

ColdPrep

Custom Counter

As fresh as it can be: prepare fresh food products like sushi, pizza, salads or sandwiches right in front of your customers with the Custom Counter ColdPrep model.

Preparation and presentation on one spot

Create a true food experience by preparing products on the spot. Beat the crowds and stimulate impulse purchases even more by presenting pre-prepped products in the presentation area. Your ingredients and pre-prepped products enjoy optimal temperatures thanks to superior refrigeration technology.

Custom Counter Configurator

Designing a tailor-made counter is easier than ever before with our Custom Counter Configurator. The Fri-Jado team is ready to assist you in configuring your perfect counter by using this tool. The configurator creates a counter that meets your exact needs and visualizes what this could look like in a 3D image.



Key Features Custom Counter ColdPrep

- Chilled gastronorm pans integrated into the worktop (1/3, 1/6 or 1/9 GN, up to 150 mm deep)
- Low or high glass panel in front of ingredients
- Optional black stainless steel interior
- Optional coated rear evaporator coil in combination with sushi or fresh fish
- Optional front lighting
- Flat deck or stepped deck interior
- Large customizable worktop with optional accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.
- Various bumper options
- Customizable cladding and materials
- Integral or remote refrigeration
- Multiplexable with other Custom Counter models



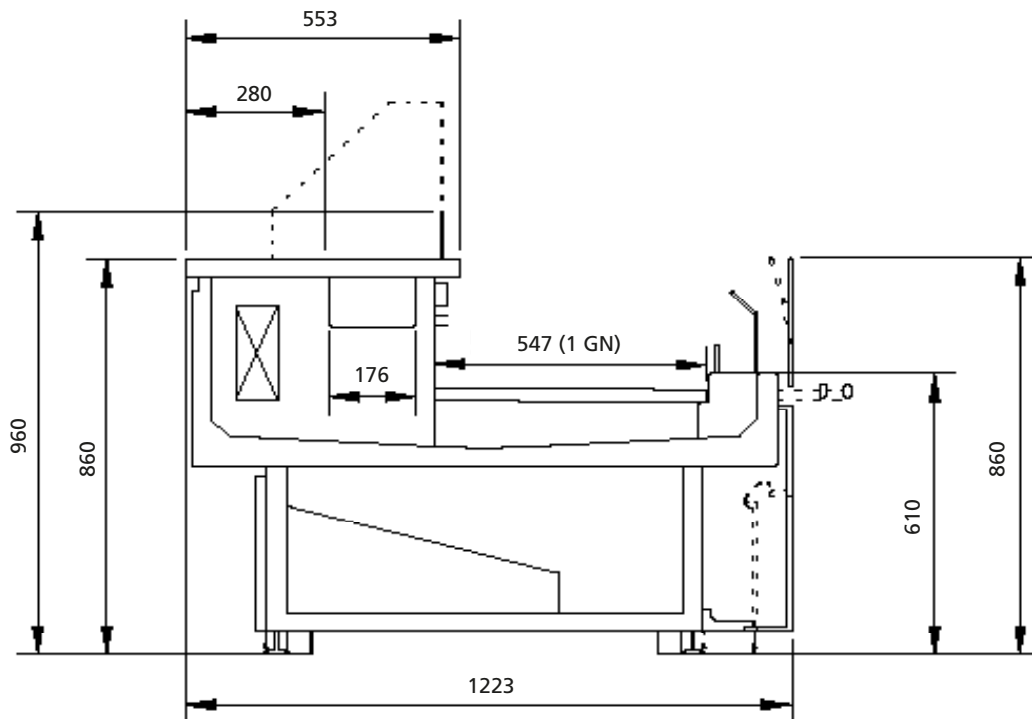
Low or high glass panel in front of ingredients



Customizable cladding and materials



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Technical specifications

Model	ColdPrep
Length options (mm)	750, 1000, 1250, 1500, 1750, 2000, 2250, 2500, 2750, 3000, 3250, 3500, 3750*
Product temperature	- 1 < T < 5 °C (up to 3M0 classification according to EN ISO 23953**)
Presentation area	547 mm or 1 GN***
Refrigeration capacity	< 400 W/m
Evaporation temperature	Up to - 4 °C
Stacking height	Up to 200 mm
Glass	Low or high glass panel in front of ingredients
Lighting	-
Technology	Mild forced airflow, rear evaporator coil, chilled deck, chilled GN pans
Misting	-
Refrigerant options (other refrigerants on request)	Remote Glycol, R404a, R407f, R744 (CO2) Integral R134a, R1234yf
Interior configuration	Flat deck, stepped deck
Interior material	Stainless steel (optional blackened)
Exterior	Customizable cladding and materials. Various bumper options.
Worktop	Large customizable worktop with optional accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.

* Minimum and/or maximum length may be limited by selected refrigeration and humidification options.

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

*** GN pans not included

Specifications and technical data are subject to amendment without prior notice. Please check www.yourcustomcounter.com for the latest information and specifications.

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