



# Consistency, reliability and quality

GO 1.06 and GO 1.06 PassThrough



Fri-Jado GO is the first **combi oven** that has been designed with the specific requirements of food retailers in mind. The simplicity of the **customizable user interface** with preset and **locked programs** ensures high and consistent food quality even with unskilled staff.

The GO combi brings **flexibility and versatility** to your time of day food offer, allowing you **easy menu expansion**. The **multifunctionality**, high speed and mixed load capability enables the operator to quickly deal with changes in demand.

Wi-Fi connection to the **cloud-based dashboard**

**SmartConnect** allows remote monitoring and management of your complete oven fleet (optional).

A unique **pass-through model** with two doors is available, preventing cross contamination by allowing separating of raw and cooked areas. The two doors also **increase visibility** of the product.

To **maximize flexibility and capacity** there is the option to stack two GO combi-steamers or to combine a TDR 8s Auto-Clean rotisserie on top of a GO combi.

## Features GO 1.06 and GO 1.06 PassThrough

### Top features

- Capacitive 7" colour touch screen with self-explanatory symbols and guidance for easy and intuitive operation
- QuickSelectRecipes; tailored user interface. Customize the home screen with preset and locked down recipes for simplicity and consistency
- Different user levels, protected by PIN codes
- CookTimeCorrection: detects and compensates unexpected changes in temperature: always the perfect result
- IntenseSteamingTechnology: Fast and efficient steam generation without the use of a costly boiler
- ClimateControl: Accurate settings and intelligent management of air, heat, pressure and humidity level for better food quality and less waste
- CareCycle: Recirculating auto-cleaning system with 7 different cycles, incl. Eco and Turbo Cleaning. System advises on optimal cycle and amount of detergent tabs
- SmartConnect: Wi-Fi or LAN connection to cloud-based dashboard for remote fleet monitoring and management of consumption data, HACCP data, error notifications, recipes etc
- MenuPlanner: set up to 3 timers per rack for mixed loads
- PassThrough: Optional 2 door-configuration to avoid cross contamination and increase work floor efficiency

### Standard characteristics

- Loading capacity: 6+1 x 1/1 GN (70 mm distance)
- Programming up to 1,500 recipes. Each recipe can hold up to 15 steps
- Recipes transferable via USB or Wi-Fi
- Hand shower
- Solid, built-to-last construction for intensive use
- HACCP data automatic storage and reporting via USB or Wi-Fi
- 3 pane glass door for insulation: Energy efficiency and safety
- Two-step safety door lock
- Door slam function. No manual latching required
- Energy-saving, long lasting LED lighting integrated in door. Flashes when product is ready

### Cooking modes and functions

- Convection (30-300°C)
- Steam (30-130°C/ 10-100%)
- Combi-steam (30-300°C)
- Forced steaming, low-temperature steaming, proving, regenerating, Delta-T and Cook & Hold, preheating and cooling down

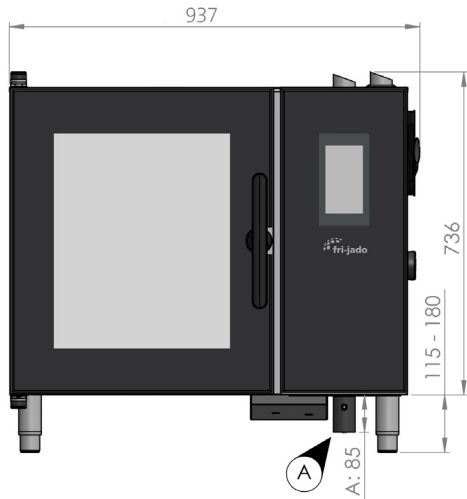
### Options and accessories

- Stand with optional sets of runners, side panels & doors and castors
- Condensation hood
- Fat separator (factory fitting)
- Right-hinged door
- Wi-Fi module

### Configurations

- PassThrough, incl. booster button on back side
- Two-GO: stacked GO 1.06 + GO 1.06 or GO 1.06 + GO 1.10 (solid back or PassThrough)
- Show & GO: stacked Fri-Jado TDR 8 AC s with GO 1.06 (solid back or PassThrough)

## GO 1.06 & GO 1.06 PassThrough



- A Drain outlet
- B Air outlet
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (HydroShield water filter or reverse osmosis)
- X Water inlet

## GO 1.06

### Dimensions (HxWxD in mm)

excl. handle	851 x 937 x 826
incl. handle	851 x 937 x 908
incl. handle & stand	1550 x 937 x 908
Shipping dimensions	950 x 1000 x 1200
Clearance (right, left, back)	0 x 0 x 40
Maximum working height	1355

### Power requirements & weight

Net weight	122 kg
Shipping weight	155 kg
Power consumption	10.3 kW
Convection output	9 kW

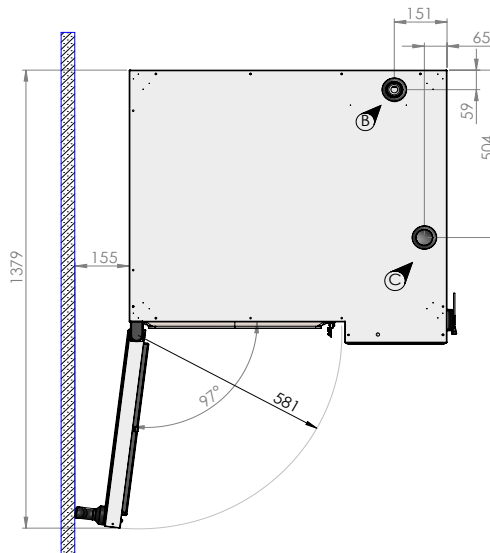
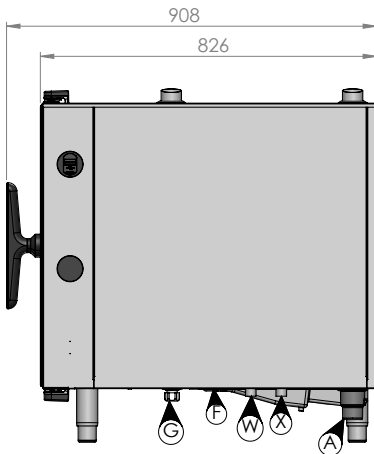
### Voltage 400/415 V 3 PN AC

Pre-fuse [A]	16
RCD model	B/F

### Water requirements

Water connection	¾"
Min - Max water pressure	1-6 bar
Water flow	5.5 l/m
Drain (mm)	Ø 50

## GO 1.06



## GO 1.06 PassThrough

### Dimensions (HxWxD in mm)

excl. handle	851 x 937 x 893
incl. handle	851 x 937 x 1059
incl. handle & stand	1781 x 936 x 908
Shipping dimensions	1550 x 937 x 1200
Clearance (right, left, back)	0 x 0 x 40
Maximum working height	1355

### Power requirements & weight

Net weight	137 kg
Gross weight	195 kg
Power consumption	10.3 kW
Convection output	9 kW

### Voltage 400/415 V 3 PN AC

Pre-fuse [A]	16
RCD model	B/F

### Water requirements

Water connection	¾"
Min - Max water pressure	1-6 bar
Water flow	5.5 l/m
Drain (mm)	Ø 50

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](http://www.frijado.com).

## GO 1.06 PassThrough

