

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.



Features Custom Counter ColdPrep

Top features

- Combines preparation, presentation and holding
- Chilled gastronorm pans for ingredients can be integrated into worktop
- OmniCold refrigeration system: well-balanced cold top and bottom airflow at a speed of only 0.5 m/s. Provides optimal product temperatures and saves energy.
- Double pane side glass - superior insulation

Standard characteristics

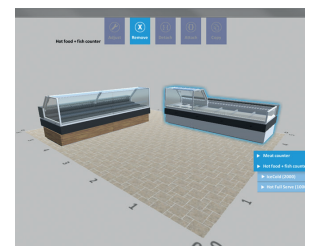
- Combination of preparation and self serve counter
- Food groups: freshly prepared meal components
- Product temperature up to 3M0 (-1 < T < 4 °C)
- Refrigeration load at 0M0: 50-150 W/m
- Low glass panel for ingredients
- Large worktop (280 mm)
- Modular and connectable with other Custom Counter models



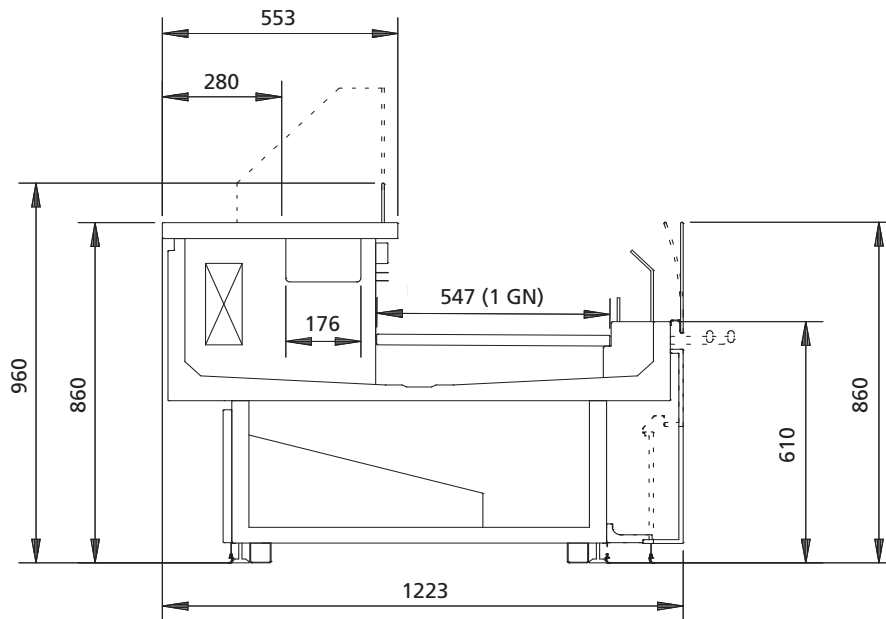
Low or high glass panel in front of ingredients



Customizable cladding and materials



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Technical specifications

Model	ColdPrep
Length options (mm)	750, 1000, 1250, 1500, 1750, 2000, 2250, 2500, 2750, 3000, 3250, 3500, 3750*
Nominal voltage	1N~230V 50/60Hz
Product temperature	up to 3M0 (-1 < T < 4 °C) according to EN ISO 23953**
Presentation area depth	547 mm or 1 GN***
Refrigeration load	50-150 W/m****
Refrigeration capacity	< 400 W/m
Evaporation temperature	Up to - 4 °C
Stacking height - standard interior	Up to 200 mm at 0M0
Stacking height - lowered interior	Up to 250 mm at 0M0
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
Water drainage	Permanent drain

* 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.

**** REC at 0M0 conditions, 24 hour average. Effective REC depends on store conditions, product load and cabinet configuration.

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