





Pleasing the five senses: that's what it's all about when customers enter your store. Your deli or food-to-go department should therefore be a clear showpiece that provides a true food experience.

At Fri-Jado, we believe that an innovative and appetizing food experience can truly enrich any food retail environment. We provide food retailers around the world with the latest technology that makes their food products stand out. We engage their customers in the food preparation process with eye-catching front-cooking solutions. When it comes to fresh food presentation, our heated and refrigerated counters provide a crystal clear product view combined with perfect holding conditions.

Everything we do is about creating the best stage for our customers' products. We are convinced that creating maximum attraction through superior preparation and irresistible presentation is the most effective way to boost fresh food sales. Equally important, food retail equipment should have the lowest total cost of ownership. Hence, it is our passion to continuously improve the food retail experience with the latest high-quality technological innovations. At the same time, we realize that technology is just a tool. Putting our customers' products on stage is what we really do.



Why Fri-Jado?

Technology as enabler

Everything we do revolves around putting our customers' products on stage. We believe that creating maximum attraction towards food retail customers through superior quality and irresistible presentation is the most effective way to boost fresh food sales. Our technology is 'just' a tool that we developed around this philosophy.

Innovation

We are on top of new trends in technology, design and ergonomics with the aim of continuously improving the food retail experience. We regularly discuss the latest market trends and opportunities with our partners and international food retail customers. This is how we translate innovation into customer value in our products.

Highest quality

Providing value means providing technology that works, each and every time. All our equipment is developed and produced according to the highest standards. The result: first-class equipment with the lowest total cost of ownership in the industry.

Hot meets cold

The ultimate food experience combines both hot and cold products that are fresh, ready-to-heat or ready-to-eat. Our collection features products for hot and cold food preparation and presentation, which is unique in the industry.

Global network

We have been a reliable partner for food retail solutions since 1937. Our proven track record and solid international network of sales offices and local service partners provides a strong base.



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NEW: Multi Deck Display hot self-serve

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Boost sales!

Changes in consumer lifestyles have contributed to the increased popularity of grab-and-go products and ready-to-eat meals.

An appetizing product presentation is the key to **stimulating impulse sales** of these hot and refrigerated products. Our heated and refrigerated merchandisers have been designed with this idea in mind. Thanks to **excellent product visibility** and **superior holding technology**, products look irresistible and stay delicious for hours.

Your advantages

- Increase impulse sales
- Food quality and food safety
- Low operating costs

Grab-and-Go Heated Displays - Multi Deck Displays 3 level

Improved product visibility: more transparency Larger total display area: more products, same footprint Temperature setting per shelf: on Multi Temp models

Long shelf life: patented Hot Blanket holding technology **Ultra-thin shelves:** unobstructed view of food products Saves energy: up to 50% less energy consumption



Multi Deck Display 60 - 3 level (available from 1 April 2022)

Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visisbility
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- up to 50% energy savings compared to the competition
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self serve heated Multi Deck Display graband-go food presentation unit
- 3 level total presentation area of 0.75 m²
- Footprint of 0.45 m²

Available models:

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set



Multi Deck Display 90 - 3 level (available from 1 April 2022)

Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visisbility
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- up to 50% energy savings compared to the competition
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self serve heated Multi Deck Display graband-go food presentation unit
- 3 level total presentation area of 1.20 m²
- Footprint of 0.68 m²

Available models:

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set



Multi Deck Display 120 - 3 level (available from 1 April 2022)

Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visisbility
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- up to 50% energy savings compared to the
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self serve heated Multi Deck Display graband-go food presentation unit
- 3 level total presentation area of 1.65 m²
- Footprint of 0.90 m²

Available models:

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set





Accessories*	MDD 60 - 3 level	MDD 90 - 3 level	MDD 120 - 3 level
Description	Number	Number	Number
Front door set 3 level	9389831	9389832	9389833
Price rail set 3 level	9389801	9389802	9389803
Temperature indicator	9229801	9229801	9229801
Levelling legs	9398006	9398007	9398008

^{*} See page 37 for more accessories.

Grab-and-Go Heated Displays - Multi Deck Displays 4 & 5 level

Improved product visibility: more transparency Larger total display area: more products, same footprint Temperature setting per shelf: on Multi Temp models

Long shelf life: patented Hot Blanket holding technology **Ultra-thin shelves:** unobstructed view of food products Saves energy: up to 50% less energy consumption



Multi Deck Display 60 - 4 & 5 level

Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visisbility
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- up to 50% energy savings compared to the competition
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles,

Standard characteristics

- Self serve heated Multi Deck Display graband-go food presentation unit
- 60 cm wide 4 & 5 level display
- 4 level total presentation area of 0.99 m²
- 5 level total presentation area of 1.23 m²
- Footprint of 0.45 m²

Available models:

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set

Multi Deck Display 90 - 4 & 5 level



Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visisbility
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- up to 50% energy savings compared to the competition
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles,

Standard characteristics

- Self serve heated Multi Deck Display graband-go food presentation unit
- 90 cm wide 4 & 5 level display
- 4 level total presentation area of 1.58 m²
- 5 level total presentation area of 1.96 m²
- Footprint of 0.68 m²

Available models:

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set



Multi Deck Display 120 - 4 & 5 level



Top features

- Transparent design: Food = hero!
- Ultra-thin shelves: Increases product visisbility
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- up to 50% energy savings compared to the
- Multi Temp models: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off
- LED shelf lighting
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, noodles, wraps etc.

Standard characteristics

- Self serve heated Multi Deck Display graband-go food presentation unit
- 120 cm wide 4 & 5 level display
- 4 level total presentation area of 2.17 m²
- 5 level total presentation area of 2.70 m²
- Footprint of 0.90 m²

Available models:

- Solid back
- Pass through
- Single temperature setting
- Multi temperature settings (per shelf)
- Optional front doors set







	Number	Number	Number
MDD 4 level			
Solid Back	9399024	9399025	9399026
Pass through	9399034	9399035	9399036
Solid Back Multi Temp	9399004	9399005	9399006
Pass through Multi Temp	9399014	9399015	9399016
MDD 5 level			
Solid Back	9399022	9399021	9399023
Pass through	9399032	9399031	9399033
Solid Back Multi Temp	9399002	9399001	9399003
Pass through Multi Temp	9399012	9399011	9399013
Dimensions			
Width	600 mm	900 mm	1200 mm
Depth	750 mm	750 mm	750 mm
Height 4 level	1723 mm	1723 mm	1723 mm
Height 5 level	1973 mm	1973 mm	1973 mm
Technical data			
MDD 4 level			
Net weight Solid back Net weight Pass through	190 kg 198 kg	220 kg 230 kg	250 kg 262 kg
Voltage	1N~ 230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	2,7 kW	4,1 kW	5,5 kW
MDD 5 level			
Net weight Solid back Net weight Pass through	209 kg 219 kg	254 kg 266 kg	300 kg 314 kg
Voltage	3N~ 400/230	3N~ 400 V	3N~ 400 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	3,7 kW	5,1 kW	6,7 kW

Accessories*	MDD 60 - 4 & 5 level	MDD 90 - 4 & 5 level	MDD 120 - 4 & 5 level
Description	Number	Number	Number
Front door set 4 level	9398010	9398011	9398012
Front door set 5 level	9398013	9398014	9398015
Price rail set 4 level	9398000	9398001	9398002
Price rail set 5 level	9398003	9398004	9398005
Levelling legs	9398006	9398007	9398008

^{*} See page 37 for more accessories.



Accessories Multi Deck Displays - For packaged hot food

Fri-Jado created a range of high-quality interchangeable and compatible accessories to take food visibility and layout in its hot MDD and MCC self-serve units to the next level. These accessories are developed with packaged hot food in mind.

Condiment holder

The condiment holder can be used for cross selling or dispensing items such as napkins, bags or cutlery. Four dividers are provided which can be placed at various positions to create separate compartments. The condiment holder hooks to the raised glass edge at the front, which can be found on all MDD units and all MCC self-serve units with open front.



Merchandising racks

Merchandising racks can be used to angle products towards the customer for optimal visual impact and will increase the capacity of your counter. The rack will fit products up to 5 cm deep. Although racks can be used separately we recommended a shelf tray to fixate the position on your shelve. There are three sizes available to suit the different shelf depths.



Shelf dividers

Shelf Dividers can be used to to separate different products and highlight a clear divide between offers. Dividers can only be used in combination with a shelf tray. There are three sizes available to suit the different shelf depths.



Shelf insert trays

Shelf insert trays can be used to organize your products on a convenient location away from your counter. They also allow the positioning of dividers and merchandising racks in a most favorable way. Different sizes are available depending on unit width and shelf depth. On each MDD and MCC shelf, two insert trays will fit side by side. Please use the table below to select the required article.



Accessories	MDD Hot self-serve		
Description	Compatibility	Number	
Condiment holder	MDD 60/90/120	9380198	
Merchandising rack 475 mm - top & middle shelves	MDD 60/90/120	9384473	
Merchandising rack 550 mm - bottom shelf	MDD 60/90/120	9384475	
Shelf divider 475 mm - top & middle shelves	MDD 60/90/120	9384503	
Shelf divider 550 mm - bottom shelf	MDD 60/90/120	9384505	
Shelf insert tray 250x475mm - top & middle shelves	MDD 60	9384535	
Shelf insert tray 250x550mm - bottom shelf	MDD 60	9384536	
Shelf insert tray 400x475mm - top & middle shelves	MDD 90	9384470	
Shelf insert tray 400x550mm - bottom shelf	MDD 90	9384471	
Shelf insert tray 550x475mm - top & middle shelves	MDD 120	9384538	
Shelf insert tray 550x550mm - bottom shelf	MDD 120	9384539	

Grab-and-Go Heated Displays - Multi Deck 4 & 5 level Essential

Square design: stylish square glass with black canopy **Excellent product visibility**: 180° product view

Flexibility: easy to build in thanks to square glass model

Food safety: patented Hot Blanket holding technology **Boosts sales**: irresistible presentation that stimulates sales



Multi Deck 60 - 5 level square

Top features

- Square design
- Interchangeable price strips on each shelf
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, wraps etc.

Standard characteristics

- Self serve heated Multi Deck display unit
- 60 cm wide 5 level display
- 5 level total presentation area of 1.19 m²
- Footprint of 0.48 m²



Multi Deck 100 - 5 level square

Top features

- Square design
- Interchangeable price strips on each shelf
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, wraps etc.

Standard characteristics

- Self serve heated Multi Deck display unit
- 100 cm wide 5 level display
- 5 level total presentation area of 2.09 m²
- Footprint of 0.8 m²



Multi Deck 120 - 5 level square

Top features

- Square design
- Interchangeable price strips on each shelf
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, wraps etc.

Standard characteristics

- Self serve heated Multi Deck display unit
- 120 cm wide 5 level display
- 5 level total presentation area of 2.54 m²
- Footprint of 0.96 m²

	MD 60 - 5 level Essential square	MD 100 - 5 level Essential square	MD 120 - 5 level Essential square
	Number	Number	Number
MD 5 level square			
Solid Back	9229664	9229614	9229644
Dimensions			
Width	600 mm	1000 mm	1200 mm
Depth	790 mm	790 mm	790 mm
Height	1972 mm	1972 mm	1972 mm
Technical data			
MD 5 level square			
Net weight	209 kg	274 kg	300 kg
Voltage	3N~ 400 V	3N~ 400 V	3N~ 400 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	3,6 kW	5,4 kW	6,5 kW

Accessories	MD 60 - 5 level Essential square	MD 100 - 5 level Essential square	MD 120 - 5 level Essential square
Description	Number	Number	Number
Temperature indicator	9229801	9229801	9229801
Shelf leveler	9226139		
Shelf leveler - set of 3 (for one shelf)		9226739	9226639

Grab-and-Go Heated Displays - Multi Deck 3, 4 & 5 level curved

Excellent product visibility: 180° product view

Flexibility: position anywhere in store as pass through or

solid back

Food safety: patented Hot Blanket holding technology **Boosts sales**: irresistible presentation that stimulates sales





Top features

- Curved design
- Illuminated canopy with customizable signage
- Customizable price strips on each shelf
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, wraps etc.

Standard characteristics

- Self serve heated Multi Deck display unit
- 60 cm wide 3, 4 & 5 level display
- 3 level total presentation area of 0.78 m²
- 4 level total presentation area of 0.95 m²
- 5 level total presentation area of 1.19 m²
- Footprint of 0.48 m²

Multi Deck 100 - 4 & 5 level curved (discontinued per 1 July 2022)

Top features

- Curved design
- Illuminated canopy with customizable signage
- Customizable price strips on each shelf
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, wraps etc.

Standard characteristics

- Self serve heated Multi Deck display unit
- 100 cm wide 3, 4 & 5 level display
- 3 level total presentation area of 1.32 m²
- 4 level total presentation area of 1.67 m²
 - 5 level total presentation area of 2.09 m²
- Footprint of 0.8 m²



Multi Deck 120 - 4 & 5 level curved (discontinued per 1 July 2022)

Top features

- Curved design
- Illuminated canopy with customizable signage
- Customizable price strips on each shelf
- Hot Blanket holding technology keeps products warm at ≥ 65°C for at least 4 hours
- Endless possibilities ideal for chicken (portions), panini, pies, pastries, soups, hot rolls, wraps etc.

Standard characteristics

- Self serve heated Multi Deck display unit
- 120 cm wide 3, 4 & 5 level display
- 3 level total presentation area of 1.59 m²
- 4 level total presentation area of 2.03 m²
- 5 level total presentation area of 2.54 m²
- Footprint of 0.96 m²



Accessories	MD 60 - 3, 4 & 5 level curved	MD 100 - 3, 4 & 5 level curved	MD 120 - 3, 4 & 5 level curved
Description	Number	Number	
Temperature indicator	9229801	9229801	9229801
Shelf leveler	9226139		
Shelf leveler - set of 3 (for one shelf)		9226739	9226639

3N~ 400/230 V

50/60 Hz

5,4 kW

320 kg

3N~ 400/230 V

50/60 Hz

6,5 kW

229 kg

3N~ 400/230 V

50/60 Hz

3,6 kW

Voltage

Power

Frequency

Disclaimer

Prices

All prices are in Euros, excluding VAT and other governmental levies payable at removal, sale and delivery. Fri-Jado reserves the right to alter prices without notice.

Disclaimer

Whilst every care has been taken in the compilation of this price list, and every attempt has been made to present up-to-date and accurate information, we cannot guarantee that inaccuracies will not occur. Fri-Jado cannot be held responsible for any loss, damage or inconvenience caused as a result of any inaccuracy or error within this price list.

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