

Mouth-watering display

Hot Deli 3 square



The Hot Deli square merchandiser is available in 3, 4 and 5 pan sizes. 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.

The Hot Deli Essential and Self-Serve are based on simplicity. All basic features are united in these cabinets without quality and finishing being compromised. These counters contain the perfect holding conditions to keep your products fresh.

The Hot Deli Premium is complete in functionality. It features independent upper radiant heat to control humidity over each GN-section. In order to ensure ideal holding conditions, humidification can be set at four different levels. The mild airflow enables you to hold and display the most versatile food products with different holding requirements.

Features Hot Deli 3 square

Top features

- Square glass
- Available in Essential, Premium and Self-Serve
- Plug and play
- Long holding time: based on constant temperature and mild airflow

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 reflecting sliding doors at operator side
- Stainless steel interior and stainless steel exterior
- Premium: 4-step humidified operation with built-in low water alarm
- Premium: independently controlled upper radiant heat per section
- Premium and Essential: 3x1/1 GN-pan plus 3x1/3 GN-pan per section
- Premium and Essential: front glass lifts and closes easily on gas springs
- Essential and Self-Serve: simple three-button control
- Self-serve: flat plate: 964 mm x 608 mm

Accessories

- Cutting board
- Temperature indicator customer side
- Second level display rack
- Matching stands

Optional

- Essential, premium or self-serve model
- Automatic water-filling system



Hot Deli 3 square Full-Serve



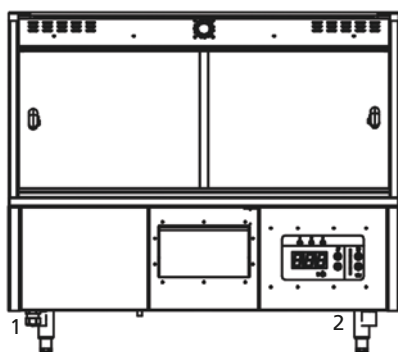
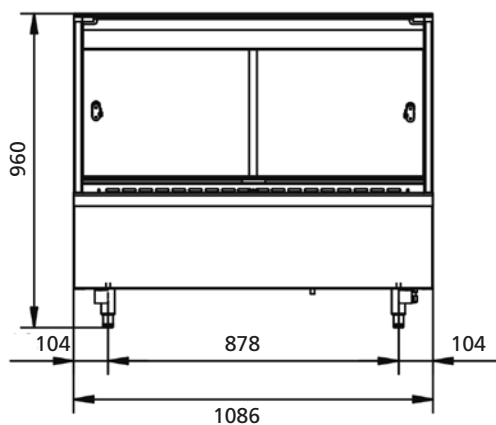
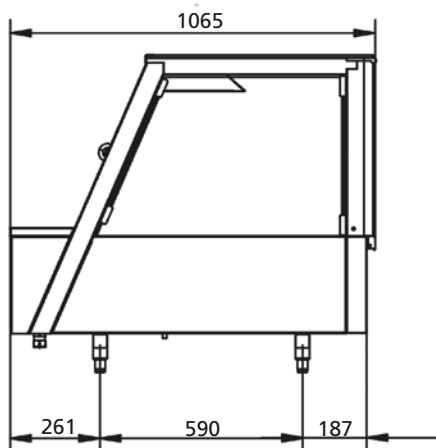
Hot Deli square



Control panel Premium



Second level



	HD Essential	HD Premium	HD Self-Serve
Full serve operation	■	■	
Self serve operation			■
Mirrored sliding rear doors	■	■	■
Three-button control panel	■		■
Digital control panel		■	
4-step humidity		■	
Built-in low water alarm		■	
Radiant heat	■	■	■
Independently controlled radiant heat per GN section		■	
Front glass lifts on gas springs	■	■	
Panframe standard	■	■	optional
Flat plate standard	optional	optional	■
Cutting board	optional	optional	optional
Automatic water filling system		optional	
Second level display rack	optional	optional	optional
Temperature indicator	optional	optional	optional

	HD 3 Essential	HD 3 Premium	HD 3 Self-Serve
Width	1086 mm	1086 mm	1086 mm
Depth	1065 mm	1065 mm	1065 mm
Height	960 mm	960 mm	960 mm
Height on stand	1420 mm	1420 mm	1420 mm
Height on low stand	1300 mm	1300 mm	1300 mm
Net weight	141 kg	157 kg	136 kg
Gross weight	166 kg	185 kg	160 kg
Voltage	3N~400/230 V	3N~400/230 V	3N~400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	3.7 kW	4.6 kW	3.7 kW

Hot Deli HD3 square

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

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.

Mouth-watering display

Hot Deli 4 square



The Hot Deli square merchandiser is available in 3, 4 and 5 pan sizes. 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.

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The Hot Deli Premium is complete in functionality. It features independent upper radiant heat to control humidity over each GN-section. In order to ensure ideal holding conditions, humidification can be set at four different levels. The mild airflow enables you to hold and display the most versatile food products with different holding requirements.

Features Hot Deli 4 square

Top features

- Square glass
- Available in Essential, Premium and Self-Serve
- Plug and play
- Long holding time: based on constant temperature and mild airflow

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 reflecting sliding doors at operator side
- Stainless steel interior and stainless steel exterior
- Premium: 4-step humidified operation with built-in low water alarm
- Premium: independently controlled upper radiant heat per section
- Premium and Essential: 4x1/1 GN-pan plus 4x1/3 GN-pan per section
- Premium and Essential: front glass lifts and closes easily on gas springs
- Essential and Self-Serve: simple three-button control
- Self-serve: flat plate: 1297 mm x 608 mm

Accessories

- Cutting board
- Temperature indicator on customer side
- Second level display rack
- Matching stands

Optional

- Essential, premium or self-serve
- Automatic water-filling system (premium models only)



Hot Deli 4 square Full-Serve



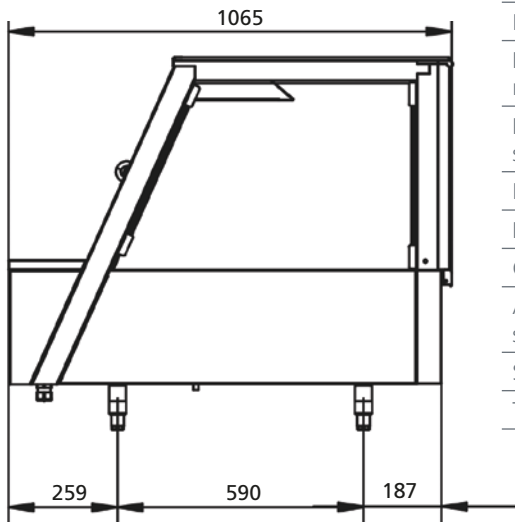
Hot Deli square



Control panel Premium

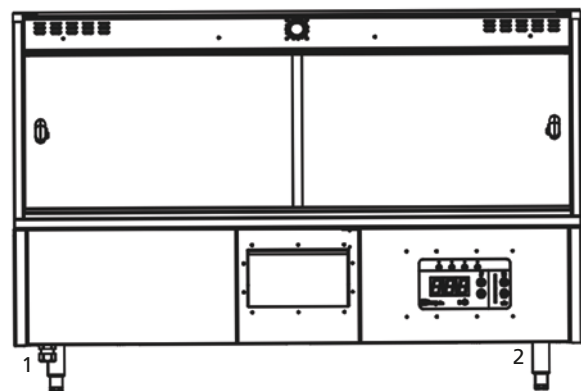
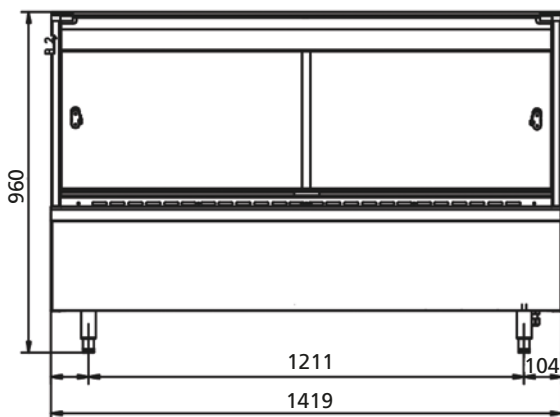


Second level



	HD Essential	HD Premium	HD Self-Serve
Full serve operation	■	■	
Self serve operation			■
Mirrored sliding rear doors	■	■	■
Three-button control panel	■		■
Digital control panel		■	
4-step humidity		■	
Built-in low water alarm		■	
Radiant heat	■	■	■
Independently controlled radiant heat per GN section		■	
Front glass lifts on gas springs	■	■	
Panframe standard	■	■	optional
Flat plate standard	optional	optional	■
Cutting board	optional	optional	optional
Automatic water filling system		optional	
Second level display rack	optional	optional	optional
Temperature indicator	optional	optional	optional

	HD 4 Essential	HD 4 Premium	HD 4 Self-Serve
Width	1419 mm	1419 mm	1419 mm
Depth	1065 mm	1065 mm	1065 mm
Height	960 mm	960 mm	960 mm
Height on stand	1420 mm	1420 mm	1420 mm
Height on low stand	1300 mm	1300 mm	1300 mm
Net weight	188 kg	210 kg	188 kg
Gross weight	221 kg	247 kg	221 kg
Voltage	3N~400/230 V	3N~400/230 V	3N~400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	4 kW	4.9 kW	4 kW



Hot Deli HD4 square

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

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Mouth-watering display

Hot Deli 5 square



The Hot Deli square merchandiser is available in 3, 4 and 5 pan sizes. 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.

The Hot Deli Essential and Self-Serve are based on simplicity. All basic features are united in these cabinets without quality and finishing being compromised. These counters contain the perfect holding conditions to keep your products fresh.

The Hot Deli Premium is complete in functionality. It features independent upper radiant heat to control humidity over each GN-section. In order to ensure ideal holding conditions, humidification can be set at four different levels. The mild airflow enables you to hold and display the most versatile food products with different holding requirements.

Features Hot Deli 5 square

Top features

- Square glass
- Available in Essential, Premium and Self-Serve
- Plug and play
- Long holding time: based on constant temperature and mild airflow

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 reflecting sliding doors at operator side
- Stainless steel interior and stainless steel exterior
- Premium: 4-step humidified operation with built-in low water alarm
- Premium: independently controlled upper radiant heat per section
- Premium and Essential: 5x1/1 GN-pan plus 5x1/3 GN-pan per section
- Premium and Essential: front glass lifts and closes easily on gas springs
- Essential and Self-Serve: simple three-button control
- Self-serve: flat plate: 1630 mm x 608 mm

Accessories

- Cutting board
- Temperature indicator on customer side
- Second level display rack
- Matching stands

Optional

- Essential, premium or self-serve model
- Automatic water-filling system (premium models only)



Hot Deli 5 square Full-Serve



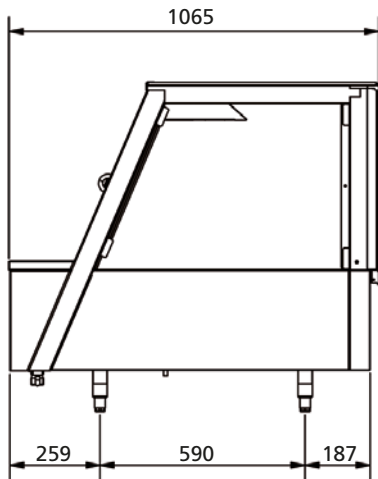
Hot Deli square



Control panel Premium

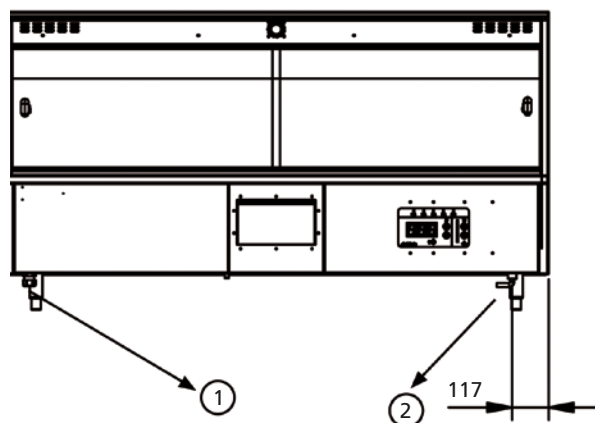
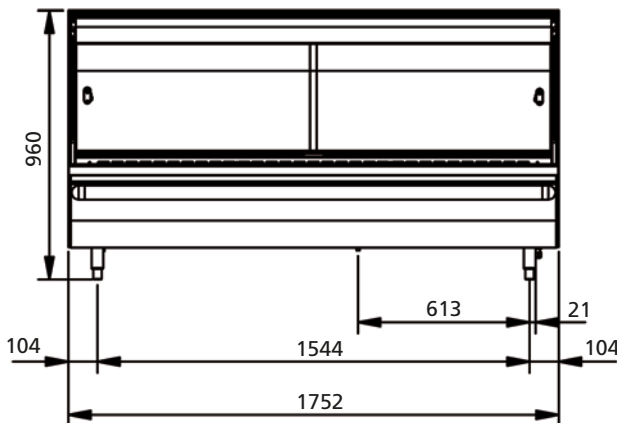


Second level



	HD Essential	HD Premium	HD Self-Serve
Full serve operation	■	■	
Self serve operation			■
Mirrored sliding rear doors	■	■	■
Three-button control panel	■		■
Digital control panel		■	
4-step humidity		■	
Built-in low water alarm		■	
Radiant heat	■	■	■
Independently controlled radiant heat per GN section		■	
Front glass lifts on gas springs	■	■	
Panframe standard	■	■	optional
Flat plate standard	optional	optional	■
Cutting board	optional	optional	optional
Automatic water filling system		optional	
Second level display rack	optional	optional	optional
Temperature indicator	optional	optional	optional

	HD 5 Essential	HD 5 Premium	HD 5 Self-Serve
Width	1752 mm	1752 mm	1752 mm
Depth	1065 mm	1065 mm	1065 mm
Height	960 mm	960 mm	960 mm
Height on stand	1420 mm	1420 mm	1420 mm
Height on low stand	1300 mm	1300 mm	1300 mm
Net weight	217 kg	240 kg	217 kg
Gross weight	255 kg	282 kg	255 kg
Voltage	3N~400/230 V	3N~400/230 V	3N~400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	4.2 kW	5.1 kW	4.2 kW



Hot Deli HD5 square

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

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Mouth-watering display

Hot Deli 2-Tier 3 square



The Hot Deli 2-Tier has two heated presentation levels for increased presentation capacity on the same footprint. It is available as a full serve counter with 3 and 4 GN-pan sizes and can be integrated into an existing counter as drop-in version or installed as a separate counter. The Hot Deli 2-Tier can also be combined with the Cold Deli to display both your hot and cold food products in one matching design.

The Hot Deli 2-Tier creates the perfect holding conditions to keep your products warm at 65-70°C. The mild airflow enables you to hold and display the most versatile food products with different holding requirements. For convenient operator access, each GN-pan section in the lower presentation level has been turned into a drawer.

Features Hot Deli 2-Tier 3 square

Top features

- 2 presentation levels
- Lower level: GN-pan drawer sections that slide out for easy access
- Each drawer section provides a small storage space on the operator side
- Square glass
- Plug and play
- Long holding time: based on constant temperature and mild airflow

Standard characteristics

- Product temperature maintained at 65-70°C
- Simple controls
- Lower level: pan frame for 3x1/1 GN-pan plus 3x1/3 GN-pan per section
- Upper level: slightly tilted deck with a total presentation area of 2.85 m²
- Ergonomically designed for maximum operator convenience
- Stainless steel interior and stainless steel exterior

Accessories

- Straight underframe
- Coupling kit 2 merchandisers and underframe
- Cutting board
- Stainless steel cover plate for drawer



Square glass



Hot Deli square



Control panel Premium



Second level

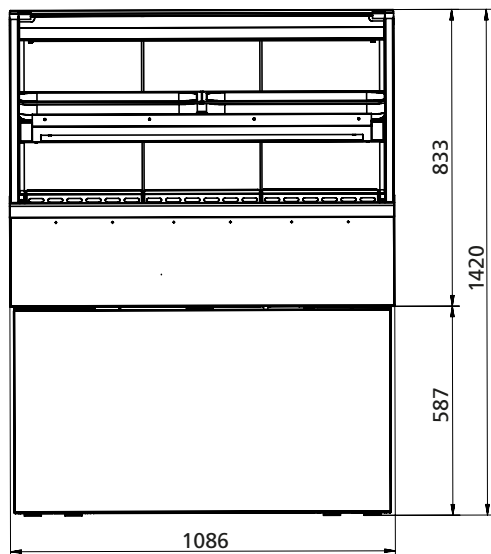
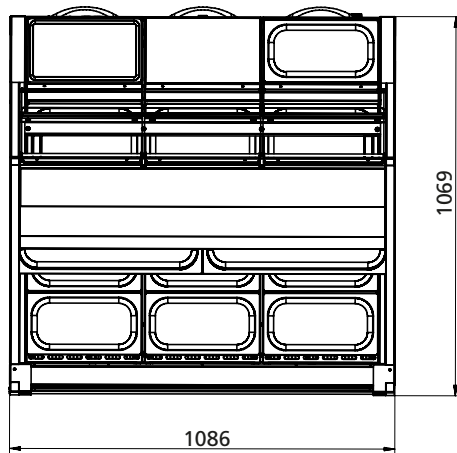
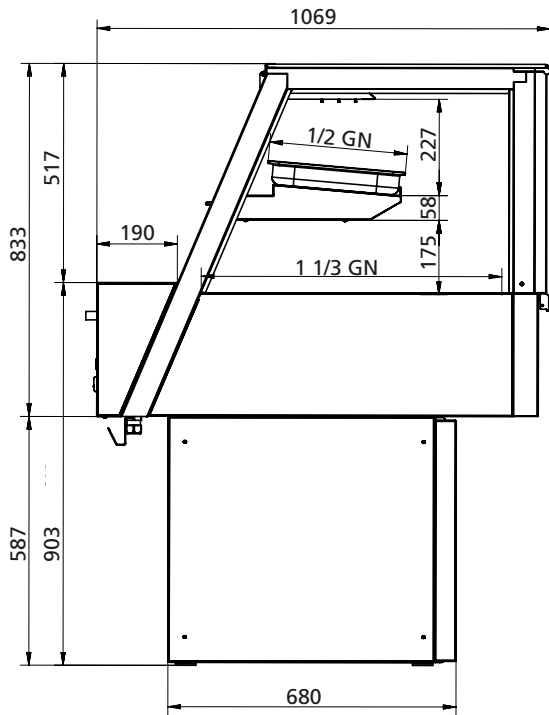
Hot Deli 2-Tier 3 square

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

Width	1086 mm
Depth	1058 mm
Height	960 mm
Height on stand	1420 mm
Net weight	141 kg
Gross weight	166 kg
Voltage	3N~400/230 V
Frequency	50/60 Hz
Power	4.0 kW

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Mouth-watering display

Hot Deli 2-Tier 4 square



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The Hot Deli 2-Tier creates the perfect holding conditions to keep your products warm at 65-70°C. The mild airflow enables you to hold and display the most versatile food products with different holding requirements. For convenient operator access, each GN-pan section in the lower presentation level has been turned into a drawer.

Features Hot Deli 2-Tier 4 square

Top features

- 2 presentation levels
- Lower level: GN-pan drawer sections that slide out for easy access
- Each drawer section provides a small storage space on the operator side
- Square glass
- Plug and play
- Long holding time: based on constant temperature and mild airflow

Standard characteristics

- Product temperature maintained at 65-70°C
- Simple controls
- Lower level: pan frame for 4x1/1 GN-pan plus 4x1/3 GN-pan per section
- Upper level: slightly tilted deck with a total presentation area of 3.85 m²
- Ergonomically designed for maximum operator convenience
- Stainless steel interior and stainless steel exterior

Accessories

- Straight underframe
- Coupling kit 2 merchandisers and underframe
- Cutting board
- Stainless steel cover plate for drawer



Square glass



Hot Deli square



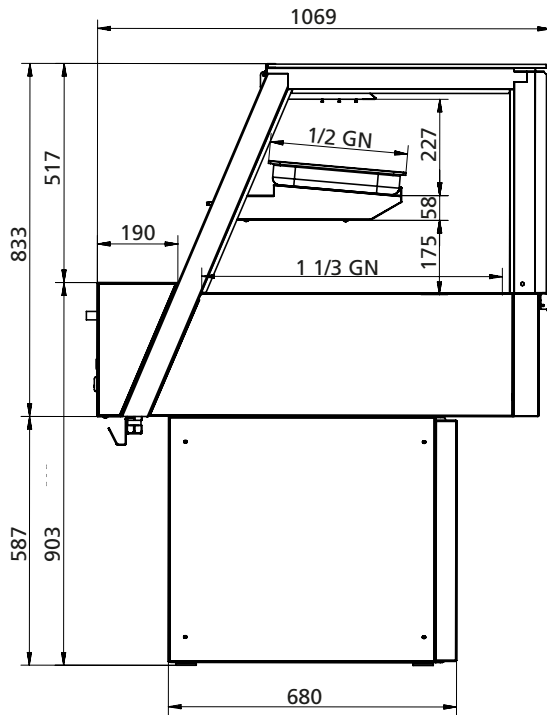
Control panel Premium



Second level

Hot Deli 2-Tier 4 square

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



Width	1419 mm
Depth	1058 mm
Height	960 mm
Height on stand	1420 mm
Net weight	188 kg
Gross weight	205 kg
Voltage	3N~400/230 V
Frequency	50/60 Hz
Power	4.3 kW

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