



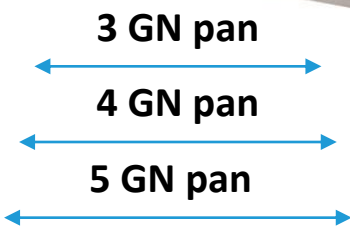
## Hot and Cold Deli Merchandiser

A mouth-watering  
display



# Hot and Cold Deli Merchandiser – product range

Hot or Cold – curved or square glass – full serve or self serve – 3/4/5 GN pan wide – two-tier



Hot



Curved



Self serve (Hot)



Cold



Square



Full serve / Two-tier

# Fri-Jado Hot Deli Merchandiser – key benefits



## 1. Boosts hot food sales

appetizing product presentation, mirror-effect sliding doors



## 4. Hot, cold, full serve and self serve in 1 design

combine Hot Deli full serve and/or self serve with Cold Deli models



## 2. Long holding time: up to 4 hours

- constant temperature and mild airflow
- 4-step humidification and independently controlled upper radiant heat per section (Premium)



## 5. Easy cleaning

front window can be opened



## 3. Food safety: safe holding temperatures

product temperature maintained at 65 °C

# Boosts hot food sales



**Appetizing product presentation**

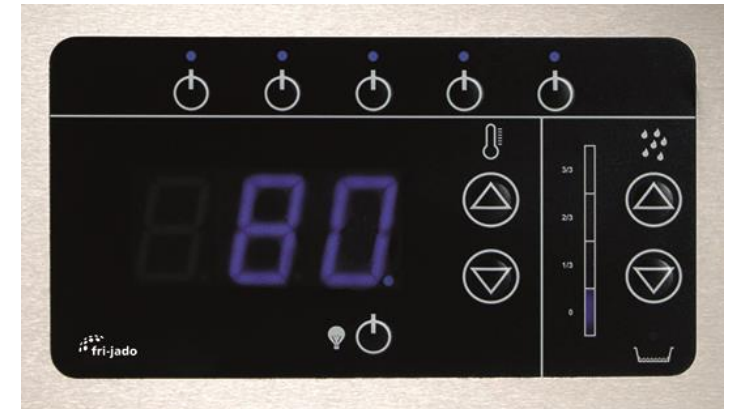
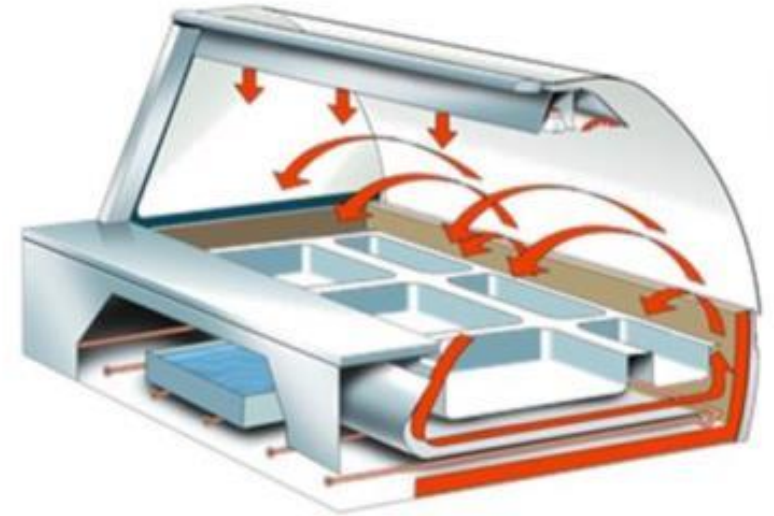


**Mirror-effect sliding doors on operator side**

# Long holding time and food safety

**Product temperature maintained at 65 °C for up to 4 hours**

- Constant temperature thanks to mild airflow
- Ideal holding conditions with humidification (Premium model):
  - 4 different humidification levels
  - Independently controlled upper radiant heat: control humidity for each individual GN-section
  - Built-in low water alarm
  - Optional automatic water-filling system





# Easy cleaning

- Front window can be opened
- Glass lifts and closes easily thanks to gas springs



# Hot Deli 2-Tier Merchandiser – additional benefits



## 1. Boosts sales: large display area

- appetizing product presentation: 2 presentation levels
- large display area thanks to slightly tilted 2<sup>nd</sup> level
- available in 3 and 4 GN-pan sizes



## 2. Operator ergonomics

GN drawer sections on the lower level slide out for easy operator access and provide a small storage space



# Fri-Jado Cold Deli Merchandiser – key benefits



- 1. Boosts fresh food sales**  
appetizing product presentation



- 2. Food safety: safe holding temperatures**
- perfect holding climate: constant temperature, mild airflow
  - product temperature maintained at 2-5 °C



- 3. Self-contained refrigeration: maximum flexibility**  
can be installed anywhere a single-phase socket is available



- 4. Hot, cold, full serve and self serve in 1 design**  
combine Cold Deli with Hot Deli full serve and/or self serve models



- 5. Operator convenience**
- front window can be opened
  - simple and hygienic two-button control



## Boosts fresh food sales



**Appetizing product presentation with curved or square glass**

# Food safety: safe holding temperatures

## Product temperature maintained at 2-5 °C

- Perfect holding climate: constant temperature thanks to mild airflow
- Mild airflow enables display and holding of the most versatile fresh food products



# Operator convenience



**Front window can be opened:  
glass lifts and closes easily thanks to gas springs**



**Simple and hygienic two-button control**



# More information

<https://www.fri-jado.com/en/products/inline-deli-counters/deli-merchandisers>



## Hot Deli merchandiser

- Available in 3/4/5 GN-pan size (2-tier: 3/4 GN-pan)
- Curved or square glass
- Premium, Essential or self serve
- Long holding time: constant temperature, mild airflow
- Superior holding with 4-step humidification (Premium)
- Hot and cold, full serve and self serve in one design

