

# Ideal for high volume locations

LDR-8 S auto-clean



**Increase production and profit, reduce labor cost, and maximize return on investment with our Large Deli Rotisserie!**

The LDR auto-clean has energy efficient high speed convection with double loop, perfectly roasting a batch of 56-48 (1.2kg-1.8kg) chickens!

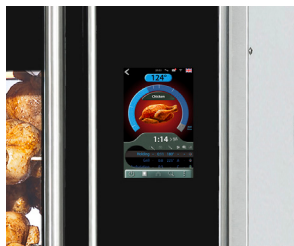
## **Fast cooking and low water consumption**

The LDR-8 S auto-clean reduces operational and maintenance costs. It boasts an impressively minimal water usage and, notably, it lacks door seals that would require 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.

The **Eco Cooking function** uses residual heat in the last cooking phase, saving up to 5% on energy consumption.

The LDR can be equipped with Wi-Fi – Efficient operations, lower service costs and increased uptime: enjoy the benefits of the **Smart Connect IoT-based platform (both optional)**.



Touch screen controls



Optional SmartConnect



Optional heated grease reservoir



Auto-clean function

## **Features LDR-8 S auto-clean**

### **Top features**

- Extremely high loading capacity
- High-speed double loop convection; energy saving technology
- Automatic cleaning system - Low water consumption
- 56-48 (1,2kg-1.8kg) chickens perfectly roasted

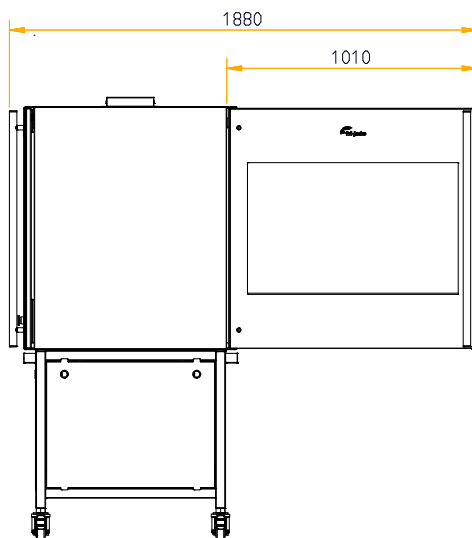
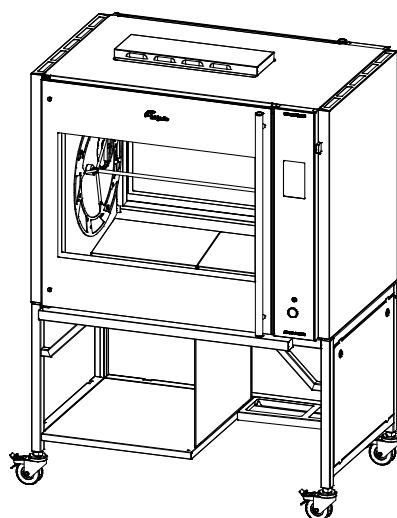
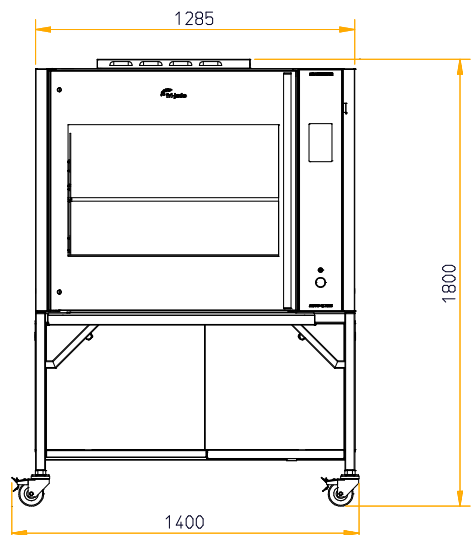
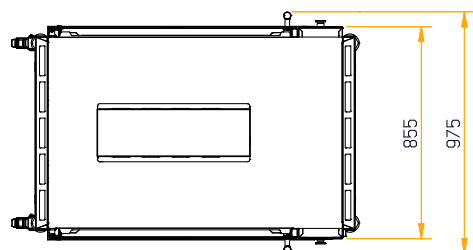
### **Standard characteristics**

- 8 meat fork/V-spit or 7 basket positions
- Rotor for up to 56-48 chickens (1,2kg-1.8kg) 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
- Striking cooking theatre due to large glass surface and brilliant lighting
- Safety stop when opening the door during cooking
- Double glass doors, safe to touch
- Supplied on matching open underframe on casters
- Automatic cleaning system compatible with Fri-Jado rotisserie cleaning products
- SmartConnect - Optional Wi-Fi for monitoring and recipe management via the cloud based dashboard

### **Accessories**

- Meat forks
- Multi purpose baskets
- Multi purpose basket inserts
- V-spits
- Heated grease reservoir
- Front door set for open underframe
- Trolley for V-spits
- Wall rack for V-spits

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### Dimensions

Width	1400 mm
Depth	975 mm
Height on stand	1800 mm

### Technical data

Net weight	288 kg
Gross weight	338 kg
Voltage	400/230 V
Phase	3~
Frequency	50/60 Hz
Required power	20,6 kW

### Additional technical data

Water connection (aerated)	¾"
Min. water pressure	2 bar
Max. water pressure	5 bar
Acidity	7.0 - 8.0 pH
Chlorides	<30 ppm
Hardness*	<4 dH
Drain	40 mm

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 service manual at [www.frijado.com](http://www.frijado.com)