

Mouth-watering display

Hot Deli 3 square



The Hot Deli square merchandiser is available in 3, 4 and 5 pan sizes. It can be built-in into existing counters or installed on a matching floor-mounted stand. The Hot Deli can also be combined with the Cold Deli to display both your hot and cold food products in one matching design.

The Hot Deli Essential and Self-Serve are based on simplicity. All basic features are united in these cabinets without quality and finishing being compromised. These counters contain the perfect holding conditions to keep your products fresh.

The Hot Deli Premium is complete in functionality. It features independent upper radiant heat to control humidity over each GN-section. In order to ensure ideal holding conditions, humidification can be set at four different levels. The mild airflow enables you to hold and display the most versatile food products with different holding requirements.

Features Hot Deli 3 square

Top features

- Square glass
- Product temperature maintained at 65°C
- Mirror-effect sliding doors on operator side
- Hot and cold, full serve and self serve can be combined in one design

Standard characteristics

- Presentation area width of 3 GN-pans
- Available in Premium, Essential and self serve
- Plug and play
- Optional underframe

Premium full serve

- 4-step humidified operation with built-in low water alarm
- Independently controlled upper radiant heat per section
- Pan frame for 3x1/1 GN-pan plus 3x1/3 GNpan per section

Essential full serve

- Simple controls
- Pan frame for 3x1/1 GN-pan plus 3x1/3 GN-pan per section

Self serve

- Simple controls
- Flat plate: 964 mm x 608 mm



Hot Deli 3 square Full-Serve



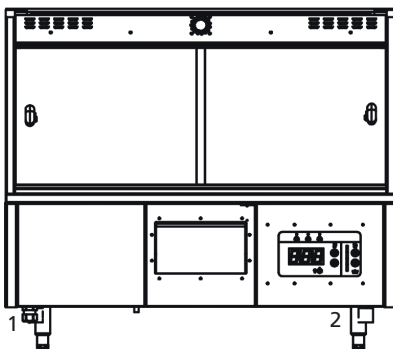
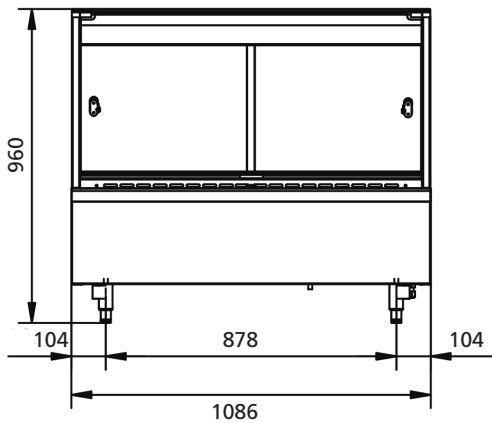
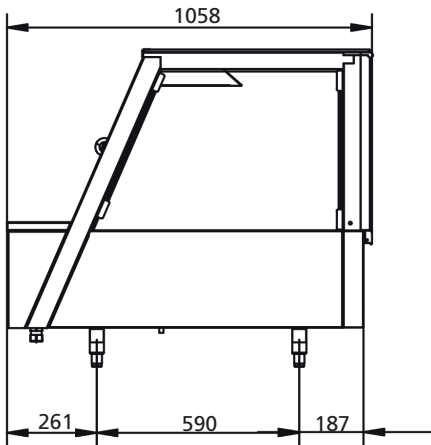
Hot Deli square



Control panel Premium



Second level



	HD Premium	HD Essential	HD Self-Serve
Full serve operation	■	■	
Self serve operation			■
Mirrored sliding rear doors	■	■	■
Three-button control panel		■	■
Digital control panel	■		
4-step humidity	■		
Built-in low water alarm	■		
Radiant heat	■	■	■
Independently controlled radiant heat per GN section	■		
Front glass lifts on gas springs	■	■	
Panframe standard	■	■	optional
Flat plate standard	optional	optional	■
Cutting board	optional	optional	optional
Automatic water filling system	optional		
Second level display rack	optional	optional	optional
Temperature indicator	optional	optional	optional

	HD 3 Premium	HD 3 Essential	HD 3 Self-Serve
Width	1086 mm	1086 mm	1086 mm
Depth	1058 mm	1058 mm	1058 mm
Height	960 mm	960 mm	960 mm
Height on stand	1420 mm	1420 mm	1420 mm
Height on low stand	1300 mm	1300 mm	1300 mm
Net weight	173 kg	158 kg	136 kg
Gross weight	198 kg	169 kg	162 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	4.6 kW	3.7 kW	3.7 kW

Hot Deli HD3 square

- 1 Power cable 2.5 m
- 2 Hose pillar (automatic water-filling only)

Specifications and technical data are subject to amendment without notice

These are basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com.

Mouth-watering display

Hot Deli 4 square



The Hot Deli square merchandiser is available in 3, 4 and 5 pan sizes. It can be built-in into existing counters or installed on a matching floor-mounted stand. The Hot Deli can also be combined with the Cold Deli to display both your hot and cold food products in one matching design.

The Hot Deli Essential and Self-Serve are based on simplicity. All basic features are united in these cabinets without quality and finishing being compromised. These counters contain the perfect holding conditions to keep your products fresh.

The Hot Deli Premium is complete in functionality. It features independent upper radiant heat to control humidity over each GN-section. In order to ensure ideal holding conditions, humidification can be set at four different levels. The mild airflow enables you to hold and display the most versatile food products with different holding requirements.

Features Hot Deli 4 square

Top features

- Square glass
- Product temperature maintained at 65°C
- Mirror-effect sliding doors on operator side
- Hot and cold, full serve and self serve can be combined in one design

Standard characteristics

- Presentation area width of 4 GN-pans
- Available in Premium, Essential and self serve
- Plug and play
- Optional underframe

Premium full serve

- 4-step humidified operation with built-in low water alarm
- Independently controlled upper radiant heat per section
- Pan frame for 4x1/1 GN-pan plus 4x1/3 GN-pan per section

Essential full serve

- Simple controls
- Pan frame for 4x1/1 GN-pan plus 4x1/3 GN-pan per section

Self serve

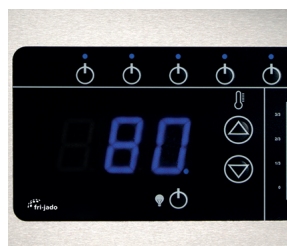
- Simple controls
- Flat plate: 1297 mm x 608 mm



Hot Deli 4 square Full-Serve



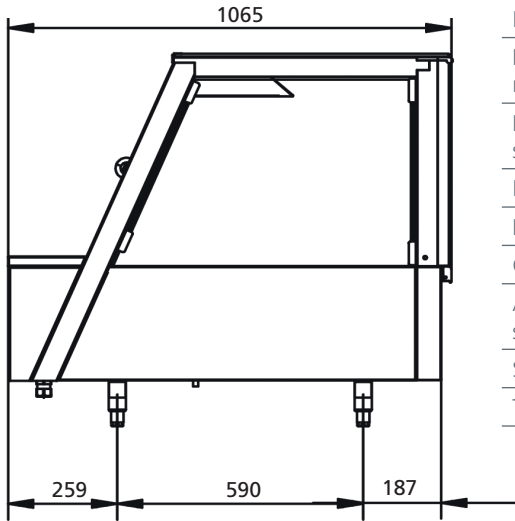
Hot Deli square



Control panel Premium

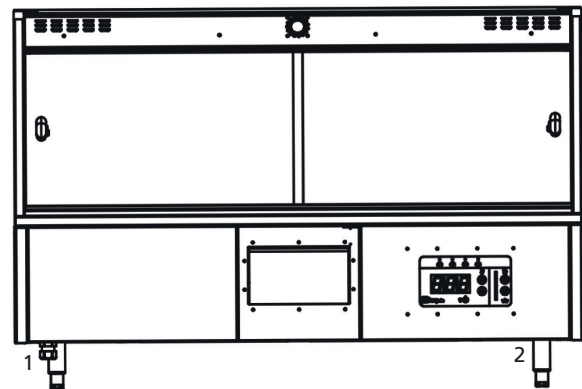
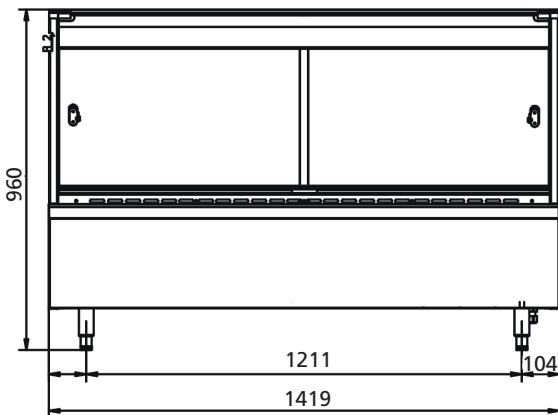


Second level



	HD Premium	HD Essential	HD Self-Serve
Full serve operation	■	■	
Self serve operation			■
Mirrored sliding rear doors	■	■	■
Three-button control panel		■	■
Digital control panel	■		
4-step humidity	■		
Built-in low water alarm	■		
Radiant heat	■	■	■
Independently controlled radiant heat per GN section	■		
Front glass lifts on gas springs	■	■	
Panframe standard	■	■	optional
Flat plate standard	optional	optional	■
Cutting board	optional	optional	optional
Automatic water filling system	optional		
Second level display rack	optional	optional	optional
Temperature indicator	optional	optional	optional

	HD 4 Premium	HD 4 Essential	HD 4 Self-Serve
Width	1419 mm	1419 mm	1419 mm
Depth	1065 mm	1065 mm	1065 mm
Height	960 mm	960 mm	960 mm
Height on stand	1420 mm	1420 mm	1420 mm
Height on low stand	1300 mm	1300 mm	1300 mm
Net weight	194 kg	178 kg	168 kg
Gross weight	247 kg	221 kg	238 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	4.9 kW	4 kW	4 kW



Hot Deli HD4 square

- 1 Power cable 2.5 m
- 2 Hose pillar (automatic water-filling only)

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Mouth-watering display

Hot Deli 5 square



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The Hot Deli Essential and Self-Serve are based on simplicity. All basic features are united in these cabinets without quality and finishing being compromised. These counters contain the perfect holding conditions to keep your products fresh.

The Hot Deli Premium is complete in functionality. It features independent upper radiant heat to control humidity over each GN-section. In order to ensure ideal holding conditions, humidification can be set at four different levels. The mild airflow enables you to hold and display the most versatile food products with different holding requirements.

Features Hot Deli 5 square

Top features

- Square glass
- Product temperature maintained at 65°C
- Mirror-effect sliding doors on operator side
- Hot and cold, full serve and self serve can be combined in one design

Standard characteristics

- Presentation area width of 5 GN-pans
- Available in Premium, Essential and self serve
- Plug and play
- Optional underframe

Premium full serve

- 4-step humidified operation with built-in low water alarm
- Independently controlled upper radiant heat per section
- Pan frame for 5x1/1 GN-pan plus 5x1/3 GN-pan per section

Essential full serve

- Simple controls
- Pan frame for 5x1/1 GN-pan plus 5x1/3 GN-pan per section

Self serve

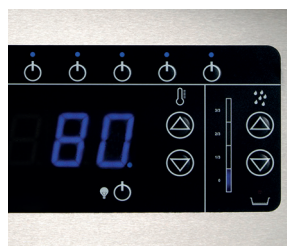
- Simple controls
- Flat plate: 1630 mm x 608 mm



Hot Deli 5 square Full-Serve



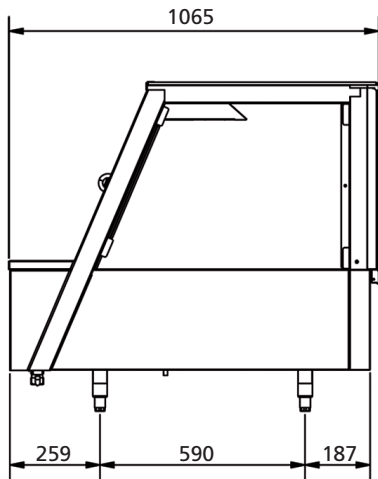
Hot Deli square



Control panel Premium

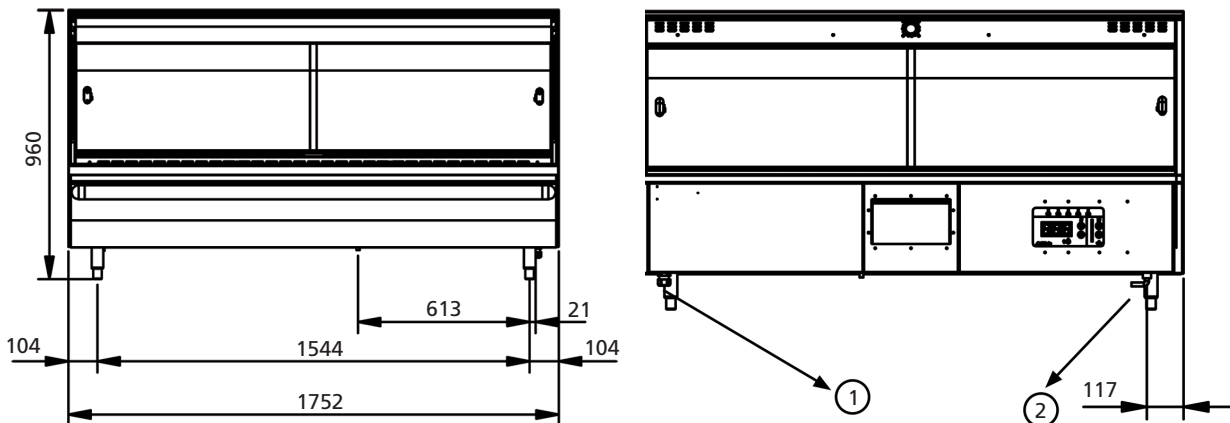


Second level



	HD Premium	HD Essential	HD Self-Serve
Full serve operation	■	■	
Self serve operation			■
Mirrored sliding rear doors	■	■	■
Three-button control panel		■	■
Digital control panel	■		
4-step humidity	■		
Built-in low water alarm	■		
Radiant heat	■	■	■
Independently controlled radiant heat per GN section	■		
Front glass lifts on gas springs	■	■	
Panframe standard	■	■	optional
Flat plate standard	optional	optional	■
Cutting board	optional	optional	optional
Automatic water filling system	optional		
Second level display rack	optional	optional	optional
Temperature indicator	optional	optional	optional

	HD 5 Premium	HD 5 Essential	HD 5 Self-Serve
Width	1752 mm	1752 mm	1752 mm
Depth	1065 mm	1065 mm	1065 mm
Height	960 mm	960 mm	960 mm
Height on stand	1420 mm	1420 mm	1420 mm
Height on low stand	1300 mm	1300 mm	1300 mm
Net weight	207 kg	192 kg	176 kg
Gross weight	282 kg	255 kg	255 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	5.1 kW	4.2 kW	4.2 kW



Hot Deli HD5 square

- 1 Power cable 2.5 m
- 2 Hose pillar (automatic water-filling only)

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