




## fri-jado MC Series MC 75 HS Modular Counter User Manual

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**MC Series MC 75 HS Modular Counter  
User Manual**



**WARNING** Read the instructions before using the machine.

#### **KEEP THIS USER MANUAL FOR FUTURE USE**

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We advise you to contact your supplier for the guarantee period and conditions. Further, we refer to our General Terms and Conditions for Sales and Delivery that are available upon request. The manufacturer does not accept any liability for damage or injury caused by failing to adhere to these regulations or by not observing the usual caution or care in actions, operation, maintenance or repair activities, even if not explicitly described in this manual. As a result of constant commitment to improvement, it may happen that your unit deviates in detail from what is described in this manual.

For this reason, the given instructions are only a guideline for the installation, use, maintenance and repair of the unit referred to in this manual. This manual has been composed with the utmost care. The manufacturer shall, however, not be held responsible for any mistakes in this manual nor for any consequences thereof. The user is allowed to copy this manual for own use. Further all rights are reserved and nothing in this manual may be reproduced and/or made public in any way.

#### **Modifications:**

In case of unauthorized modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

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## INTRODUCTION

### 1.1 General

This manual is intended for the user of the MC (Modular Counter). The features and controls are being described, along with directions for the safest and most efficient use, in order to guarantee a long life of the unit. All pictograms, symbols, and drawings in this manual apply to all available MC models.

### 1.2 Identification of the unit

The identification plate can be found on the outside of the machine and contains the following data:

- Name of the supplier or the manufacturer
- Model
- Serial number
- Year of construction
- Voltage
- Frequency
- Power consumption

### 1.3 Pictograms and symbols

In this manual, the following pictograms and symbols are used:



**WARNING** Possible physical injury or serious damage to the unit, if the instructions are not carefully followed.



**WARNING** Hazardous electrical voltage.



**WARNING** Danger of getting injured by hot surfaces.



Suggestions and recommendations to simplify indicated actions.



Recycling symbol.

### 1.4 Safety instructions



**WARNING**

The outside and shelves of the unit can be very hot.



**WARNING**

The maximum load on top of the unit may never exceed 10 kg (22 lbs).

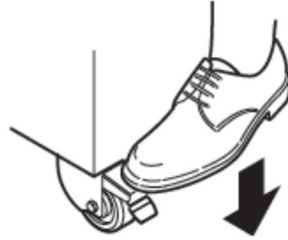
**WARNING**

See installation instructions for grounding requirements.

**WARNING**

Always use the brakes on both front wheels:

### 1.4.1 General



The user of the unit will be fully responsible for abiding by the locally prevailing safety- rules and regulations. The unit may be operated by qualified and authorized persons only. Anyone working on or with this unit must be familiar with the contents of this manual and carefully follow all guidelines and instructions. Never change the order of the steps to be performed. The management must instruct the personnel on the basis of this manual and follow all instructions and regulations.

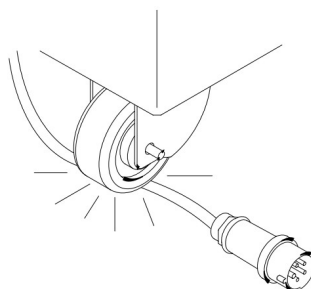
The pictograms, labels, instructions, and warning signs attached to the unit, are part of the safety measures. They may never be covered or removed, and have to be clearly visible during the entire lifetime of the unit. Immediately repair or replace damaged or illegible pictograms, warnings and instructions.

- To avoid short-circuiting, never clean the unit using a water hose. For cleaning instructions, see section 5.
- The shelves, columns, and back of the hot unit can get hot.
- The unit must be cleaned regularly to ensure proper functioning.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

### 1.4.2 Moving

When moving the unit:

- Before moving the unit, first, switch off the mains voltage by pulling the plug from the wall socket.
- Remove pans containing a liquid product from the unit. · The units equipped with wheels are not suited to pass ledges or obstacles higher than 10 mm (0.4 inch).
- When moving the unit, always push at the center of the unit. Never on top. Never at the bottom.
- Make sure that the wheels can move freely, so they never touch the power lead.



### 1.4.3 Outdoor use restrictions



#### **WARNING**

To avoid short-circuiting, the units may not be used outdoors or in a rainy or very moist environment.

### 1.5 Hygiene



#### **WARNING**

Immediately remove products in damaged packaging from the equipment. Destroy the products. Clean all components that have come in contact with products from damaged packaging.

The quality of a fresh product always depends on hygiene. Especially grilling products. With the risk of salmonella contamination especially for chicken products you must make sure that grilled products can never be mixed with uncooked products. Also, contact between grilled products and hands or tools that have been in contact with raw chicken meat, must be avoided at all times. Hands or tools that have been in contact with raw chicken meat, must be cleaned thoroughly.

### 1.6 Service and technical support

The electrical schematics of your unit are included. In case of malfunctions, you can contact your dealer/service agent. Make sure you have the following data available:

- Model.
- Serial number.

This data can be found on the identification plate.

### 1.7 Storage

If the unit will not be used temporarily and will be stored, follow these instructions:

- Clean the unit thoroughly.
- Wrap the unit from getting dusty.
- Store the unit in a dry, non-condensing environment.

### 1.8 Disposal



Dispose of the machine, any components or lubricants removed from it safely in accordance with all local and national safety and environment requirements.

## **DESCRIPTION OF THE UNIT**

### 2.1 Technical description

The panels are made of galvanized steel plating, stainless steel or aluminum. The visible internal and external parts have been provided with a powder coating. The glass used is tempered. The unit can move by means of four non-braking castors. The heating and lighting switches have been mounted on the back. The product contact parts are made of stainless steel AISI 304 or AISI 430 and tempered glass.

#### **Cold unit:**

Cooling is achieved by means of a thermostatic temperature-controlled cold airflow. The temperature of the airflow is controlled electronically. Lighting is by three TL lights with shatterproof coating.

The Modular Counter Cold uses a cooling unit and an evaporator, built-in at the base. The evaporator is situated in the space beneath the bottom plate. The cold air is passed via the back and shelves over the products. The air on the front side passes through the suction grid at the bottom of the unit, behind the front. This way the warm air is kept out of the unit. The electronically-controlled thermostat is factory programmed for the correct temperature. The set temperature can be changed from -2.5°C to +2.5°C (27.5°F to 36.5°F) for the full-service models and from -3°C to +3°C (26.6°F to 37.4°F) for the self-service models. Any water generated is evaporated automatically by a condensation water evaporation unit. Lighting and cooling are switched on separately. The self-service models are

not accommodated with a night curtain.

**Hot unit:**

Heating is achieved by means of heated shelves in combination with an hot-air curtain per shelf. The air curtain isolates the hot air inside the unit from the ambient air. Lighting is done by three TL-lights with a shatterproof coating.

The Modular Counter Hot makes use of heating elements inside the shelves, bottom shelf, and top for heating. The heat from these elements will heat the double-walled shelves and bottom shelf. The shelves and bottom shelf will conduct the heat to the products and surrounding air. An electronic thermostat controls the temperature. The electronic thermostat has been set at the correct value at the factory. This value can be changed between 55°C and 90°C (131°F and 194°F). The TL-lighting and the heating are switched on and off separately.

**Ambient unit:**

Lighting is done by three TL-lights with a shatterproof coating. The switch on the back of the Modular Counter switches the lighting on and off. By opening the slide doors the shelves can be loaded or unloaded with products. The customer can take products from the shelves through the opening in the front of the Self Service model Modular Counter. The Full-Service model Modular Counter has a closed front.

**2.2 Intended use**

The unit has been designed solely to keep packaged products warm, cold, and or to display them. Any other use will not be regarded as intended use. The manufacturer accepts no liability whatsoever for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due to carelessness during installation, use, maintenance, and repair of the unit referred to in this manual and any of its accessories. Use the unit in perfect technical condition only. 2.3 Accessories Your unit contains the following standard accessories:

- User manual.
- Plinth set.

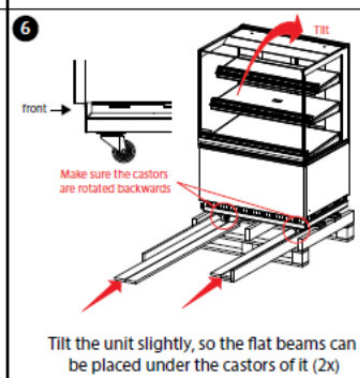
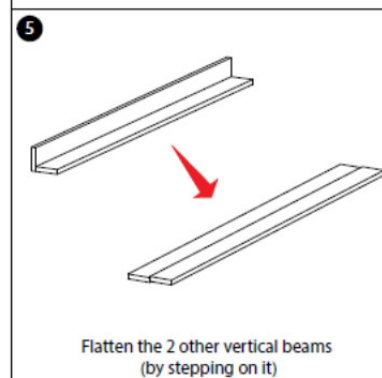
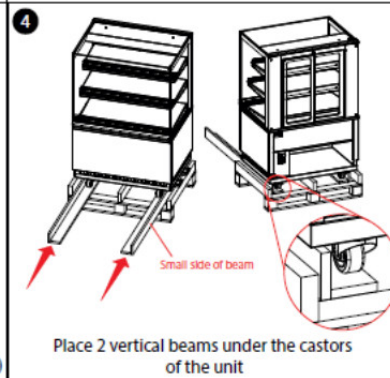
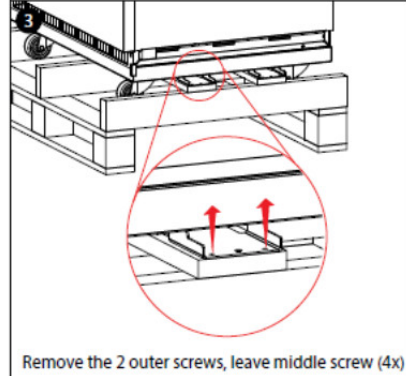
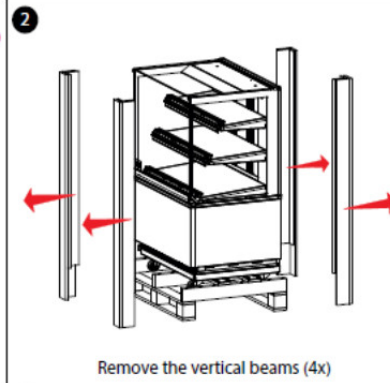
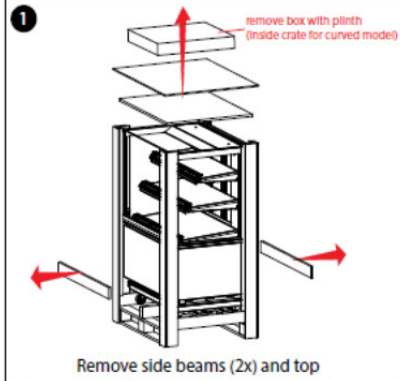
**INSTALLATION AND FIRST USE**

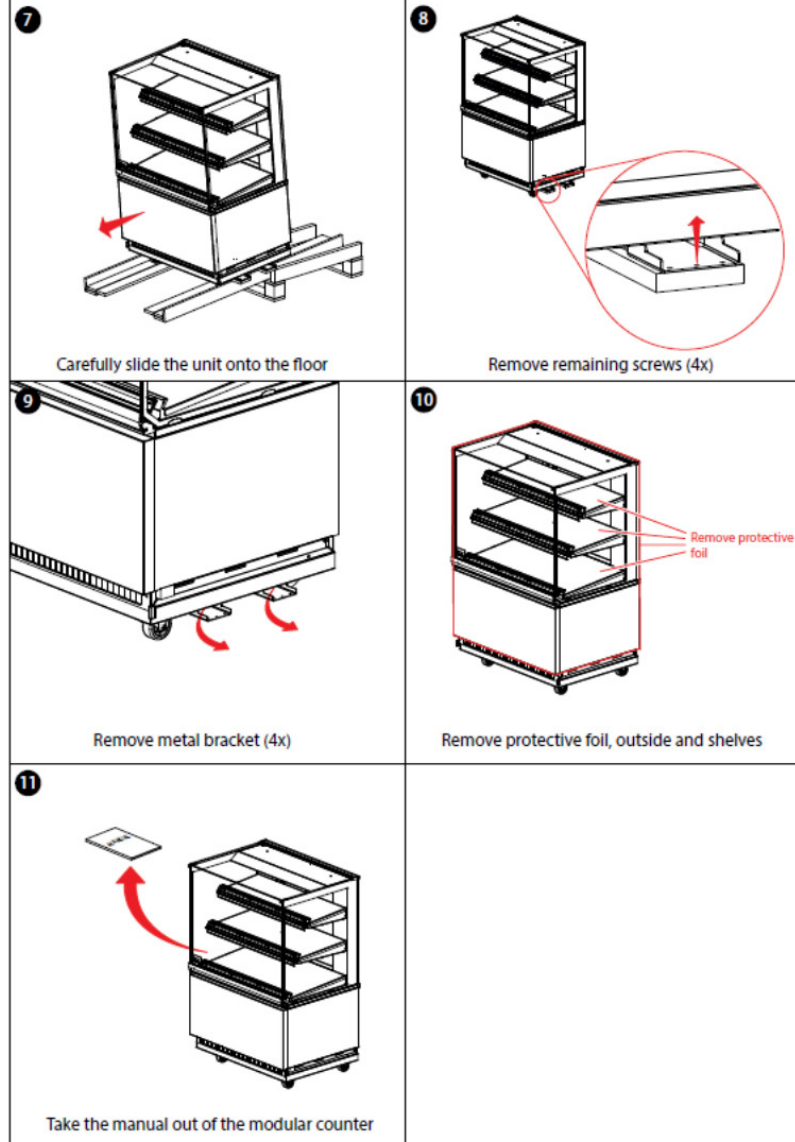
All packing materials used for this unit are suited for recycling.



After unpacking, check the state of the unit. In case of damage, store the packing material, and contact the transporter within fifteen working days after receiving the goods.

**3.1 Unpacking the unit**





Read the manual before proceeding

### 3.2 Installation and positioning



**WARNING** Electric shock hazard. Grounding instructions: only connect the appliance to an alternating current provided by a grounded wall socket, with a mains voltage in accordance with the information indicated on the data plate of the appliance. It is the consumer's responsibility to make sure the electrical installation conforms with current national and local codes and wiring regulations. Do not use a multi plug or extension cord. Such can result in fire, electrical shock, or another personal injury. Failure to follow these instructions can result in death or serious injury.



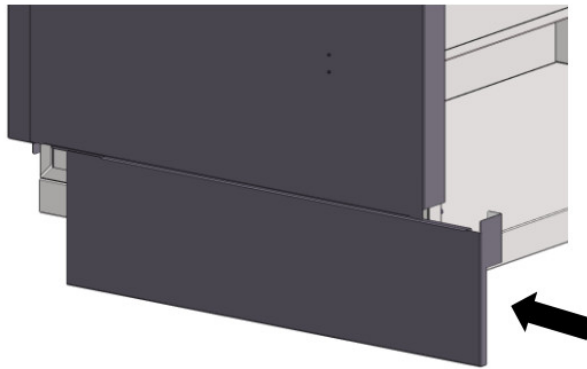
**WARNING** Position the unit on a flat and horizontal surface. A temporally inclined plane of a maximum of 5° is allowed.

- Place the unit level on a sufficiently sturdy floor. Keep the weight of the unit in mind. Use a leveling instrument to level the unit to water level.
- Be sure that the person has sufficient room to work with the unit.
- Keep a distance of at least 400 mm (16 inches) between the back wall and the unit.
- While positioning, keep the unit out of children's reach.
- Do not position a unit near a doorway, a ventilation device, or a refrigerator in order to avoid any negative effects on the unit's operation by a cold airflow. The unit is designed for a maximum draft of 0.2 m/s (0.65

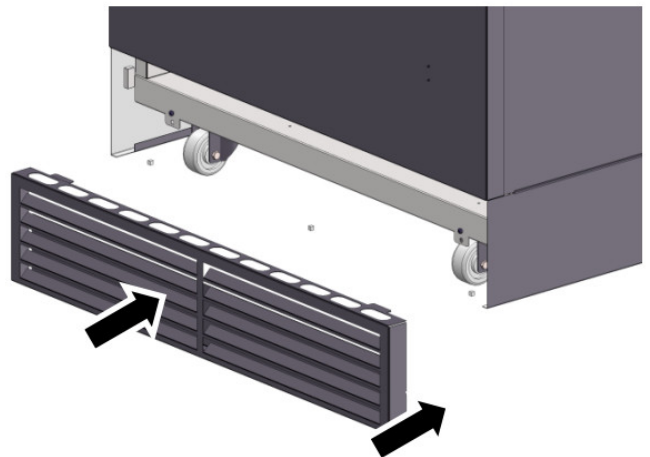
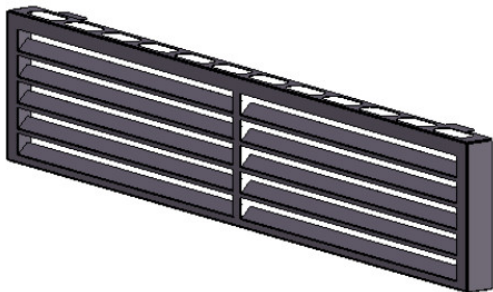
ft./sec).

- Do not place in direct sunlight.
- Be sure that the ambient temperature for cold models remains between 20°C 22°C (68°F 71.6°F) and that the air humidity remains between 60% 65%.
- The unit has a mains plug and must be connected to a wall socket with the proper mains voltage. The wall socket must be mounted by a certified electrician.
- Keep the plinth free from any obstacles to ensure ventilation.

### 3.2.1 Mounting the plinth



Place the unit on a sturdy, flat surface. Place side plinths and secure them with the supplied screws.

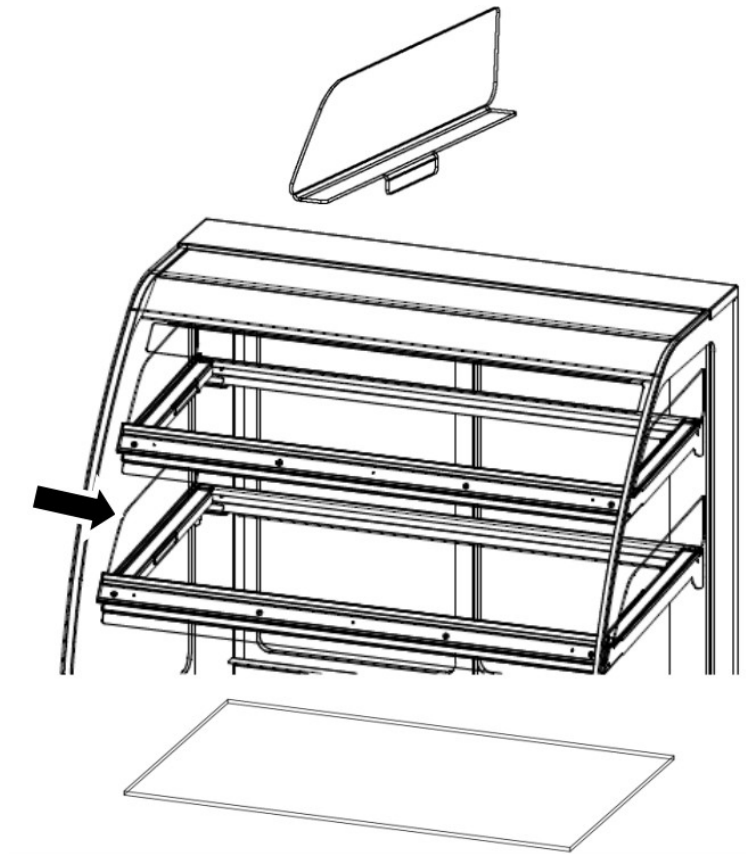


Place the front plinth with the cams into the recesses and secure it with the supplied screws.

### 3.2.2 Assemble side shields

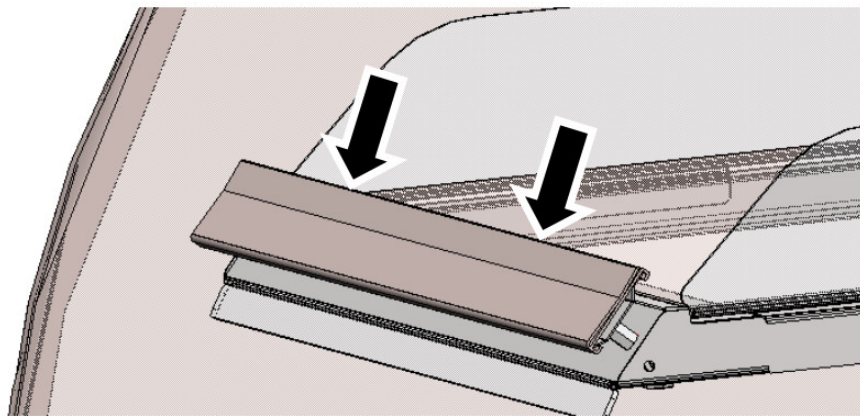
Remove the protective layer. Place the side shields on the plateau as shown.

Place the glass sheet on the side shields.



### 3.2.3 Applying price tag

The plastic price rail must be used for applying price tags. This can be done without taking the shelf from the unit. Open the upper side of the price rail and slide the price tag into the price rail.



### 3.3 First use



#### WARNING

Cold unit: Following installation, wait at least half an hour before you switch the unit on, to achieve good lubrication of the compressor.

Before starting to use the unit clean the inside thoroughly with mild detergent and water. After cleaning it wipe it with a cloth moistened with clean water to remove detergent residual, then dry the entire unit.

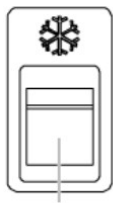
## OPERATION AND USE



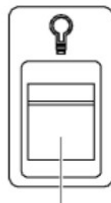
The display and/or set value is not the product/unit temperature.

#### Control Panel

On/Off Switches



Cooling



Lighting



Heating

## Temperature controller



Power on/off button\*

^ UP-button

v DOWN-button

SET,  SET-button

\* Switch on/off: hold for several sec.



Picture for reference only.

### 4.1 Cold Unit



The cold unit is factory programmed to achieve a product temperature of 7°C (44.6°F) at an ambient of 22°C (71.6°F) with a humidity of 65% by a max. draft of 0.05m/s (0.16ft/sec).

The set temperature can be changed from -2.5°C to +2.5°C (27.5°F to 36.5°F) for the full service models and from -3°C to +3°C (26.6°F to 37.4°F) for the self-service models.

### Switching-on the unit

- Switch the cooling on.
- Let the unit cool for approx. 30 minutes.
- Switch the lighting on.

#### • Loading the unit

- Only load packaged products of which the temperature is a maximum of 4°C (39.2°F).
- The maximum loading height on the top shelf is 100 mm (4 inches), and on the other shelves 150 mm (6 inches).
- The maximum carrying-capacity per shelf is 30 kg (66 lbs), by equal load.

### Checking the temperature

- During operation, the display of the thermostat shows the temperature in the unit. The maximum reading must

not exceed 5°C (41°F). The indication ON will light when the cooling is active.

### Checking the SET temperature

- During operation, the display of the thermostat shows the temperature in the unit.
- Push once on the SET button. The set temperature will appear on the display.
- The display will again show the temperature in the unit after 20 seconds.

### Adjusting the SET Temperature

- During operation, the display of the thermostat shows the temperature in the unit.
- Push once on the SET button. The set temperature will appear on the display.
- Adjust the set temperature by means of the UP-button and the Down button.
- Push once on the SET button to store the new set temperature.

### Switching off

- Remove all products from the unit. In order to avoid the temperature rise of the products, store them in another cooling unit.
- Switch the cooling off. · Switch the lighting off.

### Thaw

- To prevent the unit from freezing in switch off the unit for at least 3 hours every 24 hours.

16/24

### 4.2 Hot Unit



The unit is set at 75°C (167°F) for the serve over model and 85°C (185°F) for the self-service model. At an ambient temperature of 20°C (68°F) and an initial core temperature of 85°C (185°F), these factory settings of the unit's temperature ensure a constant core temperature of at least 63°C (145.5°F) for 4 hours. If required the temperature can be changed between 55°C (131°F) and 90°C (194°F).

### Switching on the unit

- Switch the heating on.
- Preheat the unit for approx. 30 minutes.
- Switch on the lighting.

### Loading the unit

- Only place packaged products that have a core temperature of at least 85°C (185°F).
- Only package the hot products in bags or containers that are suitable for this purpose.
- To ensure a good contact with the heated trays, only place a single layer of products.
- The maximal loading height on the top shelf is 100 mm (4 inch), on the other shelves 150 mm (6 inch).
- The maximum carrying-capacity per shelf is 30 kg (66 lbs), by equal load.

## **Checking the temperature in the unit**

- During operation, the display of the thermostat shows the temperature at the probe in the unit. The indication ON will light when the elements are active.

## **Checking the SET temperature**

### **ERC / ALFA / ID Next temperature controller**

1. During operation, the display of the thermostat shows the temperature in the unit.
2. Push once on the SET-button.
3. The set temperature will appear momentarily on the display.

### **IC Plus 902 temperature controller**

1. Scroll through the folders with  $\wedge$  and  $\vee$  button until you find the folder Pb1, Pb2, or Pb3.
2. Press SET to view the value measured by the corresponding probe.

## **Adjusting the SET Temperature**

### **ERC temperature controller**

1. During operation, the display of the thermostat shows the temperature in the unit.
2. Push once on the SET button. The set temperature will appear on the display.
3. Adjust the set temperature by means of the  $\wedge$  and  $\vee$  the button.
4. Push once on the SET-button to store the new set temperature.

### **IC Plus 902 temperature controller**


1. During operation, the display of the thermostat shows the temperature in the unit.
2. Push once on the SET-button. The set temperature will appear on the display.
3. Push the  $\wedge$  and  $\vee$  button within 15 sec.
4. Adjust the set temperature by means of the  $\wedge$  and  $\vee$  the button.
5. Push once on the SET button to store the new set temperature.

### **ALFA temperature controller**

1. During operation, the display of the thermostat shows the temperature in the unit.
2. Push once on the SET button. The set temperature will appear on the display.
3. Now Push the SET button again and together with the  $\wedge$  or  $\vee$  button.
4. Adjust the set temperature by means of the  $\wedge$  button and the  $\vee$  button.
5. A few seconds after releasing the keys the measured temperature is shown again.

### **ID Next temperature controller**

1. Press the down key for at least 3 seconds until the 'URL' label appears to unlock the keypad.
2. Press and release the SET key to enter the 'Machine Status' menu.

3. Scroll through the folders using the  $\wedge$  and  $\vee$  keys until the SEt folder is displayed.
4. Press the SET key to display the current setpoint value.
5. Change the setpoint value with the  $\wedge$  and  $\vee$  keys within 15 seconds.
6. Press the SET or  key, or by timeout (15 seconds) to confirm the value.

Checking the product temperature.

- Once every hour, the product temperature should be checked using a digital thermometer. Write down the measured values in a log.
- Always use a disinfected thermometer sensor.

### Switching off

- Remove all products from the unit. In order to avoid temperature drop of the products, store them in another warm holding unit.
- Switch the heating off. · Switch the lighting off.

### 4.3 Ambient Unit

#### Switching on the unit

- Switch on the lighting.

#### Loading the unit

- The maximum loading height on the top shelf is 100 mm (4 inch), and on the other shelves 150 mm (6 inch).
- The maximum carrying-capacity per shelf is 30 kg (66 lbs), by equal load.

### Switching off

- Remove all products from the unit.
- Switch the lighting off.

## CLEANING AND MAINTENANCE



### WARNING

Never use a water hose for cleaning. Water can seep into the unit through the ventilation holes of the unit.



Because of hygiene aspects and optimum condition of the unit it is of utmost importance to keep a daily cleaning pattern from first use onwards.

### 5.1 Maintenance schedule

Item	Action	Frequency
Inside	• Clean, see section 5.2.	Daily
Cooling section	• Thaw, see section 5.2.1.	Daily
Glass panes	• Clean, see section 5.3.	Weekly
Outside	• Clean, see section 5.3. • Use Stainless Steel cleaning spray to remove stains, and restore the gloss.	Weekly
Condenser	• Clean, see section 5.4.	Monthly

## 5.2 Daily Cleaning

- Clean the inside of the unit with hot water and a suitable cleaner.
- After cleaning wipe the inside with a clean wet cloth. Be sure that the detergent is removed properly.

### 5.2.1 Thaw (Cold Unit)

- Switch off the unit for at least 3 hours every 24 hours to thaw the unit.

## 5.3 Weekly Cleaning



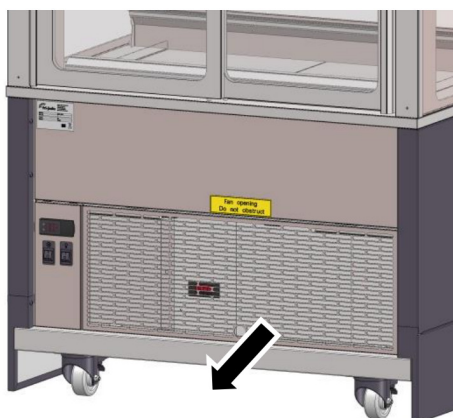
### **WARNING**

The control panel may only be cleaned using a damp cloth.

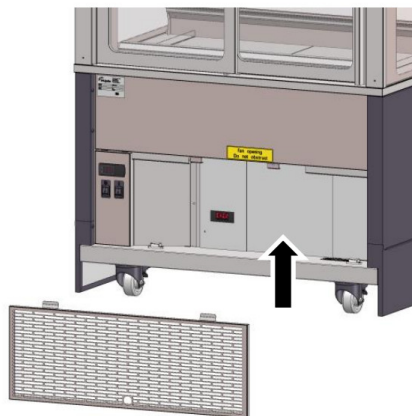
- Clean the outside of the unit with a small amount of hot water and a mild cleanser and use a soft brush or sponge. After cleaning it dry the outside with a cloth.
- Treat all cleaned surfaces with a suitable antibacterial agent.
- Rub dry with a soft cloth or a paper towel.

### 5.4 Cleaning the condenser (Cold Unit)

Remove the ventilation grid in front of the condenser unit.



Clean the condenser using a long haired soft brush and a vacuum cleaner. Be aware not to damage the aluminium plates.



**Replace the ventilation grid.**

## MALFUNCTIONS AND SERVICE

Before you consult your dealer or the service agency when there is a fault, you can check the following points yourself:

- Is the power supply OK? Check the fuses and the earth leakage switch in the meter cupboard.
- Are all the switches in the correct position?

Item	Malfunction	Possible action
Control	The unit does not work	<ul style="list-style-type: none"> <li>• Check the power supply.</li> <li>• Are all switches in the correct position.</li> </ul>
Control	The display shows an error (E**) code	<ul style="list-style-type: none"> <li>• Contact your supplier or service agency.</li> </ul>
Lamp	Does not light up	<ul style="list-style-type: none"> <li>• Switched OFF.</li> <li>• Defect, refer to section 6.1.</li> </ul>
Mains cord	Damaged	<ul style="list-style-type: none"> <li>• Replace, see section 6.2</li> </ul>
Window	Damaged	<ul style="list-style-type: none"> <li>• Replace, contact your supplier or service agency.</li> </ul>

### 6.1 Replace a lamp



#### **WARNING**

Remove the power plug from the wall socket.

1. Switch off the unit.
2. Remove the power plug from the wall socket.
3. Remove the broken lamp by turning the lamp 90° and slide it vertically out of the holder.
4. Replace the lamp by a similar type.

### 6.2 Replace the mains cord



#### **WARNING**

Hazardous electrical voltage.

If the mains cord is damaged, it must be replaced by the manufacturer, his service agent, or a similarly qualified person in order to avoid hazards.

## TECHNICAL SPECIFICATIONS



### WARNING

Consult the identification plate to get the proper specifications of the unit. The electrical data may vary from country to country.

### 7.1 Cold Unit

Model	MC 75 C	MC 100 C	MC 30 C	MC 40 C
Approved for	EU	EU	USA/CSA	USA/CSA
Width	750 mm	1000 mm	29 1/2 inch	39 1/2 inch
Depth	765 mm	765 mm	30 inch	30 inch
Height	1525 mm	1525 mm	60 ±2 inch	60 ±2 inch
Weight Net Approx.	160 ~ 192 kg	180 ~ 228 kg	353 ~ 361 lbs.	397 ~ 428 lbs.
Ambient Temperature	min. 20°C max. 22°C	min. 20°C max. 22° C	min. 68°F max. 71.6°F	min. 68°F max. 71.6°F
Relative humidity	min. 20% max. 65%	min. 20% max. 65%	min. 20% max. 65%	min. 20% max. 65%
Noise level (at the workplace )	<70 dB(A)	<70 dB(A)	<70 dB(A)	<70 dB(A)
Voltage	1N~ 230V	1N~ 230V	1~ 115V	1~ 115V
Frequency	50 Hz	50 Hz	60 Hz	60 Hz
Max. nominal Current	8.5A	8.5A	12.3A	12.3A
Plug	2 pole earthed plug	2 pole earthed plug	NEMA 5-20P*/ NEMA 5-30P	NEMA 5-20P*/ NEMA 5-30P
Length power cord approx.	1.5 m	1.5 m	60 inch	60 inch
Class	(EN-ISO 23953-2) 2M2	(EN-ISO 23953-2) 2M2	(NSF 7) Type 1	(NSF 7) Type 1
Refrigerant	Because a coolant has been used that complies with the environmental requirements valid at the moment of manufacture of the appliance, the type, and filling weight are indicated on the data plate or on the cooling unit. Equipment is hermetically sealed.			

\* default plug

### 7.2 Hot Unit

Model	MC 75 H	MC 100 H	MC 30 H	MC 40 H
Approved for	EU	EU	USA/CSA	USA/CSA
Width	750 mm	1000 mm	29 1/2 inch	39 'An inch
Depth	765 mm	765 mm	30 inch	30 inch
Height	1525 mm	1525 mm	60 ±2 inch	60 ±2 inch
Weight Net Approx.	136 ~ 167 kg	167 ~ 187kg	300 ~ 362 lbs.	368 ~ 406 lbs.
Ambient Temperature	min. 20°C max. 35°C	min. 20°C max. 35°C	min. 68°F max. 95°F	min. 68°F max. 95°F
Relative humidity	min. 20% max. 85%	min. 20% max. 85%	min. 20% max. 85%	min. 20% max. 85%
Noise level (at the workplace )	<70 dB(A)	<70 dB(A)	<70 dB(A)	<70 dB(A)
Voltage	1 N~230V	1 N~ 230V	1~ 208V 3~ 208V	1~ 208V 3~ 208V
Frequency	50 Hz	50 Hz	50/60 Hz	50/60 Hz
Max. nominal Current	13A	13A	13A / 7.6A	13A / 7.6A
Plug	2 pole earthed plug	2 pole earthed plug	NEMA 6-20P* NEMA 15-15P	NEMA 6-20P* NEMA 15-15P
Length power cord approx.	1.5 m	1.5 m	60 inch	60 inch

\* default plug


### 7.3 Ambient Unit

Model	MC 75 A	MC 100 A	MC 30 C(A)	MC 40 C(A)
Approved for	EU	EU	USA/CSA	USA/CSA
Width	750 mm	1000 mm	29 1/4 inch	39 1/2 inch
Depth	765 mm	765 mm	30 inch	30 inch
Height	1525 mm	1525 mm	60 ±2 inch	60 ±2 inch
Weight Net Approx.	110 ~ 121 kg	135 ~ 147 kg	243 ~ 267 lbs.	298 ~ 324 lbs.
Ambient Temperature	min. 20°C max. 35°C	min. 20°C max. 35°C	min. 68°F max. 95°F	min. 68°F max. 95°F
Relative humidity	min. 20% max. 85%	min. 20% max. 85%	min. 20% max. 85%	min. 20% max. 85%
Noise level (at the workplace )	<70 dB(A)	<70 dB(A)	<70 dB(A)	<70 dB(A)
Voltage	1N~ 230V	1N~ 230V	1~115V 1~ 208V	1~ 115V 1~ 208V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Max. nominal Current	0.2A	0.3A	0.4 / 0.3A	0.5 / 0.3A
Plug	2 pole earthed plug	2 pole earthed plug	NEMA 5-15/20P* NEMA 6-15/20P	NEMA 5-15/20P* NEMA 6-15/20P
Length power cord approx.	1.5 m	1.5 m	60 inch	60 inch

\* default plug

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## Documents / Resources

	<p><a href="#">fri-jado MC Series MC 75 HS Modular Counter</a> [pdf] User Manual  MC Series, MC 75 HS, Modular Counter, MC Series MC 75 HS Modular Counter</p>
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## References

- [Fri-Jado - Making food irresistible](#)
- [Fri-Jado - Making food irresistible](#)