

## Top features

- Design merchandiser for perfect product presentation
- Unlimited combinations possible
- Long holding time guaranteed

## Standard characteristics

- Product temperature maintained at 65-70°C
- Reflector-enhanced halogen lighting for attractive promotion
- Hot and cold, full-serve and self-serve can be combined in one design
- Ergonomically designed for maximum operator convenience
- Mirrored sliding doors at operator side
- Stainless steel interior and stainless steel exterior
- Full-serve: 3x1/1 GN-pan plus 3x1/3 GN-pan per section
- Full-serve: 4-step humidified operation with built-in low water alarm
- Full-serve: independently controlled upper radiant heat per section
- Full-serve: front glass lifts easily and closes gently on gas springs
- Full-serve: available in curved and square glass
- Self-serve: flat plate: 964 mm x 608 mm

## Accessories

- Cutting board
- Temperature indicator customer side
- Second level display rack
- Matching pedestal stand
- Matching pedestal low stand

## Optional

- Full-serve curved glass, hot or cold
- Full-serve square glass, hot or cold
- Self-serve curved glass, hot or cold
- Automatic water-filling system



HD 3 curve self-serve



Hot Deli square



Control panel



Second level

## Inline Merchandisers



## Hot Deli 3

*The Deli Merchandiser system creates the perfect deli environment. The system offers its operators the ultimate in flexibility and performance. Available in 3, 4, 5 and 7\* GN-pan sizes, both hot and cold, curved or square, in full-serve and self-serve, this is the most versatile food-display system for all your products.*

*The Hot Deli is available in different configurations. It can be built-in into existing counters or installed on a matching floor-mounted stand. The Hot Deli can also be combined with the Cold Deli to display both your hot and cold food products in one matching design.*

*With its mild airflow, the Hot Deli maintains the ideal holding temperature. It guarantees the perfect climate to keep your products fresh. The full-serve models feature independent upper radiant heat to control humidity over each GN-section. In order to create the ideal holding conditions, humidification can be set at four different levels. This enables you to display food products with various holding requirements.*

\* HD 7 not available as square, self-serve and cold

# Mouth-watering display





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## Standard characteristics

- Product temperature maintained at 65-70°C
- Reflector-enhanced halogen lighting for attractive promotion
- Hot and cold, full-serve and self-serve can be combined in one design
- Ergonomically designed for maximum operator convenience
- Mirrored sliding doors at operator side
- Stainless steel interior and stainless steel exterior
- Full-serve: 4x1/1 GN-pan plus 4x1/3 GN-pan per section
- Full-serve: 4-step humidified operation with built-in low water alarm
- Full-serve: independently controlled upper radiant heat per section
- Full-serve: front glass lifts easily and closes gently on gas springs
- Full-serve: available in curved and square glass
- Self-serve: flat plate: 1297 mm x 608 mm

## Accessories

- Cutting board
- Temperature indicator on customer side
- Second level display rack
- Matching pedestal stand
- Matching pedestal low stand

## Optional

- Full-serve curved glass, hot or cold
- Full-serve square glass, hot or cold
- Self-serve curved glass, hot or cold
- Automatic water-filling system



HD 4 curve self-serve



Hot Deli square



Control panel



Second level

## Inline Merchandisers



## Hot Deli 4

*The Deli Merchandiser system creates the perfect deli environment. The system offers its operators the ultimate in flexibility and performance. Available in 3, 4, 5 and 7\* GN-pan sizes, both hot and cold, curved or square, in full-serve and self-serve, this is the most versatile food-display system for all your products.*

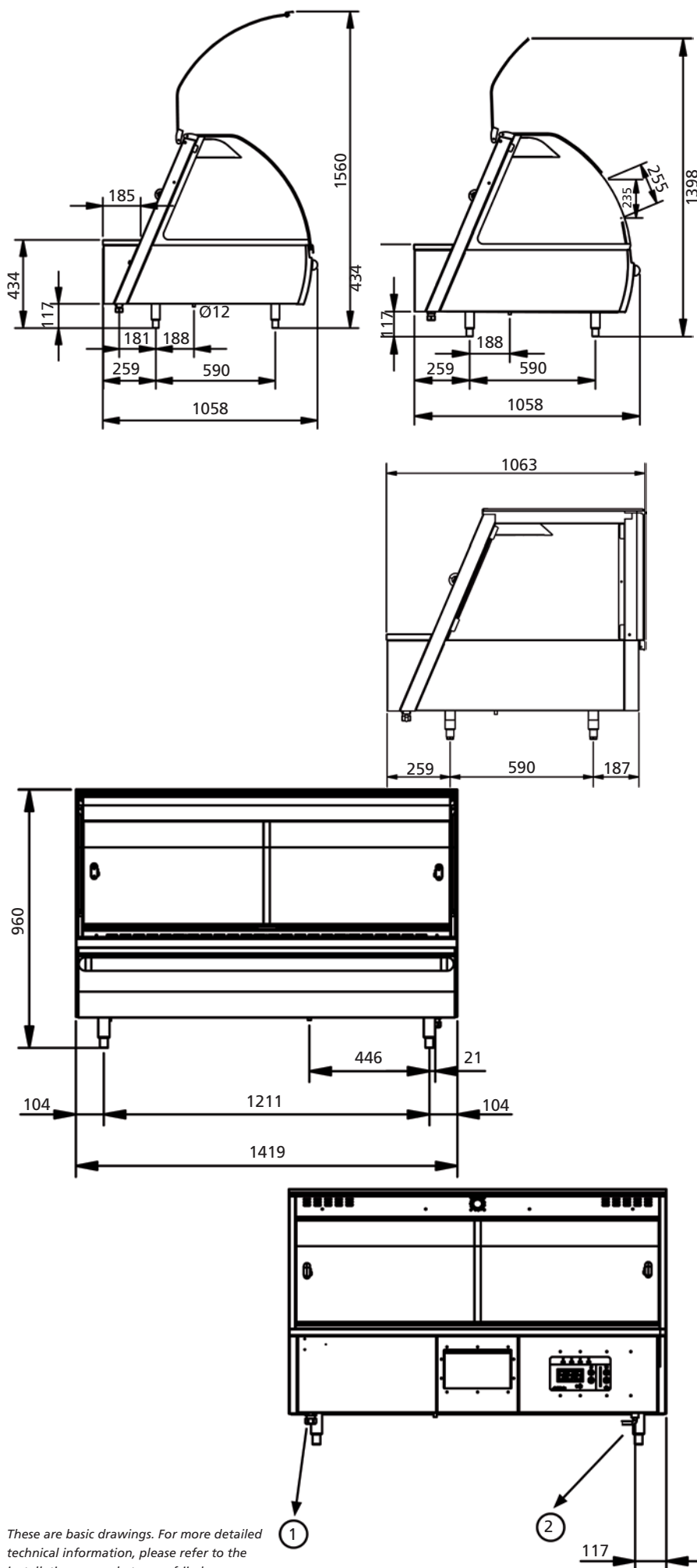
*The Hot Deli is available in different configurations. It can be built-in into existing counters or installed on a matching floor-mounted stand. The Hot Deli can also be combined with the Cold Deli to display both your hot and cold food products in one matching design.*

*With its mild airflow, the Hot Deli maintains the ideal holding temperature. It guarantees the perfect climate to keep your products fresh. The full-serve models feature independent upper radiant heat to control humidity over each GN-section. In order to create the ideal holding conditions, humidification can be set at four different levels. This enables you to display food products with various holding requirements.*

\* HD 7 not available as square, self serve and cold

# Mouth-watering display





These are basic drawings. For more detailed technical information, please refer to the installation manual at [www.frijado.com](http://www.frijado.com).

## Hot Deli 4

### Item Description

- 1 Power cable 2.5 m
- 2 Hose pillar (automatic water-filling only)

### Dimensions

|                     |         |
|---------------------|---------|
| Width               | 1419 mm |
| Depth               | 1058 mm |
| Height              | 960 mm  |
| Height on stand     | 1420 mm |
| Height on low stand | 1300 mm |

### Technical data HD 4 FS

|              |                  |
|--------------|------------------|
| Net weight   | 210 kg           |
| Gross weight | 247 kg           |
| Voltage      | 400/230 V<br>3N~ |
| Frequency    | 50...60 Hz       |
| Power        | 4.9 kW           |

### Technical data HD 4 SS

|              |                  |
|--------------|------------------|
| Net weight   | 188 kg           |
| Gross weight | 221 kg           |
| Voltage      | 400/230 V<br>3N~ |
| Frequency    | 50...60 Hz       |
| Power        | 4 kW             |

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[www.frijado.com](http://www.frijado.com)



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- Ergonomically designed for maximum operator convenience
- Mirrored sliding doors at operator side
- Stainless steel interior and stainless steel exterior
- Full-serve: 5x1/1 GN-pan plus 5x1/3 GN-pan per section
- Full-serve: 4-step humidified operation with built-in low water alarm
- Full-serve: independently controlled upper radiant heat per section
- Full-serve: front glass lifts easily and closes gently on gas springs
- Full-serve: available in curved and square glass
- Self-serve: flat plate: 1630 mm x 608 mm

## Accessories

- Cutting board
- Temperature indicator on customer side
- Second level display rack
- Matching pedestal stand
- Matching pedestal low stand

## Optional

- Full-serve curved glass, hot or cold
- Full-serve square glass, hot or cold
- Self-serve curved glass, hot or cold
- Automatic water-filling system



HD 5 curve full-serve



Hot Deli square



Control panel



Second level

## Inline Merchandisers



## Hot Deli 5

*The Deli Merchandiser system creates the perfect deli environment. The system offers its operators the ultimate in flexibility and performance. Available in 3, 4, 5 and 7\* GN-pan sizes, both hot and cold, curved or square, in full-serve and self-serve, this is the most versatile food-display system for all your products.*

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\* HD 7 not available as square, self serve and cold

# Mouth-watering display



## Hot Deli 5

### Item Description

- 1 Power cable 2.5 m
- 2 Hose pillar (automatic water-filling only)

### Dimensions

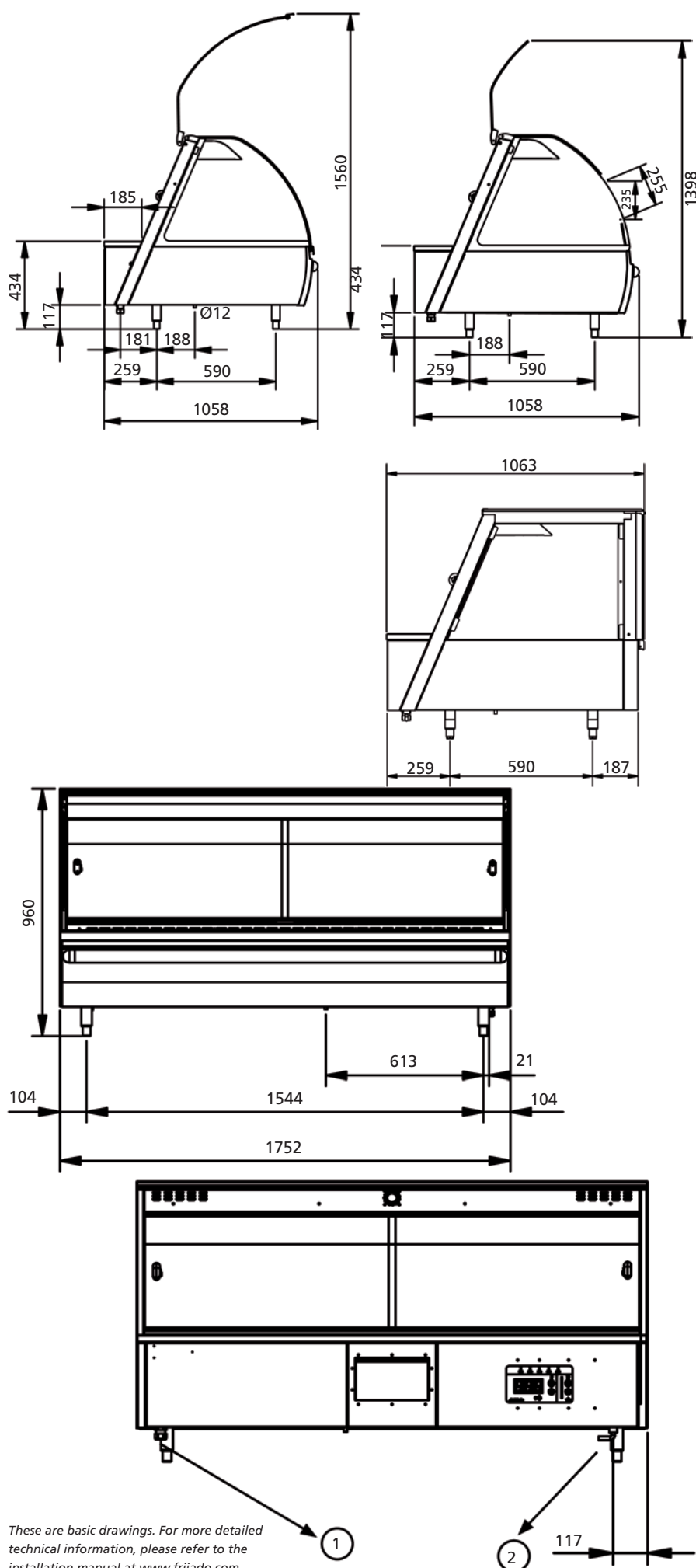
|                     |         |
|---------------------|---------|
| Width               | 1752 mm |
| Depth               | 1058 mm |
| Height              | 960 mm  |
| Height on stand     | 1420 mm |
| Height on low stand | 1300 mm |

### Technical data HD 5 FS

|              |                  |
|--------------|------------------|
| Net weight   | 240 kg           |
| Gross weight | 282 kg           |
| Voltage      | 400/230 V<br>3N~ |
| Frequency    | 50...60 Hz       |
| Power        | 5.1 kW           |

### Technical data HD 5 SS

|              |                  |
|--------------|------------------|
| Net weight   | 217 kg           |
| Gross weight | 255 kg           |
| Voltage      | 400/230 V<br>3N~ |
| Frequency    | 50...60 Hz       |
| Power        | 4.2 kW           |



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- Ergonomically designed for maximum operator convenience
- Mirrored sliding doors at operator side
- Stainless steel interior and stainless steel exterior
- 7x1/1 GN-pan plus 7x1/3 GN-pan per section
- 4-step humidified operation with built-in low water alarm
- Independently controlled upper radiant heat per section
- Front glass lifts easily and closes gently on gas springs

### Accessories

- Cutting board
- Temperature indicator on customer side
- Second level display rack
- Matching pedestal stand
- Matching pedestal low stand

### Optional

- Automatic water-filling system



Mirrored sliding doors



Brilliant product illumination



Control panel



Second level

## Inline Merchandisers



### Hot Deli 7

*The Deli Merchandiser system creates the perfect deli environment. The system offers its operators the ultimate in flexibility and performance. Available in 3, 4, 5 and 7\* GN-pan sizes, both hot and cold, curved or square, in full-serve and self-serve, this is the most versatile food-display system for all your products.*

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## Mouth-watering display



