

Cold Essential

Custom Counter

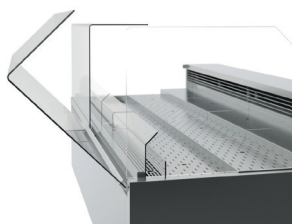
Your deli products look delicious in our full serve Cold Essential model. This model has been designed for presentation of wrapped products and openly displayed products that are less prone to dehydration such as cheese, chilled ready-to-eat meals, potato salads and other chilled meal components.

Lean construction

Thanks to its lean construction with UniSquare tiltforward glass and single glass side panels, the Cold Essential is your economic choice for presentation and holding of chilled products.

OmniCold refrigeration

Your products enjoy optimal temperatures thanks to OmniCold refrigeration technology. A well-balanced airflow circulates above and below the products at a speed of only 0.5 m/s. OmniCold also provides energy savings, since the temperature difference between air leaving and entering the evaporator is kept at a minimum.



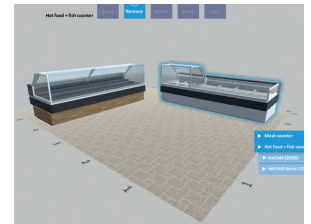
Tilt-forward glass



Customizable cladding and materials



Large range of accessories available



Custom Counter Configurator



Features Custom Counter Cold Essential

Top features

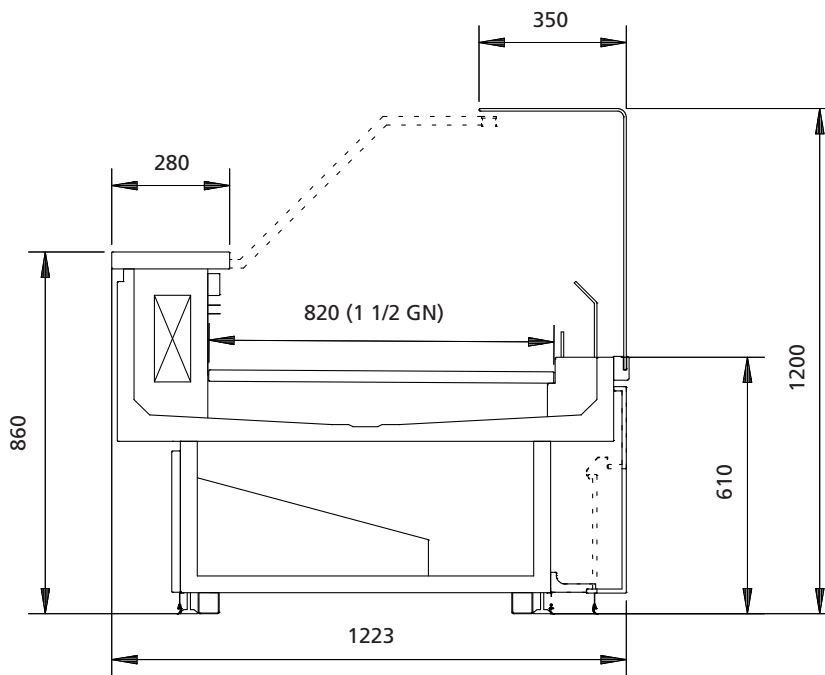
- Economic choice: UniSquare tilt-forward glass with lean construction, single pane glass side panels, same holding conditions as FreshCold model
- OmniCold refrigeration system
- Endless interior options such as blackened stainless steel, lowered flat deck interior for additional stacking height
- Optional LED lighting - various color options
- Optional ambient understorage

Standard characteristics

- Full serve counter
- Integral or remote refrigeration
- Product temperature up to 3M0 (-1 < T < 4 °C)
- Refrigeration load at 0M0: 50-150 W/m
- Large worktop (280 mm)
- Customizable cladding and materials
- Large range of accessories available
- Modular and connectable with other Custom Counter models

Custom Counter Configurator

Designing a tailor-made counter is easier than ever before with our Custom Counter Configurator, which can visualize your perfect counter in 3D.



Technical specifications

Model	Cold Essential - full serve
Length options (mm)	750, 1000, 1250, 1500, 1750, 2000, 2250, 2500, 2750, 3000, 3250, 3500, 3750*
Nominal voltage	1N~230V 50/60Hz
Product temperature	Up to 3M0 (-1 < T < 4 °C) according to EN ISO 23953**
Presentation area depth	820 mm or 1½ GN
Refrigeration load	50-150 W/m***
Refrigeration capacity	400 W/m
Evaporation temperature	Up to -4 °C
Stacking height - standard interior	Up to 200 mm at 0M0
Stacking height - lowered interior	Up to 250 mm at 0M0
Glass	UniSquare tilt-forward glass
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Refrigeration	Remote R404A (TEV)
Interior configuration	Flat deck (standard/lowered), stepped deck, GN pans
Interior material	Stainless steel AISI 304
Exterior	Square underframe, stainless steel
Worktop	Stainless steel AISI 304 (optional blackened)
Accessory rail	Standard accessory rail
Water drainage	Permanent drain

* Minimum and/or maximum length may be limited by selected refrigeration options.

** Depending on store temperature, interior configuration, stacking height and evaporation temperature.

*** REC at 0M0 conditions, 24 hour average. Effective REC depends on store conditions, product load and cabinet configuration.

Specifications and technical data are subject to amendment without prior notice. Please check www.frijado.com for the latest information and specifications.