

Fri-Jado Custom Counters

Cold, FreshCold
& IceCold



making food irresistible

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A true sense of freshness

Excellent visibility, optimal holding conditions and superb energy efficiency - these are the distinguishing features of Fri-Jado Custom Counters. Our dedication lies in boosting purchases by enhancing the visual appeal and flavor of food, all while prioritising cost-effectiveness. Such an approach empowers our clients to distinguish themselves and optimise their profits.

Different store concepts ask for different looks and feels. Different fresh products ask for different ways of presentation and preservation. **Customise your refrigerated inline counters** based on your store concept and your products. Fri-Jado Custom Counters offer a tailor-made, innovative and delectable culinary journey that enhances your store ambiance and **drives revenue growth.**

At Fri-Jado, we believe that an **innovative, interactive and appetising food experience** will enrich any food retail environment. We are convinced that creating maximum attraction through irresistible presentation is the most effective way to stimulate sales. Equally important, food retail equipment should have a low TCO.

Reduce your costs

Save on energy consumption with OmniCold refrigeration. **Reduce weight loss and extend shelf life** with optional refined humidity systems. Enjoy easy cleaning and maintenance thanks to removable interior components and easy-to-open glass windows.

Mix & Match

The Fri-Jado Custom Counter modules have been developed around the most ideal circumstances for the most popular fresh food groups. Thanks to its **flexibility**, you can create your own **unique flexible and interactive line-up** with other Custom Counter models. Even the underframe design lines up with the Hot & Cold Deli Counters and the complete MCC range, allowing to present all your food groups in your desired style under the best possible holding conditions.

Custom Counter Configurator

Creating a personalised counter has never been simpler with our **Custom Counter Configurator**. With the configurator, you can effortlessly design a counter that aligns precisely with your requirements and visualize the end result through a **detailed 3D image**. Our team is here to assist you every step of the way in tailoring your ideal counter using this innovative tool.



Design

Transparent design	Optimal transparency delivers a crystal clear view of your food offerings, attracting customers with irresistible temptation
UV bonded glass	UV bonded glass maintains exceptional optical clarity, providing unobstructed views. Included in all full serve models
Tilt-forward glass	Tilt-forward glass improves the visibility and accessibility. Included in all models
Flexible and adjustable interior configuration	Configure your own interior; flat deck, stepped deck, crushed ice tub or prep inserts (availability depending on model)
Refrigerant options	Choose between remote refrigerant for external compressor or integral refrigerant for built-in compressor. Tailor cooling to your needs
Customisable cladding and materials	Customisable cladding and materials offers versatility and branding opportunities. Select materials to match decor, enhance hygiene, and showcase food effectively
Create your own unique flexible and interactive line-up allowing to present all your food groups	Modular and connectable with all other Custom Counter models
Underframe design that lines up with the Hot & Cold Deli Counter and MCC range	Create a complete line-up of hot and/or cold food display cabinets in a uniform look and feel, to suit any food sales concept

Technology & Performance

OmniCold technology	Products are surrounded by a cold airflow from all sides, guaranteeing optimal product temperatures under all conditions whilst saving energy
Best-in-class energy labels thanks to energy saving technology and design	High food quality at lowest possible energy consumption
Stacking height at 0M0	Highest stacking range - up to 250mm (depending on model)
Product temperature up to 3M0	$-1 < T < 4 \text{ }^{\circ}\text{C}$
Optional humidification systems	Prolonged freshness and extended shelf life, resulting in less waste, more profit and an entertaining product presentation (availability depending on model)

Use

Simple control panel	Intuitive operation
All glass surfaces easily accessible	Easy to clean and good access to the unit
Removable interior	Simple maintenance

CC Cold full serve

Your assortment of deli items appears appealing within our Cold model. Crafted with the presentation of both packaged and unpackaged goods in mind, particularly those less susceptible to dehydration like cheeses, meat products, and ready-to-eat meals, this model ensures an appealing display.



With our OmniCold refrigeration technology, your products maintain optimal temperatures. The innovative airflow design ensures consistent circulation above the products, preserving refrigerated foods in prime condition, even with a stepped deck configuration. Notably, **OmniCold technology facilitates energy efficiency** by minimizing the temperature differential between the air exiting and entering the evaporator.

Model	Cold full serve
Length options (mm)	1000, 1250, 1500, 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	820 mm or 1 ½ 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	Square UV bonded tilt-forward glass
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Refrigerant options (other refrigerants on request)	Remote R744 (CO ₂), R513A, R448A, R449A, R452A, R407F, R404A****, R507A**** Integral R1234yf
Energy class EU Energy Efficiency Index (EEI)	
Interior configuration	Flat deck, stepped deck, lowered deck
Interior material	Stainless steel AISI 304 (optional blackened)
Exterior	Customisable cladding and materials
Worktop	Large customisable worktop (280 mm) with accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.
Water drainage	Permanent drain

* Minimum and/or maximum length may be limited by selected refrigeration options

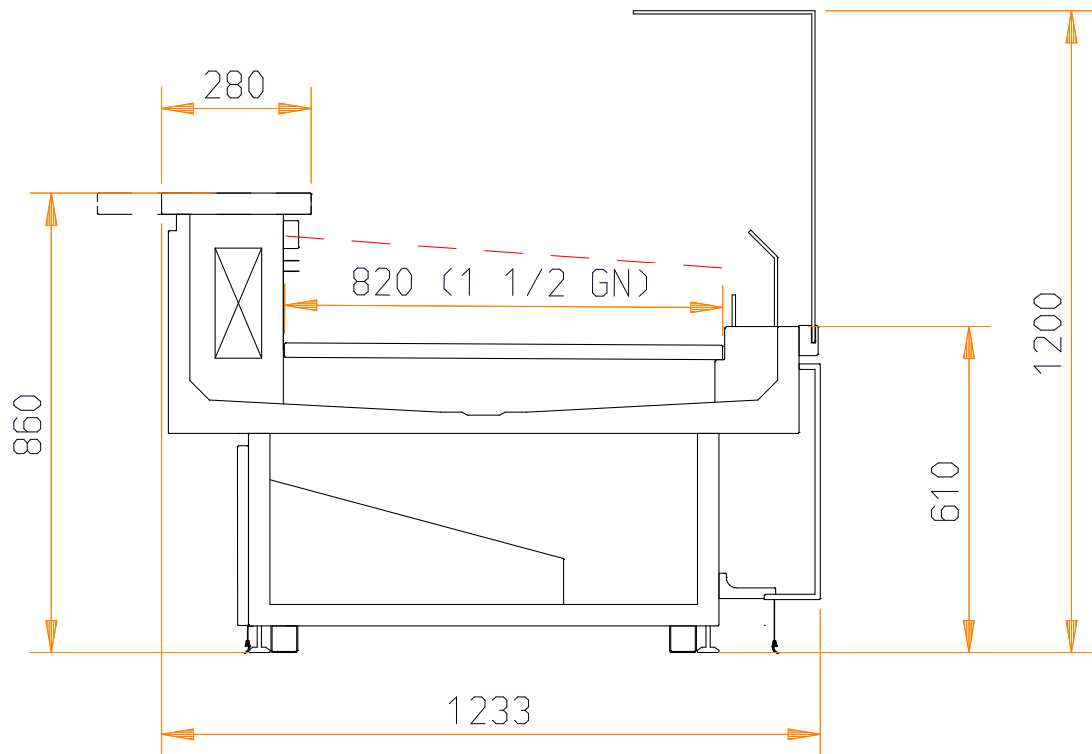
** Depending on store temperature, interior configuration, stacking height and evaporation temperature

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

**** No longer allowed in the EU

CC Cold full serve

Side elevation



CC Cold full serve	1000 mm	1250 mm	1500 mm	1750 mm	2000 mm	2250 mm
Width - incl. end walls (mm)	1088	1338	1588	1838	2088	2338
Depth (mm)	1233	1233	1233	1233	1233	1233
Height (mm)	1200	1200	1200	1200	1200	1200
Net weight (kg) - approx.	240	300	360	420	480	540

CC Cold full serve	2500 mm	2750 mm	3000 mm	3250 mm	3500 mm	3750 mm
Width - incl. end walls (mm)	2588	2838	3088	3338	3588	3838
Depth (mm)	1233	1233	1233	1233	1233	1233
Height (mm)	1200	1200	1200	1200	1200	1200
Net weight (kg) - approx.	600	660	720	780	840	900

CC Cold self-serve

Your assortment of deli items appears appealing within our Cold model. Crafted with the presentation of both packaged and unpackaged goods in mind, particularly those less susceptible to dehydration like cheeses, meat products, and ready-to-eat meals, this model ensures an appealing display.



With our OmniCold refrigeration technology, your products maintain optimal temperatures. The innovative airflow design ensures consistent circulation above the products, preserving refrigerated foods in prime condition, even with a stepped deck configuration. Notably, **OmniCold technology facilitates energy efficiency** by minimizing the temperature differential between the air exiting and entering the evaporator.

Model	Cold self-serve
Length options (mm)	1000, 1250, 1500, 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	820 mm or 1 ½ 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	Square tilt-forward glass
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Refrigerant options (other refrigerants on request)	Remote R744 (CO ₂), R513A, R448A, R449A, R452A, R407F, R404A****, R507A**** Integral R1234yf
Energy class EU Energy Efficiency Index (EEI)	
Interior configuration	Flat deck, stepped deck, lowered deck, prep inserts
Interior material	Stainless steel AISI 304 (optional blackened)
Exterior	Customisable cladding and materials
Worktop	Large customisable worktop (280 mm) with accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.
Water drainage	Permanent drain

* Minimum and/or maximum length may be limited by selected refrigeration options

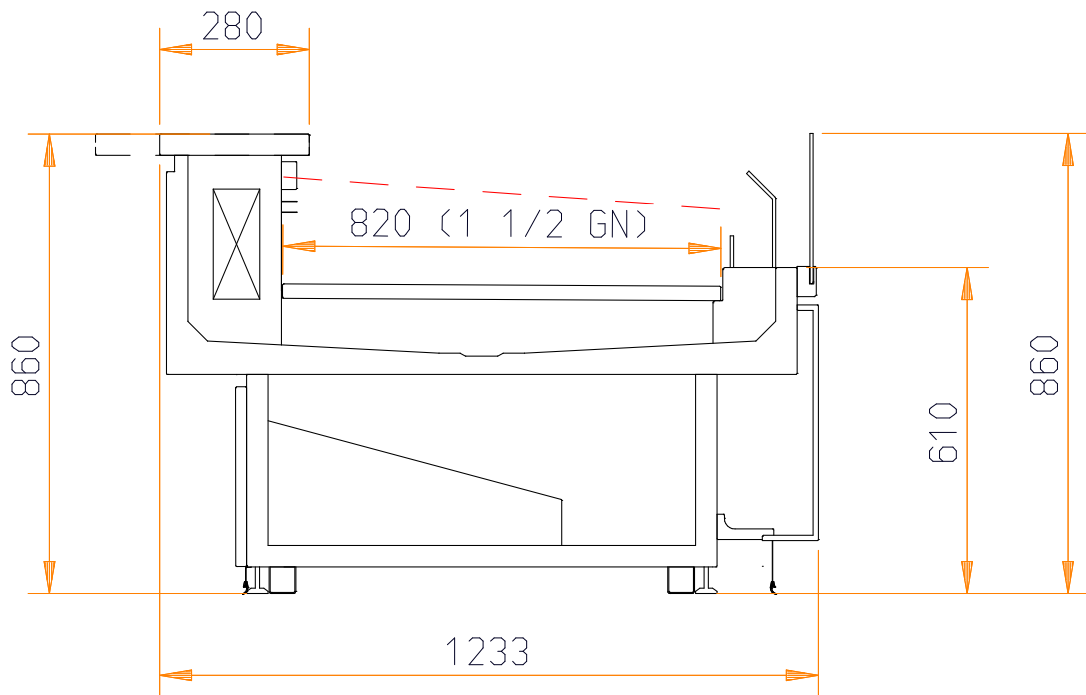
** Depending on store temperature, interior configuration, stacking height and evaporation temperature

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

**** No longer allowed in the EU

CC Cold self-serve

Side elevation



CC Cold self-serve	1000 mm	1250 mm	1500 mm	1750 mm	2000 mm	2250 mm
Width - incl. end walls (mm)	1088	1338	1588	1838	2088	2338
Depth (mm)	1233	1233	1233	1233	1233	1233
Height (mm)	1200	1200	1200	1200	1200	1200
Net weight (kg) - approx.	240	300	360	420	480	540

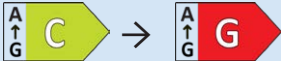
CC Cold self-serve	2500 mm	2750 mm	3000 mm	3250 mm	3500 mm	3750 mm
Width - incl. end walls (mm)	2588	2838	3088	3338	3588	3838
Depth (mm)	1233	1233	1233	1233	1233	1233
Height (mm)	1200	1200	1200	1200	1200	1200
Net weight (kg) - approx.	600	660	720	780	840	900

CC FreshCold full serve

Ensuring your products maintain freshness is paramount—they must appear fresh and stay fresh. Our FreshCold full serve model caters specifically to the presentation of unpacked items like fresh meat, addressing the challenge of dehydration common in such products.

Presenting fresh, unpacked items like meat often leads to dehydration, resulting in weight loss and diminished profits. However, our optional ultrasonic misting system mitigates this issue by **reducing weight loss to a mere 1% per day**. This translates to prolonged freshness, extended shelf life, reduced waste, and ultimately, increased profitability.



Model	FreshCold full serve
Length options (mm)	1000, 1250, 1500, 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	820 mm or 1 ½ GN
Refrigeration load	50-150 W/m***
Refrigeration capacity	< 400 W/m
Evaporation temperature	Up to - 4 °C
Stacking height - standard interior	Up to 180 mm at 0M0
Stacking height - lowered interior	Up to 230 mm at 0M0
Glass	Square UV bonded tilt-forward glass
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Humidification system	Ultrasonic misting (optional)
Refrigerant options (other refrigerants on request)	Remote R744 (CO ₂), R513A, R448A, R449A, R452A, R407F, R404A****, R507A**** Integral R1234yf
Energy class EU Energy Efficiency Index (EEI)	 A↑G C → A↑G G
Interior configuration	Flat deck, stepped deck, lowered deck or chilled ice tubs interior for presentation of fresh fish
Interior material	Stainless steel AISI 304 (optional blackened)
Exterior	Customisable cladding and materials
Worktop	Large customisable worktop (280 mm) with accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.
Water drainage	Permanent drain

* Minimum and/or maximum length may be limited by selected refrigeration options

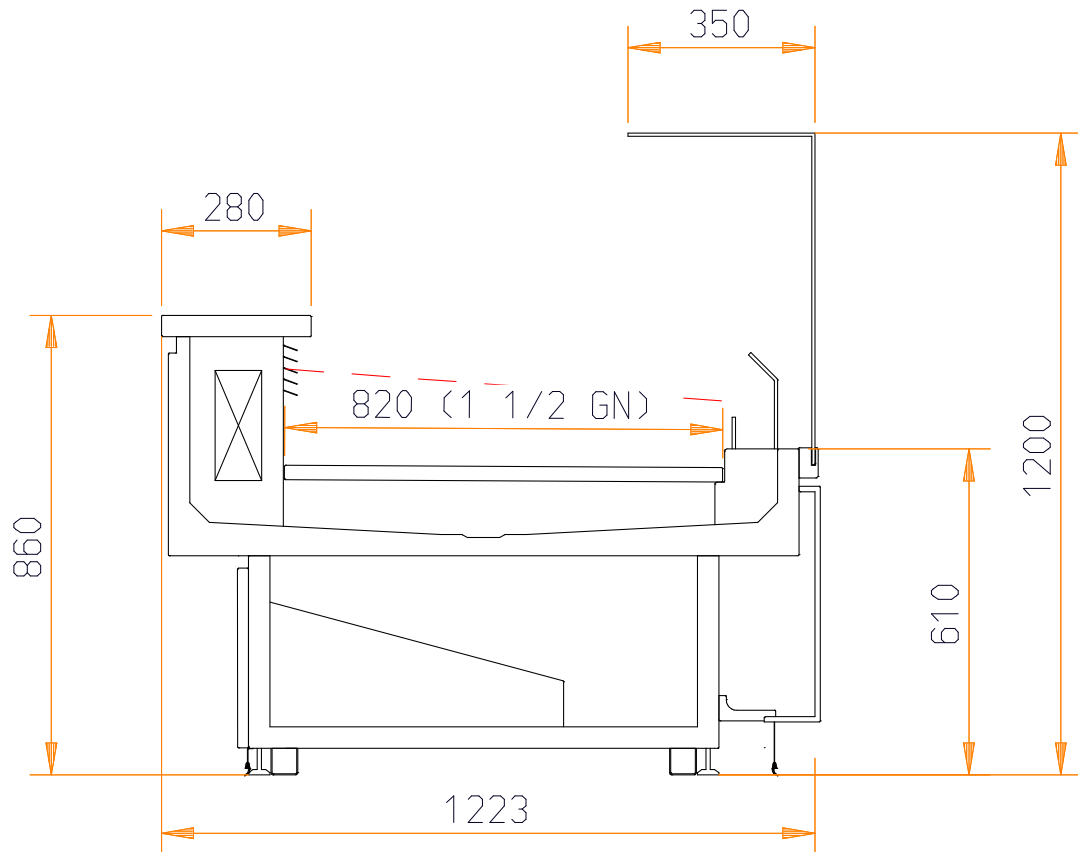
** Depending on store temperature, interior configuration, stacking height and evaporation temperature

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

**** No longer allowed in the EU

CC FreshCold full serve

Side elevation



CC FreshCold full serve	1000 mm	1250 mm	1500 mm	1750 mm	2000 mm	2250 mm
Width - incl. end walls (mm)	1088	1338	1588	1838	2088	2338
Depth (mm)	1233	1233	1233	1233	1233	1233
Height (mm)	1200	1200	1200	1200	1200	1200
Net weight (kg) - approx.	240	300	360	420	480	540

CC FreshCold full serve	2500 mm	2750 mm	3000 mm	3250 mm	3500 mm	3750 mm
Width - incl. end walls (mm)	2588	2838	3088	3338	3588	3838
Depth (mm)	1233	1233	1233	1233	1233	1233
Height (mm)	1200	1200	1200	1200	1200	1200
Net weight (kg) - approx.	600	660	720	780	840	900

CC IceCold

Keep it fresh, keep it ice cold. Designed for product presentation on crushed ice, the IceCold full serve model provides superior holding conditions under the toughest circumstances. It is the ultimate choice for openly displayed fresh products such as fish and shellfish. Thanks to a mild airflow and chilled ice tubs, the ice lasts all day.



When displaying fresh, unpackaged items like fish, dehydration poses a significant challenge. To combat this, we've developed an optional time-based misting system. This innovative solution **not only prevents dehydration but also enhances preservation and presentation**, imparting a desirable wet surface appearance.

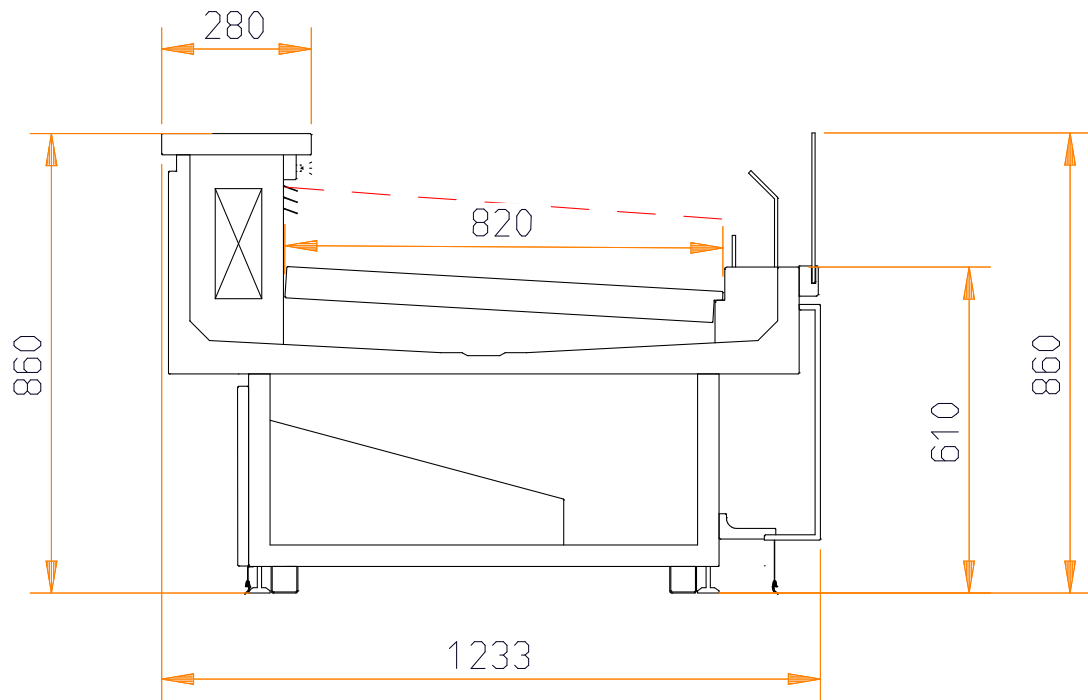
Model	IceCold
Length options (mm)	1000, 1250, 1500, 2000, 2250, 2500, 2750, 3000, 3250, 3500, 3750*
Product temperature	- 1 < T < 3 °C
Presentation area depth	820 mm
Energy consumption	50-100 W/m**
Refrigeration capacity	< 400 W/m
Evaporation temperature	Up to - 4 °C
Nominal voltage	1N~230V 50/60Hz
Stacking height	Up to 180 mm at 0M0
Glass	Square tilt-forward glass
Technology	OmniCold: mild airflow, rear evaporator coil, chilled ice tub
Misting system	Spray bar or ultrasonic (optional)
Refrigerant options (other refrigerants on request)	Remote R744 (CO ₂), R513A, R448A, R449A, R452A, R407F, R404A***, R507A*** Integral R1234yf
Interior configuration	Chilled ice tubs
Interior material	Stainless steel AISI 316
Exterior	Customisable cladding and materials
Worktop	Large customisable worktop (280 mm) with accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.

* Minimum and/or maximum length may be limited by selected refrigeration and misting options.

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

*** No longer allowed in the EU

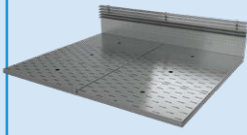
CC IceCold Side elevation



CC IceCold	1000 mm	1250 mm	1500 mm	1750 mm	2000 mm	2250 mm
Width - incl. end walls (mm)	1088	1338	1588	1838	2088	2338
Depth (mm)	1233	1233	1233	1233	1233	1233
Height (mm)	1200	1200	1200	1200	1200	1200
Net weight (kg) - approx.	240	300	360	420	480	540

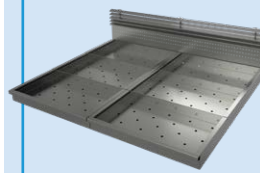
CC IceCold	2500 mm	2750 mm	3000 mm	3250 mm	3500 mm	3750 mm
Width - incl. end walls (mm)	2588	2838	3088	3338	3588	3838
Depth (mm)	1233	1233	1233	1233	1233	1233
Height (mm)	1200	1200	1200	1200	1200	1200
Net weight (kg) - approx.	600	660	720	780	840	900

Interior options



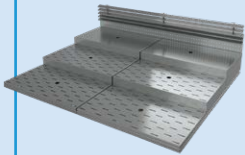
Flat deck (stainless steel)

Available for CC Cold and CC FreshCold. Optional blackened.



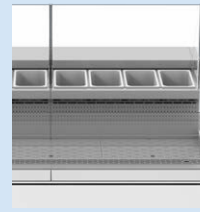
Crushed Ice Tub (stainless steel)

Available for CC FreshCold - ideal for presenting fresh fish atop crushed ice. Default CC IceCold.



Stepped deck (stainless steel)

Available for CC Cold and CC FreshCold. Optional blackened.



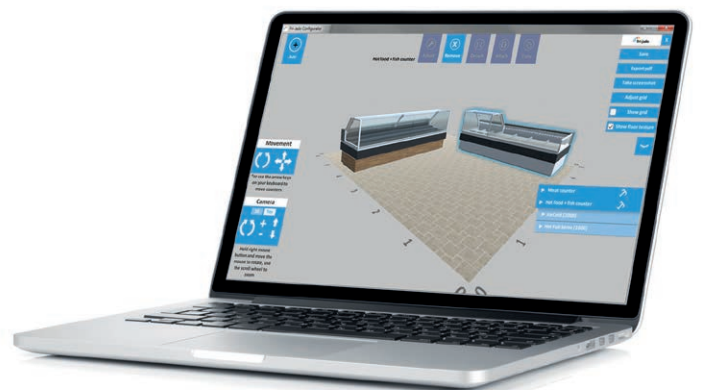
Prep inserts (stainless steel)

Available for CC Cold self-serve. Optional blackened.

Configurator

Custom Counter Configurator

Designing your own custom counter has never been easier thanks to our Custom Counter Configurator. With this tool, you can seamlessly craft a counter that perfectly matches your needs and visualize the final product with a detailed 3D image. Our team is here to assist you every step of the way in tailoring your ideal counter using this innovative tool.





Knife holder

Knife holder for cooking knives, to be attached on the operator side of the counter. Available in 250 and 500mm.



Cup/lid holder

Holder for packaging cups or lids, to be attached to the operator side of the counter.



Bag hook

Hook for shopping bags, to be attached on the operator side of the counter.



Scale platform 500x300mm

Sliding platform for scale, to be placed on the counter's worktop.



Bag holder

Holder for various types of bags, to be attached on the operator side of the counter. Available in 250 and 500mm.



Cutting board 500x300mm

Cutting board, to be placed on the counter's worktop. Available in 6 colours for different food products.

Accessories Custom Counters

Description	Art. No.
Knife holder 250mm	30002462
Knife holder 500mm	30002464
Bag hook	30002479
Bag holder 250mm	30002459
Bag holder 500mm	30002460
Cup/Lid holder	30003060
Scale platform	30002478
Cutting board Blue	30004768
Cutting board Red	30004764
Cutting board White	30002477
Cutting board Brown	30004767
Cutting board Green	30004765
Cutting board Yellow	30004766



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

This booklet contains basic drawings. For more detailed technical information, please visit www.frijado.com. Whilst every care has been taken in the compilation of this booklet, and every attempt to present up-to-date and accurate information, we cannot guarantee that inaccuracies will not occur. Fri-Jado can not be held responsible for any loss, damage or inconvenience caused as a result of any inaccuracy or error on this overview booklet.