

Always a spotless rotisserie

LDR 8 S auto-clean GAS

Save at least one hour of labor every day as manually cleaning the rotisserie's cavity and accessories belongs to the past. The LDR auto-clean enables the operators to spend their valuable time on what's most important: serving customers.

The LDR Gas is a gas-powered rotisserie that offers the same advantages as the electric version: combining high speed convection with an energy efficient heat exchanger and is available in natural and propane gas. **Low average gas consumption and max 32 (5 lbs) chicken perfectly roasted in just 75 minutes!**

The LDR 8 S auto-clean Gas reduces operational and maintenance costs. It has a surprisingly low water consumption: **less than 14 gallon per cleaning cycle.**

It does not have any door seals that need frequent replacement.

The **Cook Correction Technology** corrects alterations in the cooking cycle that are due to half-loads, overloads, or products with a difference in temperature. It measures abnormalities in the temperature curve and corrects the cycle automatically, ensuring food-safety and energy-efficient cooking.



Features LDR 8 S auto-clean GAS

Top features

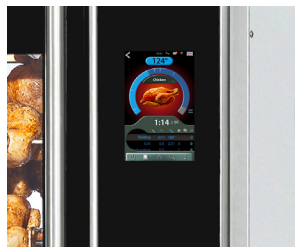
- Energy-efficient heat exchanger
- Energy savings up to 50%
- Up to 30% faster than conventional gas rotisseries
- Automatic cleaning system with low water consumption
- Low gas usage
- 32-40 (4-5 lbs) chicken perfectly roasted in just 75 minutes
- Optional Wi-Fi for monitoring and recipe management via the cloud based Rotisserie Dashboard
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- Available in natural gas and propane gas
- 8 V-spit or 7 basket positions
- Rotor for up to 32-40 chickens (4-5 lbs) per batch
- Easy to use touch screen controls
- 250 programs with up to 9 cook stages per program
- Cook correction and eco-cooking save on energy use & ensuring food safety
- USB connection for easy transfer of data and programs
- Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- Striking cooking theatre due to large glass surface and brilliant lighting
- Safety stop when opening the door
- Double glass doors, safe to touch
- Supplied on matching open underframe on casters

Accessories

- Multi-purpose baskets
- V-spits
- Heated grease reservoir



Touch screen controls



Optional cloud based dashboard

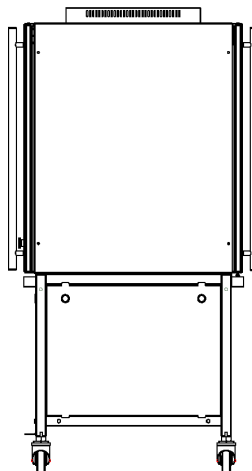
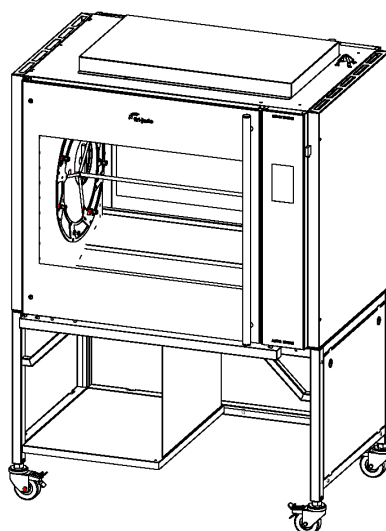
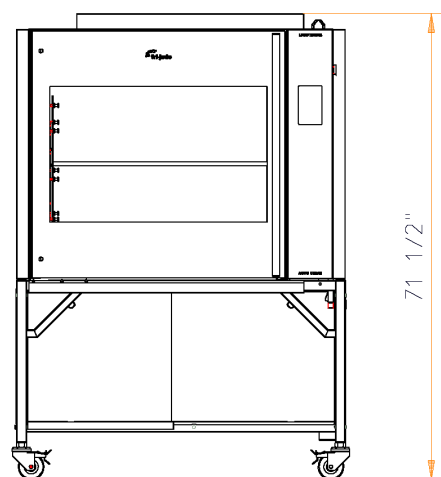
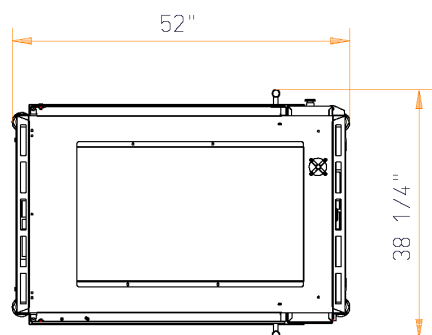


Optional heated grease reservoir



Auto-clean function

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Dimensions

Width	52"
Depth	38 1/4"
Height on stand	71 1/2"

Technical data

Net weight	690 lbs
Gross weight	800 lbs
Voltage	208 V
Phase	1~
Frequency	50/60 Hz
Required power	0.9 kW
Plug	NEMA 6-15P
Gas power	max. 82.000 BTU
Gas types	Natural and Propane Gas
Gas inlet (NPT)	1/2"
Min. dynamic gas pressure	7" wc / 17.5 mbar
Max. gas pressure	14" wc / 35 mbar

Additional technical data

Water connection (aerated)	3/4"
Min. water pressure	200 kPa
Max. water pressure	500 kPa
Acidity	7.0 - 8.0 pH
Chlorides	<30 ppm
Hardness*	<4 dH
Drain	min. 1 5/8"

* Water hardness and descaling filters.

A descaling filter is advised when the hardness of the water is >4° dH (4 Grains/Gal). A descaling filter is mandatory when the hardness of the water is >20° dH (20 Grains/Gal).

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.



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