# Get the best, in every <u>as</u>pect

MCC Hot self-serve humidified displays with doors 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, 3 or 4 levels, a solid back or sliding glass doors for rear loading and holding technologies optimized for packaged and unpackaged food.



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



Three presentation levels

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Hot Blanket holding technology

## MCC Hot self-serve humidified with doors

### **Features**

- 3-level heated and humidified self-serve display cabinet
- Designed for unpackaged products
- Self-closing glass doors on customer side
- 24, 36 or 48 inches wide
- Available with a solid back or as a rear loading model with sliding glass doors on the operator side
- Available with underframe or as a drop-in version that can be integrated in any store concept
- Ready to plug in for quick and easy installation
- Underframe available in any RAL color
- Slim shelves with adjustable angle and height
- LED lighting with natural color reproduction on each shelf
- Hot Humidification technology extends shelf life of unpackaged food
- Energy saving hot air recirculation
- Humidification with automatic or manual water fill (solid back model can only be connected to an external water supply)
- Thermopane glass increased insulation
- Fixing system for price rails included
- Total presentation area:
  - MCC 24-3: 8.1 ft<sup>2</sup>
  - MCC 36-3: 12.9 ft<sup>2</sup>
  - MCC 48-3: 17.9 ft<sup>2</sup>

### Accessories

• Bumper (underframe models)





Maximum food visibility

• Caster set (underframe models)



### making food irresistible

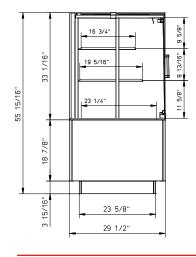
	MCC 24-3 Hot SS FD	MCC 36-3 Hot SS FD	MCC 48-3 Hot SS FD
Width	23 5/8"	35 7/16"	47 1/4"
Depth	29 1/2"	29 1/2"	29 1/2"
Height on stand	55 7/8″	55 7/8"	55 7/8″
Height drop-in	33 1/16″	33 1/16″	33 1/16″
Weight net / gross	298 / 355 lbs	375 / 445 lbs	452 / 536 lbs
Voltage	1~ 208 V	1~ 208 V	1~ 208 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	1.72 kW	2.09 kW	2.79 kW
Max. nominal current	7.8A	9.4 A	12.7 A
Electrical connection*	NEMA 6-20P	NEMA 6-20P	NEMA 6-20P
Door width**	20 3/16"	15 1/4"	21 3/16"

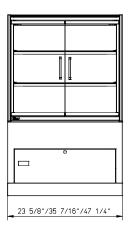
\* Length power cord appr. 8 1/3 ft

\*\* MCC 24: 1 door (left or right hinged), MCC 36: 2 doors, MCC 48: 2 doors

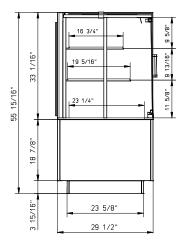
# MCC Hot SS FD on underframe

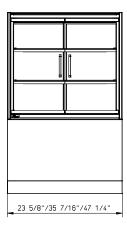






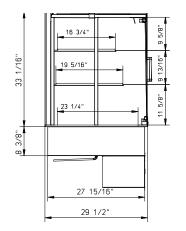
### Pass-through (rear loading)



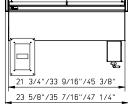


# MCC Hot SS FD drop-in

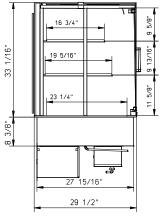
Solid back

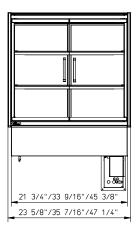


# 33 1/16"



### 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.

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The MCC Hot SS with doors is ETL listed (meets UL standard 197, NSF standard 4 and CSA standard C22.2 no. 109).



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