

Get the best,
in every
aspect

MCC Hot self-serve humidified
displays with doors
4 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
unpacked 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 Hot self-serve humidified with doors

Features

- 4-level heated and humidified self-serve display cabinet
- Designed for unpackaged products
- Self-closing glass doors on customer side
- 600, 900 or 1200 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
- Ready to plug in for quick and easy installation
- Underframe available in any RAL colour
- Slim shelves with adjustable angle and height
- LED lighting with natural colour reproduction on each shelf
- Hot Humidification technology extends shelf life of unpackaged food
- Energy saving hot air recirculation
- Humidification with automatic or manual water fill (solid back model can only be connected to an external water supply)
- Thermopane glass - increased insulation
- Total presentation area:
 - MCC 60-4: 1.00 m²
 - MCC 90-4: 1.60 m²
 - MCC 120-4: 2.19 m²

Accessories

- Fixing system for price rails
- Bumper (underframe models)
- Castor set (underframe models)



Four presentation levels



Hot Humidification technology



Maximum food visibility



Models on underframe or drop-in
version

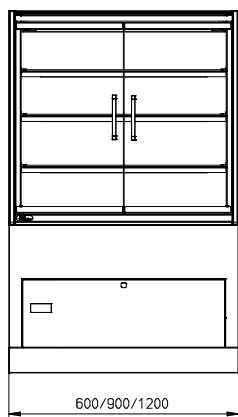
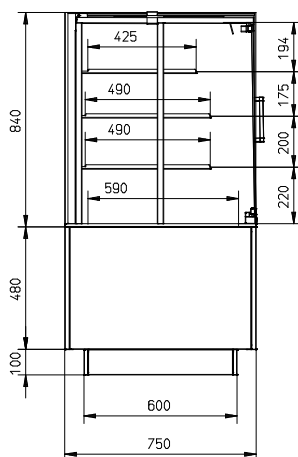
	MCC 60-4 Hot self-serve FD	MCC 90-4 Hot self-serve FD	MCC 120-4 Hot self-serve FD
Width	600 mm	900 mm	1200 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Height drop-in above worktop	840 mm	840 mm	840 mm
Weight net / gross	140 / 166 kg	177 / 209 kg	214 / 252 kg
Voltage	1N~ 230V	1N~ 230V	1N~ 230V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	1.73 kW	2.10 kW	2.81 kW
Max. nominal current	7.1 A	8.6 A	11.5 A
Electrical connection*	2-pole earthed plug 16A	2-pole earthed plug 16A	2-pole earthed plug 16A
Door width**	513 mm	388 mm	538 mm

* Length power cord appr. 1.5 m

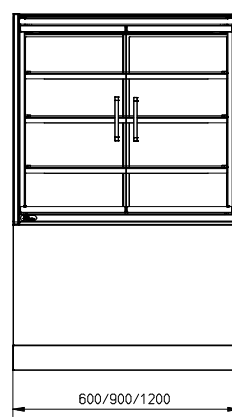
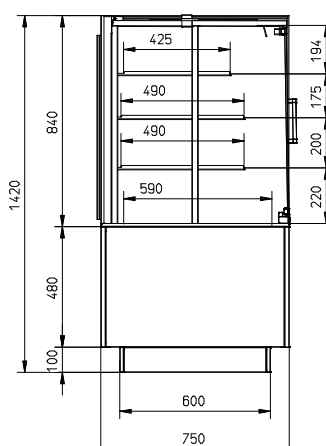
** MCC 60: 1 door (left or right hinged), MCC 90: 2 doors, MCC 120: 2 doors

MCC-4 Hot self-serve FD on underframe

Solid back

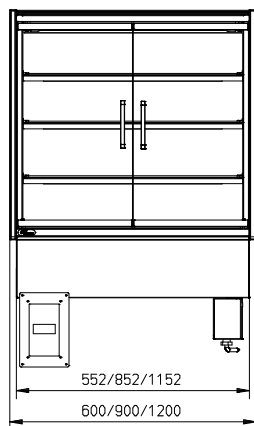
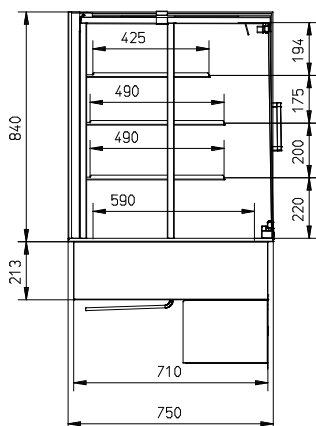


Pass-through (rear loading)



MCC-4 Hot self-serve FD drop-in

Solid back



Pass-through (rear loading)

