

Fri-Jado Deli Counter - Hot

Heated full serve display
combined with a 2-level
grab-and-go cabinet



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The Ultimate All-in-One Hot Display Solution

Boost impulse sales and protect food quality with the Fri-Jado DC Hot full serve/self-serve counter. This smart, single-footprint solution bridges the gap between service styles by combining a premium heated serve-over display on top with a convenient 2-level grab-and-go cabinet below. It's the ultimate way to maximize revenue while lowering operational costs and environmental impact.

Excellent food visibility

Because seeing is buying, our counters feature an ultra-slim frame and **maximum transparency** to keep the focus entirely on your food. Mirrored glass sliding rear doors on the operator side create an abundant, full-looking display, while warm LED lighting beautifully highlights the appetizing colors of **both packaged and unpackaged items**.

Best food quality for longer

Keep your hot food programs at peak quality for hours without the risk of cold spots or product dehydration.

Patented Hot Blanket Technology (bottom section):

With mild shelf heating and hot air recirculation per shelf, this system wraps food in consistent warmth, fully enclosing the items and shielding them from colder ambient air. It safely holds products at $\geq 149^{\circ}\text{F}$ to preserve strict food safety standards, texture, and flavor.

The **Premium Hot Air Technology** gives you even greater flexibility, independently controllable top radiant heat can be toggled per GN section on the upper deck, letting you add extra warmth only where it is needed. By perfectly balancing this uniform air recirculation and precision top heat, you achieve an **extended shelf life, consistent product quality and significantly less waste (shrink)**.

Energy saving technology & design

Lowering your store's environmental footprint doesn't mean sacrificing performance. The precision airflow of Fri-Jado's

technologies **consumes significantly less power** than standard heating systems because it distributes heat evenly without wasteful cold spots. Paired with double-pane side glass and a Low-E coated top glass, the cabinet traps heat perfectly to maximize thermal efficiency and slash your energy costs.

Quick & simple use

Operation couldn't be simpler. A centralized control panel features straightforward switches for temperature and individual top-heat sections, allowing any-one on your team to master it instantly. **Cleaning is just as effortless**, thanks to easily accessible glass and removable, dishwasher-safe interior parts that save your staff valuable time.

Matches any fresh food concept

Whether you want to showcase hot deli favorites via full-clerk service or accelerate high-volume lunch rushes with self-service grab-and-go items, the Fri-Jado DC adapts to your store's layout. **It is the ultimate flexible asset to elevate any modern retail food concept.** Stand out with an eye-catching food sales concept!



Design

Transparent design	Optimal food visibility – seeing is buying!
Mirrored glass sliding doors on the operator side	Further improves food visibility by creating a larger visual presentation area. Saves 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 cabinets next to each other without loss of product visibility.
Multi Temp	Multi Temp allows individual shelf temperature control - temperature between 104° and 158° F, heating off, lights off
Angled back side	Improves operator ergonomics
Capacity	DC 72-3 Top section: 5x 1/1 GN Bottom section: 17.7 ft2 DC 96-3 Top section: 7x 1/1 GN Bottom section: 23.3 ft2

Technology

Top glass with Low-E coating	Optimal insulation saves energy. The Low-E coating radiates rising heat back into the unit, minimising heat loss.
Warm LED lighting	Supports an eye-catching food presentation. Energy efficient, long operating life.
Patented Hot Blanket holding technology (bottom section)	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
Premium Hot Air Technology (top-section)	Thanks to multiple fans and specially designed air guides, the hot air is evenly and very precisely distributed over the food. This helps you prevent cold spots and minimise product dehydration.

Use

Simple control panel	Easy operation
All glass surfaces easily accessible	Easy to clean and good access to the unit
Removable interior parts, dishwasher safe	Easy to clean
Non-exposed heating elements	Safe for operators, easy cleaning

DC 72-3 Hot full serve / self-serve

Art. No. 9369902



Capacity

Capacity top section	5x 1/1 GN
Capacity bottom section	15.19 ft²

Dimensions & weight

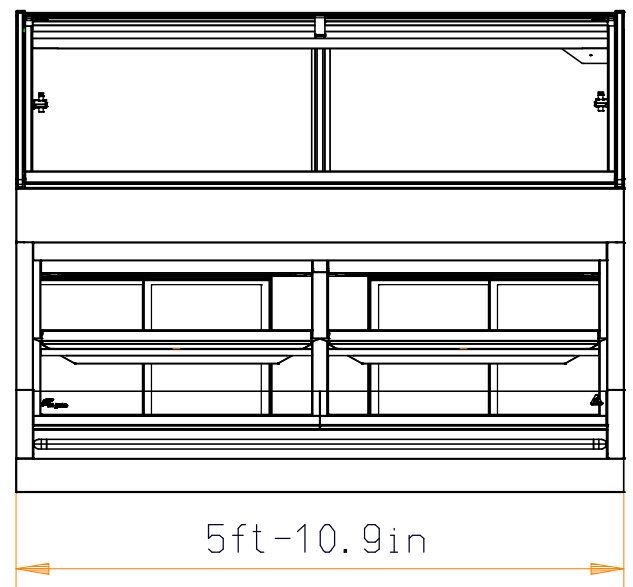
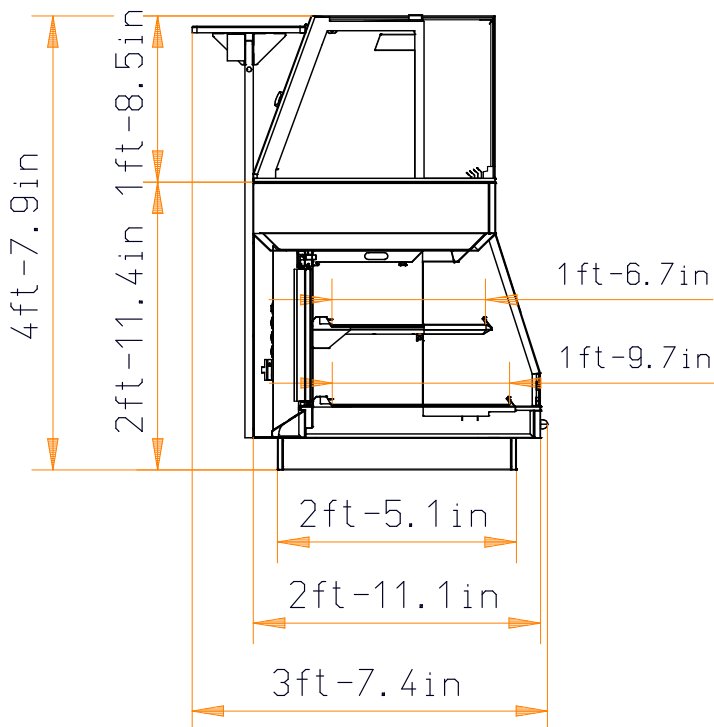
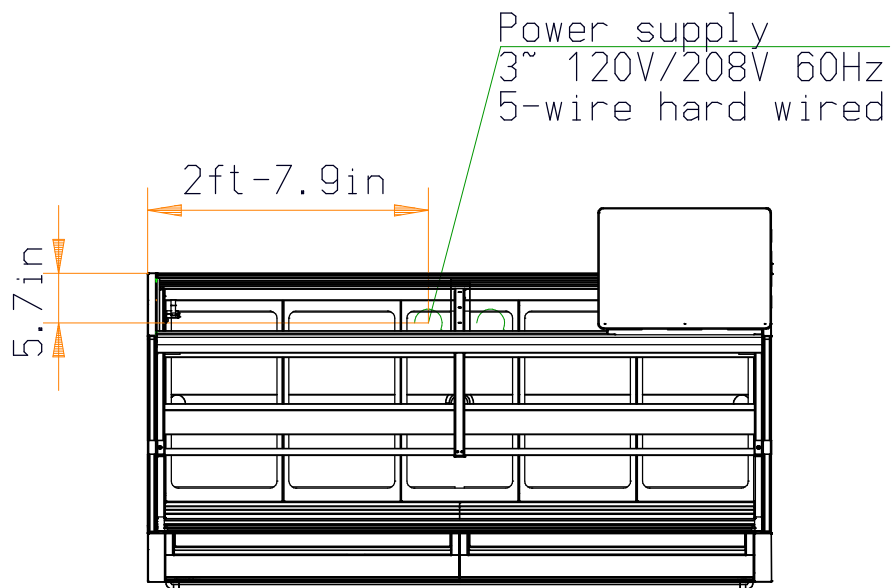
Width	70 7/8"
Depth	35 5/16"
Height	55 15/16"
Net weight	850 lbs
Gross weight	1095 lbs

Power requirements

Power	max. 8.4 kW
Voltage	3N~ 120/208 V 5-wire hard wired
Frequency	50/60 Hz
Nominal current - Amps	24.8 A

DC 72-3 Hot full serve / self-serve

Art. No. 9369902



DC 96-3 Hot full serve / self-serve

Art. No. 9369900



Capacity

Capacity top section	7x 1/1 GN
Capacity bottom section	20.55 ft²

Dimensions & weight

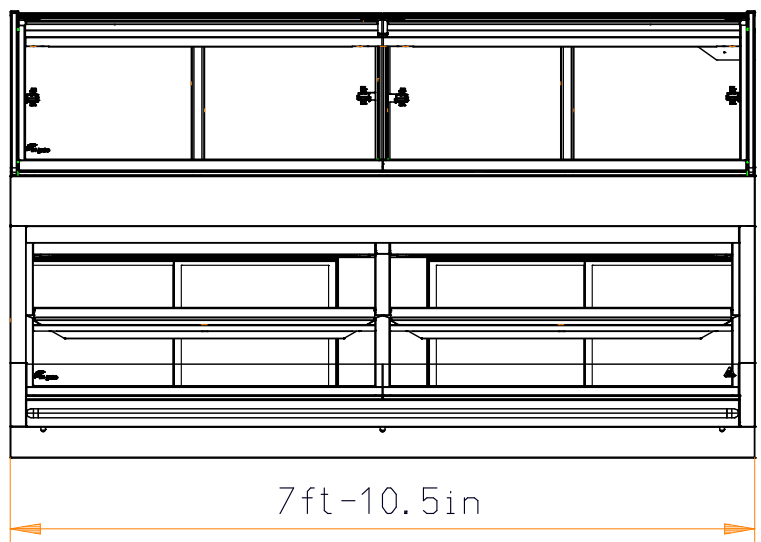
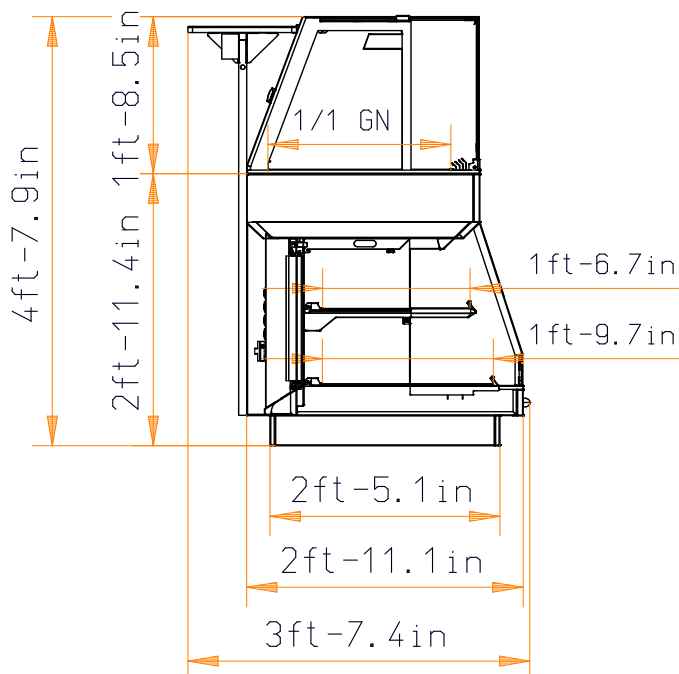
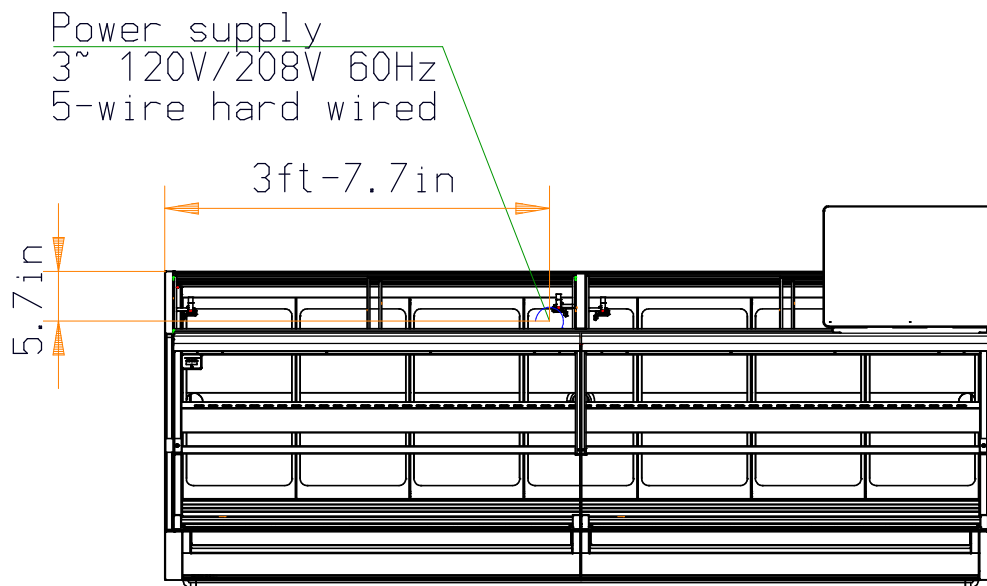
Width	94 1/2"
Depth	35 15/16"
Height	55 15/16"
Net weight	1125 lbs
Gross weight	1455 lbs

Power requirements

Power	max. 11.2 kW
Voltage	3N~ 120/208 V 5-wire hard wired
Frequency	50/60 Hz
Nominal current - Amps	33 A

DC 96-3 Hot full serve / self-serve

Art. No. 9369900



The DC Hot FS/SS is ETL listed
(conforms UL standard 197, NSF standard 4 and CSA standard C22.2 No. 109)



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.
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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