

Ideal for high volume locations

LDR-8 S + 8 S Auto-Clean Electric



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

The stacked LDR Auto-Clean has energy efficient high speed convection with double loop, perfectly roasting a batch of 2x 32 chickens (5 lbs/basket) in just 60 minutes!

Fast cooking and low water consumption

The LDR-8 S + 8 S Auto-Clean reduces operational and maintenance costs. It has a surprisingly low water consumption and 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.

The LDR is equipped as standard with Wi-Fi – Efficient operations, lower service costs and increased uptime: enjoy the benefits of the **SmartConnect IoT-based platform (optional)**.

Features LDR-8 S + 8 S Auto-Clean Electric

Top features

- Extremely high loading capacity
- High-speed double loop convection; energy saving technology
- Automatic cleaning system - Low water consumption
- 2x 32 (5 lbs/basket) chicken perfectly roasted in just 60 minutes

Standard characteristics

- 2x 8 V-spit or 2x 7 basket positions
- Rotor for up to 2x 32 chickens (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
- Pass through (doors on both sides) - Avoid cross contamination
- 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
- Automatic cleaning system compatible with Fri-Jado rotisserie cleaning products
- Get remote access to your equipment fleet with one mouse click with the cloud based IoT-platform; SmartConnect gives you remote access for recipe management, quality & hygiene data, and service management will enhance operational efficiencies (optional)

Accessories

- Meat baskets
- V-spits
- Skewer cart for V-spits
- Wall rack for V-spits



Powerful two-in-one cleaner



IoT-platform SmartConnect (optional)

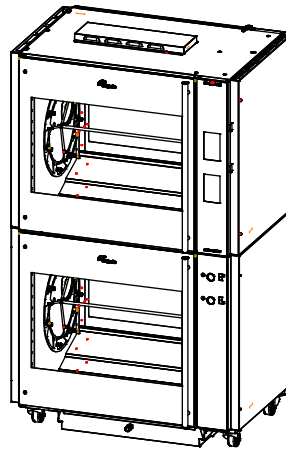
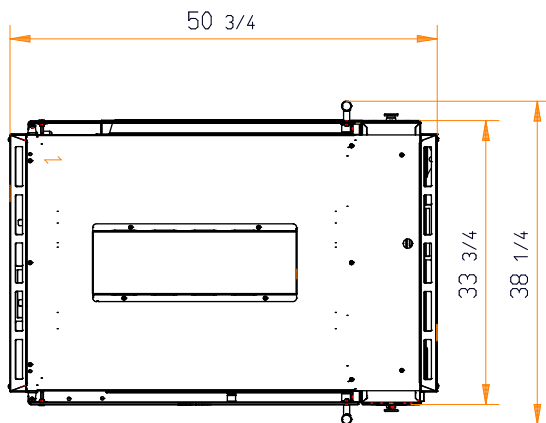


V-spit wall rack / Skewer cart (optional)



Standard Pass-Through (doors on both sides)

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Dimensions

Width	50 3/4"
Depth	38 1/4"
Height	83 3/4"

Technical data

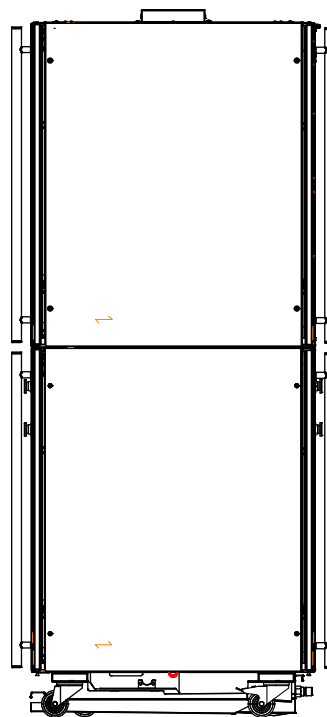
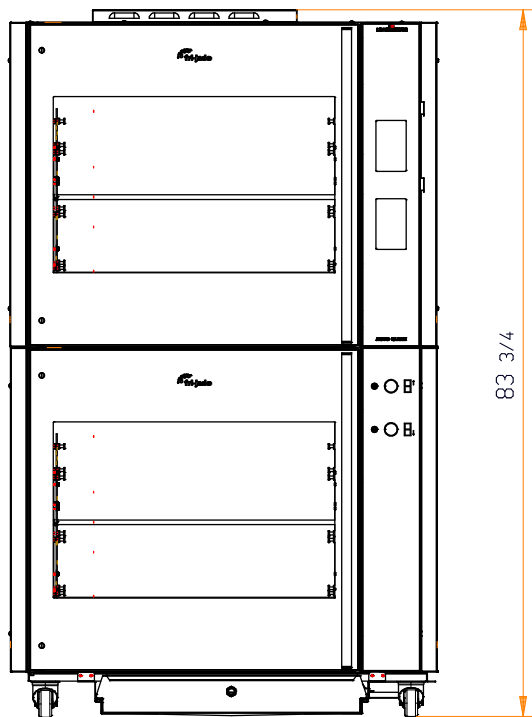
Net weight	925 lbs
Gross weight	809 lbs
Voltage	208 V
Phase	3~
Frequency	50/60 Hz
Required power	2x 20,6 kW
Max. nominal current**	2x 60 A

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 - open connection	2x 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)

** Supplied without power cord and plug, with M50 cable gland (i.d. 1 5/8") Use 80 Amp fused power supply.



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.

