

Fri-Jado Deli Counters

Spec Sheet

Hot Humidified Full Serve
With underframe



Table of content

Features & Benefits	4
DC-120-4/3GN Hot full serve with underframe	5
DC-150-4/3GN Hot full serve with underframe	7
DC-180-4/3GN Hot full serve with underframe	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 minimising 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
Available in different widths. Underframe in any RAL colour (Standard RAL9010).	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

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 with underframe 4/3GN

Art. No. 9369111X* with automatic water fill

Art. No. 9369311* with manual water fill

* Excluding GN pans



Capacity

Gastronorm capacity	3x 4/3GN
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, excl. worktop	890 mm
Height on stand	1420 mm
Underframe height	900 mm
Plinth height	100 mm
Net weight	198 kg
Gross weight	appr. 248 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 °fH
Conductivity	between 350 – 750 µS/cm

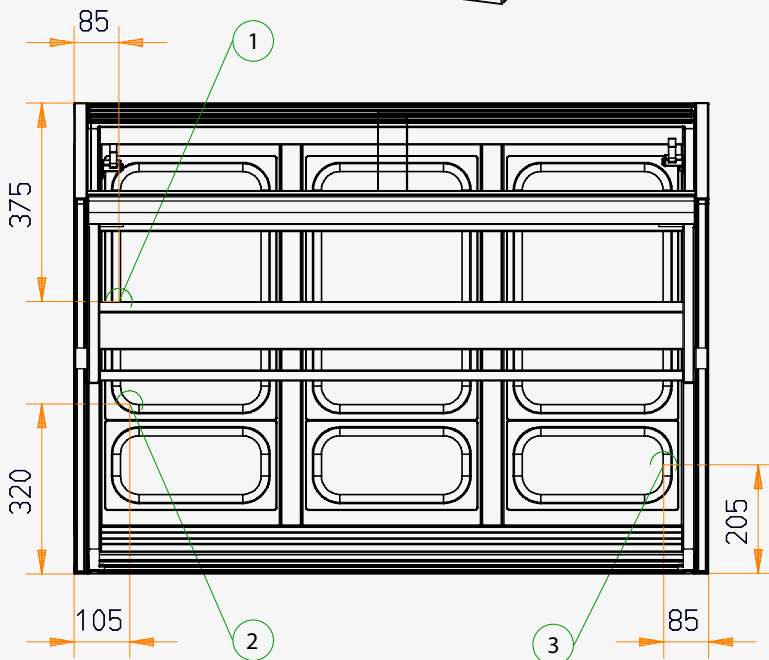
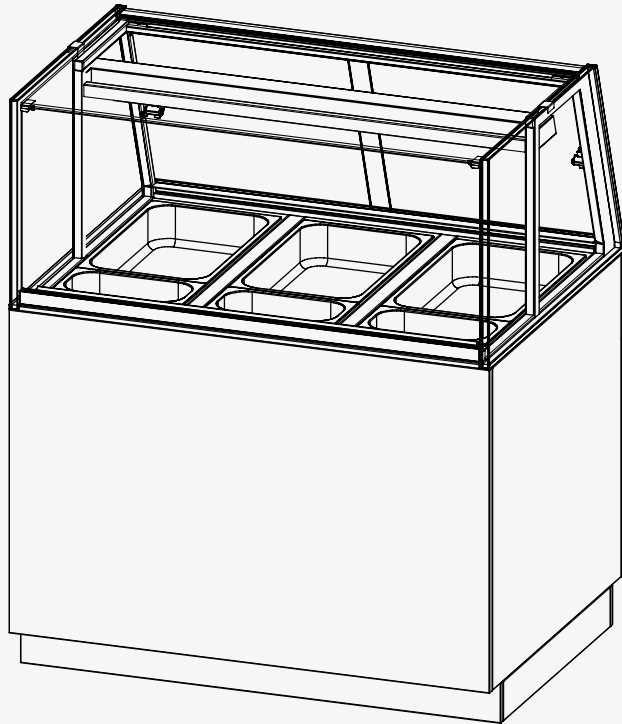
* Only in combination with a fixed water supply

DC 120 Hot full serve with underframe 4/3GN

Art. No. 9369111X* with automatic water fill

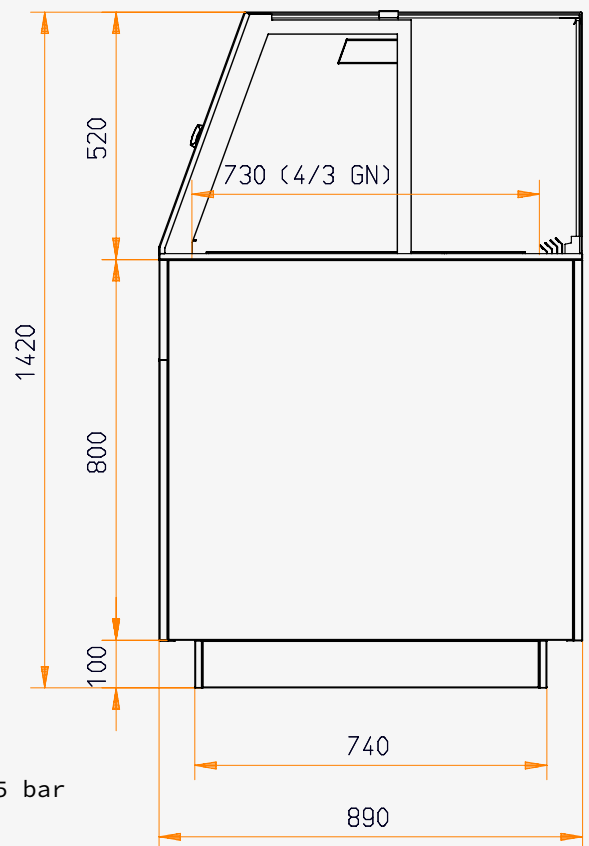
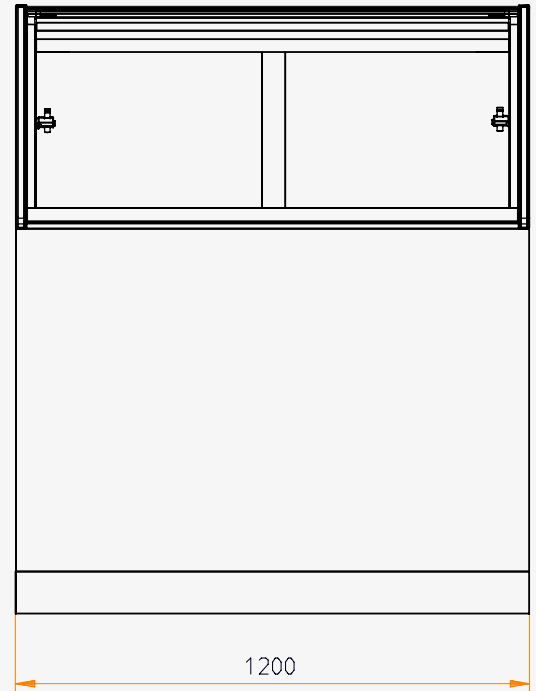
Art. No. 9369311* with manual water fill

* 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

NOTE: GN pans not included



DC 150 Hot full serve with underframe 4/3GN

Art. No. 9369112X* with automatic water fill

Art. No. 9369312* 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, excl. worktop	890 mm
Height on stand	1420 mm
Underframe height height	900 mm
Plinth height	100 mm
Net weight	239 kg
Gross weight	appr. 289 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 °dH
Conductivity	between 350 – 750 µS/cm

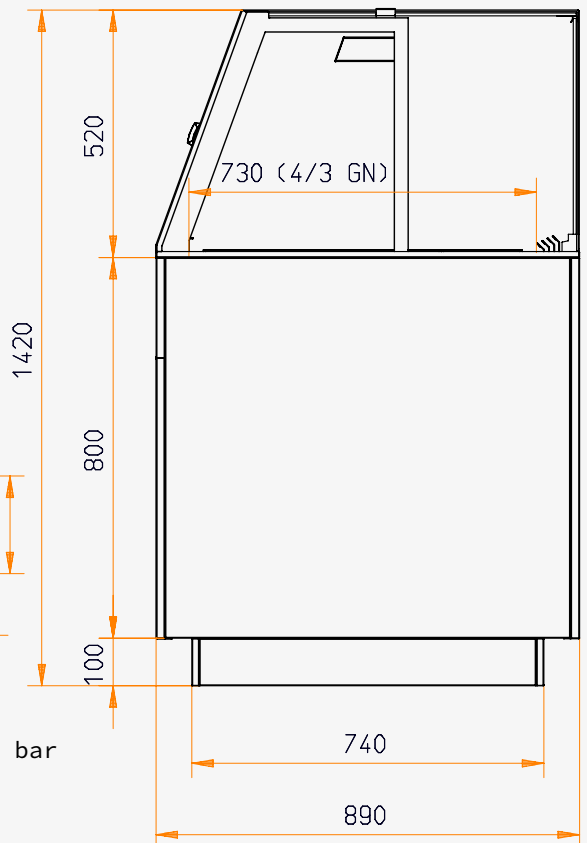
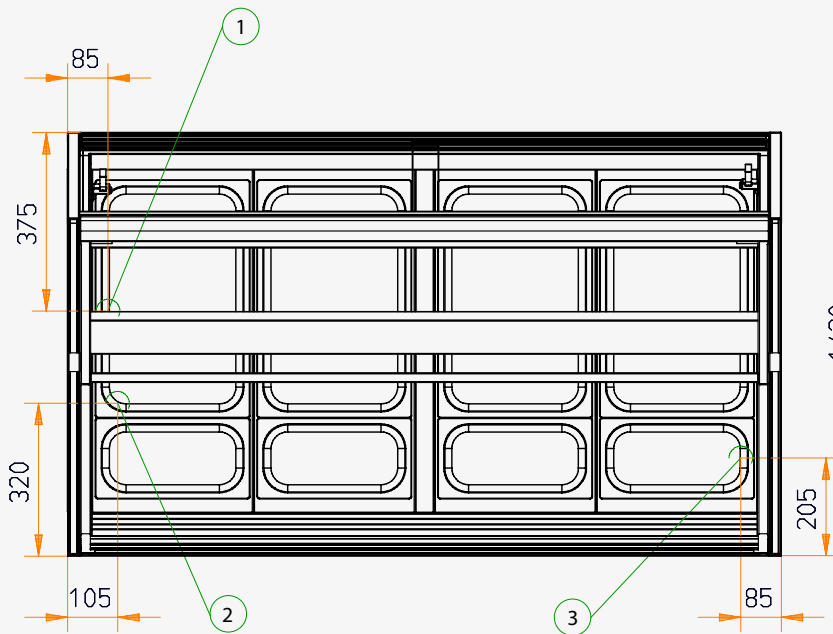
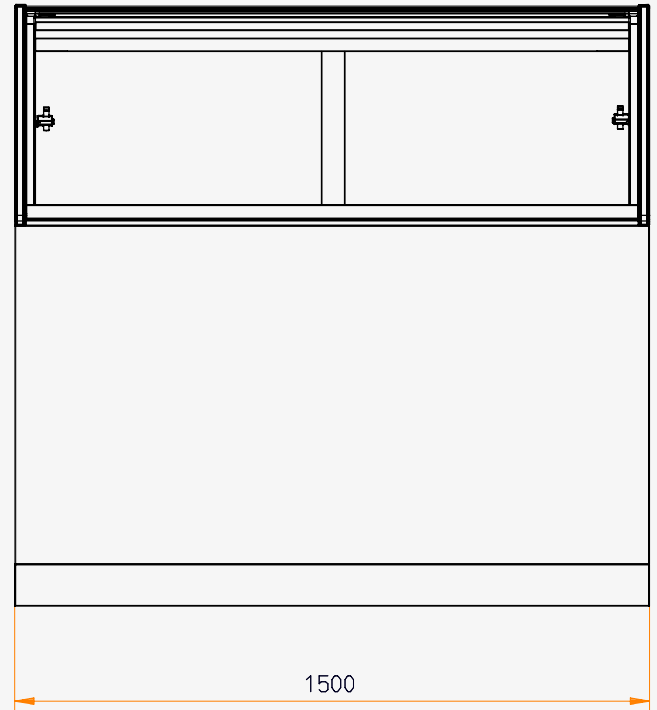
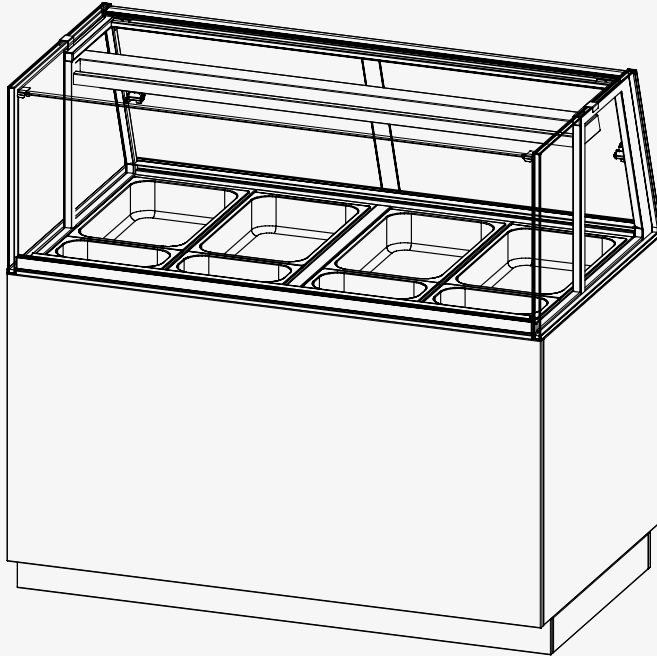
* Only in combination with a fixed water supply

DC 150 Hot full serve with underframe 4/3GN

Art. No. 9369112X* with automatic water fill

Art. No. 9369312* 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

NOTE: GN pans not included

DC 180 Hot full serve with underframe 4/3GN

Art. No. 9369113X* with automatic water fill

Art. No. 9369313* 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 on stand	1420 mm
Underframe height	900 mm
Plinth height	100 mm
Net weight	283 kg
Gross weight	appr. 333 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 °dH
Conductivity	between 350 – 750 µS/cm

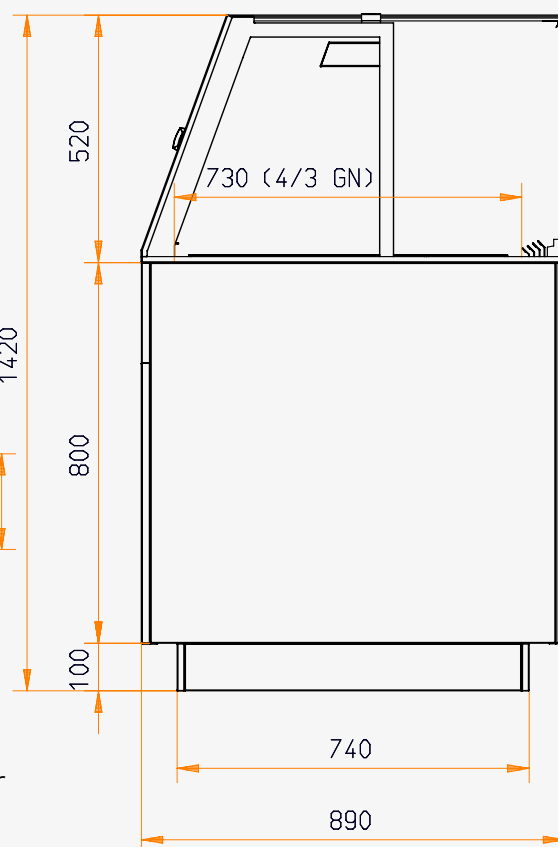
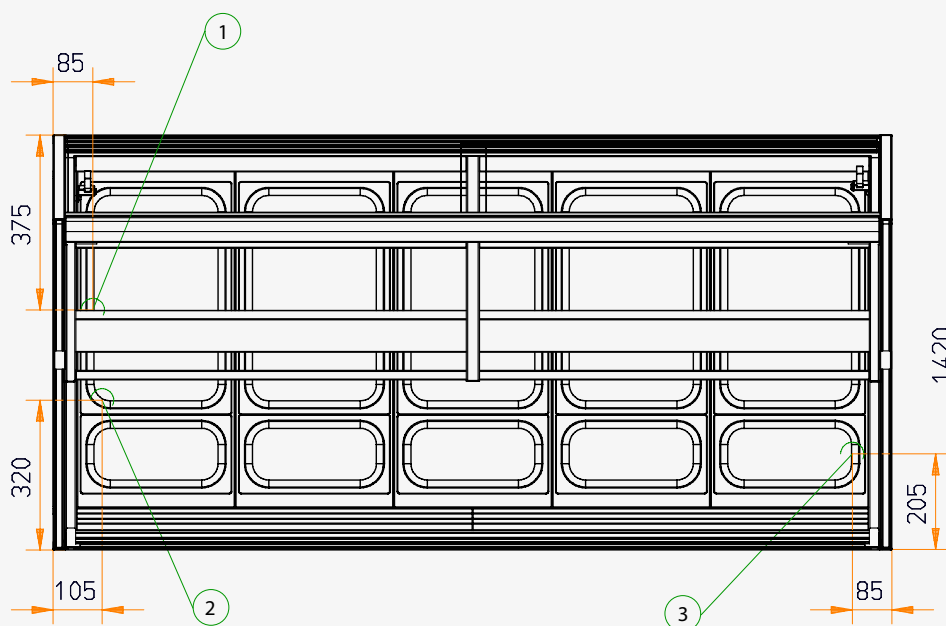
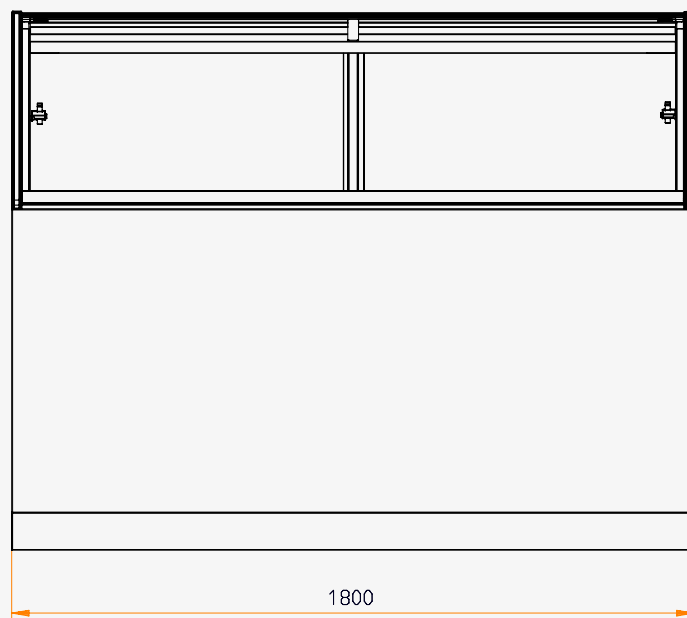
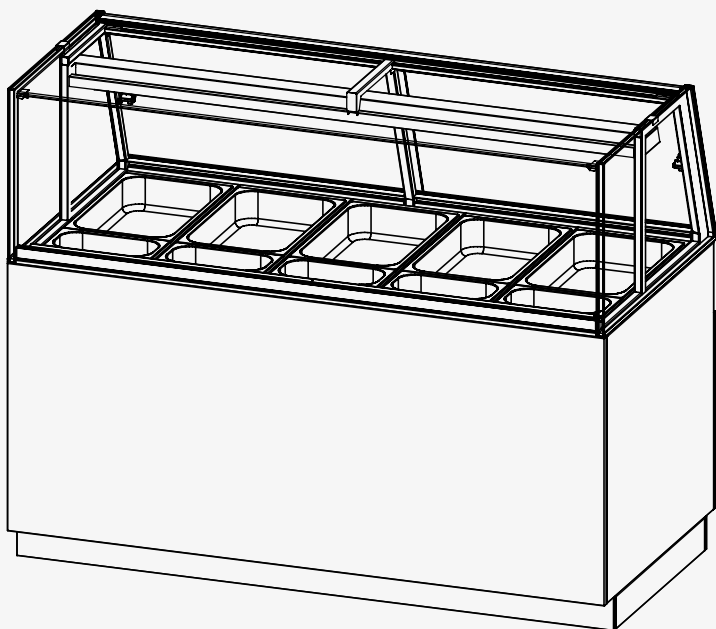
* Only in combination with a fixed water supply

DC 180 Hot full serve with underframe 4/3GN

Art. No. 9369113X* with automatic water fill

Art. No. 9369313* 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

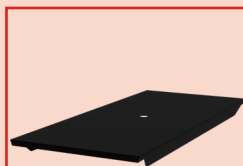
NOTE: GN pans not included

Accessories



Short pan frame divider

To create additional (horizontal) GN sections.



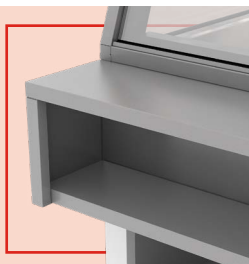
Flat deck (black)

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.



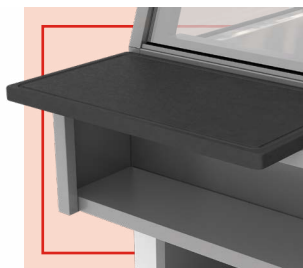
Vertical spacer (black)

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



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.

Accessories DC 120/150/180 Hot full serve with underframe 4/3 GN

Description	Art. No.
Short pan frame divider	9369800
Flat deck (black) 830 mm	9369801
Vertical spacer (black) 830x40mm	9369806
Worktop DC 120	9369812
Worktop DC 150	9369813
Worktop DC 180	9369814
Cutting board (black) 450 x 265 mm	9369809
Cutting board (black) 600 x 265 mm	9369810

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. 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.