

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

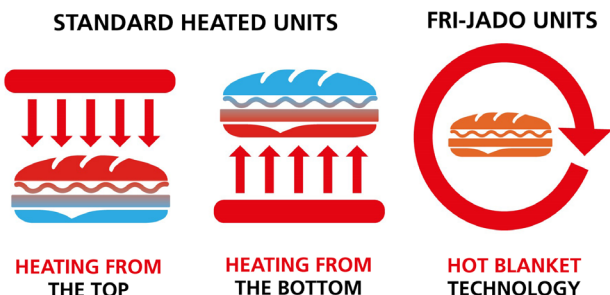
At Fri-Jado, **we are committed to making your food look and taste irresistible, helping you boost your sales.** By listening to our customers' specific needs, we've developed the MDD range of heated merchandisers for packaged food-to-go. The result? A solution tailored to meet all your requirements.

MDD

Our heated, self-serve merchandiser come with 3-, 4- or 5 levels, **designed specifically for packaged hot food products.** Available in widths of 24, 36, or 48 inch, rear loading or solid back.

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 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 feature 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 (on castors) - Available in 24, 36 and 48" wide in 3-, 4- or 5-level. Solid back or rear-loading.
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	Multi Temp allows individual shelf temperature control - temperature between 104° and 158° F, heating off, lights off
Thin shelves with adjustable 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
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 *Test Fri-Jado MDD 36-4 solid back model versus a comparable competitor unit. Results based on 7 hours operation plus pre-heating.
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 Patent number: EP2309897

Art. No.

Model	MDD 24-3	MDD 36-3	MDD 48-3
Solid back	9399059	9399057	9399058
Rear loading	9399069	9399067	9399068



Dimensions & weight

	MDD 24-3	MDD 36-3	MDD 48-3
Width incl. end walls	23 5/8"	35 7/16"	47 1/2"
Depth incl. bump rail solid back	31 7/8"	31 7/8"	31 7/8"
Depth incl bump rail rear loading	33 1/16"	33 1/16"	33 1/16"
Height on wheels	56 13/16"	56 13/16"	56 13/16"
Net weight	335 lbs	397 lbs	459 lbs
Gross weight	392 lbs	467 lbs	542 lbs
Total presentation area	8.07 ft²	12.92 ft²	17.76 ft²

Power requirements

	MDD 24-3	MDD 36-3	MDD 48-3
Maximum power	2.3 kW	3.2 kW	4.2 kW
Voltage	1N~ 208 V	1N~ 208 V	1N~ 208 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Amps	10.9 A	15.1 A	20.1 A
Electrical connection*	NEMA 6-20P	NEMA 6-20P	NEMA 6-30P

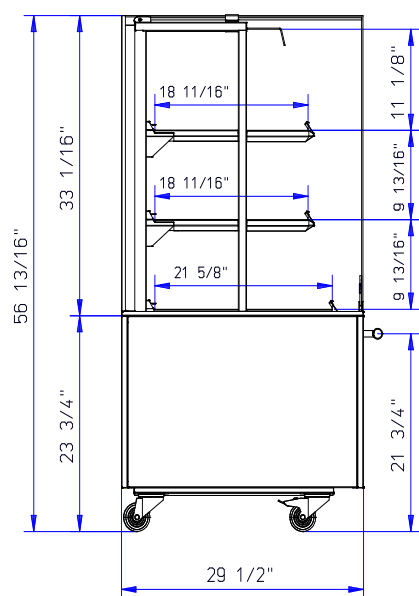
* Standard plug | Length power cord appr. 8 2/4"

MDD 3-level Patent number: EP2309897

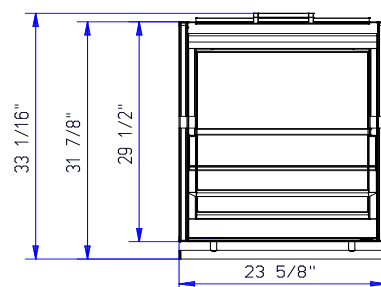
Art. No.

Model	MDD 24-3	MDD 36-3	MDD 48-3
Solid back	9399059	9399057	9399058
Rear loading	9399069	9399067	9399068

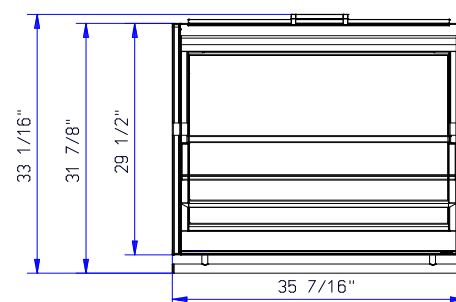
Solid back



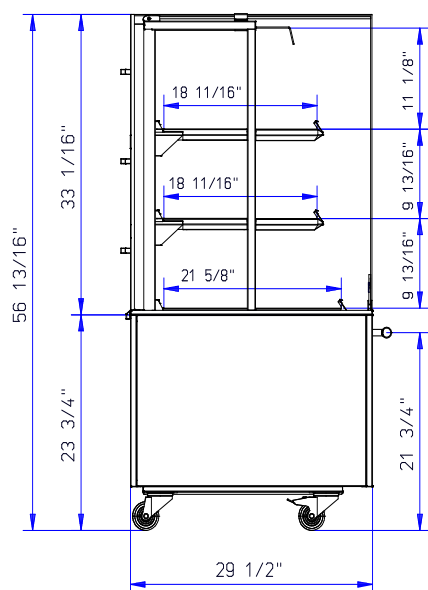
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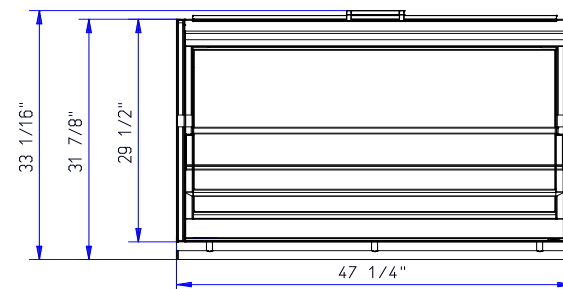
36-3



Rear loading



48-3



MDD 4-level Patent number: EP2309897

Art. No.

Model	MDD 24-4	MDD 36-4	MDD 48-4
Solid back	9399054	9399055	9399056
Rear loading	9399064	9399065	9399066



Dimensions & weight

	MDD 24-4	MDD 36-4	MDD 48-4
Width incl. end walls	23 5/8"	35 7/16"	47 1/2"
Depth incl. bump rail solid back	31 7/8"	31 7/8"	31 7/8"
Depth incl bump rail rear loading	33 1/16"	33 1/16"	33 1/16"
Height on wheels	67 13/16"	67 13/16"	67 13/16"
Net weight	419 lbs	485 lbs	551 lbs
Gross weight	500 lbs	584 lbs	668 lbs
Total presentation area	10.66 ft ²	17.01 ft ²	23.36 ft ²

Power requirements

	MDD 24-4	MDD 36-4	MDD 48-4
Maximum power	3.0 kW	4.1 kW	5.5 kW
Voltage	1N~ 208 V	3N~ 208 V	3N~ 208 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Amps	14.4 A	13.2 A	17.7 A
Electrical connection*	NEMA 6-20P	NEMA 15-30P	NEMA 15-30P

* Standard plug | Length power cord appr. 8 2/4"

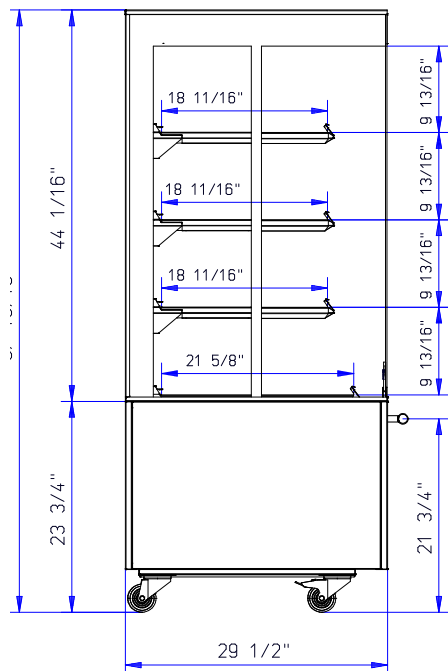
MDD 4-level

Patent number: EP2309897

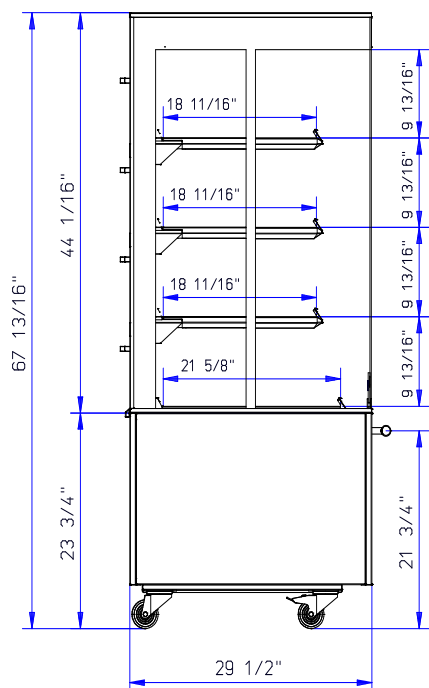
Art. No.

Model	MDD 24-4	MDD 36-4	MDD 48-4
Solid back	9399054	9399055	9399056
Rear loading	9399064	9399065	9399066

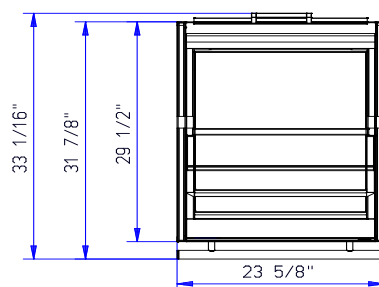
Solid back



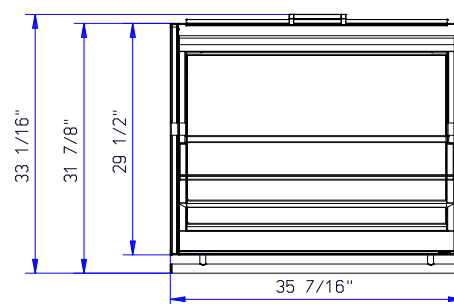
Rear loading



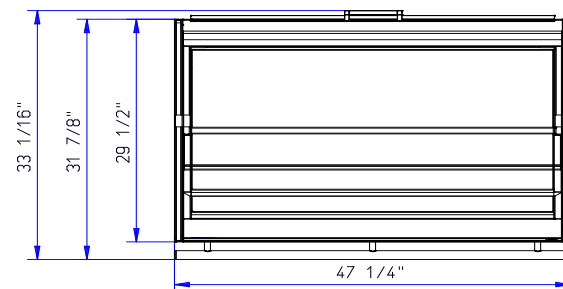
24-4



36-4



48-4



MDD 5-level Patent number: EP2309897

Art. No.

Model	MDD 24-5	MDD 36-5	MDD 48-5
Solid back	9399052	9399051	9399053
Rear loading	9399062	9399061	9399063



Dimensions & weight

	MDD 24-5	MDD 36-5	MDD 48-5
Width incl. end walls	23 5/8"	35 7/16"	47 1/2"
Depth incl. bump rail solid back	31 7/8"	31 7/8"	31 7/8"
Depth incl bump rail rear loading	33 1/16"	33 1/16"	33 1/16"
Height on wheels	77 11/16"	77 11/16"	77 11/16"
Net weight	461 lbs	560 lbs	661 lbs
Gross weight	542 lbs	659 lbs	778 lbs
Total presentation area	13.24 ft²	21.10 ft²	29.06 ft²

Power requirements

	MDD 24-5	MDD 36-5	MDD 48-5
Maximum power	3.7 kW	5.1 kW	6.7 kW
Voltage	3N~ 208 V	3N~ 208 V	3N~ 208 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Amps	11.9 A	15.5 A	20.6 A
Electrical connection*	NEMA 15-30P	NEMA 15-30P	NEMA 15-30P

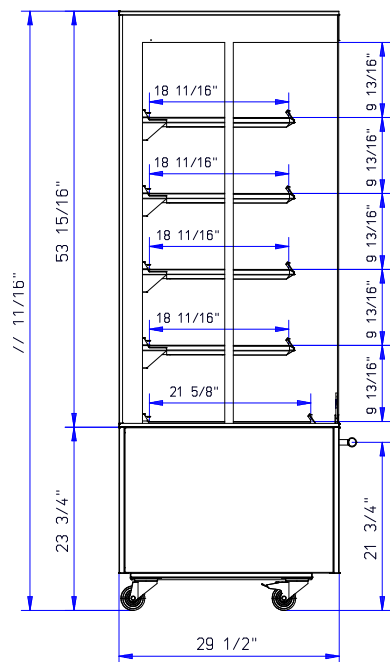
* Standard plug | Length power cord appr. 8 2/4"

MDD 5-level Patent number: EP2309897

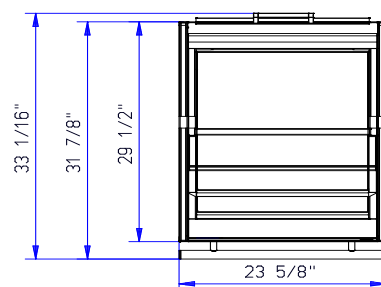
Art. No.

Model	MDD 24-5	MDD 36-5	MDD 48-5
Solid back	9399052	9399051	9399053
Rear loading	9399062	9399061	9399063

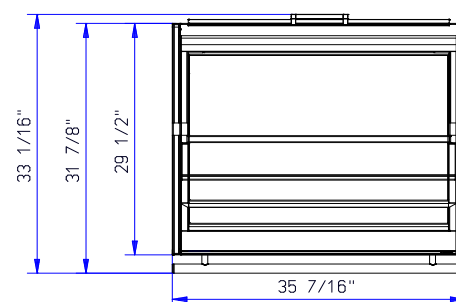
Solid back



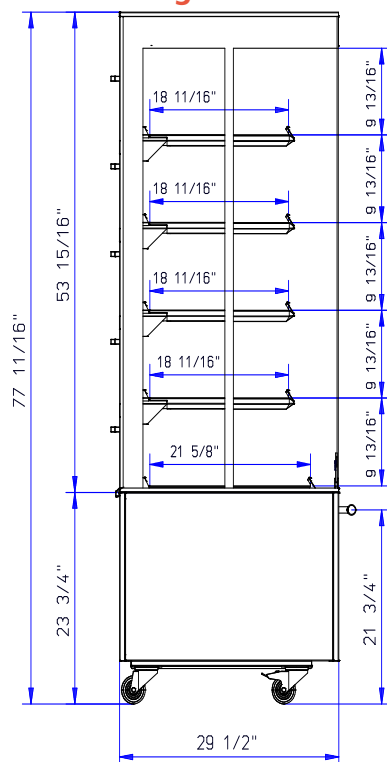
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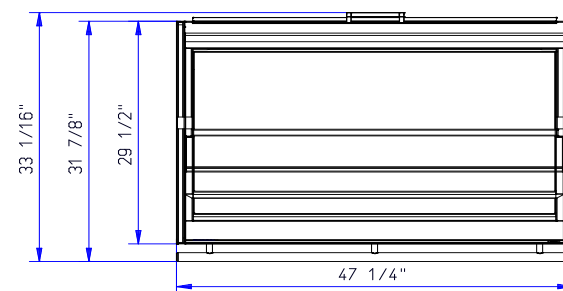
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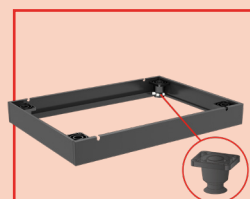


Rear loading



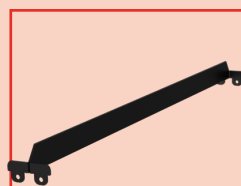
48-5





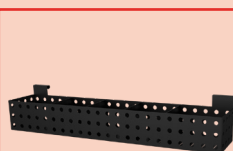
Levelling legs with plinth set

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



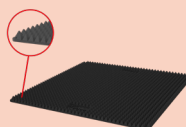
Shelf dividers

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



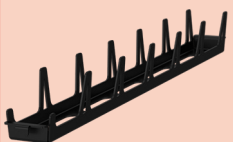
Condiment holder

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.

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

Discover all
accessories



The MDD Hot is ETL listed
(meets 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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