

Fri-Jado Deli Counters

Cold Full Serve
With underframe



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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 bright LED lighting offer excellent visibility of your food. In addition, height-adjustable black flat decks for optimal contrast with your products also support an outstanding presentation. Finally, an elevated cold air outlet allows you to increase the stacking height of your food, without having to drop it below the customer's line of sight. Fri-Jado Deli Counters offer the best view of your products. **Because seeing is buying.**

Best food quality for longer

Premium OmniCold holding technology keeps your food to the highest quality for longer, at top **3M0 refrigeration performance**. With the help of multiple fans across the entire counter and a honeycomb air outlet, this mild cold airflow is evenly and very precisely distributed over the food. This helps you prevent warmer spots and minimises product dehydration. Therefore, Fri-Jado Deli Counters support the **best food quality, longest shelf life and less waste**.

Energy saving technology & design

The efficient airflow of Fri-Jado's OmniCold technology consumes less power than standard refrigeration technology. This is because it is accurately guided over the food and evenly distributed across the entire width of the counter. In addition, the double pane side glass and the top glass with Low-E

coating offer excellent insulation. Moreover, a **self-cleaning condenser** contributes to excellent cooling performance and high energy efficiency, also in the long run. With best-in-class energy labels Fri-Jado Deli Counters help you **save costs and reduce environmental impact**.

Quick & simple use

It doesn't get any easier! Fri-Jado Deli Counters have one simple control panel. Anyone can operate this counter in no time at all. Cleaning is easy too. All glass surfaces are easily accessible and the flat decks are removable and dishwasher proof. **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. Possibility of placing hot and cold display cabinets next to each other without loss of product visibility.
Flexible and adjustable interior configuration	Standard with height and angle adjustable black flat decks for the perfect product presentation. Can also be used with GN pan frames (accessories).
Angled back side	Improves operator ergonomics.
Elevated cold air outlet	Allows you to increase the stacking height of your food, without having to drop it below the customer's line of sight.
Available in different widths. Underframe in any RAL colour (standard RAL9010).	Easy store integration.
Modular design matching with Fri-Jado's Hot 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	Reduces the effect of external radiation, saving energy.
Bright LED lighting	Supports an eye-catching food presentation. Energy efficient, long operating life.
OmniCold Technology. Optimised distribution of a mild cold airflow thanks to multiple fans and a honeycomb air outlet.	Consistent food temperatures and longer holding times at lower energy consumption. To reduce waste, environmental impact and costs.
Best-in-class energy labels thanks to energy saving technology and design, at top 3M0 refrigeration performance.	High food quality at lowest possible energy consumption.

Use

Simple control panel	Easy operation.
All glass surfaces easily accessible	Easy to clean and good access to the unit.
Removable flat decks, dishwasher safe	Easy to clean.
Self-cleaning condenser	Maintenance free.

DC 120 Cold full serve with underframe 4/3GN

Art. No. 9369101



Energy label



Capacity

Presentation area	0.80 m ²
Presentation area dimensions [mm]	1100 x 730
Gastronorm capacity if used with optional GN pan frames (accessories)	3 x 4/3 GN

Dimensions & weight

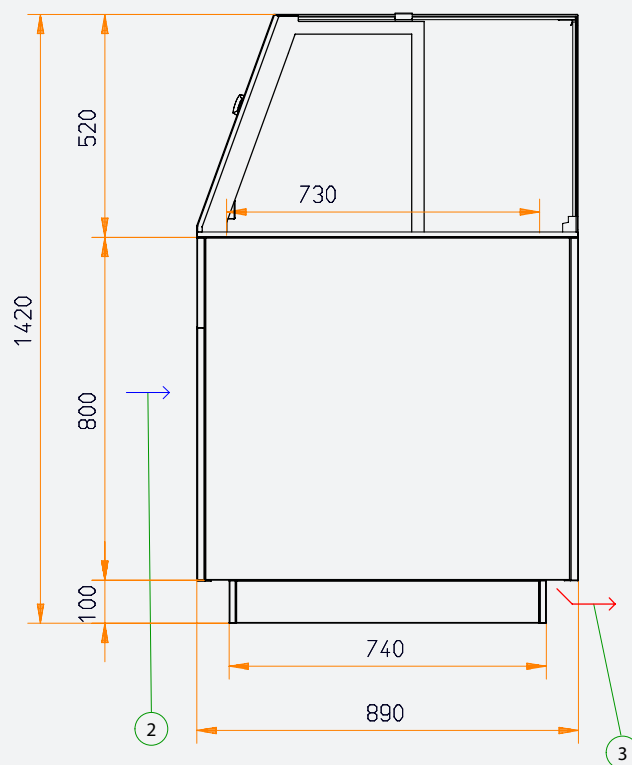
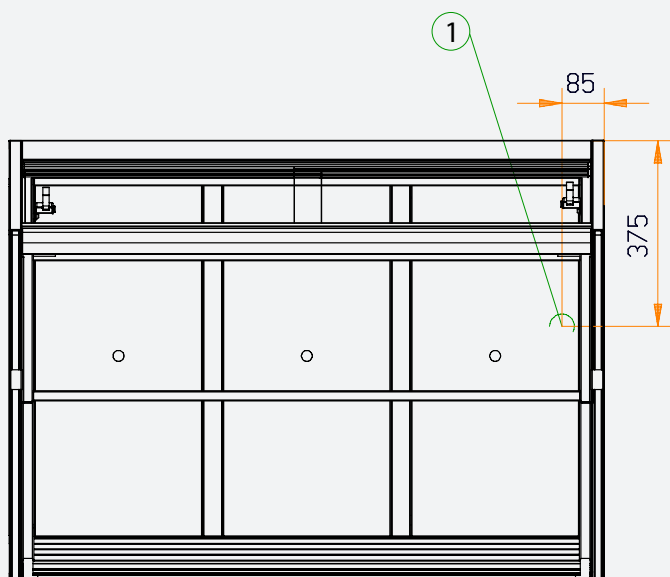
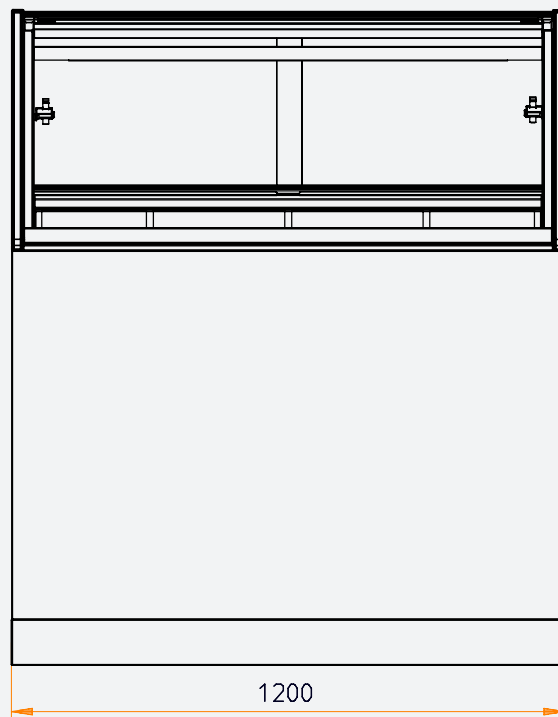
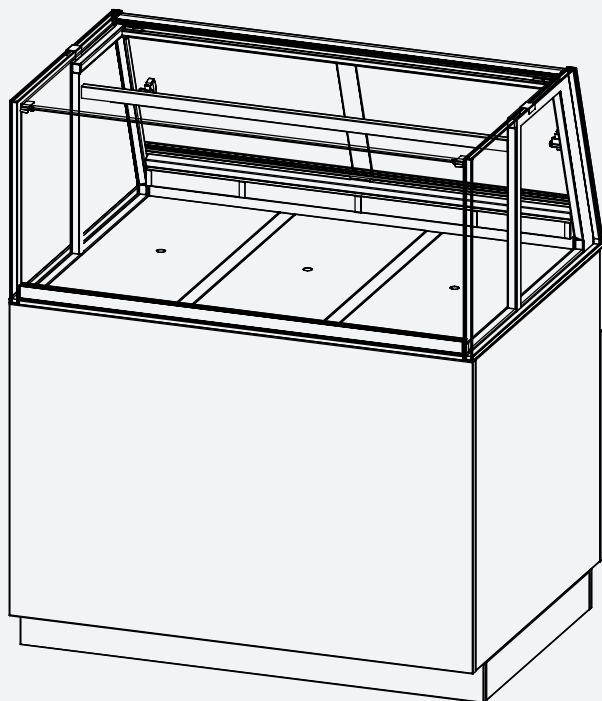
Width [mm]	1200
Depth 4/3 GN, excl. worktop [mm]	890
Height on stand [mm]	1420
Net weight [kg]	216
Gross weight [kg]	appr. 266

Power requirements

Power [kW]	0.37
Voltage	1N~ 230 V
Frequency [Hz]	50

DC 120 Cold full serve with underframe 4/3GN

Art. No. 9369101



1. Drain $\varnothing 32\text{mm}$ | Power supply 1~ 230V 50Hz (10A)
2. Condensor air in min. 500 cm^2
3. Condensor air out min. 300 cm^2

DC 150 Cold full serve with underframe 4/3GN

Art. No. 9369102

☰ Capacity

Presentation area	1.02 m ²
Presentation area dimensions [mm]	1400 x 730
Gastronorm capacity if used with optional GN pan frames (accessories)	4 x 4/3 GN

📏 Dimensions & weight

Width [mm]	1500
Depth 4/3 GN, excl. worktop [mm]	890
Height on stand [mm]	1420
Net weight [kg]	259
Gross weight [kg]	appr. 309

🔌 Power requirements

Power [kW]	0.45
Voltage	1N~ 230 V
Frequency [Hz]	50

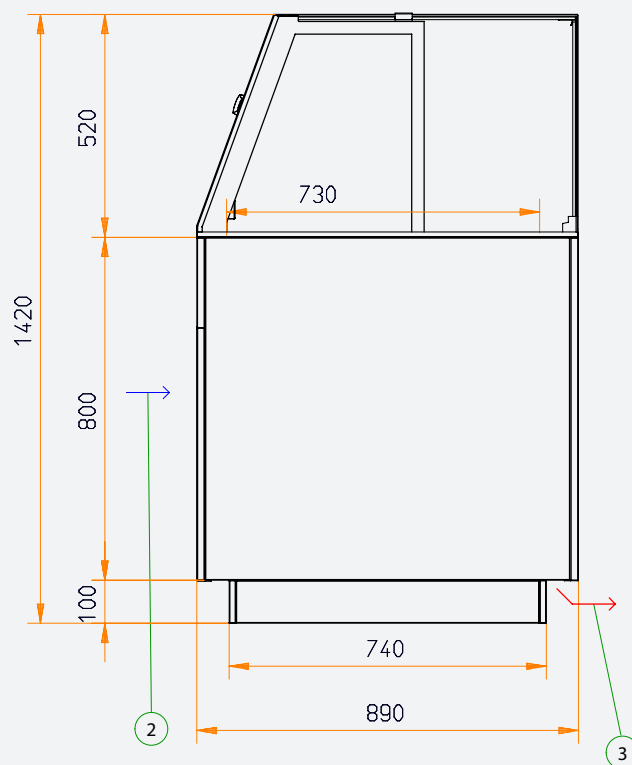
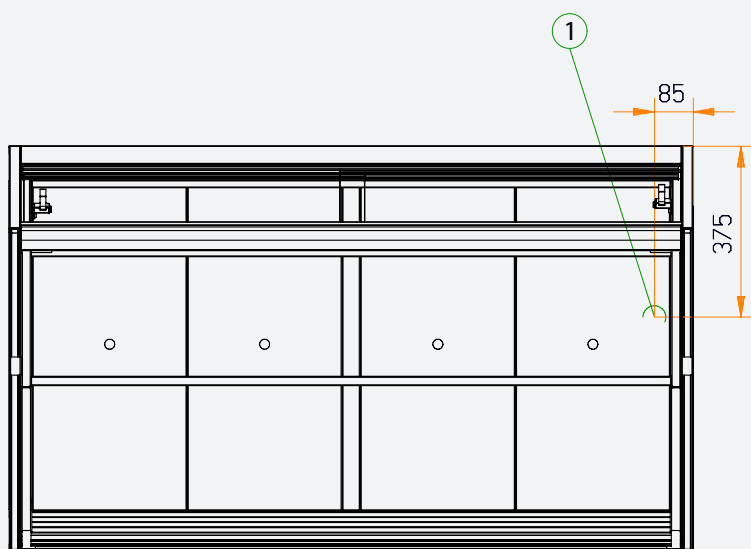
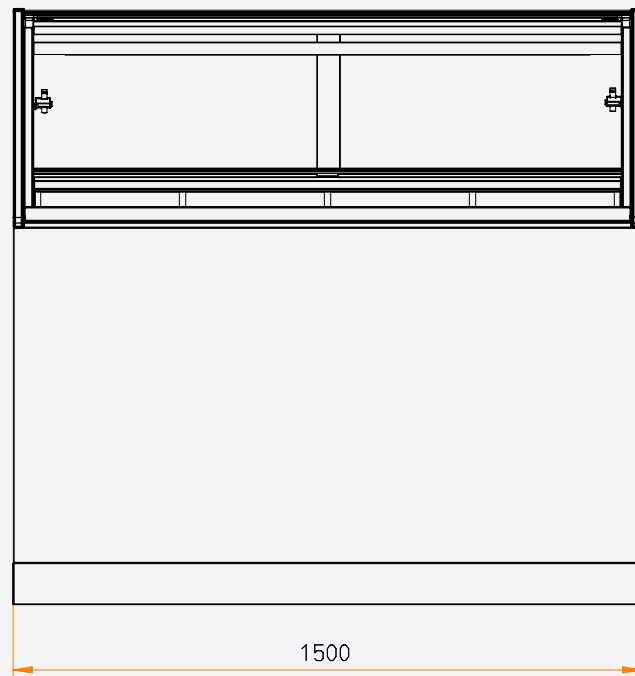
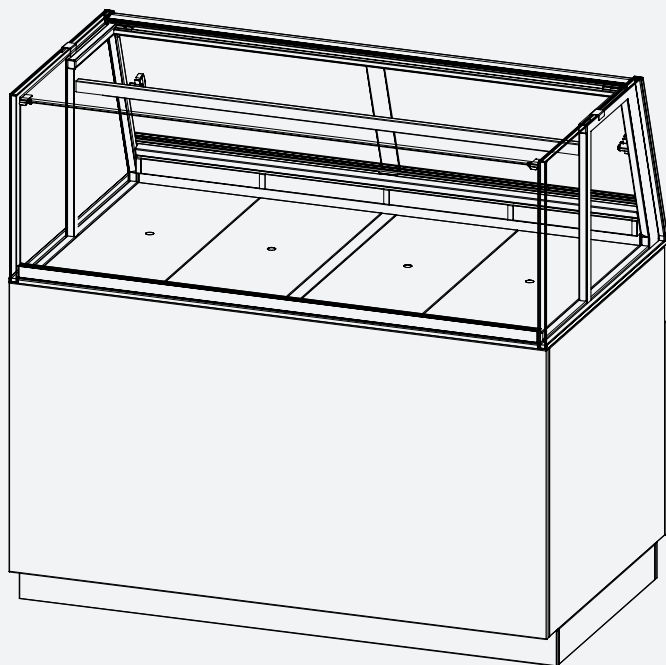


Energy label



DC 150 Cold full serve with underframe 4/3GN

Art. No. 9369102



1. Drain $\varnothing 32\text{mm}$ | Power supply 1~ 230V 50Hz (10A)
2. Condensor air in min. 1100 cm^2
3. Condensor air out min. 500 cm^2

DC 180 Cold full serve with underframe 4/3GN

Art. No. 9369103



Energy label



Capacity

Presentation area	1.24 m ²
Presentation area dimensions [mm]	1700 x 730
Gastronorm capacity if used with optional GN pan frames (accessories)	5 x 4/3 GN

Dimensions & weight

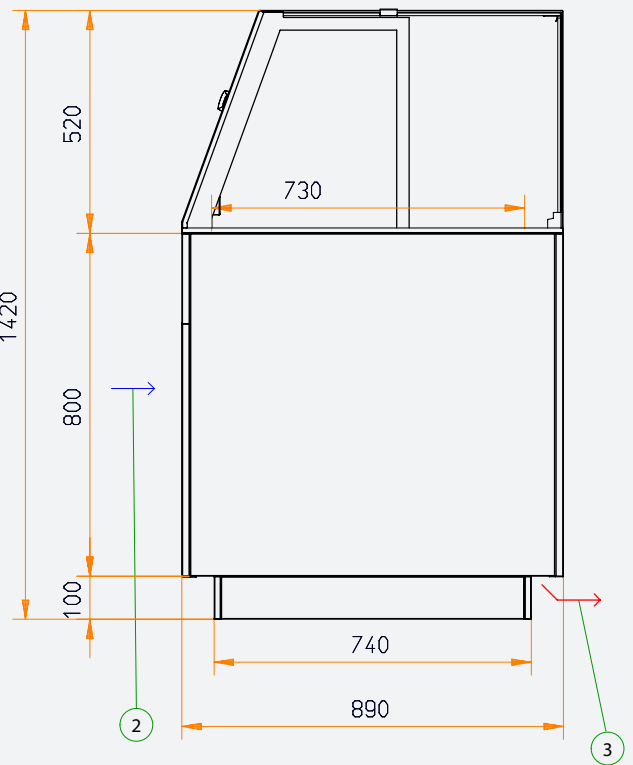
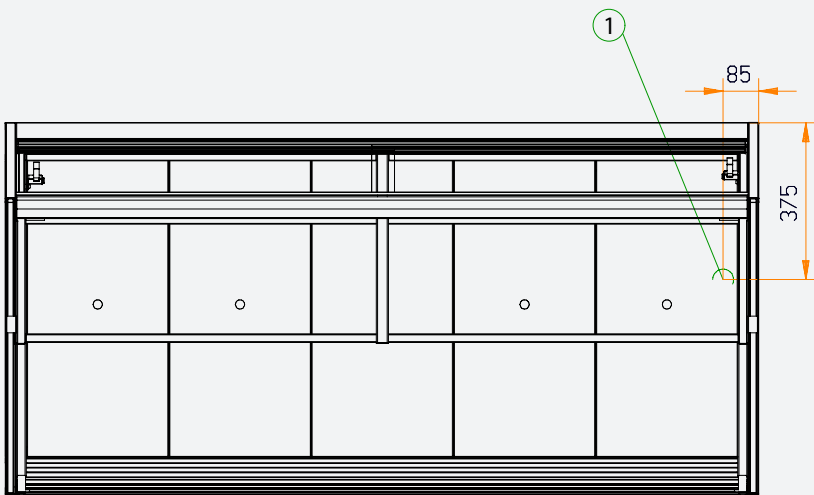
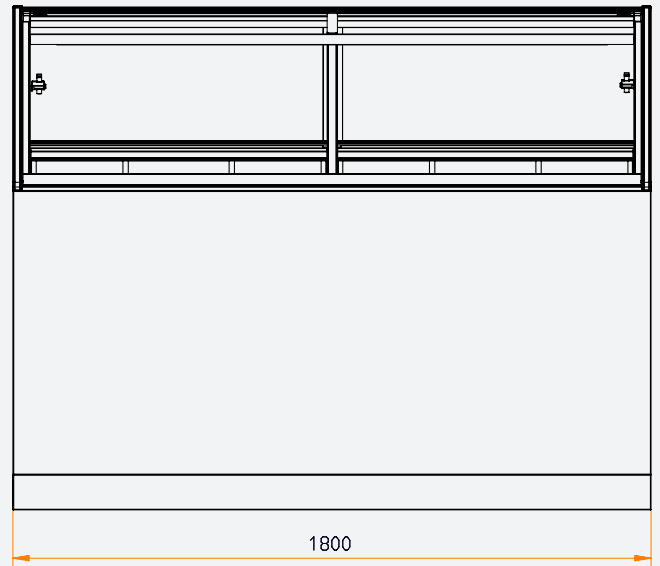
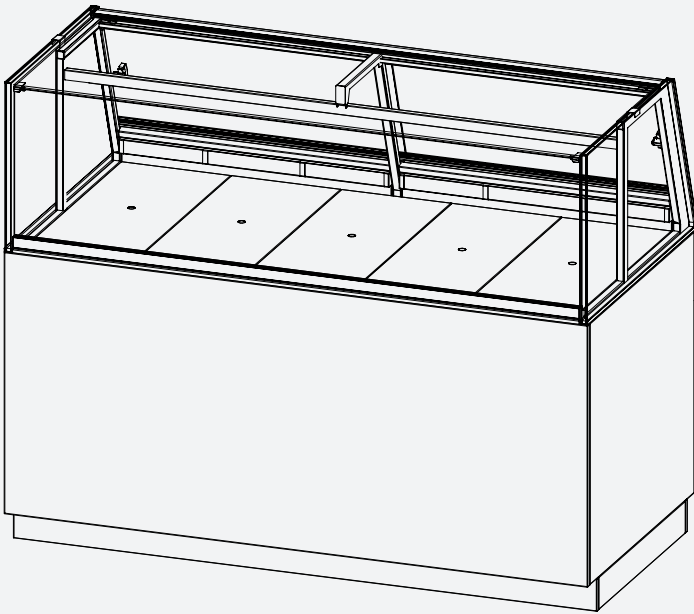
Width [mm]	1800
Depth 4/3 GN, excl. worktop [mm]	890
Height on stand [mm]	1420
Net weight [kg]	305
Gross weight [kg]	appr. 355

Power requirements

Power [kW]	0.65
Voltage	1N~ 230 V
Frequency [Hz]	50

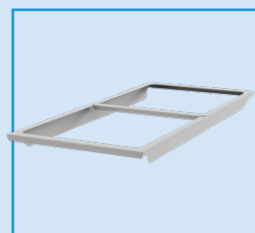
DC 180 Cold full serve with underframe 4/3GN

Art. No. 9369103



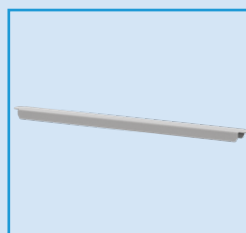
1. Drain $\varnothing 32\text{mm}$ | Power supply 1~ 230V 50Hz (10A)
2. Condensor air in min. 1250 cm^2
3. Condensor air out min. 700 cm^2

Accessories



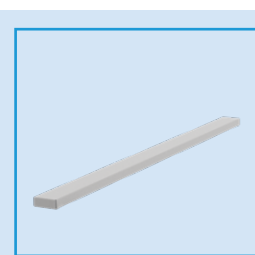
Pan frame 4/3 GN

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



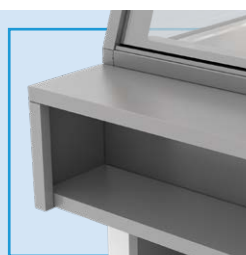
Short pan frame divider

To create horizontal GN sections in the pan frames.



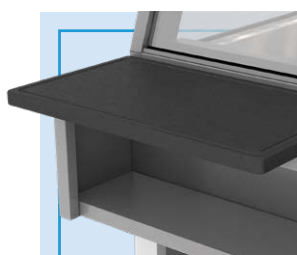
Vertical spacer (stainless steel)

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 120/150/180 Cold full serve with underframe 4/3 GN

Description	Art. No.
Pan frame 4/3 GN	9369803
Short pan frame divider	9369800
Vertical spacer 830x40mm (stainless steel)	9369805
Worktop DC 120	9369812
Worktop DC 150	9369813
Worktop DC 180	9369814
Cutting board 450 x 265 mm	9369809
Cutting board 600 x 265 mm	9369810
Evaporation tray	9389820

