

Get the best,  
in every  
aspect

MCC Cold self-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 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 self-serve

#### Features

- 3-level refrigerated self-serve open display cabinet
- Designed for (un)packaged products
- 36, 48 or 60 inches wide
- Available with a solid back or as a rear loading model with 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 I
- Product temperature maintained between 30°F and 41°F
- Thermo pane glass – increased insulation
- Fixing system for price rails included
- Ready to plug in for quick and easy installation with the optional evaporation tray
- Total presentation area:
  - MCC 36-3: 12.70 ft<sup>2</sup>
  - MCC 48-3: 17.44 ft<sup>2</sup>
  - MCC 60-3: 22.28 ft<sup>2</sup>

#### Accessories

- Bumper (underframe models)
- Evaporation tray
- Caster set (underframe models)
- Back 2 Back kit (underframe models)



Three presentation levels



Patented Cold Booster  
technology



Maximum food visibility



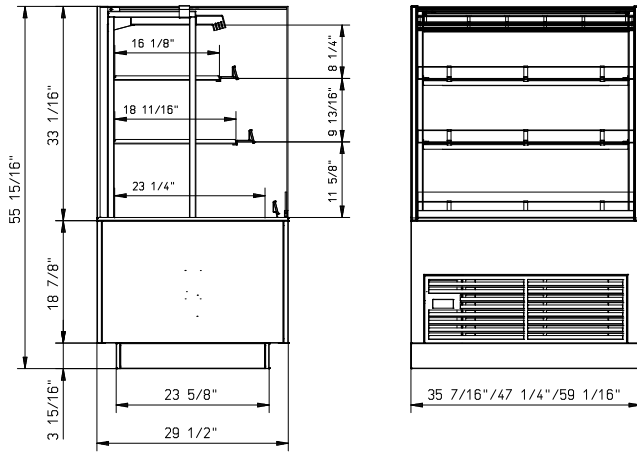
Models on underframe or  
drop-in version

	MCC 36-3 Cold self-serve	MCC 48-3 Cold self-serve	MCC 60-3 Cold self-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 I	NSF 7 Type I	NSF 7 Type I
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

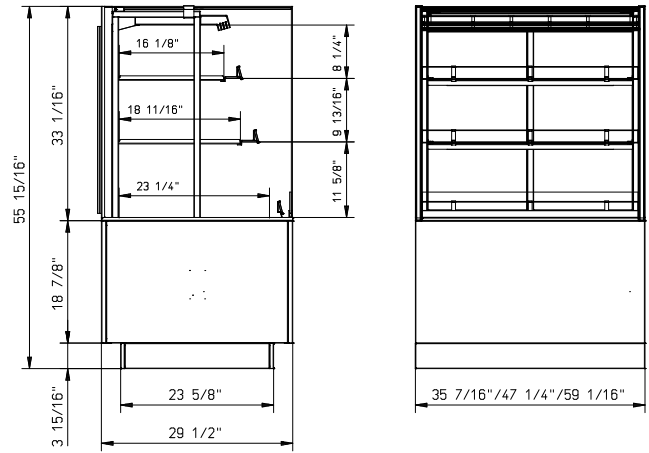
\* Excl. optional evaporation tray (additional 0.57 kW / 5 A)  
 \*\* Length power cord appr. 8 1/3 ft

### MCC Cold self-serve on underframe

Solid back

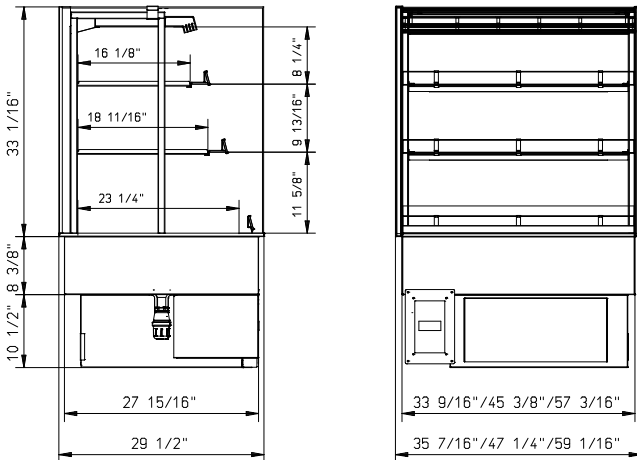


### Pass-through (rear loading)

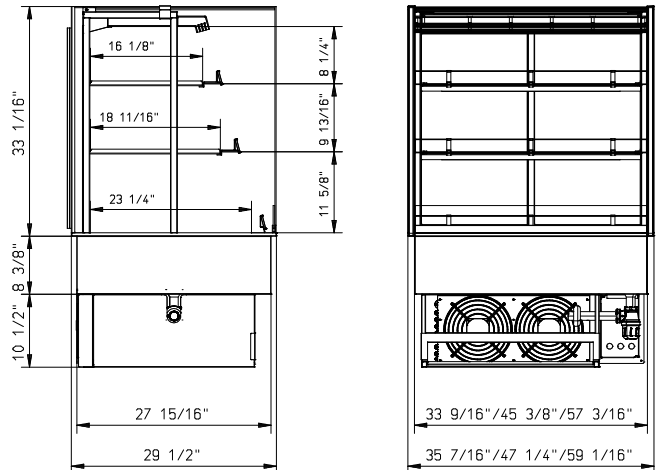


### MCC Cold self-serve drop-in

Solid back



### Pass-through (rear loading)



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](http://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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