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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 MTT heated countertop display for packaged food-to-go. The result? A solution tailored to meet all your requirements.

MTT Heated self-serve countertop

Our heated, self-serve display comes with 2 levels, **designed specifically for packaged food products**. Available in widths of 600 or 900 mm. Rear loading or solid back. All versions equipped with 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.

STANDARD HEATED UNITS



HEATING FROM THE TOP



HEATING FROM THE BOTTOM



HOT BLANKET TECHNOLOGY

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.



Features & Benefits

Design

Heated self-serve countertop merchandiser for hot food to take away. Available in different models and width sizes	Countertop merchandiser - Available in 600 and 900 mm wide in 2-level. Solid back or rear-loading. All versions equipped with 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	Multi Temp offers individual temperature control per shelf, allowing operators to tailor conditions to the specific needs of different food groups
Adjustable top shelf 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.

Technology & Performance

Low energy consumption	Up to 50% energy savings compared to other display solutions on the market
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

Specifications

MTT

2-level

Art. No.

	MTT 60	MTT 90
Solid back	9409000	9409002
Rear loading	9409001	9409003



Dimensions & weight

	MTT 60	MTT 90
Width	600 mm	900 mm
Depth SB/RL	610 / 640 mm	610 / 640 mm
Height on legs	670 mm	670 mm
Net weight SB/RL	59 / 63 kg	79 / 85 kg
Gross weight SB/RL	69 / 73 kg	89 / 95 kg
Total presentation area	0.41 m ²	0.66 m ²

Power requirements

	MTT 60	MTT 90
Power	1.28 kW	1.92 kW
Voltage	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz
Max. nominal current	5.3 A	8.0 A
Electrical connection*	2-pole earthed plug 16 A	2-pole earthed plug 16 A

^{*} Length power cord appr. 1.5 m

MTT

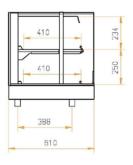
2-level

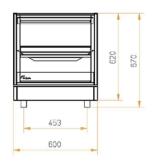
Art. No.

	MTT 60	MTT 90
Solid back	9409000	9409002
Rear loading	9409001	9409003

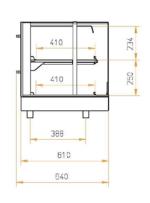
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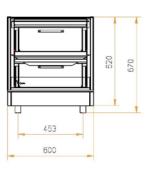
Solid back





Rear loading

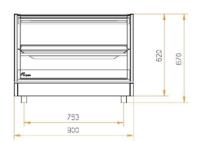




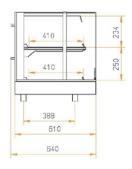
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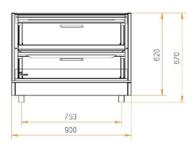
Solid back





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.

Accessories MTT	MTT 60	MTT 90	
Description	Art. No.	Art. No.	
Price rail set 2-level	9389807	9389808	
Temperature indicator	9229801	9229801	
Condiment holder	9380198	9380198	

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





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 inconvience caused as a result of any inaccurancy or error on this spec sheet. fri-jado

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