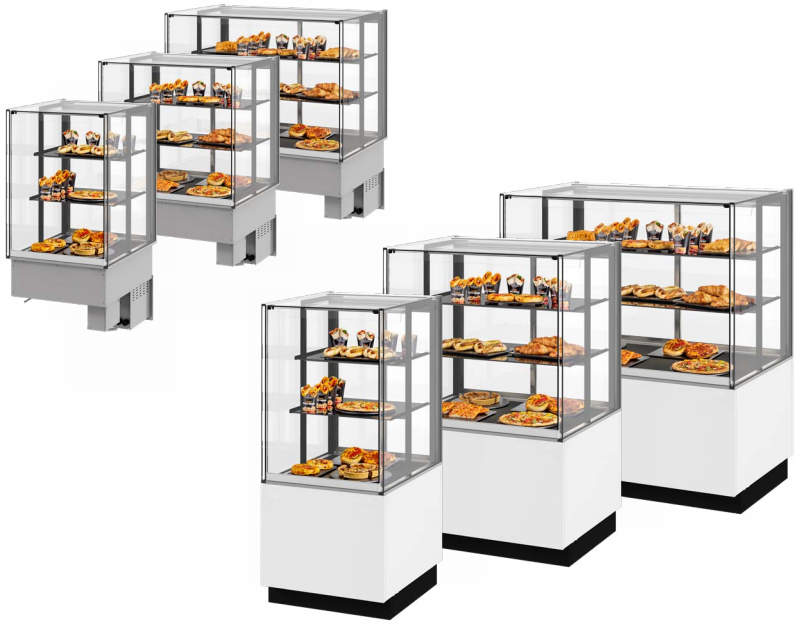
Get the best, in every aspect

MCC Hot full serve humidified displays
3 levels



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

Total Visibility

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

High Capacity

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

Best Performance

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 consumption and costs.

Mix & Match

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.

Green Efficiency

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 Hot full serve humidified

Features

- 3-level heated and humidified full serve display cabinet
- Designed for unpackaged products
- 600, 900,or 1200 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
- Ready to plug in for quick and easy installation
- Underframe available in any RAL colour
- Slim shelves with adjustable angle and height
- LED lighting with natural colour reproduction on each shelf
- Hot Humidification technology extends shelf life of unpackaged food
- Energy saving hot air recirculation
- Humidification with automatic or manual water fill
- Thermopane glass - increased insulation
- Total presentation area:
  - MCC 60-3: 0.75 m^2
  - MCC 90-3: 1.20 m^2
  - MCC 120-3: 1.66 m^2

Accessories

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

Three presentation levels

Hot Humidification technology

Maximum food visibility

Models on underframe or drop-in version

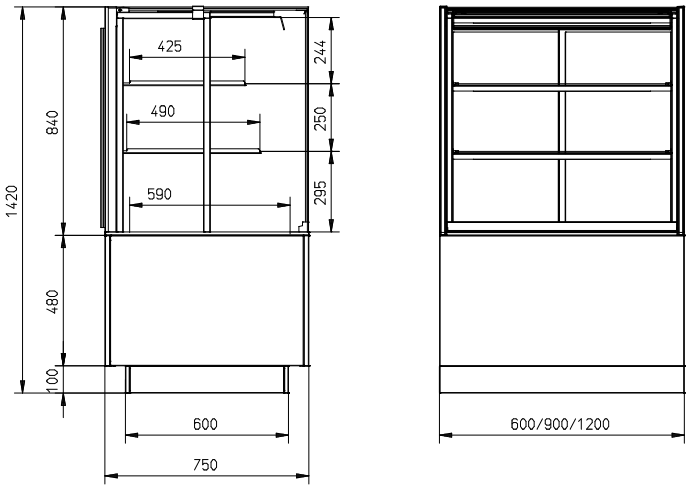
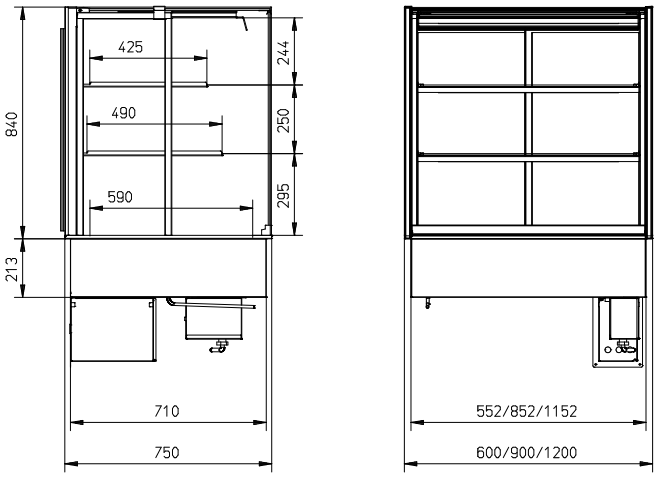
fri-jado

making food irresistible

	MCC 60-3 Hot full serve	MCC 90-3 Hot full serve	MCC 120-3 Hot full serve
Width	600 mm	900 mm	1200 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	135 / 161 kg	170 / 202 kg	205 / 243 kg
Voltage	1N~ 230V	1N~ 230V	1N~ 230V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	1.72 kW	2.09 kW	2.79 kW
Max. nominal current	7. 1 A	8.5 A	11.4 A
Electrical connection*	2-pole earthed plug 16 A	2-pole earthed plug 16 A	2-pole earthed plug 16 A

* Lenth power cord appr. 1.5 m

MCC-3 Hot full serve on underframe



MCC-3 Hot full serve drop-in