

# Fri-Jado Deli Counters

Hot Humidified Full Serve  
Drop-in

Spec Sheet



# Table of content

|                                     |    |
|-------------------------------------|----|
| Features & Benefits                 | 4  |
| DC-120-4/3GN Hot full serve drop-in | 5  |
| DC-150-4/3GN Hot full serve drop-in | 7  |
| DC-180-4/3GN Hot full serve drop-in | 9  |
| Accessories                         | 11 |

# Turn your **food** into **profits**

**Designed to provide the best visible product presentation while maintaining food quality for longer, Fri-Jado Deli Counters help you attract customers and increase your sales. All while reducing costs and minimizing environmental impact, thanks to innovative technology and design.**

## Excellent food visibility

Maximum transparency, a slim frame design, mirrored glass doors on the operator side and warm LED lighting offer excellent visibility of your food. This will help you increase your sales. **Because seeing is buying.**

## Best food quality for longer

Premium Hot Humidification technology keeps your food to the highest quality for longer. Thanks to multiple fans and specially designed air guides, the hot and humidified air is evenly and very precisely distributed over the food. This helps you **prevent cold spots and minimise product dehydration.**

In addition, radiant heat from above allows you to maintain a higher core temperature. As the top heat can be switched on per section, you can use it only for those products that need a little extra. This is how Fri-Jado deli counters are designed for the **best food quality, longest shelf life and less waste.**

## Energy saving technology & design

The efficient airflow of Fri-Jado's Hot Humidification technology consumes less power than standard heating technology. This is because it is accurately guided over the food and evenly distributed across the entire width of the counter. There are no cold spots to correct. The hot airflow also heats up the humidification tray, eliminating the need

for a separate heating element. In addition, the double pane side glass and the top glass with Low-E coating offer excellent insulation, minimising heat loss. Now you can **save costs and reduce environmental impact** with lower energy consumption.

## Quick & simple use

It doesn't get any easier! Fri-Jado Deli Counters have one control panel for setting the temperature, including simple on/off switches for the humidified airflow, top heat per section and LED lighting. Anyone can operate this counter in no time at all. Cleaning is easy too. All glass surfaces are easily accessible and the interior parts are removable and dishwasher safe. **A design that saves valuable time.**

## Matches any fresh food concept

The Fri-Jado Deli Counters come in both hot and cold models and have a modular design similar to our MCC Hot & Cold Food Displays. This means you can create your own perfect setup and combine your deli food offer with food-to-go sales.

**Stand out with an eye-catching food sales concept!**



## Design

|   |   |
|---|---|
| Transparent design  | Optimal food visibility – seeing is buying!   |
| Mirrored glass sliding doors on the operator side   | Further improves food visibility by creating a larger visual presentation area. Saves space and energy.   |
| Double-glazed sides with transparent spacers  | Optimal insulation saves energy. Safe to touch surface temperatures and possibility of placing hot and cold display cabinets next to each other without loss of product visibility. |
| Flexible and adjustable interior configuration  | Can be used with GN pans (not included) or optionally with height and angle adjustable flat decks (accessories). For the perfect product presentation.                              |
| Angled back side  | Improves operator ergonomics  |
| Drop-in model, available in different widths  | Easy store integration  |
| Modular design matching with Fri-Jado's Cold Deli Counters and MCC range of Hot & Cold Food Displays. | Create a complete line-up of hot and/or cold food display cabinets in a uniform look and feel, to suit any food sales concept.  |

## Technology & Performance

|  |   |
|--|---|
| Top glass with Low-E coating   | Optimal insulation saves energy. The Low-E coating radiates rising heat back into the unit, minimising heat loss.                   |
| Warm LED lighting  | Supports an eye-catching food presentation. Energy efficient, long operating life.  |
| Hot Humidification Technology. Optimised distribution of hot and humidified air thanks to multiple fans and specially designed air guides. | Consistent food temperatures and longer holding times at lower energy consumption. To reduce waste, environmental impact and costs. |
| Individually controlled radiant heat from above  | To fine-tune holding conditions of products from different food groups  |
| "Passive" humidification tray. No heating element or additional energy required to activate it.  | Humidification is incorporated in existing technology, which saves energy.  |

## Use

|   |   |
|---|---|
| Simple control panel                      | Easy operation                            |
| All glass surfaces easily accessible      | Easy to clean and good access to the unit |
| Removable interior parts, dishwasher safe | Easy to clean                             |
| Non-exposed heating elements              | Safe for operators, easy cleaning         |

## DC 120 Hot full serve drop-in 4/3GN

Art. No. 9369011\* with automatic water fill

Art. No. 9369011\* + 9369811 with manual water fill

\* Excluding GN pans



### Capacity

|                           |                                    |
|---------------------------|------------------------------------|
| Gastronorm capacity       | 3 x 4/3 GN                         |
| Standard pan frame        | 3 x 1/1GN + 3 x 1/3GN OR 6 x 2/3GN |
| Max. Gastronorm pan depth | 100 mm                             |

### Dimensions & weight

|                                   |                       |
|-----------------------------------|-----------------------|
| Width                             | 1200 mm               |
| Depth 4/3 GN                      | 890 mm                |
| Height above worktop              | 520 mm                |
| Drop-in cut out (W x D)           | 1167 x 865 (+/- 5) mm |
| Electronics panel cut out (L x H) | 153 x 244 (+/- 5) mm  |
| Net weight                        | 152 kg                |
| Gross weight                      | appr. 202 kg          |

### Power requirements

|           |           |
|-----------|-----------|
| Power     | 3.2 kW    |
| Voltage   | 1N~ 230 V |
| Frequency | 50/60 Hz  |

### Water requirements

|                  |                         |
|------------------|-------------------------|
| Connection*      | ¾" or 12 mm hose        |
| Supply pressure* | min. 1.5 bar            |
| Hardness         | max. 40 °dH             |
| Conductivity     | between 350 – 750 µS/cm |

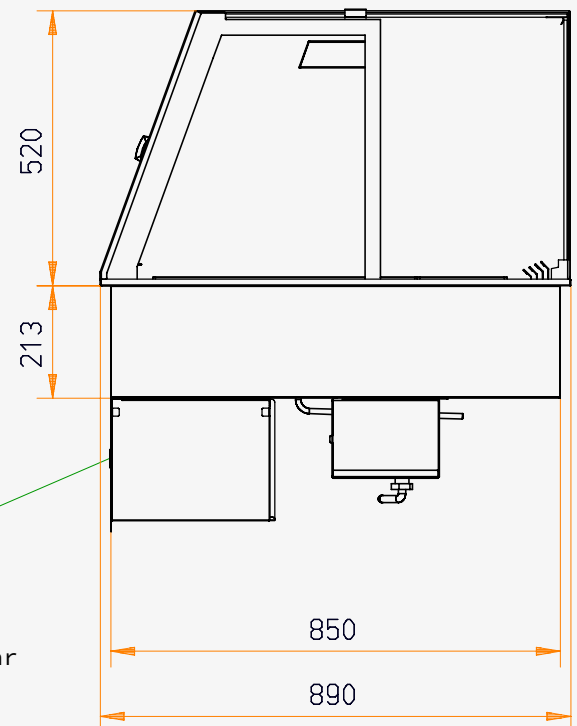
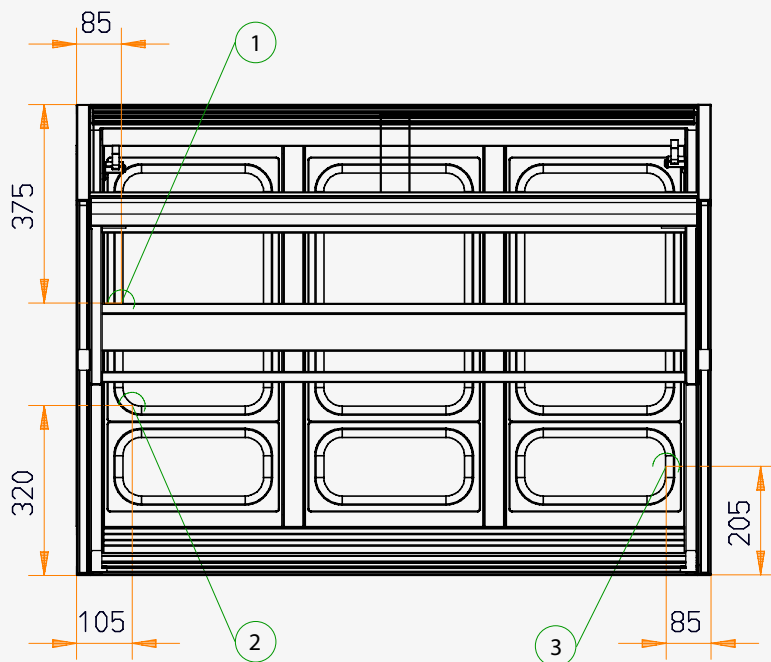
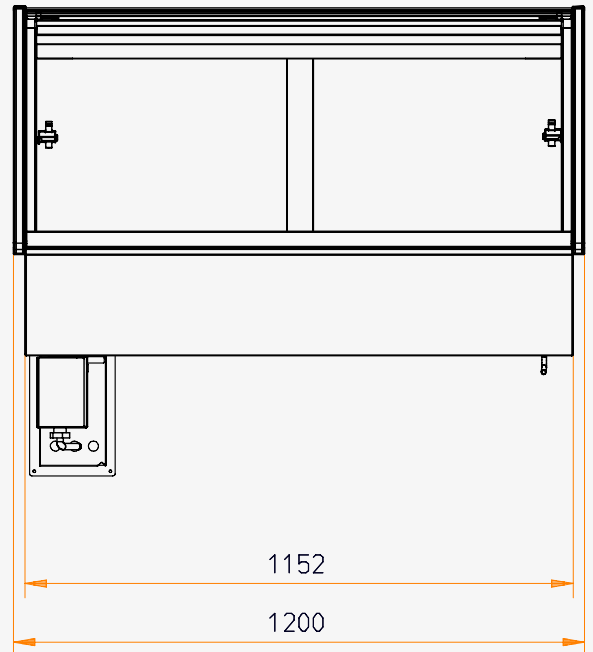
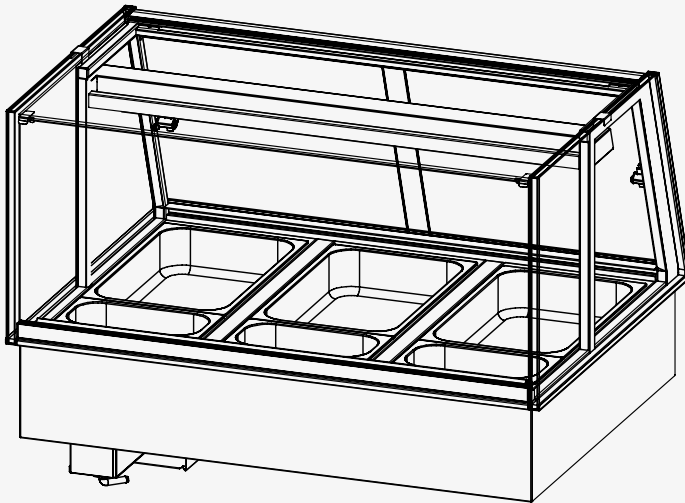
\* Only in combination with a fixed water supply

## DC 120 Hot full serve drop-in 4/3GN

Art. No. 9369011\* with automatic water fill

Art. No. 9369011\* + 9369811 with manual water fill

\* Excluding GN pans



1. Power supply 1~ 230V 50/60Hz (16A)
2. Optional water supply 3/4" inch or 12mm hose min. 1.5 bar
3. Overflow drain pipe 10mm
4. Control box can be mounted remotely up to 1 meter from indicated position

NOTE: GN pans not included

## DC 150 Hot full serve drop-in 4/3GN

Art. No. 9369012\* with automatic water fill

Art. No. 9369012\* + 9369811 with manual water fill

\* Excluding GN pans



### Capacity

|                           |                                    |
|---------------------------|------------------------------------|
| Gastronorm capacity       | 4 x 4/3 GN                         |
| Standard pan frame        | 4 x 1/1GN + 4 x 1/3GN OR 8 x 2/3GN |
| Max. Gastronorm pan depth | 100 mm                             |

### Dimensions & weight

|                                   |                       |
|-----------------------------------|-----------------------|
| Width                             | 1500 mm               |
| Depth 4/3 GN                      | 890 mm                |
| Height above worktop              | 520 mm                |
| Drop-in cut out (W x D)           | 1467 x 865 (+/- 5) mm |
| Electronics panel cut out (L x H) | 153 x 244 (+/- 5) mm  |
| Net weight                        | 180 kg                |
| Gross weight                      | appr. 230 kg          |

### Power requirements

|           |               |
|-----------|---------------|
| Power     | 4.0 kW        |
| Voltage   | 3N~ 400/230 V |
| Frequency | 50/60 Hz      |

### Water requirements

|                  |                         |
|------------------|-------------------------|
| Connection*      | ¾" or 12 mm hose        |
| Supply pressure* | min. 1.5 bar            |
| Hardness         | max. 40 °fH             |
| Conductivity     | between 350 – 750 µS/cm |

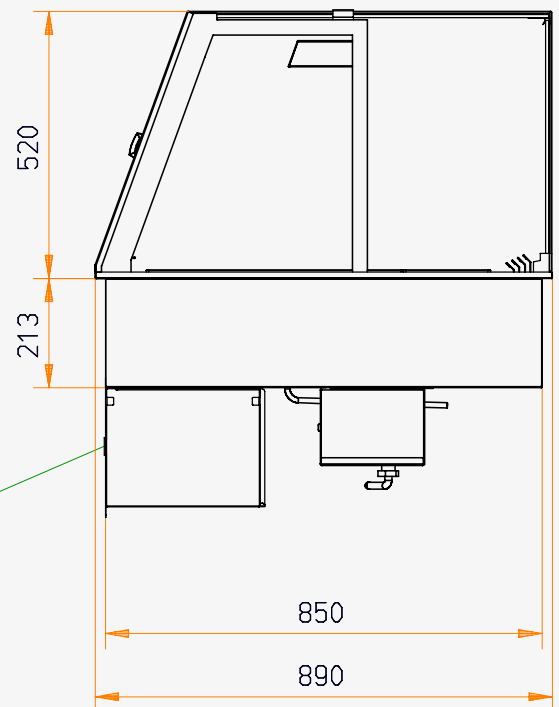
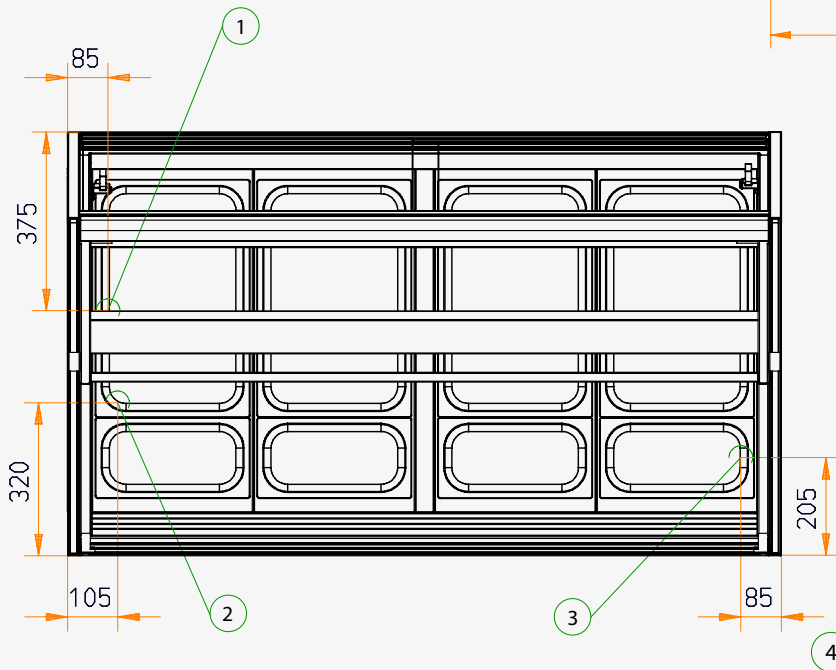
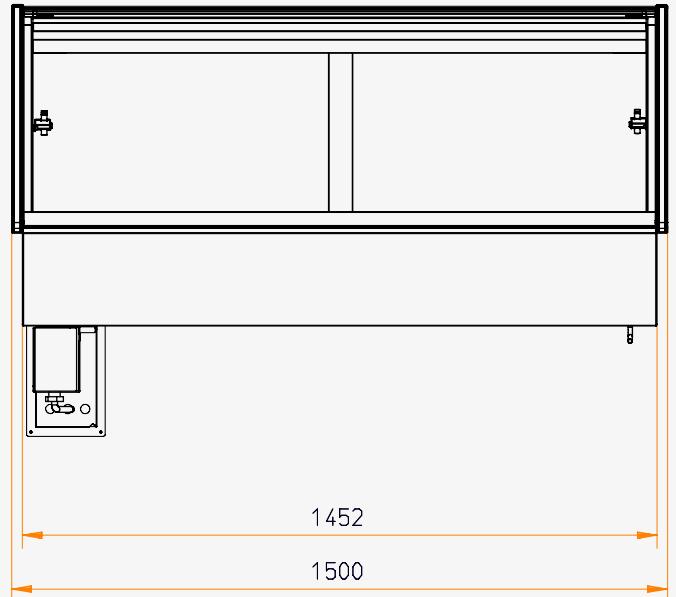
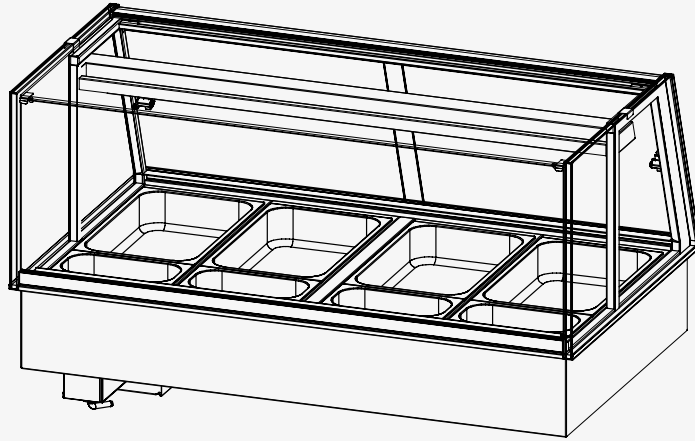
\* Only in combination with a fixed water supply

## DC 150 Hot full serve drop-in 4/3GN

Art. No. 9369012\* with automatic water fill

Art. No. 9369012\* + 9369811 with manual water fill

\* Excluding GN pans



1. Power supply 1~ 230V 50/60Hz (16A)
2. Optional water supply 3/4" inch or 12mm hose min. 1.5 bar
3. Overflow drain pipe 10mm
4. Control box can be mounted remotely up to 1 meter from indicated position

NOTE: GN pans not included



## DC 180 Hot full serve drop-in 4/3GN

Art. No. 9369013\* with automatic water fill

Art. No. 9369013\* + 9369811 with manual water fill

\* Excluding GN pans



### Capacity

|                           |                                     |
|---------------------------|-------------------------------------|
| Gastronorm capacity       | 5 x 4/3 GN                          |
| Standard pan frame        | 5 x 1/1GN + 5 x 1/3GN OR 10 x 2/3GN |
| Max. Gastronorm pan depth | 100 mm                              |

### Dimensions & weight

|                                   |                       |
|-----------------------------------|-----------------------|
| Width                             | 1800 mm               |
| Depth 4/3 GN, excl. worktop       | 890 mm                |
| Height above worktop              | 520 mm                |
| Drop-in cut out (W x D)           | 1467 x 865 (+/- 5) mm |
| Electronics panel cut out (L x H) | 153 x 244 (+/- 5) mm  |
| Net weight                        | 208 kg                |
| Gross weight                      | appr. 258 kg          |

### Power requirements

|           |               |
|-----------|---------------|
| Power     | 4.8 kW        |
| Voltage   | 3N~ 400/230 V |
| Frequency | 50/60 Hz      |

### Water requirements

|                  |                         |
|------------------|-------------------------|
| Connection*      | ¾" or 12 mm hose        |
| Supply pressure* | min. 1.5 bar            |
| Hardness         | max. 40 °fH             |
| Conductivity     | between 350 – 750 µS/cm |

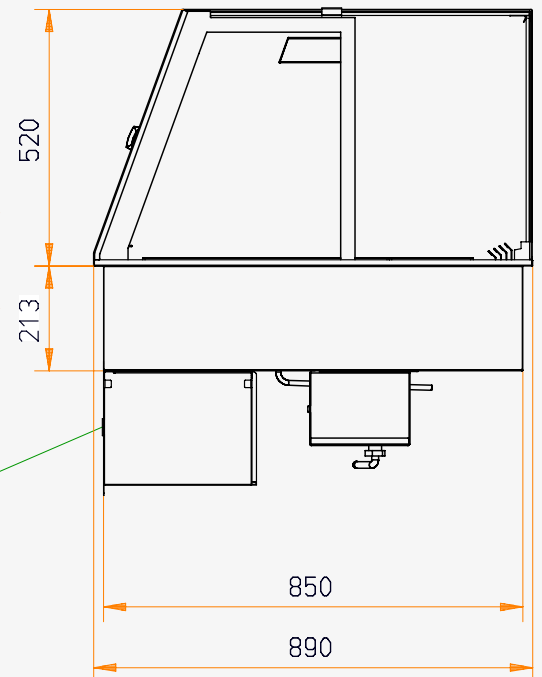
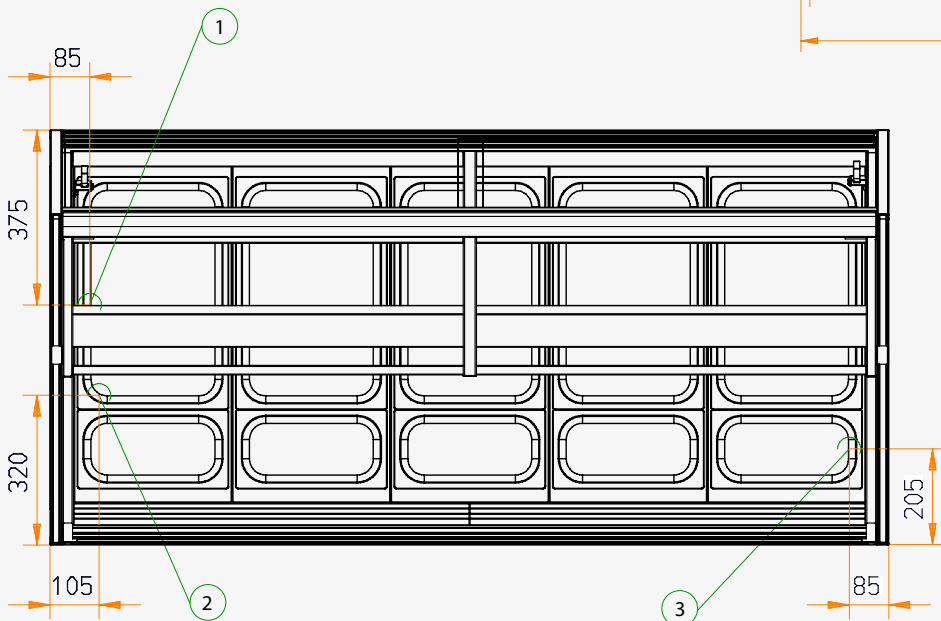
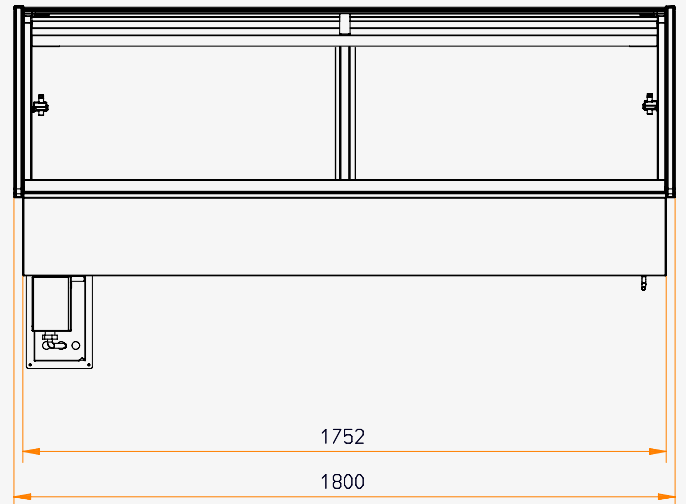
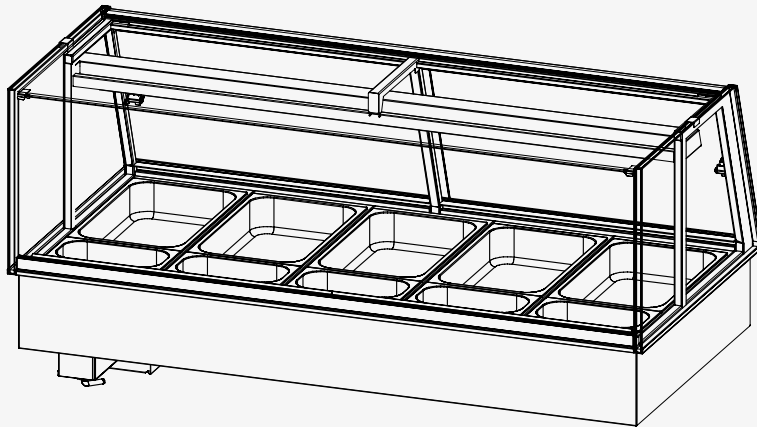
\* Only in combination with a fixed water supply

## DC 180 Hot full serve drop-in 4/3GN

Art. No. 9369013\* with automatic water fill

Art. No. 9369013\* + 9369811 with manual water fill

\* Excluding GN pans



1. Power supply 1~ 230V 50/60Hz (16A)
2. Optional water supply 3/4" inch or 12mm hose min. 1.5 bar
3. Overflow drain pipe 10mm
4. Control box can be mounted remotely up to 1 meter from indicated position

NOTE: GN pans not included



## Short pan frame divider

To create additional (horizontal) GN sections.



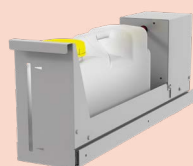
## Flat deck (black)

Can be used instead of the GN pan frames. Requirement for full replacement: DC 120: 3 pcs, DC 150: 4 pcs, DC 180: 5 pcs.



## Vertical spacer (black)

To be used with the flat decks.  
DC 120: 2 pcs, DC 150: 1 pc,  
DC 180: 0 pcs.



## Manual water fill system

For drop-in units that cannot be connected to an external water supply.

## Accessories DC 120/150/180 Hot full serve drop-in 4/3 GN

| Description                      | Art. No. |
|----------------------------------|----------|
| Short pan frame divider          | 9369800  |
| Flat deck (black) 830 mm         | 9369801  |
| Vertical spacer (black) 830x40mm | 9369806  |
| Manual water fill system         | 9369811  |

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

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