# Always a spotless rotisserie

TDR 8 s auto-clean

Save time, save costs and boost your sales with a spotless cooking theatre that offers all the benefits of a traditional Fri-Jado rotisserie.

The TDR 5 s auto-clean enables the operator to spend valuable time on what's most important: serving customers.

A **low water consumption** per cycle and a hygienic fat collection system, separating and collecting the fat to prevent blocked drains, should support efficiency and a lower total cost of ownership over the life of the TDR.

Cook Correction; a smart technology that automatically senses and interprets differences in a cook cycle, such as half loads, over loads or even product temperature variations to deliver a **consistent quality and enhanced food safety.** 

Full USB connectivity achieves quick data transfer for new recipes and an optional Wi-Fi connectivity allows a business to monitor usage and control recipe management remotely via a cloud-based dashboard.



Ventless Hood (optional)



SmartConnect - your equipment connected (optional)



#### Features TDR 8 s auto-clean

#### Top features

- Outstanding food quality: high-speed convection for even cooking and radiant heat for uniform browning
- 250 programs with up to 9 cook stages per program
- Cook Correction detects and automatically corrects abnormalities during the cook cycle
- Automatic cleaning system compatible with Fri-Jado Rotisserie cleaning products
- Cleaning cycle that can be done overnight or during quiet trading hours, saving valuable time
- Appetising cooking theatre thanks to large glass surface and brilliant lighting

#### Standard characteristics

- Simple to use touch screen controls
- Supplied on matching stand
- 8 Meat fork or V-spit positions, 7 basket or rack positions
- Rotor for up to 40 chickens (1.2 kg) per batch
- Safety stop when door opens
- Cool double glass doors, safe to touch
- USB connection for easy transfer of data and programs
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

#### Accessories

- Meat forks (included)
- Multi-purpose baskets
- Inserts for baskets
- V-spits
- Butterfly chicken racks

#### Optional

- Flexible positioning with ventless hood
- Wi-Fi for monitoring and recipe management via the cloud-based rotisserie dashboard - SmartConnect



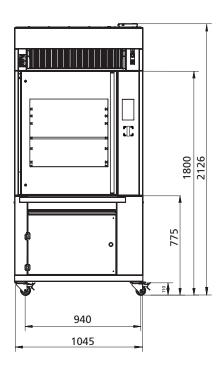
Open cavity, no door seals

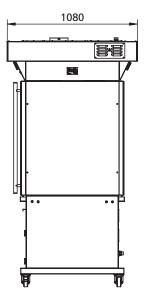


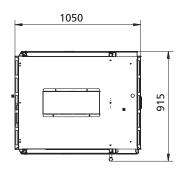
TDR 8 s + 8 s auto-clean

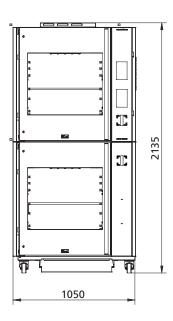


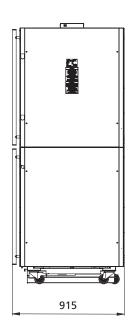
# 1050











#### TDR 8 s auto-clean

# **Dimensions TDR 8 s auto-clean including underframe**

Width	1050 mm
Depth	915 mm
Depth with (optional) hood	1080 mm
Height	1800 mm
Height with (optional ) hood	2126 mm

# Technical data TDR 8 s auto-clean including underframe

Net weight	245 kg
Gross weight	285 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	13.6 kW

#### Dimensions TDR 8 + 8 s auto-clean

Width	1050 mm
Depth	915 mm
Depth with (optional) hood	1080 mm
Height	2135 mm
Height with (optional) hood	2461 mm

## Technical data TDR 8 + 8 s auto-clean auto-clean

Net weight	430 kg
Gross weight	480 kg
Voltage	3~ 400/230 V
Frequency	50/60 Hz
Power	27.2 kW

### Technical data TDR 8 s auto-clean ventless hood (optional)

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Net weight	82 kg
Gross weight	102 kg
Voltage	1N~ 230 V
Frequency	50/60 Hz
Power	0.4 kW

# Specifications and technical data are subject to amendment without prior notice.

These are basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com.

