

Product Catalogue

Cooking and Counters

2023





Fri-Jado: making food irresistible.

Pleasing the five senses: that's what it's all about when customers enter your store. Your deli or food-to-go department should therefore be a clear showpiece that provides a true food experience.

At Fri-Jado, we believe that an innovative and appetizing food experience can truly enrich any food-to-go environment. We provide food-to-go companies worldwide with the latest technology that makes their food products stand out. We engage their customers in the food preparation process with eye-catching front-cooking solutions. When it comes to fresh food presentation, our heated and refrigerated counters provide a crystal clear product view combined with perfect holding conditions.

Everything we do is about creating the best stage for our customers' products. We are convinced that creating maximum attraction through superior preparation and irresistible presentation is the most effective way to boost fresh food sales. Equally important, food equipment should have the lowest total cost of ownership. Hence, it is our passion to continuously improve the food experience with the latest high-quality technological innovations. At the same time, we realize that technology is just a tool. Putting our customers' products on stage is what we really do.



Why Fri-Jado?

Technology as enabler

Everything we do revolves around putting our customers' products on stage. We believe that creating maximum attraction towards food consumers through superior quality and irresistible presentation is the most effective way to boost fresh food sales. Our technology is 'just' a tool that we developed around this philosophy.

Innovation

We are on top of new trends in technology, design and ergonomics with the aim of continuously improving the food experience. We regularly discuss the latest market trends and opportunities with our partners and international food customers. This is how we translate innovation into customer value in our products.

Highest quality

Providing value means providing technology that works, each and every time. All our equipment is developed and produced according to the highest standards. The result: first-class equipment with the lowest total cost of ownership in the industry.

Hot meets cold

The ultimate food experience combines both hot and cold products that are fresh, ready-to-heat or ready-to-eat. Our collection features products for hot and cold food preparation and presentation, which is unique in the industry.

Global network

We have been a reliable partner for food retail and food-to-go solutions since 1937. Our proven track record and solid international network of sales offices and local service partners provides a strong base.

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NEW: Large Deli Rotisserie (LDR)

Increase production and profit, reduce labor cost, and maximize return on investment with our Large Deli Rotisserie! The LDR Auto-Clean has energy efficient high speed convection with double loop, perfectly roasting a batch of 49 chickens (1.2kg/basket) in just 60 minutes! For article and price details, check pages 20-21.

Available from the 1st of March 2023

NEW



Features

- Extremely high loading capacity
- High-speed double loop convection; energy saving technology
- Automatic cleaning system - Low water consumption
- Rotor for up to 49 chickens (1.2kg/basket) per batch
- Cook correction and eco-cooking save on energy use & ensuring food safety
- Pass through (doors on both sides) - Avoid cross contamination
- Automatic cleaning system compatible with Fri-Jado rotisserie cleaning products
- SmartConnect - Optional Wi-Fi for monitoring and recipe management via the cloud based dashboard

NEW: Heated Grease Reservoir for LDR

- Designed to simplify the collection and transportation of grease
- Manages grease handling process
- Easy to use
- Increases operator safety
- Gives you the opportunity to generate revenue from grease
- Matching design for open underframe



NEW

NEW: Modular Table Top display (MTT)

Compact table top display for an eye-catching presentation of hot and packaged grab-and-go food. Fits in anywhere, no installation requirement. Designed for the best product visibility with maximized transparency and LED lighting per shelf. Fri-Jado's patented Hot Blanket technology keeps the food safe and delicious for longer, while saving up to 50% on energy consumption and costs. Standard equipped with Multi Temp, a function that allows you to adapt the temperature settings per shelf to food from different food groups. For article and price details, check page 41.



Innovative features

- Maximum transparency
- LED shelf lighting
- Compact solution
- Superior Hot Blanket holding technology
- Energy savings up to 50% - hot air recirculation per shelf
- Individual shelf temperature settings with Multi Temp
- Solid back and pass through models available

Hot Blanket Technology

Like the MCC and MDD Hot self serve displays, the MTT range is equipped with the market's leading Hot Blanket holding technology. A combination of hot air recirculation per shelf and mild shelf heating fully wraps the products in a hot blanket. This **extends shelf life** and **minimizes waste**. Last but not least, the high energy efficiency of this technology **saves up to 50% on energy consumption and costs**.

STANDARD HEATED DISPLAYS



FRI-JADO DISPLAYS



Cooking





Quality matters!

That's why Fri-Jado not only invests in **innovation**, but also focuses on maintaining the **highest standards**. We have a long history of supplying cooking equipment and have built up considerable experience in the industry.

Our rotisseries are the **fastest** in the industry, are built to last and deliver superior roasted products every time. Designed to **create show** and attract attention, they **boost impulse sales**. Features such as Eco Cooking, Cook Correction and automatic cleaning systems make our rotisseries stand out in terms of energy consumption, food safety and operator convenience.

Based on our rotisserie expertise we have developed a food retail combi oven according to the highest food retail standards.

Your advantages

- Superior food quality
- Mouthwatering cooking theatre
- High productivity
- Low operating costs

Auto Clean Rotisseries - TDR auto-clean

Easy to operate: touch screen controls

Boosts sales: visual cooking stimulates sales

Saves time: automatic overnight cleaning

Sustainable: low water consumption

Product availability: rotisserie operational until end of shift

Food safety: Cook Correction controls product quality

Flexibility: position anywhere in store with ventless hood

Food quality: always a perfectly roasted product

TDR 5 s auto-clean



Top features

- Touch screen controls
- Automatic cleaning system compatible with Fri-Jado Rotisserie Cleaning products*
- Roasting theatre creates an in-store food experience and stimulates impulse purchases
- 250 programs with up to 9 cook stages per program
- Cook Correction detects and corrects abnormalities during the cook cycle
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins
- SmartConnect: Optional Wi-Fi for monitoring and recipe management via the cloud based dashboard (details on page 14 & 15)

Standard characteristics

- Supplied on matching stand
- 5 Meat fork or V-spit positions, 5 basket or rack positions
- Rotor up to 20 chickens (1.2kg) per batch
- USB connection for easy transfer of data and programs
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 5 Meat forks

* Please check page 12 or consult your Fri-Jado representative for the Fri-Jado Rotisserie Cleaning products

TDR 8 s auto-clean



Top features

- Touch screen controls
- Automatic cleaning system compatible with Fri-Jado Rotisserie Cleaning products*
- Roasting theatre creates an in-store food experience and stimulates impulse purchases
- 250 programs with up to 9 cook stages per program
- Cook Correction detects and corrects abnormalities during the cook cycle
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins
- SmartConnect: Optional Wi-Fi for monitoring and recipe management via the cloud based dashboard (details on page 14 & 15)

Standard characteristics

- Supplied on matching stand
- 8 Meat fork or V-spit positions, 7 basket or rack positions
- Rotor up to 40 chickens (1.2kg) per batch
- USB connection for easy transfer of data and programs
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 8 Meat forks for TDR 8 s
- 16 Meat forks for TDR 8 s + 8 s

Also available as stacked combination (TDR 8 s + 8 s auto-clean) or with a Fri-Jado GO Combi (see pages 31-33)

* Please check page 12 or consult your Fri-Jado representative for the Fri-Jado Rotisserie Cleaning products

Ventless Hood



Top features

- Effective air filtration system that removes grease-laden vapor, odor and smoke
- Cost saving solution - no central extraction system needed
- Flexibility - position TDR auto-clean anywhere in your store

Standard characteristics

- Easy cleaning
- Matching design with TDR 5 s auto-clean or TDR 8 s auto-clean

Included

- 5 charcoal filters

	TDR 5 s auto-clean on stand	TDR 8 s auto-clean on stand	TDR 8 s + TDR 8 s auto-clean
			
	Number	Number	Number
TDR auto-clean	9319205	9319048	9319088
TDR auto-clean with Wi-Fi	9319215	9319058	9319098
Dimensions			
Width	885 mm	1050 mm	1050 mm
Depth	760 mm	915 mm	915 mm
Depth with hood	896 mm	1079 mm	1079 mm
Height	1735 mm	1800 mm	2135 mm
Height with hood	2069 mm	2126 mm	2461 mm
Technical data			
Net weight	180 kg	245 kg	430 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	6,6 kW	13,6 kW	27,2 kW

Ventless hood	TDR 5 s auto-clean	TDR 8 s auto-clean	TDR 8 s + TDR 8 s auto-clean
	Number	Number	Number
Ventless hood	9318062	9318060	9318060
Charcoal filter, set of 5 (Ventless Hood)	9298710	9298710	9298710
Technical data			
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Power	0,4 kW	0,4 kW	0,4 kW

Fri-Jado Rotisserie Cleaner - for TDR and LDR auto-clean

Our comprehensive portfolio of accessories ranges from special installation solutions to cleaning and care products, all of which are perfectly tailored to your specific requirements.



Fri-Jado ProteClean Green+ Daily Clean



Two-in-one cartridge; all you need for the daily cleaning in one safe package. The cleaning products are released in two stages. The first stage is an enzyme based product; grease and proteins are broken down into water soluble, drain safe residues. Carbon build-up is eliminated in the second stage.

Top features

- Powerful two-in-one system
- Deals with all possible proteins
- Dissolves grease and eliminates carbon build up
- Operator safe: no direct contact of chemicals
- Food safety: no chemical residue

Standard characteristics

- Contents per box:
- 30 cartridges



Fri-Jado In Between Clean

Top features

- Quick clean
- Prevents contamination in between cook cycles (such as fish or meat)
- Simple dosage - easy to use
- Developed for all proteins
- Soluble pouches
- Operator safe: no direct contact of chemicals

Standard characteristics

- Contents per bucket:
- 72 caps



Fri-Jado RotiShine Descale*

Top features

- Powerful descale and rinse
- Simple dosage - easy to use
- Soluble tablets

Standard characteristics

- Contents per bucket:
- 50 tablets

* We strongly recommend the use of Fri-Jado RotiShine once per week for areas with a water hardness of more than 4.0°dH and twice per week for areas with higher water hardness. Above 20°dH a lime filter must be used.

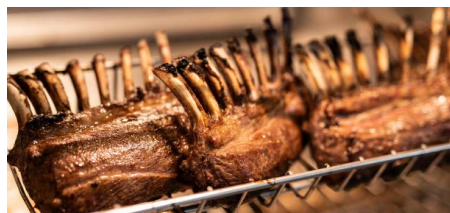
Description	Number	Packaging	MOQ for reseller discount**	Area Details
Fri-Jado ProteClean EU ⁺	9311066	Box	36 boxes = 1 pallet	A/B/BG/BY/CH/CY/CZ/D/E/F/FIN/GB/GR/H/HR/I/IL/IRL/N/NL/P/PL/RO/S/SLO/TR/UA
Fri-Jado ProteClean Americas ⁺	9311062	Box	45 boxes = 1 pallet	US/CA/MX/CR/CL/GT/PE/CO/BR/ZA/AU
Fri-Jado ProteClean Rest of the world	9311068	Box	36 boxes = 1 pallet	Countries not mentioned above
Fri-Jado In Between Clean EU ⁺	9312170	Bucket	96 buckets = 1 pallet	A/B/BG/BY/CH/CY/CZ/D/E/F/FIN/GB/GR/H/HR/I/IL/IRL/N/NL/P/PL/RO/S/SLO/TR/UA
Fri-Jado RotiShine Descale*	9312088	Bucket	16 buckets	A/B/CA/CH/D/E/F/GB/IRL/NL/US

Reseller discount 40%. Minimal reseller quantity: 1 pallet of ProteClean / In Between Clean or 16 buckets of Descale.

ProteClean Green+ is indicated as dangerous goods (Hazmat). Transportation may only occur by truck or ocean freight. Regulations may vary per country, which can cause a delay in delivery.

TDR auto-clean accessories and consumables

Get the best out of your Fri-Jado TDR with original Fri-Jado accessories. Enjoy the variety, make the most of your cooking appliance. The special features of original accessories are the optimal heat transfer and extreme robustness and durability.



Meat basket

Designed for products that should not rotate during cooking. Ideal for cooking chicken parts, roasts and a variety of other products. Easy handling, so this handy accessory can be loaded quickly.



Meat basket insert

Designed to support the cooking of a variety of meat, poultry, fish or vegetables.



Meat fork

Designed for a wide range of different sized chicken and all sorts of meat.



V-spit

Supports the chicken but does not pierce the skin, retaining natural juices that gives the bird flavour.

Butterfly chicken rack

This wire rack set allows you to easily cook a butterflied chicken, so it can cook faster and retain more moisture. Also very useful for flat meats like ribs.



Accessories/ Consumables	TDR 5 s auto-clean on stand	TDR 8 s auto-clean on stand	TDR 8 s + TDR 8 s auto-clean
Description	Number	Number	Number
Meat basket	9010387	9172134	9172134
Insert for meat basket	9170497	9170496	9170496
Meat fork	9010549	9172153	9172153
V-spit	9112472	9112480	9112480
Butterfly chicken rack	9312089	9312090	9312090
Water filtration system**	9308010	9308010	9308010
Replacement filter cartridge	9301073	9301073	9301073

** . We recommend the use of Fri-Jado descale products or the installation of a water filter if the local water hardness is above 4°dH to enhance the lifetime of the components. Above 20°dH, a descaling filter must be used. If the TDR/LDR AC is connected to water with more than 20°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.



SmartConnect - Your equipment connected

Efficient operations: the latest recipes and operator instructions centrally uploaded on all your equipment

Lower service costs, increased uptime

Data analysis: compare equipment between stores

Always secure: our cloud meets the highest security standards

Various access levels

Personal dashboard: monitor & manage your fleet

Efficient operations, lower service costs, increased uptime: enjoy the benefits of Fri-Jado SmartConnect. Get remote access to your equipment fleet with one mouse click with this smart, IoT-based platform. The secured Wi-Fi connection saves costs compared to hard-wired connectivity solutions.



Efficient operations

The latest recipes on all your rotisseries: simply upload new recipes to all connected machines. Moreover, the latest update on your operator instructions to have the right information just where it is needed.



Lower service costs, increased uptime

Increase first-time-right fixes, eliminate downtime: your service partner can perform online diagnosis, advise on preventative maintenance and access the latest service documentation. Software updates are carried out automatically.



Data analysis

Analyze data such as running hours, error messages, energy and water consumption etc. from your dashboard to compare equipment between stores, optimize operations and initiate predictive maintenance.



Always secure

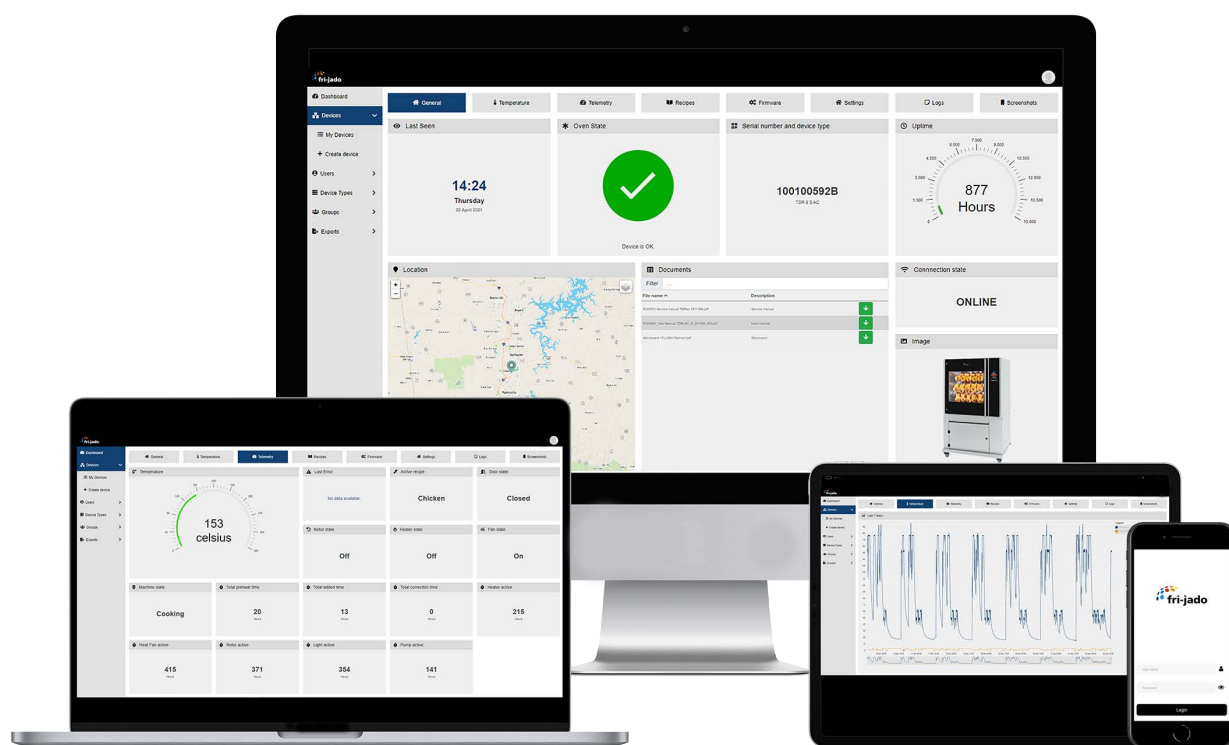
Our Cloud-based platform meets the highest security standards and utilizes the MQTT protocol. Connection is established using a secured Wi-Fi connection. The latest TLS/SLL encryption is used for data transfer.





SmartConnect - Your personal dashboard

Access your personal dashboard to monitor and manage the status of your equipment fleet, upload recipes and analyze operational data. Access levels can be managed. You can even allow selected service partners to consult the service dashboard and perform online diagnosis.



Description	Number	
SmartConnect	Please contact your Fri-Jado representative	

Auto Clean Rotisseries - Multisserie

Boosts sales: visual cooking stimulates sales

Speed & capacity: 60 chickens in only 45 minutes

Saves time: automatic overnight cleaning

Grease disposal: grease separator or disposable waste bags

Operator-friendly: accessible from 3 sides

Food safety: Cook Correction controls product quality

Flexibility: position anywhere in store with internal condenser

Multisserie with disposable waste bags



Top features

- Collection of grease and other liquid waste in disposable bags
- Fully automatic cleaning system with detergent and rinse aid dispenser
- Intelligent controls - easy, consistent operation
- Cook Correction detects and corrects abnormalities during the cook cycle
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- Supplied on stand
- 12 Chicken racks for up to 60 chickens (1.2kg)
- 250 programs with up to 9 steps
- Boiler-less steam generator with different steam levels, programmable
- Multi-purpose baskets available for preparation of chicken parts, ribs, etc.

Included

- 12 chicken racks

Also available with cooking probe

Also available with internal condenser

Multisserie with grease separator



Top features

- Grease separation system that separates grease from water - no separate grease treatment system needed
- Fully automatic cleaning system with detergent and rinse aid dispenser
- Intelligent controls - easy, consistent operation
- Cook Correction detects and corrects abnormalities during the cook cycle
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- Supplied on stand
- 12 Chicken racks for up to 60 chickens (1.2kg)
- 250 programs with up to 9 steps
- Boiler-less steam generator with different steam levels, programmable
- Multi-purpose baskets available for preparation of chicken parts, ribs, etc.

Included

- 12 chicken racks

Also available with cooking probe

Also available with internal condenser

Internal condenser - Position the Multisserie anywhere in your store





The condenser transforms steam into drain water during the cooking cycle. Moreover it loses steam at the end of the cycle. This provides maximum safety as no steam will escape from the Multisserie when your operator opens the door.

Top features

- Factory stacked
- Internal condenser
- No expensive central extraction system needed



Auto Clean Rotisseries - Multiserie

	disposable waste bags	disposable waste bags and condenser	grease separator	grease separator and condenser
				
	Number	Number	Number	Number
Multiserie	9199470	9199474	9199175	9199482
Multiserie with cooking probe	9199472	9199476	9199177	9199484
Dimensions				
Width	995 mm	1008 mm	995 mm	1008 mm
Depth	1320 mm	1341 mm	1320 mm	1341 mm
Height on stand	1885 mm	2215 mm	1885 mm	2215 mm
Technical data				
Net weight	360 kg	435 kg	390 kg	465 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Power	21kW	21 kW	21 kW	21 kW

See page 19 for Multiserie accessories and consumables



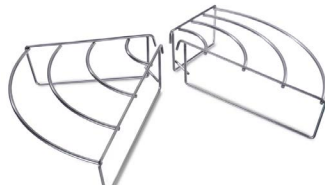
Multisserie accessories and consumables

Get the best out of your Fri-Jado Multisserie with original Fri-Jado accessories. Enjoy the variety, make the most of your cooking appliance! The special features of original accessories are the optimal heat transfer and extreme robustness and durability.



Multi purpose basket

Ideal for cooking chicken parts, roasts and a variety of other products. Easy handling.



Chicken Rack

Designed for a wide range of different sized chicken.



Stainless steel cladding for Underframe

Creates a closed cabinet from a standard underframe.

Accessories/ Consumables	disposable waste bags	disposable waste bags and condenser	grease separator	grease separator and condenser
Description	Number	Number	Number	Number
Stainless steel cladding for underframe	9198118	9198118	9198118	9198118
Chicken rack	9192331	9192331	9192331	9192331
Multi-purpose basket	9192222	9192222	9192222	9192222
Grease disposal bag (15 ltr) box of 150 pieces	9191350	9191350		
Water filtration system*	9308010	9308010	9308010	9308010
Replacement filter cartridge	9301073	9301073	9301073	9301073
Fri-Jado Multisserie cleaner 4x5 liter**	9191284	9191284	9191284	9191284
Fri-Jado Multisserie rinse aid 2x5 liter**	9191340	9191340	9191340	9191340

* We strongly recommend the use of water filters for all water connected installations to enhance the durability of the components. If the Multisserie is connected to water with more than 7.0°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.

**Please note that the Multisserie cleaner and Multisserie rinse aid are indicated as hazardous goods. Transportation may only occur by truck or ocean freight. Regulations may vary per country, which can cause a delay in delivery. Service issues related to using non approved detergents will not be covered under warranty.

Auto Clean Rotisseries - LDR auto-clean

Energy-efficient: high-speed double loop convection
Drives sales: visual cooking stimulates impulse purchases
High production: extremely large capacity

Food quality: always a perfectly roasted product
Sustainable: low water consumption per cleaning cycle
Food safety: Cook Correction controls food quality

Available from the 1st of March 2023

LDR 8 s auto-clean



Top features

- Extremely high loading capacity
- High-speed double loop convection; energy saving technology
- Automatic cleaning system - low water consumption
- 49 (1.2 kg/basket) chicken perfectly roasted in just 60 minutes
- SmartConnect - Optional Wi-Fi for monitoring and recipe management via the cloud based dashboard (details on page 14&15)

Standard characteristics

- 8 V-spit or 7 basket positions
- 250 programs with up to 9 cook stages per program
- Cook correction and eco-cooking save on energy use & ensuring food safety
- USB connection for easy transfer of data and programs
- Striking cooking theatre due to large glass surface and brilliant lighting
- Pass through (doors on both sides) - avoid cross contamination
- Safety stop when opening the door during cooking
- Double glass doors, safe to touch
- Supplied on matching open underframe on casters
- Automatic cleaning system compatible with Fri-Jado rotisserie cleaning products*

* Please check page 12 or consult your Fri-Jado representative for the Fri-Jado Rotisserie Cleaning products



Heated grease reservoir

Top features

- Manages grease handling process
- Designed to simplify the collection and transportation of grease
- Increases safety
- Easy to use
- Generate revenue from grease

Standard characteristics

- Easy to use
- Matching design for open underframe



LDR 8 s Auto-Clean on stand



	Number	
LDR auto-clean	9349607	
LDR auto-clean with Wi-Fi	9349608	
Dimensions		
Width	1320 mm	
Depth	972 mm	
Height on stand	1800 mm	
Technical data		
Net weight	288 kg	
Voltage	3N~ 230/400 V	
Frequency	50/60 Hz	
Power	20,9 kW	

Accessories	LDR 8 s Auto-Clean on stand	
Description	Number	
Meat basket	9342007	
V-spit	9342011	
Heated grease reservoir	9318075	
Trolley for V-spits	9348007	
Wall rack for V-spits	9348008	
Frontdoor set for open underframe	9348012	

Electric 5-spit Rotisseries

Boosts sales: visual cooking stimulates sales

Speed: fastest rotisserie in the industry

Food quality: always a perfectly roasted product

Food safety: TDR P - Cook Correction controls product quality

Sustainable: TDR P - Eco Cooking saves 5% on energy

Flexibility: position anywhere in your store with ventless hood

TDR 5 Programmable



Top features

- Controls with programmable settings - easy, consistent operation
- Cook Correction detects and corrects abnormalities during the cook cycle
- Eco Cooking uses residual heat during the last part of the cook cycle saving energy
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- 5 Meat fork, V-spit, basket or rack positions
- Rotor up to 20 chickens (1.2kg)
- 99 programs with up to 3 cook stages per program
- USB connection for easy transfer of data and programs
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 5 Meat forks for TDR 5 P
- 10 Meat forks for TDR 5+5 P

Also available as stacked combination (TDR 5+5 P)

TDR 5 Manual



Top features

- Controls with manual settings
- Easy to operate - set time, temperature and start the rotisserie
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- 5 Meat fork, V-spit, basket or rack positions
- Rotor up to 20 chickens (1.2kg)
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 5 Meat forks for TDR 5 M
- 10 Meat forks for TDR 5+5 M

Also available as stacked combination (TDR 5+5 M)

Ventless Hood



Top features

- Effective air filtration system that removes grease-laden vapor, odor and smoke
- Cost saving solution - no central extraction system needed
- Flexibility - position TDR anywhere in your store

Standard characteristics

- Easy cleaning
- Matching design with TDR Programmable and Manual

Included

- 5 charcoal filters

	TDR 5 Programmable	TDR 5 + TDR 5 Programmable	TDR 5 Manual	TDR 5 + TDR 5 Manual
				
	Number	Number	Number	Number
	9299406	9299516	9299006	9299106
Dimensions				
Width	848 mm	848 mm	841 mm	841 mm
Depth	717 mm	717 mm	717 mm	717 mm
Depth with hood	853 mm	853 mm	853 mm	853 mm
Height	910 mm	1790 mm	910 mm	1790 mm
Height on stand	1725 mm		1725 mm	
Height with hood	1245 mm	2124 mm	1245 mm	2124 mm
Technical data				
Net weight	130 kg	266 kg	130 kg	266 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Power	6,6 kW	13,2 kW	6,6 kW	13,2 kW

Ventless Hood	TDR 5 Programmable	TDR 5 + TDR 5 Programmable	TDR 5 Manual	TDR 5 + TDR 5 Manual
	Number	Number	Number	Number
Ventless hood	9298703	9298703	9298703	9298703
Charcoal filter, set of 5 (Ventless Hood)	9298710	9298710	9298710	9298710
Technical data				
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V	1N~ 230 V
Power	0,4 kW	0,4 kW	0,4 kW	0,4 kW

See page 29 for TDR accessories and consumables

Electric 8-spit Rotisseries

Boosts sales: visual cooking stimulates sales

Speed: fastest rotisserie in the industry

Food quality: always a perfectly roasted product

Food safety: TDR P - Cook Correction controls product quality

Sustainable: TDR P - Eco Cooking saves 5% on energy

Flexibility: position anywhere in your store with ventless hood

TDR 8 Programmable



Top features

- Controls with programmable settings - easy, consistent operation
- Cook Correction detects and corrects abnormalities during the cook cycle
- Eco Cooking uses residual heat during the last part of the cook cycle saving energy
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- 8 Meat fork, V-spit, basket or rack positions
- Rotor up to 40 chickens (1.2 kg)
- 99 programs with up to 3 cook stages per program
- USB connection for easy transfer of data and programs
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 8 Meat forks for TDR 8
- 16 Meat forks for TDR 8+8 P

Also available as stacked combination (TDR 8+8 P)



TDR 8 Manual

Top features

- Controls with manual settings
- Easy to operate - set time, temperature and start the rotisserie
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- 8 Meat fork, V-spit, basket or rack positions
- Rotor up to 40 chickens (1.2kg)
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 8 Meat forks for TDR 8
- 16 Meat forks for TDR 8+8 M

Also available as stacked combination (TDR 8+8 M)

Ventless Hood



Top features





- Effective air filtration system that removes grease-laden vapor, odor and smoke
- Cost saving solution - no central extraction system needed
- Flexibility - position TDR anywhere in your store

Standard characteristics

- Easy cleaning
- Matching design with TDR Programmable and Manual

Included

- 5 charcoal filters

	TDR 8 Programmable	TDR 8 + TDR 8 Programmable	TDR 8 Manual	TDR 8 + TDR 8 Manual
				
	Number	Number	Number	Number
	9299600	9299700	9299200	9299300
Dimensions				
Width	1011 mm	1011 mm	1001 mm	1001 mm
Depth	830 mm	830 mm	830 mm	830 mm
Depth with hood	970 mm	970 mm	970 mm	970 mm
Height	1065 mm	2095 mm	1065 mm	2095 mm
Height on stand	1796 mm		1796 mm	
Height with hood	1395 mm	2344 mm	1395 mm	2344 mm
Technical data				
Net weight	185 kg	375 kg	185 kg	375 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Power	10,5 kW	21 kW	10,5 kW	21 kW

Ventless Hood	TDR 8 Programmable	TDR 8 + TDR 8 Programmable	TDR 8 Manual	TDR 8 + TDR 8 Manual
	Number	Number	Number	Number
Ventless hood	9298701	9298701	9298701	9298701
Charcoal filter, set of 5 (Ventless Hood)	9298710	9298710	9298710	9298710
Technical data				
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V	1N~ 230 V
Power	0,4 kW	0,4 kW	0,4 kW	0,4 kW

See page 29 for TDR accessories and consumables

Rotisserie and Multi Deck Combinations

Boosts sales: combines visual cooking and heated grab-and-go

Ideal for small store formats: rotisserie and 2-level heated merchandiser on < 1m²

Speed: fastest rotisserie in the industry

Food safety: Cook Correction, Hot Blanket holding technology

Food quality: heated products stay attractive for hours

Space Saver TDR 5 P with Multi Deck



Top features

- Combination of MDS 86 2 level self-serve heated display and 5-spit programmable rotisserie
- Preparation and presentation on one spot - saves valuable floor space
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics MDS 86 - 2 level

- Self-serve heated Multi Deck display
- Smart design ideal for small store formats
- 86 cm wide - 2 level heated display stacked below a rotisserie
- Customizable price strips on each shelf
- Lighting on each level
- Hot Blanket holding technology

Standard characteristics TDR 5 P (page 22)

- 5-spit rotisserie with programmable controls for easy, consistent operation
- Cook Correction and Eco Cooking
- Optional ventless hood - no need for central extraction system

Included

- 5 Meat forks

Space Saver TDR 5 M with Multi Deck



Top features

- Combination of MDS 86 2 level self-serve heated display and 5-spit manual rotisserie
- Preparation and presentation on one spot - saves valuable floor space
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics MDS 86 - 2 level

- Self-serve heated Multi Deck display
- Smart design ideal for small store formats
- 86 cm wide - 2 level heated display stacked below a rotisserie
- Customizable price strips on each shelf
- Lighting on each level
- Hot Blanket holding technology

Standard characteristics TDR 5 M (page 22)

- 5-spit rotisserie with manual settings
- Easy to operate - set time, temperature and start the rotisserie
- Optional ventless hood - no need for central extraction system

Included

- 5 Meat forks

Ventless Hood



Top features

- Effective air filtration system that removes grease-laden vapor, odor and smoke
- Cost saving solution - no central extraction system needed
- Flexibility - position TDR anywhere in your store

Standard characteristics

- Easy cleaning
- Matching design with TDR Programmable and Manual

Included

- 5 charcoal filters

	Space Saver TDR 5 P with MDS 86 - 2 level	Space Saver TDR 5 M with MDS 86 - 2 level
		
	Number	Number
	9229513 + 9299406	9229513 + 9299006
Dimensions		
Width	860 mm	860 mm
Depth	953 mm	953 mm
Depth with hood	1020 mm	1020 mm
Height	2000 mm	2000 mm
Height with hood	2337 mm	2337 mm
Technical data MDS		
Net weight	155 kg	155 kg
Voltage	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz
Power	3,2 kW	3,2 kW
Technical data rotisseries		
Net weight	130 kg	130 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz
Power	6,6 kW	6,6 kW

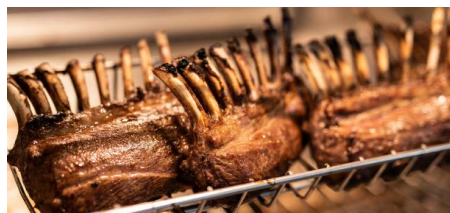
Ventless Hood	TDR 5 Programmable	TDR 5 Manual
	Number	Number
Ventless hood	9298703	9298703
Charcoal filter, set of 5 (Ventless Hood)	9298710	9298710
Technical data		
Voltage	1N~ 230 V	1N~ 230 V
Power	0,4 kW	0,4 kW

See page 29 for TDR accessories and consumables



TDR accessories and consumables

Get the best out of your Fri-Jado TDR with original Fri-Jado accessories. Enjoy the variety, make the most of your cooking appliance. The special features of original accessories are the optimal heat transfer and extreme robustness and durability.



Meat basket

Designed for products that should not rotate during cooking. Ideal for cooking chicken parts, roasts and a variety of other products. Easy handling, so this handy accessory can be loaded quickly.



Meat basket insert

Designed to support the cooking of a variety of meat, poultry, fish or vegetables.



Butterfly chicken rack

This wire rack set allows you to easily cook a butterflied chicken, so it can cook faster and retain more moisture. Also very useful for flat meat like ribs.



Meat fork

Designed for a wide range of different sized chicken and all sorts of meat.



V-spit

Supports the chicken but does not pierce the skin, retaining natural juices that give the bird flavour.

Accessories/ Consumables	TDR 5 M/P	TDR 8 M/P
Description	Number	Number
Meat basket	9010387	9172134
Insert for meat basket	9170497	9170496
Meat fork	9010549	9172153
V-spit	9112472	9112480
Butterfly chicken rack	9312089	9312090
Stand on castors	9298001	9298020

GO Combi Oven

Quality & consistency: throughout the day, between stores

Simplicity: preset and locked down programs

Max. throughput: short cooking times, mixed loads

Reliable: solid & built-to-last construction

Multifunctional: All cooking modes, all products

Flexibility: stacking with TDR AC rotisserie for max. versatility

Low TCO: low energy & water consumption, long service life

Remote control: Wi-Fi (or LAN) connection to online dashboard

GO 1.06



Top features

- Capacitive 7" colour touch screen with self-explanatory symbols and guidance for easy and intuitive operation
- QuickSelectRecipes; tailored user interface. Customize the home screen with preset and locked down recipes for simplicity and consistency
- Different user levels, protected by PIN codes
- CookTimeCorrection: detects and compensates unexpected changes in temperature: always the perfect result
- IntenseSteamingTechnology: Fast and efficient steam generation without the use of a costly boiler
- ClimateControl: Accurate settings and intelligent management of air, heat, pressure and humidity level for better food quality and less waste
- CareCycle: Recirculating auto-cleaning system with 7 different cycles, incl. Eco and Turbo Cleaning. System advises on optimal cycle and amount of detergent tabs
- Optional SmartConnect: Wi-Fi or LAN connection to cloud-based dashboard for remote fleet monitoring and management of consumption data, HACCP data, error notifications, recipes etc.

Standard characteristics

- Loading capacity: 6+1 x 1/1 GN (70 mm distance)
- Programming up to 1,500 recipes. Each recipe can hold up to 15 steps
- Recipes transferable via USB or Wi-Fi
- Hand shower
- Solid, built-to-last construction for intensive use
- HACCP data automatic storage and reporting via USB or Wi-Fi
- 3 pane glass door for insulation: Energy efficiency and safety
- Two-step safety door lock
- Door slam function. No manual latching required
- Energy-saving, long lasting LED lighting integrated in door. Flashes when product is ready

GO 1.10



Top features

- Capacitive 7" colour touch screen with self-explanatory symbols and guidance for easy and intuitive operation
- QuickSelectRecipes; tailored user interface. Customize the home screen with preset and locked down recipes for simplicity and consistency
- Different user levels, protected by PIN codes
- CookTimeCorrection: detects and compensates unexpected changes in temperature: always the perfect result
- IntenseSteamingTechnology: Fast and efficient steam generation without the use of a costly boiler
- ClimateControl: Accurate settings and intelligent management of air, heat, pressure and humidity level for better food quality and less waste
- CareCycle: Recirculating auto-cleaning system with 7 different cycles, incl. Eco and Turbo Cleaning. System advises on optimal cycle and amount of detergent tabs
- Optional SmartConnect: Wi-Fi or LAN connection to cloud-based dashboard for remote fleet monitoring and management of consumption data, HACCP data, error notifications, recipes etc

Standard characteristics

- Loading capacity: 10 x 1/1 GN (70 mm distance)
- Programming up to 1,500 recipes. Each recipe can hold up to 15 steps
- Recipes transferable via USB or Wi-Fi
- Hand shower
- Solid, built-to-last construction for intensive use
- HACCP data automatic storage and reporting via USB or Wi-Fi
- 3 pane glass door for insulation: Energy efficiency and safety
- Two-step safety door lock
- Door slam function. No manual latching required
- Energy-saving, long lasting LED lighting integrated in door. Flashes when product is ready

Stacked: Two-GO and Show & GO

Available models

- Two-GO: stacked 1.06 + GO 1.06
- Two-GO: stacked 1.06 + GO 1.10
- Show & GO: stacked TDR 8 s AC + GO 1.06

Top Features

- Create your own space-saving cooking tower on 1m²
- Maximized capacity and flexibility
- GO Combi + TDR AC rotisserie = the ultimate mix of cooking theatre, production and flexibility

Features rotisserie TDR 8 s AC: page 10

	GO 1.06 6 +1 x 1/1 GN	GO 1.10 10 x 1/1 GN
		
	Number	Number
Solid back	3739011	3739013
Dimensions		
Width	937 mm	937 mm
Depth incl. door handle(s)	908 mm	908 mm
Depth excl. door handle(s)	825 mm	825 mm
Height incl. legs + door hinge & pipes	851 mm	1081 mm
Height on stand	1795 mm	1795 mm
Max. working height	1355 mm	1585 mm
Technical data		
Net weight	125 kg	190 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz
Power	10,3 kW	19,3 kW

Stacked GO's	Two-GO GO 1.06 + GO 1.06	Two-GO GO 1.06 + GO 1.10	Show & GO GO 1.06 + TDR 8 s AC
			
	Number	Number	Number
Solid back	3739011 + 3739011 + 3738035 + 3738033*	3739011 + 379013 + 3738035 + 3738033*	3739019**

* delivered as not assembled (2 ovens + stacking kit + stand)

** delivered as assembled

See page 35 for GO Combi accessories and consumables

We recommend the installation of a water filter to enhance the lifetime of the components. Above 20°dH, a descaling filter must be used. If the Go Combi is connected to water with more than 20°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.

GO Combi Oven PassThrough

Food safety: avoid cross contamination
Efficiency: improve kitchen routing
Visibility: Better view on products
Practical: Separate back and front office

Productivity: increase throughput
Flexibility: stacked with other PT oven or TDR rotisserie
Control: Second display and boost button
Quality: all features and functions as solid back

GO 1.06 PassThrough



Top features

- Capacitive 7" colour touch screen with self-explanatory symbols and guidance for easy and intuitive operation
- QuickSelectRecipes; tailored user interface. Customize the home screen with preset and locked down recipes for simplicity and consistency
- Different user levels, protected by PIN codes
- CookTimeCorrection: detects and compensates unexpected changes in temperature: always the perfect result
- IntenseSteamingTechnology: Fast and efficient steam generation without the use of a costly boiler
- ClimateControl: Accurate settings and intelligent management of air, heat, pressure and humidity level for better food quality and less waste
- CareCycle: Recirculating auto-cleaning system with 7 different cycles, incl. Eco and Turbo Cleaning. System advises on optimal cycle and amount of detergent tabs
- Optional SmartConnect: Wi-Fi or LAN connection to cloud-based dashboard for remote fleet monitoring and management of consumption data, HACCP data, error notifications, recipes etc.

Standard characteristics

- Loading capacity: 6+1 x 1/1 GN (70 mm distance)
- Programming up to 1,500 recipes. Each recipe can hold up to 15 steps
- Recipes transferable via USB or Wi-Fi
- Hand shower
- Solid, built-to-last construction for intensive use
- HACCP data automatic storage and reporting via USB or Wi-Fi
- 3 pane glass door for insulation: Energy efficiency and safety
- Two-step safety door lock
- Door slam function. No manual latching required
- Energy-saving, long lasting LED lighting integrated in door. Flashes when product is ready

GO 1.10 PassThrough



Top features

- Capacitive 7" colour touch screen with self-explanatory symbols and guidance for easy and intuitive operation
- QuickSelectRecipes; tailored user interface. Customize the home screen with preset and locked down recipes for simplicity and consistency
- Different user levels, protected by PIN codes
- CookTimeCorrection: detects and compensates unexpected changes in temperature: always the perfect result
- IntenseSteamingTechnology: Fast and efficient steam generation without the use of a costly boiler
- ClimateControl: Accurate settings and intelligent management of air, heat, pressure and humidity level for better food quality and less waste
- CareCycle: Recirculating auto-cleaning system with 7 different cycles, incl. Eco and Turbo Cleaning. System advises on optimal cycle and amount of detergent tabs
- Optional SmartConnect: Wi-Fi or LAN connection to cloud-based dashboard for remote fleet monitoring and management of consumption data, HACCP data, error notifications, recipes etc.

Standard characteristics

- Loading capacity: 10 trays 1/1 GN or 8 trays 40x60
- Programming up to 1,500 recipes. Each recipe can hold up to 15 steps
- Recipes transferable via USB or Wi-Fi
- Hand shower
- Solid, built-to-last construction for intensive use
- HACCP data automatic storage and reporting via USB or Wi-Fi
- 3 pane glass door for insulation: Energy efficiency and safety
- Two-step safety door lock
- Door slam function. No manual latching required
- Energy-saving, long lasting LED lighting integrated in door. Flashes when product is ready

Stacked: Two-GO and Show & GO

Available models

- Two-GO: stacked 1.06 + GO 1.06
- Two-GO: stacked 1.06 + GO 1.10
- Show & GO: stacked TDR 8 s AC + GO 1.06

Top Features

- Create your own space-saving cooking tower on 1m²
- Maximized capacity and flexibility
- GO Combi + TDR AC rotisserie = the ultimate mix of cooking theatre, production and flexibility

Features rotisserie TDR 8 s AC: page 10

	GO 1.06 PassThrough 6 +1 x 1/1 GN	GO 1.10 PassThrough 10 x 1/1 GN
		
	Number	Number
Pass through	3739012	3739014
Dimensions		
Width	917 mm	917 mm
Depth incl. door handle(s)	1059 mm	1059 mm
Depth excl. door handle(s)	893 mm	893 mm
Height incl. legs + door hinge & pipes	851 mm	1081 mm
Height on stand	1795 mm	1795 mm
Technical data		
Net weight	175 kg	220 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz
Power	10,3 kW	19,3 kW

Stacked GO's PassThrough	Two-GO GO 1.06 PT + GO 1.06 PT	Two-GO GO 1.06 PT + GO 1.10 PT	Show & GO GO 1.06 PT + TDR 8 s AC
			
	Number	Number	Number
Pass through	3739022*	3739023*	3739024*

* delivered as assembled

See page 35 for GO Combi accessories and consumables

We recommend the installation of a water filter to enhance the lifetime of the components. Above 20°dH, a descaling filter must be used. If the Go Combi is connected to water with more than 20°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.

Fri-Jado Catalogue Cooking and Counters (valid from 01-01-2023 until further notice). Catalogue is subject to change without notice.



GO Combi accessories and consumables

Accessories		GO Combi 1.06 and GO 1.10
Description		Number
Basic Stand (height 728 mm)		3738011
Racks for stand (set of 2)		3738027
Side panels & front doors for stand (set)		3738028
Castors for stand (set of 4)		3738013
Stand for stacking Two-GO		3738033
Stacking kit Two-GO		3738035
Condensation hood		3738014
Condensation hood PassThrough*		3738037
Condensation hood stacked Two-GO*		3738038
Condensation hood stacked Two-GO PassThrough*		3738039
Condensation hood TDR / Show&Go*		3738041
External grease collector GO*		3738018
Right hinged door GO 1.06*		3738023
Right hinged door GO 1.10*		3738024
Wi-Fi module GO Combi		3738057
Different inner racks with less runners and more spacing (also in 400x600)		various

* *factory built*

Cleaning and Care		GO Combi
Description		Number
CareCycle Cleaner tabs GO Combi (150 pcs)		3738061
CareCycle Descaler tabs GO Combi (150 pcs)		3738062
CareCycle Anti-foamer tabs GO Combi (120 pcs)		3738063

Service issues related to using other detergents than the cleaning products mentioned above will not be covered under warranty. We recommend the installation of a water filter to enhance the lifetime of the components. Above 20°dH, a descaling filter must be used. If the Go Combi is connected to water with more than 20°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.

Fri-Jado Essentials

Turbo Grill rotisserie

Ideal for small store formats: table-top rotisserie

Food quality: evenly cooked products

Economic choice: small footprint, high output

Convenience Store Displayer

Ideal for small store formats: table-top display counter

Food quality: water tray for humidification

Economic choice: small footprint, large display surface



Turbo Grill rotisserie - 4 spits

Top features

- Controls with manual settings
- Easy to operate - set time, temperature and start the rotisserie
- Table-top economic choice
- Combination of convection and infrared radiation - evenly cooked products with a crispy skin
- Efficient heat transfer reduces energy consumption
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- 4 Meat fork, V-spit, basket or rack positions
- Rotor for up to 16 chickens (1.2kg/ meatfork)
- Double glass doors
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 4 Meat forks





Convenience Store Displayer - 3 level

Top features

- Hot table top display counter with panoramic product view
- Self-serve unit
- Ideal for a range of snacks
- Water tray for humidification

Standard characteristics

- 3 presentation levels, each 680 mm wide
- Product temperature maintained at 65-70°C
- Mild airflow guarantees long holding capabilities
- Footprint of only 0.4 m²

	TG-4	CSD
		
	Number	Number
	9049100	9279000
Dimensions		
Width	825 mm	728 mm
Depth	590 mm	576 mm
Height	750 mm	877 mm
Technical data		
Net weight	80 kg	63 kg
Voltage	3N~ 400/230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz
Power	5,2 kW	2,6 kW

Accessories	TG-4
Description	Number
Meat basket	9010387
Meat fork	9010549
V-spit	9112472

Counters





Boost sales!

Changes in consumer lifestyles have contributed to the increased popularity of grab-and-go products and ready-to-eat meals.

An appetizing product presentation is the key to **stimulating impulse sales** of these hot and refrigerated products. Our heated and refrigerated merchandisers have been designed with this idea in mind. Thanks to **excellent product visibility** and **superior holding technology**, products look irresistible and stay delicious for hours.

Your advantages

- Increase impulse sales
- Food quality and food safety
- Low operating costs

Grab-and-Go Heated Displays - Modular Table Top Display

Improved product visibility: maximum transparency
Compact solution: great add-on for any food-to-go business
Multi Temp: temperature setting per shelf

Long shelf life: patented Hot Blanket holding technology
Energy efficient: hot air recirculation per shelf
Various models: solid back & pass through in two widths

Modular Table Top Display 60 - 2 level



Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visibility
- Top shelf angle adjustable
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Energy efficient hot air recirculation
- Multi Temp: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Compact dimensions, easy to add to existing concept or layout
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self-serve heated table top display for packaged grab-and-go food
- 2 level - total presentation area of 0.41 m^2
- Footprint of 0.37 m^2

Available models

- Solid back
- Pass through (with folding rear doors)

Modular Table Top Display 90 - 2 level



Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visibility
- Top shelf angle adjustable
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Energy efficient hot air recirculation
- Multi Temp: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Compact dimensions, easy to add to existing concept or layout
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self-serve heated table top display for packaged grab-and-go food
- 2 level - total presentation area of 0.66 m^2
- Footprint of 0.55 m^2

Available models

- Solid back
- Pass through (with folding rear doors)



	Number	Number
MTT 2 level		
Solid back Multi Temp	9409000	9409002
Pass through Multi Temp	9409001	9409003
Dimensions		
Width	600 mm	900 mm
Depth	610 mm	610 mm
Height on legs	670 mm	670 mm
Technical data		
MTT 2 level		
Net weight Solid back	59 kg	79 kg
Net weight Pass through	63 kg	85 kg
Voltage	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz
Power	1,3 kW	1,9 kW

Accessories	MTT 60	MTT 90
Description	Number	Number
Price rail set MTT 60 - 2 level	9389807	
Price rail set MTT 90 - 2 level		9389808
Temperature indicator	9229801	9229801
Condiment holder*	9380198	9380198
Merchandising rack 410 mm*	9384463	9384463
Shelf divider 410 mm*	9384504	9384504

* These accessories were originally developed for the MCC Hot Self Serve displays. Please note that they are also fully compatible with the MTT range. More information can be found on page 63

Grab-and-Go Heated Displays - Multi Deck Display 3 level

Improved product visibility: more transparency

Larger total display area: more products, same footprint

Temperature setting per shelf: on Multi Temp models

Long shelf life: patented Hot Blanket holding technology

Ultra-thin shelves: unobstructed view of food products

Saves energy: up to 50% less energy consumption

Multi Deck Display 60 - 3 level



Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visibility
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Up to 50% energy savings compared to the competition
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self-serve heated Multi Deck Display grab-and-go food presentation unit on castors
- 3 level - total presentation area of 0.75 m^2
- Footprint of 0.45 m^2

Available models

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set

Multi Deck Display 90 - 3 level



Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visibility
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Up to 50% energy savings compared to the competition
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self-serve heated Multi Deck Display grab-and-go food presentation unit on castors
- 3 level - total presentation area of 1.20 m^2
- Footprint of 0.68 m^2

Available models

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set

Multi Deck Display 120 - 3 level



Top features




- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visibility
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Up to 50% energy savings compared to the competition
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self-serve heated Multi Deck Display grab-and-go food presentation unit on castors
- 3 level - total presentation area of 1.65 m^2
- Footprint of 0.90 m^2

Available models

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set

	MDD 60 - 3 level	MDD 90- 3 level	MDD 120 - 3 level
			
	Number	Number	Number
MDD 3 level			
Solid back	9399029X	9399027X	9399028X
Pass through	9399039X	9399037X	9399038X
Solid back Multi Temp	9399009X	9399007X	9399008X
Pass through Multi Temp	9399019X	9399017X	9399018X
Dimensions			
Width	600 mm	900 mm	1200 mm
Depth	750 mm	750 mm	750 mm
Height	1443 mm	1443 mm	1443 mm
Technical data			
MDD 3 level			
Net weight Solid back	157 kg	187 kg	217 kg
Net weight Pass through	163 kg	195 kg	227 kg
Voltage	1N~ 230 V	1N~ 230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	2,3 kW	3,2 kW	4,2 kW

Accessories*	MDD 60 - 3 level	MDD 90 - 3 level	MDD 120 - 3 level
Description	Number	Number	Number
Front door set 3 level	9389831	9389832	9389833
Price rail set 3 level	9389801	9389802	9389803
Temperature indicator	9229801	9229801	9229801
Levelling legs	9398006	9398007	9398008

* See page 47 for more accessories

Grab-and-Go Heated Displays - Multi Deck Display 4 & 5 level

Improved product visibility: more transparency

Larger total display area: more products, same footprint

Temperature setting per shelf: on Multi Temp models

Long shelf life: patented Hot Blanket holding technology

Ultra-thin shelves: unobstructed view of food products

Saves energy: up to 50% less energy consumption

Multi Deck Display 60 - 4 & 5 level



Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visibility
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Up to 50% energy savings compared to the competition
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self-serve heated Multi Deck Display grab-and-go food presentation unit on castors
- 60 cm wide - 4 & 5 level display
- 4 level - total presentation area of 0.99 m^2
- 5 level - total presentation area of 1.23 m^2
- Footprint of 0.45 m^2

Available models

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set

Multi Deck Display 90 - 4 & 5 level



Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visibility
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Up to 50% energy savings compared to the competition
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self-serve heated Multi Deck Display grab-and-go food presentation unit on castors
- 90 cm wide - 4 & 5 level display
- 4 level - total presentation area of 1.58 m^2
- 5 level - total presentation area of 1.96 m^2
- Footprint of 0.68 m^2

Available models

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set

Multi Deck Display 120 - 4 & 5 level



Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visibility
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Up to 50% energy savings compared to the competition
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self-serve heated Multi Deck Display grab-and-go food presentation unit on castors
- 120 cm wide - 4 & 5 level display
- 4 level - total presentation area of 2.17 m^2
- 5 level - total presentation area of 2.70 m^2
- Footprint of 0.90 m^2

Available models

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set

	MDD 60 - 4 & 5 level	MDD 90- 4 & 5 level	MDD 120 - 4 & 5 level
			
	Number	Number	Number
MDD 4 level			
Solid back	9399024X	9399025X	9399026X
Pass through	9399034X	9399035X	9399036X
Solid Back Multi Temp	9399004X	9399005X	9399006X
Pass through Multi Temp	9399014X	9399015X	9399016X
MDD 5 level			
Solid back	9399022X	9399021X	9399023X
Pass through	9399032X	9399031X	9399033X
Solid Back Multi Temp	9399002X	9399001X	9399003X
Pass through Multi Temp	9399012X	9399011X	9399013X
Dimensions			
Width	600 mm	900 mm	1200 mm
Depth	750 mm	750 mm	750 mm
Height 4 level	1723 mm	1723 mm	1723 mm
Height 5 level	1973 mm	1973 mm	1973 mm
Technical data			
MDD 4 level			
Net weight Solid back	190 kg	220 kg	250 kg
Net weight Pass through	198 kg	230 kg	262 kg
Voltage	1N~ 230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	3,0 kW	4,1 kW	5,5 kW
MDD 5 level			
Net weight Solid back	209 kg	254 kg	300 kg
Net weight Pass through	219 kg	266 kg	314 kg
Voltage	3N~ 400/230	3N~ 400 V	3N~ 400 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	3,7 kW	5,1 kW	6,7 kW

Accessories*	MDD 60 - 4 & 5 level	MDD 90 - 4 & 5 level	MDD 120 - 4 & 5 level
Description	Number	Number	Number
Front door set 4 level	9398010	9398011	9398012
Front door set 5 level	9398013	9398014	9398015
Price rail set 4 level	9398000	9398001	9398002
Price rail set 5 level	9398003	9398004	9398005
Temperature indicator	9229801	9229801	9229801
Levelling legs	9398006	9398007	9398008

* See page 47 for more accessories



Deli fresh

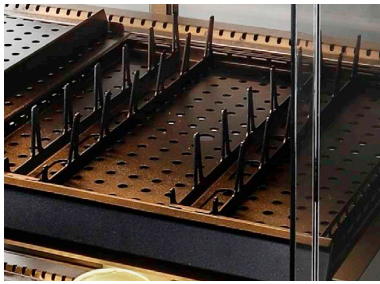
Deli fresh

Deli fresh

Deli fresh

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MDD accessories - Make the most of your grab & go food presentation



1. Merchandising racks

Merchandising racks can be used to angle products towards the customer for optimal visual impact and will increase the capacity of your counter. Although racks can be used separately we recommended a shelf tray to fixate the position on your shelves.

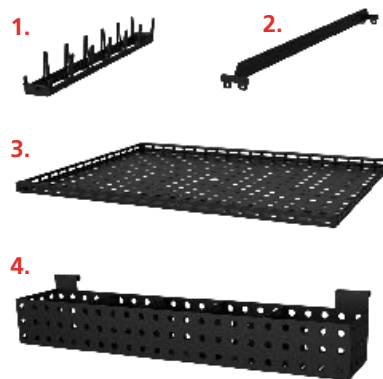


3. Shelf insert trays

Shelf insert trays can be used to avoid direct contact of packaged food products with the heated shelf surface. The insert trays also allow you to place dividers and merchandising racks for an improved food presentation. On each shelf, two shelf insert trays will fit side by side.

3. Shelf dividers

Shelf Dividers can be used to separate different products and highlight a clear divide between offers. Dividers can only be used in combination with a shelf tray. There are three sizes available to suit the different shelf depths.



4. Condiment holder

The condiment holder can be used for cross selling or dispensing items such as napkins, bags or cutlery. Four dividers are provided which can be placed at various positions to create separate compartments. The condiment holder hooks to the raised glass edge at the front.



Accessories		MDD Hot self-serve
Description	Compatibility	Number
Condiment holder	MDD 60/90/120	9380198
Merchandising rack 475 mm - top & middle shelves	MDD 60/90/120	9384473
Merchandising rack 550 mm - bottom shelf	MDD 60/90/120	9384475
Shelf divider 475 mm - top & middle shelves	MDD 60/90/120	9384503
Shelf divider 550 mm - bottom shelf	MDD 60/90/120	9384505
Shelf insert tray 250x475mm - top & middle shelves	MDD 60	9384535
Shelf insert tray 250x550mm - bottom shelf	MDD 60	9384536
Shelf insert tray 400x475mm - top & middle shelves	MDD 90	9384470
Shelf insert tray 400x550mm - bottom shelf	MDD 90	9384471
Shelf insert tray 550x475mm - top & middle shelves	MDD 120	9384538
Shelf insert tray 550x550mm - bottom shelf	MDD 120	9384539

Grab-and-Go Heated Displays - Multi Deck 5 level Essential

Square design: stylish square glass with black canopy

Excellent product visibility: 180° product view

Flexibility: easy to build in thanks to square glass model

Food safety: patented Hot Blanket holding technology

Boosts sales: irresistible presentation that stimulates sales



Multi Deck 60 - 5 level

Top features

- Square design
- Interchangeable price strips on each shelf
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, wraps etc.

Standard characteristics

- Self-serve heated Multi Deck display unit
- 60 cm wide - 5 level display
- 5 level - total presentation area of 1.19 m²
- Footprint of 0.48 m²



Multi Deck 100 - 5 level

Top features

- Square design
- Interchangeable price strips on each shelf
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, wraps etc.

Standard characteristics

- Self-serve heated Multi Deck display unit
- 100 cm wide - 5 level display
- 5 level - total presentation area of 2.09 m²
- Footprint of 0.8 m²



Multi Deck 120 - 5 level

Top features

- Square design
- Interchangeable price strips on each shelf
- Hot Blanket holding technology - keeps products warm at $\geq 65^{\circ}\text{C}$ for at least 4 hours
- Endless possibilities - ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, wraps etc.

Standard characteristics

- Self-serve heated Multi Deck display unit
- 120 cm wide - 5 level display
- 5 level - total presentation area of 2.54 m²
- Footprint of 0.96 m²

	MD 60 - 5 level Essential	MD 100 - 5 level Essential	MD 120 - 5 level Essential
			
	Number	Number	Number
MD 5 level			
Solid Back	9229664	9229614	9229644
Dimensions			
Width	600 mm	1000 mm	1200 mm
Depth	790 mm	790 mm	790 mm
Height	1972 mm	1972 mm	1972 mm
Technical data			
MD 5 level			
Net weight	209 kg	274 kg	300 kg
Voltage	3N~ 400 V	3N~ 400 V	3N~ 400 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	3,6 kW	5,4 kW	6,5 kW

Accessories	MD 60 - 5 level Essential	MD 100 - 5 level Essential	MD 120 - 5 level Essential
Description	Number	Number	Number
Temperature indicator	9229801	9229801	9229801
Shelf leveler	9226139		
Shelf leveler - set of 3 (for one shelf)		9226739	9226639

Heated Deli Counters square

Boosts sales: appetizing product presentation

Easy cleaning: front glass can be opened

Long holding time: up to 4 hours thanks to constant temperature and mild airflow

Food safety: product temperature maintained at $\geq 65^{\circ}\text{C}$

Variable line-up: combine full serve and self-serve

Flexibility: available as drop-in version or with underframe

Superior food quality: humidification and upper radiant heat prevent dehydration (Premium)

Hot Deli 3 square



Top features

- Square glass
- Product temperature maintained at $\geq 65^{\circ}\text{C}$
- Mirror-effect sliding doors on operator side
- 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 GN-pan 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 4 square



Top features

- Square glass
- Product temperature maintained at $\geq 65^{\circ}\text{C}$
- Mirror-effect sliding doors on operator side
- 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 5 square



Top features

- Square glass
- Product temperature maintained at $\geq 65^{\circ}\text{C}$
- Mirror-effect sliding doors on operator side
- 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
- Full serve: 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 3 square	Hot Deli 4 square	Hot Deli 5 square
			
	Number	Number	Number
HD Premium full serve square	9269035	9269135	9269235
HD Essential full serve square	9269006	9269106	9269206
HD self-serve square	9269075	9269175	9269275
Dimensions			
Width	1086 mm	1419 mm	1752 mm
Depth	1058 mm	1058 mm	1058 mm
Height	960 mm	960 mm	960 mm
Height on stand	1420 mm	1420 mm	1420 mm
Technical data			
Net weight Premium	160 kg	194 kg	207 kg
Net weight Essential	155 kg	178 kg	192 kg
Net weight self-serve	149 kg	168 kg	176 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 Premium	4,6 kW	4,9 kW	5,1 kW
Power Essential	3,7 kW	4 kW	4,2 kW
Power self-serve	3,7 kW	4 kW	4,2 kW

Accessories	Hot Deli 3 square	Hot Deli 4 square	Hot Deli 5 square
Description	Number	Number	Number
Underframe straight	9268026	9268126	9268226
Coupling kit 2 merchandisers with underframe	9260204	9260204	9260204
2nd level display rack	9260151	9260152	9260153
Cutting board 540 x 200 mm	9260155	9260155	9260155
Automatic water filling system, conversion kit (HD Premium)	9260260	9260260	9260260
Customer side temperature indicator set (incl holder)	9260195	9260195	9260195
Short divider (horizontal) to create additional GN-sections	9264025	9264025	9264025

Heated Deli Counters curved

Boosts sales: appetizing product presentation

Easy cleaning: front glass can be opened

Long holding time: up to 4 hours thanks to constant temperature and mild airflow

Food safety: product temperature maintained at $\geq 65^{\circ}\text{C}$

Variable line-up: combine full serve and self-serve

Flexibility: available as drop-in version or with underframe

Superior food quality: humidification and upper radiant heat prevent dehydration (Premium)



Top features

- Curved glass
- Product temperature maintained at $\geq 65^{\circ}\text{C}$
- Mirror-effect sliding doors on operator side
- 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 GN-pan 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 4 curved



Top features

- Curved glass
- Product temperature maintained at $\geq 65^{\circ}\text{C}$
- Mirror-effect sliding doors on operator side
- 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 5 curved



Top features

- Curved glass
- Product temperature maintained at $\geq 65^{\circ}\text{C}$
- Mirror-effect sliding doors at operator side
- 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 3 curved	Hot Deli 4 curved	Hot Deli 5 curved
			
	Number	Number	Number
HD Premium full serve curved	9269000	9269100	9269200
HD Essential full serve curved	9269005	9269105	9269205
HD self-serve curved	9269001	9269101	9269201
Dimensions			
Width	1086 mm	1419 mm	1752 mm
Depth	1058 mm	1058 mm	1058 mm
Height	960 mm	960 mm	960 mm
Height on stand	1420 mm	1420 mm	1420 mm
Technical data			
Net weight Premium	153 kg	175 kg	187 kg
Net weight Essential	139 kg	161 kg	173 kg
Net weight self-serve	134 kg	151 kg	158 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 Premium	4,6 kW	4,9 kW	5,1 kW
Power Essential	3,7 kW	4 kW	4,2 kW

Accessories	Hot Deli 3 curved	Hot Deli 4 curved	Hot Deli 5 curved
Description	Number	Number	Number
Underframe straight	9268026	9268126	9268226
Coupling kit 2 merchandisers with underframe	9260204	9260204	9260204
2nd level display rack	9260151	9260152	9260153
Cutting board 540 x 200 mm	9260155	9260155	9260155
Automatic water filling system, conversion kit (HD Premium)	9260260	9260260	9260260
Customer side temperature indicator set (incl. holder)	9260195	9260195	9260195
Short divider (horizontal) to create additional GN-sections	9264025	9264025	9264025

Convenience Counters 2 level - Hot

Increases food-to-go sales: excellent product presentation

Modular design: easy to install, adapt to any store format

Space-saving: ideal for areas with limited floor space

Food safety, longer shelf life: superior holding technology

Modular Convenience Counter self serve



Features

- 2 level heated open self-serve display cabinet
- Designed for packaged products
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable angle
- Patented Hot Blanket holding technology
- Energy saving hot air recirculation per shelf
- Total presentation area:
 - MCC H SS 60-2: 0.51 m²
 - MCC H SS 90-2: 0.82 m²
 - MCC H SS 120-2: 1.13 m²

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Castor set
- Bumper set
- Price rail set

Modular Convenience Counter self serve humidified with doors



Features

- 2 level heated self-serve display cabinet with front doors
- Humidified to maintain the quality of unpackaged products
- Manual water fill (rear loading version only) or automatic water fill
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable angle and height
- Energy saving hot air recirculation
- Total presentation area:
 - MCC H SS FD 60-2: 0.54 m²
 - MCC H SS FD 90-2: 0.86 m²
 - MCC H SS FD 120-2: 1.19 m²

Available models

- Rear loading
- Solid back (control panel customer side)*

*Can only be connected to an external water supply

Optional accessories

- Castor set
- Bumper set
- Price rail set

Modular Convenience Counter full serve humidified



Features



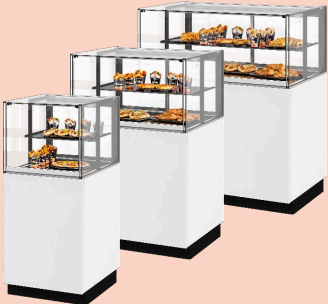
- 2 level heated full serve display cabinet
- Humidified to maintain the quality of unpackaged products
- Manual or automatic water fill
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side
- Slim shelves with adjustable angle and height
- Energy saving hot air recirculation
- Total presentation area:
 - MCC H FS 60-2: 0.54 m²
 - MCC H FS 90-2: 0.86 m²
 - MCC H FS 120-2: 1.19 m²

Available models

- Rear loading

Optional accessories

- Castor set
- Bumper set
- Price rail set

	MCC Hot self-serve	MCC Hot self-serve humidified with doors	MCC Hot full serve humidified
			
	Number	Number	Number
MCC 60			
MCC 60 2 level	9389211X	9389237X	9389231X
MCC 60 2 level solid back	9389212X	9389238X*	
MCC 90			
MCC 90 2 level	9389213X	9389239X	9389233X
MCC 90 2 level solid back	9389214X	9389240X*	
MCC 120			
MCC 120 2 level	9389215X	9389241X	9389235X
MCC 120 2 level solid back	9389216X	9389242X*	
		* can only be connected to an external water supply	

Dimensions & weight MCC

Width MCC 60	600 mm	600 mm	600 mm
Width MCC 90	900 mm	900 mm	900 mm
Width MCC 120	1200 mm	1200 mm	1200 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Net weight MCC 60 / 90 / 120	110 / 145 / 180 kg	110 / 145 / 180 kg	110 / 145 / 180 kg

Technical data MCC

Power MCC 60	1,6 kW	1,7 kW	1,7 kW
Power MCC 90	2,2 kW	2,1 kW	2,1 kW
Power MCC 120	2,9 kW	2,8 kW	2,8 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz

Accessories*	MCC Hot self serve	MCC Hot self serve humidified with doors	MCC full serve humidified
Description	Number	Number	Number
Price rail set MCC 60 - 2 level	9389807	9389815	9389815
Price rail set MCC 90 - 2 level	9389808	9389816	9389816
Price rail set MCC 120 - 2 level	9389809	9389817	9389817
Bumper MCC 60	9380206	9380206	9380206
Bumper MCC 90	9380207	9380207	9380207
Bumper MCC 120	9380205	9380205	9380205
Castor Set (total height MCC + 23 mm)	9389851	9389851	9389851

* See page 63 for Merchandising accessories Hot self serve models

Convenience Counters 2 level - Hot drop-in

Increases food-to-go sales: excellent product presentation

Modular design: easy to install, adapt to any store format

Customizable: easy to build in

Food safety, longer shelf life: superior holding technology



Modular Convenience Counter self serve drop-in

Features

- 2 level heated open self-serve display cabinet
- Designed for packaged products
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable angle
- Patented Hot Blanket holding technology
- Energy saving hot air recirculation per shelf
- Total presentation area:
 - MCC H SS 60-2: 0.51 m²
 - MCC H SS 90-2: 0.82 m²
 - MCC H SS 120-2: 1.13 m²

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Price rail set



Modular Convenience Counter self serve humidified with doors drop-in

Features

- 2 level heated self-serve display cabinet with front doors
- Humidified to maintain the quality of unpackaged products
- Manual water fill (backloading version only) or automatic water fill
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable angle and height
- Energy saving hot air recirculation
- Total presentation area:
 - MCC H SS FD 60-2: 0,54 m²
 - MCC H SS FD 90-2: 0,86 m²
 - MCC H SS FD 120-2: 1,19 m²

Available models

- Rear loading
- Solid back (control panel customer side)*

*Can only be connected to an external water supply

Optional accessories

- Price rail set



Modular Convenience Counter full serve humidified drop-in

Features




- 2 level heated full serve display cabinet
- Humidified to maintain the quality of unpackaged products
- Manual or automatic water fill
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side
- Slim shelves with adjustable angle and height
- Energy saving hot air recirculation
- Total display area:
 - MCC H FS 60-2: 0,54 m²
 - MCC H FS 90-2: 0,86 m²
 - MCC H FS 120-2: 1,19 m²

Available models

- Rear loading

Optional accessories

- Price rail set

	MCC Hot self-serve	MCC Hot self-serve humidified with doors	MCC Hot full serve humidified
			
	Number	Number	Number
MCC 60			
MCC 60 2 level drop-in	9389311	9389337	9389331
MCC 60 2 level drop-in solid back	9389312	9389338*	
MCC 90			
MCC 90 2 level drop-in	9389313	9389339	9389333
MCC 90 2 level drop-in solid back	9389314	9389340*	
MCC 120			
MCC 120 2 level drop-in	9389315	9389341	9389335
MCC 120 2 level drop-in solid back	9389316	9389342*	
		* can only be connected to an external water supply	
Dimensions & weight MCC drop-in			
Width MCC 60	600 mm	600 mm	600 mm
Width MCC 90	900 mm	900 mm	900 mm
Width MCC 120	1200 mm	1200 mm	1200 mm
Depth	750 mm	750 mm	750 mm
Height drop-in above worktop	520 mm	520 mm	520 mm
Net weight MCC 60 / 90 / 120	110 / 145 / 180 kg	110 / 145 / 180 kg	110 / 145 / 180 kg
Technical data MCC drop-in			
Power MCC 60	1,6 kW	1,7 kW	1,7 kW
Power MCC 90	2,2 kW	2,1 kW	2,1 kW
Power MCC 120	2,9 kW	2,8 kW	2,8 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz

Accessories*	MCC Hot self serve	MCC Hot self serve humidified with doors	MCC full serve humidified
Description	Number	Number	Number
Price rail set MCC 60 - 2 level	9389807	9389815	9389815
Price rail set MCC 90 - 2 level	9389808	9389816	9389816
Price rail set MCC 120 - 2 level	9389809	9389817	9389817

* See page 63 for Merchandising accessories Hot self serve models

Convenience Counters 3 & 4 level - Hot

Increases food-to-go sales: excellent product presentation

Modular design: easy to install, adapt to any store format

Space-saving: ideal for areas with limited floor space

Food safety, longer shelf life: superior holding technology

Modular Convenience Counter self serve (3 level only)



Features

- 3 level heated open self-serve display cabinet
- Designed for packaged products
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable angle
- Patented Hot Blanket holding technology
- Energy saving hot air recirculation per shelf
- Total presentation area:
 - MCC H SS 60-3: 0.72 m²
 - MCC H SS 90-3: 1.15 m²
 - MCC H SS 120-3: 1.58 m²

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Castor set
- Bumper set
- Price rail set

Modular Convenience Counter self serve humidified with doors



Features

- 3 or 4 level heated self-serve display cabinet with front doors
- Humidified to maintain the quality of unpackaged products
- Manual water fill (rear loading version only) or automatic water fill
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable angle and height
- Energy saving hot air recirculation
- Total presentation area:
 - MCC H SS FD 60-3: 0.75 m²
 - MCC H SS FD 90-3: 1.20 m²
 - MCC H SS FD 120-3: 1.66 m²
 - MCC H SS FD 60-4: 1.00 m²
 - MCC H SS FD 90-4: 1.60 m²
 - MCC H SS FD 120-4: 2.19 m²

Available models

- Rear loading
- Solid back (control panel customer side)*

*Can only be connected to an external water supply

Optional accessories

- Castor set
- Bumper set
- Price rail set

Modular Convenience Counter full serve humidified



Features




- 3 or 4 level heated full serve display cabinet
- Humidified to maintain the quality of unpackaged products
- Manual or automatic water fill
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side
- Slim shelves with adjustable angle and height
- Energy saving hot air recirculation
- Total presentation area:
 - MCC H FS 60-3: 0.75 m²
 - MCC H FS 90-3: 1.20 m²
 - MCC H FS 120-3: 1.66 m²
 - MCC H FS 60-4: 1.00 m²
 - MCC H FS 90-4: 1.60 m²
 - MCC H FS 120-4: 2.19 m²

Available models

- Rear loading

Optional accessories

- Castor set
- Bumper set
- Price rail set

	MCC Hot self-serve	MCC Hot self-serve humidified with doors	MCC Hot full serve humidified
			
	Number	Number	Number
MCC 60			
MCC 60 3 level	9389011X	9389037X	9389031X
MCC 60 3 level solid back	9389012X	9389038X*	
MCC 60 4 level		9389434X	9389431X
MCC 60 4 level solid back		9389438X*	
MCC 90			
MCC 90 3 level	9389013X	9389039X	9389033X
MCC 90 3 level solid back	9389014X	9389040X*	
MCC 90 4 level		9389439X	9389433X
MCC 90 4 level solid back		9389440X*	
MCC 120			
MCC 120 3 level	9389015X	9389041X	9389035X
MCC 120 3 level solid back	9389016X	9389042X*	
MCC 120 4 level		9389441X	9389435X
MCC 120 4 level solid back		9389442X*	
		* can only be connected to an external water supply	
Specifications MCC			
Width MCC 60 / 90 / 120	600 mm / 900 mm / 1200 mm	600 mm / 900 mm / 1200 mm	600 mm / 900 mm / 1200 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Net weight MCC 60 / 90 / 120, 3 level	135 / 170 / 205 kg	135 / 170 / 205 kg	135 / 170 / 205 kg
Net weight MCC 60 / 90 / 120, 4 level		140 / 177 / 214 kg	140 / 177 / 214 kg
Power MCC 60	2,1 kW	1,7 kW	1,7 kW
Power MCC 90	3 kW	2,1 kW	2,1 kW
Power MCC 120	4 kW	2,8 kW	2,8 kW
Voltage MCC 60 & MCC 90	1N~ 230 V	1N~ 230 V	1N~ 230 V
Voltage MCC 120	3N~ 400/230 V	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz

Accessories*	MCC Hot self serve	MCC Hot self serve humidified with doors	MCC full serve humidified
Description	Number	Number	Number
Price rail set MCC 60 - 3 level / 4 level	9389801/ 9398000	9389811/ 9389853	9389811/ 9389853
Price rail set MCC 90 - 3 level / 4 level	9389802/ 9398001	9389812/ 9389854	9389812/ 9389854
Price rail set MCC 120 - 3 level / 4 level	9389803/ 9398002	9389813/ 9389855	9389813/ 9389855
Bumper MCC 60	9380206	9380206	9380206
Bumper MCC 90	9380207	9380207	9380207
Bumper MCC 120	9380205	9380205	9380205
Back 2 Back kit MCC 60	9380221	9380221	
Back 2 Back kit MCC 90	9380209	9380209	
Back 2 Back kit MCC 120	9380219	9380219	
Castor Set (total height MCC + 23 mm)	9389851	9389851	9389851

* See page 63 for Merchandising accessories Hot self serve models

Convenience Counters 3 & 4 level - Hot drop-in

Increases food-to-go sales: excellent product presentation
Modular design: easy to install, adapt to any store format

Customizable: easy to build in
Food safety, longer shelf life: superior holding technology

Modular Convenience Counter self serve drop-in (3 levels only)



Features

- 3 level heated open self-serve display cabinet
- Designed for packaged products
- 600, 900 or 1200 mm wide
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable angle
- Patented Hot Blanket holding technology
- Energy saving hot air recirculation per shelf
- Total presentation area:
 - MCC H SS 60-3: 0.72 m²
 - MCC H SS 90-3: 1.15 m²
 - MCC H SS 120-3: 1.58 m²

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Price rail set

Modular Convenience Counter self serve humidified with doors drop-in



Features

- 3 or 4 level heated self-serve display cabinet with front doors
- Humidified to maintain the quality of unpackaged products
- Manual water fill (rear loading version only) or automatic water fill
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable angle and height
- Energy saving hot air recirculation
- Total presentation area:
 - MCC H SS FD 60-3: 0.75 m²
 - MCC H SS FD 90-3: 1.20 m²
 - MCC H SS FD 120-3: 1.66 m²

Available models

- Rear loading
 - Solid back (control panel customer side)*
- *Can only be connected to an external water supply

Optional accessories

- Price rail set

Modular Convenience Counter full serve humidified drop-in



Features




- 3 or 4 level heated full serve display cabinet
- Humidified to maintain the quality of unpackaged products
- Manual or automatic water fill
- 600, 900, or 1200 mm wide
- Soft closing sliding doors on operator side
- Slim shelves with adjustable angle and height
- Energy saving hot air recirculation
- Total presentation area:
 - MCC H FS 60-3: 0.75 m²
 - MCC H FS 90-3: 1.20 m²
 - MCC H FS 120-3: 1.66 m²

Available models

- Rear loading

Optional accessories

- Price rail set

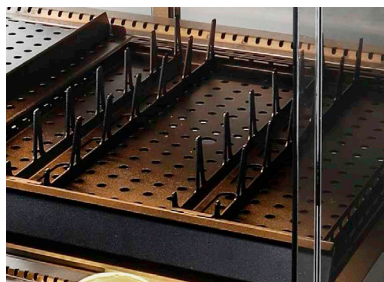
	MCC Hot self-serve	MCC Hot self-serve humidified with doors	MCC Hot full serve humidified
			
	Number	Number	Number
MCC 60			
MCC 60 3 level drop-in	9389111	9389137	9389131
MCC 60 3 level drop-in solid back	9389112	9389138*	
MCC 60 4 level drop-in		9389537	9389531
MCC 60 4 level drop-in solid back		9389538*	
MCC 90			
MCC 90 3 level drop-in	9389113	9389139	9389133
MCC 90 3 level drop-in solid back	9389114	9389140*	
MCC 90 4 level drop-in		9389539	9389533
MCC 90 4 level drop-in solid back		9389540*	
MCC 120			
MCC 120 3 level drop-in	9389115	9389141	9389135
MCC 120 3 level drop-in solid back	9389116	9389142*	
MCC 120 4 level drop-in		9389541	9389535
MCC 120 4 level drop-in solid back		9389542*	
		* can only be connected to an external water supply	
Specifications MCC drop-in			
Width MCC 60	600 mm	600 mm	600 mm
Width MCC 90	900 mm	900 mm	900 mm
Width MCC 120	1200 mm	1200 mm	1200 mm
Depth	750 mm	750 mm	750 mm
Height drop-in above worktop	840 mm	840 mm	840 mm
Net weight MCC 60 / 90 / 120, 3 level	135 / 170 / 205 kg	135 / 170 / 205 kg	135 / 170 / 205 kg
Net weight MCC 60 / 90 / 120, 4 level		140 / 177 / 214 kg	140 / 177 / 214 kg
Power MCC 60	2,01 kW	1,72 kW	1,72 kW
Power MCC 90	3,01 kW	2,09 kW	2,09 kW
Power MCC 120	4,01 kW	2,79 kW	2,79 kW
Voltage MCC 60	1N~ 230 V	1N~ 230 V	1N~ 230 V
Voltage MCC 90	1N~ 230 V	1N~ 230 V	1N~ 230 V
Voltage MCC 120	3N~ 400/230 V	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz

Accessories*	MCC Hot self serve drop-in	MCC Hot self serve drop-in humidified with doors	MCC Hot full serve drop-in humidified
Description	Number	Number	Number
Price rail set MCC 60 - 3 level	9389801	9389811	9389811
Price rail set MCC 90 - 3 level	9389802	9389812	9389812
Price rail set MCC 120 - 3 level	9389803	9389813	9389813
Price rail set MCC 60 - 4 level	9398000	9389853	9389853
Price rail set MCC 90 - 4 level	9398001	9389854	9389854
Price rail set MCC 120 - 4 level	9398002	9389855	9389855

* See page 63 for Merchandising accessories Hot self serve models



MCC Hot Self Serve accessories - Make the most of your grab & go food presentation



1. Merchandising racks

Merchandising racks can be used to angle products towards the customer for optimal visual impact and will increase the capacity of your counter. Although racks can be used separately we recommended a shelf tray to fixate the position on your shelf.

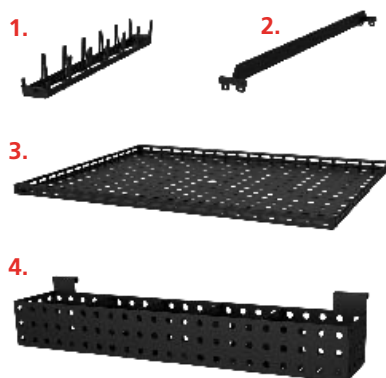


3. Shelf insert trays

Shelf insert trays can be used to avoid direct contact of packaged food products with the heated shelf surface. The insert trays also allow you to place dividers and merchandising racks for an improved food presentation. On each shelf, two shelf insert trays will fit side by side.

3. Shelf dividers

Shelf Dividers can be used to separate different products and highlight a clear divide between offers. Dividers can only be used in combination with a shelf tray. There are three sizes available to suit the different shelf depths.



4. Condiment holder

The condiment holder can be used for cross selling or dispensing items such as napkins, bags or cutlery. Four dividers are provided which can be placed at various positions to create separate compartments. The condiment holder hooks to the raised glass edge at the front.



Accessories		MCC Hot self-serve
Description	Compatibility	Number
Condiment holder - only for self serve	MCC 60/90/120 & MTT 60/90	9380198
Merchandising rack 410 mm - top shelf	MCC 60/90/120 & MTT 60/90	9384463
Merchandising rack 475 mm - middle shelf	MCC 60/90/120	9384473
Merchandising rack 550 mm- bottom shelf	MCC 60/90/120	9384475
Shelf divider 410 mm - top shelf	MCC 60/90/120 & MTT 60/90	9384504
Shelf divider 475 mm - middle shelf	MCC 60/90/120	9384503
Shelf divider 550 mm - bottom shelf	MCC 60/90/120	9384505
Shelf insert tray 250x410mm - top shelf	MCC 60 & MTT 60	9384534
Shelf insert tray 250x475mm - middle shelf	MCC 60	9384535
Shelf insert tray 250x550mm - bottom shelf	MCC 60	9384536
Shelf insert tray 400x410mm - top shelf	MCC 90 & MTT 90	9384461
Shelf insert tray 400x475mm - middle shelf	MCC 90	9384470
Shelf insert tray 400x550mm - bottom shelf	MCC 90	9384471
Shelf insert tray 550x410mm - top shelf	MCC 120	9384537
Shelf insert tray 550x475mm - middle shelf	MCC 120	9384538
Shelf insert tray 550x550mm - bottom shelf	MCC 120	9384539

Convenience Counters 2 level - Cold

Increases food-to-go sales: excellent product presentation

Modular design: easy to install, adapt to any store format

Customizable: easy to build in

Food safety, longer shelf life: superior holding technology

Modular Convenience Counter self serve



Features

- 2 level refrigerated open self-serve display cabinet
- Designed for packaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable height and angle
- Mounting set for price rail on each shelf
- Patented air guiding technology
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:
 - MCC C SS 90-2: 0.85 m²
 - MCC C SS 120-2: 1.17 m²
 - MCC C SS 150-2: 1.49 m²

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Castor set
- Bumper set
- Evaporation tray

Modular Convenience Counter self serve with doors



Features

- 2 level refrigerated self-serve display cabinet with front doors
- Designed for packaged and unpackaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable height and angle
- Mounting set for price rail on each shelf
- Patented air guiding technology
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:
 - MCC C SS FD 90-2: 0.85 m²
 - MCC C SS FD 120-2: 1.17 m²
 - MCC C SS FD 150-2: 1.49 m²

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Castor set
- Bumper set
- Evaporation tray

Modular Convenience Counter full serve



Features




- 2 level refrigerated full serve display cabinet
- Designed for packaged and unpackaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side
- Slim shelves with adjustable angle and height
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:
 - MCC C FS 90-2: 0.85 m²
 - MCC C FS 120-2: 1.17 m²
 - MCC C FS 150-2: 1.49 m²

Available models

- Rear loading

Optional accessories

- Castor set
- Bumper set
- Mounting set for price rail
- Evaporation tray

	MCC Cold self-serve	MCC Cold self-serve with doors	MCC Cold full serve
MCC Cold full serve 90 MCC Cold self serve with doors 90 MCC Cold self serve 90 MCC Cold full serve 120 MCC Cold full serve 150 MCC Cold self serve with doors 120 MCC Cold self serve with doors 150 MCC Cold self serve 120 MCC Cold self serve 150			
	Number	Number	Number
MCC 90			
MCC 90 2 level	9389201X	9389721X	9389221X
MCC 90 2 level solid back	9389202X	9389722X	
MCC 120			
MCC 120 2 level	9389203X	9389723X	9389223X
MCC 120 2 level solid back	9389204X	9389724X	
MCC 150			
MCC 150 2 level	9389205X	9389725X	9389225X
MCC 150 2 level solid back	9389206X	9389726X	
Dimensions MCC			
Width MCC 90	900 mm	900 mm	900 mm
Width MCC 120	1200 mm	1200 mm	1200 mm
Width MCC 150	1500 mm	1500 mm	1500 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Net weight MCC 90 / 120 / 150	170 / 200 / 230 kg	170 / 200 / 230 kg	170 / 200 / 230 kg
Technical data MCC			
Power MCC 90	0,48 kW	0,48 kW	0,40 kW
Power MCC 120	0,68 kW	0,68 kW	0,48 kW
Power MCC 150	0,83 kW	0,83 kW	0,71 kW
Voltage MCC 90/120/150	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz	50 Hz

Accessories	MCC Cold self serve	MCC Cold self serve with doors	MCC Cold full serve
Description	Number	Number	Number
Mounting set price rail 90-2 level			9389816
Mounting set price rail 120-2 level			9389817
Mounting set price rail 150-2 level			9389818
Evaporation tray	9389820	9389820	9389820
Bumper MCC 90	9380207	9380207	9380207
Bumper MCC 120	9380205	9380205	9380205
Bumper MCC 150	9380208	9380208	9380208
Castor Set (total height MCC + 23 mm)	9389852	9389852	9389852

Convenience Counters 2 level - Cold drop-in

Increases food-to-go sales: excellent product presentation

Modular design: easy to install, adapt to any store format

Customizable: easy to build in

Food safety, longer shelf life: superior holding technology



Modular Convenience Counter self serve drop-in

Features

- 2 level refrigerated open self-serve display cabinet
- Designed for packaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable height and angle
- Mounting set for price rail on each shelf
- Patented air guiding technology
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:
 - MCC C SS 90-2: 0.85 m²
 - MCC C SS 120-2: 1.17 m²
 - MCC C SS 150-2: 1.49 m²

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Evaporation tray



Modular Convenience Counter self serve with doors drop-in

Features

- 2 level refrigerated self-serve display cabinet with front doors
- Designed for packaged and unpackaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable height and angle
- Mounting set for price rail on each shelf
- Patented air guiding technology
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:
 - MCC C SS 90-2: 0.85 m²
 - MCC C SS 120-2: 1.17 m²
 - MCC C SS 150-2: 1.49 m²

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Evaporation tray



Modular Convenience Counter full serve drop-in

Features




- 2 level refrigerated full serve display cabinet
- Designed for packaged and unpackaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side
- Slim shelves with adjustable angle and height
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:
 - MCC C FS 90-2: 0.85 m²
 - MCC C FS 120-2: 1.17 m²
 - MCC C FS 150-2: 1.49 m²

Available models

- Rear loading

Optional accessories

- Mounting set for price rail
- Evaporation tray

	MCC Cold self-serve	MCC Cold self-serve with doors	MCC Cold full serve
MCC Cold full serve 90 MCC Cold self serve with doors 90 MCC Cold self serve 90 MCC Cold full serve 120 MCC Cold full serve 150 MCC Cold self serve with doors 120 MCC Cold self serve with doors 150 MCC Cold self serve 120 MCC Cold self serve 150			
	Number	Number	Number
MCC 90			
MCC 90 2 level drop-in	9389301	9389731	9389321
MCC 90 2 level drop-in solid back	9389302	9389732	
MCC 120			
MCC 120 2 level drop-in	9389303	9389733	9389323
MCC 120 2 level drop-in solid back	9389304	9389734	
MCC 150			
MCC 150 2 level drop-in	9389305	9389735	9389325
MCC 150 2 level drop-in solid back	9389306	9389736	
Dimensions MCC			
Width MCC 90	900 mm	900 mm	900 mm
Width MCC 120	1200 mm	1200 mm	1200 mm
Width MCC 150	1500 mm	1500 mm	1500 mm
Depth	750 mm	750 mm	750 mm
Height drop-in above worktop	520 mm	520 mm	520 mm
Net weight MCC 90 / 120 / 150	170 / 200 / 230 kg	170 / 200 / 230 kg	170 / 200 / 230 kg
Technical data MCC			
Power MCC 90	0,48 kW	0,48 kW	0,40 kW
Power MCC 120	0,68 kW	0,68 kW	0,48 kW
Power MCC 150	0,83 kW	0,83 kW	0,71 kW
Voltage MCC 90/120/150	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz	50 Hz

Accessories	MCC Cold self serve	MCC Cold self serve with doors	MCC Cold full serve
Description	Number	Number	Number
Mounting set price rail 90-2 level			9389816
Mounting set price rail 120-2 level			9389817
Mounting set price rail 150-2 level			9389818
Evaporation tray	9389820	9389820	9389820

Convenience Counters 3 & 4 level - Cold

Increases food-to-go sales: excellent product presentation

Modular design: easy to install, adapt to any store format

Space-saving: ideal for areas with limited floor space

Food safety, longer shelf life: superior holding technology



Modular Convenience Counter self serve

Features

- 3 or 4 level refrigerated open self-serve display cabinet
- Designed for packaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable height and angle
- Mounting set for price rail on each shelf
- Patented air guiding technology
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:

- | | |
|---------------------------------------|---------------------------------------|
| - MCC C SS 90-3: 1.18 m ² | - MCC C SS 90-4: 1.56 m ² |
| - MCC C SS 120-3: 1.62 m ² | - MCC C SS 120-4: 2.15 m ² |
| - MCC C SS 150-3: 2.07 m ² | - MCC C SS 150-4: 2.73 m ² |

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Castor set
- Bumper set
- Evaporation tray



Features

- 3 or 4 level refrigerated self-serve display cabinet with front doors
- Designed for packaged and unpackaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable height and angle
- Mounting set for price rail on each shelf
- Patented air guiding technology
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:

- | | |
|--|--|
| - MCC C SS FD 90-3: 1.18 m ² | - MCC C SS FD 90-4: 1.56 m ² |
| - MCC C SS FD 120-3: 1.62 m ² | - MCC C SS FD 120-4: 2.15 m ² |
| - MCC C SS FD 150-3: 2.07 m ² | - MCC C SS FD 150-4: 2.73 m ² |

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Castor set
- Bumper set
- Evaporation tray

Modular Convenience Counter full serve

Features

- 3 or 4 level refrigerated full serve display cabinet
- Designed for packaged and unpackaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side
- Slim shelves with adjustable angle and height
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:

- | | |
|---------------------------------------|---------------------------------------|
| - MCC C FS 90-3: 1.18 m ² | - MCC C FS 90-4: 1.56 m ² |
| - MCC C FS 120-3: 1.62 m ² | - MCC C FS 120-4: 2.15 m ² |
| - MCC C FS 150-3: 2.07 m ² | - MCC C FS 150-4: 2.73 m ² |







Available models

- Rear loading

Optional accessories

- Castor set
- Bumper set
- Mounting set for price rail
- Evaporation tray



Energy labels	MCC Cold self-serve	MCC Cold self-serve with doors	MCC Cold full serve
MCC Cold 90 full serve MCC Cold 90 self serve with doors MCC Cold 90 self serve MCC Cold 120 full serve MCC Cold 150 full serve MCC Cold 120 self serve with doors MCC Cold 150 self serve with doors MCC Cold 120 self serve MCC Cold 150 self serve	  	  	
MCC 90	Number	Number	Number
MCC 90 3 level	9389001X	9389701X	9389021X
MCC 90 3 level solid back	9389002X	9389702X	
MCC 90 4 level	9389401X	9389741X	9389421X
MCC 90 4 level solid back	9389402X	9389742X	
MCC 120			
MCC 120 3 level	9389003X	9389703X	9389023X
MCC 120 3 level solid back	9389004X	9389704X	
MCC 120 4 level	9389403X	9389743X	9389423X
MCC 120 4 level solid back	9389404X	9389744X	
MCC 150			
MCC 150 3 level	9389005X	9389705X	9389025X
MCC 150 3 level solid back	9389006X	9389706X	
MCC 150 4 level	9389405X	9389745X	9389425X
MCC 150 4 level solid back	9389406X	9389746X	
Specifications MCC			
Width MCC 90	900 mm	900 mm	900 mm
Width MCC 120	1200 mm	1200 mm	1200 mm
Width MCC 150	1500 mm	1500 mm	1500 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Net weight MCC 90 / 120 / 150, 3 level	195 / 225 / 255 kg	195 / 225 / 255 kg	195 / 225 / 255 kg
Net weight MCC 90 / 120 / 150, 4 level	202 / 234 / 266 kg	202 / 234 / 266 kg	202 / 234 / 266 kg
Power MCC 90	0,49 kW	0,49 kW	0,41 kW
Power MCC 120	0,70 kW	0,70 kW	0,50 kW
Power MCC 150	0,83 kW	0,83 kW	0,71 kW
Voltage MCC 90/120/150	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz	50 Hz

Accessories	MCC Cold self serve	MCC Cold self serve with doors	MCC Cold full serve
Description	Number	Number	Number
Mounting set price rail 90-3 level			9389812
Mounting set price rail 120-3 level			9389813
Mounting set price rail 150-3 level			9389814
Mounting set price rail 90-4 level			9389854
Mounting set price rail 120-4 level			9389855
Mounting set price rail 150-4 level			9389856
Evaporation tray	9389820	9389820	9389820
Back 2 Back kit MCC 90	9380209	9380209	
Back 2 Back kit MCC 120	9380219	9380219	
Back 2 Back kit MCC 150	9380229	9380229	
Bumper MCC 90	9380207	9380207	9380207
Bumper MCC 120	9380205	9380205	9380205
Bumper MCC 150	9380208	9380208	9380208
Castor Set (total height MCC + 23 mm)	9389852	9389852	9389852

Convenience Counters 3 & 4 level - Cold drop-in

Increases food-to-go sales: excellent product presentation

Modular design: easy to install, adapt to any store format

Customizable: Easy to build in

Food safety, longer shelf life: superior holding technology



Modular Convenience Counter self serve drop-in

Features

- 3 or 4 level refrigerated open self-serve display cabinet
- Designed for packaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable height and angle
- Patented transparent air guiding technology
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:
 - MCC C SS 90-3: 1.18 m²
 - MCC C SS 120-3: 1.62 m²
 - MCC C SS 150-3: 2.07 m²
 - MCC C SS 90-4: 1.56 m²
 - MCC C SS 120-4: 2.15 m²
 - MCC C SS 150-4: 2.73 m²

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Evaporation tray



Features

- 3 or 4 level refrigerated self-serve display cabinet with front doors
- Designed for packaged and unpackaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side (rear loading version)
- Slim shelves with adjustable height and angle
- Patented transparent air guiding technology
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:
 - MCC C SS FD 90-3: 1.18 m²
 - MCC C SS FD 120-3: 1.62 m²
 - MCC C SS FD 150-3: 2.07 m²
 - MCC C SS FD 90-4: 1.56 m²
 - MCC C SS FD 120-4: 2.15 m²
 - MCC C SS FD 150-4: 2.73 m²

Available models

- Rear loading
- Solid back (control panel customer side)

Optional accessories

- Evaporation tray



Modular Convenience Counter full serve drop-in

Features

- 3 or 4 level refrigerated full serve display cabinet
- Designed for packaged and unpackaged products
- 900, 1200, or 1500 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side
- Slim shelves with adjustable angle and height
- Top performer in energy efficiency based on R290 refrigerant
- 3M1 refrigeration classification
- Lowest possible energy consumption
- Total presentation area:
 - MCC C FS 90-3: 1.18 m²
 - MCC C FS 120-3: 1.62 m²
 - MCC C FS 150-3: 2.07 m²
 - MCC C FS 90-4: 1.56 m²
 - MCC C FS 120-4: 2.15 m²
 - MCC C FS 150-4: 2.73 m²

Available models

- Rear loading

Optional accessories

- Price rail set
- Evaporation tray

Energy labels	MCC Cold self-serve	MCC Cold self-serve with doors	MCC Cold full serve
MCC Cold 90 full serve MCC Cold 90 self serve with doors MCC Cold 90 self serve MCC Cold 120 full serve MCC Cold 150 full serve MCC Cold 120 self serve with doors MCC Cold 150 self serve with doors MCC Cold 120 self serve MCC Cold 150 self serve			
	Number	Number	Number
MCC 90			
MCC 90 3 level drop-in	9389101	9389711	9389121
MCC 90 3 level drop-in solid back	9389102	9389712	
MCC 90 4 level drop-in	9389501	9389751	9389521
MCC 90 4 level drop-in solid back	9389502	9389752	
MCC 120			
MCC 120 3 level drop-in	9389103	9389713	9389123
MCC 120 3 level drop-in solid back	9389104	9389714	
MCC 120 4 level drop-in	9389503	9389753	9389523
MCC 120 4 level drop-in solid back	9389504	9389754	
MCC 150			
MCC 150 3 level drop-in	9389105	9389715	9389125
MCC 150 3 level drop-in solid back	9389106	9389716	
MCC 150 4 level drop-in	9389505	9389755	9389525
MCC 150 4 level drop-in solid back	9389506	9389756	
Dimensions MCC drop-in			
Width MCC 90	900 mm	900 mm	900 mm
Width MCC 120	1200 mm	1200 mm	1200 mm
Width MCC 150	1500 mm	1500 mm	1500 mm
Depth	750 mm	750 mm	750 mm
Height drop-in above worktop	840 mm	840 mm	840 mm
Net weight MCC 90/ 120/ 150, 3 level	195/ 225/ 255 kg	195/ 225/ 255 kg	195/ 225/ 255 kg
Net weight MCC 90/ 120/ 150, 4 level	202/ 234/ 266 kg	202/ 234/ 266 kg	202/ 234/ 266 kg
Technical data MCC			
Power MCC 90	0,49 kW	0,49 kW	0,41 kW
Power MCC 120	0,70kW	0,70 kW	0,50 kW
Power MCC 150	0,83 kW	0,83 kW	0,71 kW

Accessories	MCC Cold self serve	MCC Cold self serve with doors	MCC Cold full serve
Description	Number	Number	Number
Mounting set price rail 90-3 level			9389812
Mounting set price rail 120-3 level			9389813
Mounting set price rail 150-3 level			9389814
Mounting set price rail 90-4 level			9389854
Mounting set price rail 120-4 level			9389855
Mounting set price rail 150-4 level			9389856
Evaporation tray	9389820	9389820	9389820

Convenience Counters 3 level - Ambient

Modular design: Great line-up with other models in the range

Easy store integration: Drop-in models or on underframe

Food in the spotlight: LED lighting on each shelf

Plug & Play: No installation required

Easy rear loading: Soft closing and sliding glass doors on operator side

Modular Convenience Counter Self Serve



Features

- 3 level ambient open self serve display cabinet
- 600, 900, or 1200 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side for easy rear loading
- Slim shelves with adjustable angle
- Plug & play
- Total presentation area:
 - MCC A SS 60-3: 0.74 m²
 - MCC A SS 90-3: 1.18 m²
 - MCC A SS 120-3: 1.62 m²

Available models

- On underframe
- Drop-in

Optional accessories

- Mounting set for price rails
- Bumper (underframe models)
- Castor set (underframe models)

Modular Convenience Counter Full Serve



Features

- 3 level ambient full serve display cabinet
- 600, 900, or 1200 mm wide
- Integrated LED lights on each shelf
- Soft closing sliding doors on operator side for easy rear loading
- Slim shelves with adjustable angle
- Plug & play
- Total presentation area:
 - MCC A SS 60-3: 0.74 m²
 - MCC A SS 90-3: 1.18 m²
 - MCC A SS 120-3: 1.62 m²

Available models

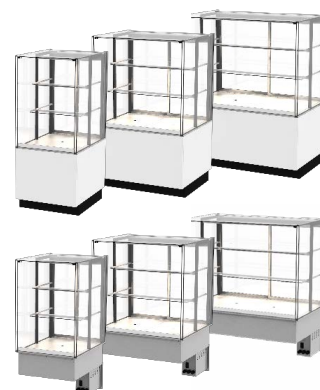
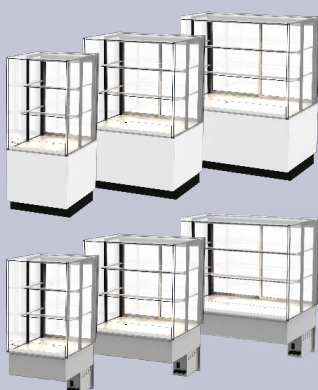
- On underframe
- Drop-in

Optional accessories

- Mounting set for price rail
- Bumper (underframe models)
- Castor set (underframe models)

MCC Ambient Self Serve

MCC Ambient Full Serve



	Number	Number
MCC 60		
MCC 60 3 level	9379112X	9379111X
MCC 60 3 level drop-in	9379012	9379011
MCC 90		
MCC 90 3 level	9379312X	9379311X
MCC 90 3 level drop-in	9379212	9379211
MCC 120		
MCC120 3 level	9379512X	9379511X
MCC 120 3 level drop-in	9379412	9379411
Dimensions		
Width MCC 60	600 mm	600 mm
Width MCC 90	900 mm	900 mm
Width MCC 120	1200 mm	1200 mm
Depth	750 mm	750 mm
Height on stand	1420 mm	1420 mm
Height above worktop	840 mm	840 mm
Technical data		
Net weight MCC 60	125 kg	125 kg
Net weight MCC 90	155 kg	155 kg
Net weight MCC 120	185 kg	185 kg
Voltage	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz
Power MCC 60	0,02 kW	0,02 kW
Power MCC 90	0,04 kW	0,04 kW
Power MCC 120	0,05 kW	0,05 kW

Accessories	MCC Ambient Self Serve	MCC Ambient Full Serve
	Number	Number
Mounting set price rail 60-3 level	9389811	9389811
Mounting set price rail 90-3 level	9389812	9389812
Mounting set price rail 120-3 level	9389813	9389813
Bumper MCC 60	9380206	9380206
Bumper MCC 90	9380207	9380207
Bumper MCC 120	9380205	9380205
Castor set (total height MCC + 23 mm)	9389851	9389851

Disclaimer

Whilst every care has been taken in the compilation of this price list, and every attempt has been made to present up-to-date and accurate information, we cannot guarantee that inaccuracies will not occur. Fri-Jado cannot be held responsible for any loss, damage or inconvenience caused as a result of any inaccuracy or error within this price list.

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