

# Fri-Jado MCC Food Displays

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



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# 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 serve-over

Our refrigerated, serve-over display come with 2, 3, or 4 levels, **designed specifically for unpackaged food products.** Available in widths of 900, 1200, or 1500 mm. Unlimited combination possibilities with other MCC and DC models, hot, cold or ambient.

## Advanced OmniCold technology

Introducing the MCC Cold serve-over, featuring Fri-Jado's OmniCold technology. This system is optimised to **keep your unpackaged food safe and delicious for longer.**

An indirect and gentle cold airflow is evenly distributed throughout the unit, maintaining consistent product temperatures while minimising dehydration, thus extending food shelf life.



## 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
Fri-Jado's OmniCold technology, optimised for unpackaged cold food	This technology is based on an indirect and gentle cold airflow, which is evenly distributed throughout the unit. Consistent food temperatures, minimum product dehydration and longer holding times. High food quality, less waste
3M0 Classification - MCC Cold 2-level serve-over	The display is capable of maintaining an average product temperature of 0°C to +4°C at an ambient temperature of +25°C with 60% relative humidity
3M1 Classification - MCC Cold 3- & 4-level serve-over	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
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 serve-over on a base 2-level

Art. No.




MCC 90	MCC 120	MCC 150
9389221X	9389223X	9389225X



### 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 <sup>2</sup>	1.17 m <sup>2</sup>	1.49 m <sup>2</sup>

### Power requirements & performance

	MCC 90	MCC 120	MCC 150
Power	0.39 kW	0.48 kW	0.69 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz	50 Hz
Max. nominal current*	3.6 A	3.9 A	4.4 A
Electrical connection**	2-pole earthed plug 16 A	2-pole earthed plug 16 A	2-pole earthed plug 16 A
Energy class at 3M0 According to ISO 23953			
Temperature class	3M0	3M0	3M0
Refrigerant / GWP	R290 / 3	R290 / 3	R290 / 3

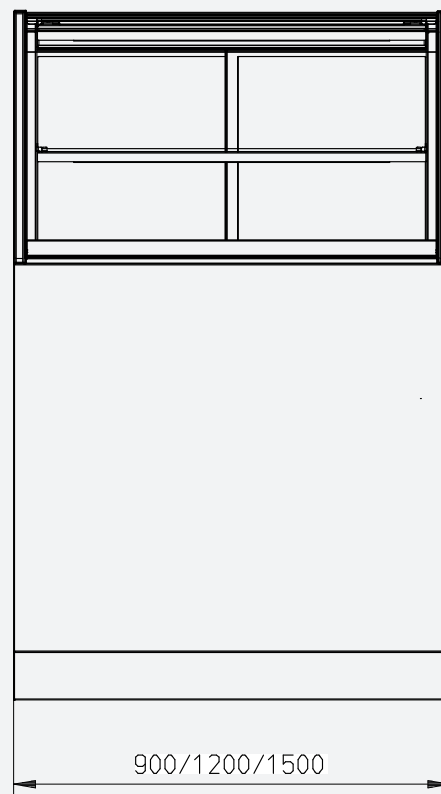
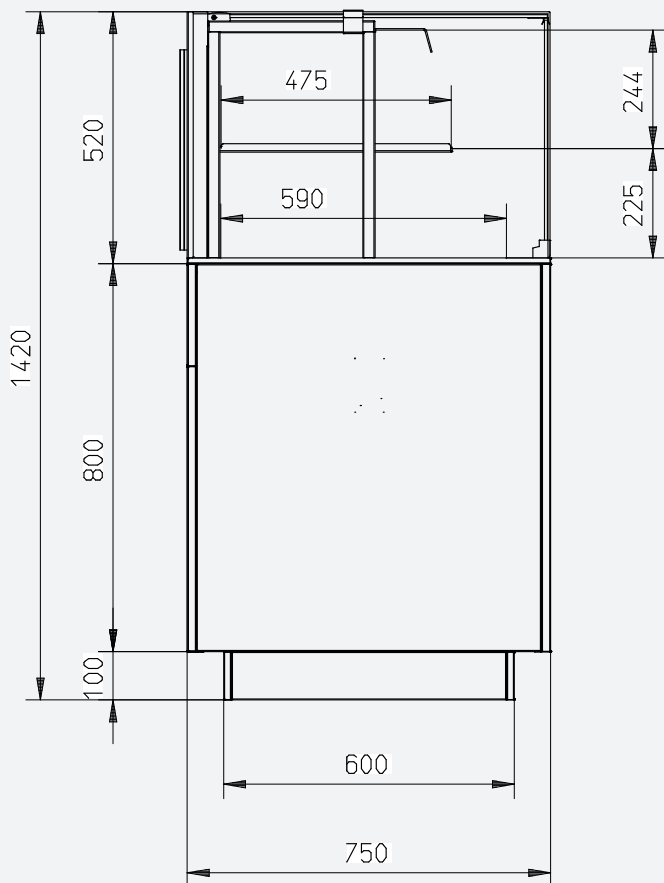
\* Excl. optional evaporation tray (additional 0.57 kW / 2.5 A)

\*\* Length power cord appr. 1.5 m

## MCC Cold serve-over on a base 2-level

Art. No.

MCC 90	MCC 120	MCC 150
9389221X	9389223X	9389225X



## MCC Cold serve-over on a base 3-level

Art. No.




MCC 90	MCC 120	MCC 150
9389021X	9389023X	9389025X



### 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 <sup>2</sup>	1.62 m <sup>2</sup>	2.07 m <sup>2</sup>

### Power requirements & performance

	MCC 90	MCC 120	MCC 150
Power	0.41 kW	0.50 kW	0.71 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz	50 Hz
Max. nominal current*	3.7 A	4.0 A	4.5 A
Electrical connection**	2-pole earthed plug 16 A	2-pole earthed plug 16 A	2-pole earthed plug 16 A
Energy class According to ISO 23953			
Temperature class	3M1	3M1	3M1
Refrigerant / GWP	R290 / 3	R290 / 3	R290 / 3

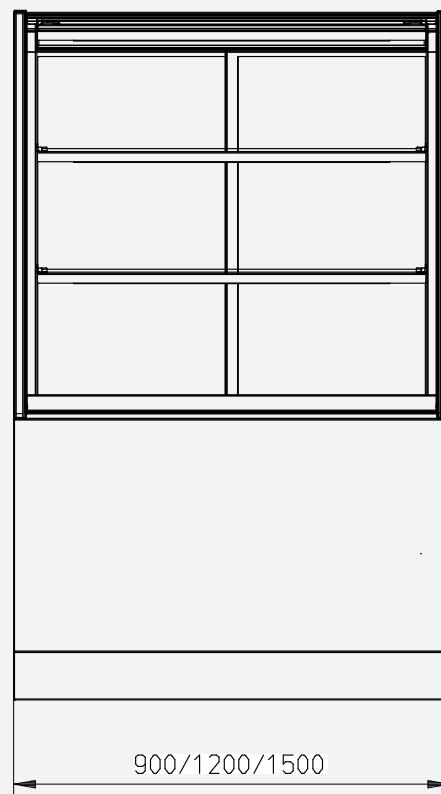
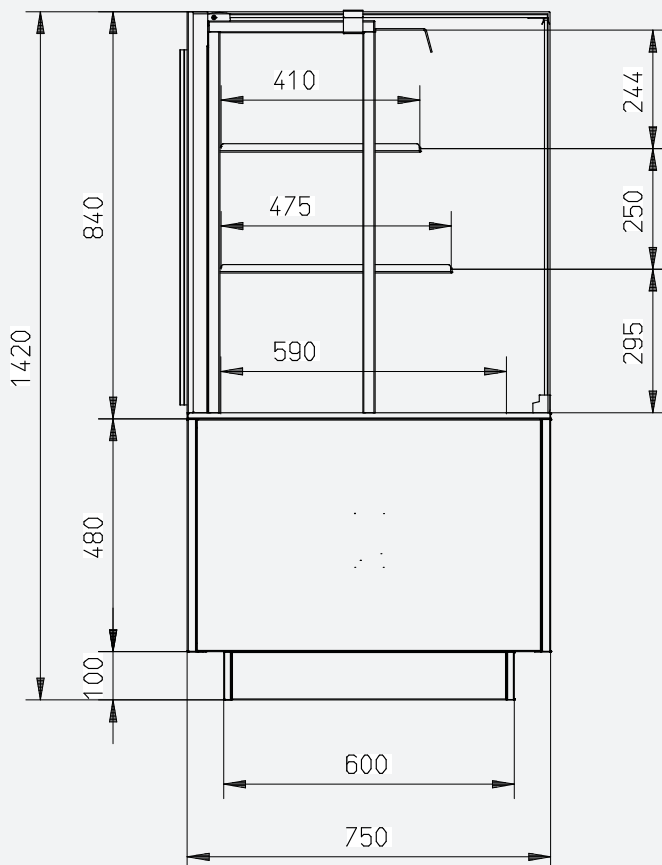
\* Excl. optional evaporation tray (additional 0.57 kW / 2.5 A)

\*\* Length power cord appr. 1.5 m

## MCC Cold serve-over on a base 3-level

Art. No.

MCC 90	MCC 120	MCC 150
9389021X	9389023X	9389025X





## MCC Cold serve-over on a base 4-level

Art. No.




MCC 90	MCC 120	MCC 150
9389421X	9389423X	9389425X



### 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 <sup>2</sup>	2.15 m <sup>2</sup>	2.73m <sup>2</sup>

### Power requirements & performance

	MCC 90	MCC 120	MCC 150
Power	0.42 kW	0.52 kW	0.73 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50 Hz	50 Hz	50 Hz
Max. nominal current*	3.7 A	4.0 A	4.6 A
Electrical connection**	2-pole earthed plug 16 A	2-pole earthed plug 16 A	2-pole earthed plug 16 A
Energy class According to ISO 23953			
Temperature class	3M1	3M1	3M1
Refrigerant / GWP	R290 / 3	R290 / 3	R290 / 3

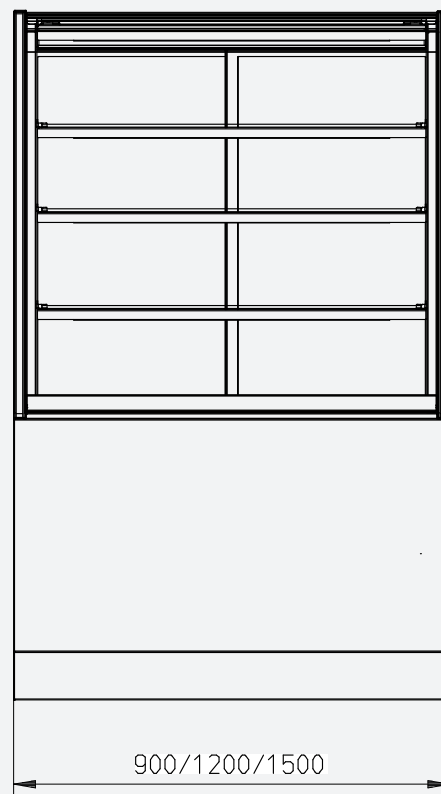
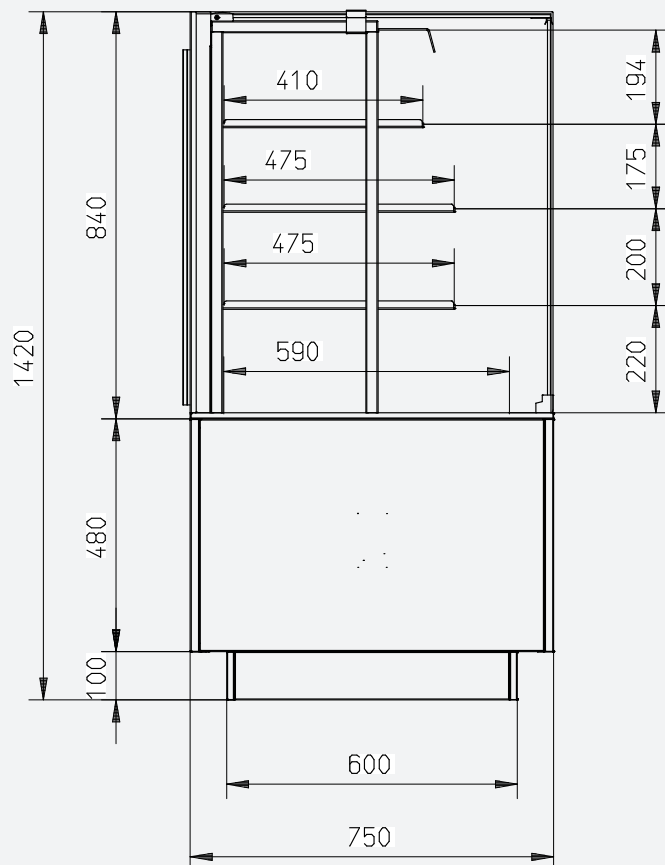
\* Excl. optional evaporation tray (additional 0.57 kW / 2.5 A)

\*\* Length power cord appr. 1.5 m

## MCC Cold serve-over on a base 4-level

Art. No.

MCC 90	MCC 120	MCC 150
9389421X	9389423X	9389425X



## A taste of accessories



**Fixing system for price rails**  
For attachment of your own price rails or price tags.



**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.

Accessories MCC Cold serve-over	MCC 90	MCC 120	MCC 150
Description	Art. No.	Art. No.	Art. No.
Fixing system for price rails 2-level	9389816	9389817	9389818
Fixing system for price rails 3-level	9389812	9389813	9389814
Fixing system for price rails 4-level	9389854	9389855	9389856
Evaporation tray	9389820	9389820	9389820
Bumper	9380207	9380205	9380208
Castor set (height MCC + 23 mm)	9389852	9389852	9389852

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](http://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.



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