

Get the best,  
in every  
aspect

MCC Cold full serve  
displays  
3 levels



## Fri-Jado's MCC Food Displays offer you the best, in every aspect



Up to 75%\* more product visibility thanks to clever design.  
Because seeing is buying.



Highest capacity in a small footprint: Up to 30% more display  
area saves valuable floor space.



Maximum food quality and safety, longer shelf life and less  
waste thanks to superior hot & cold holding technologies.  
Which at the same time save up to 50% on energy consump-  
tion and costs.



Combine hot & cold displays side by side or back-to-back and  
choose from a variety of other options: Self-serve, self-serve  
with glass doors or full serve, drop-in or floor models, 2, 3 or 4  
levels, a solid back or sliding glass doors for rear loading and  
holding technologies specially developed for packaged and  
unpackaged food.



Made from 99% recyclable components in a solar-powered  
factory, and equipped with energy saving hot & cold holding  
technologies, the MCC range reduces environmental impact  
and lowers your energy bill.

\* Compared to the competition according to global ISO standards - TDA ISO 23953

### MCC Cold full serve

#### Features

- 3-level refrigerated full serve display cabinet
- Designed for unpackaged products
- 900, 1200 or 1500 mm wide
- Mirror glass sliding doors on the operator side
- Available with underframe or as a drop-in version that can be integrated in any store concept
- Underframe available in any RAL colour
- Slim transparent shelves with adjustable height and angle
- LED lighting with natural colour reproduction on each shelf
- OmniCold technology extends shelf life of unpackaged food. An indirect and gentle cold airflow around the products, which is evenly distributed throughout the unit, generates a constant temperature while minimizing dehydration.
- Eco-friendly: R290 refrigerant | 3M1 Classification
- Product temperature maintained between -1°C and 5°C (3M1)
- Thermopane glass – increased insulation
- Ready to plug in for quick and easy installation with the optional evaporation tray
- Total presentation area:
  - MCC 90-3: 1.18 m<sup>2</sup>
  - MCC 120-3: 1.62 m<sup>2</sup>
  - MCC 150-3: 2.07 m<sup>2</sup>

#### Accessories

- Bumper (underframe models)
- Evaporation tray
- Castor set (underframe models)
- Fixing system for price rails



Three presentation levels






OmniCold technology



Maximum food visibility



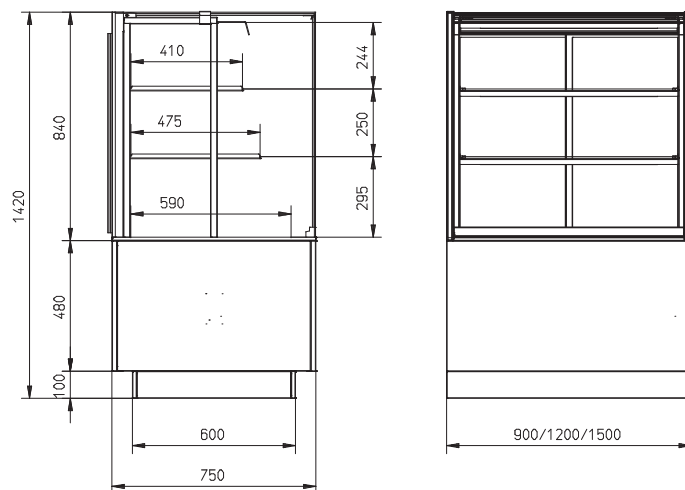
Models on underframe or drop-in  
version

	MCC 90-3 Cold full serve	MCC 120-3 Cold full serve	MCC 150-3 Cold full serve
Width	900 mm	1200 mm	1500 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Height drop-in above worktop	840 mm	840 mm	840 mm
Weight net / gross	195 / 227 kg	225 / 263 kg	255 / 299 kg
Energy class EU Energy Efficiency Index (EEI)			
Temperature class	3M1	3M1	3M1
Voltage	1N~ 230V	1N~ 230V	1N~ 230V
Frequency	50 Hz	50 Hz	50 Hz
Power	0.41 kW	0.50 kW	0.71 kW
Max. nominal current*	3.8 A	3.1 A	4.2 A
Electrical connection**	2-pole earthed plug 16A	2-pole earthed plug 16A	2-pole earthed plug 16A
Refrigerant/GWP	R290 / 3	R290 / 3	R290 / 3

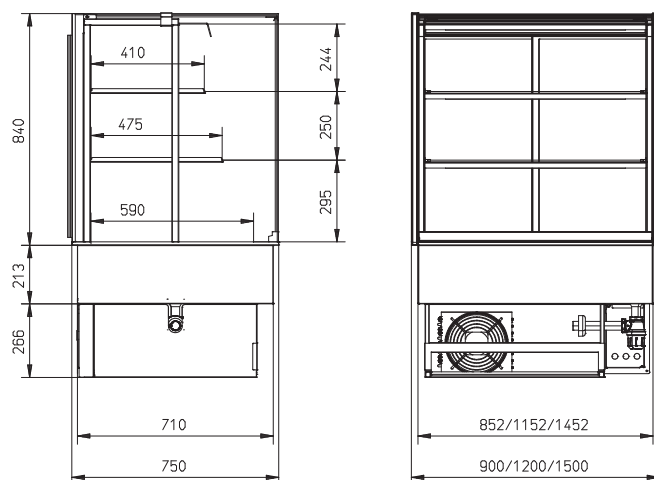
\* Excl. optional evaporation tray (additional 0.57 kW / 2.5 A)

\*\* Length power cord appr. 1.5 m

## MCC Cold full serve on underframe



## MCC Cold full serve drop-in



Specifications and technical data are subject to amendment without prior notice.

These are basic drawings. For more detailed technical information, please visit [www.frijado.com](http://www.frijado.com).

The energy class declared here is based on standard product configurations, individual or customized units may differ. For more information please refer to the energy label provided with each cabinet or contact a Fri-Jado sales office. For more detailed technical information, please visit [www.frijado.com](http://www.frijado.com).