

# 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.



## Key features eatures Custom Counter ColdPrep

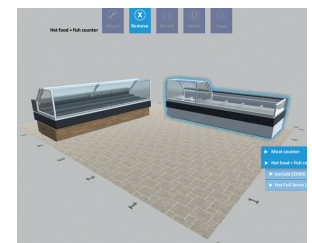
- Combines preparation, presentation and holding
- OmniCold refrigeration system: products are surrounded by a cold airflow from all sides, guaranteeing optimal product temperatures under all conditions whilst saving energy
- Optional blackened stainless steel interior
- Flat deck, stepped deck or GN pans interior
- Large customizable worktop (11") 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
- Optional night covers
- Modular and connectable with other Custom Counter models



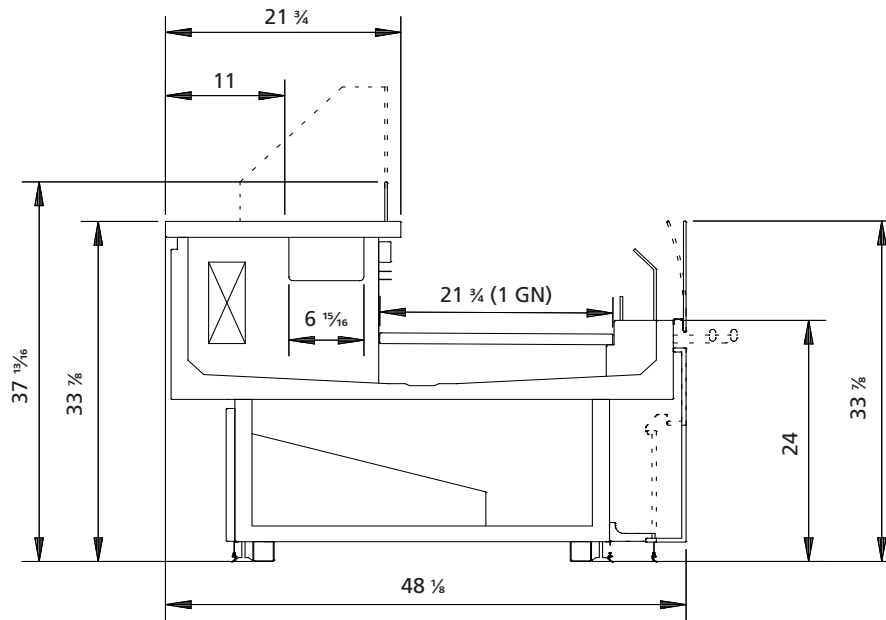
Low or high glass panel in front of ingredients



Customizable cladding and materials



Custom Counter Configurator



Technical specifications	
Model	ColdPrep
Length options ("	30, 40, 50, 60, 70, 80, 90, 100, 110, 120, 130, 140, 150*
Nominal voltage	1~ 208V 50/60Hz
Product temperature	Type 1 (T < 41 °F) according to NSF 7**
Presentation area depth	Presentation area depth: 21 3/4" or 1 GN***
Refrigeration load	50-150 BTU/hr/ft****
Refrigeration capacity	400 BTU/hr/ft
Evaporation temperature	Up to 25 °F
Stacking height - standard interior	Up to 7 7/8
Stacking height - lowered interior	Up to 9 1/16
Glass	Low or high glass panel in front of ingredients
Technology	OmniCold: mild forced airflow, rear evaporator coil, chilled deck, chilled GN pans
Refrigerant options (other refrigerants on request)	Remote Glycol, R404A, R407F, R448A, R449A, R452A, R507A, R513A, R744 (CO <sub>2</sub> )
	Integral R134a, R1234yf
Interior configuration	Flat deck, stepped deck
Interior material	Stainless steel AISI 304 (optional blackened)
Exterior	Customizable cladding and materials. Various bumper options.
Worktop	Large customizable worktop
Water drainage	Permanent drain

\* 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.

\*\*\*\*24 hour average. Effective refrigeration energy consumption depends on store conditions, product load and cabinet configuration.

Specifications and technical data are subject to amendment without prior notice. Please check [www.frijado.com](http://www.frijado.com) for the latest information and specifications.



Fri-Jado Inc.  
 1401 Davey Road  
 Suite 100  
 Woodridge IL 60517  
 Toll free 877-374-5236  
 Fax 630-689-1424  
 e-mail [us.info@frijado.com](mailto:us.info@frijado.com)  
[usa.frijado.com](http://usa.frijado.com)