

Fast,
energy saving and
user-friendly

TDR 8 S



Meet the TDR S, delivering your food products up to 30% faster than conventional rotisseries due to its innovative double-loop airflow system. Equipped with a 7" full-color display and capacitive touchscreen, the TDR S come with a user-friendly interface comparable to a smartphone, simplifying operator tasks.

Experience a breakthrough in energy efficiency as the TDR S optimally circulates air throughout the cavity, enhancing heat transfer and reducing electricity consumption during the cooking process. Our **Eco Cooking feature** harnesses residual heat, contributing to a remarkable **5% energy savings** in the final cooking phase.

Cook Correction Technology takes cooking precision to the next level. Addressing alterations in the cooking cycle caused by half-loads, overloads, or varying product temperatures, it identifies anomalies in the temperature curve and automatically corrects the cycle. This ensures food safety and promotes energy-efficient cooking.

Combine these features with the TDR S's double-loop airflow, and you'll have **the most energy-efficient rotisserie with an impressive high output and superior roasting results.**

Features TDR 8 S

Top features

- High-speed double loop convection; energy saving technology
- User-friendly, intuitive 7" full color, touchscreen control panel
- Programme up to 250 recipes, each with up to 9 different steps
- Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- Cook Correction technology to control food safety
- Eco Cooking, saves on energy consumption

Standard characteristics

- 8 Meat fork, V-spit, or 7 basket or rack positions
- Rotor for up to 40 chickens (1.2kg/meatfork) per batch
- USB connection for easy transfer of data like recipes and programmes
- Boost functionality to add extra time
- High-speed convection for even cooking and outstanding food quality:
- Radiant heat for uniform browning
- Safety stop when opening the door while roasting
- Double glass doors, safe to touch
- Lacks door seals that would require frequent replacement
- No water and drain connections needed
- SmartConnect (optional) - Optimize your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard

Accessories

- Meat forks (included)
- Multi-purpose baskets
- Insert for baskets
- V-spits



Ventless hood (optional)



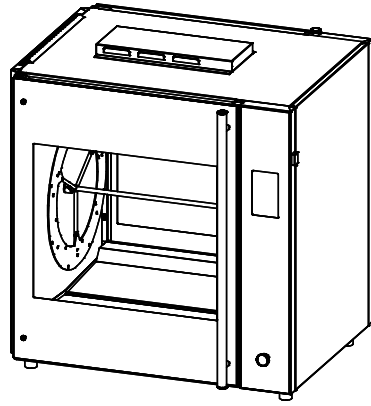
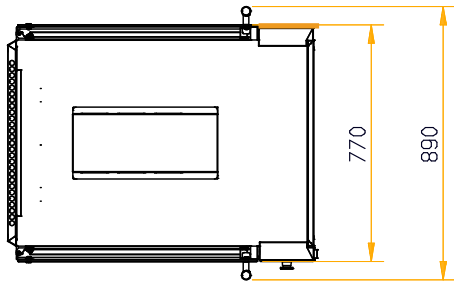
Intuitive 7" full color,
touchscreen control panel



Matching stand available



Stacked unit TDR 8 + 8 S available



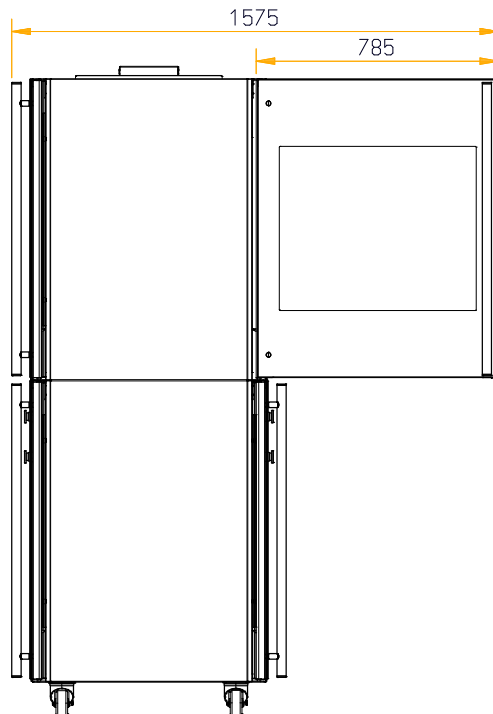
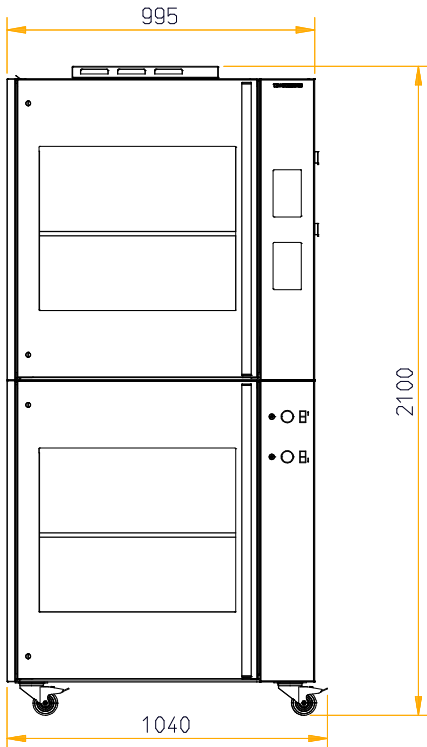
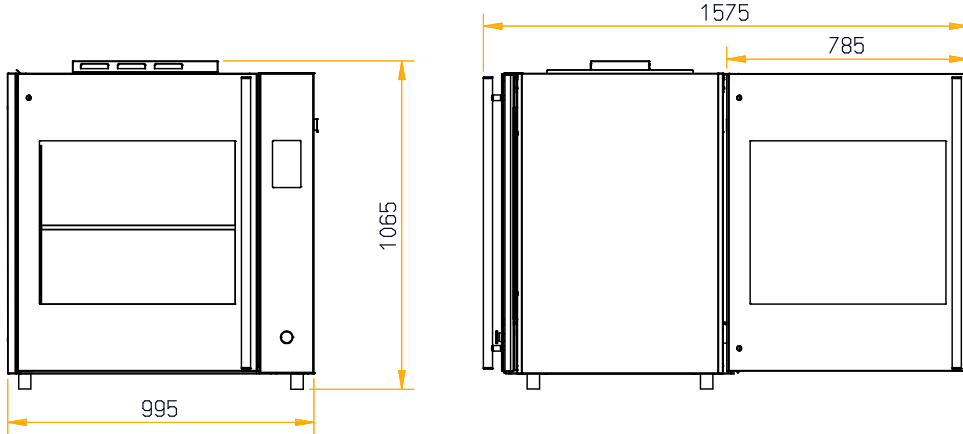
TDR 8 S

Dimensions TDR 8 S

Width	995 mm
Depth	890 mm
Depth with hood	970 mm
Height	1065 mm
Height on stand	1795 mm
Height with hood	1395 mm

Technical data TDR 8 S

Net weight	185 kg
Gross weight	225 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	10.5 kW



TDR 8 + 8 S

Dimensions TDR 8 + 8 S

Width	1040 mm
Depth	890 mm
Depth with hood	970 mm
Height	2100 mm
Height with hood	2430 mm

Technical data TDR 8 + 8 S

Net weight	375 kg
Gross weight	425 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	21 kW

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.