

# Hot

## Custom Counter

Think of ready-to-eat hot products that can even be consumed in store. The Hot model ensures that your products maintain a core temperature of  $>150^{\circ}\text{F}$  for over 5 hours. Hot airflow technology and optional humidification prevents dehydration.

### Hot vs. Cold

Present your hot and cold products side by side by integrating our Hot full Serve model with any cold model in the same design. The only thing that separates hot from cold is a piece of insulated glass that minimizes heat transfer.



### Key Features Custom Counter Hot

- Curved or Unisquare (squared) lift-up glass
- Heat lamp
- Hot airflow technology
- Optional humidification
- Optional blackened stainless steel interior
- Flat/tilted deck or flat/tilted GN pans interior
- Large customizable worktop (11") with optional accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.
- Various bumper options
- Customizable cladding and materials
- Multiplexable with other Custom Counter models



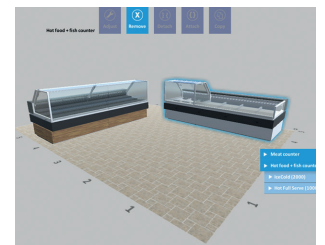
Hot & Cold in one integrated design



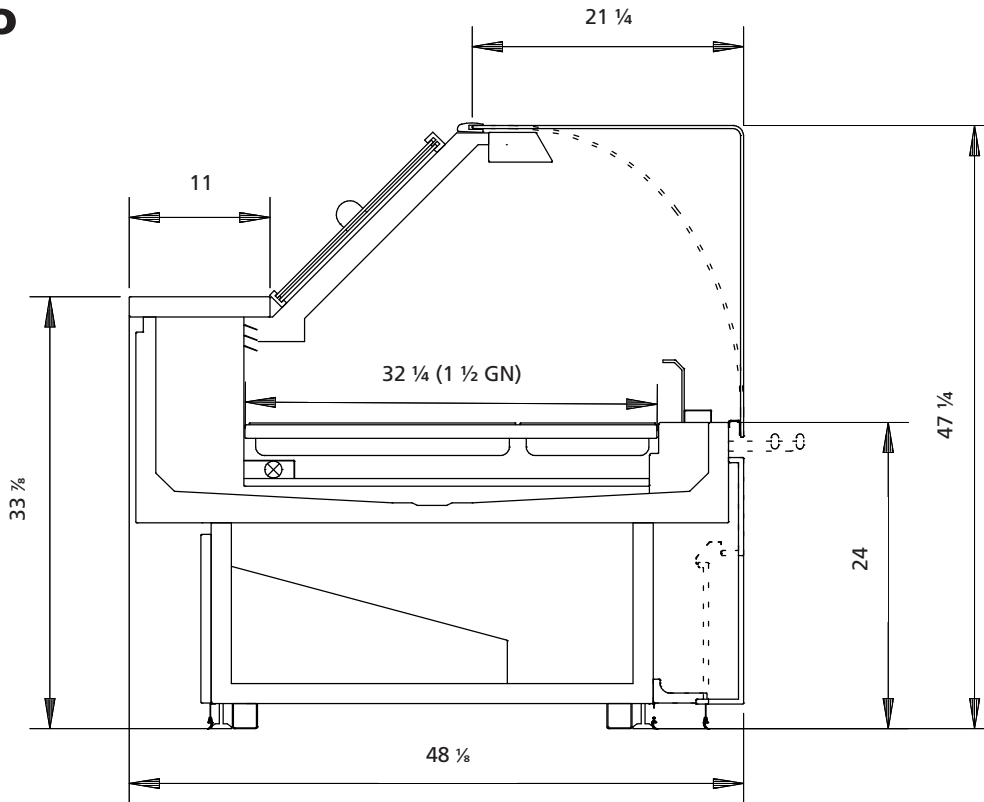
Lift-up glass opens in its own space



Customizable cladding and materials



Custom Counter Configurator



### Technical specifications

Model	Hot - full serve
Length options (")	30, 40, 50, 60, 70, 80, 90, 100, 110, 120
Nominal voltage	1/3~ 208V 50/60Hz
Product temperature	149 < T < 158 °F
Presentation area depth	32 1/4" or 1 1/2 GN
Glass	Curved or Unisquare (squared) lift-up glass
Lighting	Quartz-halogen lamp
Technology	Forced air convection, radiant heat lamp
Humidification system	Hot humidified (optional)
Interior configuration	Flat deck, tilted deck, GN pans
Interior material	Stainless steel AISI 304 (optional blackened)
Exterior	Customizable cladding and materials. Various bumper options.
Worktop	Large customizable worktop (11") with optional accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.

Specifications and technical data are subject to amendment without prior notice.  
Please check [www.frijado.com](http://www.frijado.com) for the latest information and specifications.