

Get the best,  
in every  
aspect

MCC Hot self-serve humidified  
displays with doors  
4 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

### MCC Hot self-serve humidified with doors

#### Features

- 4-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 24-4: 10.76 ft<sup>2</sup>
  - MCC 36-4: 17.22 ft<sup>2</sup>
  - MCC 48-4: 23.57 ft<sup>2</sup>

#### Accessories

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



Four presentation levels



Hot Humidification technology



Maximum food visibility



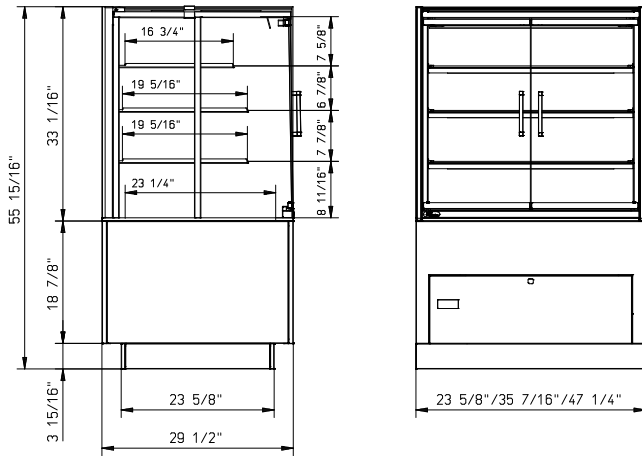
Models on underframe or  
drop-in version

	MCC 24-4 Hot SS FD	MCC 36-4 Hot SS FD	MCC 48-4 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 above worktop	33 1/16"	33 1/16"	33 1/16"
Weight net / gross	309 / 366 lbs	390 / 461 lbs	472 / 556 lbs
Voltage	1~ 208	1~ 208	1~ 208
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	1.73 kW	2.10 kW	2.81 kW
Max. nominal current	7.8 A	9.5 A	12.8 A
Electrical connection*	NEMA 6-20P	NEMA 6-20P	NEMA 6-20P
Door width**	20 3/16"	15 1/4"	21 3/16"

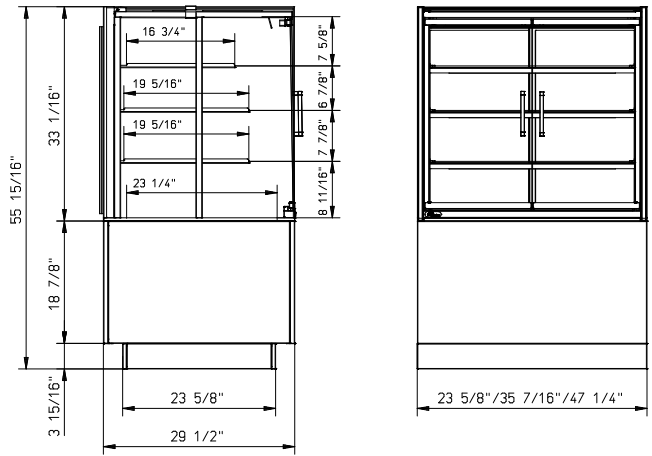
\* Length power cord appr. 8 1/3 ft

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

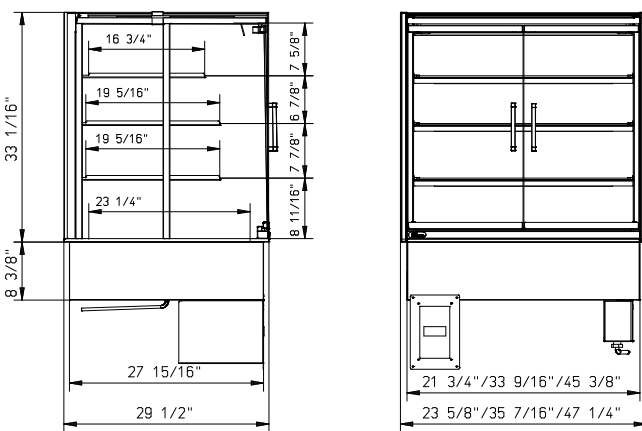
### MCC Hot SS FD on underframe Solid back



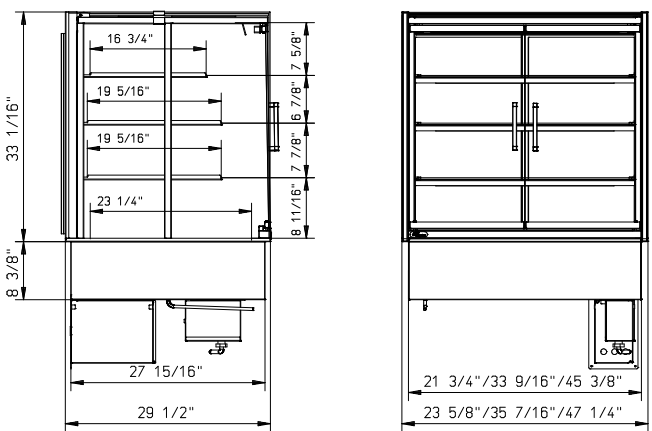
### Pass-through (rear loading)



### MCC Hot SS FD 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 Hot is ETL listed (meets UL standard 197, NSF standard 4 and CSA standard C22.2 No. 109).



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