

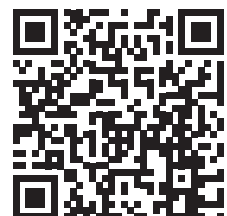
Fri-Jado MCC Food Displays

Hot self-serve on a base
2- & 3-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 Hot self-serve

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

Available in widths of 600, 900, or 1200 mm. Unlimited combination possibilities with other MCC and DC models, hot, cold or ambient.

Patented Hot Blanket technology

Fri-Jado's self-serve hot merchandisers and open-front displays 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 hot food displays 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.

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.

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	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
Slim 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 600, 900 and 1200 mm wide in 2 or 3-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	Offers excellent thermal insulation to retain internal heat, minimise temperature fluctuations, and reduce energy loss. Enhances product visibility while supporting long-term energy efficiency and consistent food warming
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

MCC Hot self-serve on a base 2-level

Art. No.

	MCC 60	MCC 90	MCC 120
Solid back	9389212X	9389214X	9389216X
Rear loading	9389211X	9389213X	9389215X



Dimensions & weight

	MCC 60	MCC 90	MCC 120
Width	600 mm	900 mm	1200 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Net weight	110 kg	145 kg	180 kg
Gross weight	135 kg	177 kg	218 kg
Total presentation area	0.51 m ²	0.82 m ²	1.13 m ²

Power requirements

	MCC 60	MCC 90	MCC 120
Power	1.56 kW	2.21 kW	2.94 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Max. nominal current	6.4 A	9.0 A	12.2 A
Electrical connection*	2-pole earthed plug 16 A	2-pole earthed plug 16 A	2-pole earthed plug 16 A

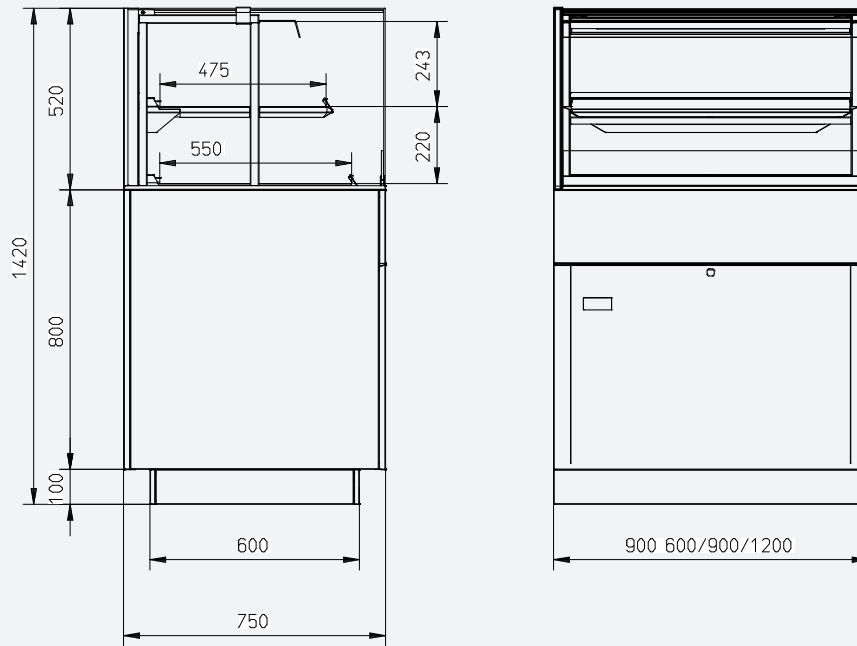
* Length power cord appr. 1.5 m

MCC Hot self-serve on a base 2-level

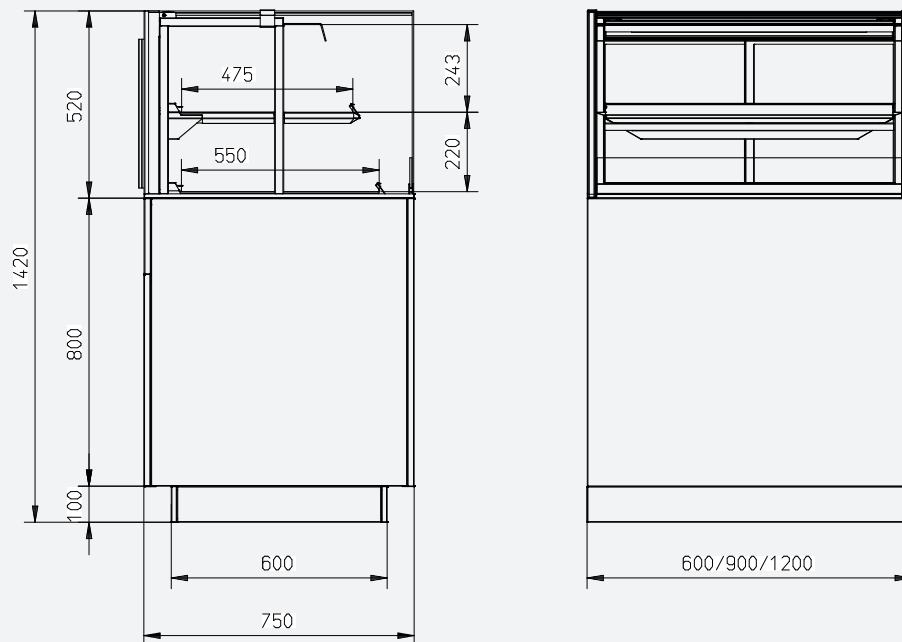
Art. No.

	MCC 60	MCC 90	MCC 120
Solid back	9389212X	9389214X	9389216X
Rear loading	9389211X	9389213X	9389215X

Solid back



Rear loading



MCC Hot self-serve on a base 3-level

Art. No.

	MCC 60	MCC 90	MCC 120
Solid back	9389012X	9389014X	9389016X
Rear loading	9389011X	9389013X	9389015X



Dimensions & weight

	MCC 60	MCC 90	MCC 120
Width	600 mm	900 mm	1200 mm
Depth	750 mm	750 mm	750 mm
Height on stand	1420 mm	1420 mm	1420 mm
Net weight	135 kg	170 kg	205 kg
Gross weight	161 kg	202 kg	243 kg
Total presentation area	0.72 m ²	1.15 m ²	1.58 m ²

Power requirements

	MCC 60	MCC 90	MCC 120
Power	2.10 kW	3.01 kW	4.01 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	8.6 A	12.4 A	7.1 A
Electrical connection*	2-pole earthed plug 16 A	2-pole earthed plug 16 A	CEE-form 16 A

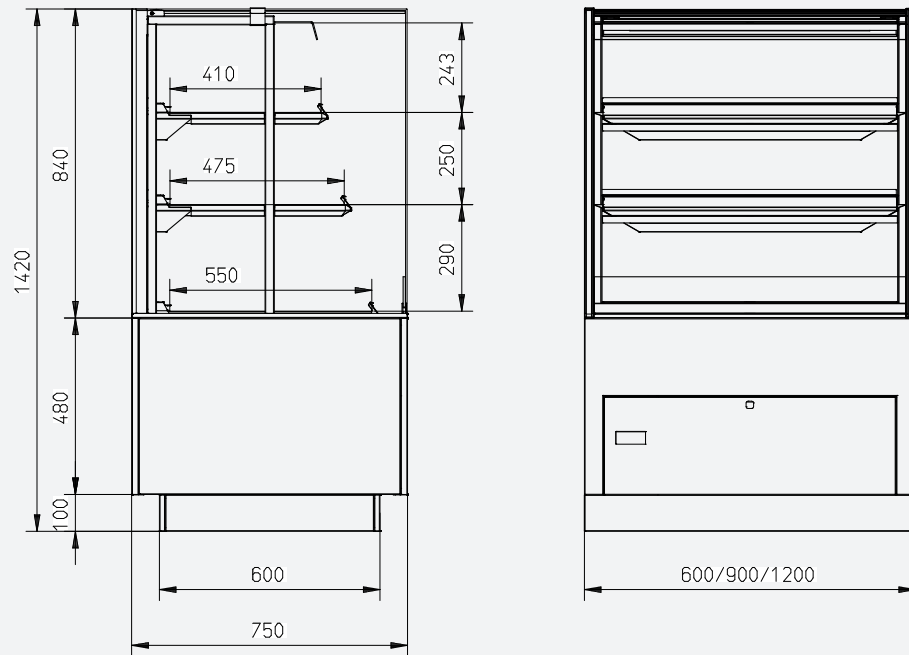
* Length power cord appr. 1.5 m

MCC Hot self-serve on a base 3-level

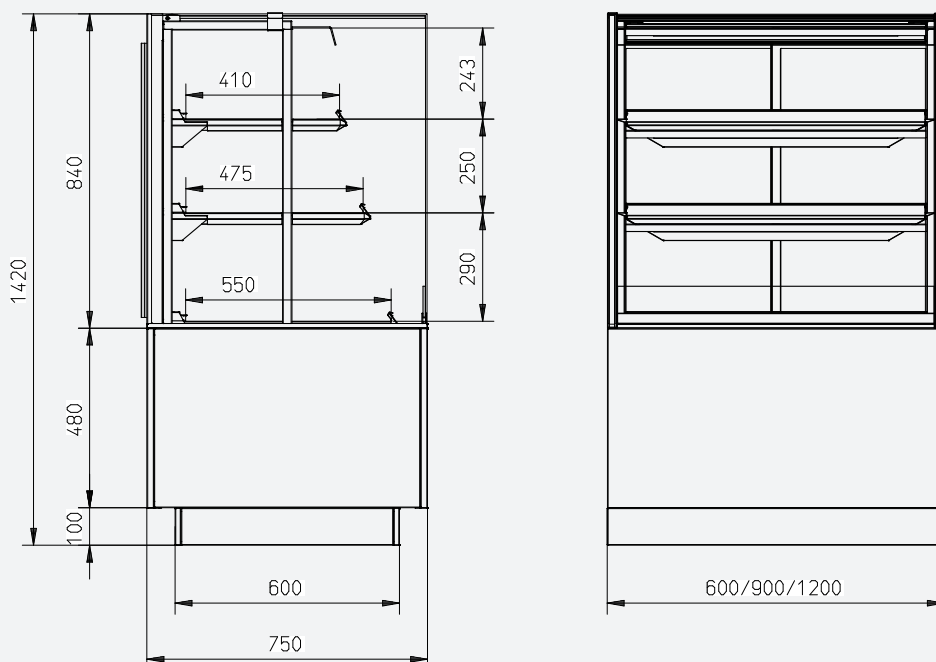
Art. No.

	MCC 60	MCC 90	MCC 120
Solid back	9389012X	9389014X	9389016X
Rear loading	9389011X	9389013X	9389015X

Solid back



Rear loading



A taste of accessories



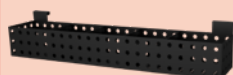
Price rail set

Price rail set for clear, professional product labeling - C-profile to hold 35 mm price tags.



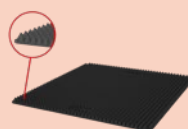
Shelf dividers

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.



Back 2 Back kit

Connect your MCCs (Hot or Cold) back-to-back while maintaining consistent temperatures. Two kits are required for back-to-back connection (one kit per MCC unit - available for 3-level unit, solid back only)

Accessories MCC Hot self-serve	MCC 60	MCC 90	MCC 120
Description	Art. No.	Art. No.	Art. No.
Price rail set 2-level	9389807	9389808	9389809
Price rail set 3-level	9389801	9389802	9389803
Temperature indicator	9229801	9229801	9229801
Condiment holder	9380198	9380198	9380198
Back 2 Back kit	9380221	9380209	9380219

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. 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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