

IceCold

Custom Counter

Keep it fresh, and keep it ice cold. Designed for product presentation on crushed ice, the IceCold full serve model is the ultimate choice for fresh products such as fresh fish.

The dehydration challenge

Dehydration is a common issue when presenting fresh unpacked products such as fresh fish. Our optional time-based misting system has been designed to tackle this. Achieve superior preservation and presentation by preventing dehydration and creating a wet surface look.



Key Features Custom Counter IceCold

- OmniCold refrigeration system: products are surrounded by a cold airflow from all sides, guaranteeing optimal product temperatures under all conditions whilst saving energy
- Optional misting system (spray bar)
- Easily removable chilled ice tubs (no scooping required)
- Ice lasts all day thanks to mild airflow
- Optional coated rear evaporator coil
- Optional front lighting
- 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



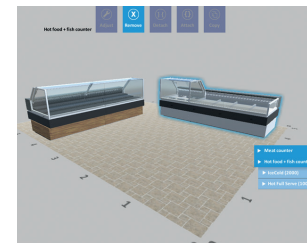
Optional misting system



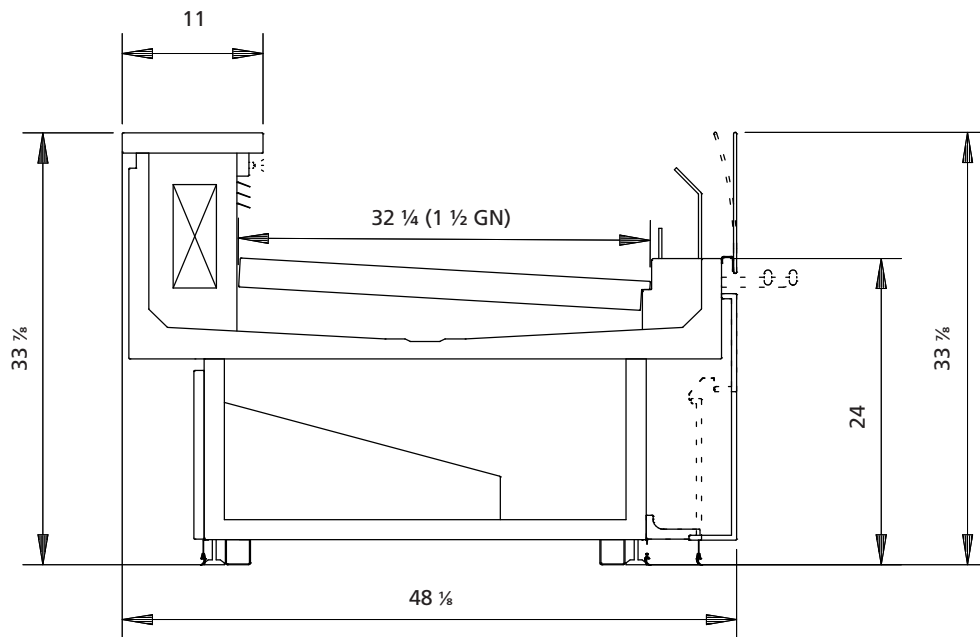
Customizable cladding and materials



Spray bar nozzles



Custom Counter Configurator



Technical specifications	
Model	Ice Cold full serve, self serve
Length options (")	30, 40, 50, 60, 70, 80, 90, 100, 110, 120, 130, 140, 150*
Product temperature	Type 1 (T < 41 °F) according to NSF 7**
Presentation area depth	32 ¼" or 1 ½ GN
Energy consumption	50-150 BTU/hr/ft***
Refrigeration capacity	400 BTU/hr/ft
Evaporation temperature	Up to 25 °F
Nominal voltage	1~ 208V 50/60Hz
Stacking height	7 ⅙"
Glass	Curved or Unisquare (squared) lift-up glass
Technology	OmniCold: mild airflow, rear evaporator coil, chilled ice tub
Misting system	Spray bar (optional)
Refrigerant options (other refrigerants on request)	Remote Glycol, R404A, R407F, R448A, R449A, R452A, R507A, R513A, R744 (CO ₂) Integral R134a, R1234yf
Interior configuration	Chilled ice tubs
Interior material	Stainless steel AISI 316
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.

* 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.



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
usa.frijado.com