

FreshCold

Custom Counter

Your products need to be fresh, look fresh and stay fresh. The FreshCold full serve model has been designed for presentation of fresh unpacked products such as fresh meat. Optional meat-enhancing LED light and an optional blackened stainless steel interior make your products look delicious.

The dehydration challenge

Dehydration is a common thing when presenting fresh unpacked products such as fresh meat. Dehydration means weight loss, and weight loss means reduced profits. Our optional ultrasonic misting system reduces weight loss to only 1% per day! This means prolonged freshness and extended shelf life, resulting in less waste and more profit.

Custom Counter Configurator

Designing a tailor-made counter is easier than ever before with our Custom Counter Configurator. The Fri-Jado team is ready to assist you in configuring your perfect counter by using this tool. The configurator creates a counter that meets your exact needs and visualizes what this could look like in a 3D image.



Key Features Custom Counter FreshCold

- Curved or Unisquare (squared) lift-up glass
- OmniCold refrigeration system: products are surrounded by a cold airflow from all sides, guaranteeing optimal product temperatures under all conditions whilst saving energy
- LED light (cool white / neutral white / warm white / extra warm white / meat enhancing)
- Optional humidification system with ultrasonic misting
- Optional blackened stainless steel interior
- Optional front lighting
- Flat deck, stepped deck or GN pans interior
- Large customizable worktop (280 mm) with optional accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.
- Various bumper options
- Customizable cladding and materials
- Integral or remote refrigeration
- Optional night covers
- Multiplexable with other Custom Counter models



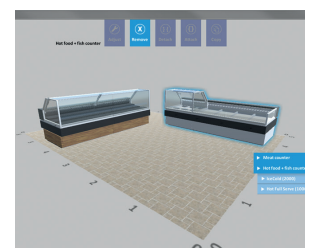
Optional ultrasonic misting



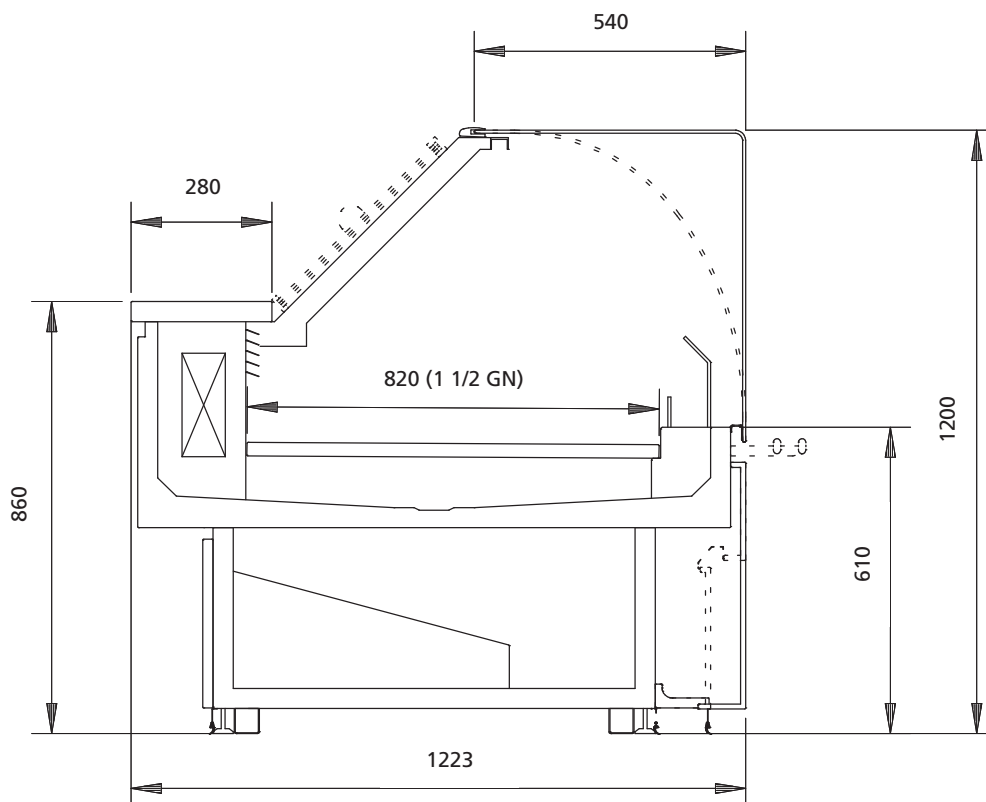
Lift-up glass opens in its own space



Customizable cladding and materials



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Technical specifications

Model	FreshCold full serve
Length options (mm)	750, 1000, 1250, 1500, 1750, 2000, 2250, 2500, 2750, 3000, 3250, 3500, 3750*
Product temperature	up to 3M0 (-1 < T < 4 °C) according to EN ISO 23953**
Presentation area depth	820 mm or 1 ½ GN
Refrigeration capacity	< 400 W/m
Evaporation temperature	Up to - 4 °C
Nominal voltage	1N~230V 50/60Hz
Stacking height	Up to 180 mm
Glass	Curved or Unisquare (squared) lift-up glass
Lighting	LED cool white / neutral white / warm white / extra warm white / meat enhancing
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Humidification system	Ultrasonic misting (optional)
Refrigerant options (other refrigerants on request)	Remote Glycol, R404a, R407f, R744 (CO ₂) Integral R134a, R1234yf
Interior configuration	Flat deck, stepped deck, GN pans
Interior material	Stainless steel AISI 304 (optional blackened)
Exterior	Customizable cladding and materials. Various bumper options.
Worktop	Large customizable worktop (280 mm) with optional accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.

* Minimum and/or maximum length may be limited by selected refrigeration and misting options.

** Depending on store temperature, interior configuration, stacking height and evaporation temperature.

Specifications and technical data are subject to amendment without prior notice. Please check www.frijado.com for the latest information and specifications.

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