

Get the best,
in every
aspect

MCC Cold self-serve
displays with doors
3 levels



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



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



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



Maximum food quality and safety, longer shelf life and less
waste thanks to superior hot & cold holding technologies.
Which at the same time save up to 50% on energy consump-
tion and costs.



Combine hot & cold displays side by side or back-to-back and
choose from a variety of other options: Self-serve, self-serve
with glass doors or full serve, drop-in or floor models, 2, 3 or 4
levels, a solid back or sliding glass doors for rear loading and
holding technologies specially developed for packaged and
unpackaged food.



Made from 99% recyclable components in a solar-powered
factory, and equipped with energy saving hot & cold holding
technologies, the MCC range reduces environmental impact
and lowers your energy bill.

* Compared to the competition according to global ISO standards - TDA ISO 23953

MCC Cold self-serve with doors

Features

- 3-level refrigerated self-serve display cabinet
- Self-closing glass doors on customer side
- Designed for packaged products
- 900, 1200 or 1500 mm wide
- Available with a solid back or as a rear loading model with mirror glass sliding doors on the operator side
- Available with underframe or as a drop-in version that can be integrated in any store concept
- Underframe available in any RAL colour
- Slim transparent shelves with adjustable height and angle
- LED lighting with natural colour reproduction on each shelf
- Patented Cold Booster technology extends shelf life of packaged food. At the top of the unit, cold air is pushed further to the front and guided downward using the included fixing system for price rails. This creates a superior cold curtain.
- Eco-friendly: R290 refrigerant | 3M1 Classification
- Product temperature maintained between -1°C and 5°C (3M1)
- Thermopane glass – increased insulation
- Ready to plug in for quick and easy installation with the optional evaporation tray
- Optional evaporation tray
- Total presentation area:
 - MCC 90-3: 1.18 m²
 - MCC 120-3: 1.62 m²
 - MCC 150-3: 2.07 m²

Accessories

- Bumper (underframe models)
- Evaporation tray
- Castor set (underframe models)
- Back 2 Back kit (underframe models)



Three presentation levels






Cold Booster technology



Maximum food visibility



Models on underframe or drop-in
version

	MCC 90-3 Cold self-serve FD	MCC 120-3 Cold self-serve FD	MCC 150-3 Cold self-serve FD
Width	900 mm	1200 mm	1500 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Height drop-in above worktop	840 mm	840 mm	840 mm
Weight net - gross	195 / 227 kg	225 / 263 kg	255 / 299 kg
Energy class EU Energy Efficiency Index (EEI)			
Temperature class	3M1	3M1	3M1
Voltage	1N~ 230V	1N~ 230V	1N~ 230V
Frequency	50 Hz	50 Hz	50 Hz
Power	0.49 kW	0.70 kW	0.83 kW
Max. nominal current*	3.1 A	4.8 A	5.3 A
Electrical connection**	2-pole earthed plug 16A	2-pole earthed plug 16A	2-pole earthed plug 16A
Refrigerant/GWP	R290 / 3	R290 / 3	R290 / 3
Door width***	388 mm	538 mm	445 mm

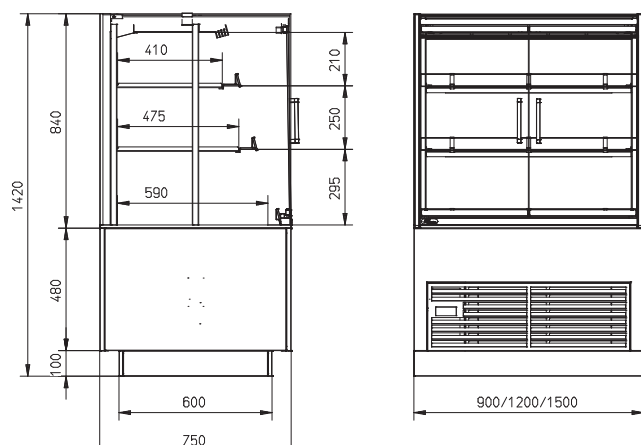
* Excl. optional evaporation tray (additional 0.57 kW / 2.5 A)

** Length power cord appr. 1.5 m

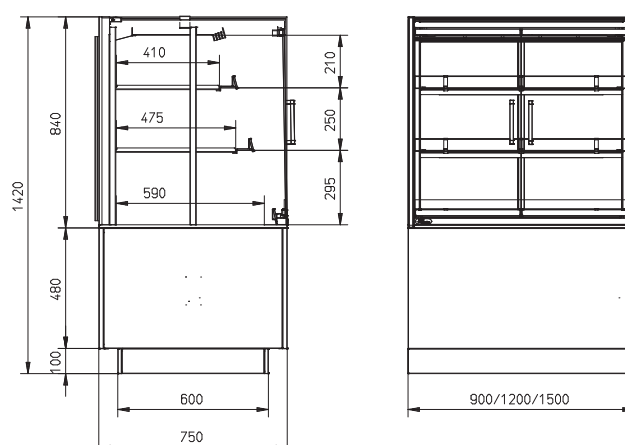
*** MCC 90: 2 doors, MCC 120: 2 doors, MCC 150: 3 doors (left or right hinged)

MCC Cold self-serve FD on underframe

Solid back

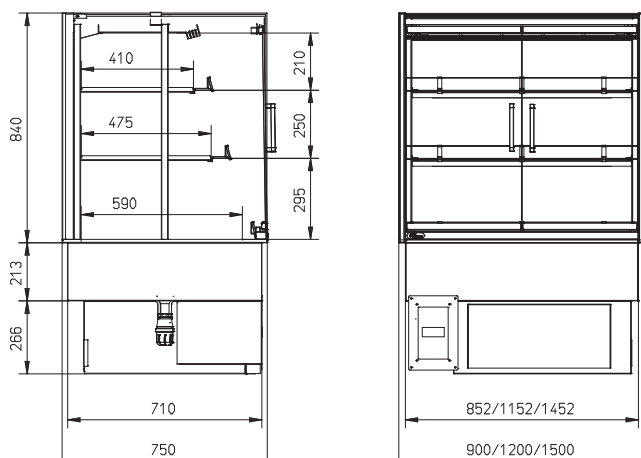


Pass-through (rear loading)

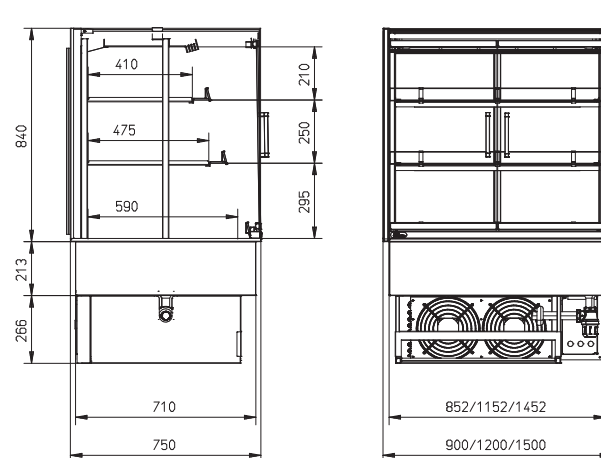


MCC Cold self-serve FD drop-in

Solid back



Pass-through (rear loading)



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

These are basic drawings. For more detailed technical information, please visit www.frijado.com.

The energy class declared here is based on standard product configurations, individual or customized units may differ. For more information please refer to the energy label provided with each cabinet or contact a Fri-Jado sales office.