

Get the best,
in every
aspect

MCC Cold full serve
displays
3 shelves



Fri-Jado's MCC Food Displays offer you the best, in every aspect



Up to 75%* more product visibility thanks to clever design. Because seeing is buying.



Highest capacity in a small footprint: Up to 30% more display area saves valuable floor space.



Maximum food quality and safety, longer shelf life and less waste thanks to superior hot & cold holding technologies. Which at the same time save up to 50% on energy consumption and costs.



Combine hot & cold displays side by side or back-to-back and choose from a variety of other options: Self-serve, self-serve with glass doors or full serve, drop-in or floor models, 2, 3 or 4 levels and displays equipped with a a solid back or with sliding glass doors for rear loading.



Made from 99% recyclable components in a solar-powered factory, and equipped with energy saving hot & cold holding technologies, the MCC range reduces environmental impact and lowers your energy bill.

* Compared to the competition according to global ISO standards - TDA ISO 23953

MCC Cold full serve

Features

- 3-level refrigerated full serve display cabinet
- Designed for packaged and unpackaged products
- 36, 48 or 60 inches wide
- Mirror glass sliding doors on the operator side
- Available with underframe or as a drop-in version that can be integrated in any store concept
- Underframe available in any RAL color
- Slim transparent shelves with adjustable height and angle
- LED lighting with natural color reproduction on each shelf
- Patented Cold Booster technology extends food shelf life. At the top of the unit, cold air is pushed further to the front and guided downward using the included price rail mounts. This creates a superior cold curtain that completely encloses the food.
- Eco-friendly R290 refrigerant | Temperature class NSF 7 Type II
- Product temperature maintained between 30°F and 41°F
- Thermo pane glass – increased insulation
- Ready to plug in for quick and easy installation with the optional evaporation tray
- Fixing system for price rails included
- Total presentation area:
 - MCC 36-3: 12.70 ft²
 - MCC 48-3: 17.44 ft²
 - MCC 60-3: 22.28 ft²

Accessories

- Bumper (underframe models)
- Evaporation tray
- Caster set (underframe models)



Three presentation levels



Patented Cold Booster technology



Maximum food visibility



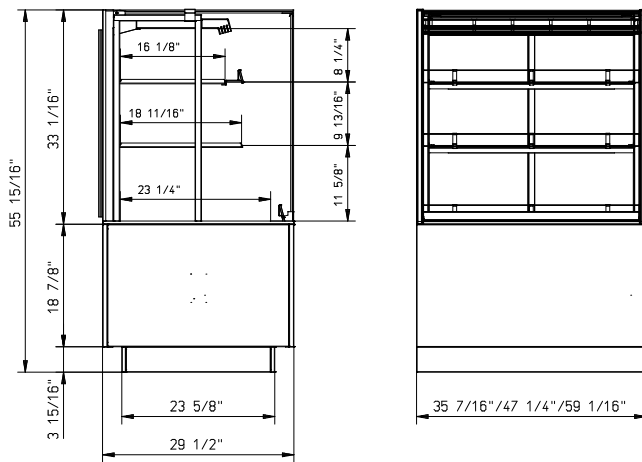
Models on underframe or drop-in version

| | MCC 36-3 Cold full serve | MCC 48-3 Cold full serve | MCC 60-3 Cold full serve |
|------------------------------|--------------------------|--------------------------|--------------------------|
| Width | 35 7/16" | 47 1/4" | 59 1/16" |
| Depth | 29 1/2" | 29 1/2" | 29 1/2" |
| Height on stand | 55 7/8" | 55 7/8" | 55 7/8" |
| Height drop-in above worktop | 33 1/16" | 33 1/16" | 33 1/16" |
| Weight net / gross | 430 / 500 lbs | 496 / 580 lbs | 562 / 659 lbs |
| Temperature class | NSF 7 Type II | NSF 7 Type II | NSF 7 Type II |
| Voltage | 1~ 115V | 1~ 115V | 1~ 115V |
| Frequency | 60 Hz | 60 Hz | 60 Hz |
| Power | 0.49 kW | 0.70 kW | 0.83 kW |
| Max. nominal current* | 7.6 A | 8.0 A | 9.2 A |
| Electrical connection** | NEMA 5-20P | NEMA 5-20P | NEMA 5-20P |
| Refrigerant/GWP | R290 / 3 | R290 / 3 | R290 / 3 |

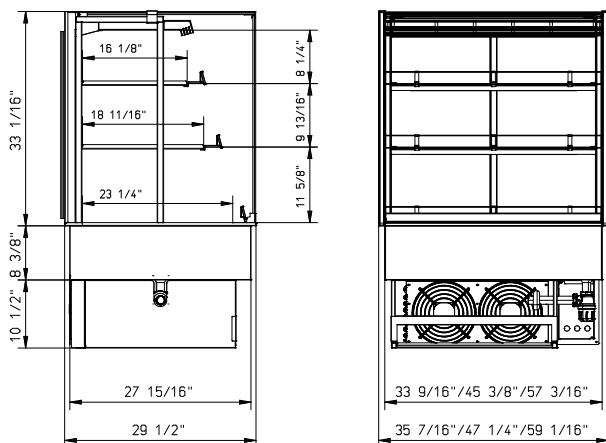
* Excl. optional evaporation tray (additional 0.57 kW / 5 A)

** Length power cord appr. 8 1/3 ft

MCC Cold full serve on underframe



MCC Cold full serve drop-in



Specifications and technical data are subject to amendment without notice.

These are basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com.

The MCC Cold is DOE compliant and ETL listed (meets UL standard 471, NSF standard 7 and CSA standard C22.2 No. 120).



DOE COMPLIANT

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