



Multi Deck

The impulse-generating
hot merchandiser

Multi Deck – product range

There's always a Multi Deck that suits your needs!

Curved or Square – 60, 100 or 120 cm wide – 3, 4 or 5 presentation levels



**MD 60 Premium 3/4/5 level
Curved or Square**



**MD 100 Premium 3/4/5 level
Curved or Square**



**MD 120 Premium 3/4/5 level
Curved or Square**

Also available: MD 60/100 Essential – 4 level

Multi Deck – product range

Space Saver: Multi Deck combined with 4 or 5-spits rotisserie

Preparation and presentation on one spot: maximum attraction, ideal for small store formats



MDS 86 – 2 level with
TDR 5 Programmable



MDS 86 – 2 level with
TDR 5 Manual



MDS 86 – 2 level with
TG 4 Manual

Fri-Jado Multi Deck – key benefits



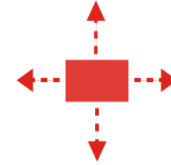
- 1. Hot self serve boosts sales and margins**
irresistible product presentation stimulates impulse purchases



- 2. Excellent product visibility**
180-degree product view thanks to transparent side panels



- 3. Food safety: safe holding temperatures**
Hot Blanket holding technology keeps products warm, extends shelf life, cuts waste



- 4. Position anywhere in your store**
 - plug-and-play design, small footprint
 - square model: square design lines up smoothly with other equipment



- 5. Operator ergonomics**
easy operator access with pass-through version (curved model)

1. Hot self serve boosts sales and margins

Irresistible product presentation stimulates impulse purchases



Fri-Jado Multi Deck: the ultimate trigger to increase high-margin impulse sales of hot food-to-go

- Quick and convenient
- Appealing design, attractive product presentation
- Product quality: products look and stay delicious over time

1. Hot self serve boosts sales and margins

Fri-Jado Multi Deck: present and hold all your food-to-go products in an irresistible way



2. Excellent product visibility

- Transparent side panels: 180-degree view on your products
- Safety lighting on each level
- Illuminated, customizable top banner (curved model)



3. Food safety: safe holding temperatures

Hot Blanket holding technology

Keeps products warm, extends shelf life, reduces waste

- Products stay warm at 65 °C for at least 4 hours
- Combination of airflow, convection heat and radiation heat creates a hot blanket around your products
- Shelf surface safe to touch for customers
- Patented and proven technology

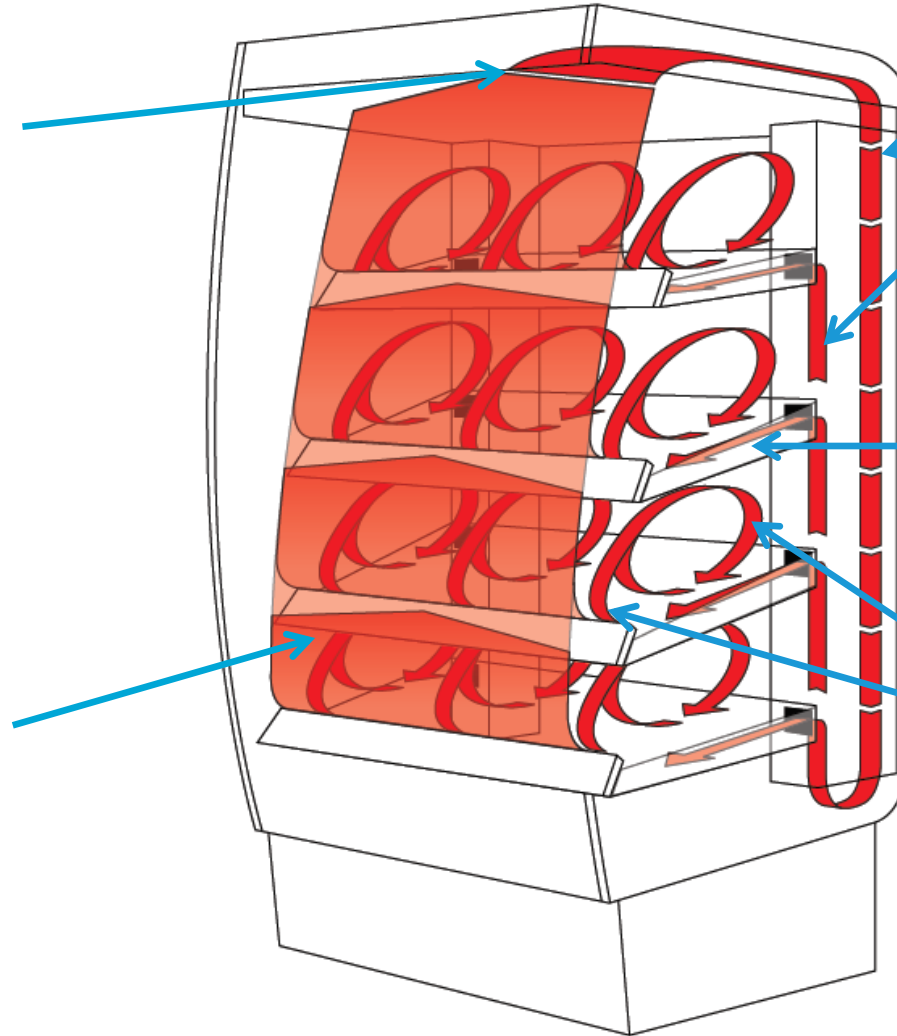


3. Food safety: safe holding temperatures

Hot Blanket holding technology – principles explained

5. Hot air is drawn back into the top of the unit, recycling it into the system

4. Excess heat per shelf forms a hot air curtain in front of the shelves



1. Hot air circulates inside the unit through the back side and is blown towards the shelves

2. Hot air is pushed through each shelf

3. Hot air is blown from the front of each shelf, circulates over the shelf surface

4. Position anywhere in the store

Plug-and-play design, small footprint



In line with deli counter



Space Saver: with TDR rotisserie



Stand-alone against the wall



At aisle end and at checkouts

5. Operator ergonomics

Easy operator access with Multi Deck pass-through version (curved model)

Flap doors on the operator side enable convenient loading and unloading from the back side



More information

<https://www.frijado.com/en/products/grab-and-go-home>



Boost impulse sales

Placing impulse food products near checkouts has proven to be a successful strategy in today's grab-and-go market. With the Fri-Jado grab-and-go display warmers, your customers can pick up delicious, hot, pre-packaged snacks and meal solutions practically anywhere in the store.



Attraction

Your grab-and-go products enjoy great visibility in Fri-Jado's grab-and-go display warmers thanks to the large glass side panels. Our 3/4/5 level Multi Decks provide a 180-degree view of your products. The Hot Island even provides a 360-degree view.