

FreshCold

Custom Counter

Your products need to be fresh, look fresh and stay fresh. The FreshCold full serve model has been designed for presentation of fresh unpacked products such as fresh meat. Optional meat-enhancing LED light and an optional blackened stainless steel interior make your products look delicious.

In the spotlight

LED light makes your fresh unpacked products look bright and fresh! Your products enjoy optimal product temperatures thanks to superior refrigeration technology.



Key features Custom Counter FreshCold

- Curved or Unisquare (squared) lift-up glass
- OmniCold refrigeration system: OmniCold refrigeration system: well-balanced cold top and bottom airflow at a speed of < 0.6 ft/s. Provides optimal product temperatures, prevents dehydration and saves energy.
- LED light (cool white / neutral white / warm white / extra warm white / meat enhancing)
- Optional blackened stainless steel interior
- Optional front lighting
- 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



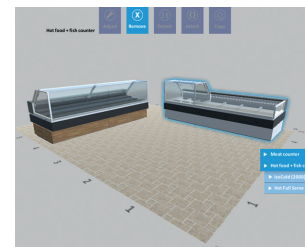
LED light



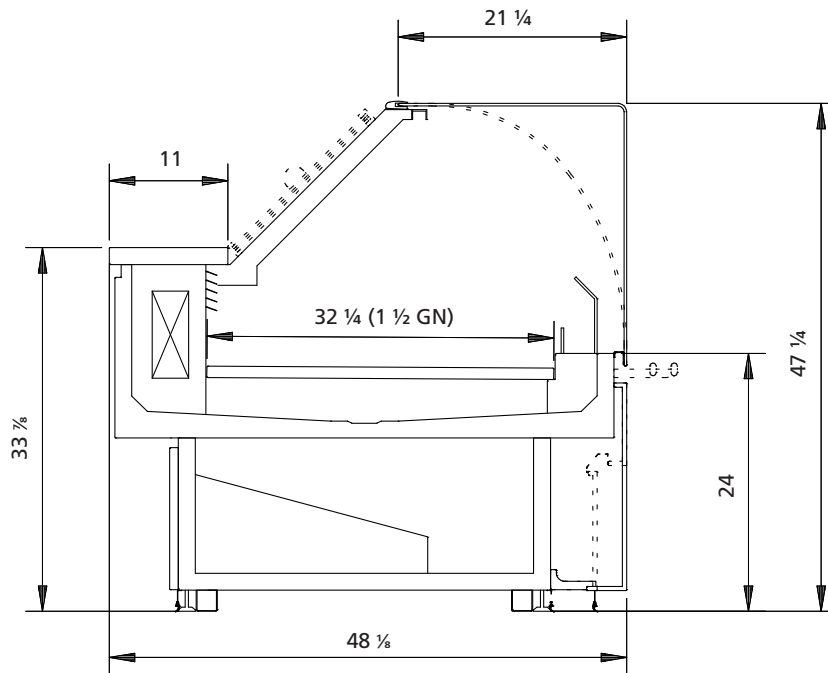
Lift-up glass opens in its own space



Customizable cladding and materials



Custom Counter Configurator



Technical specifications	
Model	FreshCold full serve
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	32 1/4" or 1 1/2 GN
Refrigeration load	50-150 BTU/hr/ft***
Refrigeration capacity	400 BTU/hr/ft
Evaporation temperature	Up to 25 °F
Stacking height - standard interior	7 1/8"
Stacking height - lowered interior	9 1/8"
Glass	Curved or Unisquare (squared) lift-up glass
Lighting	LED cool white / neutral white / warm white / extra warm white / meat enhancing
Technology	OmniCold: mild airflow, rear evaporator coil, chilled deck
Refrigerant options (other refrigerants on request)	Remote Glycol, R404A, R407F, R448A, R449A, R452A, R507A, R513A, R744 (CO ₂)
	Integral R134a, R1234yf
Interior configuration	Flat deck, stepped deck, GN pans
Interior material	Stainless steel AISI 304 (optional blackened)
Exterior	Customizable cladding and materials. Various bumper options.
Worktop	Large customizable worktop (11") with optional accessory rail to mount cutting boards, sliding scale platforms, bag hooks etc.
Water drainage	Permanent drain

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

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

*** 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 for the latest information and specifications.



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