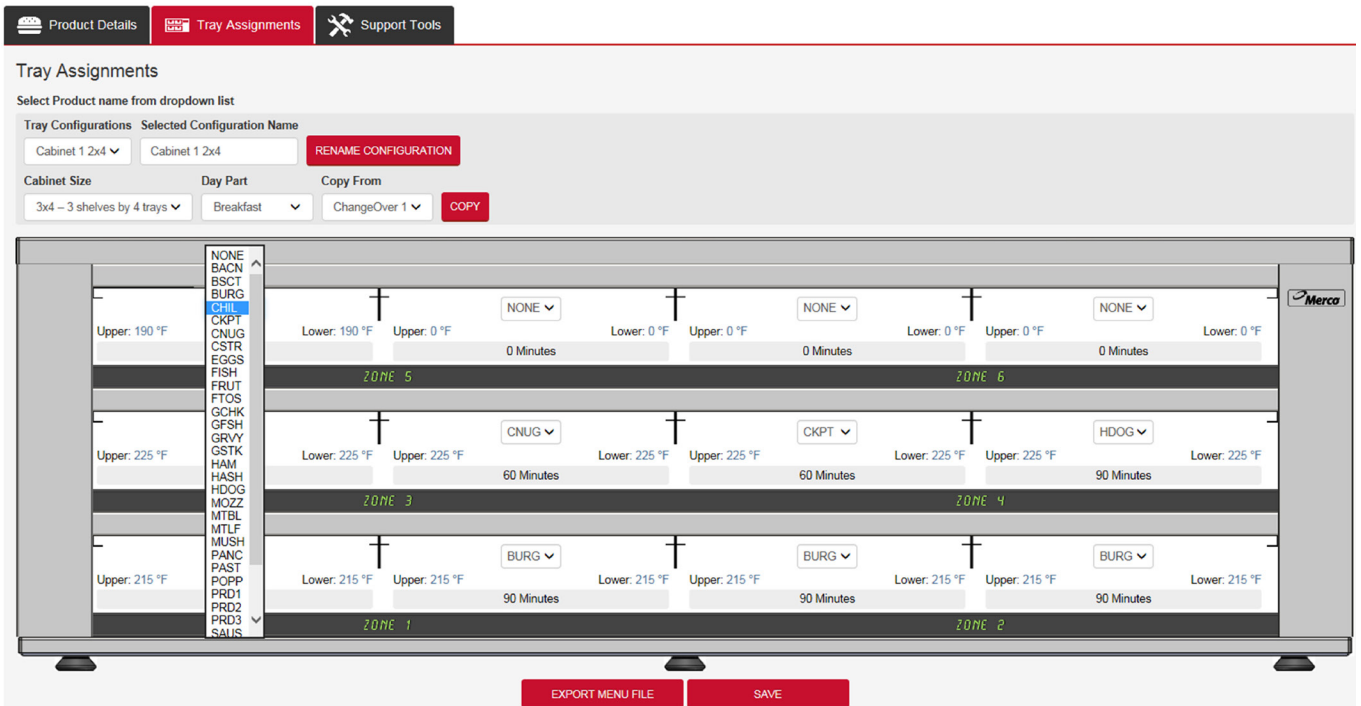


Merco Eco and MercoMax Timer Bar Menu Connect

Original Instructions Internet-Based Software Instructions

This manual is updated as new information and models are released. Visit our website for the latest manual.



The screenshot shows the 'Tray Assignments' software interface. At the top, there are tabs for 'Product Details', 'Tray Assignments', and 'Support Tools'. Below the tabs, the 'Tray Assignments' section is active. It includes a 'Select Product name from dropdown list' section with 'Cabinet 1 2x4' selected. There are also dropdowns for 'Cabinet Size' (3x4 - 3 shelves by 4 trays) and 'Day Part' (Breakfast). A 'Copy From' dropdown is set to 'ChangeOver 1'. A 'RENAME CONFIGURATION' button is visible. The main area displays a menu board with six zones. Each zone has a temperature range (Upper and Lower) and a timer. A list of menu items is shown on the left, with 'CKPT' selected. At the bottom, there are 'EXPORT MENU FILE' and 'SAVE' buttons.



Part Number: MER_IOM_8197470 08/2020

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Section 1

General Information

Software Use

This software is used to create cabinet configurations exclusively for Merco Eco and Merco Max holding cabinets with timer bars. These configurations are used on cabinets not connected to a monitoring network. It is accessible on the Internet, by visiting: <https://www.welbiltdigital.com>

You will need to register by creating a username and password and providing basic information.

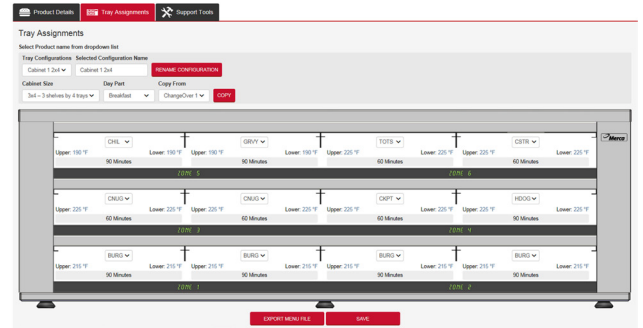
This software is compatible with OS Windows XP or greater. (Not recommended for use with iOS systems at this time.)

To use files created by the Internet-based MenuConnect software, the cabinet must have these software versions loaded:

- **I/O:** v01:06:01
- **Timer bar:** v00:02:03
- **Display Board:** v01:00:00

If the cabinet was manufactured after October 2017, it will already have the correct software version. (s/n starts with: 1711-1712, 1801-1812, 1901-1912, 2001-2008, etc). If the cabinet was manufactured prior to these dates, the software version is downloadable from the Support Tools tab on the MenuConnect Product Details screen.

Updating the cabinet's software also introduces a Timer Bar-based programming function.



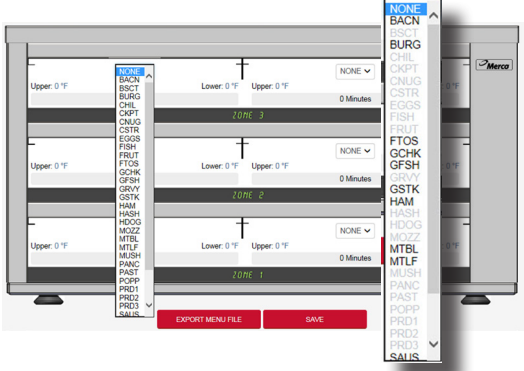


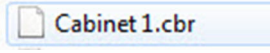
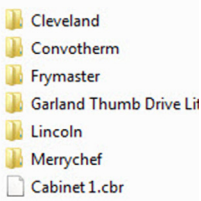
Product Name	Product Short Description	Holding Time	Upper Temperature	Lower Temperature	Cook Menu Alert	Action
Bacon	BACN	60 Minutes	215 °F	215 °F	10 Minutes	[Edit] [Delete]
Biscuits	BSCU	60 Minutes	200 °F	200 °F	25 Minutes	[Edit] [Delete]
Hamburger Patties	BURG	90 Minutes	215 °F	215 °F	5 Minutes	[Edit] [Delete]
Chili	CHIL	90 Minutes	190 °F	190 °F	25 Minutes	[Edit] [Delete]
Breaded Chicken Patties	CHPT	60 Minutes	225 °F	225 °F	10 Minutes	[Edit] [Delete]
Chicken Nuggets	CHNG	60 Minutes	225 °F	225 °F	10 Minutes	[Edit] [Delete]
Chicken Strips	CHSR	60 Minutes	225 °F	225 °F	5 Minutes	[Edit] [Delete]
Eggs / Egg Patties	EGGS	90 Minutes	210 °F	210 °F	5 Minutes	[Edit] [Delete]

Tech Service contact info
877.392.7770

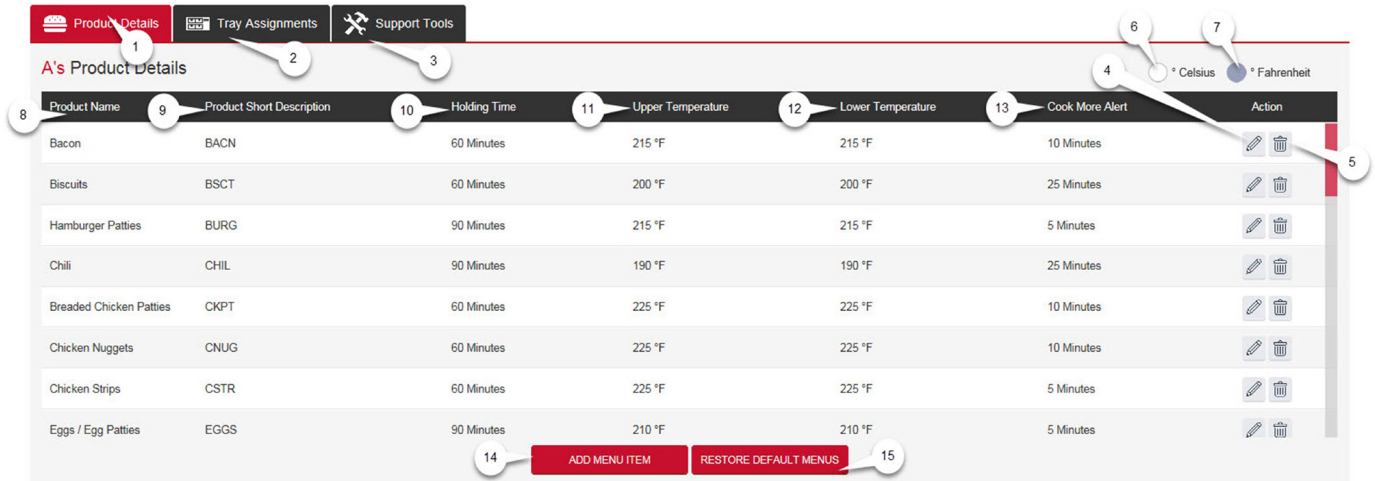
Section 2

Software Access, Navigating Interface, Configuring Cabinet

<p>1</p>	<p>https://www.welbiltdigital.com</p> <p>Launch by logging in. Enter email address and password or register if not a current user. Registration requires an email address and a user-created password. A confirmation email, which may go into the Clutter or junk mail folder, is sent after registration and must be acknowledged to complete the registration and gain access.</p>		<p>Note: Loading menu items on the cabinet is a two-part process. The cabinet's tray arrangements are assembled here. The menus are loaded on the cabinet in Section 4.</p>																																																														
<p>2</p>	<p>Software opens in KitchenConnect. Select Menu Creation> Merco Holding Cabinets> Configuration (MercoMax/MercoEco)>Products Details. This is where the parameters for items held in the cabinet are displayed. These products can be edited or eliminated at this position. Press the pencil in the right column to revise the holding parameters of a product. 100 products can be held. See Section Three for annotated view of the software. See Section Five to add a product.</p>	<table border="1"> <thead> <tr> <th>Product Name</th> <th>Product Short Description</th> <th>Holding Time</th> <th>Upper Temperature</th> <th>Lower Temperature</th> <th>Cook Max. Airt</th> <th>Action</th> </tr> </thead> <tbody> <tr> <td>Bacon</td> <td>BACN</td> <td>60 Minutes</td> <td>215 °F</td> <td>215 °F</td> <td>10 Minutes</td> <td>[Edit]</td> </tr> <tr> <td>Biscuits</td> <td>BISCT</td> <td>60 Minutes</td> <td>200 °F</td> <td>200 °F</td> <td>20 Minutes</td> <td>[Edit]</td> </tr> <tr> <td>Breakfast Patties</td> <td>BUSG</td> <td>90 Minutes</td> <td>215 °F</td> <td>215 °F</td> <td>5 Minutes</td> <td>[Edit]</td> </tr> <tr> <td>Chik</td> <td>CHIL</td> <td>90 Minutes</td> <td>195 °F</td> <td>195 °F</td> <td>20 Minutes</td> <td>[Edit]</td> </tr> <tr> <td>Breaded Chicken Patties</td> <td>CHPT</td> <td>60 Minutes</td> <td>225 °F</td> <td>225 °F</td> <td>10 Minutes</td> <td>[Edit]</td> </tr> <tr> <td>Chicken Nuggets</td> <td>CHUG</td> <td>60 Minutes</td> <td>225 °F</td> <td>225 °F</td> <td>10 Minutes</td> <td>[Edit]</td> </tr> <tr> <td>Chicken Strips</td> <td>CHTR</td> <td>60 Minutes</td> <td>225 °F</td> <td>225 °F</td> <td>5 Minutes</td> <td>[Edit]</td> </tr> <tr> <td>Egg & Egg Patties</td> <td>EGGS</td> <td>90 Minutes</td> <td>215 °F</td> <td>215 °F</td> <td>5 Minutes</td> <td>[Edit]</td> </tr> </tbody> </table>	Product Name	Product Short Description	Holding Time	Upper Temperature	Lower Temperature	Cook Max. Airt	Action	Bacon	BACN	60 Minutes	215 °F	215 °F	10 Minutes	[Edit]	Biscuits	BISCT	60 Minutes	200 °F	200 °F	20 Minutes	[Edit]	Breakfast Patties	BUSG	90 Minutes	215 °F	215 °F	5 Minutes	[Edit]	Chik	CHIL	90 Minutes	195 °F	195 °F	20 Minutes	[Edit]	Breaded Chicken Patties	CHPT	60 Minutes	225 °F	225 °F	10 Minutes	[Edit]	Chicken Nuggets	CHUG	60 Minutes	225 °F	225 °F	10 Minutes	[Edit]	Chicken Strips	CHTR	60 Minutes	225 °F	225 °F	5 Minutes	[Edit]	Egg & Egg Patties	EGGS	90 Minutes	215 °F	215 °F	5 Minutes	[Edit]
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<p>3</p>	<p>Click Tray Assignments button and that interface appears. This screen allows the population of Day Parts, cabinet configurations for breakfast, lunch, change over, etc. Positions are populated with pull-down menus. Items that share a zone, a level of the PHU, must have the same holding temperatures. See Section Three for Annotated Views of the Products Details and Tray Assignments screens.</p>																																																																
<p>4</p>	<p>Choose the size of the cabinet being configured from the Cabinet Size pull-down.</p>																																																																
<p>5</p>	<p>Choose the Day Part to be configured.</p>																																																																

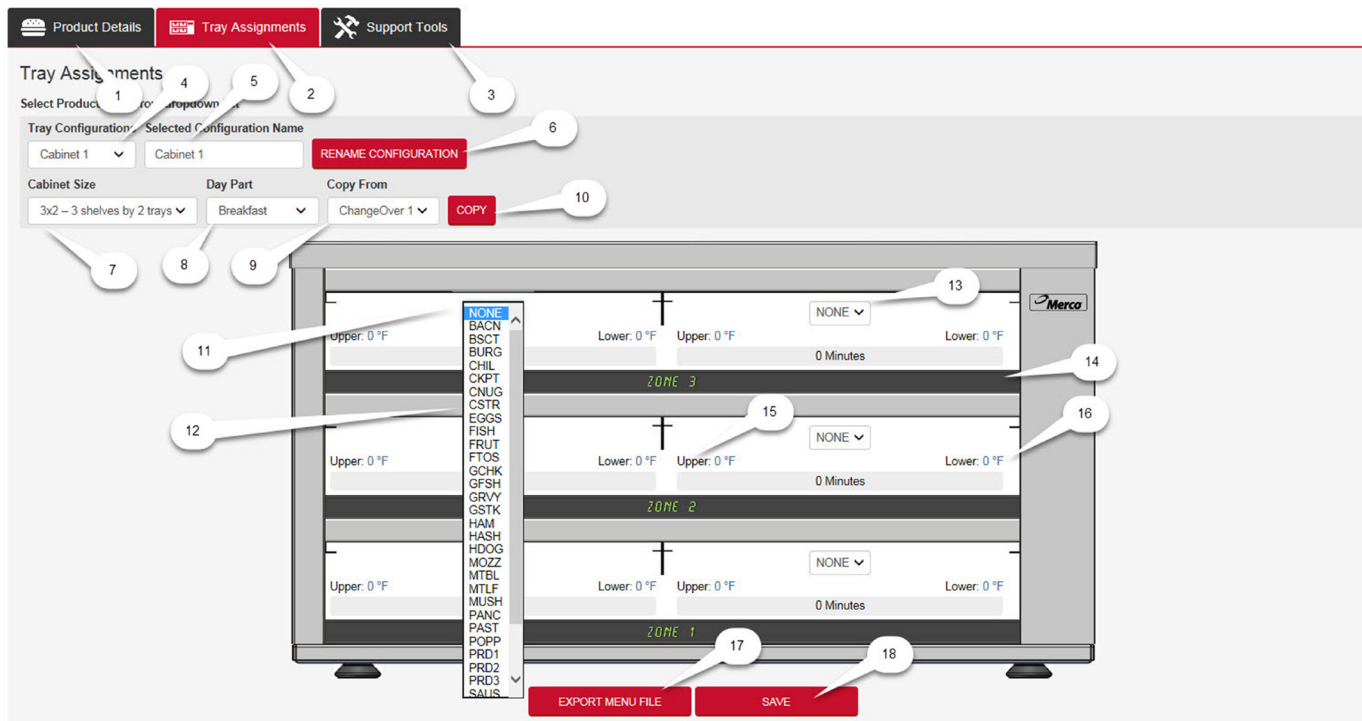
<p>6</p>	<p>Use the pulldowns on each zone position. Select product. Menu items sharing a zone must have the same holding temperature. The menu shown on an adjacent zone position is limited to items with the same holding temperature. (See inset.) Hit the save button after each Day Part is complete. Repeat for each Day Part.</p>	
<p>7</p>	<p>Click the Export Menu File button.</p>	
<p>8</p>	<p>A dialog box asks if you want to save the file. Click yes. The file is saved to your Download folder. .</p>	
<p>9</p>	<p>Navigate to the file in the Download folder. .</p>	
<p>10</p>	<p>Transfer the file to the root of a flash drive. Ensure all non-holding(.cbr) files in the flash drive are in folders. Up to 20 holding menu files can be held in the flash drive. See Section 4 to load the menu on the cabinet.</p>	

Section 3 Software Interface



This screen appears when the software is launched and when the Tray Assignments button is pressed.

1	Product Details: Current view. This is where food items are entered or edited.
2	Tray Assignments: Use to populate a cabinet and save and export menu file
3	Support Tools: Access manual, software.
4	Pencil Icon: Press to edit holding parameters for item.
5	Trash Can Icon: Press to eliminate food item.
6	Celsius: Press to display temperatures in Celsius.
7	Fahrenheit: Press to display temperatures in Fahrenheit.
8	Product Name: Complete product name entered when a product is added. It's not displayed on the cabinet.
9	Product Short Description: Abbreviated product name. It's displayed on the cabinet.
10	Holding Time: Total holding time for product.
11	Upper Temperature: Setpoint temperature of upper heater.
12	Lower Temperature: Setpoint of lower heater.
13	Cook More Alert: User-defined alert displayed as a product nears expiration.
14	Add Menu Item: Press to bring up screen to enter a new product. See Section 5.
15	Restore Default Menus: Press to return to default factory menu settings. Eliminates hand-entered menu items.





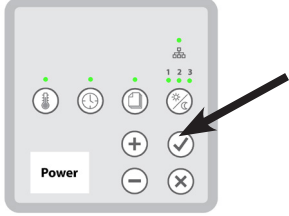




This is the second screen in the software, the one that appears when the Tray Assignments button is pushed.

1	Product Details: Press to switch view to area where existing product holding parameters are edited and new product is entered.
2	Tray Assignments: Current view. Use to populate a cabinet and save and export menu file.
3	Support Tools: Access manual, software.
4	Tray Configuration: Dropdown menu that contains name of cabinet being configured. The name will be affiliated with the file that is created for loading onto the cabinet.
5	Selected Configuration Name: Current cabinet view and field where new cabinet configuration name is entered.
6	Rename Configuration: Button pressed to change cabinet name after entering a name in the adjacent field.
7	Cabinet Size: Pulldown menu of cabinet sizes. Choose cabinet size being configured.
8	Day Part: Pulldown menu of Day Parts, products grouped for times of the day: breakfast, lunch, etc.
9	Copy From: Choose a Day Part to copy to memory.
10	Copy: Press to copy a Day Part configuration to another Day Part menu. Useful when Day Parts are the same are very similar.
11	Menu Pulldown: Holds products that can be used to populate zone positions.
12	Food Items: Highlight to select food item for position. Selection sets temperature for Zone.
13	Adjacent Zone Menu Pulldown: Only items with the same holding temperature as the item chosen for the adjacent zone will be shown. Items in the same zone must share the same holding temperature.
14	Zone Identifier: The PHU is divided into zones. Products sharing a zone must have the same holding temperatures.
15	Upper Temperature: Setpoint for the upper heater.
16	Lower Temperature: Setpoint for the lower heater.
17	Export Menu File: Press to create menu file for loading on PHU..
18	Save: Press to save configuration as the cabinet's Day Parts are populated with items.

Section 4

Loading Configurations on Cabinet

1	Start cabinet and allow cabinet's displays to reach preheat, alternating with product names. Ensure no zones are timing product.	
2	Insert flash drive with menu configurations into the USB port.	
3	<p>Cabinet with timer bars: SELECT is displayed on leftmost display. The adjacent display scrolls cabinet names from the files on the flash drive.</p> <p>Cabinets without timer bars: Files names appear on the display and are scrolled with the keypad's + and - keys.</p>	
4	Scroll with the up or down arrow keys on the display or the + and - keys on the keypad. Mismatched cabinet size/menu file configurations are not allowed. See Note 1.	
5	Press the ✓ on the keypad when the desired configuration is shown.	
6	A successful configuration load is noted by MENU UPLOAD SUCCESSFUL on the display.	
7	Press the ✓ and remove flash drive.	
Note 1	If the selected configuration is the wrong size for the cabinet, INVALID FILE is shown. The flash drive must be removed, the cabinet restarted and the process started over at Step 2.	

Section 5 Adding Menu Items

Press the Add Menu Item button on the Products Detail page (see inset) to open the Add Menu Item dialog box. Follow the steps below to enter the data. The cabinet can hold 100 menu items. The new items will be available for selection when the new menu is loaded on the cabinet.

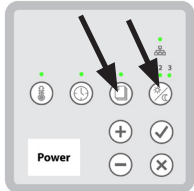

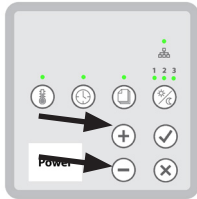




1	Product Name: Enter name, up to 25 characters, that will be shown on the Products Detail page.
2	Product Short Description: Enter the abbreviated name, up to four characters, that will be displayed on the cabinet.
3	Holding Time: Enter holding time for the product. The range, in minutes, is 1-1,440.
4	Upper Temperature: Enter temperature, between 155-250, for the upper heater setpoint. Choose a temperature that's compatible with other products.
5	Lower Temperature: Enter temperature, between 155-250, for the lower heater setpoint. Choose a *temperature that's compatible with other products.
6	Cook More Alert: Enter the number of minutes from the expiration of the hold time a Cook More Alert should be displayed.
7	Reset: Empty Add Menu Item dialog box.
8	Add Menu Item: Press to add entered item to menu, which will be accessible from the Products Detail page. The cabinet, which is loaded with 30-plus default items, can hold 100 items.

* New products must have the same holding temperatures as existing products they are to share a zone with.

Section 6

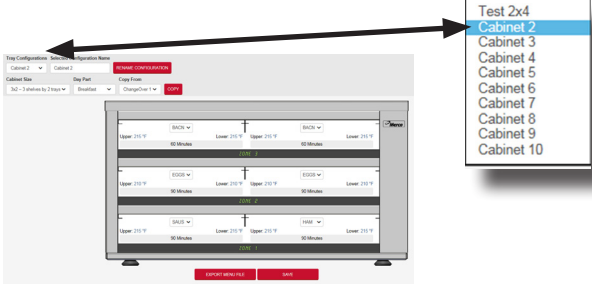
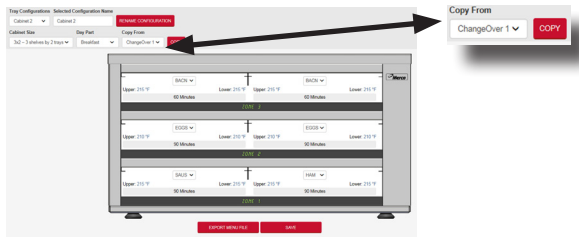




Rearranging Menu Items in Dayparts Using the Timer Bars

Follow these steps to change displayed menu items on a configured cabinet equipped with timer bars. All food items that are saved in a menu file will be available to choose using this method.

<p>1</p>	<p>Press the Program button and then Press and hold the Day Part button until the Day Part LED flashes, about three seconds. See Note 1 to halt programming and discard changes. See Note 2 to change a position to None.</p>	
<p>2</p>	<p>Press the timer button next to a product to be changed. That product flashes. Items in the same zone remain solid. Other displays go blank.</p>	
<p>3</p>	<p>Use the + or - key on the keypad to scroll through products on the flashing display.</p>	
<p>4</p>	<p>If the product is incompatible with items in the same zone, LED's on the shared zone turn red, the position being programmed flashes the product name, the display text dims. If the ✓ is pressed, Temp Mismatch scrolls one time. See Note 2 to set position to None.</p>	
<p>5</p>	<p>Scroll to the desired compatible products with the keypad's + or - key. The displays' LED's turn green. Press the keypad's ✓ to save the change. The new product is shown and other displays associated with other zones repopulate.</p>	
<p>6</p>	<p>Program another timer button on the current Day Part display in the same way or move to another Day Part for programming by scrolling with the Day Part button. Repeat steps 2-5 to program other items.</p>	
<p>7</p>	<p>With all the changes complete, press the Program key. Save and Exit is displayed in leftmost position. Press ✓ to save and exit. See Note 1 below to discard changes and exit programming.</p>	
<p>NOTE 1: To exit programming without saving changes, press the X button at any time prior to the final ✓ press. The display scrolls Discard and Exit. Press the ✓ . The cabinet returns to its normal mode and the changes are not saved.</p>	<p>Note 2: With incompatible items displayed as described in Step 4, press and hold the + or - key for three seconds. The position being programmed becomes ---- and continues to flash. Press ✓ Press Programming key Press ✓ .</p>	

Appendix A

Software Shortcuts, Hints

<p>1</p>	<p>The sign-on for the software interface is unique. Each user can have up to 10 named cabinet configurations saved on the site. The configurations don't have to be rebuilt at each sign on.</p>	
<p>2</p>	<p>The Copy From feature allows pre-configured Day Parts to be copied and moved to a Day Part that requires revision with the same or a very similar configuration. Select the Day Part that is to be populated. Select the Day Part to be copied in the Copy From pulldown. Press Copy. Change the few items necessary to complete the new Day Part.</p>	
<p>3</p>	<p>Give menu files meaningful names, including cabinet size, to ease configuring cabinets. Up to 20 files can be kept on a flash drive.</p>	<ul style="list-style-type: none">  Cabinet 4 3x2.cbr  Cabinet 3 4x2.cbr  Cabinet 2 3x4.cbr  Cabinet 1 2x4.cbr



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