

Hot & Cold Food Displays 2024

Product Catalogue





EGG & CHIP STICKS ROLL

CONTAINS: WHEAT (GLUTEN), BARLEY (GLUTEN), MILK, EGG, MUSTARD, SOYA



M&S
COFFEE
SHOP

M&S
COFFEE
SHOP

M&S
COFFEE
SHOP

M&S
COFFEE
SHOP

M&S
COFFEE
SHOP

M&S
COFFEE
SHOP

M&S
COFFEE
SHOP

M&S
COFFEE
SHOP

M&S
COFFEE
SHOP

ALL

Table of Contents

NEW!

Deli Counter DC Hot Full Serve 4/3 GN	4
Deli Counter DC Cold Full Serve 4/3 GN	5
Fri-Jado Quick Ship Programme	6
Connectivity of Hot and Cold Displays	7

Grab-and-Go Heated Displays - MTT	10	Deli Counters - DC Hot full serve	40
MTT 60 - 2 level	10	DC Hot full serve humidified 4/3 GN	40
MTT 90 - 2 level	10	DC Hot full serve humidified 4/3 GN drop-in	40
Accessories MTT Hot	12		
Grab-and-Go Heated Displays - MDD	14	Deli Counters - DC Cold full serve	42
MDD - 3 level	14	DC Cold full serve 4/3 GN	42
MDD - 4 level	14	DC Cold full serve 4/3 GN drop-in	42
MDD - 5 level	14	Accessories Deli Counters - DC Hot	44
Accessories MDD Hot	16	Accessories Deli Counters - DC Cold	45
Grab-and-Go Heated Displays - MD Essential	18		
MD 60 5 level Essential	18	Disclaimer	46
MD 100 5 level Essential	18		
MD 120 5 level Essential	18		
Accessories MD Essential Hot	19		
Food Displays - MCC Hot 2, 3 & 4 level	20		
MCC Hot self-serve	20		
MCC Hot self-serve drop-in	20		
MCC Hot self-serve humidified with doors	22		
MCC Hot self-serve humidified with doors drop-in	22		
MCC Hot full serve humidified	24		
MCC Hot full serve humidified drop-in	24		
Accessories MCC Hot	26		
Food Displays - MCC Cold 2, 3 & 4 level	28		
MCC Cold self-serve	28		
MCC Cold self-serve drop-in	28		
MCC Cold self-serve with doors	30		
MCC Cold self-serve with doors drop-in	30		
MCC Cold full serve	32		
MCC Cold full serve drop-in	32		
Accessories MCC Cold	34		
Food Displays - MCC Ambient 3 level	36		
MCC Ambient self-serve	36		
MCC Ambient self-serve drop-in	36		
Accessories	37		
MCC Ambient full serve	38		
MCC Ambient full serve drop-in	38		
Accessories MCC Ambient	39		

NEW!

Deli Counter DC Hot Full Serve 4/3 GN



With maximum transparency, warm LED and mirrored glass doors on the operator side, our new DC Hot full serve deli counters are designed for the best food visibility. Premium Hot Humidification technology extends shelf life, while saving on energy consumption and costs. In addition, radiant heat from above can be switched on per GN section for food that needs a little extra. This further contributes to product quality and waste reduction. Finally, thanks to the modular design, you can easily combine these units with Fri-Jado's cold deli counters and MCC hot & cold food displays.

More information and prices on pages 40-41

FEATURES

- » Widths: 1200 mm (3GN), 1500 mm (4GN) and 1800 mm (5GN)
- » Standard with GN pan frames (depth 4/3 GN)
- » Also available: black flat decks which are adjustable in height and angle (accessories)
- » Models: with underframe in any RAL colour or drop-in version
- » Automatic or manual water fill
- » One simple control panel for hot humidification, radiant heat and lighting - easy operation
- » All glass surfaces are easily accessible for cleaning; interior parts are easily removable and dishwasher safe



Turn food into profits with the new Fri-Jado Deli Counters

In the ever-competitive food retail and food-to-go markets, attracting customers and stimulating impulse purchases are crucial to maximising sales. The new Fri-Jado Hot & Cold Deli Counters are up for the job! Not only do they enhance the visual appeal of the food through maximum visibility, they also maintain product quality for an extended period of time. All this while being easy to use and offering substantial energy savings compared to similar equipment on the market.

COMING SOON!

Available from the 1st of March 2024

Deli Counter DC Cold Full Serve 4/3 GN



Just like the DC Hot, our new DC Cold full serve deli counters are designed for the best food presentation. Their transparent design, mirrored glass doors, stylish black steel and bright LED do the trick. While Fri-Jado's proven Omnicold technology maximises shelf life, an elevated air outlet allows you to stack the food higher, without dropping it below the customer's line of sight. Finally, the counters offer 3M0 refrigeration performance at best-in-class energy labels.

More information and prices on pages 42-43

FEATURES

- » Widths: 1200 mm (3GN), 1500 mm (4GN) and 1800 mm (5GN)
- » Standard with black flat decks which are adjustable in height and angle
- » Also available: 4/3 GN pan frames (accessories)
- » Models: with underframe in any RAL colour or a drop-in version
- » Simple control panel
- » All glass surfaces are easily accessible for cleaning; flat decks are easily removable and dishwasher safe
- » Self-cleaning condensor - maintenance free



Fri-Jado Quick Ship Programme

Your express lane for those moments when time is of essence.

Experience the ultimate in convenience with our Quick Ship Programme, ensuring fast delivery of our most popular in-stock food displays. The Quick Ship programme provides our customers the equipment they need, when they need it, setting our partners up for success when lead time is essential.

Fri-Jado Quick Ship – where excellence meets expedience

HOW IT WORKS

- » Available for selected models only
- » Quick Ship option exclusively for single ordered units
- » Orders placed before 1 pm (GMT+1) on a business day, will be dispatched within 72 business hours
- » Simply mention "Quick Ship" on your purchase order to expedite your delivery
- » Quick Ship availability may be subject to the quantities ordered
- » Unlock this express lane for a nominal surcharge of €150,00 / £145,00 net (applicable only when Quick Ship is available)

Quick Ship is available on the following models



**MDD 90 3 level -
Single Temp (page 14-15)**



**MDD 90 5 level -
Single Temp (page 16-17)**



**MD 60 5 level
(page 18-19)**



**MD 100 5 level
(page 18-19)**

Model	Number	Model	Number	Model	Number	Model	Number
Solid Back	9399027X	Solid Back	9399021X	Essential	9229664	Essential	9229614

DID YOU KNOW?

Connectivity of Hot and Cold Displays

Explore the enhanced capabilities of Fri-Jado displays with remote monitoring

Did you know that all Fri-Jado displays, whether hot or cold, can be connected to remote monitoring systems? Our displays feature intelligent digital controllers that can communicate with all major monitoring systems, such as Danfoss, Carel, Eliwell, and RDM, via a standardised communication protocol (ModBus over RS-485). This eliminates the need for specialised appliance-specific software and enables users to monitor their equipment through a unified portal.

BENEFITS

- » **Efficient problem detection:** Enables store management or dedicated service partners to remotely monitor cabinet performance and receive real-time alerts. Early detection of issues allows for proactive measures, preventing food waste and minimizing downtime.
- » **Centralised control:** Manage cabinet parameters from a central location and adapt temperature setpoints and other variables swiftly, to align with changes in retail environment or food offering.
- » **HACCP compliance:** Automatic temperature logging, ensuring adherence to HACCP requirements.
- » **Proactive maintenance:** Perform preventive maintenance based on operating hours and conditions, maximizing equipment longevity and reliability.

If you think about connecting Fri-Jado hot and/or cold displays to a remote monitoring system, please contact us to discuss the possibilities.



Food Displays





Boost fresh food-to-go sales!

Enhance product visibility by up to 75%, extend shelf life with dedicated holding technologies for any food type and achieve up to 50% energy savings; this is what sets Fri-Jado displays apart. We are committed to drive impulse purchases by making food look and taste irresistible, while ensuring cost efficiency. This approach enables our end users to stand out and maximise their profits.

Whether dealing with hot, cold, packaged, or unpackaged food, and whether operating in larger stores or smaller shops, Fri-Jado guides customers through a step-by-step process to find the ideal display solution for their unique food concept. Our expertise extends to advising on holding times, proper packaging, and enhancing presentation. Our Executive Chef is happy to provide consultation and training.

Fri-Jado is a Dutch-based original equipment manufacturer with in-house R&D and energy neutral production. Our facilities hold the prestigious BREAAAM certificate for a sustainably built environment. Fri-Jado equipment is renowned for its energy saving technologies and design, which are crucial aspects in the development process.

With offices in the Netherlands, USA, UK, and France, along with sales & service partners in more than 70 countries, we collaborate closely with major players in the food retail, food-to-go, petrol, and C-Store markets globally. Since our establishment in 1937, more than 90,000 Fri-Jado installations have been successfully completed worldwide.

**Hot or cold,
Packaged or unpackaged,
You name it, we can hold it!**

Grab-and-Go Heated Displays - MTT Hot Table Top Display - 2 level

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Patented Hot Blanket technology extends product shelf life by fully enclosing the food
- » Up to 50% energy savings
- » Multi Temp - hold food from different food groups in one unit
- » Compact solution - fits anywhere
- » Plug & play - no installation effort

MTT 60 - 2 level



MTT 90 - 2 level



FEATURES

- » Open heated self-serve display with 2 levels
- » Designed for packaged products
- » 600 or 900 mm wide
- » Transparent design
- » Adjustable top shelf angle
- » LED lighting with natural colour reproduction on each shelf
- » Energy saving hot air recirculation per shelf
- » Solid back version with mirrored back wall
- » Rear loading version with folding doors per shelf
- » Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off

Total presentation area

MTT 60: 0.41 m²

MTT 90: 0.66 m²

Available models

- » Solid back Multi Temp
- » Rear loading Multi Temp

Optional accessories - see pages 12-13

- » Price rail set
- » Temperature indicator
- » Merchandising accessories

MTT 60 - 2 level

MTT 90 - 2 level



	Number	Number
Solid back Multi Temp	9409000	9409002
Rear loading Multi Temp	9409001	9409003

Dimensions

Width	600 mm	900 mm
Depth	610 mm	610 mm
Height on legs	670 mm	670 mm

Technical data

Net weight solid back	59 kg	79 kg
Net weight rear loading	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 Hot Table Top Displays - For packaged hot food



Merchandising racks

To angle products for perfect visual impact. Best used together with a shelf tray.



Shelf dividers

For separating different products. Can only be used in combination with a shelf insert tray.



Condiment holder

For dispensing items such as packaged condiments, napkins and cutlery. 4 dividers included.



Shelf insert trays

To change the ratio between top and bottom heat in order to optimise the holding conditions for delicate products. **Two insert trays can fit on each shelf.**



Temperature indicator

To provide the customer with an indication of the actual cabinet temperature.



Accessories

MTT 60 - 2 level

MTT 90 - 2 level



Description

Number

Price rail set	9389807
Condiment holder	9380198
Merchandising rack 410mm	9384463
Shelf divider 410mm	9384504
Shelf insert tray 250x410mm*	9384534
Shelf insert tray 400x410mm*	n/a
Temperature indicator	9229801

Number

9389808
9380198
9384463
9384504
n/a
9384461
9229801

* Price per piece (two insert trays can fit on each shelf)

Grab-and-Go Heated Displays - MDD Hot Multi Deck Display - 3, 4 & 5 level

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Patented Hot Blanket technology extends product shelf life by fully enclosing the food
- » Up to 50% energy savings
- » Hold food from different food groups in one unit with Multi Temp
- » Get more revenue from your floor space with maximised display capacity

MDD - 3 level



MDD - 4 level



MDD - 5 level



FEATURES

- » Open heated self-serve display with 3, 4 or 5 levels
- » Designed for packaged products
- » 600, 900 or 1200 mm wide
- » Transparent design
- » Thin shelves with adjustable angle
- » LED lighting with natural colour reproduction on each shelf
- » Energy saving hot air recirculation per shelf
- » Solid back version with mirrored back wall
- » Rear loading version with folding doors per shelf
- » Both versions also available with Multi Temp: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- » On castors for easy moving
- » Front bumper to protect against damage from shopping carts

Total presentation area

60-3:	0.75 m ²	60-4:	0.99 m ²	60-5:	1.23 m ²
90-3:	1.20 m ²	90-4:	1.58 m ²	90-5:	1.96 m ²
120-3:	1.65 m ²	120-4:	2.17 m ²	120-5:	2.70 m ²

Available models

- » Solid back
- » Rear loading
- » Solid back Multi Temp
- » Rear loading Multi Temp

Optional accessories - see pages 16-17

- » Front door set
- » Price rail set
- » Temperature indicator
- » Merchandising accessories

	MDD 3 level	MDD 4 level	MDD 5 level
			
	Number	Number	Number
MDD 60			
MDD 60 solid back	9399029X	9399024X	9399022X
MDD 60 rear loading	9399039X	9399034X	9399032X
MDD 60 solid back Multi Temp	9399009X	9399004X	9399002X
MDD 60 rear loading Multi Temp	9399019X	9399014X	9399012X
MDD 90			
MDD 90 solid back	9399027X	9399025X	9399021X
MDD 90 rear loading	9399037X	9399035X	9399031X
MDD 90 solid back Multi Temp	9399007X	9399005X	9399001X
MDD 90 rear loading Multi Temp	9399017X	9399015X	9399011X
MDD 120			
MDD 120 solid back	9399028X	9399026X	9399023X
MDD 120 rear loading	9399038X	9399036X	9399033X
MDD 120 solid back Multi Temp	9399008X	9399006X	9399003X
MDD 120 rear loading Multi Temp	9399018X	9399016X	9399013X

Dimensions

Width MDD 60/90/120	600 / 900 / 1200 mm	600 / 900 / 1200 mm	600 / 900 / 1200 mm
Depth	750 mm	750 mm	750 mm
Height	1443 mm	1723 mm	1973 mm

Technical data

Net weight 60/90/120 solid back	157 / 187 / 217 kg	190 / 220 / 250 kg	209 / 254 / 300 kg
Net weight 60/90/120 rear loading	163 / 195 / 227 kg	198 / 230 / 262 kg	219 / 266 / 314 kg
Voltage 60	1N~ 230 V	1N~ 230 V	3N~400/230 V
Voltage 90	1N~ 230 V	3N~ 400/230 V	3N~ 400 V
Voltage 120	3N~ 400/230 V	3N~ 400/230 V	3N~ 400 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power 60/90/120	2.3 kW / 3.2 kW / 4.2 kW	3.0 kW / 4.1 kW / 5.5 kW	3.7 kW / 5.1 kW / 6.7 kW

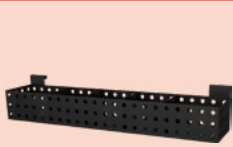


Quick Ship available for:

- » MDD 90 3 level Single Temperature
- » MDD 90 5 level Single Temperature

More information: see page 6

Accessories MDD Hot Multi Deck Displays - For packaged hot food



Condiment holder

For dispensing items such as packaged condiments, napkins and cutlery. 4 dividers included.



Levelling legs with plinth set

For levelling out the display on an uneven surface or for raising the display to a certain height.



Shelf dividers

For separating different products. Can only be used in combination with a shelf insert tray.



Merchandising racks

To angle products for perfect visual impact. Best used together with a shelf tray.



Shelf insert trays

To change the ratio between top and bottom heat in order to optimise the holding conditions for delicate products. **Two insert trays can fit on each shelf.**



Temperature indicator

To provide the customer with an indication of the actual cabinet temperature.



Accessories		MDD
Description	Compatibility	Number
Price rail set 3 level	MDD 60	9389801
Price rail set 3 level	MDD 90	9389802
Price rail set 3 level	MDD 120	9389803
Price rail set 4 level	MDD 60	9398000
Price rail set 4 level	MDD 90	9398001
Price rail set 4 level	MDD 120	9398002
Price rail set 5 level	MDD 60	9398003
Price rail set 5 level	MDD 90	9398004
Price rail set 5 level	MDD 120	9398005
Condiment holder	MDD 60/90/120	9380198
Merchandising rack 475mm - top & middle shelves	MDD 60/90/120	9384473
Merchandising rack 550mm - bottom shelf	MDD 60/90/120	9384475
Shelf divider 475mm - top & middle shelves	MDD 60/90/120	9384503
Shelf divider 550mm - 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
Front door set 3 level	MDD 60	9389831
Front door set 3 level	MDD 90	9389832
Front door set 3 level	MDD 120	9389833
Front door set 4 level	MDD 60	9398010
Front door set 4 level	MDD 90	9398011
Front door set 4 level	MDD 120	9398012
Front door set 5 level	MDD 60	9398013
Front door set 5 level	MDD 90	9398014
Front door set 5 level	MDD 120	9398015
Temperature indicator	MDD 60/90/120	9229801
Levelling legs with plinth set	MDD 60	9398006
Levelling legs with plinth set	MDD 90	9398007
Levelling legs with plinth set	MDD 120	9398008

* Price per piece (two insert trays can fit on each shelf)

Grab-and-Go Heated Displays - MD Essential Hot Display - 5 level

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Patented Hot Blanket technology extends product shelf life by fully enclosing the food
- » Energy efficient
- » Large display capacity in a small footprint saves valuable floor space

MD 60 5 level Essential



MD 100 5 level Essential



MD 120 5 level Essential



FEATURES

- » Open heated self-serve display with 5 levels
- » Designed for packaged products
- » 600, 1000 or 1200 mm wide
- » Transparent design, angled shelves and mirrored back wall for optimum product visibility
- » Interchangeable price strips on each shelf
- » Energy saving hot air recirculation
- » On castors for easy moving
- » Front bumper to protect against damage from shopping carts

Total presentation area

MD 60: 1.19 m²

MD 100: 2.09 m²




MD 120: 2.54 m²

Available models

- » Solid back

Optional accessories - see page 19

- » Temperature indicator
- » Shelf levelers

	MD 60 5 level Essential	MD 100 5 level Essential	MD 120 5 level Essential
			
	Number	Number	Number
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

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	n/a	n/a
Shelf leveler - set of 3 (for one shelf)	n/a	9226739	9226639



Quick Ship available for:

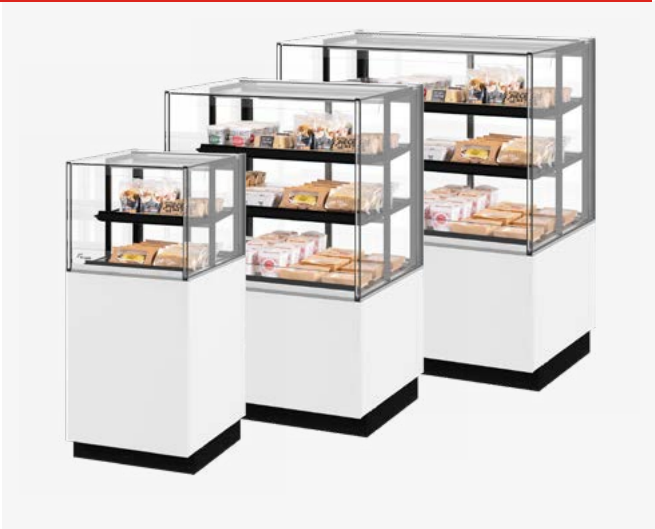
- » MD 100 5 level Essential
- » MD 60 5 level Essential

More information: see page 6

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Patented Hot Blanket technology extends product shelf life by fully enclosing the food
- » Up to 50% energy savings
- » Large display capacity in a small footprint saves valuable floor space
- » Modular design for easy combination with other hot, cold and ambient MCC models

**MCC Hot self-serve
2 & 3 level**



**MCC Hot self-serve drop-in
2 & 3 level**



FEATURES

- » 2- or 3 level heated open self-serve display
- » Designed for packaged products
- » 600, 900 or 1200 mm wide
- » Maximum transparency
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Slim shelves with adjustable angle
- » LED lighting with natural colour reproduction on each shelf
- » Energy saving hot air recirculation per shelf
- » Rear loading version with mirrored glass sliding doors on the operator side
- » Solid back version with mirrored back wall

Total presentation area

60-2:	0.51 m ²	60-3:	0.72 m ²
90-2:	0.82 m ²	90-3:	1.15 m ²
120-2:	1.13 m ²	120-3:	1.58 m ²

Available models

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

Optional accessories - see pages 26-27

- » Castor set (not compatible with drop-in units)
- » Bumper (not compatible with drop-in units)
- » Price rail set
- » Back 2 Back kit (for underframe models with solid back only)
- » Merchandising accessories



	Number	Number
MCC 60		
MCC 60 2 level	9389211X	9389311
MCC 60 2 level solid back	9389212X	9389312
MCC 60 3 level	9389011X	9389111
MCC 60 3 level solid back	9389012X	9389112
MCC 90		
MCC 90 2 level	9389213X	9389313
MCC 90 2 level solid back	9389214X	9389314
MCC 90 3 level	9389013X	9389113
MCC 90 3 level solid back	9389014X	9389114
MCC 120		
MCC 120 2 level	9389215X	9389315
MCC 120 2 level solid back	9389216X	9389316
MCC 120 3 level	9389015X	9389115
MCC 120 3 level solid back	9389016X	9389116

Dimensions

Width MCC 60/90/120	600 / 900 / 1200 mm	600 / 900 / 1200 mm
Depth	750 mm	750 mm
Height on stand	1420 mm	n/a
Height drop-in above worktop 2 level / 3 level	n/a	520 / 840 mm

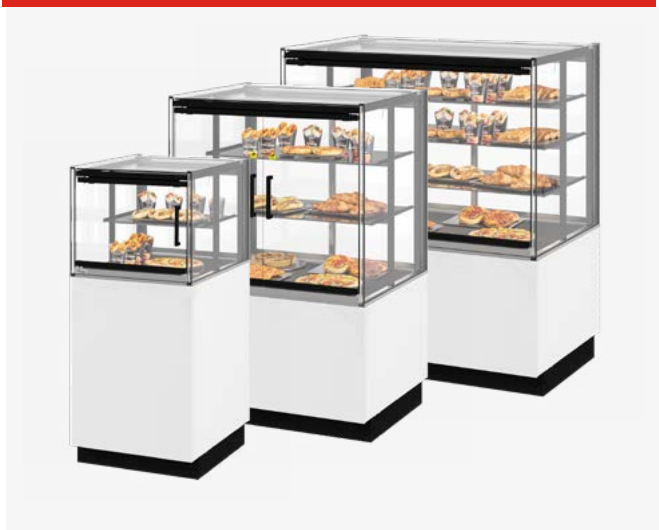
Technical data

Net weight 60/90/120 2 level	110 / 145 / 180 kg	110 / 145 / 180 kg
Net weight 60/90/120 3 level	135 / 170 / 205 kg	135 / 170 / 205 kg
Voltage 60/90/120 2 level	1N~ 230 V	1N~ 230 V
Voltage 60/90 3 level	1N~ 230 V	1N~ 230 V
Voltage 120 3 level	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz
Power 60/90/120 2 level	1.6 kW / 2.2 kW / 2.9 kW	1.6 kW / 2.2 kW / 2.9 kW
Power 60/90/120 3 level	2.1 kW / 3.0 kW / 4.0 kW	2.1 kW / 3.0 kW / 4.0 kW

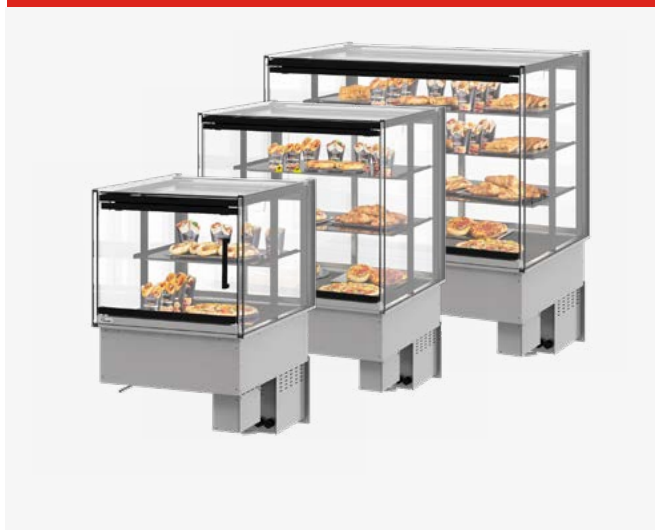
TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Premium Hot Humidification technology extends product shelf life, thanks to even distribution of hot & humidified air
- » Large display capacity in a small footprint saves valuable floor space
- » Modular design for easy combination with other hot, cold and ambient MCC models

MCC Hot self-serve humidified with doors 2, 3 & 4 level



MCC Hot self-serve humidified with doors drop-in 2, 3 & 4 level



FEATURES

- » 2-, 3- or 4 level heated and humidified self-serve display
- » With self-closing glass doors on the customer side
- » Designed for unpackaged products
- » 600, 900 or 1200 mm wide
- » Maximum transparency
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Slim shelves with adjustable height and angle
- » LED lighting with natural colour reproduction on each shelf
- » Energy saving hot air recirculation
- » Rear loading version with mirrored glass sliding doors on the operator side
- » Solid back version with mirrored back wall
- » Humidification with manual or automatic water fill; solid back version can only be used with automatic water fill

Available models

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

Total presentation area

60-2:	0.54 m ²	60-3:	0.75 m ²	60-4:	1.00 m ²
90-2:	0.86 m ²	90-3:	1.20 m ²	90-4:	1.60 m ²
120-2:	1.19 m ²	120-3:	1.66 m ²	120-4:	2.19 m ²

Available on request

Folding doors per shelf instead of regular doors on the customer side.



Optional accessories - see pages 26-27

- » Castor set (not compatible with drop-in units)
- » Bumper (not compatible with drop-in units)
- » Fixing system for price rails
- » Back 2 Back kit (for underframe models with solid back only)

**MCC Hot self-serve humidified with doors
2, 3 & 4 level**

**MCC Hot self-serve humidified with doors
2, 3 & 4 level drop-in**



	Number	Number
MCC 60		
MCC 60 2 level	9389237X	9389337
MCC 60 2 level solid back	9389238X*	9389338*
MCC 60 3 level	9389037X	9389137
MCC 60 3 level solid back	9389038X*	9389138*
MCC 60 4 level	9389434X	9389537
MCC 60 4 level solid back	9389438X*	9389538*
MCC 90		
MCC 90 2 level	9389239X	9389339
MCC 90 2 level solid back	9389240X*	9389340*
MCC 90 3 level	9389039X	9389139
MCC 90 3 level solid back	9389040X*	9389140*
MCC 90 4 level	9389439X	9389539
MCC 90 4 level solid back	9389440X*	9389540*
MCC 120		
MCC 120 2 level	9389241X	9389341
MCC 120 2 level solid back	9389242X*	9389342*
MCC 120 3 level	9389041X	9389141
MCC 120 3 level solid back	9389042X*	9389142*
MCC 120 4 level	9389441X	9389541
MCC 120 4 level solid back	9389442X*	9389542*

Dimensions

Width MCC 60/90/120	600 / 900 / 1200 mm	600 / 900 / 1200 mm
Depth	750 mm	750 mm
Height on stand	1420 mm	n/a
Height drop-in above worktop 2 level / 3 & 4 level	n/a	520 / 840 mm

Technical data

Net weight 60/90/120 2 level	110 / 145 / 180 kg	110 / 145 / 180 kg
Net weight 60/90/120 3 level	135 / 170 / 205 kg	135 / 170 / 205 kg
Net weight 60/90/120 4 level	140 / 177 / 214 kg	140 / 177 / 214 kg
Voltage MCC 60/90/120	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz
Power MCC 60	1.7 kW	1.7 kW
Power MCC 90	2.1 kW	2.1 kW
Power MCC 120	2.8 kW	2.8 kW

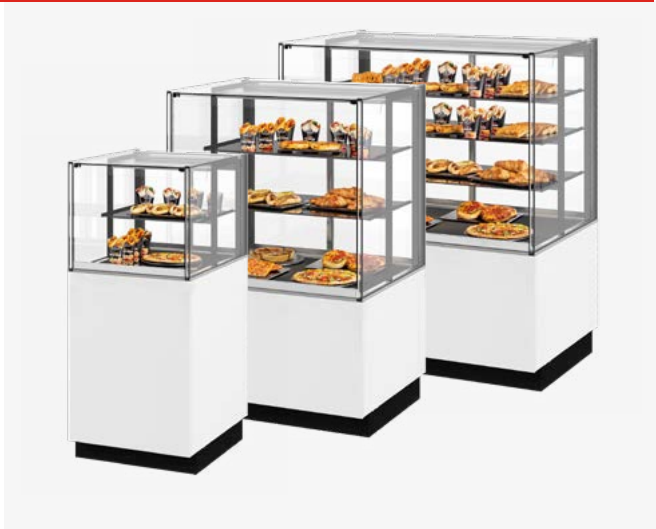
* can only be connected to an external water supply

Food Displays - MCC Hot full serve humidified - 2, 3 & 4 level

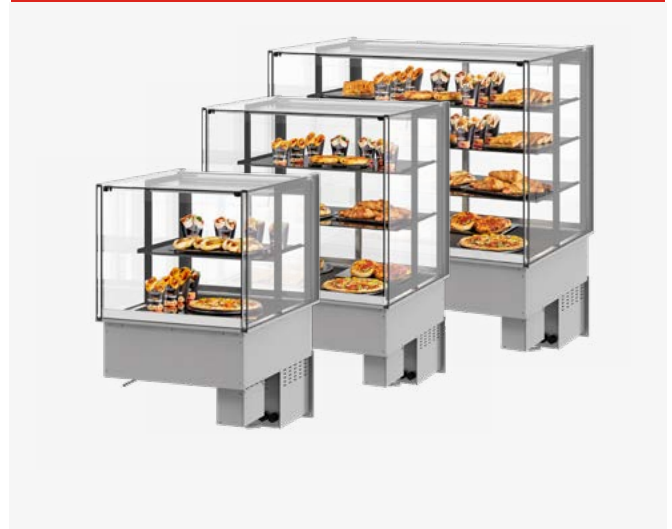
TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Premium Hot Humidification technology extends product shelf life, thanks to even distribution of hot & humidified air
- » Large display capacity in a small footprint saves valuable floor space
- » Modular design for easy combination with other hot, cold and ambient MCC models

**MCC Hot full serve humidified
2, 3 & 4 level**



**MCC Hot full serve humidified drop-in
2, 3 & 4 level**



FEATURES

Features

- » 2-, 3- or 4 level heated and humidified full serve display
- » Designed for unpackaged products
- » 600, 900 or 1200 mm wide
- » Maximum transparency
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Slim shelves with adjustable height and angle
- » LED lighting with natural colour reproduction on each shelf
- » Energy saving hot air recirculation
- » With mirrored glass sliding doors on the operator side
- » Humidification with manual or automatic water fill

Total presentation area

60-2:	0.54 m ²	60-3:	0.75 m ²	60-4:	1.00 m ²
90-2:	0.86 m ²	90-3:	1.20 m ²	90-4:	1.60 m ²
120-2:	1.19 m ²	120-3:	1.66 m ²	120-4:	2.19 m ²

Available models

- » Rear loading

Optional accessories - see pages 26-27

- » Castor set (not compatible with drop-in units)
- » Bumper (not compatible with drop-in units)
- » Fixing system for price rails

**MCC Hot full serve humidified
2, 3 & 4 level**

**MCC Hot full serve humidified
2, 3 & 4 level drop-in**



	Number	Number
MCC 60		
MCC 60 2 level	9389231X	9389331
MCC 60 3 level	9389031X	9389131
MCC 60 4 level	9389431X	9389531
MCC 90		
MCC 90 2 level	9389233X	9389333
MCC 90 3 level	9389033X	9389133
MCC 90 4 level	9389433X	9389533
MCC 120		
MCC 120 2 level	9389235X	9389335
MCC 120 3 level	9389035X	9389135
MCC 120 4 level	9389435X	9389535

Dimensions

Width MCC 60/90/120	600 / 900 / 1200 mm	600 / 900 / 1200 mm
Depth	750 mm	750 mm
Height on stand	1420 mm	
Height drop-in above worktop 2 level / 3 & 4 level		520 / 840 mm

Technical data

Net weight 60/90/120 2 level	110 / 145 / 180 kg	110 / 145 / 180 kg
Net weight 60/90/120 3 level	135 / 170 / 205 kg	135 / 170 / 205 kg
Net weight 60/90/120 4 level	140 / 177 / 214 kg	140 / 177 / 214 kg
Voltage MCC 60/90/120	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz
Power MCC 60	1.7 kW	1.7 kW
Power MCC 90	2.1 kW	2.1 kW
Power MCC 120	2.8 kW	2.8 kW

Accessories MCC Hot



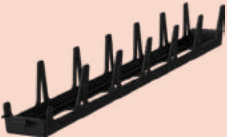
Condiment holder*

For dispensing items such as packaged condiments, napkins and cutlery. 4 dividers included.



Shelf dividers*

For separating different products. Can only be used in combination with a shelf insert tray.



Merchandising racks*

To angle products for perfect visual impact. Best used together with a shelf tray.



Shelf insert trays*

To change the ratio between top and bottom heat in order to optimise the holding conditions for delicate products. **Two insert trays can fit on each shelf.**



Temperature indicator*

To provide the customer with an indication of the actual cabinet temperature.

*** These accessories are only compatible with the MCC Hot self-serve display**



Back 2 Back kit

Connect your MCC's (Hot or Cold) back to back while keeping temperatures consistent. **To connect units back to back two kits are necessary, one kit per MCC unit.**

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	n/a	n/a
Price rail set MCC 90 2 level	9389808	n/a	n/a
Price rail set MCC 120 2 level	9389809	n/a	n/a
Price rail set MCC 60 3 level	9389801	n/a	n/a
Price rail set MCC 90 3 level	9389802	n/a	n/a
Price rail set MCC 120 3 level	9389803	n/a	n/a
Fixing system for price rails MCC 60 2 level	n/a	9389815	9389815
Fixing system for price rails MCC 90 2 level	n/a	9389816	9389816
Fixing system for price rails MCC 120 2 level	n/a	9389817	9389817
Fixing system for price rails MCC 60 3 level	n/a	9389811	9389811
Fixing system for price rails MCC 90 3 level	n/a	9389812	9389812
Fixing system for price rails MCC 120 3 level	n/a	9389813	9389813
Fixing system for price rails MCC 60 4 level	n/a	9389853	9389853
Fixing system for price rails MCC 90 4 level	n/a	9389854	9389854
Fixing system for price rails MCC 120 4 level	n/a	9389855	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 (1 per display)* For 3 & 4 level with solid back only	9380221	9380221	n/a
Back 2 Back kit MCC 90 (1 per display)* For 3 & 4 level with solid back only	9380209	9380209	n/a
Back 2 Back kit MCC 120 (1 per display)* For 3 & 4 level with solid back only	9380219	9380219	n/a
Temperature indicator	9229801	n/a	n/a
Castor Set (height MCC + 23 mm)*	9389851	9389851	9389851

* Not compatible with drop-in units

Accessories	MCC Hot self-serve
Description	Compatibility Number
Condiment holder	MCC 60/90/120 9380198
Merchandising rack 410mm - top shelf	MCC 60/90/120 9384463
Merchandising rack 475mm - middle shelf	MCC 60/90/120 9384473
Merchandising rack 550mm- bottom shelf	MCC 60/90/120 9384475
Shelf divider 410mm - top shelf	MCC 60/90/120 9384504
Shelf divider 475mm- middle shelf	MCC 60/90/120 9384503
Shelf divider 550mm - bottom shelf	MCC 60/90/120 9384505
Shelf insert tray 250x410mm - top shelf*	MCC 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 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

* Price per piece (two insert trays can fit on each shelf)

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Patented Cold Booster technology extends product shelf life thanks to superior cold curtain
- » Large display capacity in a small footprint saves valuable floor space
- » Modular design for easy combination with other cold, hot and ambient MCC models

**MCC Cold self-serve
2, 3 & 4 level**



**MCC Cold self-serve drop-in
2, 3 & 4 level**



FEATURES

- » 2-, 3- or 4 level refrigerated open self-serve display
- » Designed for packaged products
- » 900, 1200 or 1500 mm wide
- » Maximum transparency
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Slim transparent shelves with adjustable height and angle
- » LED lighting with natural colour reproduction on each shelf
- » Eco-friendly R290 refrigerant
- » 3M1 refrigeration classification
- » Rear loading version with mirrored glass sliding doors on the operator side
- » Solid back version with mirrored back wall
- » Including fixing system for price rails

Total presentation area

90-2:	0.85 m ²	90-3:	1.18 m ²	90-4:	1.56 m ²
120-2:	1.17 m ²	120-3:	1.62 m ²	120-4:	2.15 m ²
150-2:	1.49 m ²	150-3:	2.07 m ²	150-4:	2.73 m ²

Available models

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

Optional accessories - see pages 34-35

- » Castor set (not compatible with drop-in units)
- » Bumper (not compatible with drop-in units)
- » Evaporation tray
- » Back 2 Back kit (for 3- & 4 level underframe models with solid back only)

Energy labels:

MCC Cold self-serve 90



MCC Cold self-serve 120

MCC Cold self-serve 150



	Number	Number
MCC 90		
MCC 90 2 level	9389201X	9389301
MCC 90 2 level solid back	9389202X	9389302
MCC 90 3 level	9389001X	9389101
MCC 90 3 level solid back	9389002X	9389102
MCC 90 4 level	9389401X	9389501
MCC 90 4 level solid back	9389402X	9389502
MCC 120		
MCC 120 2 level	9389203X	9389303
MCC 120 2 level solid back	9389204X	9389304
MCC 120 3 level	9389003X	9389103
MCC 120 3 level solid back	9389004X	9389104
MCC 120 4 level	9389403X	9389503
MCC 120 4 level solid back	9389404X	9389504
MCC 150		
MCC 150 2 level	9389205X	9389305
MCC 150 2 level solid back	9389206X	9389306
MCC 150 3 level	9389005X	9389105
MCC 150 3 level solid back	9389006X	9389106
MCC 150 4 level	9389405X	9389505
MCC 150 4 level solid back	9389406X	9389506

Dimensions

Width MCC 90/120/150	900 / 1200 / 1500 mm	900 / 1200 / 1500 mm
Depth	750 mm	750 mm
Height on stand	1420 mm	n/a
Height drop-in above worktop 2 level / 3 & 4 level	n/a	520 / 840 mm

Technical data

Net weight 90/120/150 2 level	170 / 200 / 230 kg	170 / 200 / 230 kg
Net weight 90/120/150 3 level	195 / 225 / 255 kg	195 / 225 / 255 kg
Net weight 90/120/150 4 level	202 / 234 / 266 kg	202 / 234 / 266 kg
Voltage MCC 90/120/150	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz
Power MCC 90	0.5 kW	0.5 kW
Power MCC 120	0.7 kW	0.7 kW
Power MCC 150 2 & 3 level	0.8 kW	0.8 kW
Power MCC 150 4 level	0.9 kW	0.9 kW

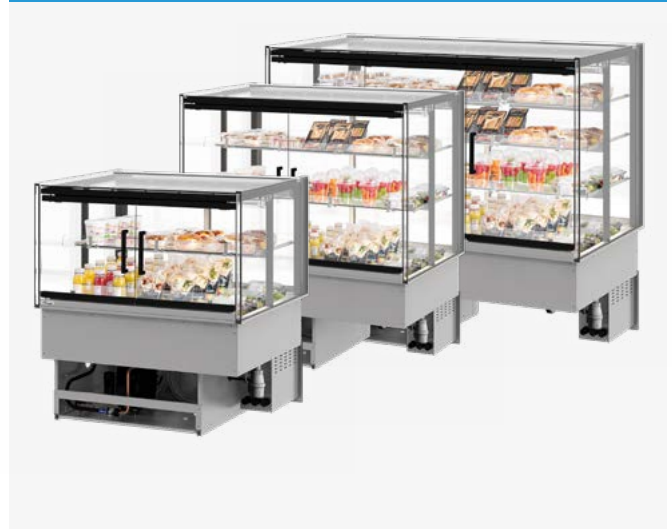
TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Patented Cold Booster technology extends product shelf life thanks to superior cold curtain
- » Large display capacity in a small footprint saves valuable floor space
- » Modular design for easy combination with other cold, hot and ambient MCC models

**MCC Cold self-serve with doors
2, 3 & 4 level**



**MCC Cold self-serve with doors drop-in
2, 3 & 4 level**



FEATURES

- » 2-, 3- or 4-level refrigerated self-serve display
- » With self-closing glass doors on the customer side
- » Designed for packaged products
- » 900, 1200 or 1500 mm wide
- » Maximum transparency
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Slim transparent shelves with adjustable height and angle
- » LED lighting with natural colour reproduction on each shelf
- » Eco-friendly R290 refrigerant
- » 3M1 refrigeration classification
- » Rear loading version with mirrored glass sliding doors on the operator side
- » Solid back version with mirrored back wall
- » Including fixing system for price rails

Available models

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

Total presentation area

90-2:	0.85 m ²	90-3:	1.18 m ²	90-4:	1.56 m ²
120-2:	1.17 m ²	120-3:	1.62 m ²	120-4:	2.15 m ²
150-2:	1.49 m ²	150-3:	2.07 m ²	150-4:	2.73 m ²

Available on request

Folding doors per shelf instead of regular doors on the customer side.



Optional accessories - see pages 34-35

- » Castor set (not compatible with drop-in units)
- » Bumper (not compatible with drop-in units)
- » Evaporation tray
- » Back 2 Back kit (for 3- & 4 level underframe models with solid back only)

MCC Cold self-serve with doors 2, 3 & 4 level

MCC Cold self-serve with doors 2, 3 & 4 level drop-in

Energy labels:

MCC Cold self-serve 90



MCC Cold self-serve 120

MCC Cold self-serve 150



	Number	Number
MCC 90		
MCC 90 2 level	9389721X	9389731
MCC 90 2 level solid back	9389722X	9389732
MCC 90 3 level	9389701X	9389711
MCC 90 3 level solid back	9389702X	9389712
MCC 90 4 level	9389741X	9389751
MCC 90 4 level solid back	9389742X	9389752
MCC 120		
MCC 120 2 level	9389723X	9389733
MCC 120 2 level solid back	9389724X	9389734
MCC 120 3 level	9389703X	9389713
MCC 120 3 level solid back	9389704X	9389714
MCC 120 4 level	9389743X	9389753
MCC 120 4 level solid back	9389744X	9389754
MCC 150		
MCC 150 2 level	9389725X	9389735
MCC 150 2 level solid back	9389726X	9389736
MCC 150 3 level	9389705X	9389715
MCC 150 3 level solid back	9389706X	9389716
MCC 150 4 level	9389745X	9389755
MCC 150 4 level solid back	9389746X	9389756

Dimensions

Width MCC 90/120/150	900 / 1200 / 1500 mm	900 / 1200 / 1500 mm
Depth	750 mm	750 mm
Height on stand	1420 mm	n/a
Height drop-in above worktop 2 level / 3 & 4 level	n/a	520 / 840 mm

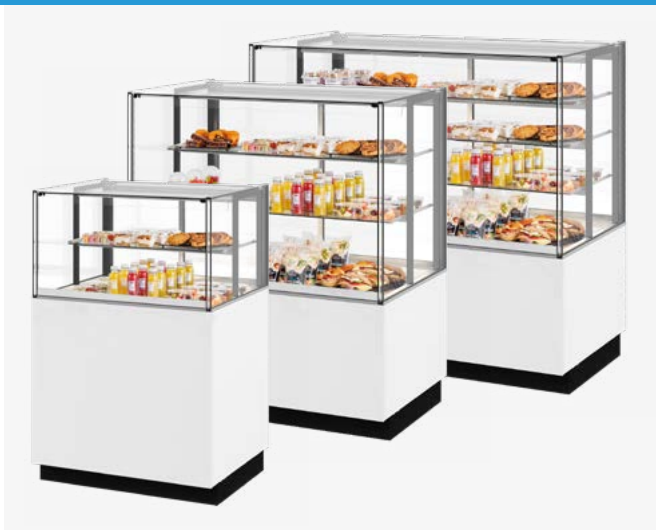
Technical data

Net weight 90/120/150 2 level	170/ 200 / 230 kg	170/ 200 / 230 kg
Net weight 90/120/150 3 level	195 / 225 / 255 kg	195 / 225 / 255 kg
Net weight 90/120/150 4 level	202 / 234/ 266 kg	202 / 234/ 266 kg
Voltage MCC 90/120/150	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz
Power MCC 90	0.5 kW	0.5 kW
Power MCC 120	0.7 kW	0.7 kW
Power MCC 150 2 & 3 level	0.8 kW	0.8 kW
Power MCC 150 4 level	0.9 kW	0.9 kW

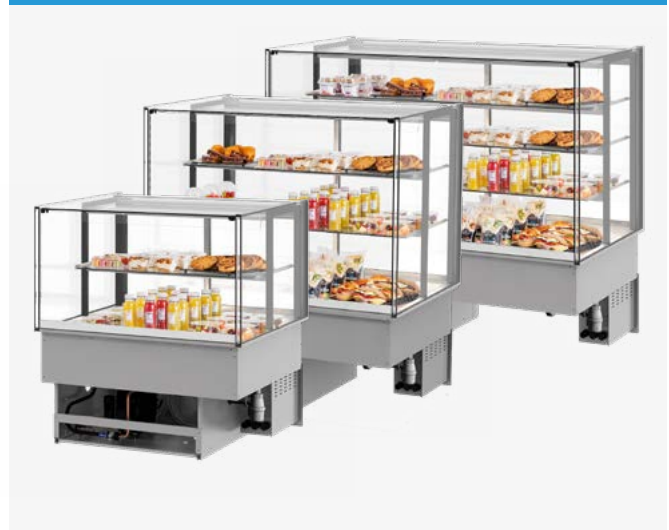
TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Premium OmniCold technology extends product shelf life thanks to even distribution of mild airflow
- » Up to 30% energy savings
- » Large display capacity in a small footprint saves valuable floor space
- » Modular design for easy combination with other cold, hot and ambient MCC models

**MCC Cold full serve
2, 3 & 4 level**



**MCC Cold full serve drop-in
2, 3 & 4 level**



FEATURES

- » 2-, 3- or 4-level refrigerated full serve display
- » Designed for unpackaged products
- » 900, 1200 or 1500 mm wide
- » Maximum transparency
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Slim transparent shelves with adjustable height and angle
- » LED lighting with natural colour reproduction on each shelf
- » Eco-friendly R290 refrigerant
- » 3M0 / 3M1 refrigeration classification (2 level / 3 & 4 level)
- » With mirrored glass sliding doors on the operator side

Total presentation area

90-2:	0.85 m ²	90-3:	1.18 m ²	90-4:	1.56 m ²
120-2:	1.17 m ²	120-3:	1.62 m ²	120-4:	2.15 m ²
150-2:	1.49 m ²	150-3:	2.07 m ²	150-4:	2.73 m ²

Available models

- » Rear loading

Optional accessories - see pages 34-35

- » Castor set (not compatible with drop-in units)
- » Bumper (not compatible with drop-in units)
- » Evaporation tray
- » Fixing system for price rails

Energy labels:

MCC Cold full serve 90



MCC Cold full serve 120

MCC Cold full serve 150



	Number	Number
MCC 90		
MCC 90 2 level	9389221X	9389321
MCC 90 3 level	9389021X	9389121
MCC 90 4 level	9389421X	9389521
MCC 120		
MCC 120 2 level	9389223X	9389323
MCC 120 3 level	9389023X	9389123
MCC 120 4 level	9389423X	9389523
MCC 150		
MCC 150 2 level	9389225X	9389325
MCC 150 3 level	9389025X	9389125
MCC 150 4 level	9389425X	9389525

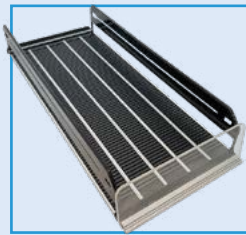
Dimensions

Width MCC 90/120/150	900 / 1200 / 1500 mm	900 / 1200 / 1500 mm
Depth	750 mm	750 mm
Height on stand	1420 mm	n/a
Height drop-in above worktop 2 level / 3 & 4 level	n/a	520 / 840 mm

Technical data

Net weight 90/120/150 2 level	170 / 200 / 230 kg	170 / 200 / 230 kg
Net weight 90/120/150 3 level	195 / 225 / 255 kg	195 / 225 / 255 kg
Net weight 90/120/150 4 level	202 / 234 / 266 kg	202 / 234 / 266 kg
Voltage MCC 90/120/150	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz
Power MCC 90	0.4 kW	0.4 kW
Power MCC 120	0.5 kW	0.5 kW
Power MCC 150	0.7 kW	0.7 kW

Accessories MCC Cold Food Displays



Flex roller (set)*

A gravity roller system to help minimise the need for manual handling while making your products look great on display.

* Set fits an entire shelf



Evaporation tray

If the MCC is not connected to a fixed drainage system, you can use this tray to evaporate condensation water.



Back 2 Back kit

Connect your MCCs (Hot or Cold) back to back while keeping temperatures consistent. **To connect units back to back two kits are necessary, one kit per MCC unit.**



Accessories	MCC Cold self-serve	MCC Cold self-serve with doors	MCC Cold full serve
Description	Number	Number	Number
Fixing system for price rails 90 2 level	included	included	9389816
Fixing system for price rails 120 2 level	included	included	9389817
Fixing system for price rails 150 2 level	included	included	9389818
Fixing system for price rails 90 3 level	included	included	9389812
Fixing system for price rails 120 3 level	included	included	9389813
Fixing system for price rails 150 3 level	included	included	9389814
Fixing system for price rails 90 4 level	included	included	9389854
Fixing system for price rails 120 4 level	included	included	9389855
Fixing system for price rails 150 4 level	included	included	9389856
Flex roller 90 Top shelf (set)	9389883	9389883	n/a
Flex roller 90 Middle shelf (set)	9389889	9389889	n/a
Flex roller 90 Bottom shelf (set)	9389882	9389882	n/a
Flex roller 120 Top shelf (set)	9389885	9389885	n/a
Flex roller 120 Middle shelf (set)	9389890	9389890	n/a
Flex roller 120 Bottom shelf (set)	9389884	9389884	n/a
Flex roller 150 Top shelf (set)	9389887	9389887	n/a
Flex roller 150 Middle shelf (set)	9389891	9389891	n/a
Flex roller 150 Bottom shelf (set)	9389886	9389886	n/a
Evaporation tray	9389820	9389820	9389820
Back 2 Back kit MCC 90 (1 per display)* For 3 & 4 level with solid back only	9380209	9380209	n/a
Back 2 Back kit MCC 120 (1 per display)* For 3 & 4 level with solid back only	9380219	9380219	n/a
Back 2 Back kit MCC 150 (1 per display)* For 3 & 4 level with solid back only	9380229	9380229	n/a
Bumper MCC 90*	9380207	9380207	9380207
Bumper MCC 120*	9380205	9380205	9380205
Bumper MCC 150*	9380208	9380208	9380208
Castor set (height MCC + 23 mm) *	9389852	9389852	9389852

* Not compatible with drop-in units

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Large display capacity in a small footprint saves valuable floor space
- » Modular design for easy combination with other ambient, hot and cold MCC models

**MCC Ambient self-serve
3 level**



**MCC Ambient self-serve drop-in
3 level**



FEATURES

- » 3-level self-serve open display
- » 600, 900, or 1200 mm wide
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Slim transparent shelves with adjustable height and angle
- » LED lighting with natural colour reproduction on each shelf
- » With mirrored glass sliding doors on the operator side

Total presentation area

60-3:	0.74 m ²
90-3:	1.18 m ²
120-3:	1.62 m ²

Available models

- » Rear loading

Optional accessories - see page 37

- » Castor set (not compatible with drop-in units)
- » Bumper (not compatible with drop-in units)
- » Fixing system for price rails

MCC Ambient self-serve 3 level

MCC Ambient self-serve 3 level drop-in



	Number	Number
MCC 60		
MCC 60 3 level	9379112X	9379012
MCC 90		
MCC 90 3 level	9379312X	9379212
MCC 120		
MCC 120 3 level	9379512X	9379412

Dimensions

Width MCC 60/90/120	600 / 900 / 1200 mm	600 / 900 / 1200 mm
Depth	750 mm	750 mm
Height on stand	1420 mm	
Height drop-in above worktop		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 MCC 60/90/120	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 self-serve drop-in
	Number	Number
Fixing system for price rails MCC 60	9389811	9389811
Fixing system for price rails MCC 90	9389812	9389812
Fixing system for price rails MCC 120	9389813	9389813
Bumper MCC 60	9380206	n/a
Bumper MCC 90	9380207	n/a
Bumper MCC 120	9380205	n/a
Castor set (height MCC + 23 mm)*	9389851	n/a

* Not compatible with drop-in units

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Large display capacity in a small footprint saves valuable floor space
- » Modular design for easy combination with other ambient, hot and cold MCC models

**MCC Ambient full serve
3 level**



**MCC Ambient full serve drop-in
3 level**



FEATURES

- » 3-level full serve display
- » 600, 900, or 1200 mm wide
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Slim transparent shelves with adjustable height and angle
- » LED lighting with natural colour reproduction on each shelf
- » With mirrored glass sliding doors on the operator side

Total presentation area

60-3:	0.74 m ²
90-3:	1.18 m ²
120-3:	1.62 m ²

Available models

- » Rear loading

Optional accessories - see page 39

- » Castor set (not compatible with drop-in units)
- » Bumper (not compatible with drop-in units)
- » Fixing system for price rails

MCC Ambient full serve 3 level

MCC Ambient full serve 3 level drop-in



	Number	Number
MCC 60		
MCC 60 3 level	9379111X	9379011
MCC 90		
MCC 90 3 level	9379311X	9379211
MCC 120		
MCC 120 3 level	9379511X	9379411

Dimensions

Width MCC 60/90/120	600 / 900 / 1200 mm	600 / 900 / 1200 mm
Depth	750 mm	750 mm
Height on stand	1420 mm	
Height drop-in above worktop		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 MCC 60/90/120	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 full serve	MCC Ambient full serve drop-in
	Number	Number
Fixing system for price rails MCC 60	9389811	9389811
Fixing system for price rails MCC 90	9389812	9389812
Fixing system for price rails MCC 120	9389813	9389813
Bumper MCC 60	9380206	n/a
Bumper MCC 90	9380207	n/a
Bumper MCC 120	9380205	n/a
Castor set (height MCC + 23 mm)*	9389851	n/a

* Not compatible with drop-in units

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Best food quality for longer with premium Hot Humidification technology
- » Individually controlled radiant heat from above (per GN section)
- » Energy saving technology and design thanks to optimised air flow distribution, LED lighting and excellent insulation
- » Quick and simple use
- » Modular design for easy combination with Fri-Jado's cold deli counters or hot, cold and ambient MCC food displays

DC Hot full serve humidified 4/3 GN



DC Hot full serve humidified 4/3 GN drop-in



FEATURES

- » Heated and humidified full serve deli counter
- » 1200, 1500 or 1800 mm wide
- » Transparent design with mirrored glass sliding rear doors
- » Warm LED lighting
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Available with an automatic or manual water fill system
- » For drop-in units the manual water fill system is only available as an accessory (see page 44)
- » Energy efficient hot air recirculation
- » Double pane side glass and top glass with Low-E coating - excellent insulation
- » Simple control panel for all functions - easy operation
- » All glass surfaces are easily accessible for cleaning; interior parts are easily removable and dishwasher safe
- » All models come standard with 4/3 GN pan frame
- » Can also be used with height & angle adjustable black flat decks (see page 44)

Capacity

- » Width: 3, 4 or 5 x 4/3 GN
- » Including pan frames suitable for 1/1 + 1/3 GN pans or 2/3 GN pans*. Additional horizontal GN sections can be created with short pan frame dividers (see page 44).



* for GN pan depth of max. 100 mm

Available models

- » On underframe with automatic water fill
- » On underframe with manual water fill
- » Drop-in version standard with automatic water fill

Optional accessories - see page 44

- » Short pan frame dividers. To create more GN sections.
- » Flat decks - black. Can be used instead of pan frames.
DC 120: 3 pcs, DC 150: 4 pcs, DC 180: 5 pcs.
- » Vertical spacers - black. To combine with the flat decks.
DC 120: 2 pcs, DC 150: 1 pc, DC 180: 0 pcs.
- » Worktop (for underframe models only)
- » Cutting boards - black. Can be fixed on worktop.
- » Manual water fill system (for drop-in models)

	DC Hot full serve humidified 4/3 GN	DC Hot full serve humidified drop-in 4/3 GN
		
	Number	Number
DC Hot 120 4/3 GN		
Automatic water fill	9369111X	9369011
Manual water fill	9369311X*	9369011 + 9369811**
DC Hot 150 4/3 GN		
Automatic water fill	9369112X	9369012
Manual water fill	9369312X*	9369012 + 9369811**
DC Hot 180 4/3 GN		
Automatic water fill	9369113X	9369013
Manual water fill	9369313X*	9369013 + 9369811**
Dimensions		
Width DC 120/150/180	1200 / 1500 / 1800 mm	1200 / 1500 / 1800 mm
Depth (excl. worktop)	890 mm	890 mm
Height on stand	1420 mm	
Height drop-in above worktop		520 mm
Technical data		
Net weight DC 120	198 kg	152 kg
Net weight DC 150	239 kg	180 kg
Net weight DC 180	283 kg	208 kg
Voltage DC 120	1N~ 230 V	1N~ 230 V
Voltage DC 150/180	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz
Power DC 120	3.2 kW	3.2 kW
Power DC 150	4.0 kW	4.0 kW
Power DC 180	4.8 kW	4.8 kW

* Factory built

** Separate accessory for drop-in version

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Best food quality for longer with premium OmniCold technology, thanks to even distribution of mild airflow
- » Energy saving technology and design thanks to optimised air flow distribution, LED lighting and excellent insulation
- » Quick and simple use
- » Modular design for easy combination with Fri-Jado's hot deli counters or hot, cold and ambient MCC food displays

DC Cold full serve 4/3 GN



DC Cold full serve 4/3 GN drop-in



FEATURES

Features

- » Refrigerated full serve deli counter
- » 1200, 1500 or 1800 mm wide
- » Transparent design with mirror glass sliding rear doors
- » Bright LED lighting
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Elevated cold air outlet - increase food stacking height without dropping it below the customer's line of sight
- » 3M0 refrigeration performance with best-in-class energy labels
- » Double pane side glass and top glass with Low-E coating - excellent insulation
- » Eco-friendly R290 refrigerant
- » Simple control panel - easy operation
- » All glass surfaces are easily accessible for cleaning; flat decks are easily removable and dishwasher safe
- » Self-cleaning condensor - maintenance-free
- » All models come standard with height & angle adjustable black flat decks
- » Can also be used with 4/3 GN pan frame (see page 45)

Capacity

- » Presentation area width of 3, 4 or 5 GN pans

Optional accessories - see page 45

- » 4/3 GN pan frames*.
DC 120: 3 pcs, DC 150: 4 pcs, DC 180: 5 pcs.
- » Vertical spacers - stainless steel. To combine with the pan frames.
DC 120: 2 pcs, DC 150: 1 pc, DC 180: 0 pcs.
- » Short pan frame dividers. To create GN sections in the pan frames.
- » Worktop (for underframe models only)
- » Cutting boards - black. Can be fixed on worktop.
- » Evaporation tray

* for GN pan depth of max. 100 mm

DC Cold full serve 4/3 GN

DC Cold full serve drop-in 4/3 GN

Energy label:

DC 120/150/180 Cold full serve
4/3 GN



	Number	Number
DC Cold 120 4/3 GN	9369101X	9369001
DC Cold 150 4/3 GN	9369102X	9369002
DC Cold 180 4/3 GN	9369103X	9369003

Dimensions

Width DC 120/150/180	1200 / 1500 / 1800 mm	1200 / 1500 / 1800 mm
Depth (exc. worktop)	890 mm	890 mm
Height on stand	1420 mm	n/a
Height drop-in above worktop	n/a	520 mm

Technical data

Net weight DC 120	216 kg	170 kg
Net weight DC 150	259 kg	200 kg
Net weight DC 180	305 kg	230 kg
Voltage	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz
Power DC 120	0.37 kW	0.37 kW
Power DC 150	0.45 kW	0.45 kW
Power DC 180	0.65 kW	0.65 kW

Accessories Deli Counters - DC Hot full serve 4/3 GN



Short pan frame divider

To create additional (horizontal) GN sections.



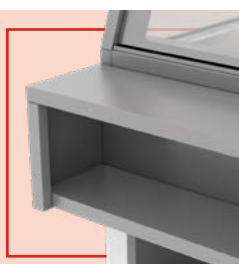
Flat deck

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.



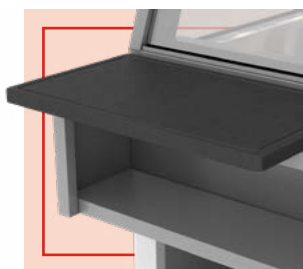
Vertical spacer (black)

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



Worktop

To create a true food experience by preparing fresh food in front of customers. Only for models on underframe.



Cutting board (black)

Can be fixed on worktop.
Available in two sizes.



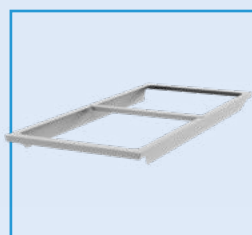
Manual water fill system

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

Accessories	DC Hot full serve 4/3 GN	DC Hot full serve drop-in 4/3 GN
Description	Number	Number
Short pan frame divider	9369800	9369800
Flat deck 830 mm (black)	9369801	9369801
Vertical spacer 830x40mm (black)	9369806	9369806
Worktop DC 120*	9369812	n/a
Worktop DC 150*	9369813	n/a
Worktop DC 180*	9369814	n/a
Cutting board 450 x 265 mm*	9369809	n/a
Cutting board 600 x 265 mm*	9369810	n/a
Manual water fill system	n/a	9369811

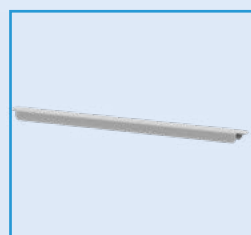
* Not compatible with drop-in units

Accessories Deli Counters - DC Cold full serve 4/3 GN



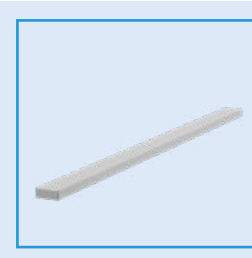
Pan frame 4/3 GN

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



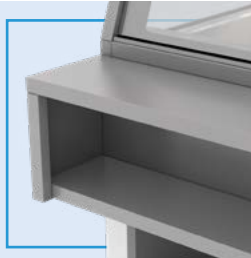
Short pan frame divider

To create horizontal GN sections in the pan frames.



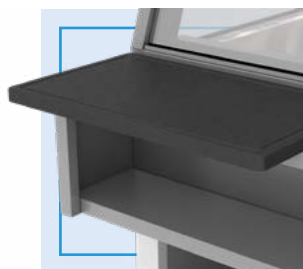
Vertical spacer (stainless steel)

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



Worktop

To create a true food experience by preparing fresh food in front of customers. Only for models on underframe.



Cutting board (black)

Can be fixed on worktop.
Available in two sizes.



Evaporation tray

If the DC is not connected to a fixed drainage system, you can use this tray to evaporate condensation water.

Accessories	DC Cold full serve 4/3 GN	DC Cold full serve drop-in 4/3 GN
Description	Number	Number
Pan frame 4/3 GN	9369803	9369803
Short pan frame divider	9369800	9369800
Vertical spacer 830x40mm (stainless steel)	9369805	9369805
Worktop DC 120*	9369812	n/a
Worktop DC 150*	9369813	n/a
Worktop DC 180*	9369814	n/a
Cutting board 450 x 265 mm*	9369809	n/a
Cutting board 600 x 265 mm*	9369810	n/a
Evaporation tray	9389820	9389820

* Not compatible with drop-in units

Disclaimer

Disclaimer

Whilst every care has been taken in the compilation of this catalogue, 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.

All our agreements, quotations, deliveries, etc. are subject to our company's General terms and conditions of sale and delivery, filed with the clerk of the District Court in Breda, The Netherlands under no. 35/1999. These terms and conditions can be downloaded from www.frijado.com.



making food irresistible

www.frijado.com