

### Top features

- High output: cooks in 60 minutes
- Saves up to 25% on energy
- Cool double glass doors, safe to touch

### Standard characteristics

- 5 Meat fork, V-spit, basket or rack positions
- Rotor for up to 20 chicken (1,2 kg) per batch
- Cook time of 60 minutes\*
- Max output in 6 hours:  $360/60 \times 20 = 120^{**}$
- Controls with manual settings
- Set time, temperature and start of the rotisserie
- Outstanding food quality: high speed convection for even cooking
- Outstanding food quality: radiant heat for uniform browning
- Striking display created by infrared halogen lamps
- Rotor button on both sides
- Safety stop when opening the door
- Door at control side, optional door on customer side
- No water and drain connections needed
- Removable parts for easy cleaning
- Simplified deep cleaning
- High quality stainless steel construction, exterior and interior

\* Based on 1,0 kg. Cook times may vary according to size, marinade, stuffing etc.

\*\* Indication; does not include loading / unloading

### Accessories

- Meat forks (included), multi-purpose baskets, V-spits and chicken racks
- Door handle set on customer side for pass through operation
- Matching stand on castors

### Optional

- Double stacked unit



Manual controls



Rotor button



Infrared halogen lighting



Large display section

## Rotisseries Electric



### TDR 5 Manual

*The Turbo Deli Rotisserie is the fastest original rotisserie in the industry. The TDR's cavity is fed with fresh air, cooking a rotisserie chicken as it is meant to be: crispy and delicious while maintaining an attractive appearance for hours.*

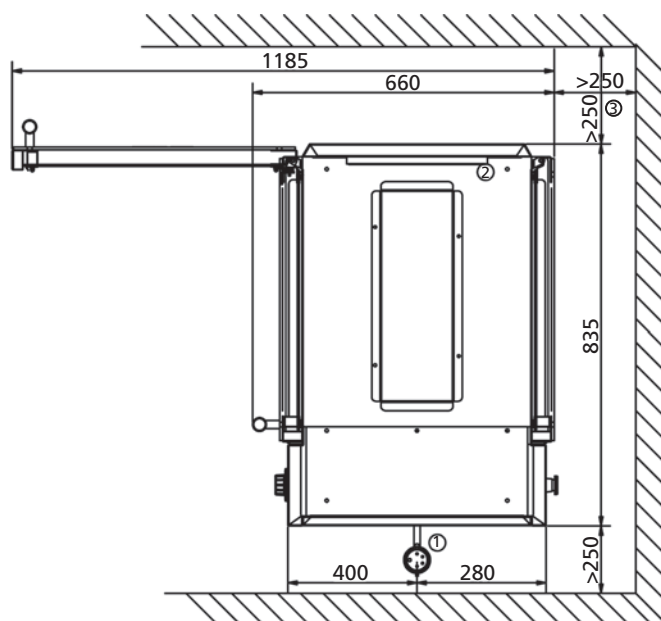
*The TDR pushes the air throughout the cavity, resulting in an improved heat transfer on the products. It consumes less electricity during the preparation process. Add to this the improved cooking time and you have the most energy efficient rotisserie and a high output.*

*The double glass doors create a striking, large display section that maximises your products' visual appeal to customers! It also offers perfect insulation with contact temperatures below 70°C.*



Fast and reliable





## TDR 5 Manual

### Item Description

- |   |                     |
|---|---------------------|
| 1 | Power cable 2.2 m   |
| 2 | Exhaust opening     |
| 3 | Space to the wall   |
| 4 | Location for socket |

### Dimensions TDR 5

Width	835 mm
Depth	660 mm
Height	895 mm
Height incl. stand	1755 mm

### Dimensions TDR 5+5

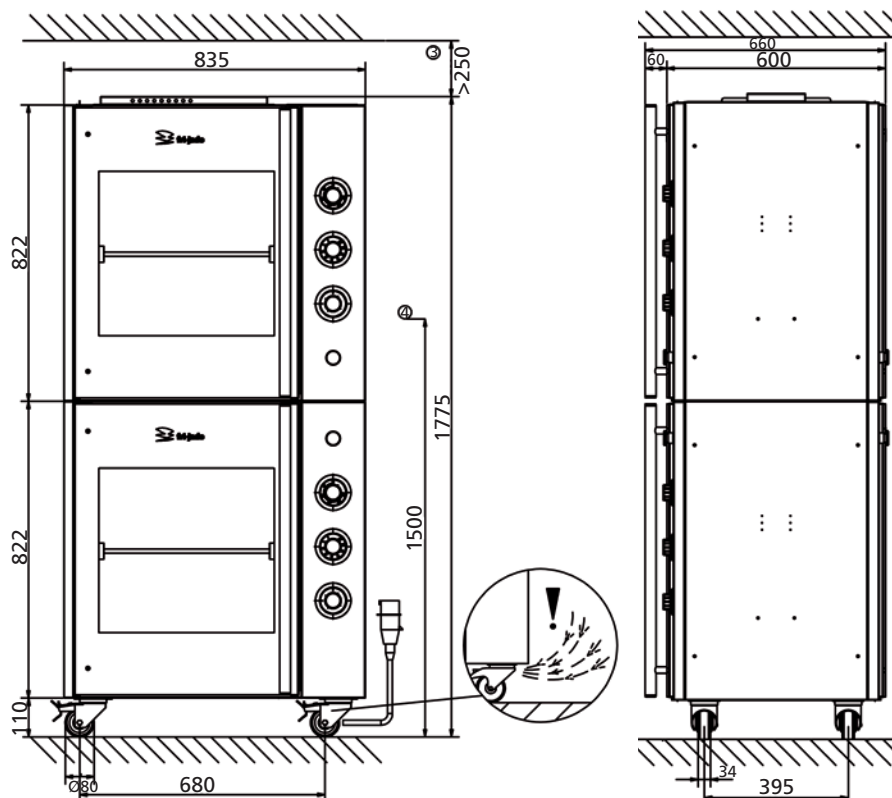
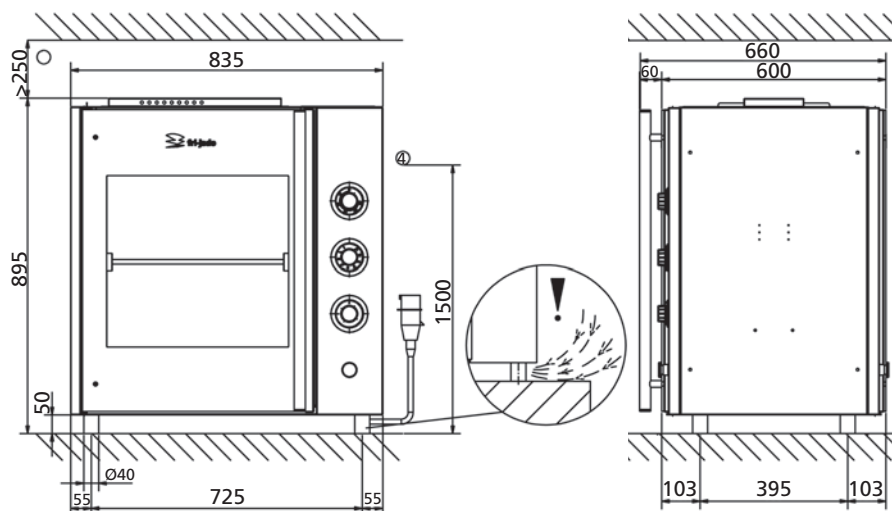
Width	835 mm
Depth	660 mm
Height	1775 mm

### Technical data TDR 5

Net weight	130 kg
Gross weight	152 kg
Voltage	400/230 V 3N~
Frequency	50...60 Hz
Power	6.6 kW
Capacity	20 kg

### Technical data TDR 5+5

Net weight	266 kg
Gross weight	306 kg
Voltage	400/230 V 3N~
Frequency	50...60 Hz
Power	13.2 kW
Capacity	40 kg



These are basic drawings. For more detailed technical information, please refer to the installation manual at [www.frijado.com](http://www.frijado.com).

Fri-Jado B.V.  
P.O. Box 560  
4870 AN Etten-Leur  
The Netherlands  
Phone +31 76 50 85 400  
Fax +31 76 50 85 444  
e-mail [info@frijado.com](mailto:info@frijado.com)  
[www.frijado.com](http://www.frijado.com)

### Top features

- High output: cooks in 60 minutes
- Saves up to 25% on energy
- Cool double glass doors, safe to touch

### Standard characteristics

- 8 Meat fork or V-spit positions, 7 basket or rack positions
- Rotor for up to 40 chicken (1,2 kg) per batch
- Cook time of 60 minutes\*
- Max output in 6 hours:  $360/60 \times 40 = 240^{**}$
- Controls with manual settings
- Set time, temperature and start of the rotisserie
- Outstanding food quality: high speed convection for even cooking
- Outstanding food quality: radiant heat for uniform browning
- Striking display created by infrared halogen lamps
- Rotor button on both sides
- Safety stop when opening the door
- Door at control side, optional door on customer side
- No water and drain connections needed
- Removable parts for easy cleaning
- Simplified deep cleaning
- High quality stainless steel construction, exterior and interior

\* Based on 1.0 kg. Cook times may vary according to size, marinade, stuffing etc.

\*\* Indication; does not include loading / unloading

### Accessories

- Meat forks (included), multi-purpose baskets, V-spits and chicken racks
- Door handle set on customer side for pass through operation
- Matching stand on castors

### Optional

- Double stacked unit



Manual controls



Rotor button



Infrared halogen lighting



Large display section

## Rotisseries Electric



### TDR 8 Manual

*The Turbo Deli Rotisserie is the fastest original rotisserie in the industry. The TDR's cavity is fed with fresh air, cooking a rotisserie chicken as it is meant to be: crispy and delicious while maintaining an attractive appearance for hours.*

*The TDR pushes the air throughout the cavity, resulting in an improved heat transfer on the products. It consumes less electricity during the preparation process. Add to this the improved cooking time and you have the most energy efficient rotisserie and a high output.*

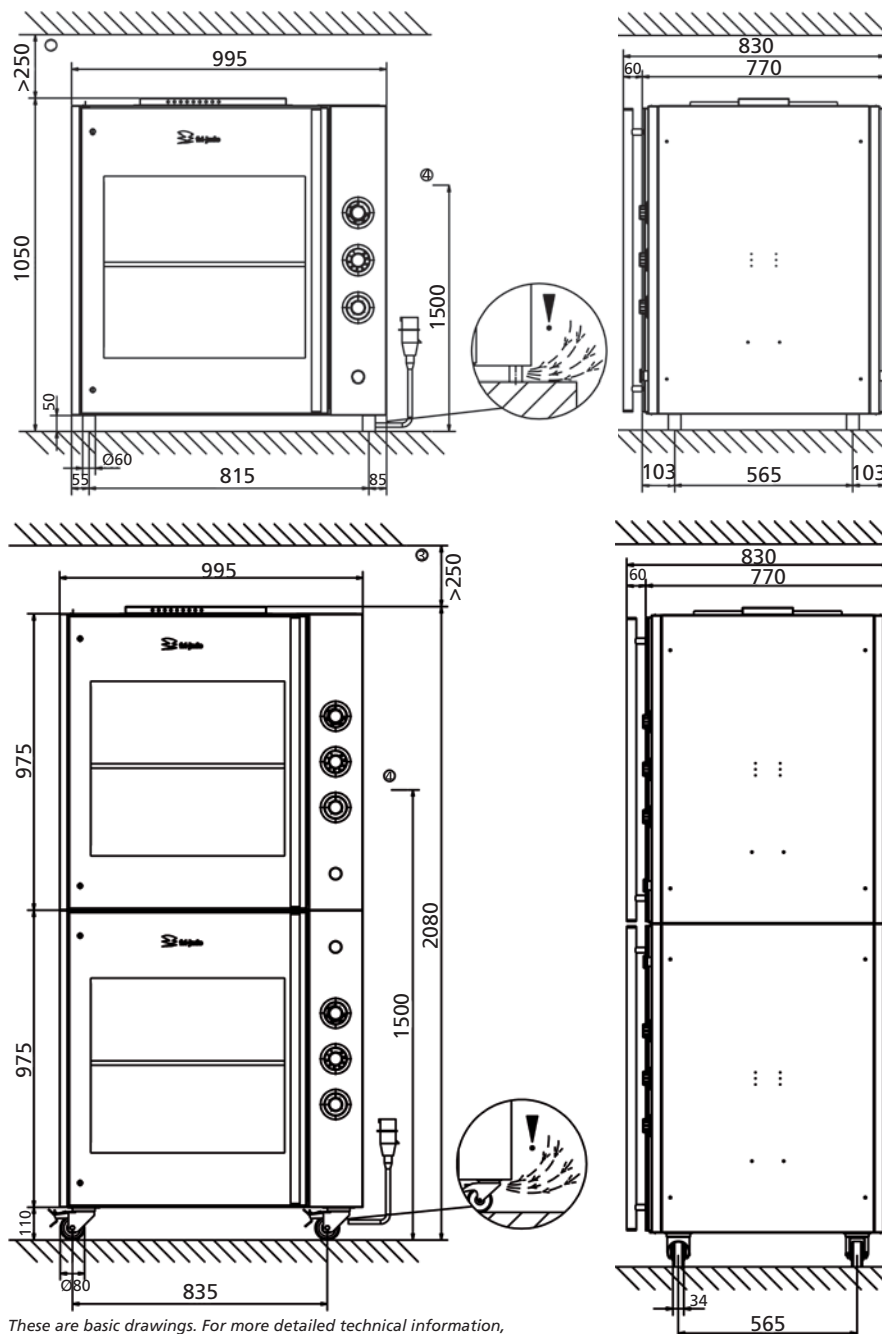
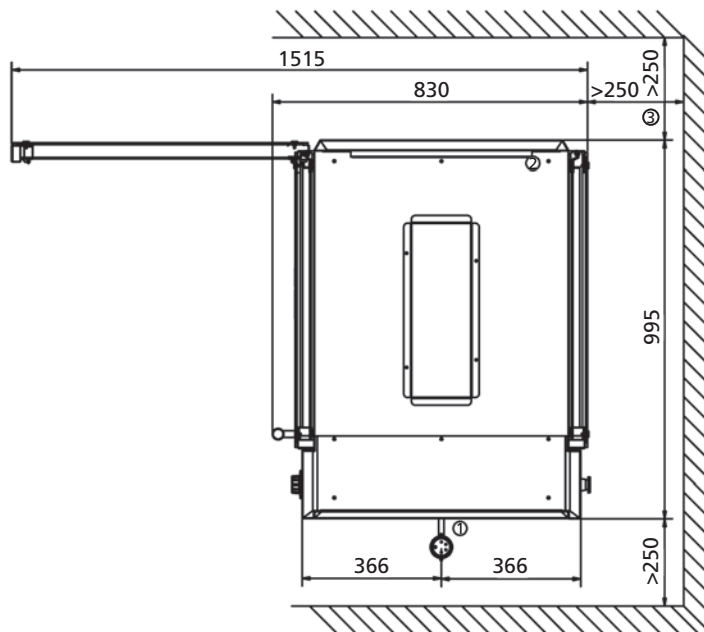
*The double glass doors create a striking, large display section that maximises your products' visual appeal to customers! It also offers perfect insulation with contact temperatures below 70°C.*



Fast and reliable







These are basic drawings. For more detailed technical information, please refer to the installation manual at [www.frijado.com](http://www.frijado.com).

## TDR 8 Manual

### Item Description

- |   |                     |
|---|---------------------|
| 1 | Power cable 2.2 m   |
| 2 | Exhaust opening     |
| 3 | Space to the wall   |
| 4 | Location for socket |

### Dimensions TDR 8

Width	995 mm
Depth	830 mm
Height	1050 mm
Height incl. stand	1825 mm

### Dimensions TDR 8+8

Width	995 mm
Depth	830 mm
Height	2080 mm

### Technical data TDR 8

Net weight	185 kg
Gross weight	216 kg
Voltage	400/230 V 3N~
Frequency	50...60 Hz
Power	10.5 kW
Capacity	40 kg

### Technical data TDR 8+8

Net weight	375 kg
Gross weight	435 kg
Voltage	400/230 V 3N~
Frequency	50...60 Hz
Power	21 kW
Capacity	80 kg

Fri-Jado B.V.  
P.O. Box 560  
4870 AN Etten-Leur  
The Netherlands  
Phone +31 76 50 85 400  
Fax +31 76 50 85 444  
e-mail [info@frijado.com](mailto:info@frijado.com)  
[www.frijado.com](http://www.frijado.com)