

Fast,  
energy saving and  
user-friendly

TDR 5 S

Meet the TDR 5, 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 5 come with a user-friendly interface comparable to a smartphone, simplifying operator tasks.

Experience a breakthrough in energy efficiency as the TDR 5 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 5's double-loop airflow, and you'll have **the most energy-efficient rotisserie with an impressive high output and superior roasting results.**



Ventless hood (optional)



Intuitive 7" full color,  
touchscreen control panel



## Features TDR 5 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

- 5 Meat fork, V-spit, basket or rack positions
- Rotor for up to 20 chicken (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

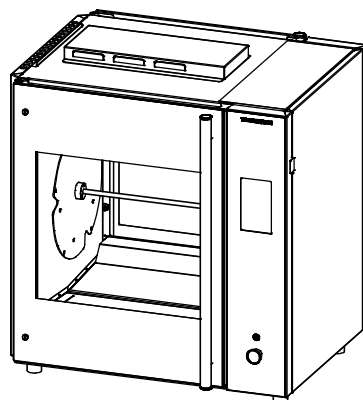
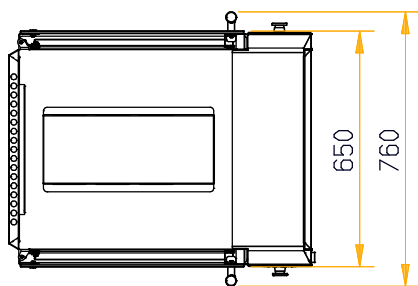
- Meat forks (included)
- Multi-purpose baskets
- Insert for baskets
- V-spits



TDR 5 S with 2-level self-serve  
heated display; Space Saver



Matching stand available



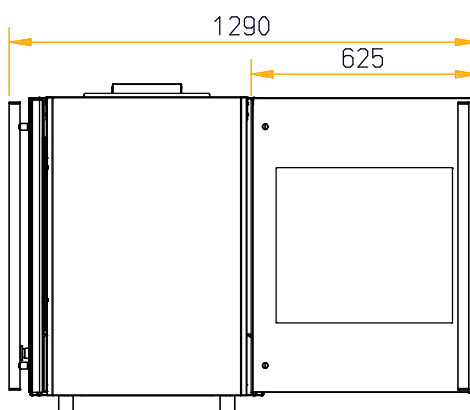
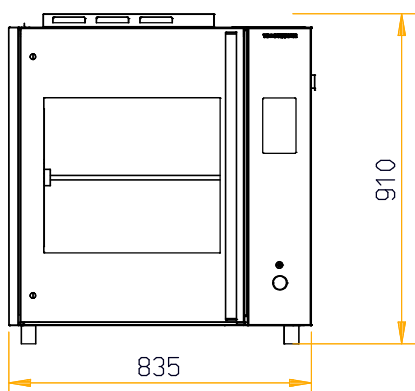
## TDR 5 S

### Dimensions TDR 5 S

Width	835 mm
Depth	760 mm
Depth with hood	855 mm
Height	910 mm
Height on stand	1725 mm
Height with hood	1245 mm

### Technical data TDR 5 S

Net weight	130 kg
Gross weight	160 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	6.6 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](http://www.frijado.com).

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