



Fri-Jado GO

Consistency,
reliability and quality



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GO focus on your customers, the rest is taken care of

Quality & Consistency

Fri-Jado GO is the first combi oven that has been designed with the specific requirements of food retailers in mind. The simplicity of the **customizable user interface** with preset and **locked programs** makes the GO operator friendly and results in consistency even with unskilled staff.

Intelligent features as **ClimateControl** and **CookTime-Correction** optimise the cooking processes, shorten cooking times and result in less waste. Predictable high quality end result. Always.

Efficiency, Reliability and Productivity

The GO combi brings **flexibility and versatility** to your time of day food offer, allowing you **easy menu expansion**. The **multifunctionality**, high speed and mixed load capability enables the operator to quickly deal with changes in demand.

The **built-to-last** construction with heavy-duty components ensures a smooth workflow, day in day out and a long service life, specifically in a demanding working environment.

A unique **passthrough model** with two doors is available, preventing cross contamination by allowing separating of raw and cooked areas. The two doors also increase **visibility** of the food product. To **maximize flexibility and capacity** there is the option to stack the GO combi (Two-GO) or to combine a TDR auto-clean rotisserie with a GO combi (Show & GO).

Cost-effectiveness & Control

A clever design using innovative components and technologies such as the boilerless **IntenseSteamingTechnology**, make the GO cost-effective on energy and maintenance.

Wi-Fi connection to the cloud-based dashboard **Smart-Connect** allows remote monitoring and to be always in control of recipes, consumption, service and hygiene data of your entire connected oven fleet.



Functions & features

Intelligence

QuickSelectRecipes (QSR)	Tailored smart user interface; customize the home screen with preset and locked down recipes with own images or pictograms. The option to operate manually or to edit recipes is removed. Incorporate recipes with detailed notes and alarms to guide staff and avoid errors and preserve consistency. Operator access only to the predefined home screen and key features like CareCycle.
CookTimeCorrection (CTC)	Intelligent system that detects unexpected changes in temperature and adjusts accordingly.
ClimateControl	Accurate settings and intelligent management of air, heat, pressure and humidity level. Humidity correction accurate to 1/10 of a second, resulting in better food quality, more yield and less waste. Fan reverses intelligently for even heat distribution on all levels.
CareCycle	Fully automatic cleaning system with suggestion of cleaning cycle and amount of detergent according to degree of dirt.
IntenseSteamingTechnology (IST)	Fast and efficient steam generation without the use of a costly boiler. Water injected directly on the heating elements and distributed evenly through fan for intense steaming.
MenuPlanner	Software to plan and group recipes with drag and drop functionality. Allows you to cook unsupervised many different items at the same time; mixed loads. Automatic order of loading when grouping up to three recipes. Up to 10 integrated timers for notifications.
SmartChef	Intelligent cooking system automatically putting the optimal settings to the desired cooking result specified by the user. Regardless of the size of the product and the load.
SmartConnect	Wi-Fi or LAN connection to cloud-based dashboard for remote real-time fleet monitoring and management of consumption data, HACCP data, error notifications, recipes, software updates etc.

Operation

SmartTouch display	7" TFT colour display and capacitive touchscreen. User interface with self-explanatory symbols and guidance. Easy and intuitive operation like a smartphone. Choose between manual operation, pre-programmed recipe operation or automatic operation (SmartChef).
Display customization	Customize home screen for easy access to favorite recipes, cleaning etc. Use pictograms and pictures from the library or your own and lock down recipes for reducing operator errors. 24 Hour or am/pm format. Real-time clock. Digital temperature display in °C or °F, showing set and actual values. 27 Preset languages for operation and help function. Messaging in display and customizable acoustic signal when user intervention is required.
Recipe programming	Programming up to 1.500 recipes with up to 15 different steps. A set of preset recipes are installed from factory. Recipes can be grouped and structured according to specific demands. Recipes can be transferred and uploaded to connected ovens via USB or Wi-Fi.
User levels	Different levels of access. Access rights protected by a PIN-code.
LED lighting	Energy-saving, long lasting LED lighting integrated in door. Flashes when products can be loaded and when these can be removed.
Timer start	Customizable timer allowing ovens to start and/or preheat automatically.
RackPlanner	Timer for each individual rack to cook products on different racks with same cooking mode but with different cooking times.
Right door hinging (optional)	Left door opening in case limited work space requires this. For PassThrough models door hinging for both doors can be changed.

Ergonomic door handle	Easy 2-way opening of the door.
Door slam function	Door can be closed without manual latching.
Multirack (optional)	Allowing use of GN, 400x600 and US Sheet accessories at the same time.
Restart function (PassThrough models)	Display on back side with remaining time and button to add time to running program. To avoid operator going back and forward.

Safety

Temperature probe	Placed externally on the side of the oven. Always at ambient temperature to prevent burns.
Fan wheel brake	Fan stops immediately when door is opened.
Auto Restart	Restart after power failure allowed up to 30 minutes to ensure proper finalization of running program. User notification of the occurred and documented in HACCP-log.
Overheat protection	Temperature limiter for convection heat.
3 pane glass door	Glass panes with built in ventilation and special coating for optimal insulation. Energy saving and maximum contact temperature of 70 °C.
HACCP registration	HACCP data automatic storage for 60 days and output via USB or storage and management via SmartConnect. Data include production time and duration, preparation and core temperature.
Maximum height	Maximum working height of 1m60 (when using a Fri-Jado GO stand).
Display lock	Ensuring no interruption of cooking program or cleaning cycle when cleaning the surface.
Double door lock	Two-step safety door handle.
IP Protection	Protecting class IPX5 protecting against water jets from all angles.
Rinsing function	Automatic rinse after interrupted or cancelled cleaning cycle, ensuring no detergent residue is left in chamber.
PassThrough	Optional 2-door configuration avoiding cross-contamination by separating the raw product area from the cooked product area. Als ideal for front-cooking, allowing better customer view on products.

Cleaning & Care

CareCycle	Fully automatic, recirculating cleaning system with detergent tabs. 7 cleaning cycles from Light to Intense, Turbo or Eco. Turbo cleaning in just 12 minutes for 'in-between' cleaning. Eco for prolonged cleaning with less water, power and chemical usage. The oven suggests the optimal cleaning program and amount of tabs and guides operator through the process
Eco friendly tablets	Use of phosphate and phosphorous free CareCycle cleaner and descaler tablets.
Hand shower	Ergonomic hand shower with separate closing mechanism.
Inner Rack	Easy removable 2-piece inner racks.
Hygienic cavity	Seamless cooking cavity with rounded corners made from 1.4301 stainless steel.
Swivelling panes	3 pane glass door can be opened entirely for easy interior cleaning.
Remote control	Monitoring cleaning frequency and water and energy consumption data via the cloud-solution.
HydroShield Water Filter (Optional)	Optional carbon water filter for lime and gypsum free water.

Connectivity

SmartConnect	Cloud-based solution with dashboard for central fleet management of all connected ovens. Remote access for recipe management, quality & hygiene data management and service management.
USB	Integrated USB interface for software, recipe and HACCP report transferring.
LAN	Ethernet interface for wired connectivity to SmartConnect.
Wi-Fi	WLAN upgrade for wireless connectivity to SmartConnect.

Cooking modes & functions

Convection	Temperature range 30 °C - 300 °C.
Steam	Temperature range 30 °C - 130 °C (For low temperature, normal and forced steaming).
CombiSteam	Temperature range 30 °C - 260 °C (CombiSense or CombiSpeed).
CombiSense Humidity Control	Automatic humidity system based on humidity percentage settings. Humidity measured by sensors and regulated automatically to the desired percentage. For high temperature cooking. Maintaining natural moisture, flavour and colour of the product. Humidity can quickly be retrieved. Monitoring and control of the Maillard reaction for accurate browning results.
CombiSpeed Humidity Control	Automatic humidity system based on humidity level settings. Humidity automatically kept up to the set level. Selection of 10 different humidity levels. For improving low temperature cooking, reducing cooking times and optimizing tenderization and yield of larger products.
Preheat	Preheating the oven to be able to cook instantly at the acquired temperature. Can also be used as a step in the recipes.
Cool Down	Function for fast cooling of the cavity with option to use it with door opened or water injection.
Proving	Humidity regulated function for rising and resting of bakery products before baking.
Delta-T	Cooking method based on the product's core temperature for gentle preparation, tendering meat and reducing shrinkage.
Cook&Hold	Cooking method using Delta-T until the desired temperature is reached after which the temperature is maintained. The automatic humidity control ensures the optimal conditions with a high moisture level and minimum shrinkage.
Temperature Probe	Multipoint probe with accurate sensors for cooking based on core temperature. Placed externally on the side of the oven. Less exposed to wear and tear from high temperatures and detergent.
Fan Control	Fan speed manually adjustable and programmable in 9 steps (20 - 100%). Reverses automatically.
Steaming on demand	Injection time 1-30 seconds can be set in manual mode or is programmable in recipes, with optional pause between steps for creation of crust.
Dehumidification Boost	Exhaust opening by pushing a button or programmable in recipes, to color and crispen surface of a product.

Installation, maintenance & environment

Installation	Professional installation by certified technicians recommended by Fri-Jado.
Maintenance	Regular maintenance is recommended according to Fri-Jado's guidelines by trained service partners.
Warranty	Fri-Jado 1-year standard warranty.
Start widget	Correct and stress free installation incl. automatic location customization (above sea-level).
Service widget	Error notification and log, service diagnosis and self-test functionality.
Service management	Remote diagnosis and software updates with SmartConnect. Update all connected ovens with 1 push of the button.
Energy efficiency	Tested and certified in accordance with ENERGY STAR.

Options, accessories and consumables

Stacking Options

Two-GO GO 1.06 + GO 1.06*

Two-GO GO 1.06 PT + GO 1.06 PT**

Two-GO GO 1.06 + GO 1.10*

Two-GO GO 1.06 PT + GO 1.10 PT**

Show&GO TDR 8 s AC + GO 1.06**

Show&GO TDR 8 s AC PT + GO 1.06 PT**

** In case of field fix, stacking kits and stacking stands required*

*** Factory-built*

Stands

Basic stand (height 728 mm)

Adjustable racks with runners for in basic stand

Side panels & front doors for basic stand

Castors for basic stand (Set of 4)

Stand for stacking Two-GO

Options

Right hinged door

External grease collector*

Special voltage*

Wi-Fi module

Smart Connect

Stacking Kit Two-GO

** Factory-built*

Hoods

Condensation Hood

Condensation Hood PT*

Condensation Hood stacked Two-GO

Condensation Hood stacked Two-GO PT*

Condensation Hood stacked Show & GO TDR + GO*

** Factory-built*

Racks

6 x 1/1 GN 85mm U-shaped GO 1.06

6 x 400x600 80mm L-shaped GO 1.06

5 x 400x600 95mm L-shaped GO 1.06

6 x 1/1 GN - 400x600 -US Sheet Multirack GO 1.06

8 x 1/1 GN 85mm U-shaped GO 1.10

9 x 400x600 80mm L-shaped GO 1.10

8 x 400x600 95mm L-shaped GO 1.10

10 x 1/1 GN - 400x600 - US Sheet Multirack GO 1.10

Cleaning & Care

Fri-Jado GO CareCycle Cleaner Tablets (150 pcs)

Fri-Jado GO CareCycle Descaler Tablets (150 pcs)

Water Filtration System (filter head, filter cartridge, hoses)

Water filter cartridges

Specifications

Fri-Jado GO 1.06 Art. no. 3739011



Capacity

Levels (See page 6 for optional racks)	7 x 1/1 GN
Insertion	Lengthwise
Insertion distance	70 mm
Max load per level	4,5 kg
Max load per oven	31,5 kg

Dimensions & weight

Dimensions excl. handle incl. legs (HxWxD) [mm]	851 x 937 x 826
Dimensions incl. handle incl. legs (HxWxD) [mm]	851 x 937 x 908
Dimensions incl. handle and stand (HxWxD) [mm]	1434 x 937 x 908
Shipping dimensions (HxWxD) [mm]	950 x 1000 x 1200
Net weight [kg]	127
Shipping weight [kg]	142
Clearance (left, back, right) [mm]	0 x 0 x 40
Maximum working height [mm] with basic stand	1355

Power requirements

Power consumption [kW]	10.3
Convection output [kW]	9
Grid supply frequency [Hz]	50/60*
Voltage 400 V 3PN AC	
Pre-fuse [A]	16
RCD model	B/F
Voltage 415 V 3 PN AC	
Pre-fuse [A]	16
RCD model	B/F
Voltage 440 V 3	
Pre-fuse [A]	16
RCD model	B/F

*The oven is built from factory for either 50 Hz or 60 Hz grid supply

Water requirements

Water connection [inches]	3/4
Drain [mm]	Ø 50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission

Latent heat load [kW]	0.86
Sensible heat output [kW]	0.20

Noise emission

Noise level without hood system [dB]	<65
Noise level with hood system [dB]	<65

IP classification

IP class	IPX5
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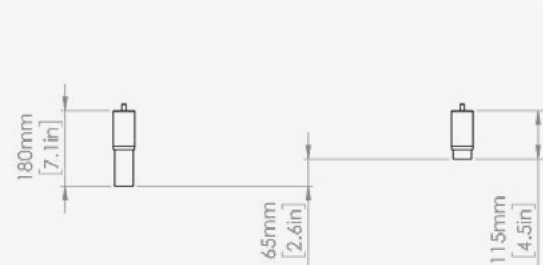
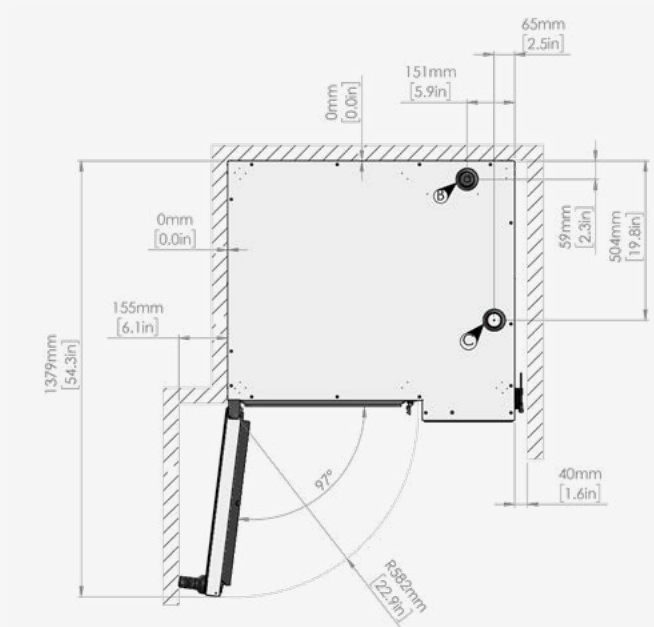
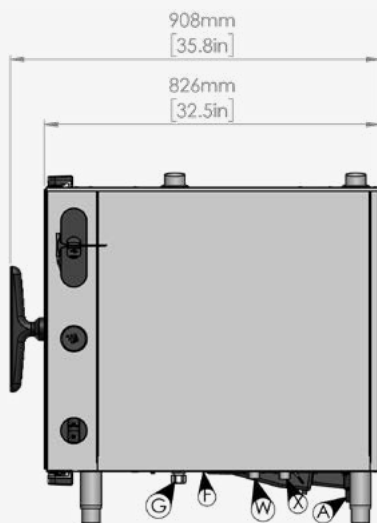
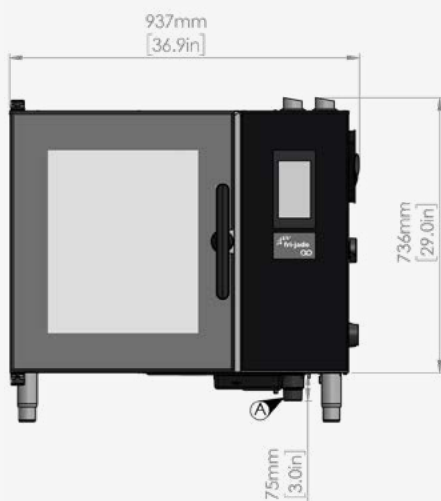
Wi-Fi module	IEEE 802.11 b/g/n
LAN	RJ45

Further technical information can be found in the installation manual.

Technical drawings

Fri-Jado GO 1.06 Art. no. 3739011

- A Drain outlet
- B Air outlet
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (HydroShield water filter or reverse osmosis)
- X Water inlet



Specifications

Fri-Jado GO 1.06 PassThrough

Art. no. 3739012



Capacity

Levels (See page 6 for optional racks)	7 x 1/1 GN
Insertion	Lengthwise
Insertion distance	70 mm
Max load per level	4,5 kg
Max load per oven	31,5 kg

Dimensions & weight

Dimensions excl. handle incl. legs (HxWxD) [mm]	851 x 937 x 893
Dimensions incl. handle incl. legs (HxWxD) [mm]	851 x 937 x 1057
Dimensions incl. handle and stand (HxWxD) [mm]	1443 x 937 x 1057
Shipping dimensions (HxWxD) [mm]	950 x 1000 x 1200
Net weight [kg]	175
Shipping weight [kg]	200
Clearance (left, back, right) [mm]	0 x 0 x 40
Maximum working height [mm] with basic stand	1355

Power requirements

Power consumption [kW]	10.3
Convection output [kW]	9
Grid supply frequency [Hz]	50/60*
Voltage 400 V 3PN AC	
Pre-fuse [A]	16
RCD model	B/F
Voltage 415 V 3 PN AC	
Pre-fuse [A]	16
RCD model	B/F
Voltage 440 V 3	
Pre-fuse [A]	16
RCD model	B/F

*The oven is built from factory for either 50 Hz or 60 Hz grid supply

Water requirements

Water connection [inches]	3/4
Drain [mm]	Ø 50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission

Latent heat load [kW]	0.86
Sensible heat output [kW]	0.20

Noise emission

Noise level without hood system [dB]	<65
Noise level with hood system [dB]	<65

IP classification

IP class	IPX5
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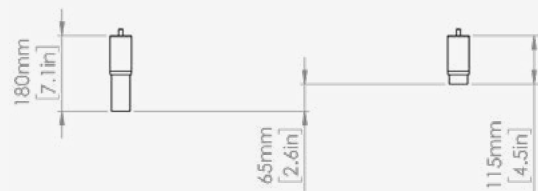
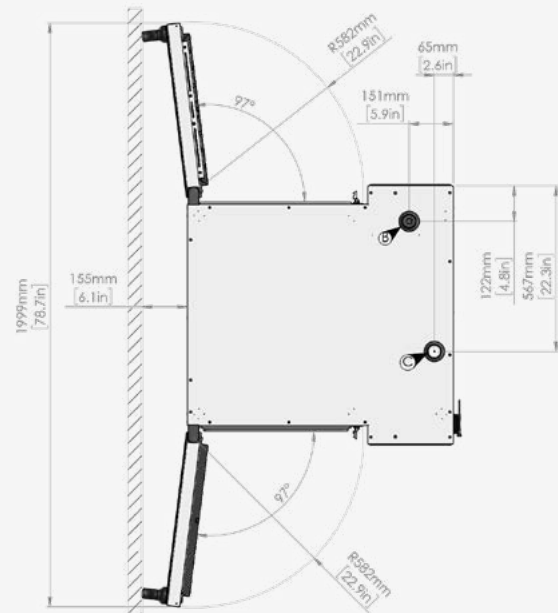
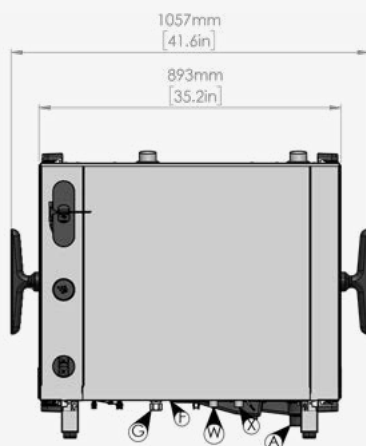
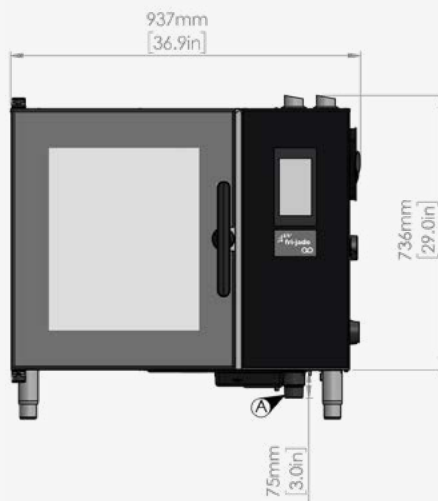
Wi-Fi module	IEEE 802.11 b/g/n
LAN	RJ45

Further technical information can be found in the installation manual.

Technical drawings

Fri-Jado GO 1.06 PassThrough Art. no. 3739012

- A Drain outlet
- B Air outlet
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (HydroShield water filter or reverse osmosis)
- X Water inlet



Specifications

Fri-Jado GO 1.10 Art. no. 3739013



Capacity

Levels (See page 6 for optional racks)	10 x 1/1 GN
Insertion	Lengthwise
Insertion distance	70 mm
Max load per level	4,5 kg
Max load per oven	45 kg

Dimensions & weight

Dimensions excl. handle incl. legs (HxWxD) [mm]	1081 x 937 x 826
Dimensions incl. handle incl. legs (HxWxD) [mm]	1081 x 937 x 908
Dimensions incl. handle and stand (HxWxD) [mm]	1664 x 937 x 908
Shipping dimensions (HxWxD) [mm]	1210 x 1000 x 1200
Net weight [kg]	190
Shipping weight [kg]	215
Clearance (left, back, right) [mm]	0 x 0 x 40
Maximum working height [mm] with basic stand	1585

Power requirements

Power consumption [kW]	19.3
Convection output [kW]	18
Grid supply frequency [Hz]	50/60*
Voltage 400 V 3PN AC	
Pre-fuse [A]	32
RCD model	B/F
Voltage 415 V 3 PN AC	
Pre-fuse [A]	32
RCD model	B/F
Voltage 440 V 3	
Pre-fuse [A]	32
RCD model	B/F

*The oven is built from factory for either 50 Hz or 60 Hz grid supply

Water requirements

Water connection [inches]	3/4
Drain [mm]	Ø 50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission

Latent heat load [kW]	0.77
Sensible heat output [kW]	1.16

Noise emission

Noise level without hood system [dB]	<65
Noise level with hood system [dB]	<65

IP classification

IP class	IPX5
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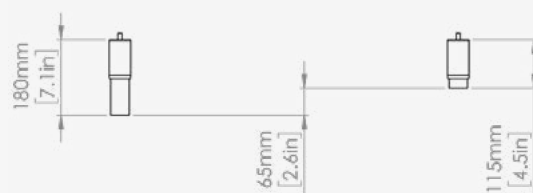
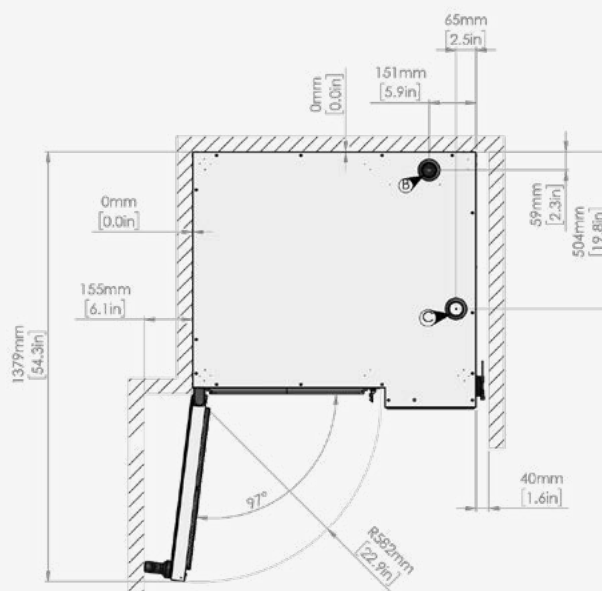
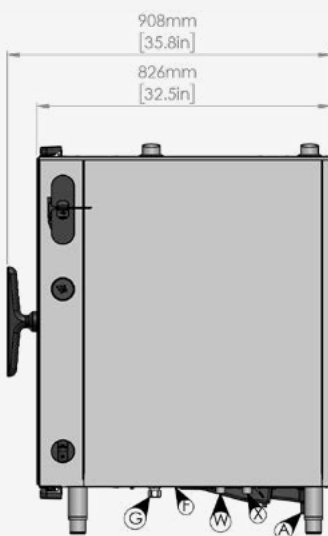
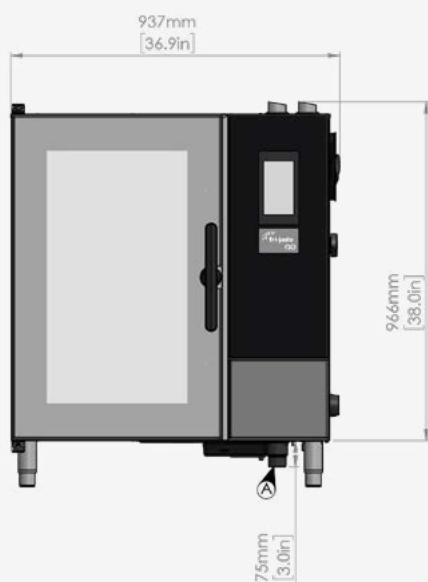
Wi-Fi module	IEEE 802.11 b/g/n
LAN	RJ45

Further technical information can be found in the installation manual.

Technical drawings

Fri-Jado GO 1.10 Art. no. 3739013

- A Drain outlet
- B Air outlet
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (HydroShield water filter or reverse osmosis)
- X Water inlet



Specifications

Fri-Jado GO 1.10 PassThrough

Art. no. 3739014



Capacity

Levels (See page 6 for optional racks)	10 x 1/1 GN
Insertion	Lengthwise
Insertion distance	70 mm
Max load per level	4,5 kg
Max load per oven	45 kg

Dimensions & weight

Dimensions excl. handle incl. legs (HxWxD) [mm]	1081 x 937 x 893
Dimensions incl. handle incl. legs (HxWxD) [mm]	1081 x 937 x 1057
Dimensions incl. handle and stand (HxWxD) [mm]	1664 x 937 x 1057
Shipping dimensions (HxWxD) [mm]	1210 x 1000 x 1200
Net weight [kg]	220
Shipping weight [kg]	245
Clearance (left, back, right) [mm]	0 x 0 x 40
Maximum working height [mm] with basic stand	1585

Power requirements

Power consumption [kW]	19.3
Convection output [kW]	18
Grid supply frequency [Hz]	50/60*
Voltage 400 V 3PN AC	
Pre-fuse [A]	32
RCD model	B/F
Voltage 415 V 3 PN AC	
Pre-fuse [A]	32
RCD model	B/F
Voltage 440 V 3	
Pre-fuse [A]	32
RCD model	B/F

*The oven is built from factory for either 50 Hz or 60 Hz grid supply

Water requirements

Water connection [inches]	3/4
Drain [mm]	Ø 50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission

Latent heat load [kW]	0.77
Sensible heat output [kW]	1.16

Noise emission

Noise level without hood system [dB]	<65
Noise level with hood system [dB]	<65

IP classification

IP class	IPX5
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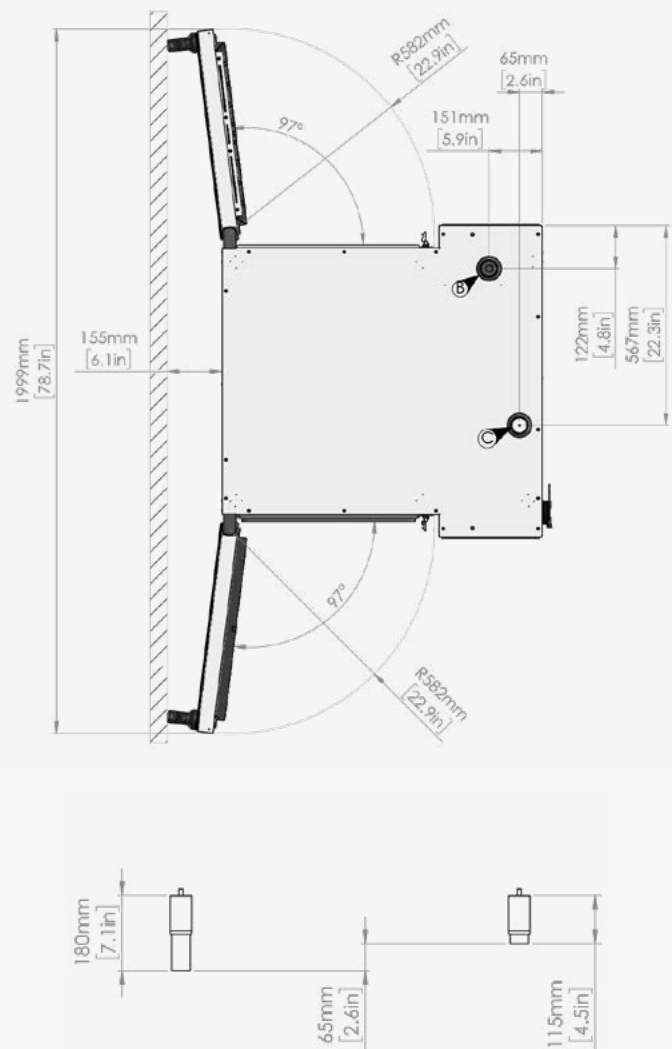
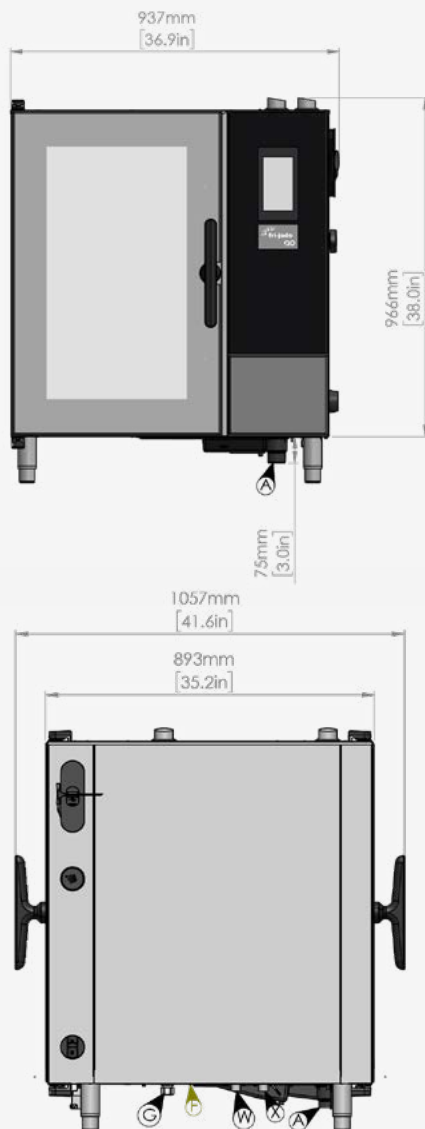
Wi-Fi module	IEEE 802.11 b/g/n
LAN	RJ45

Further technical information can be found in the installation manual.

Technical drawings

Fri-Jado GO 1.10 PassThrough Art. no. 3739014

- A Drain outlet
- B Air outlet
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (HydroShield water filter or reverse osmosis)
- X Water inlet



Specifications

Fri-Jado Two-GO

GO 1.06 + GO 1.06 Art. no. 3739025



≡ Capacity

Levels (See page 6 for optional racks)	7 x 1/1 GN 7 x 1/1 GN
Insertion	Lengthwise
Insertion distance	70 mm
Max load per level	4,5 kg
Max load per oven	31,5 kg 31,5 kg

▢ Dimensions & weight

Dimensions excl. handle + stand (HxWxD) [mm]	1763 x 937 x 911
Dimensions incl. handle + stand (HxWxD) [mm]	1763 x 937 x 994
Shipping dimensions (HxWxD) [mm]	1850 x 1000 x 1200
Net weight [kg]	265
Shipping weight [kg]	300
Clearance (left, back, right) [mm]	0 x 0 x 40
Max. working height [mm] with basic stand	1601
Min. working height [mm] with basic stand	338

🔌 Power requirements

Power consumption [kW]	10.3 10.3
Convection output [kW]	9 9
Grid supply frequency [Hz]	50/60 50/60*
Voltage 400 V 3PN AC	
Pre-fuse [A]	16 16
RCD model	B/F
Voltage 415 V 3 PN AC	
Pre-fuse [A]	16 16
RCD model	B/F
Voltage 440 V 3	
Pre-fuse [A]	16 16
RCD model	B/F

*The oven is built from factory for either 50 Hz or 60 Hz grid supply

💧 Water requirements

Water connection [inches]	3/4 3/4
Drain [mm]	Ø 50 Ø 50
Water pressure (min-max) [bar]	1-6 1-6
Water flow [l/m]	5.5 5.5

🔥 Heat emission

Latent heat load [kW]	0.39
Sensible heat output [kW]	1.71

🔊 Noise emission

Noise level without hood system [dB]	<65 <65
Noise level with hood system [dB]	<65 <65

🛡️ IP classification

IP class	IPX5
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☁️ Data

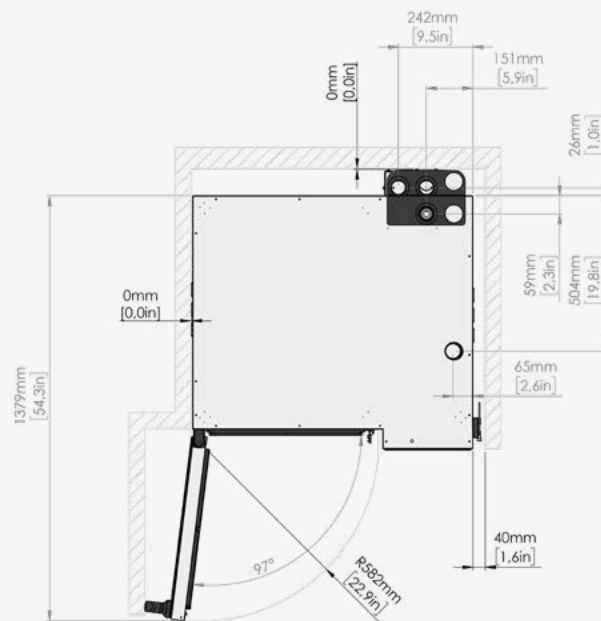
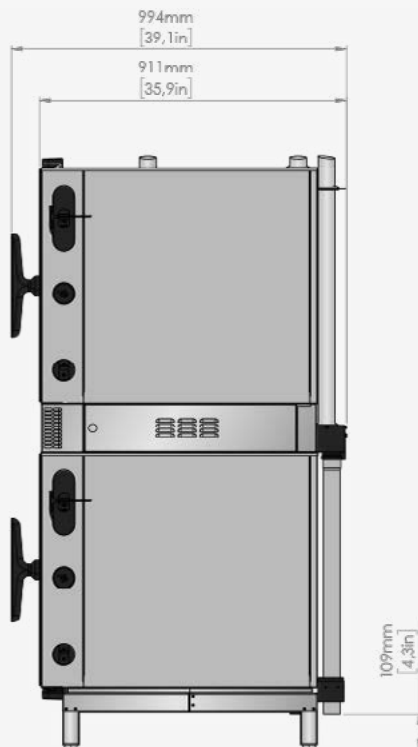
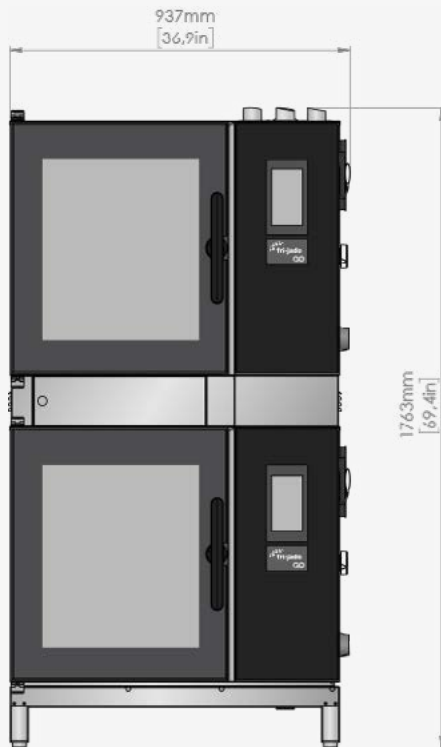
Wi-Fi module	IEEE 802.11 b/g/n
LAN	RJ45

Futher technical information can be found in the installation manual.

Technical drawings

Fri-Jado Two-GO

GO 1.06 + GO 1.06 Art. no. 3739025



Specifications

Fri-Jado Two-GO

GO 1.06 + GO 1.06 PassThrough

Art. no. 3739022



≡ Capacity

Levels (See page 6 for optional racks)	7 x 1/1 GN 7 x 1/1 GN
Insertion	Lengthwise
Insertion distance	70 mm
Max load per level	4,5 kg
Max load per oven	31,5 kg 31,5 kg

▢ Dimensions & weight

Dimensions excl. handle + stand (HxWxD) [mm]	1763 x 937 x 911
Dimensions incl. handle + stand (HxWxD) [mm]	1763 x 937 x 994
Shipping dimensions (HxWxD) [mm]	1850 x 1000 x 1200
Net weight [kg]	330
Shipping weight [kg]	365
Clearance (left, back, right) [mm]	0 x 0 x 40
Max. working height [mm] with basic stand	1601
Min. working height [mm] with basic stand	338

🔌 Power requirements

Power consumption [kW]	10.3 10.3
Convection output [kW]	9 9
Grid supply frequency [Hz]	50/60 50/60*
Voltage 400 V 3PN AC	
Pre-fuse [A]	16 16
RCD model	B/F
Voltage 415 V 3 PN AC	
Pre-fuse [A]	16 16
RCD model	B/F
Voltage 440 V 3	
Pre-fuse [A]	16 16
RCD model	B/F

*The oven is built from factory for either 50 Hz or 60 Hz grid supply

💧 Water requirements

Water connection [inches]	3/4 3/4
Drain [mm]	Ø 50 Ø 50
Water pressure (min-max) [bar]	1-6 1-6
Water flow [l/m]	5.5 5.5

🔥 Heat emission

Latent heat load [kW]	0.39
Sensible heat output [kW]	1.71

🔊 Noise emission

Noise level without hood system [dB]	<65 <65
Noise level with hood system [dB]	<65 <65

🛡️ IP classification

IP class	IPX5
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☁️ Data

Wi-Fi module	IEEE 802.11 b/g/n
LAN	RJ45

Further technical information can be found in the installation manual.

Technical drawings

Fri-Jado Two-GO

GO 1.06 + GO 1.06 PassThrough Art. no. 3739022

ADJUSTMENTS ARE BEING MADE

Specifications

Fri-Jado Two-GO GO 1.06 + GO 1.10

Art. no. 3739026



≡ Capacity

Levels (See page 6 for optional racks)	7 x 1/1 GN 10 x 1/1 GN
Insertion	Lengthwise
Insertion distance	70 mm
Max load per level	4,5 kg
Max load per oven	31,5 kg 45 kg

▢ Dimensions & weight

Dimensions excl. handle + stand (HxWxD) [mm]	1993 x 937 x 911
Dimensions incl. handle + stand (HxWxD) [mm]	1993 x 937 x 994
Shipping dimensions (HxWxD) [mm]	2100 x 1000 x 1200
Net weight [kg]	286
Shipping weight [kg]	325
Clearance (left, back, right) [mm]	0 x 0 x 40
Max. working height [mm]	1831
Min. working height [mm]	358

🔌 Power requirements

Power consumption [kW]	10.3 19.3
Convection output [kW]	9 18
Grid supply frequency [Hz]	50/60*
Voltage 400 V 3PN AC	
Pre-fuse [A]	16 32
RCD model	B/F
Voltage 415 V 3 PN AC	
Pre-fuse [A]	16 32
RCD model	B/F
Voltage 440 V 3	
Pre-fuse [A]	16 32
RCD model	B/F

*The oven is built from factory for either 50 Hz or 60 Hz grid supply

💧 Water requirements

Water connection [inches]	3/4 3/4
Drain [mm]	Ø 50 Ø 50
Water pressure (min-max) [bar]	1-6 1-6
Water flow [l/m]	5.5 5.5

🔥 Heat emission

Latent heat load [kW]	0.97
Sensible heat output [kW]	2.02

🔊 Noise emission

Noise level without hood system [dB]	<65 <65
Noise level with hood system [dB]	<65 <65

🛡️ IP classification

IP class	IPX5
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☁️ Data

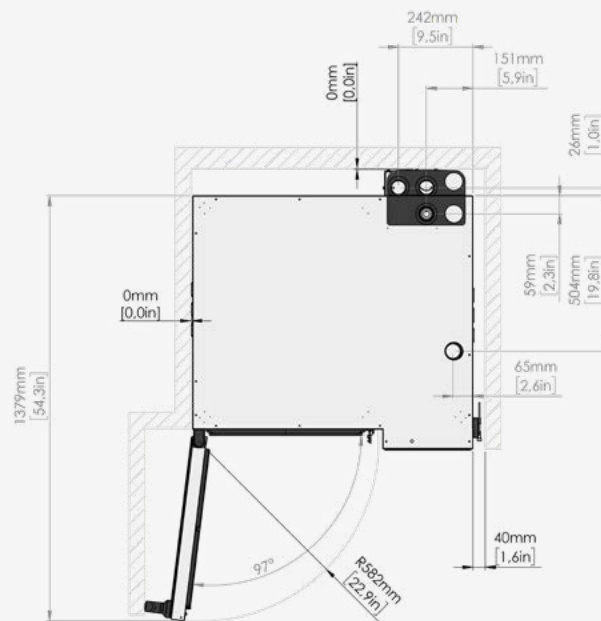
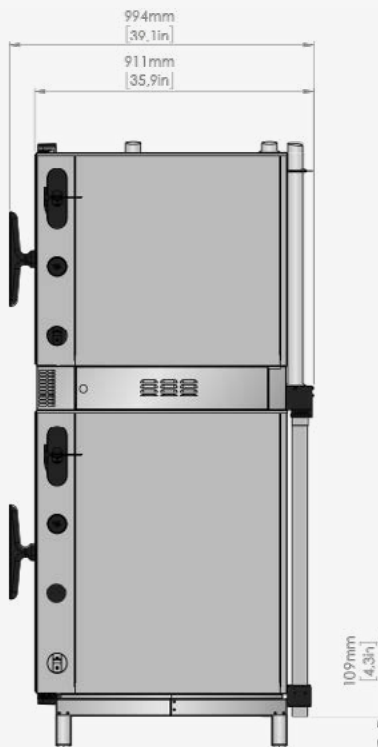
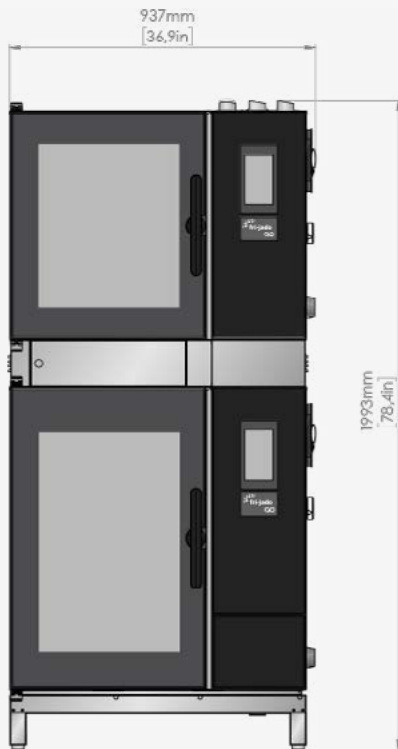
Wi-Fi module	IEEE 802.11 b/g/n
LAN	RJ45

Further technical information can be found in the installation manual.

Technical drawings

Fri-Jado Two-GO

GO 1.06 + GO 1.10 Art. no. 3739026



Specifications

Fri-Jado Two-GO

GO 1.06 + GO 1.10 PassThrough

Art. no. 3739023



Capacity

Levels (See page 6 for optional racks)	7 x 1/1 GN 10 x 1/1 GN
Insertion	Lengthwise
Insertion distance	70 mm
Max load per level	4,5 kg
Max load per oven	31,5 kg 45 kg

Dimensions & weight

Dimensions excl. handle + stand (HxWxD) [mm]	1993 x 937 x 911
Dimensions incl. handle + stand (HxWxD) [mm]	1993 x 937 x 1057
Shipping dimensions (HxWxD) [mm]	2100 x 1000 x 1200
Net weight [kg]	405
Shipping weight [kg]	440
Clearance (left, back, right) [mm]	0 x 0 x 40
Max. working height [mm]	1831
Min. working height [mm]	358

Power requirements

Power consumption [kW]	10.3 19.3
Convection output [kW]	9 18
Grid supply frequency [Hz]	50/60*
Voltage 400 V 3PN AC	
Pre-fuse [A]	16 32
RCD model	B/F
Voltage 415 V 3 PN AC	
Pre-fuse [A]	16 32
RCD model	B/F
Voltage 440 V 3	
Pre-fuse [A]	16 32
RCD model	B/F

*The oven is built from factory for either 50 Hz or 60 Hz grid supply

Water requirements

Water connection [inches]	3/4 3/4
Drain [mm]	Ø 50 Ø 50
Water pressure (min-max) [bar]	1-6 1-6
Water flow [l/m]	5.5 5.5

Heat emission

Latent heat load [kW]	0.97
Sensible heat output [kW]	2.02

Noise emission

Noise level without hood system [dB]	<65 <65
Noise level with hood system [dB]	<65 <65

IP classification

IP class	IPX5
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Data

Wi-Fi module	IEEE 802.11 b/g/n
LAN	RJ45

Further technical information can be found in the installation manual.

Technical drawings

Fri-Jado Two-GO

GO 1.06 + GO 1.10 PassThrough Art. no. 3739023

ADJUSTMENTS ARE BEING MADE

Specifications

Fri-Jado Show&GO TDR 8 S auto-clean + GO 1.06

Art. no. 3739031



Specifications TDR 8 S auto-clean

Specifications GO 1.06 - Page 8

Capacity

Meat fork/ V-spit positions	8
Basket/Rack positions	7
Chickens per batch - on meatforks	40 (1.2kg)
Chickens per batch - in baskets	28 (1.2kg)

Power requirements

Power consumption [kW]	13.6
Voltage	3N~ 400/230V
Amps	21 (3x)
Frequency [Hz]	50-60
Plug	CEE-form 32 A
Length of power cable approx. [cm]	220

Water requirements

Water connection [inches]	3/4
Drain [mm]	Ø 40
Water pressure (min-max) [bar]	2-5
Water flow [l/m]	10

Noise emission

Noise level without hood system [dB]	<64
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IP classification

IP class	IP20
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Data (optional)

Wi-Fi module	Integrated
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Dimensions & weight Show&GO

Dimensions WxDxH [mm]	1045 x 1020 x 2110
Shipping dimensions WxDxH [mm]	1080 x 1170 x 2380
Net weight [kg]	430
Gross weight [kg]	465

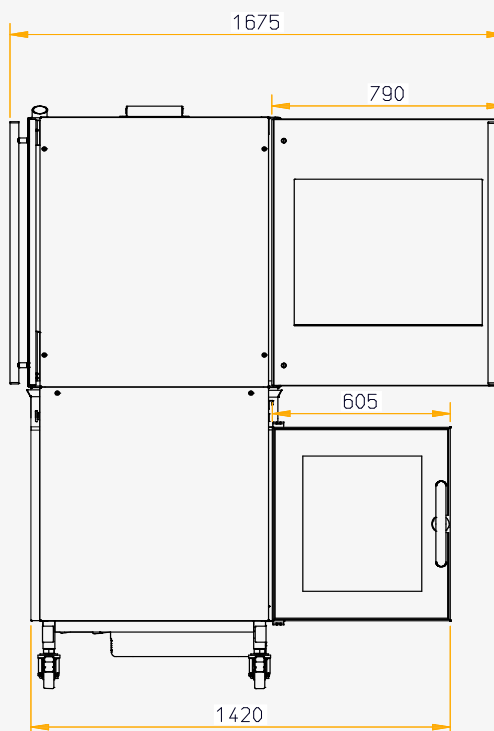
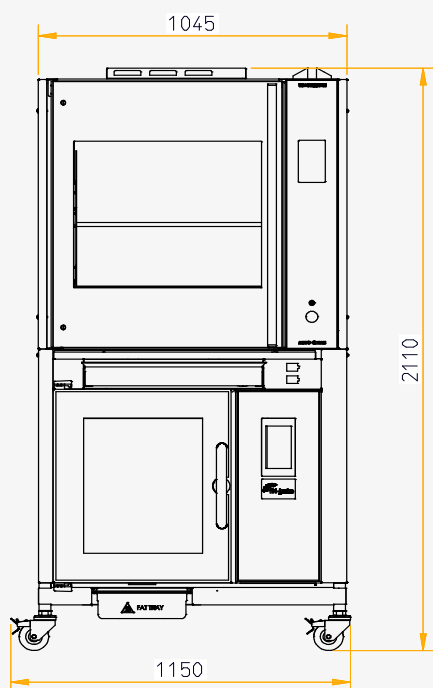
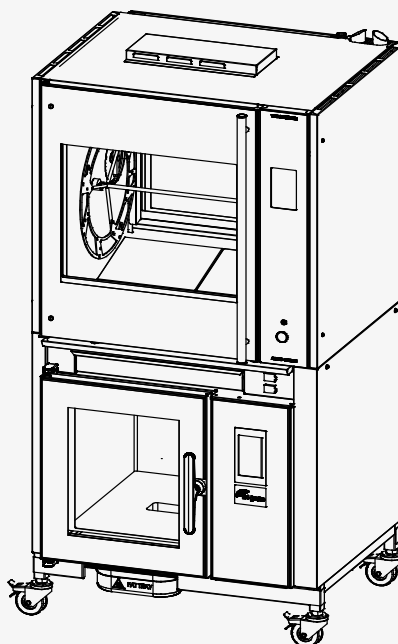
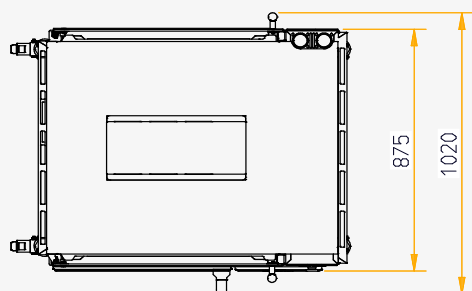
Further technical information can be found in the installation manuals.

Technical drawings

Fri-Jado Show&GO

TDR 8 S auto-clean + GO 1.06

Art. no. 3739031



Specifications

Fri-Jado Show&GO

TDR 8 S auto-clean + GO 1.06 PassThrough

Art. no. 3739032



Specifications TDR 8 S auto-clean

Specifications GO 1.06 PassThrough - Page 10

Capacity

Meat fork/ V-spit positions	8
Basket/Rack positions	7
Chickens per batch - on meatforks	40 (1.2kg)
Chickens per batch - in baskets	28 (1.2kg)

Power requirements

Power consumption [kW]	13.6
Voltage	3N~ 400/230V
Amps	21 (3x)
Frequency [Hz]	50-60
Plug	CEE-form 32 A
Length of power cable approx. [cm]	220

Water requirements

Water connection [inches]	3/4
Drain [mm]	Ø 40
Water pressure (min-max) [bar]	2-5
Water flow [l/m]	10

Noise emission

Noise level without hood system [dB]	<64
--------------------------------------	-----

IP classification

IP class	IP20
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Data (optional)

Wi-Fi module	Integrated
--------------	------------

Dimensions & weight Show&GO

Dimensions WxDxH [mm]	1045 x 1060 x 2110
Shipping dimensions WxDxH [mm]	1080 x 1170 x 2380
Net weight [kg]	430
Gross weight [kg]	465

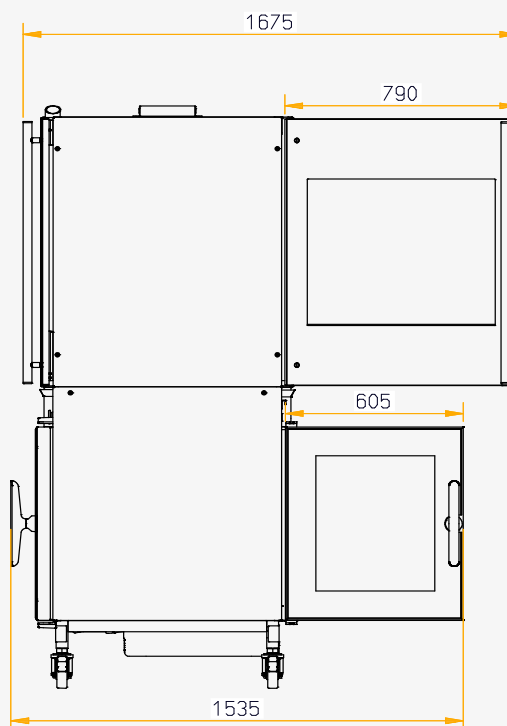
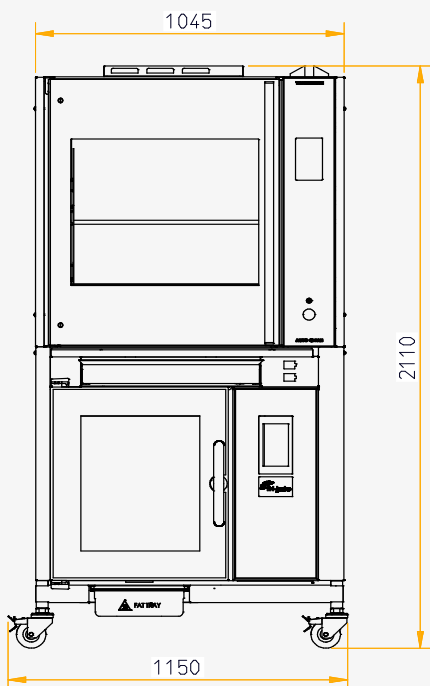
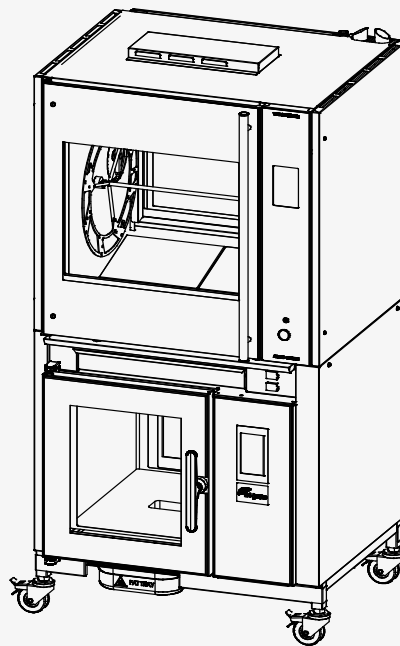
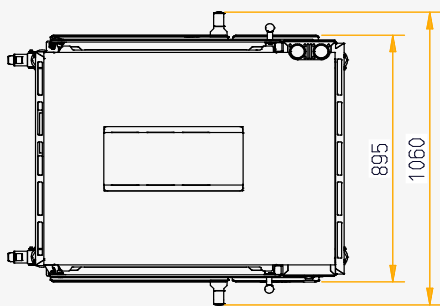
Further technical information can be found in the installation manuals.

Technical drawings

Fri-Jado Show&GO

TDR 8 S auto-clean + GO 1.06 PassThrough

Art. no. 3739032



Accessories and consumables

Accessories	
Description	Number
Basic Stand (height 728 mm)	3738011
Racks with runners for in stand (set of 2)	3738027
Side panels & front doors for stand (set)	3738028
Castors for stand (set of 4)	3738013
Stand for stacking Two-GO for field fix**	3738033
Stacking kit Two-GO for field fix**	3738035
Condensation hood	3738014
Condensation hood PassThrough*	3738037
Condensation hood stacked Two-GO*	3738038
Condensation hood stacked Two-GO PassThrough*	3738039
Condensation hood TDR / Show&Go*	3738041
Grease collector*	3738018
Wi-Fi module GO Combi	3738057
Right hinged door	various
Different inner racks with less runners and more spacing (also in 400x600)	various

* Factory built

** Stacking of two GO Combi Ovens in the field requires stacking sets and stacking stands

Cooking Accessories	
Description	Number
Imperial 1/1 GN tray, 20 mm	3738067
Imperial 1/1 GN tray, 40 mm	3738068
Imperial 1/1 GN tray, 60 mm	3738069
Imperial combi sheet 1/1 GN	3738070
Imperial grilling grid 1/1 GN	3738071
Imperial multi-tray 1/1 GN	3738072
Imperial potato spikes 1/1 GN	3738073
Steamfry basket 1/1 GN	3738074
Ribs rack 1/1 GN	3738075
Chicken grid 1/2 GN 4 chicken	3738076

Cleaning and Care	
Description	Number
CareCycle Cleaner tabs GO Combi (150 pcs/ box)	3738061
CareCycle Descaler tabs GO Combi (150 pcs/ box)	3738062
Water filtration system	9308010
Replacement filter cartridge	9301073

Specifications and technical data are subject to amendment without prior notice.

This booklet holds basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com

Whilst every care has been taken in the compilation of this booklet, and every attempt to present up-to-date and accurate information, we cannot guarantee that inaccuracies will not occur. Fri-Jado can not be held responsible for any loss, damage or inconvenience caused as a result of any inaccuracy or error within this booklet.