

Get the best,  
in every  
aspect

MCC Cold self-serve  
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 consump-  
tion 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, a solid back or sliding glass doors for rear loading and  
holding technologies specially developed for packaged and  
unpacked 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



Four presentation levels



Patented Cold Booster  
technology



Maximum food visibility



Models on underframe or  
drop-in version

### MCC Cold self-serve with doors

#### Features

- 4-level refrigerated self-serve display cabinet
- Self-closing glass doors on customer side
- Designed for packaged and unpackaged 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 II
- 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 36-4: 16.79 ft<sup>2</sup>
  - MCC 48-4: 23.14 ft<sup>2</sup>
  - MCC 60-4: 29.39 ft<sup>2</sup>

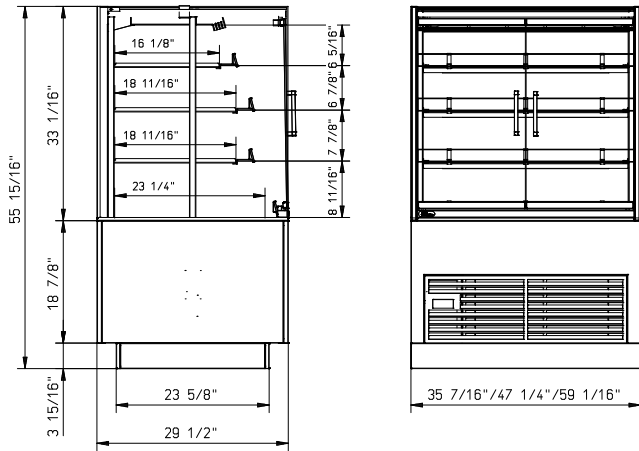
#### Accessories

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

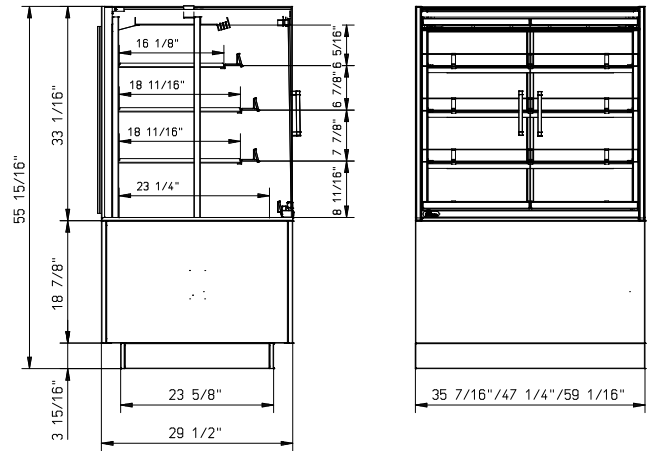
	MCC 36-4 Cold self-serve FD	MCC 48-4 Cold self-serve FD	MCC 60-4 Cold self-serve FD
Width	35 7/16"	47 1/4"	59 1/16"
Depth	29 1/2"	29 1/2"	29 1/2"
Height on stand	55 7/8"	55 7/8"	55 7/8"
Height drop-in above worktop	33 1/16"	33 1/16"	33 1/16"
Weight net / gross	445 / 516 lbs	516 / 600 lbs	586 / 683 lbs
Temperature class	NSF 7 Type II	NSF 7 Type II	NSF 7 Type II
Voltage	1~ 115V	1~ 115V	1~ 115V
Frequency	60 Hz	60 Hz	60 Hz
Power	0.50 kW	0.71 kW	0.85 kW
Max. nominal current*	7.6 A	8.2 A	9.4 A
Electrical connection**	NEMA 5-20P	NEMA 5-20P	NEMA 5-20P
Refrigerant/GWP	R290 / 3	R290 / 3	R290 / 3
Door width*	15 1/4"	21 3/16"	17 1/2"

\* Excl. optional evaporation tray (additional 0.57 kW / 5 A) \*\* Length power cord appr. 8 1/3 ft \*\*\* MCC 36: 2 doors, MCC 48: 2 doors, MCC 60: 3 doors (left or right hinged)

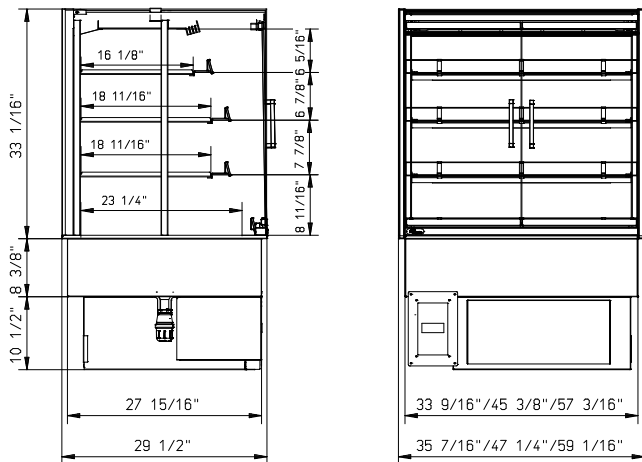
### MCC Cold self-serve FD on underframe Solid back



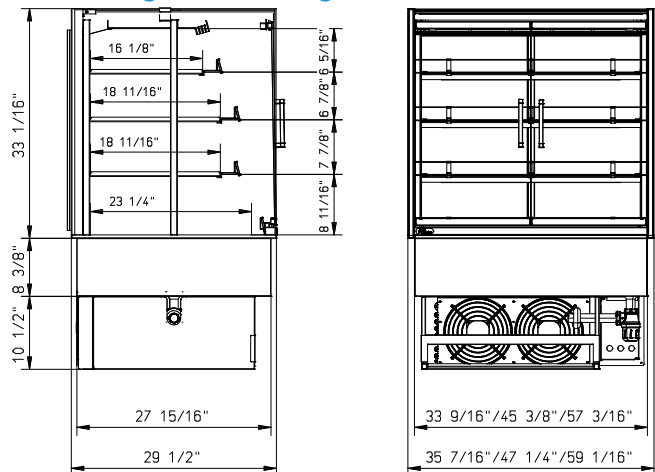
### Pass-through (rear loading)



### MCC Cold self-serve 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 Cold is ETL listed (meets UL standard 471, NSF standard 7 and CSA standard C22.2 No. 120).



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