

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

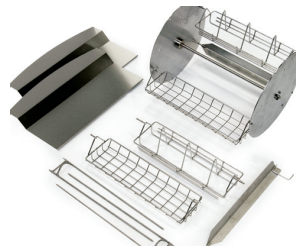
- 4 Meat fork, V-spit, basket or rack positions
- Rotor for up to 12 chicken (2.6 lbs) per batch
- Controls with manual settings
- Convection for even cooking and radiant heat for uniform browning
- Attractive quartz lighting (impulse generator)
- Double glass doors, safe to touch
- Pass-through
- Heat 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



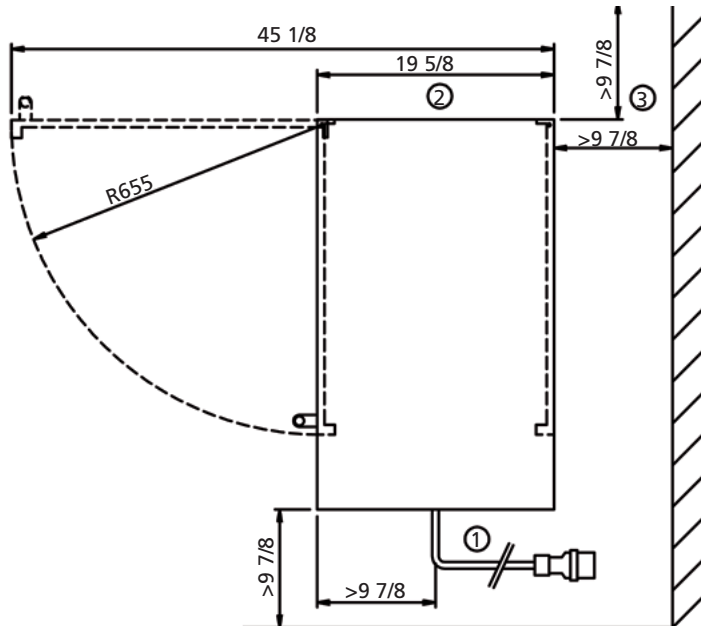
Removable parts



Rotor button



Large display section



TG 4M

- 1 Power cable, 75"
- 2 Exhaust opening
- 3 Space to the wall
- 4 Location for socket

Dimensions

| | |
|--------|---------|
| Width | 32 1/2" |
| Depth | 25 1/4" |
| Height | 29 1/2" |

Technical data

| | |
|--------------|-------------|
| Net weight | 176 lbs |
| Gross weight | 205 lbs |
| Voltage | 208 V |
| Phase | 3~ |
| Frequency | 50/60 Hz |
| Power | 5.2 kW |
| Plug | NEMA 15-20P |

Specifications and technical data are subject to amendment without notice.

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

