





Fri-Jado: making food irresistible

Pleasing the five senses: that's what it's all about when customers enter your store. Your deli or food-to-go department should therefore be a clear showpiece that provides a true food experience.

At Fri-Jado, we believe that an innovative and appetizing food experience can truly enrich any food retail environment. We provide food retailers around the world with the latest technology that makes their food products stand out. We engage their customers in the food preparation process with eye-catching front-cooking solutions. When it comes to fresh food presentation, our hot and refrigerated counters provide a crystal clear product view combined with perfect holding conditions.

Everything we do is about creating the best stage for our customers' products. We are convinced that creating maximum attraction through superior preparation and irresistible presentation, is the most effective way to boost fresh food sales. Equally important, food retail equipment should have an optimized total cost of ownership. Hence, it is our passion to continuously improve the food retail experience with the latest high-quality technological innovations. At the same time, we realize that technology is just a tool. Putting our customers' products on stage is what we really do.



Why Fri-Jado?

Technology as enabler

We believe that creating maximum attraction towards food retail customers through superior quality and irresistible presentation is the most effective way to boost fresh food sales. Everything we do revolves around putting our customers' products on stage. Our technology is 'just' a tool that we develop around this philosophy.

Innovation

We are on top of new trends in technology, design and ergonomics with the aim of continuously improving the food retail experience. We regularly discuss the latest market trends and opportunities with our partners and international food retail customers. This is how we translate innovation into customer value in our new products.

Highest quality

Providing value means providing technology that works, each and every time. All our equipment is developed and produced according to the highest standards. The result: first-class equipment with the lowest total cost of ownership in the industry.

Hot meets cold

The ultimate food experience combines both hot and cold products that are fresh, ready-to-heat or ready-to-eat. Our collection features products for hot and cold food preparation and presentation, which is unique in the industry.

Global network

We have been a reliable partner for food retail solutions since 1937. Our proven track record and solid international network of sales offices and local distributors provides a strong base.

Cooking

Multiserie

Multiserie

A striking combination of speed and volume.

- Attraction: 270-degree view of the preparation process
- Reliable: always a safe product thanks to Cook Correction Technology
- Volume: 60 chickens* / 72 kilos in 45 minutes
- Speed: 50% faster than conventional ovens and rotisseries!
- Sustainable: save energy with a half loaded multiserie thanks to Cook Correction Technology
- Fully Automatic Cleaning System
- Grease separator or grease collector
- Internal condenser (optional)



Grease collector



Grease collector and condenser (optional)

New: Multiserie with grease separator

Efficient waste treatment system to separate grease from water.

- Efficient: separates grease from water during the cook cycle
- Cost-saving: no need for separate grease treatment systems
- Internal condenser (optional)



Grease separator



*Based on preparation and weight raw product

Cooking

Rotisserie

Turbo Deli Rotisserie (TDR) 5 or 8

For roasted products that create attraction.

- Speed: fastest conventional rotisserie on the market
- Sustainable: saves up to 10% on energy consumption by using residual heat and Cook Correction Technology (Programmable models)
- Reliable: safe and efficient preparation with Cook Correction Technology
- Ventless hood (optional)
- Multi-functional: spits / V-spits / baskets / racks available
- Models:
 - TDR 5 (5-spits) or TDR 8 (8-spits)
 - Manual or Programmable
 - Electric or Gas



New: TDR 8 Auto-Clean

Automatically a clean rotisserie.

- Attraction: has the same benefits as the TDR
- Easy-to-use: automatic cleaning
- Unique: even accessories are cleaned!



TDR 8 Auto-Clean



TDR 5 / 8

TDR 5 + 5 / 8 + 8

20-40

up to 80

*Based on preparation and weight raw product

Cooking

Space Saver & Essentials

Space Saver

Smart combinations that save space.

- Space-saving: combine a 4-spit or 5-spit rotisserie with a 2-level merchandiser
- Efficient: preparation and presentation on just one m²
- Impact: a combination of preparation and self service that boosts your sales
- Ideal for smaller stores
- Models:
 - MDS 86-2 merchandiser with TG 4 rotisserie (16 chickens*)
 - MDS 86-2 merchandiser with TDR 5 Manual rotisserie (20 chickens*)
 - MDS 86-2 merchandiser with TDR 5 Programmable rotisserie (20 chickens*)



MDS 86-2 + TDR 5
Manual



MDS 86-2 + TDR 5
Programmable



MDS 86-2 + TG 4



Essentials

TG 4 Rotisserie & Basic Convection oven:
small size, great results.

- Space-saving: fits any store
- User friendly: easy-to-use manual controls
- Great choice for supermarkets, butchers and deli departments



TG 4-spit



BC 5 tray



BC 5 + 5 tray

TG4 16

BC5

*Based on preparation and weight raw product

Merchandising

Grab & Go Display Warmers

Multi Deck (MD)

Boost your impulse sales.

- Attraction: 180-degree view of your products thanks to glass sidepanels
- Impact: the ideal display for warm and pre-packed 'best sellers' near your deli department or checkout counter
- Innovative: your products maintain a temperature of 65-70°C thanks to patented holding technology
- Easy-to-use: mobile design
- Optional glass door on the front
- Models:
 - 3, 4 or 5 levels
 - 60, 100 or 120 cm wide



Multi Deck
60 P 3-level



Multi Deck
100 P 4-level



Multi Deck
120 P 5-level

New: Hot Island

A 360-degree food experience.

- Attraction: has the same benefits as the Multi Deck
- Impact: large glass side and top panels provide a 360-degree product view



Hot Island



Merchandising

Inline Convenience Counters

Modular Counter (MC)

Hot and cold 'food-to-go' on a small surface.

- Attraction: perfect view of your products
- Matching design: display your hot and cold products in one design
- Effective: boost your sales by combining hot and cold products in meal deals
- Innovative: perfect holding conditions thanks to patented technology
- Models:
 - Hot, Cold or Ambient
 - Full-serve or self-serve
 - Curved or square glass
 - 75 cm or 100 cm wide



Modular Counter
Curved



Modular Counter
Square



Modular Counter Curved,
hot and cold combination



Modular Counter Square,
hot and cold combination

Cold



Hot



Ambient



Merchandising

Inline Deli Counters

Hot and Cold Deli (HD/CD)

The appetizing presentation of freshly prepared products.

- Attraction: excellent view of your products thanks to large glass panels
- Matching design: display your hot and cold products in one design
- Flexibility: standalone with matching stand or integrated with an existing counter display
- Innovative: upper radiant heat can be controlled per section and keeps your hot products in perfect condition (Hot Premium)
- Humidification system prevents dehydration of delicate hot products (Hot Premium)
- Models:
 - Hot: Premium, Essential or self-serve
 - Cold: Essential
 - Curved or square glass
 - Width: 3, 4 or 5 GN sections



Hot Deli 3 curved



Cold Deli 4 curved



Hot Deli 5 square

New: Hot Deli 2-tier square

Optimized operator access.

- Attraction: has the same benefits as the Hot Deli
- Full-serve counter with 3 or 4 GN sections
- Increased capacity: an extra level to present your products in an irresistible way
- Easy-to-use: GN pan drawer sections slide out for easy access



Hot Deli 2-tier square

Cold Deli



Hot Deli



Merchandising

Inline Deli Counters

Custom Counter

The inspiring food experience for the next generation supermarket.

- Smart design: a design that meets the needs of both customer and operator
- Your counter the way you want it: modular, easy to scale up, adaptable to your needs.
- Innovative: hot, cold, ice and prep in one integrated design, only separated by insulation glass
- Superior holding conditions: a true sense of freshness and less waste thanks to a maximized shelf life
- Sustainable: lowest energy consumption in the market
- Full support: from design and selection to installation and service
- Models: IceCold, FreshCold, ColdPrep, Cold, Hot

Custom Counter Configurator

Designing a tailor-made counter is easier than ever before with the Custom Counter Configurator. The configurator creates and visualizes a counter that meets your exact needs. Done designing? Generate the specifications by pressing a button!



IceCold



FreshCold



ColdPrep



Cold



Hot

IceCold



FreshCold



ColdPrep



Cold



Hot



What our customers say

DELI



"The attractive presentation and enhanced product visibility have resulted in increased sales."

'Show, visibility, higher sales: Fri-Jado helped us achieve record sales in our deli department!'

"Better preparation, easy operation, clear product view, longer shelf life."

'Customers see and taste the difference.'

"Our store has become more attractive on an overall level. It's a place that customers love to visit."



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