


# Food Displays

For hot or cold  
food-to-go



A close-up photograph of a hand placing a clear plastic container filled with a salad of greens, tomatoes, and cheese into a brown cardboard box. To the left of the box are several bottles of juice in various colors (red, yellow, orange). The background is slightly blurred, showing more food items in containers.

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.**

- » 3 or 4 shelves hot food display
- » 24, 36 or 48 inch wide
- » Patented Hot Blanket holding technology keeps products at  $\geq 140^{\circ}\text{F}$
- » Energy saving recirculation of hot air per shelf
- » Drop-in or floor model
- » Available as:
  - » MCC Hot self serve (only available in 3 shelves) - 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



**Mix & Match**

Compatible with other Fri-Jado food displays.  
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

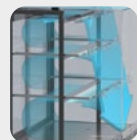
SELECT YOUR SIDES & EXTRAS



## MCC Cold - Food Display

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

- » 3 or 4 shelves cold food display
- » 36, 48 or 60 inch wide
- » Eco-friendly: R290 refrigerant
- » Product temperature maintained  $\leq 41^{\circ}\text{F}$
- » 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 and unpackaged products
  - » MCC Cold full serve - designed for packaged and unpackaged products



### Cold Booster Technology

**PATENTED**

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

# Cold Food Displays

For packaged or unpackaged food

**ALSO AVAILABLE  
AS A DROP-IN**



**Mix & Match**

Compatible with other Fri-Jado food displays.  
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.**

- » 4 shelves ambient food display
- » 24, 36 or 48 inch 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



**Mix & Match**

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

# Ambient Food Displays

For packaged or unpackaged food

ALSO AVAILABLE  
AS A DROP-IN







## 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 function - 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 - saves valuable floorspace
- » Easy store integration - blends in anywhere
- » Models:
  - » 3, 4 or 5 shelves
  - » 24, 36 or 48 inch wide
  - » Solid back or rear-loading

# Hot Merchandisers

For packaged food



## HOT BLANKET TECHNOLOGY

STANDARD HEATED UNITS



HEATING FROM  
THE TOP

HEATING FROM  
THE BOTTOM



HEATING FROM  
THE BOTTOM

FRI-JADO UNITS



HOT BLANKET  
TECHNOLOGY





## 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:
  - » 24 or 36 inch wide
  - » Solid back or rear loading

# Hot Table Top Displays

For packaged food



## HOT BLANKET TECHNOLOGY

STANDARD HEATED UNITS



HEATING FROM  
THE TOP



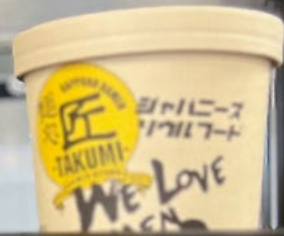
HEATING FROM  
THE BOTTOM

FRI-JADO UNITS



HOT BLANKET  
TECHNOLOGY





## Hot Deli Cases Curved

**The appetizing presentation of freshly prepared products.**

- » Curved glass
  - » Product temperature maintained at  $\geq 140^{\circ}\text{F}$
  - » Mirror-effect sliding doors on operator side
  - » Full serve and self serve can be combined in one design
  - » Available in full serve (premium) and self serve
  - » Plug and play
  - » Optional underframe
- 
- » Full serve:
    - » 4-step humidified operation with built-in low water alarm
    - » Independently controlled upper radiant heat per section
    - » Pan frame for:
      - » 3x1/1 GN-pan plus 3x1/3 GN-pan per section
      - » 4x1/1 GN-pan plus 4x1/3 GN-pan per section
      - » 5x1/1 GN-pan plus 5x1/3 GN-pan per section
  - » Self serve:
    - » Simple controls
    - » Flat plate:
      - » 38 x 23 7/8"
      - » 51 1/8 x 23 7/8"
      - » 64 1/8 x 23 7/8"

## Hot Deli Cases

For unpackaged food









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

[www.frijado.com](http://www.frijado.com) or  
scan the QR code



Or contact us at:  
[us.info@frijado.com](mailto:us.info@frijado.com)

 **fri-jado**  
making food irresistible