

Durable  
quality made  
to last

TG 4M



The TG 4 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 4M 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.

## Features TG 4M

### Top features

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

### Standard characteristics

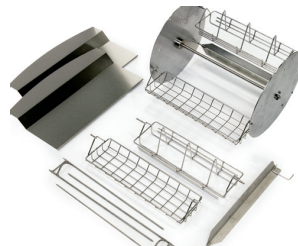
- 4 Meat fork, V-spit, basket or rack positions
- Rotor for up to 12 chicken (2.6 lbs) per batch
- Controls with manual settings
- Convection for even cooking and radiant heat for uniform browning
- Attractive quartz lighting (impulse generator)
- Double glass doors, safe to touch
- Pass-through
- Heat reflective inner glass door
- No water and drain connections needed
- Removable parts for easy cleaning
- High quality stainless steel construction, interior and exterior

### Accessories

- Meat forks
- Multi-purpose baskets
- V-spits
- Chicken racks



Manual controls



Removable parts



Rotor button



Large display section

