

Food Displays

For hot or cold
food-to-go





Hot or cold,
Packaged or unpackaged,

**You name it,
we can hold it!**



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.

MCC Hot - Food Display

Boosting your food-to-go sales with an outstanding product presentation at the best holding conditions.

- » 2, 3 or 4 level hot food display
- » 600, 900, or 1200 mm wide
- » Patented Hot Blanket holding technology keeps products at $\geq 65^{\circ}\text{C}$
- » Energy saving recirculation of hot air per shelf
- » Drop-in or floor model
- » Available as:
 - » MCC Hot self serve (only available in 3 level) - designed for packaged products
 - » MCC Hot self serve humidified with doors on customer side - designed for packaged and unpackaged products
 - » MCC Hot full serve humidified - designed for unpackaged products



Hot Blanket Technology Packaged food

PATENTED

- » Patented hot air recirculation per shelf
- » Extends shelf life by fully enclosing your food
- » Up to 50% energy savings



Hot Humidification Technology Unpackaged food

- » Even distribution of hot humidified air throughout the unit
- » Combination of hot airflow & humidification extends shelf life

Hot Food Displays

For packaged or unpackaged food

ALSO AVAILABLE
AS A DROP-IN



Mix & Match

Compatible with other Fri-Jado food displays, including the DC range. Delivering a compact solution for a complete line-up of serve-over, self-service, hot, cold and ambient food holding and display concept.

CHOOSE YOUR CHICKEN

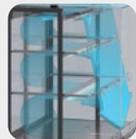
SELECT YOUR SIDES & EXTRAS



MCC Cold - Food Display

Boosting your food-to-go sales with an outstanding product presentation at the best holding conditions.

- » 2, 3 or 4 level cold food display
- » 900, 1200 or 1500 mm wide
- » Eco-friendly: R290 refrigerant | 3M1 Classification
- » Product temperature maintained between -1°C and 5°C
- » Drop-in or floor model
- » Available as:
 - » MCC Cold self serve - designed for packaged products
 - » MCC Cold self serve display with glass doors on customer side - designed for packaged products
 - » MCC Cold full serve - designed for unpackaged products



Cold Booster Technology

PATENTED

Packaged food

- » Patented design pushes cold air further forward
- » Price rails guide cold air downward
- » Superior cold curtain extends shelf life



Omnicold Technology

Unpackaged food

- » Indirect airflow is gentle on your food; extends shelf life
- » Even distribution of cold air throughout the unit
- » Up to 30% energy savings

Cold Food Displays

For packaged or unpackaged food

ALSO AVAILABLE
AS A DROP-IN



Mix & Match

Compatible with other Fri-Jado food displays, including the DC range. Delivering a compact solution for a complete line-up of serve-over, self-service, hot, cold and ambient food holding and display concept.



MCC Ambient - Food Display

Boosting your food-to-go sales with an outstanding product presentation.

- » 3 level ambient food display
- » 600, 900, or 1200 mm wide
- » Slim transparent shelves with adjustable height and angle
- » LED lighting on each shelf
- » Drop-in or floor model
- » Available as:
 - » MCC Ambient self serve
 - » MCC Ambient full serve

Ambient Food Displays

For packaged or unpackaged food

ALSO AVAILABLE
AS A DROP-IN



Mix & Match

Compatible with other Fri-Jado food displays, including the DC range. Delivering a compact solution for a complete line-up of serve-over, self-service, hot, cold and ambient food holding and display concept.

MDD Hot - Multi Deck Display

Fri-Jado's famous self-serve merchandisers for hot and packaged grab-and-go food products.

- » Transparent design, making it all about the food
- » Patented Hot Blanket technology - longer shelf life
- » Hot air recirculation per shelf - up to 50% energy savings
- » Multi Temp option - individual shelf temperature control to hold food from different food groups
- » Quick & simple use - fast heating up, easy food grabbing and filling
- » Maximum display capacity per m² - saves valuable floorspace
- » Easy store integration - blends in anywhere
- » Models:
 - » 3, 4 or 5 levels
 - » 600, 900 or 1200 mm wide
 - » Solid back or pass-through
 - » Single Temp or Multi Temp

Hot Merchandisers

For packaged food



HOT BLANKET TECHNOLOGY

STANDARD HEATED UNITS



HEATING FROM
THE TOP

FRI-JADO UNITS



HEATING FROM
THE BOTTOM



HOT BLANKET
TECHNOLOGY



Hot Table Top Displays

For packaged food

MTT Hot - Table Top Display

Fri-Jado's table top self-serve merchandisers for hot and packaged grab-and-go food products.

- » Compact plug & play solution - fits anywhere
- » Transparent design - all eyes on your food
- » Superior Hot Blanket holding technology - long shelf life, less waste
- » Hot air recirculation per shelf - up to 50% energy savings
- » Individual shelf temperature control with Multi Temp
- » Models:
 - » 600 or 900 mm wide
 - » Solid back or rear loading



HOT BLANKET TECHNOLOGY

STANDARD HEATED UNITS



HEATING FROM
THE TOP

FRI-JADO UNITS



HEATING FROM
THE BOTTOM



HOT BLANKET
TECHNOLOGY



DC Hot - full serve humidified 4/3 GN

Turn food into profits with Fri-Jado deli counters. Attract customers with excellent food quality and presentation.

- » 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)
- » Available with an automatic or manual water fill system
- » 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

Hot Deli Counters

For unpackaged food

ALSO AVAILABLE
AS A DROP-IN



Mix & Match

Compatible with other Fri-Jado food displays, including the MCC range. Delivering a compact solution for a complete line-up of serve-over, self-service, hot, cold and ambient food holding and display concept.



DC Cold - full serve 4/3 GN

Turn food into profits with Fri-Jado deli counters. Attract customers with excellent food quality and presentation.

- » 1200, 1500 or 1800 mm wide
- » Transparent design with mirror glass sliding rear doors
- » Underframe model available in any RAL colour (standard RAL9010)
- » Elevated cold air outlet - increase food stacking height without dropping it below the customer's line of sight
- » 3MO 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
- » All glass surfaces are easily accessible for cleaning; flat decks are easily removable and dishwasher safe
- » Self-cleaning condensor - maintenance-free
- » Comes standard with height & angle adjustable black flat decks
- » Can also be used with 4/3 GN pan frame

Cold Deli Counters

For unpackaged food

ALSO AVAILABLE
AS A DROP-IN



Mix & Match

Compatible with other Fri-Jado food displays, including the MCC range. Delivering a compact solution for a complete line-up of serve-over, self-service, hot, cold and ambient food holding and display concept.



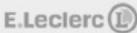


For more information about Fri-Jado equipment,
please visit the Fri-Jado website.

www.frijado.com or
scan the QR code



Fri-Jado equipment is used daily by renowned supermarket organisations, convenience stores, fast-food restaurants, specialty stores and petrol stations throughout the entire world. Including:





making food irresistible

www.frijado.com