

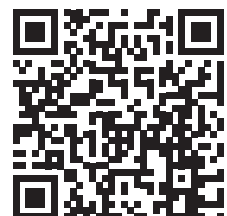
Fri-Jado MCC Food Displays

Hot Humidified serve-over
on a base
2-, 3- & 4-level



Table of contents

Features & Benefits	4
Models	
MCC 2-level Hot Humidified serve-over on a base	5
MCC 3-level Hot Humidified serve-over on a base	7
MCC 4-level Hot Humidified serve-over on a base	9
A taste of accessories	11



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 Humidified

Our heated, humidified serve-over display come with 2, 3, or 4 levels, **designed specifically for unpackaged food products.** Available in widths of 600, 900, or 1200 mm.

Unlimited combination possibilities with other MCC and DC models, hot, cold or ambient.

Premium Humidification technology

Introducing the MCC Hot serve-over humidified, featuring Fri-Jado's Hot Humidification technology. This system is optimised to **keep your unpackaged food safe and delicious for longer.** A hot and humidified airflow is evenly distributed throughout the unit, keeping all products at the correct temperature, while managing humidity levels. This extends food shelf life.



Manual or Automatic water fill

The heated, humidified display is designed to keep hot food items at the ideal serving temperature while maintaining humidity to preserve freshness and visual appeal. It is **available with either a manual or automatic water fill system**, allowing it to suit a variety of operational setups. The manual fill option enables staff to add water to the reservoir as needed, while the automatic version connects directly to a water supply for continuous humidity control with minimal maintenance.

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 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
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-, 3- or 4-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

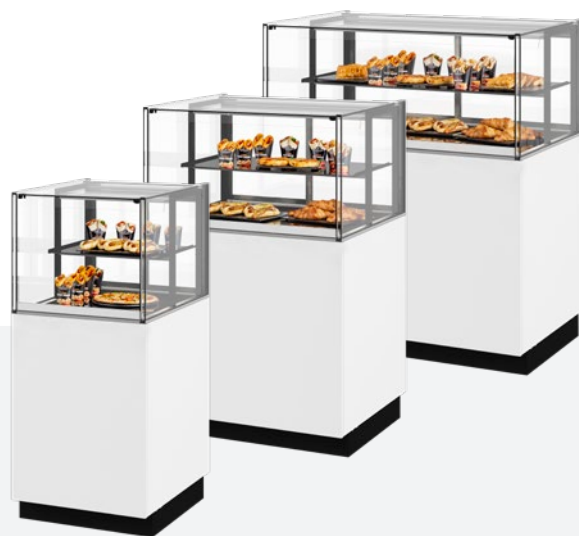
Technology & Performance

Thermopane glass	Provides superior thermal insulation, reducing the exchange of heat between the interior and exterior, enhances product visibility, and long-term energy savings
Hot Humidification technology, optimised for unpackaged hot food	The unit ensures even distribution of hot, humidified air for consistent food temperatures and extended holding times. Its energy-saving hot air recirculation system maintains optimal conditions while reducing energy consumption. This efficient performance helps minimise waste, lower environmental impact, and reduce operating costs
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 Humidified serve-over on a base 2-level

Art. No.

MCC 60	MCC 90	MCC 120
9389231X	9389233X	9389235X



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	0.54 m ²	0.86 m ²	1.19 m ²

Power requirements

	MCC 60	MCC 90	MCC 120
Power	1.72 kW	2.08 kW	2.77 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Max. nominal current	7.0 A	8.5 A	11.4 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

Water requirements

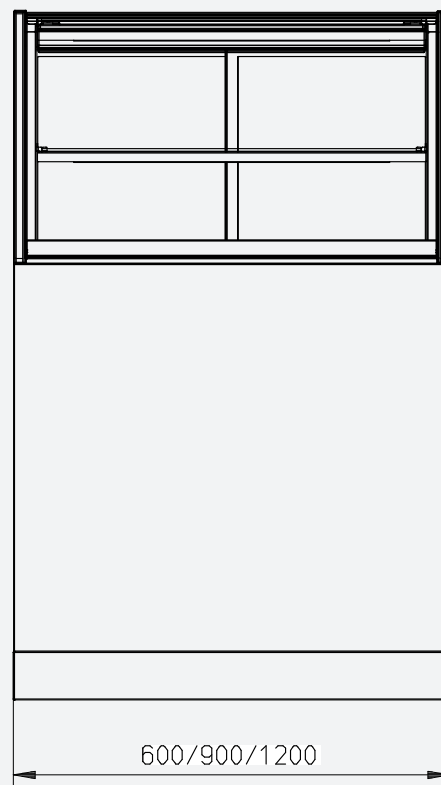
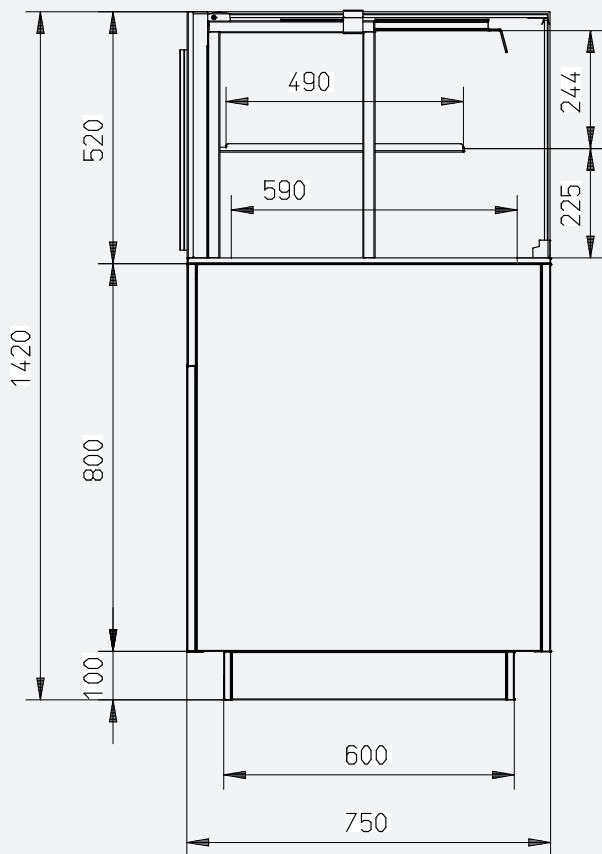
Connection*	¾" or 12 mm hose
Supply pressure*	min. 1.5 bar
Hardness	max. 40 °fH
Conductivity	between 350 – 750 µS/cm

* Only in combination with a fixed water supply

MCC Hot Humidified serve-over on a base 2-level

Art. No.

MCC 60	MCC 90	MCC 120
9389231X	9389233X	9389235X



MCC Hot Humidified serve-over on a base 3-level

Art. No.

MCC 60	MCC 90	MCC 120
9389031X	9389033X	9389035X



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	0.75 m ²	1.20 m ²	1.66 m ²

Power requirements

	MCC 60	MCC 90	MCC 120
Power	1.72 kW	2.09 kW	2.79 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Max. nominal current	7.1 A	8.5 A	11.4 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

Water requirements

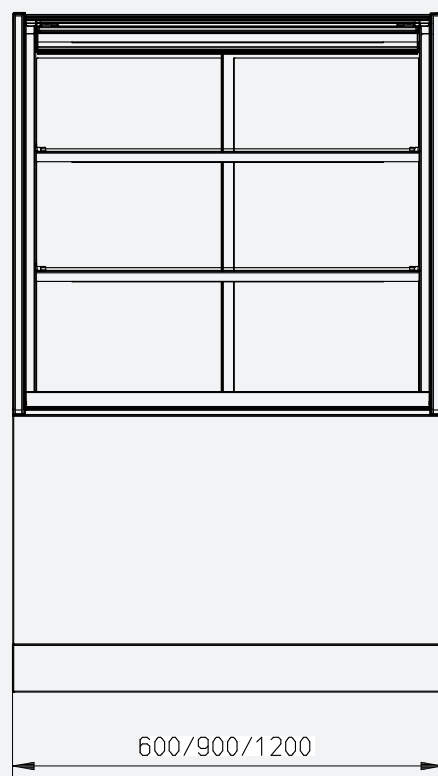
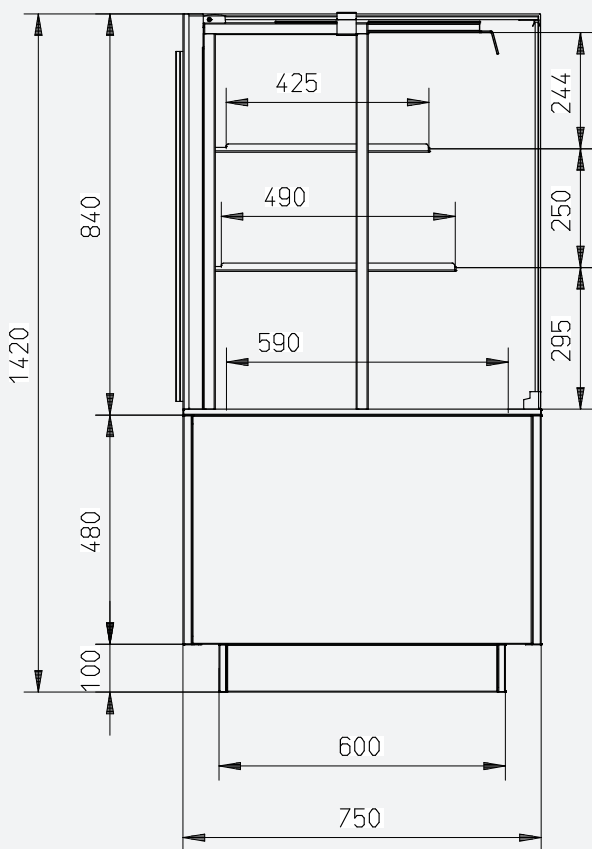
Connection*	¾" or 12 mm hose
Supply pressure*	min. 1.5 bar
Hardness	max. 40 °fH
Conductivity	between 350 – 750 µS/cm

* Only in combination with a fixed water supply

MCC Hot Humidified serve-over on a base 3-level

Art. No.

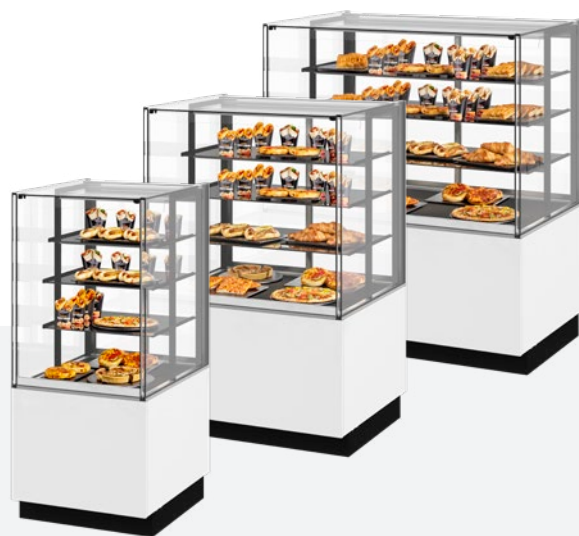
MCC 60	MCC 90	MCC 120
9389031X	9389033X	9389035X



MCC Hot Humidified serve-over on a base 4-level

Art. No.

MCC 60	MCC 90	MCC 120
9389431X	9389433X	9389435X



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	140 kg	177 kg	214 kg
Gross weight	166 kg	209 kg	255 kg
Total presentation area	1.00 m ²	1.60 m ²	2.19 m ²

Power requirements

	MCC 60	MCC 90	MCC 120
Power	1.73 kW	2.10 kW	2.81 kW
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Max. nominal current	7.1 A	8.6 A	11.5 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

Water requirements

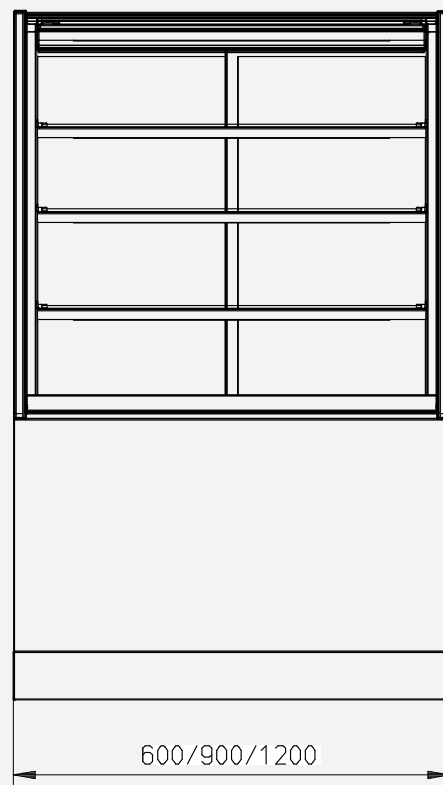
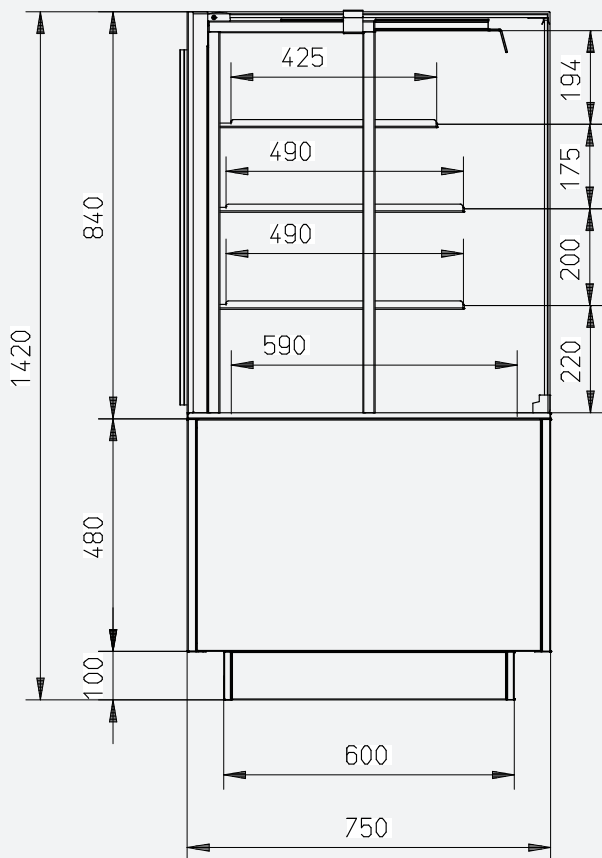
Connection*	¾" or 12 mm hose
Supply pressure*	min. 1.5 bar
Hardness	max. 40 °fH
Conductivity	between 350 – 750 µS/cm

* Only in combination with a fixed water supply

MCC Hot Humidified serve-over on a base 4-level

Art. No.

MCC 60	MCC 90	MCC 120
9389431X	9389433X	9389435X

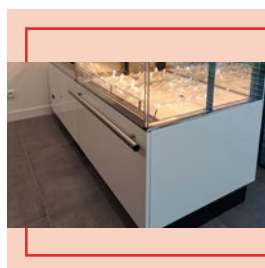


A taste of accessories



Price rail set

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



Bumper

To protect the display base against damage.



Castor set

For easy moving.



Temperature indicator

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

Accessories MCC Hot humidified serve-over	MCC 60	MCC 90	MCC 120
Description	Art. No.	Art. No.	Art. No.
Price rail set 2-level	9380336	9380338	9380549
Price rail set 3-level	9380331	9380521	9380518
Price rail set 4-level	9389827	9389828	9389829
Bumper	9380206	9380207	9380205
Castor set (height MCC + 23 mm)	9389851	9389851	9389851
Temperature indicator	9229801	9229801	9229801

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.



by **GSK** || Kältetechnik
Fachgroßhandel GmbH
info@gsk-diessen.de | www.gsk-diessen.de

www.frijado.com