

Catalogue Custom Counter 2022





Today’s food retail environment is more dynamic than ever before: food retail and food service are blurring together, consumer shopping missions are constantly changing and the demand for convenience is on the rise. A clear shift towards ‘Experience Retailing’ is visible. At Fri-Jado, we believe that an innovative, interactive and appetizing food experience will enrich any food retail environment. We are convinced that creating maximum attraction through superior preparation and irresistible presentation is the most effective way to stimulate sales. Equally important, food retail equipment should have the lowest Total Cost of Ownership. With all of this in mind, we designed Custom Counter.

The Fri-Jado Custom Counter modules have been developed around the most ideal circumstances for the most popular food groups. Thanks to its flexibility, you can create your own unique flexible and interactive line-up allowing to present all your food groups in your any desired style. Involve your customers in a unique ‘fresh experience’ under the best possible holding conditions.

Since 1937, Fri-Jado is specialist in more than 70 countries in the world of preparing and presenting hot and cold food.

This price list highlights a selection of pre-defined configurations and factory options for the various Custom Counter models. It provides an overview of the features and options Custom Counter has to offer. At the same time, we have only included a limited selection. Our Custom Counter Configurator application offers endless customization possibilities beyond this Price List. Need any further customization to create your perfect counter? Our sales team at Fri-Jado is ready to support you with any further questions or requests.

More flexibility

Custom Counter offers specific models for any fresh food group: both hot and cold, full service and self service, or assisted service. When it comes to counter size, exterior, interior and options like humidification and lighting, possibilities for customization are endless.

More freshness

Fresh products remain fresh for hours. Our Hot full serve model is best-in-class and keeps hot products at 65 °C for > 5 hours, without dehydration. Our refrigerated models achieve a classification of up to 3M0 thanks to OmniCold refrigeration technology.

More profit

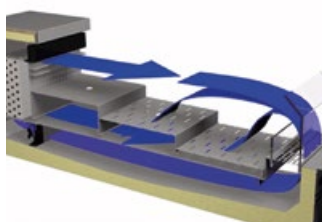
The bottom line of Custom Counter: sales-increasing, irresistible fresh food preparation and presentation that drives impulse, margin-making revenue. At the same time, Custom Counter provides the lowest Total Cost of Ownership in terms of energy, operations and maintenance costs. Moreover, increased shelf life means less waste.

Sustainable

Custom Counter saves energy with the OmniCold refrigeration system, contains the latest durable technology and consists of 99.9% recyclable materials.

Hot & Cool features

OmniCold refrigeration



Benefit from airflow that circulates above and below the products. It keeps refrigerated food at the best conditions, even with a stepped deck. OmniCold also provides energy savings, since the temperature difference between air leaving and entering the evaporator is kept at a minimum.

Included in FreshCold, FreshCold Essential, Cold, Cold Essential, ColdPrep and IceCold models.

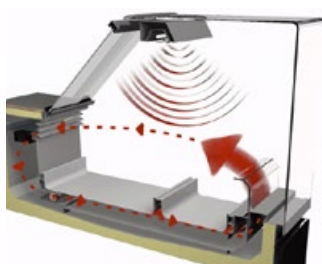
FreshCold ultrasonic humidification



Dehydration of openly displayed fresh meat and other products means weight loss. Weight loss means reduced profits. Our optional ultrasonic misting system keeps the humidity levels inside the cabinet at the desired level, reducing weight loss to less than 1% per day! This means prolonged freshness and extended shelf life, resulting in less waste and more profit.

Optional in FreshCold model.

Hot humidified holding technology



Hot humidification prevents sensitive openly displayed hot food products from dehydration. Combined with a mild airflow, the humidification system guarantees superior hot holding conditions. Your products stay moist and maintain a core temperature of $>65^{\circ}\text{C}$ for over 5 hours.

Optional in Hot full serve model.

Hot Blanket holding technology



Our patented Hot Blanket holding technology controls food safety and quality in a self serve counter. The shelves are heated and hot air is blown from the front to the back of the shelf. Your products are surrounded by a blanket of hot air, providing even holding conditions of $>65^{\circ}\text{C}$ for over 4 hours.

Standard in the Hot self serve model.

Plug-and-play with sustainable R-1234yf refrigerant



All Custom Counter models can be installed as plug & play units with self-contained refrigeration. Fri-Jado is the first Food Retail refrigeration company using R-1234yf. In addition, it is the most sustainable self-contained refrigeration option available with a very low GWP (Global Warming Potential) of < 1 .

Optional in all refrigerated models.

Blackened stainless steel interior



A black interior absorbs light and makes your products stand out even more. Our black interior modules have been Blackened, meaning that they have received a special surface treatment. This results in higher durability of the black surface under tough circumstances.

Optional in FreshCold, FreshCold Essential, Cold, Cold Essential, ColdPrep and Hot full serve models.

UniSquare lift-up glass



All eyes on your products: UniSquare lift-up glass provides excellent product visibility. The one-piece square glass opens in its own space, resulting in easy operator ergonomics and total safety for customers. The glass is easy to clean on the inside and the presentation area can be accessed from the front.

Included in FreshCold, Cold and Hot full serve models.

UniSquare tilt-forward glass



The economic alternative for UniSquare lift-up glass. The upper side of the glass panel is shorter and the glass tilts forward by 45° , allowing for a leaner construction. The glass can still be cleaned on the inside.

Included in FreshCold Essential and Cold Essential models.

Table of contents



Hot - full serve

Hot - full serve	08
Hot - full serve	10
Present and hold your ready-to-eat hot products such as hot meals or roasts under superior holding conditions.	



Hot - self serve

Hot - self serve	12
Hot - self serve	14
Integrate hot food-to-go into your Custom Counter line up. Ideal for hot, wrapped products such as chicken (portions), panini, pies, pastries, soups, hot rolls and wraps.	



ColdPrep

ColdPrep	16
ColdPrep	18
Prepare fresh food products like sushi, pizza, salads or sandwiches right in front of your customers. Present ready-made products in the self serve area.	



FreshCold

FreshCold	20
FreshCold Essential - full serve	22
FreshCold - full serve	24
Best possible holding conditions for presentation of openly displayed products such as fresh meat or fish fillets.	



Cold

Cold	26
Cold Essential - full serve	28
Cold - full serve	30
Cold - self serve	32
Ideal for presentation of wrapped products and openly displayed products less prone to dehydration such as cheese, meat-products and meals.	



IceCold

IceCold	34
IceCold - full serve	36
Product presentation on crushed ice: the ultimate choice for openly displayed products such as fresh fish and shellfish.	

Accessories	40
Custom Counter Configurator	42
Disclaimer	44
Notes	45

Hot
full serve



Think of ready-to-eat hot products such as hot meals or roasts, for-now or to-go. Custom Counter Hot full serve ensures that your products maintain a core temperature of $>65^{\circ}\text{C}$ for over 5 hours, without compromising food quality. Innovative mild airflow technology combined with an optional humidification system guarantees superior holding conditions.

Hot vs. Cold

Enjoy the flexibility of connecting all heated and refrigerated Custom Counters in the same design! Provide a high variety fresh food offer for all moments of the day. Custom Counter separates hot from cold food by high-tech insulated triple pane glass. The result: no condensation and heat transfer is minimised.

Hot - full serve



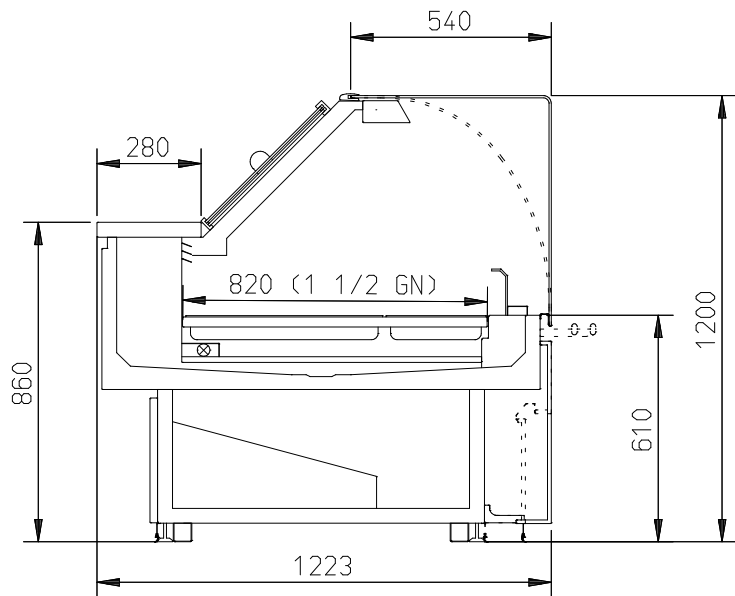
Top features

- UniSquare lift-up glass
- Triple-pane insulated side glass
- Forced air convection and radiant heat lamp. Product temperature >65 °C for at least 5 hours
- Optional humidification system guarantees superior holding



Standard characteristics

- Full serve counter
- Food groups: hot meals and meal components
- Large worktop (280 mm)
- Modular and connectable with other Custom Counter models
- Wide range of accessories available (overview on p.40)



Hot full serve	1000 mm	1250 mm	2000 mm	2500 mm
Width - incl. end walls (mm)	1088	1338	2088	2588
Depth (mm)	1223	1223	1223	1223
Height (mm)	1200	1200	1200	1200
Net weight (kg) - approx.	240	300	480	600

Hot - full serve

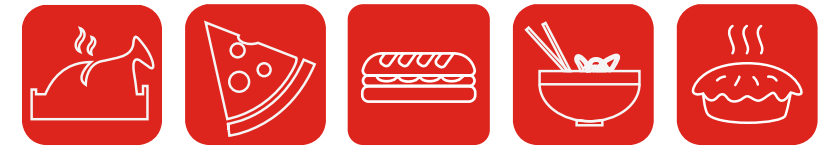
Specifications	
Nominal voltage	3N~400/230V 50/60Hz
Product temperature	65 < T < 70 °C
Presentation area depth	820 mm or 1½ GN
Glass	UniSquare lift-up glass
Technology	Forced air convection, radiant heat lamp
Interior configuration	Flat deck, stainless steel
Interior material	Stainless steel AISI 304
Exterior	Square underframe, stainless steel
Worktop	Stainless steel
Accessory rail	Standard accessory rail

	1000 mm	1250 mm	2000 mm	2500 mm
Price - standard specifications				
Factory options - surcharges				
Flat Deck interior - Blackened stainless steel				
Pan frame interior - stainless steel ¹				
Pan frame interior - blackened stainless steel ¹				
High pan frame interior ¹				
High pan frame interior - Blackened stainless steel ¹				
Square recessed underframe ²				
Square bumpers - side and front ²				
Ambient understorage ³				
1x power socket (EU) per section				
Corian Black Quartz worktop				
Humidification				

¹ GN pans not included.
² More underframe RAL colors and bumper options available upon request.
³ Price based on counter with standard specifications. Availability and pricing may depend on other selected options.

Beyond these standard configurations and options, a wide range of customization and visualization options are available. Contact us: our sales team is ready to assist you.

Hot self serve



Sell hot food-to-go products, such as wraps, burgers, pastas, pies and other meal components from a self serve counter. Facilitate the on-the-go shopper mission by integrating a Hot Self Serve counter into your Custom Counter deli line-up.

Hot Blanket holding technology

Our patented Hot Blanket holding technology controls both food quality and food safety. The shelves are heated and hot air is blown from the front over the shelf surface. Your products are surrounded by a blanket of hot air, providing an even holding temperature, top to bottom.

Hot vs. Cold

Enjoy the freedom of connecting all heated and refrigerated Custom Counters in the same design! Provide a high variety fresh food offer for all moments of the day. Custom Counter separates hot from cold food by high-tech insulated triple pane glass. The result: no condensation and heat transfer is minimised.

Hot - self serve

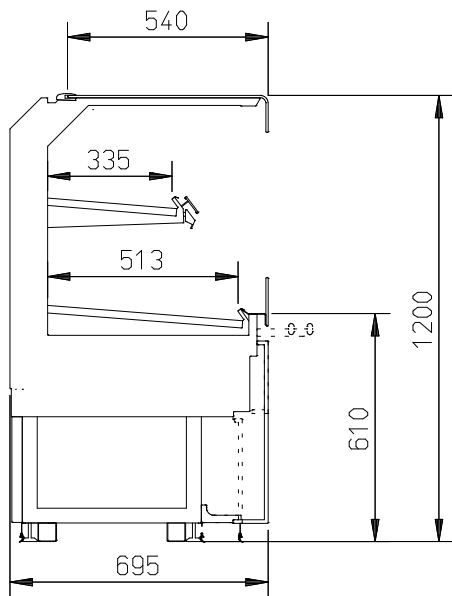


Top features

- UniSquare lift-up top glass
- Triple-pane insulated side glass
- Patented Hot Blanket holding technology keeps products at 65 °C for at least 4 hours
- Long life heat-resistant LED lighting on each level
- Angled shelves, transparent side glass: optimum product visibility
- Rear flap doors for easy operator access

Standard characteristics

- Self serve counter
- Food groups: hot wraps and meal components such as chicken (portions), panini, pies, pastries and soups
- Modular and connectable with other Custom Counter models



Hot self serve	1000 mm	1250 mm
Width - incl. end walls (mm)	1088	1338
Depth (mm)	695	695
Height (mm)	1200	1200
Net weight (kg) - approx.	210	240

Hot - self serve

Specifications	
Nominal voltage	1N~230V 50/60Hz
Product temperature	65 < T < 70 °C
Presentation area depth	513 mm (lower level) 335 mm (upper level)
Glass	UniSquare lift-up glass
Lighting	Heat-resistant LED lighting
Technology	Hot Blanket holding technology
Interior configuration	2 angled shelves
Interior material	Stainless steel
Exterior	Square underframe, stainless steel

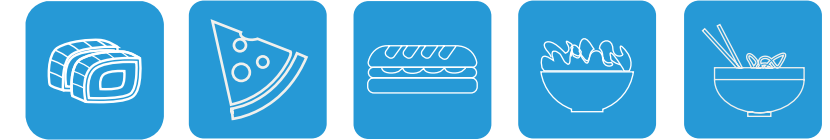
	1000 mm	1250 mm
Price - standard specifications		

Factory options - surcharges	
Square recessed underframe ¹	No additional charge
Square bumpers - side and front ¹	

¹ More underframe RAL colors and bumper options available upon request.

Beyond these standard configurations and options, a wide range of customization and visualization options are available. Contact us: our sales team is ready to assist you.

ColdPrep



Create a true food experience by preparing fresh food products such as sushi, pizza, salads or sandwiches right in front of your customers with the Custom Counter ColdPrep model.

Custom Counter ColdPrep has been designed to serve multiple shopper missions. For those who want something custom, there's made-to-order. To serve time-pressed customers and to beat the crowds at busy times, ready-made products can be displayed in the self serve area. Your ingredients and ready-made products enjoy optimal temperatures thanks to superior holding technology.

ColdPrep

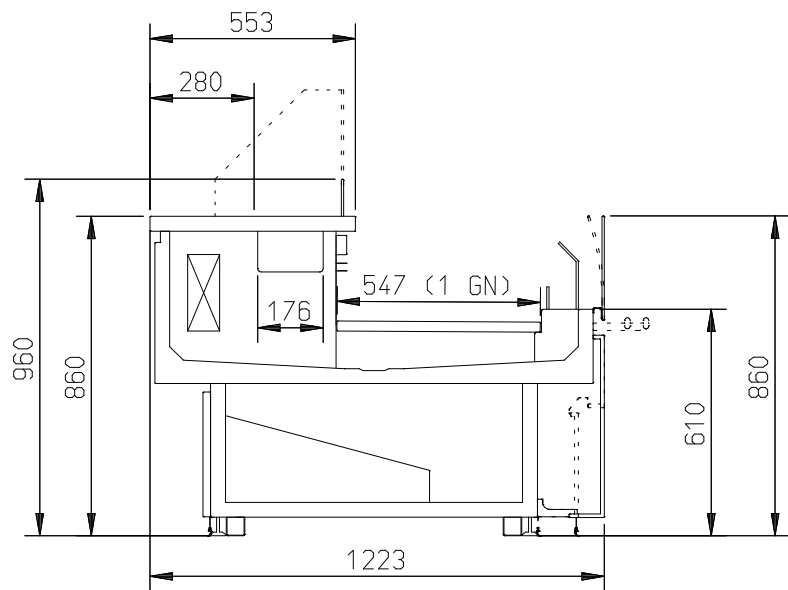


Top features

- Combines preparation, presentation and holding
- Chilled gastronorm pans for ingredients can be integrated into worktop
- OmniCold refrigeration system: well-balanced cold top and bottom airflow at a speed of only 0.5 m/s. Provides optimal product temperatures and saves energy.
- Double pane side glass - superior insulation

Standard characteristics

- Combination of preparation and self serve counter
- Food groups: freshly prepared meal components
- Product temperature up to 3M0 (-1 < T < 4 °C)
- Refrigeration load at OM0: 50-150 W/m
- Low glass panel for ingredients
- Large worktop (280 mm)
- Modular and connectable with other Custom Counter models
- Wide range of accessories available (overview on p.40)



ColdPrep	1000 mm	1250 mm	1500 mm	2000 mm	2500 mm
Width - incl. end walls (mm)	1088	1338	1588	2088	2588
Depth	1223	1223	1223	1223	1223
Height	860	860	860	860	860
Net weight (kg) - approx.	240	300	360	480	600

ColdPrep

Specifications

Nominal voltage	1N~230V 50/60Hz
Product temperature ¹	Up to 3M0 (-1 < T < 4 °C) according to EN ISO 23953
Presentation area depth	547 mm or 1 GN
Refrigeration load ²	50-100 W/m
Refrigeration capacity	400 W/m
Evaporation temperature	Up to -4 °C
Stacking height - standard interior	Up to 200 mm at OM0
Stacking height - lowered interior	Up to 250 mm at OM0
Glass	Low glass panel in front of ingredients
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Refrigeration ³	Remote R404A (TEV)
Interior configuration	Flat deck, stainless steel
Interior material	Stainless steel AISI 304
Exterior	Square underframe, stainless steel
Worktop ⁴	Stainless steel with space for GN pans
Water drainage	Permanent drain
Accessory rail	Standard accessory rail

	1000 mm	1250 mm	1500 mm	2000 mm	2500 mm
Price - standard specifications					

Factory options - surcharges

Plug-in R134a	
Plug-in R1234yf (GWP <1)	
Water evaporation tray ⁵ (instead of drain)	
High glass panel for worktop	
Flat Deck Interior - Blackened stainless steel	
Flat Deck Interior - Lowered interior	
Flat Deck Interior - Lowered interior Blackened stainless steel	
Extended worktop (+120 mm)	
Coated rear evaporator coil	
Square recessed underframe ³	
Square bumpers - side and front ³	
Ambient understorage ⁶	
1x power socket (EU) per section	
Corian Black Quartz worktop	

¹ Depending on store temperature, interior configuration, stacking height and evaporation temperature.
² REC at OM0 conditions, 24 hour average. Effective REC depends on store conditions, product load and cabinet configuration.
³ More remote refrigerants, underframe RAL colors and bumper options available upon request.
⁴ GN pans not included.
⁵ Only available in combination with self-contained refrigeration.
⁶ Price based on counter with standard specifications. Availability and pricing may depend on other selected options.

Beyond these standard configurations and options, a wide range of customization and visualization options are available. Contact us: our sales team is ready to assist you.



FreshCold



Your fresh products need to look fresh and stay fresh. The FreshCold full serve model has been designed for presentation of openly displayed fresh food like meat, fish fillets and other raw products.

FreshCold and FreshCold Essential

The FreshCold model features ergonomic UniSquare lift-up glass and product-enhancing LED light. FreshCold Essential is your economic choice, without compromising superior holding conditions. It includes UniSquare tilt-forward glass and optional LED light.

The dehydration challenge

Even the mildest airflow or cold plate technology cannot prevent some dehydration of openly displayed fresh food. Our optional ultrasonic misting system prevents dehydration and reduces weight loss to less than 1% per day! This means prolonged freshness and extended shelf life, resulting in less waste, more profit and an entertaining product presentation.

FreshCold - Essential

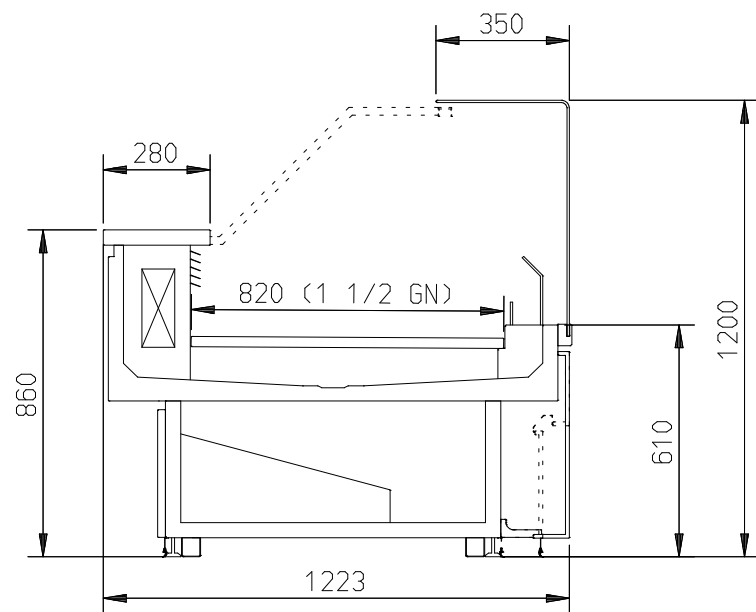


Top features

- Economic choice: UniSquare tilt-forward glass with lean construction, single pane glass side panels, optional LED lighting, same superior holding conditions as FreshCold model.
- OmniCold refrigeration system: well-balanced cold top and bottom airflow at a speed of only 0.2 m/s. Provides optimal product temperatures and saves energy.
- Available with optional chilled ice tubs interior for presentation of fresh fish on crushed ice and easy removal at the end of the day.

Standard characteristics

- Full serve counter
- Food groups: openly displayed fresh products
- Product temperature up to 3M0 (-1 < T < 4 °C)
- Refrigeration load at 0M0: 50-100 W/m
- Large worktop (280 mm)
- Modular and connectable with other Custom Counter models
- Wide range of accessories available (overview on p.40)



FreshCold - Essential	1000 mm	1250 mm	1500 mm	2000 mm	2500 mm
Width - incl. end walls (mm)	1088	1338	1588	2088	2588
Depth (mm)	1223	1223	1223	1223	1223
Height (mm)	1200	1200	1200	1200	1200
Net weight (kg) - approx.	240	300	360	480	600

FreshCold - Essential

Specifications

Nominal voltage	1N~230V 50/60Hz
Product temperature ¹	Up to 3M0 (-1 < T < 4 °C) according to EN ISO 23953
Presentation area depth	820 mm or 1 ½ GN
Refrigeration load ²	50-100 W/m
Refrigeration capacity	400 W/m
Evaporation temperature	Up to -4 °C
Stacking height - standard interior	Up to 180 mm at 0M0
Stacking height - lowered interior	Up to 230 mm at 0M0
Glass	UniSquare tilt-forward glass
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Refrigeration ³	Remote R404A (TEV)
Interior configuration	Flat deck, stainless steel
Interior material	Stainless steel AISI 304
Exterior	Square underframe, stainless steel
Worktop	Stainless steel
Water drainage	Permanent drain
Accessory rail	Standard accessory rail

	1000 mm	1250 mm	2000 mm	2500 mm
Price - standard specifications				

Factory options - surcharges

LED light ⁴	
Plug-in R134a	
Plug-in R1234yf (GWP <1)	
Water evaporation tray ⁵ (instead of drain)	
Flat Deck Interior - Blackened stainless steel	
Flat Deck Interior - Lowered interior Blackened stainless steel	
Stepped deck interior	
Stepped deck interior - Blackened stainless steel	
Chilled ice tubs interior ⁶	
Coated rear evaporator coil	
Square recessed underframe ³	
Ambient understorage ⁷	
Night covers	

¹ Depending on store temperature, interior configuration, stacking height and evaporation temperature.
² REC at 0M0 conditions, 24 hour average. Effective REC depends on store conditions, product load and cabinet configuration.
³ More remote refrigerants and underframe RAL colors available upon request.
⁴ LED cool white / neutral white / extra warm white / meat enhancing.
⁵ Only available in combination with self-contained refrigeration.
⁶ Includes chilled ice tubs interior (AISI 316 stainless steel) and coated rear evaporator coil
⁷ Price based on counter with standard specifications. Availability and pricing may depend on other selected options.

Beyond these standard configurations and options, a wide range of customization and visualization options are available. Contact us: our sales team is ready to assist you.

FreshCold - full serve

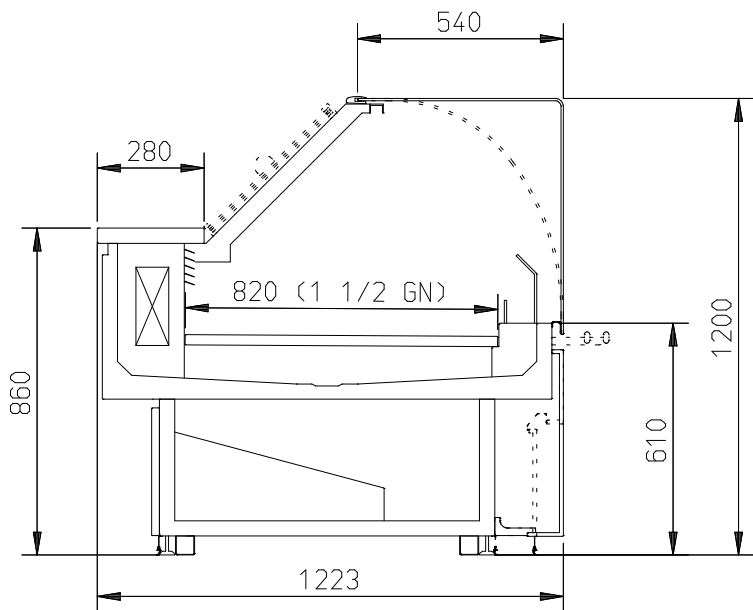


Top features

- Premium configuration: UniSquare lift-up glass – ergonomics and easy cleaning, triple pane side glass – superior insulation, product-enhancing LED lighting, optional rear sliding doors
- OmniCold refrigeration system: cold airflow from all sides for optimal product temperatures whilst saving energy
- Optional ultrasonic humidification: reduce weight loss to less than 1% per day
- Available with optional chilled ice tubs interior for presentation of fresh fish on crushed ice and easy removal at the end of the day.

Standard characteristics

- Full serve counter
- Food groups: openly displayed fresh products
- Product temperature up to 3M0 (-1 < T < 4 °C)
- Refrigeration load at 0M0: 50-100 W/m
- Large worktop (280 mm)
- Modular and connectable with other Custom Counter models
- Wide range of accessories available (overview on p.40)



FreshCold	1000 mm	1250 mm	2000 mm	2500 mm
Width - incl. end walls (mm)	1088	1338	2088	2588
Depth (mm)	1223	1223	1223	1223
Height (mm)	1200	1200	1200	1200
Net weight (kg) - approx.	240	300	480	600

Beyond these standard configurations and options, a wide range of customization and visualization options are available.
Contact us: our sales team is ready to assist you.

FreshCold - full serve

Specifications

Nominal voltage	1N~230V 50/60Hz
Product temperature ¹	Up to 3M0 (-1 < T < 4 °C) according to EN ISO 23953
Presentation area depth	820 mm or 1 ½ GN
Refrigeration load ²	50-100 W/m
Refrigeration capacity	400 W/m
Evaporation temperature	Up to -4 °C
Stacking height - standard interior	Up to 180 mm at 0M0
Stacking height - lowered interior	Up to 230 mm at 0M0
Glass	UniSquare lift-up glass
Lighting ³	LED warm white
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Refrigeration ³	Remote R404A (TEV)
Interior configuration	Flat deck, stainless steel
Interior material	Stainless steel AISI 304
Exterior	Square underframe, stainless steel
Worktop	Stainless steel
Water drainage	Permanent drain
Accessory rail	Standard accessory rail

	1000 mm	1250 mm	2000 mm	2500 mm
Price - standard specifications				

Factory options - surcharges

Plug-in R134a	
Plug-in R1234yf (GWP <1)	
Water evaporation tray ⁴ (instead of drain)	
Flat Deck Interior - Blackened stainless steel	
Flat Deck Interior - Lowered interior	
Flat Deck Interior - Lowered interior Blackened stainless steel	
Stepped deck interior	
Stepped deck interior - Blackened stainless steel	
Coated rear evaporator coil	
Ultrasonic humidification ⁵	
Square recessed underframe ³	
Square bumpers - side and front ³	
Ambient understorage ⁵	
1x power socket (EU) per section	
Rear sliding doors	
Chilled ice tubs interior ⁶	
Corian Black Quartz worktop	
Night covers	

¹ Depending on store temperature, interior configuration, stacking height and evaporation temperature.
² REC at 0M0 conditions, 24 hour average. Effective REC depends on store conditions, product load and cabinet configuration.
³ More light colors, remote refrigerants, underframe RAL colours and bumper options available upon request.
⁴ Only available in combination with self-contained refrigeration.
⁵ Price based on counter with standard specifications. Availability and pricing may depend on other selected options.
⁶ Includes chilled ice tubs interior (AISI 316 stainless steel) and coated rear evaporator coil.

Cold



Your deli products look delicious in our full serve or self serve Cold models. 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.

Cold Essential – full serve

The Cold Essential is your economic choice and is available in full serve. Essential full serve includes UniSquare tilt-forward glass and optional LED lighting.

Cold full serve and self serve

The Cold full serve features ergonomic UniSquare lift-up glass, triple pane side glass for superior insulation and product-enhancing LED light. Our Cold self serve model is equipped with double pane side glass.

Cold Essential - full serve

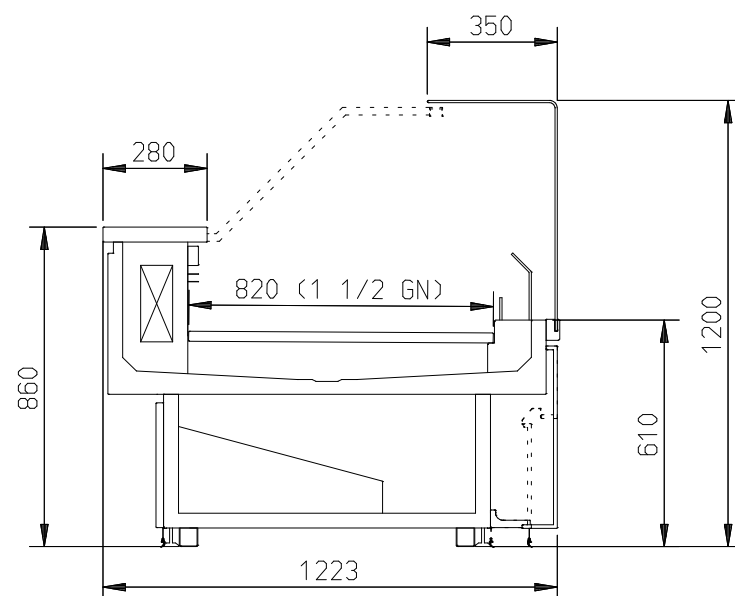


Top features

- Economic choice: UniSquare tilt-forward glass with lean construction, single pane glass side panels, optional LED lighting
- OmniCold refrigeration system: well-balanced cold top and bottom airflow at a speed of only 0.5 m/s. Provides optimal product temperatures and saves energy.
- No concessions in holding conditions

Standard characteristics

- Full serve counter
- Food groups: wrapped products and openly displayed products less prone to dehydration
- Product temperature up to 3M0 (-1 < T < 4 °C)
- Refrigeration load at 0M0: 50-150 W/m
- Large worktop (280 mm)
- Modular and connectable with other Custom Counter models
- Wide range of accessories available (overview on p.40)



Cold Essential - full serve	1000 mm	1250 mm	1500 mm	2000 mm	2500 mm
Width - incl. end walls (mm)	1088	1338	1588	2088	2588
Depth (mm)	1223	1223	1223	1223	1223
Height (mm)	1200	1200	1200	1200	1200
Net weight (kg) - approx.	240	300	360	480	600

Cold Essential - full serve

Specifications	
Nominal voltage	1N~230V 50/60Hz
Product temperature ¹	Up to 3M0 (-1 < T < 4 °C) according to EN ISO 23953
Presentation area depth	820 mm or 1½ GN
Refrigeration load ²	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 ³	Remote R404A (TEV)
Interior configuration	Flat deck, stainless steel
Interior material	Stainless steel AISI 304
Exterior	Square underframe, stainless steel
Worktop	Stainless steel
Water drainage	Permanent drain
Accessory rail	Standard accessory rail

	1000 mm	1250 mm	2000 mm	2500 mm
Price - standard specifications				

Factory options - surcharges

LED lighting (various color options) ⁴	
Plug-in R134a	
Plug-in R1234yf (GWP <1)	
Water evaporation tray ⁵ (instead of drain)	
Flat Deck Interior - Blackened stainless steel	
Flat Deck Interior - Lowered interior Blackened stainless steel	
Stepped deck interior	
Stepped deck interior - Blackened stainless steel	
Coated rear evaporator coil	
Square recessed underframe ³	
Ambient understorage ⁶	

¹ Depending on store temperature, interior configuration, stacking height and evaporation temperature.

² REC at 0M0 conditions, 24 hour average. Effective REC depends on store conditions, product load and cabinet configuration.

³ More remote refrigerants and underframe RAL colors available upon request.

⁴ LED cool white / neutral white / extra warm white / meat enhancing.

⁵ Only available in combination with self-contained refrigeration.

⁶ Price based on counter with standard specifications. Availability and pricing may depend on other selected options.

Beyond these standard configurations and options, a wide range of customization and visualization options are available. Contact us: our sales team is ready to assist you.

Cold - full serve



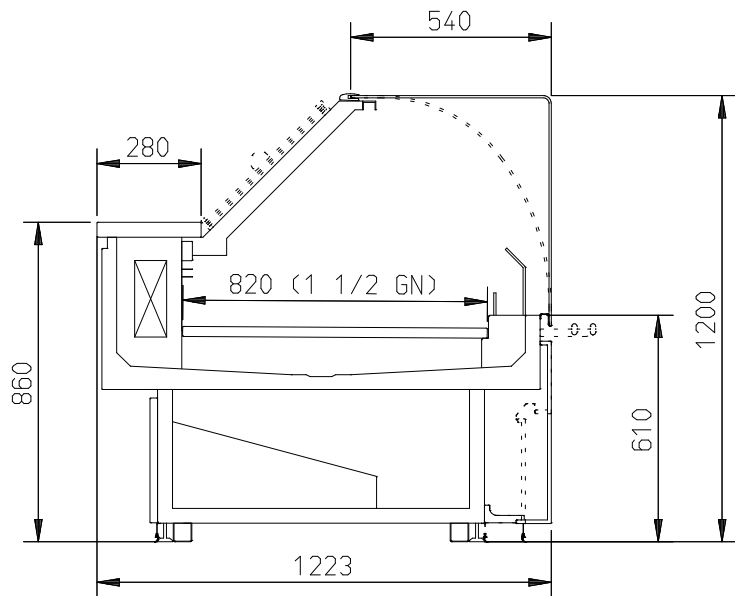
Top features

- Premium configuration: UniSquare lift-up glass – ergonomics and easy cleaning, triple pane side glass – superior insulation, product-enhancing LED lighting, optional rear sliding doors
- OmniCold refrigeration system: well-balanced cold top and bottom airflow at a speed of only 0.5 m/s. Provides optimal product temperatures and saves energy.



Standard characteristics

- Full serve counter
- Food groups: wrapped products or openly displayed products less prone to dehydration
- Product temperature up to 3M0 (-1 < T < 4 °C)
- Refrigeration load at 0M0: 50-150 W/m
- Large worktop (280 mm)
- Modular and connectable with other Custom Counter models
- Wide range of accessories available (overview on p.40)



Cold - full serve	1000 mm	1250 mm	2000 mm	2500 mm
Width - incl. end walls (mm)	1088	1338	2088	2588
Depth (mm)	1223	1223	1223	1223
Height (mm)	1200	1200	1200	1200
Net weight (kg) - approx.	240	300	480	600

Cold - full serve

Specifications

Nominal voltage	1N~230V 50/60Hz
Product temperature ¹	Up to 3M0 (-1 < T < 4 °C) according to EN ISO 23953
Presentation area depth	820 mm or 1½ GN
Refrigeration load ²	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 lift-up glass
Lighting ³	LED warm white
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Refrigeration ³	Remote R404A (TEV)
Interior configuration	Flat deck, stainless steel
Interior material	Stainless steel AISI 304
Exterior	Square underframe, stainless steel
Worktop	Stainless steel
Water drainage	Permanent drain
Accessory rail	Standard accessory rail

	1000 mm	1250 mm	2000 mm	2500 mm
Price - standard specifications				

Factory options - surcharges

Plug-in R134a	
Plug-in R1234yf (GWP <1)	
Water evaporation tray ⁴ (instead of drain)	
Flat Deck Interior - Blackened stainless steel	
Flat Deck Interior - Lowered interior Blackened stainless steel	
Stepped deck interior	
Stepped deck interior - Blackened stainless steel	
Coated rear evaporator coil	
Square recessed underframe ³	
Square bumpers - side and front ³	
Ambient understorage ⁵	
1x power (EU) socket per section	
Rear sliding doors	
Corian Black Quartz worktop	

¹ Depending on store temperature, interior configuration, stacking height and evaporation temperature.

² REC at 0M0 conditions, 24 hour average. Effective REC depends on store conditions, product load and cabinet configuration.

³ More light colors, remote refrigerants, underframe RAL colors and bumper options available upon request.

⁴ Only available in combination with self-contained refrigeration.

⁵ Price based on counter with standard specifications. Availability and pricing may depend on other selected options.

Beyond these standard configurations and options, a wide range of customization and visualization options are available. Contact us: our sales team is ready to assist you.

Cold - self serve



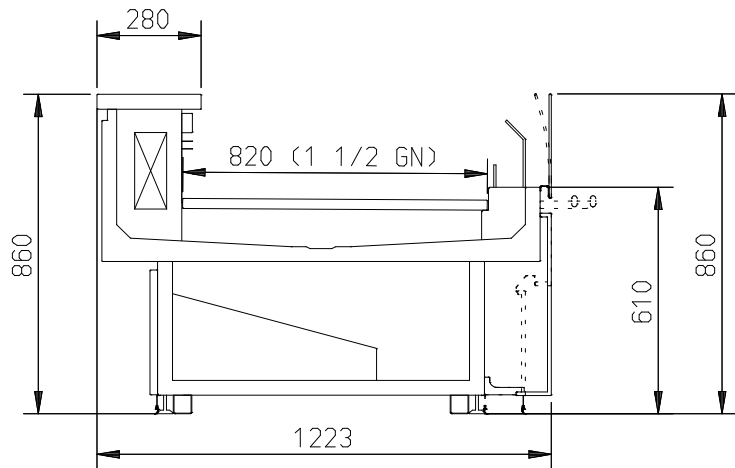
Top features

- Double pane side glass – superior insulation
- OmniCold refrigeration system: well-balanced cold top and bottom airflow at a speed of only 0.5 m/s. Provides optimal product temperatures and saves energy.
- Instantly turn your serve counter into a preparation counter with the optional Prep insert



Standard characteristics

- Self serve counter
- Food groups: fresh wrapped products
- Product temperature up to 3M0 (-1 < T < 4 °C)
- Refrigeration load at 0M0: 50-150 W/m
- Large worktop (280 mm)
- Modular and connectable with other Custom Counter models
- Wide range of accessories available (overview on p.40)



Cold - self serve	1000 mm	1250 mm	1500 mm	2000 mm	2500 mm
Width - incl. end walls (mm)	1088	1338	1588	2088	2588
Depth (mm)	1223	1223	1223	1223	1223
Height (mm)	860	860	860	860	860
Net weight (kg) - approx.	240	300	360	480	600

Beyond these standard configurations and options, a wide range of customization and visualization options are available. Contact us: our sales team is ready to assist you.

Cold - self serve

Specifications	
Nominal voltage	1N~230V 50/60Hz
Product temperature ¹	Up to 3M0 (-1 < T < 4 °C) according to EN ISO 23953
Presentation area depth	820 mm or 1½ GN
Refrigeration load ²	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	Square glass
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Refrigeration ³	Remote R404A (TEV)
Interior configuration	Flat deck, stainless steel
Interior material	Stainless steel AISI 304
Exterior	Square underframe, stainless steel
Worktop	Stainless steel
Water drainage	Permanent drain
Accessory rail	Standard accessory rail

	1000 mm	1250 mm	1500 mm	2000 mm	2500 mm
Price - standard specifications					

Factory options - surcharges	
Plug-in R134a	
Plug-in R1234yf (GWP <1)	
Water evaporation tray ⁴ (instead of drain)	
Flat Deck Interior - Blackened stainless steel	
Flat Deck Interior - Lowered interior Blackened stainless steel	
Flat Deck Interior - Lowered interior Blackened stainless steel	
Stepped deck interior	
Stepped deck interior - Blackened stainless steel	
Prep-insert with space for GN pans ⁵	
Prep-insert with space for GN pans - Blackened stainless steel ⁵	
Coated rear evaporator coil	
Square recessed underframe ³	
Square bumpers - side and front ³	
Ambient understorage ⁶	
1x power socket per section	
Corian Black Quartz worktop	

¹ Depending on store temperature, interior configuration, stacking height and evaporation temperature.

² REC at 0M0 conditions, 24 hour average. Effective REC depends on store conditions, product load and cabinet configuration.

³ More remote refrigerants, underframe RAL colors and bumper options available upon request.

⁴ Only available in combination with self-contained refrigeration.

⁵ GN pans not included.

⁶ Price based on counter with standard specifications. Availability and pricing may depend on other selected options.

IceCold



Keep it fresh, and keep it ice cold. Designed for product presentation on crushed ice, the IceCold full serve model provides superior holding conditions under the toughest circumstances. It is the ultimate choice for openly displayed fresh products such as fish and shellfish. Thanks to a mild airflow and chilled ice tubs, the ice lasts all day.

The dehydration challenge

Our optional time-based misting system has been designed to tackle dehydration. Achieve superior preservation and presentation by misting your products.

IceCold

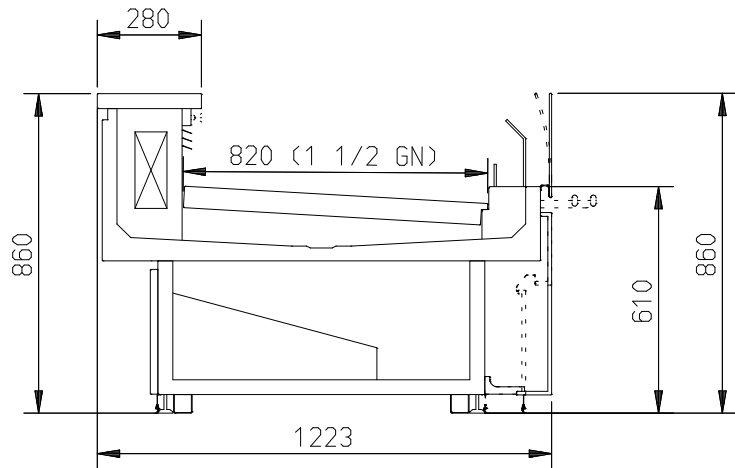


Top features

- Double pane side glass – superior insulation
- Presentation on crushed ice by means of chilled ice tubs interior: easy removal at the end of the day
- Ice lasts all day thanks to chilled ice tubs and mild airflow
- OmniCold refrigeration system: well-balanced cold top and bottom airflow at a speed of only 0.3 m/s. Provides optimal product temperatures and saves energy.
- Optional misting system (spray bar) – prevents dehydration of fresh fish and creates a wet surface look

Standard characteristics

- Full serve counter
- Food groups: openly displayed fresh products such as fish and shellfish
- Product temperature $-1 < T < 3\text{ }^{\circ}\text{C}$
- Refrigeration load at OM0: 50-100 W/m
- Large worktop (280 mm)
- Modular and connectable with other Custom Counter models
- Wide range of accessories available (overview on p.40)



IceCold	1000 mm	1250 mm	1500 mm	2000 mm	2500 mm
Width - incl. end walls (mm)	1088	1338	1588	2088	2588
Depth (mm)	1223	1223	1223	1223	1223
Height (mm)	860	860	860	860	860
Net weight (kg) - approx.	240	300	360	480	600

IceCold

Specifications	
Nominal voltage	1N~230V 50/60Hz
Product temperature	$-1 < T < 3\text{ }^{\circ}\text{C}$
Presentation area depth	820 mm
Refrigeration load ¹	50-100 W/m
Refrigeration capacity	400 W/m
Evaporation temperature	Up to $-4\text{ }^{\circ}\text{C}$
Stacking height	Up to 180 mm at OM0
Glass	Square glass
Technology	OmniCold: mild airflow, rear evaporator coil, chilled ice tubs
Refrigeration ²	Remote R404A (TEV)
Interior configuration	Chilled ice tubs
Interior material	Stainless steel AISI 316
Exterior	Square underframe, stainless steel
Rear evaporator coil	Coated
Worktop	Stainless steel
Water drainage	Permanent drain
Accessory rail	Standard accessory rail

	1000 mm	1250 mm	1500 mm	2000 mm	2500 mm
Price - standard specifications					

Factory options - surcharges	
Plug-in R134a	
Plug-in R1234yf (GWP <1)	
Misting system (spray bar) ³	
Square recessed underframe ²	
Square bumpers - side and front ²	
Ambient understorage ³	
1x power socket (EU) per section	
Corian Black Quartz worktop	
Night covers	

¹ REC at OM0 conditions, 24 hour average. Effective REC depends on store conditions, product load and cabinet configuration.
² More remote refrigerants, underframe RAL colors and bumper options available upon request.
³ Price based on counter with standard specifications. Availability and pricing may depend on other selected options.

Beyond these standard configurations and options, a wide range of customization and visualization options are available. Contact us: our sales team is ready to assist you.

Accessories



Discover the range of Custom Counter accessories.

With your daily operation in mind, a wide range of accessories has been developed. This price list contains a selection. All accessories can be found in the Custom Counter Configurator.

Accessories



Knife holder
Knife holder for cooking knives, to be attached on the operator side of the counter.

250 mm **500 mm**
Art.no: 30002462 Art.no: 30002464



Bag hook
Hook for shopping bags, to be attached on the operator side of the counter.

Art.no 30002479



Bag holder
Holder for various types of bags, to be attached on the operator side of the counter.

250 mm **500 mm**
Art.no: 30002459 Art.no: 30002460



Cup/lid holder
Holder for packaging cups or lids, to be attached on the operator side of the counter.

Art.no: 30003060









Scale platform 500x300 mm
Sliding platform for scale, to be placed on the counter's worktop.

Art.no: 30002478



Cutting board 500x300 mm
Cutting board, to be placed on the counter's worktop.
Available in 6 colours for different food products.

	Blue Art.no: 30004768		White Art.no: 30002477		Green Art.no: 30004765
	Red Art.no: 30004764		Brown Art.no: 30004767		Yellow Art.no: 30004766

Accessories are available for Hot full serve, ColdPrep, FreshCold, Cold and IceCold models

Custom Counter Configurator

Configured-to-order: Custom Counter Configurator

Haven't been able to find your perfect counter in this Price List?

Contact us!

Our Custom Counter Configurator is the perfect tool to configure a counter exactly to your needs. Contact us at sales@frijado.com and we will be happy to explore the endless possibilities for customization with you.

Using Custom Counter Configurator, we are ready to assist you in designing your perfect counter in terms of design, layout and technical specifications. A wide variety of counters can be created and visualized in 3D.

Custom Counter Configurator is also a great tool for resellers to develop tailor-made counter configurations: specs or a quotation can be generated instantly. Contact us for more information!



Your perfect counter, tailored to your needs

From design...



...to realization



Disclaimer

Prices

All prices are in Euros, excluding VAT and other governmental levies payable at removal, sale and delivery. Prices are valid until 31-12-2020. 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.

All our agreements, quotations, deliveries, etc. are subject to our company's General terms and conditions of sale and delivery, filed with the clerk of the District Court in Breda, The Netherlands under no. 35/1999. These terms and conditions can be downloaded on www.frijado.com.

