

ColdPrep

Custom Counter

As fresh as it can be: prepare fresh food products like sushi, pizza, salads or sandwiches right in front of your customers with the Custom Counter ColdPrep model.

Preparation and presentation on one spot

Create a true food experience by preparing products on the spot. Beat the crowds and stimulate impulse purchases even more by presenting pre-prepped products in the presentation area. Your ingredients and pre-prepped products enjoy optimal temperatures thanks to superior refrigeration technology.

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 ColdPrep

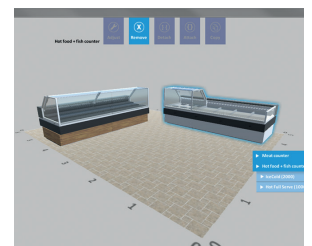
- Chilled gastronorm pans integrated into the worktop (1/3, 1/6 or 1/9 GN, up to 150 mm deep)
- OmniCold refrigeration system: products are surrounded by a cold airflow from all sides, guaranteeing optimal product temperatures under all conditions whilst saving energy
- Low or high glass panel in front of ingredients
- Optional black stainless steel interior
- Optional coated rear evaporator coil in combination with sushi or fresh fish
- Optional front lighting
- Flat deck or stepped deck interior
- Large customizable worktop 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
- Multiplexable with other Custom Counter models



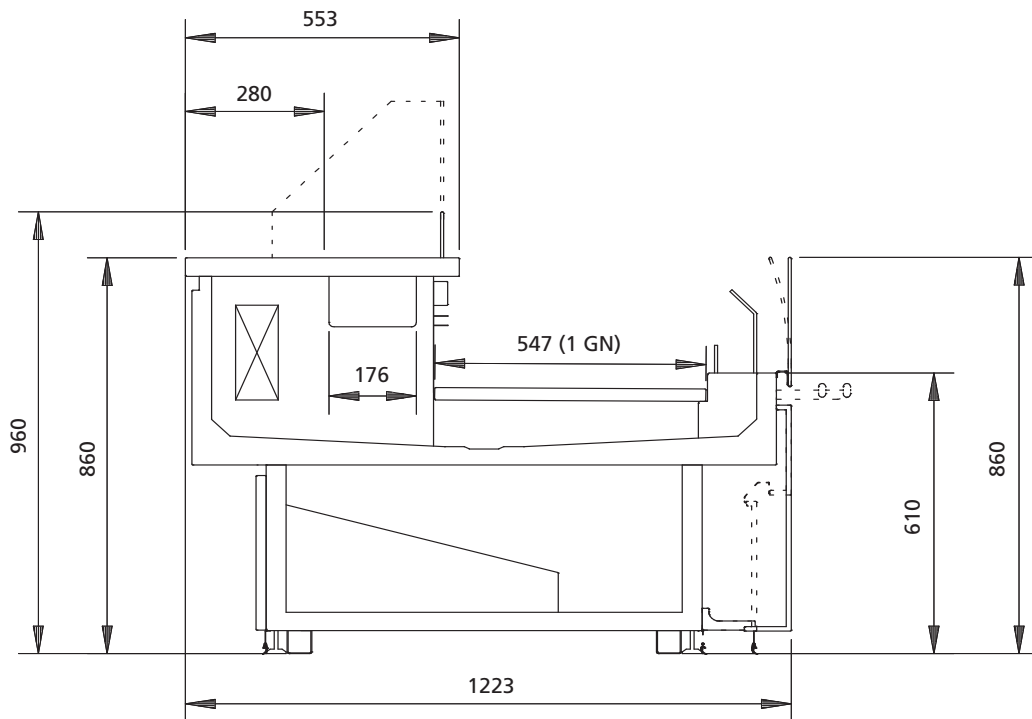
Low or high glass panel in front of ingredients



Customizable cladding and materials



Custom Counter Configurator



Technical specifications

| | |
|--------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|
| Model | ColdPrep |
| 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 | 547 mm or 1 GN*** |
| Refrigeration capacity | < 400 W/m |
| Evaporation temperature | Up to - 4 °C |
| Nominal voltage | 1N~230V 50/60Hz |
| Stacking height | Up to 200 mm |
| Glass | Low or high glass panel in front of ingredients |
| Technology | OmniCold: mild forced airflow, rear evaporator coil, chilled deck, chilled GN pans |
| Refrigerant options (other refrigerants on request) | Remote Glycol, R404a, R407f, R744 (CO2) Integral R134a, R1234yf |
| Interior configuration | Flat deck, stepped deck |
| Interior material | Stainless steel AISI 304 (optional blackened) |
| Exterior | Customizable cladding and materials. Various bumper options. |
| Worktop | Large customizable worktop 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 humidification options.

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

*** GN pans not included

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

Fri-Jado B.V.
P.O. Box 560
4870 AN Etten-Leur
The Netherlands
Phone +31 76 50 85 400
e-mail info@frijado.com
www.frijado.com