

# Fri-Jado MDD Heated Merchandisers

Hot self-serve  
3-, 4- & 5-level



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# Don't choose, get it all

## Elevate your food presentation

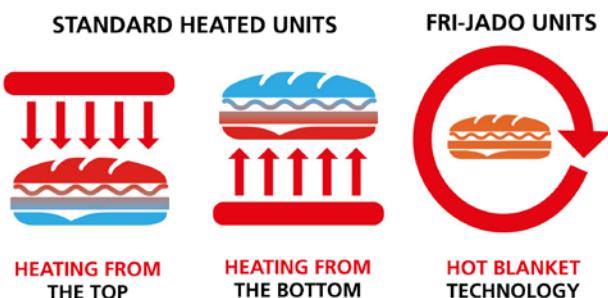
At Fri-Jado, **we are committed to making your food look and taste irresistible, helping you boost your sales.** By listening to our customers' specific needs, we've developed the MDD range of heated merchandisers for packaged food-to-go. The result? A solution tailored to meet all your requirements.

## MDD

Our heated, self-serve merchandiser come with 3-, 4- or 5 levels, **designed specifically for packaged hot food products.** Available in widths of 600, 900, or 1200 mm, rear loading or solid back, single temp or multi temp.

## Patented Hot Blanket technology

Fri-Jado's self-serve hot merchandisers feature patented Hot Blanket holding technology. With **mild shelf heating and hot air recirculation per shelf**, this system wraps packaged food in consistent warmth, shielding it from colder ambient air. The result? Food stays at the right core temperature for extended periods.



Others promise hot and fresh - we deliver it, hour after hour

When it comes to keeping food hot, fresh, and safe, our heated merchandisers are built to perform. With **precise temperature control and patented airflow, they maintain ideal holding conditions that preserve food quality** within safe service periods. Whether it's the breakfast rush or the lunchtime peak, our displays ensure your offering stays consistently appealing and compliant. While others make bold claims, our technology delivers, quietly and reliably, hour after hour.

## Maximum flexibility with Multi Temp

Unlike traditional single-temperature heated merchandisers, the Multi Temp model offers individual temperature control per shelf, allowing operators to tailor conditions to the specific needs of different food groups. This means **you can maintain ideal core temperatures for a wider variety of products simultaneously** - ensuring optimal food quality, safety, and customer satisfaction. Whether you're adapting to changing menus throughout the day or responding to evolving food trends, the Multi Temp model delivers unmatched versatility and performance without compromise.

### Design

Heated self-serve merchandiser for hot food to take away. Available in different models and width sizes	Floor standing merchandiser - Available in 600, 900 and 1200 mm wide in 3-, 4- or 5-level. Solid back or rear-loading, single temp or multi temp
Rear loading or solid back	The rear loading model is equipped with rear folding doors per shelf. The solid back version has a mirrored back wall
Multi Temp or Single Temp	Multi Temp allows individual shelf temperature control, while Single Temp applies one consistent temperature across the entire merchandiser
Thin shelves with adjustable height and angle	Gives you the opportunity to create an even more attractive, versatile, and customer-friendly display environment, leading to improved product visibility and potentially increased sales
Tempered safety glass	Delivers superior strength and impact resistance to ensure long-lasting durability and user safety. Withstands high thermal stress and sudden temperature changes, making it ideal for demanding foodservice environments. Maintains visual clarity to showcase products while providing a secure, reliable barrier in heated or high-traffic areas
Front bumper	Designed to safeguard your merchandiser from bumps and knocks, the front bumper helps prevent damage caused by shopping trolleys, luggage, or other impact risks - especially in high-traffic retail environments

### Technology & Performance

Low energy consumption	Up to 50% energy savings* compared to other display solutions on the market <small>*Test Fri-Jado MDD 90-4 solid back model versus a comparable competitor unit. Results based on 7 hours operation plus pre-heating.</small>
Patented Hot Blanket technology	With mild shelf heating and hot air recirculation per shelf, this system wraps packaged food in consistent warmth, fully enclosing the food and shielding it from colder ambient air
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

## MDD 3-level

Art. No.

Single Temp	MDD 60-3	MDD 90-3	MDD 120-3
Solid back	9399029	9399027	9399028
Rear loading	9399039	9399037	9399038
Multi Temp	MDD 60-3	MDD 90-3	MDD 120-3
Solid back	9399009	9399007	9399008
Rear loading	9399019	9399017	9399018



### Dimensions & weight

	MDD 60-3	MDD 90-3	MDD 120-3
Width	600 mm	900 mm	1200 mm
Depth incl. bump rail	810 mm	810 mm	810 mm
Height on wheels	1443 mm	1443 mm	1443 mm
Net weight	157 kg	187 kg	217 kg
Gross weight	185 kg	221 kg	257 kg
Total presentation area	0.75 m <sup>2</sup>	1.20 m <sup>2</sup>	1.65 m <sup>2</sup>

### 🔌 Power requirements

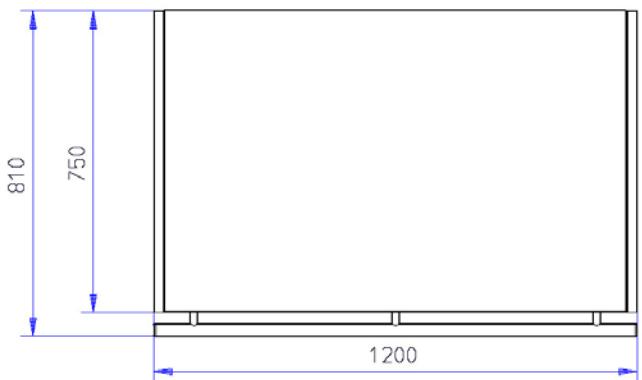
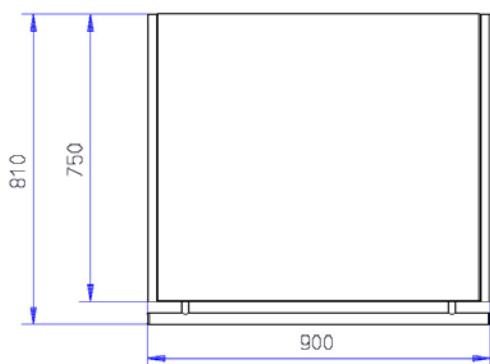
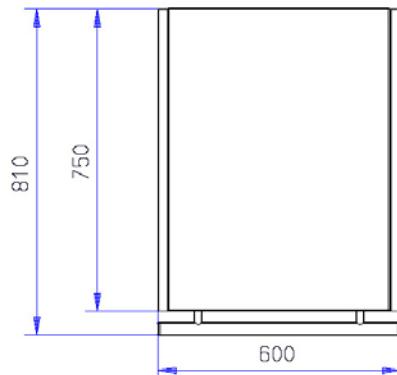
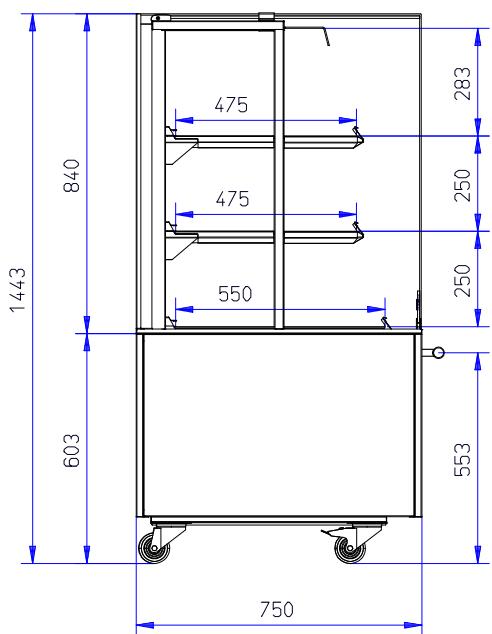
	MDD 60-3	MDD 90-3	MDD 120-3
Power Single Temp	2.45 kW	3.37 kW	4.60 kW
Power Multi Temp	2.28 kW	3.16 kW	4.21 kW
Voltage	1N~ 230 V	1N~ 230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Max. nominal current Single Temp	10.2 A	14.0 A	7.2 A
Max. nominal current Multi Temp	9.5 A	13.1 A	7.2 A
Electrical connection*	2-pole earthed plug 16 A	2-pole earthed plug 16 A	CEE-form 16 A

\* Length power cord appr. 2.5 m

## MDD 3-level

Art. No.

Single Temp	MDD 60-3	MDD 90-3	MDD 120-3
Solid back	9399029	9399027	9399028
Rear loading	9399039	9399037	9399038
Multi Temp	MDD 60-3	MDD 90-3	MDD 120-3
Solid back	9399009	9399007	9399008
Rear loading	9399019	9399017	9399018



## MDD 4-level

Art. No.

Single Temp	MDD 60-4	MDD 90-4	MDD 120-4
Solid back	9399024	9399025	9399026
Rear loading	9399034	9399035	9399036
Multi Temp	MDD 60-4	MDD 90-4	MDD 120-4
Solid back	9399004	9399005	9399006
Rear loading	9399014	9399015	9399016



### Dimensions & weight

	MDD 60-4	MDD 90-4	MDD 120-4
Width	600 mm	900 mm	1200 mm
Depth incl. bump rail	810 mm	810 mm	810 mm
Height on wheels	1723 mm	1723 mm	1723 mm
Net weight	190 kg	220 kg	250 kg
Gross weight	227 kg	265 kg	303 kg
Total presentation area	0.99 m <sup>2</sup>	1.58 m <sup>2</sup>	2.17 m <sup>2</sup>

### 🔌 Power requirements

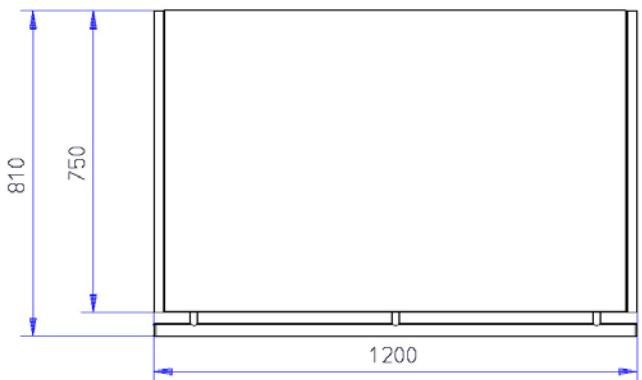
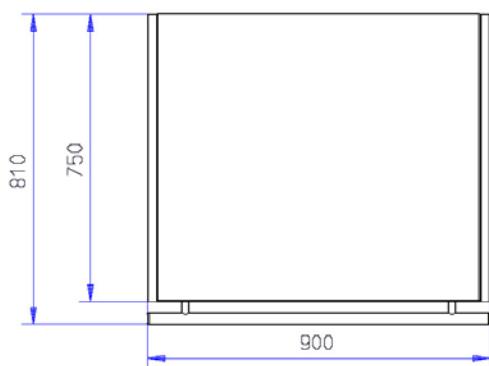
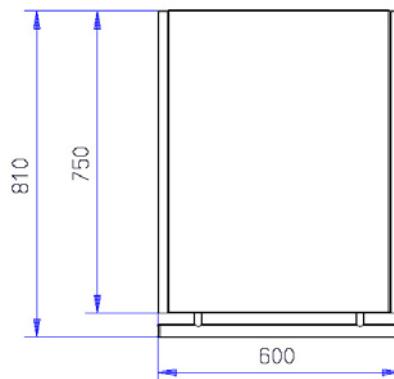
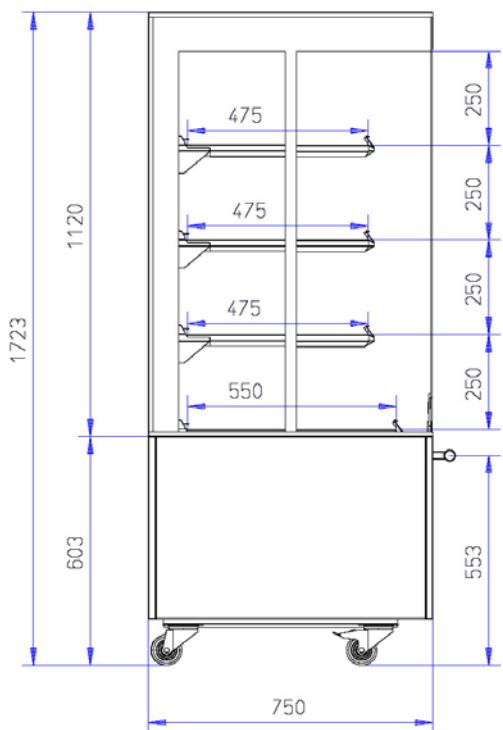
	MDD 60-4	MDD 90-4	MDD 120-4
Power Single Temp	3.0 kW	4.10 kW	5.45 kW
Power Multi Temp	3.0 kW	4.10 kW	5.45 kW
Voltage	1N~ 230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Max. nominal current Single Temp	12.5 A	7.8 A	10.3 A
Max. nominal current Multi Temp	12.5 A	7.8 A	10.3 A
Electrical connection*	2-pole earthed plug 16 A	CEE-form 16 A	CEE-form 16 A

\* Length power cord appr. 2.5 m

## MDD 4-level

Art. No.

Single Temp	MDD 60-4	MDD 90-4	MDD 120-4
Solid back	9399024	9399025	9399026
Rear loading	9399034	9399035	9399036
Multi Temp	MDD 60-4	MDD 90-4	MDD 120-4
Solid back	9399004	9399005	9399006
Rear loading	9399014	9399015	9399016



## MDD 5-level

Art. No.

Single Temp	MDD 60-5	MDD 90-5	MDD 120-5
Solid back	9399022	9399021	9399023
Rear loading	9399032	9399031	9399033
Multi Temp	MDD 60-5	MDD 90-5	MDD 120-5
Solid back	9399002	9399001	9399003
Rear loading	9399012	9399011	9399013



### Dimensions & weight

	MDD 60-5	MDD 90-5	MDD 120-5
Width	600 mm	900 mm	1200 mm
Depth incl. bump rail	810 mm	810 mm	810 mm
Height on wheels	1973 mm	1973 mm	1973 mm
Net weight	209 kg	254 kg	300 kg
Gross weight	246 kg	299 kg	353 kg
Total presentation area	1.23 m <sup>2</sup>	1.96 m <sup>2</sup>	2.70 m <sup>2</sup>

### 🔌 Power requirements

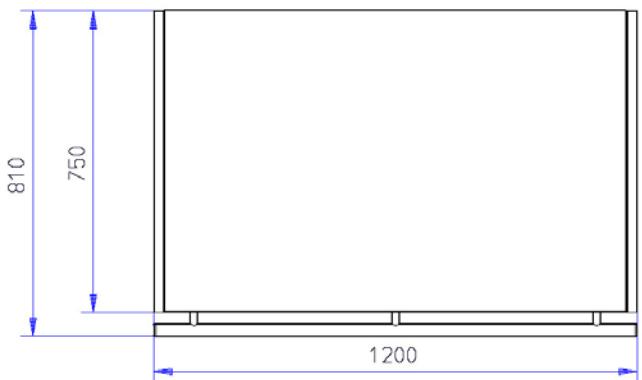
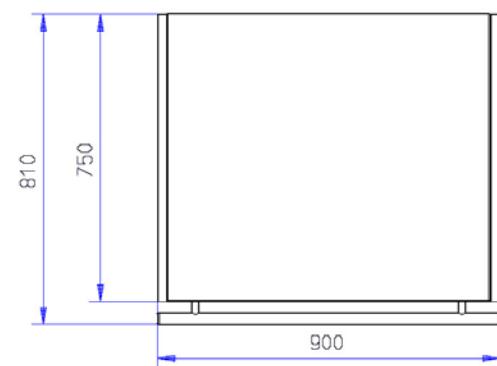
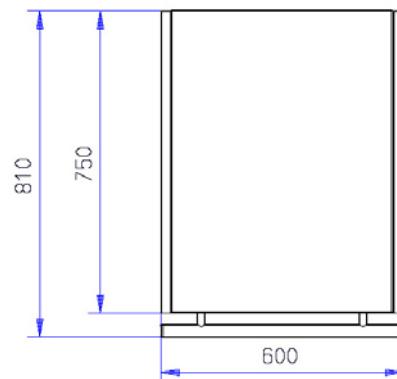
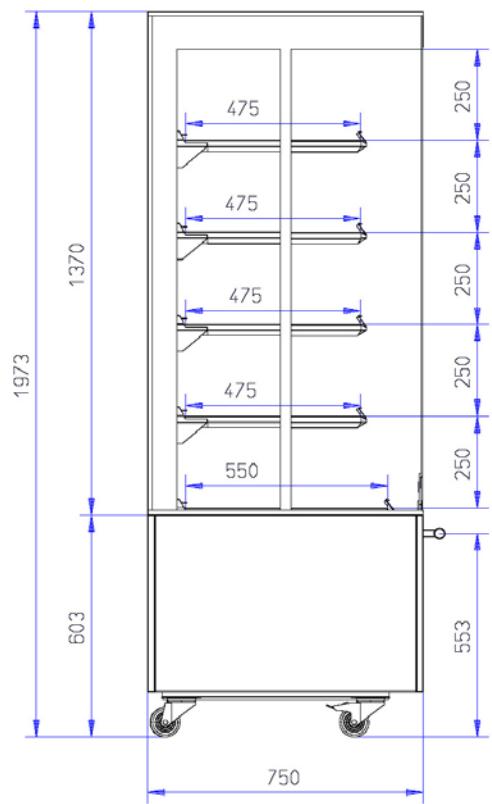
	MDD 60-5	MDD 90-5	MDD 120-5
Power Single Temp	3.73 kW	5.10 kW	6.72 kW
Power Multi Temp	3.73 kW	5.10 kW	6.72 kW
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Max. nominal current Single Temp	5.9 A	7.8 A	10.3 A
Max. nominal current Multi Temp	5.9 A	7.8 A	10.3 A
Electrical connection*	CEE-form 16 A	CEE-form 16 A	CEE-form 16 A

\* Length power cord appr. 2.5 m

## MDD 5-level

Art. No.

Single Temp	MDD 60-5	MDD 90-5	MDD 120-5
Solid back	9399022	9399021	9399023
Rear loading	9399032	9399031	9399033
Multi Temp	MDD 60-5	MDD 90-5	MDD 120-5
Solid back	9399002	9399001	9399003
Rear loading	9399012	9399011	9399013





### Levelling legs with plinth set

For levelling out the merchandiser on an uneven surface or to raise it to a certain height.



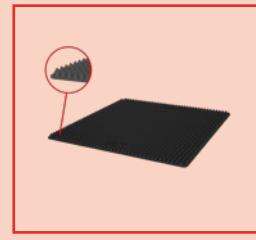
### Shelf dividers

For separating different products. Can only be used in combination with a shelf mat.



### Condiment holder

Designed for dispensing packaged condiments, napkins, and cutlery. Includes 4 dividers for easy organisation.



### Shelf mat

Designed to change the ratio between top and bottom heat, optimising the holding conditions for delicate products.



### Merchandising racks

Specifically designed to angle products for optimal visual appeal. Requires a shelf mat for proper use.



### Temperature indicator

Provides customers with a clear indication of the current display temperature.

Accessories MDD	MDD 60	MDD 90	MDD 120
Description	Art. No.	Art. No.	Art. No.
Levelling legs with plinth set	9398006	9398007	9398008
Temperature indicator	9229801	9229801	9229801
Condiment holder	9380198	9380198	9380198

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