

## Top features

- Easy-to-use manual rotisserie
- Just set time, temperature and start
- Table top economic choice

## Standard characteristics

- 4 Meat fork, V-spit, basket or rack positions
- Rotor for up to 16 chicken (1,2 kg) per batch
- Cook time of 90 minutes\*
- Max output in 6 hours:  $360/90 \times 16 = 64^{**}$
- Controls with manual settings
- Convection for even cooking and radiant heat for uniform browning
- Attractive quartz lighting (impulse generator)
- Heat reflecting glass
- No water and drain connections needed
- Removable parts for easy cleaning
- High quality stainless steel construction, exterior and interior

\* 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
- Stand on castors



## TG 110 Manual

*The TG cooks chicken and all kinds of meat cuts to perfection, and is ideal for convenience stores, butcher's shops and deli departments. Despite its versatility, the TG is very easy to operate. Just set the time and temperature and start the rotisserie.*

*The TG features the combination of convection and infrared radiation for which Fri-Jado rotisseries are famous. This heating process creates a juicy product with an evenly cooked, crispy skin: a real taste experience.*

*The parts in the preparation chamber of the rotisserie are removable, as well as the fat drawer that drains fat through a valve. This shortens the time needed for cleaning, reduces labour costs and allows your operators to spend their valuable time on what's most important: attending to your customers.*



Manual controls



Removable parts



Rotor button



Large display section

Durable quality made to last



## TG 110 Manual

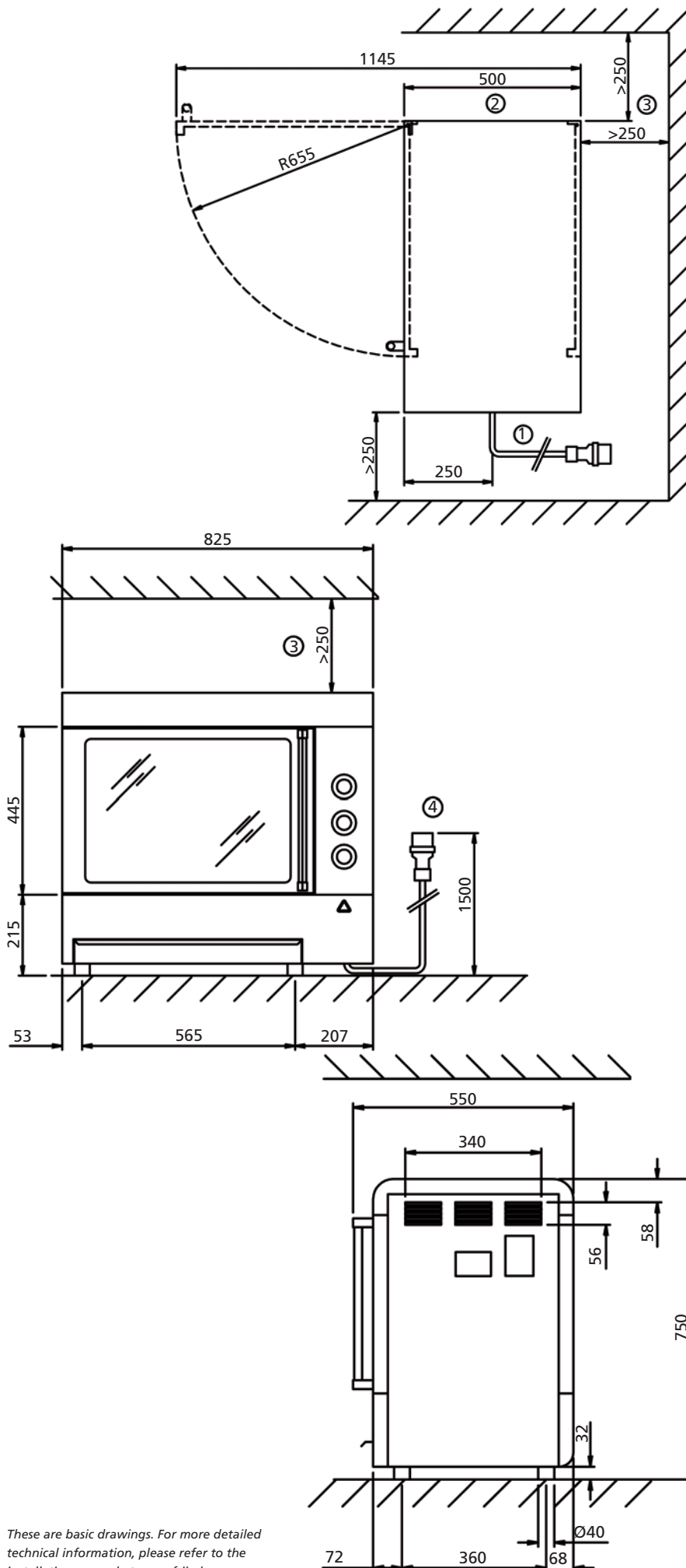
Item	Description
1	Power cable 2.2 m
2	Exhaust opening
3	Space to the wall
4	Location for socket

### Dimensions

Width	825 mm
Depth	500 mm
Height	750 mm

### Technical data

Net weight	75 kg
Gross weight	88 kg
Voltage	400/230 V 3N~
Frequency	50...60 Hz
Power	5.2 kW
Capacity	16 kg



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

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## Top features

- Easy-to-use manual rotisserie
- Just set time, temperature and start
- High-capacity economic choice

## Standard characteristics

- 7 Meat fork, V-spit, basket or rack positions
- Rotor for up to 35 chicken (1,2 kg) per batch
- Cook time of 90 minutes\*
- Max output in 6 hours:  $360/90 \times 35 = 140^{**}$
- Controls with manual settings
- Convection for even cooking and radiant heat for uniform browning
- Attractive quartz lighting (impulse generator)
- Heat reflecting glass
- No water and drain connections needed
- Removable parts for easy cleaning
- High quality stainless steel construction, exterior and interior

\* 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
- Stand on castors
- Low profile castors (for stacked units)

## Optional

- Double stacked unit (TG 550)



Manual controls



Removable parts



Rotor button



Large display section

## Rotisseries Electric



## TG 330-TG 550 Manual

*The TG cooks chicken and all kinds of meat cuts to perfection, and is ideal for convenience stores, butcher's shops and deli departments. Despite its versatility, the TG is very easy to operate. Just set the time and temperature and start the rotisserie.*

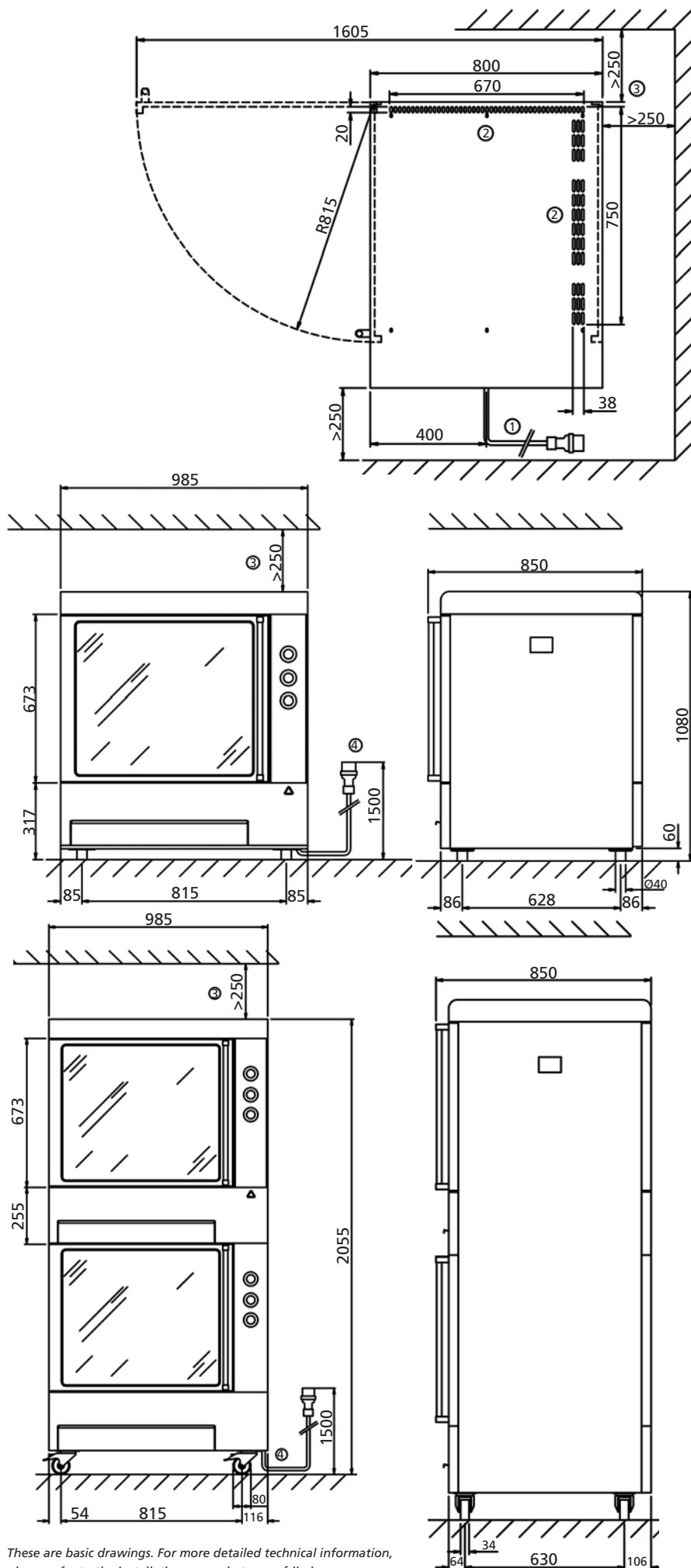
*The TG 330 is a large 7-spit model with a capacity of 42kg per batch. If this is not sufficient, there is the TG 550, a "grilling giant". This 14-spit rotisserie has a total grilling capacity of 84kg per batch.*

*The parts in the preparation chamber of the rotisserie are removable, as well as the fat drawer that drains fat through a valve. This shortens the time needed for cleaning, reduces labour costs and allows your operators to spend their valuable time on what's most important: attending to your customers.*



Durable quality made to last





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

## TG 330-TG 550 Manual

### Item Description

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

### Dimensions TG 330

Width	985 mm
Depth	800 mm
Height	1080 mm

### Dimensions TG 550

Width	985 mm
Depth	800 mm
Height	2055 mm

### Technical data TG 330

Net weight	153 kg
Gross weight	180 kg
Voltage	400/230 V 3N~
Frequency	50...60 Hz
Power	9.5 kW
Capacity	42 kg

### Technical data TG 550

Net weight	303 kg
Gross weight	356 kg
Voltage	400/230 V 3N~
Frequency	50...60 Hz
Power	19 kW
Capacity	84 kg

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