

Fri-Jado MCC Food Displays

Cold self-serve on a base
2-, 3- & 4-level



Table of contents

Features & Benefits	4
Models	
MCC 2-level Cold self-serve on a base	5
MCC 3-level Cold self-serve on a base	7
MCC 4-level Cold self-serve on a base	9
A taste of accessories	11



You name it, we can hold it

Elevate your food presentation

At Fri-Jado, **we are committed to making your food look and taste irresistible, helping you boost your sales.** By listening to our customers' specific needs, we've developed the MCC range of hot and cold displays for packaged and unpackaged food-to-go. The result? A solution tailored to meet all your requirements.

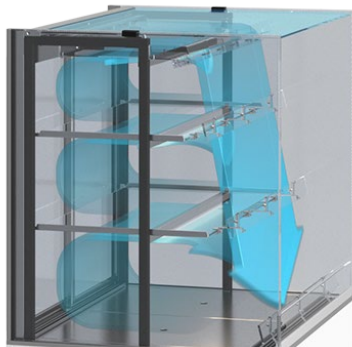
MCC Cold self-serve

Our refrigerated, self-serve display come with 2, 3, or 4 levels, **designed specifically for packaged food products.**

Available in widths of 900, 1200, or 1500 mm. Unlimited combination possibilities with other MCC and DC models, hot, cold or ambient.

Patented Cold Booster technology

The patented Cold Booster technology for self-serve food displays optimises cooling for packaged items. By pushing cold air forward and guiding it downward with price rails, the design ensures even chilling throughout the display. A superior cold curtain helps extend product shelf life, maintaining freshness while keeping food easily accessible and visible to customers.



Remote monitoring capabilities

Explore the enhanced capabilities of Fri-Jado displays with our **remote monitoring** feature. All Fri-Jado displays, whether hot or cold, can be connected to remote monitoring systems. Our intelligent digital controllers communicate with all major monitoring systems, including Danfoss, Carel, Eliwell, and RDM, via a standardised communication protocol (ModBus over RS-485). This integration eliminates the need for specialized software, allowing users to monitor their equipment through a unified portal.

Self-cleaning condenser technology

We proudly introduce the latest innovation in our Cold MCC range: self-cleaning condenser technology. This pioneering feature **automatically reverses the condenser fan during defrost cycles to effectively blow away dust accumulation.** Say goodbye to regular condenser cleanings! This advancement not only enhances operational efficiency but also ensures safety. The condenser, requiring access by trained personnel due to the risks associated with flammable refrigerants, will now require less maintenance.

Embrace the future

Fri-Jado's MCC range is designed to provide the best in food display technology, **ensuring your products remain attractive and fresh, thus driving your sales and reducing operational costs.** Embrace the future of food displays with Fri-Jado.



Design

Transparent design	Up to 75% more food visibility* compared to other display solutions on the market. Seeing is buying! *According to global standards: TDA ISO 23953
Rear loading version is equipped with mirrored glass sliding doors on the operator side	Mirrored glass sliding doors enhance food visibility by creating a larger visual presentation area while saving 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 displays next to each other without loss of product visibility
Slim transparent shelves with adjustable height and angle	Gives you the opportunity to create a even more attractive, versatile, and customer-friendly display environment, leading to improved product visibility and potentially increased sales
Base in any RAL colour (standard RAL 9010), available in different widths	Designed as a standalone unit on a base, this food display saves valuable counter space while providing a sleek, integrated look. Available in 900, 1200 and 1500 mm wide in 2-, 3- or 4-level
Modular design matching with other MCC Hot, Cold and Ambient displays and with Fri-Jado's Hot and Cold Deli Counters	Create a complete line-up of hot, cold and/or ambient food displays in a uniform look and feel, to suit any food sales concept

Technology & Performance

Thermopane glass	Provides superior thermal insulation, reducing the exchange of heat between the interior and exterior, enhances product visibility, and long-term energy savings
Cold Booster technology, optimised for packaged cold food, creates a superior cold curtain. 3M1 Classification.	By pushing cold air forward and guiding it downward with price rails, the design ensures even chilling throughout the display. A superior cold curtain helps extend product shelf life while maintaining freshness
3M1 Classification - MCC Cold self-serve	The display is capable of maintaining an average product temperature of -1°C to +5°C at an ambient temperature of +25°C with 60% relative humidity According to ISO 23953, open front, test type 1 (24 hours without night cover)
Green R290 refrigerant	Improved environmental sustainability, regulatory compliance, and cost savings, while also ensuring high performance and efficiency
LED lighting with natural colour reproduction on each shelf	LED lighting provides bright and even illumination across all shelves, making products more visible and attractive to your customers. LED has minimal heat emission, which helps in maintaining the optimal temperature within the display and preserving food quality
Self-cleaning condenser	This pioneering feature automatically reverses the condenser fan during defrost cycles to effectively blow away dust accumulation

MCC Cold self-serve on a base 2-level

Art. No.







	MCC 90	MCC 120	MCC 150
Solid back	9389202X	9389204X	9389206X
Rear loading	9389201X	9389203X	9389205X



Dimensions & weight

	MCC 90	MCC 120	MCC 150
Width	900 mm	1200 mm	1500 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Net weight	170 kg	200 kg	230 kg
Gross weight	202kg	238 kg	274 kg
Total presentation area	0.85 m ²	1.17 m ²	1.49 m ²

Power requirements & performance

Power	0.48 kW	0.68 kW	0.80 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz	50 Hz
Max. nominal current*	3.9 A	4.4 A	4.9 A
Electrical connection**	2-pole earthed plug 16 A	2-pole earthed plug 16 A	2-pole earthed plug 16 A
Energy class Solid back models at 3M1 - According to ISO 23953, open front, test type 1 (24 hours without night cover)			
Energy class Rear loading models at 3M1 - According to ISO 23953, open front, test type 1 (24 hours without night cover)			
Temperature class	3M1	3M1	3M1
Refrigerant / GWP	R290 / 3	R290 / 3	R290 / 3

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

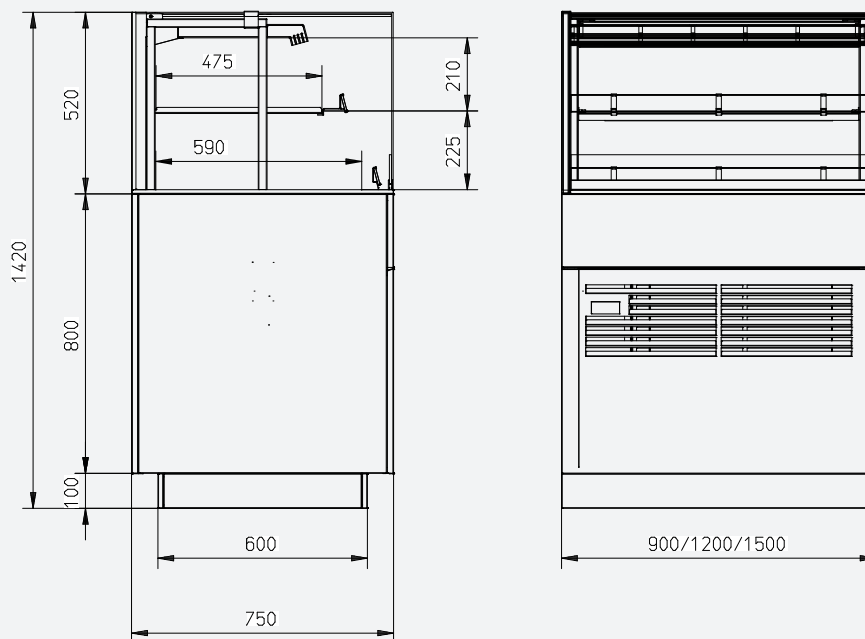
** Length power cord appr. 1.5 m

MCC Cold self-serve on a base 2-level

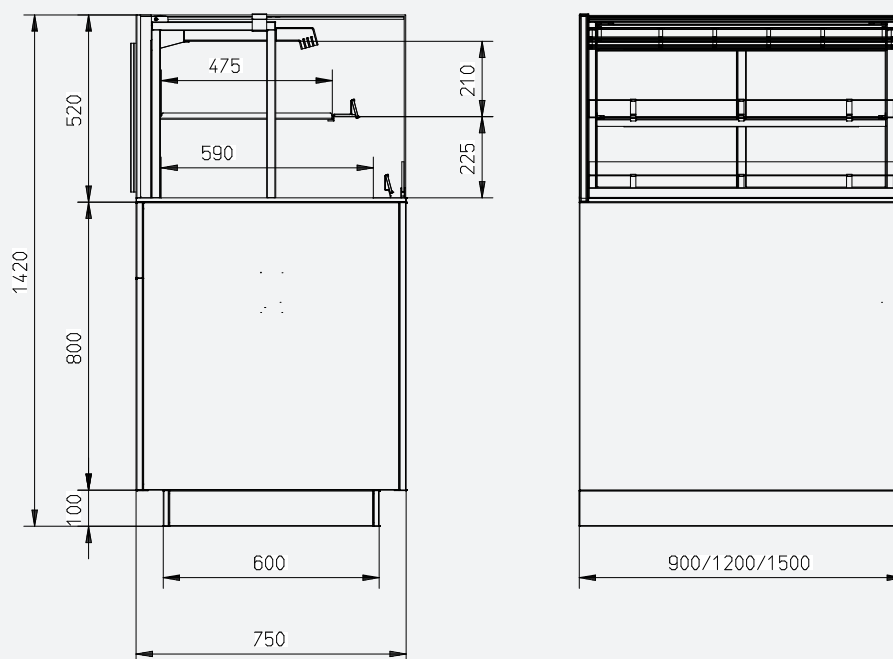
Art. No.

	MCC 90	MCC 120	MCC 150
Solid back	9389202X	9389204X	9389206X
Rear loading	9389201X	9389203X	9389205X

Solid back



Rear loading



MCC Cold self-serve on a base 3-level

Art. No.







	MCC 90	MCC 120	MCC 150
Solid back	9389002X	9389004X	9389006X
Rear loading	9389001X	9389003X	9389005X



Dimensions & weight

	MCC 90	MCC 120	MCC 150
Width	900 mm	1200 mm	1500 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Net weight	195 kg	225 kg	255 kg
Gross weight	227 kg	263 kg	299 kg
Total presentation area	1.18 m ²	1.62 m ²	2.07 m ²

Power requirements & performance

	MCC 90	MCC 120	MCC 150
Power	0.49 kW	0.70 kW	0.83 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz	50 Hz
Max. nominal current*	3.9 A	4.5 A	5.0 A
Electrical connection**	2-pole earthed plug 16 A	2-pole earthed plug 16 A	2-pole earthed plug 16 A
Energy class Solid back models at 3M1 - According to ISO 23953, open front, test type 1 (24 hours without night cover)			
Energy class Rear loading models at 3M1 - According to ISO 23953, open front, test type 1 (24 hours without night cover)			
Temperature class	3M1	3M1	3M1
Refrigerant / GWP	R290 / 3	R290 / 3	R290 / 3

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

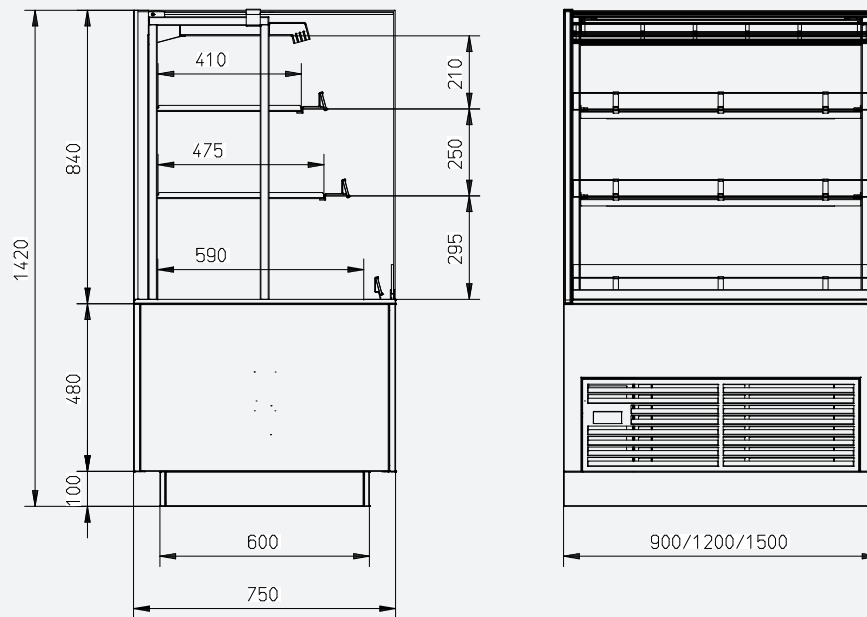
** Length power cord appr. 1.5 m

MCC Cold self-serve on a base 3-level

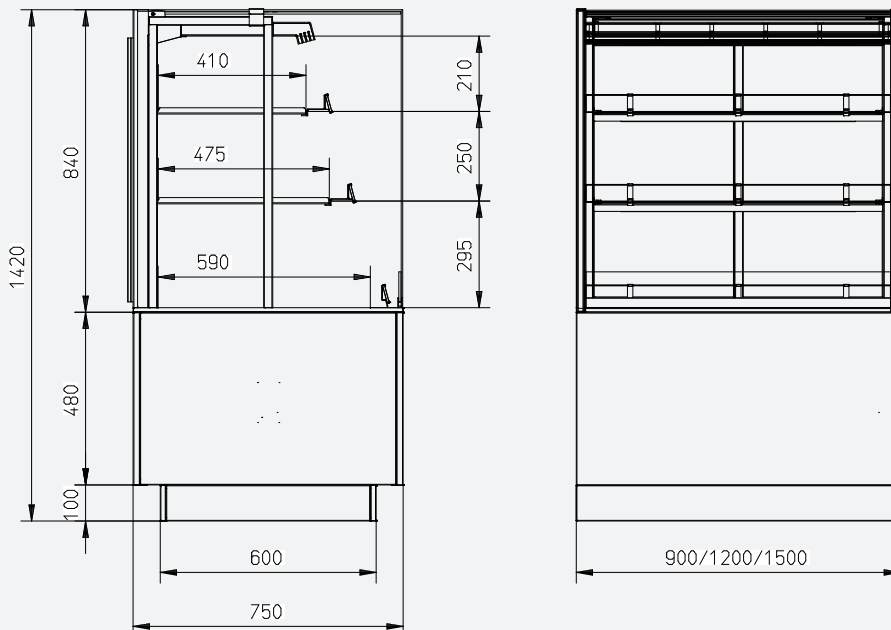
Art. No.

	MCC 90	MCC 120	MCC 150
Solid back	9389002X	9389004X	9389006X
Rear loading	9389001X	9389003X	9389005X

Solid back



Rear loading



MCC Cold self-serve on a base 4-level

Art. No.







	MCC 90	MCC 120	MCC 150
Solid back	9389402X	9389404X	9389406X
Rear loading	9389401X	9389403X	9389405X



Dimensions & weight

	MCC 90	MCC 120	MCC 150
Width	900 mm	1200 mm	1500 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Net weight	202 kg	234 kg	266 kg
Gross weight	234 kg	272 kg	310 kg
Total presentation area	1.56 m ²	2.15 m ²	2.73m ²

Power requirements & performance

	MCC 90	MCC 120	MCC 150
Power	0.50 kW	0.71 kW	0.85 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz	50 Hz
Max. nominal current*	4.0 A	4.6 A	5.1 A
Electrical connection**	2-pole earthed plug 16 A	2-pole earthed plug 16 A	2-pole earthed plug 16 A
Energy class Solid back models at 3M1 - According to ISO 23953, open front, test type 1 (24 hours without night cover)			
Energy class Rear loading models at 3M1 - According to ISO 23953, open front, test type 1 (24 hours without night cover)			
Temperature class	3M1	3M1	3M1
Refrigerant / GWP	R290 / 3	R290 / 3	R290 / 3

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

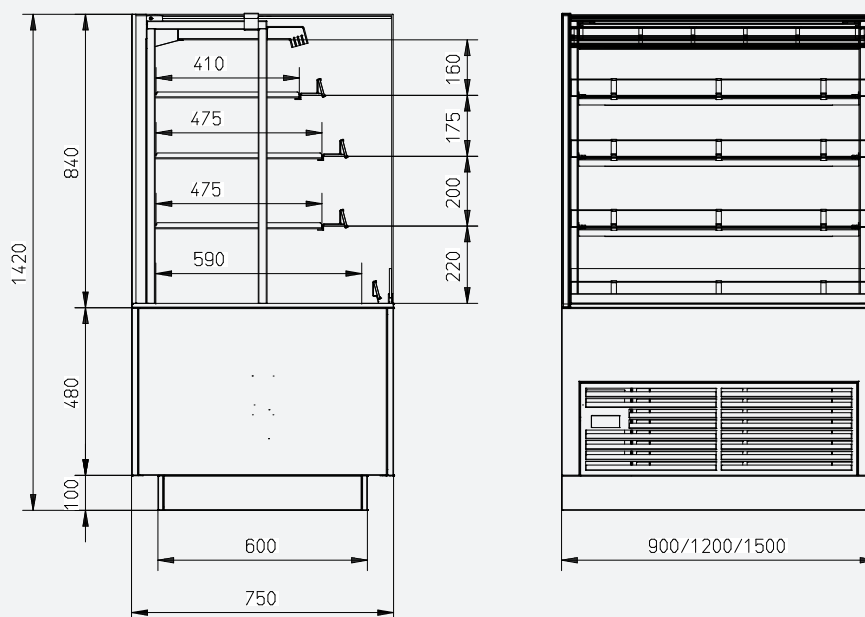
** Length power cord appr. 1.5 m

MCC Cold self-serve on a base 4-level

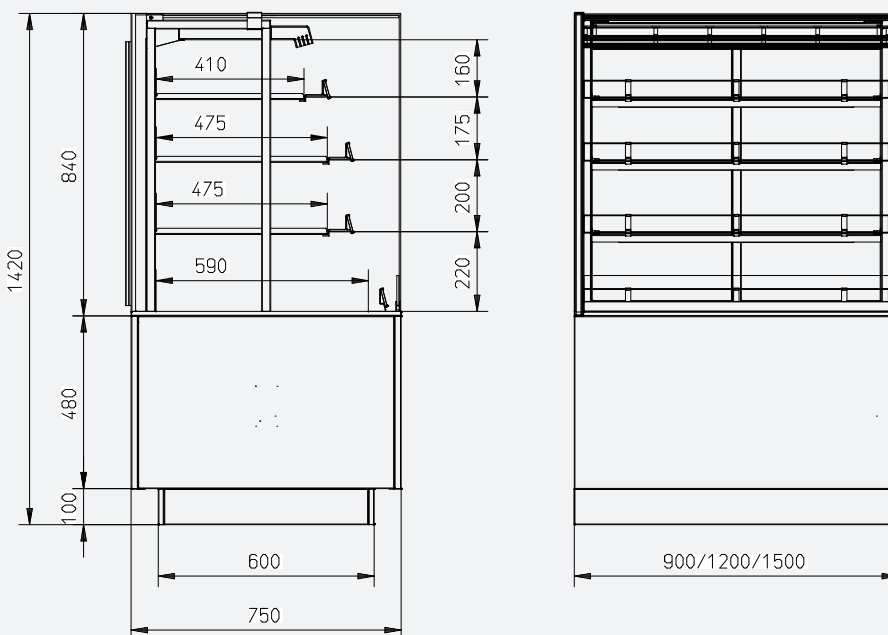
Art. No.

	MCC 90	MCC 120	MCC 150
Solid back	9389402X	9389404X	9389406X
Rear loading	9389401X	9389403X	9389405X

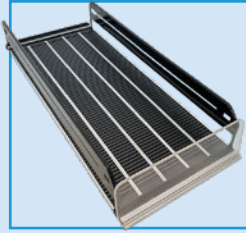
Solid back



Rear loading



A taste of accessories



Flex roller set

Gravity-driven roller system reduces manual handling, showcases products beautifully, and boosts efficiency for a sleek, effortless display.

For the MCC 2-level you need the middle shelf and/or bottom flex roller shelf sets



Evaporation tray

If the MCC is not connected to a fixed drainage system, you can use this tray to evaporate condensation water.



Bumper

To protect the display base against damage.



Castor set

For easy moving.



Back 2 Back kit

Connect your MCCs (Hot or Cold) back to back while keeping temperatures consistent. **To connect units back to back two kits are necessary, one kit per MCC unit.**

Only available for 3 & 4 level underframe models with solid back

Accessories MCC Cold self-serve	MCC 90	MCC 120	MCC 150
Description	Art. No.	Art. No.	Art. No.
Flex roller Top shelf set - set fits an entire shelf	9389883	9389885	9389887
Flex roller Middle shelf set - set fits an entire shelf	9389889	9389890	9389891
Flex roller Bottom shelf set - set fits an entire shelf	9389882	9389884	9389886
Evaporation tray	9389820	9389820	9389820
Bumper	9380207	9380205	9380208
Castor set (height MCC + 23 mm)	9389852	9389852	9389852
Back 2 Back kit (1 per MCC unit)	9380209	9380219	9380229

Scan the QR code to view all accessories and corresponding article numbers

Discover all
accessories



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. 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. 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.



www.frijado.com