

Fri-Jado Manual rotisseries

For crispy, delicious and
appetizing products

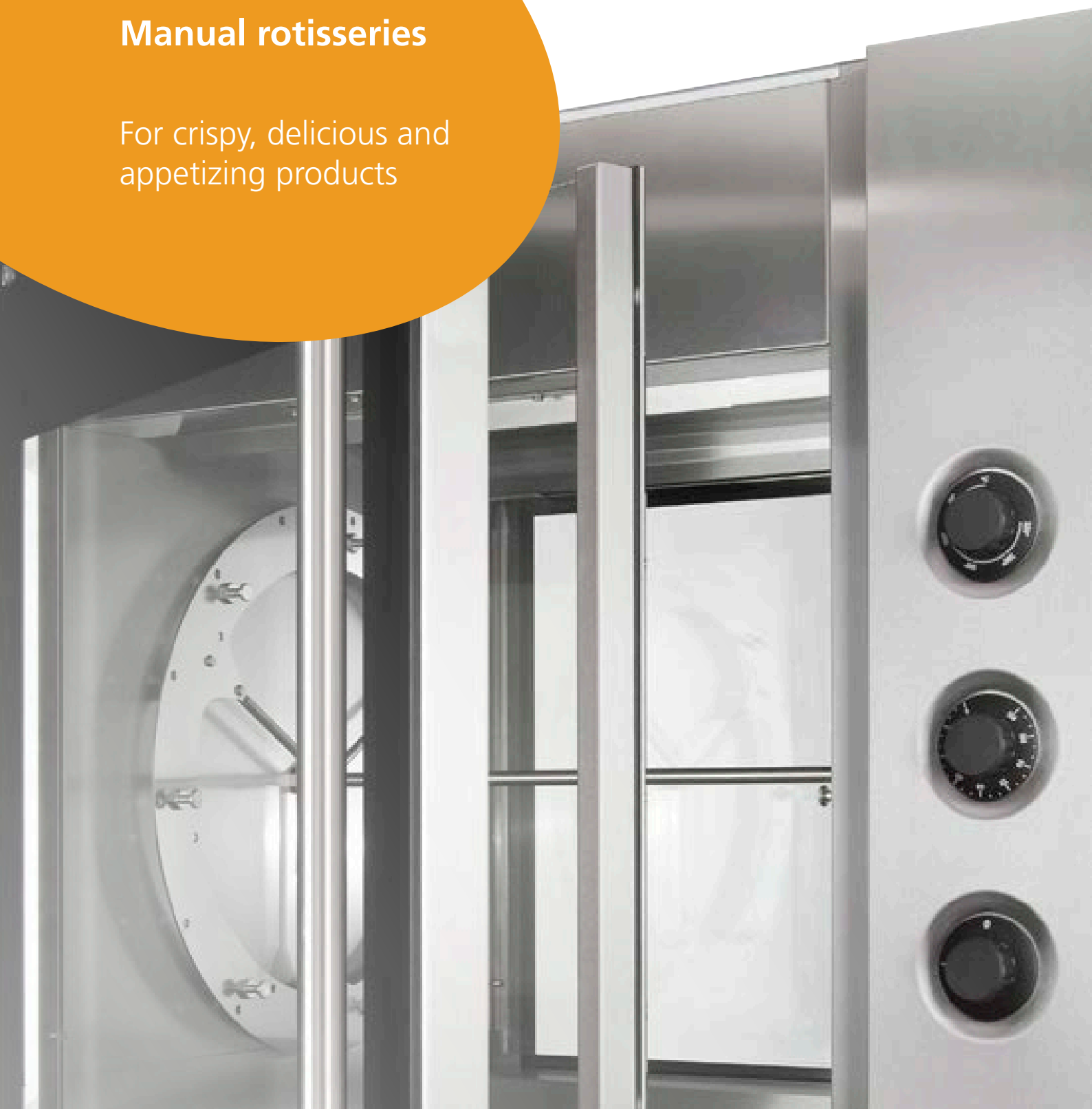


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Set time, temperature and start the **rotisserie**

Ultimate front cooking appliance

Looking for a rotisserie that not only delivers perfect cooking results every time but also has **low energy consumption** technologies? Look no further!

TDR M

Meet the Manual Turbo Deli Rotisserie, the ultimate front-cooking appliance! Our rotisseries produce perfectly cooked meats and vegetables every time. With the easy to use interface, **even unskilled staff can cook** everything, from succulent chicken and juicy pork to crispy veggies and more.

As **the industry's fastest original rotisserie**, it's here to elevate your culinary experience. With the TDR, we use fresh air to cook a rotisserie chicken just the way it's meant to be: irresistibly crispy, delicious, and maintaining its alluring appearance for hours on end!

Efficient heat transfer

The TDR pushes the air throughout the cavity, resulting in an efficient heat transfer on the products. It consumes less electricity during the preparation process. Add to this the improved cooking time and you have the most energy efficient rotisserie with a high output.

Ventless Hood

The optional ventless hood offers efficient simplicity. No need for costly central ventilation; **save energy and maintain store climate**. Its advanced filtration process eliminates grease, odor, and smoke, ensuring effective performance. The ventless hood is not available for the TG-4.



Operation

2-pane glass doors	Insulation and energy saving, keeping the heat inside. Safe to touch on the outside for the operator. No gaskets that need frequent replacement
Right door hinging (optional)	The standard configuration has controls at right side and a left hinged door. Left controls with right hinged door at operator side is a factory option
Food quality	High-speed convection for even cooking and radiant heat for uniform browning
Door close function	Door can be closed without manual latching

Safety

Safety Stop	The fan and rotor pauses automatically when opening the door during cooking
Overheat protection	Temperature limiter for convection heat
IP Protection	Protecting class IP20
Pass through operation	2-door configuration avoiding cross-contamination by separating the raw product area from the cooked product area. Also ideal for front-cooking, allowing better customer view off products

Cooking modes & functions

Convection	Temperature range 50 °C - 250 °C.
Preheat	Preheating the rotisserie to be able to cook instantly at the acquired temperature

Installation & maintenance

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	Check our Terms & Conditions online frijado.com/terms-conditions

TDR 5 M

Art. no. 9299006

Also available as Space Saver - TDR 5 M on a 2 level self-serve heated display. See page 7



Capacity

Meat fork/ V-spit positions	5
Basket/Rack positions	5
Chickens per batch - on meat forks	20 (1.2kg)
Chickens per batch - in baskets	15 (1.2kg)

Dimensions & weight

Dimensions WxDxH [mm]	835 x 760 x 910
Shipping dimension WxDxH [mm]	880 x 940 x 1146
Net weight [kg]	130
Gross weight [kg]	160

Power requirements

Power [kW]	6.6
Voltage	3N~ 400/230V
Amps [A]	10
Frequency [Hz]	50/60
Plug	CEE-form 16 A
Length of power cable approx. [cm]	220

Noise emission

Noise level without hood system [dBA]	<70
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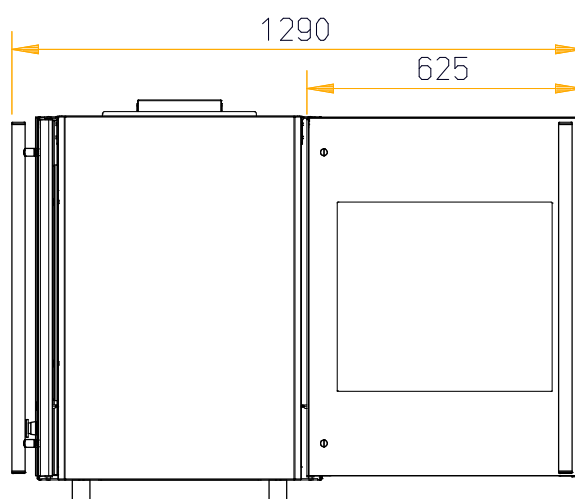
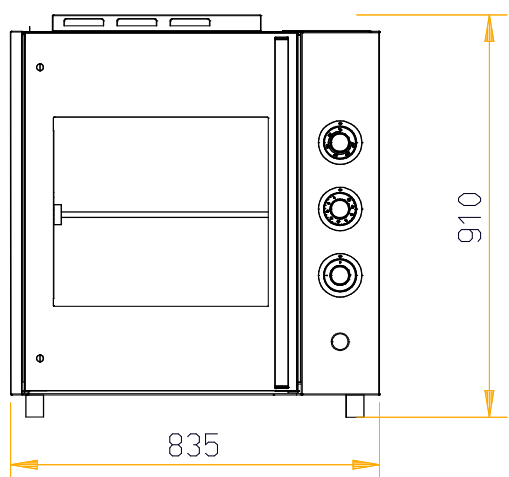
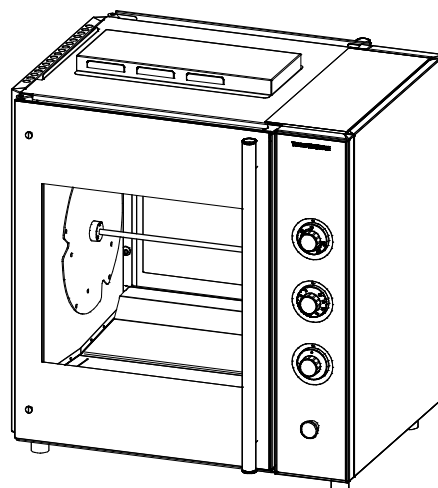
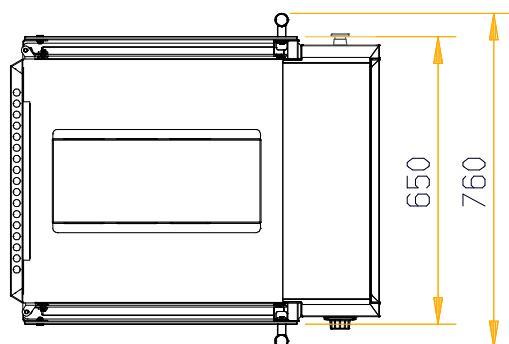
IP classification

IP class	IP20
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Further technical information can be found in the installation manual.

TDR 5 M

Art. no. 9299006



Space Saver - TDR 5 M + heated display

Art. no. 9419001 + 9299006 + 9419801 Solid back

Art. no. 9419000 + 9299006 + 9419801 Rear loading

Features heated display

- » TDR 5 M on a 2 level heated self-serve display
- » Compact solution - roasting and holding within 1m²
- » Solid back (standard)
- » Available as rear loading solution - Space Saver Premium
- » Double pane glass on both sides; optimal insulation
- » Hot Blanket Technology: Energy efficient combination of hot air recirculation and conduction
- » Energy savings up to 50% - Guided hot air does not leak out and keeps colder ambient air outside
- » Individual shelf temperature settings with Multi Temp
- » See rotisserie details on page 5



Dimensions & weight heated display

Dimensions WxDxH [mm]	900 x 804 x 1080
Shipping dimensions WxDxH [mm]	980 x 920 x 1310
Net weight [kg]	133
Gross weight [kg]	165



Power requirements heated display

Power [kW]	2.2 (8.8 incl TDR)
Voltage	3N~ 400/230V
Frequency [Hz]	50/60
Plug	CEE-form 16 A
Length of power cable approx. [cm]	220



Noise emission heated display

Noise level food display [dBA]	<55
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IP classification heated display

IP class	IP20
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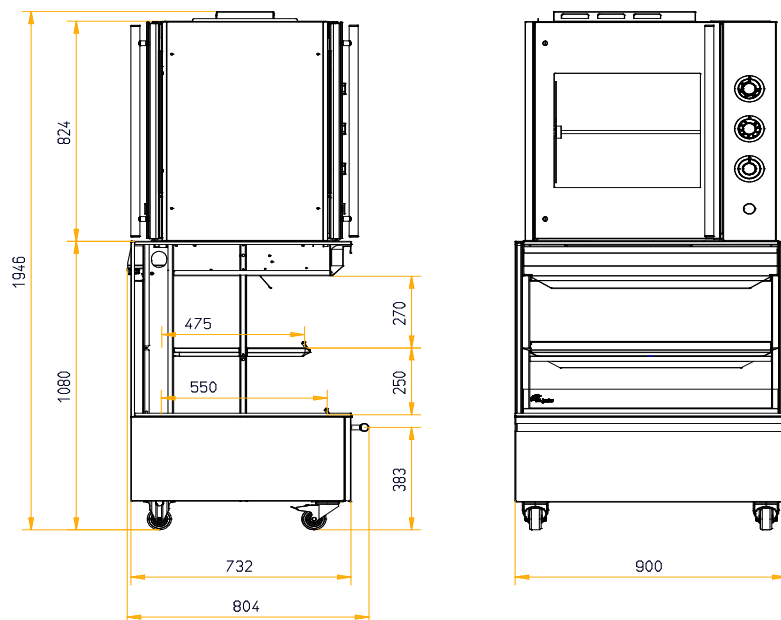
Further technical information can be found in the installation manual.
Assembly on site needed (forklift)

Space Saver TDR 5 M + heated display

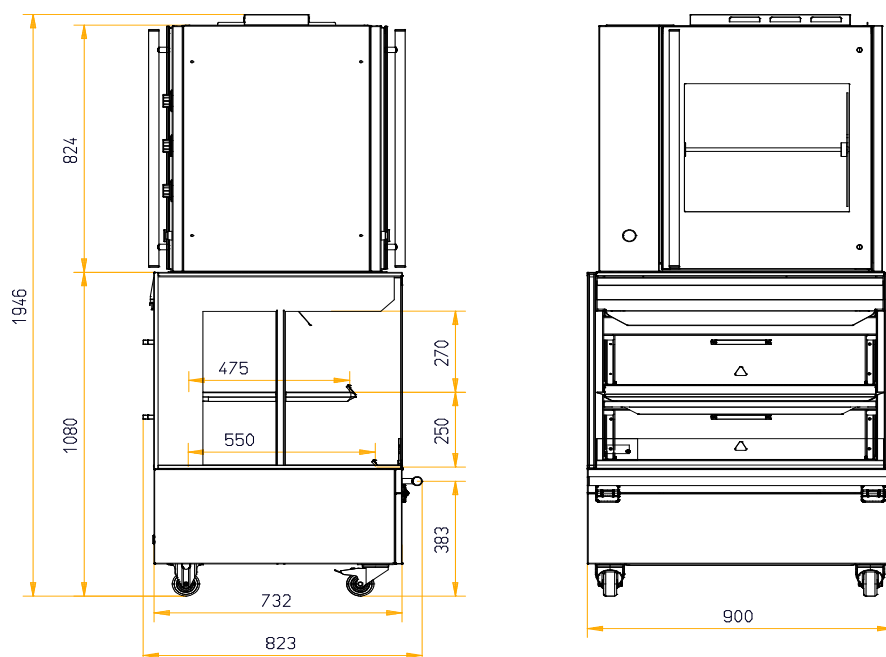
Art. no. 9419001 + 9299006 + 9419801 Solid back

Art. no. 9419000 + 9299006 + 9419801 Rear loading

Solid back (standard)



Also available as Rear loading (Premium)



TDR 8 M

Art. no. 9299200



Capacity

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

Dimensions & weight

Dimensions WxDxH [mm]	995 x 890 x 1065
Shipping dimensions WxDxH [mm]	1100 x 996 x 1255
Net weight [kg]	185
Gross weight [kg]	216

Power requirements

Power [kW]	10.5
Voltage	3N~ 400/230V
Amps [A]	15.5
Frequency [Hz]	50/60
Plug	CEE-form 16 A
Length of power cable approx. [cm]	220

Noise emission

Noise level without hood system [dBA]	<70
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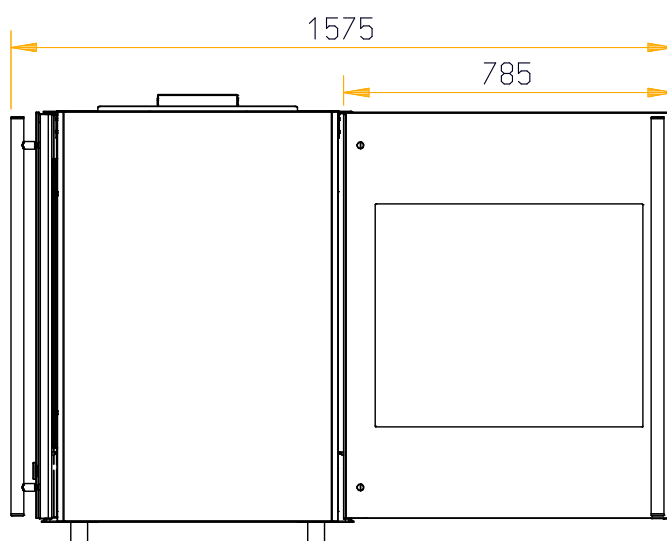
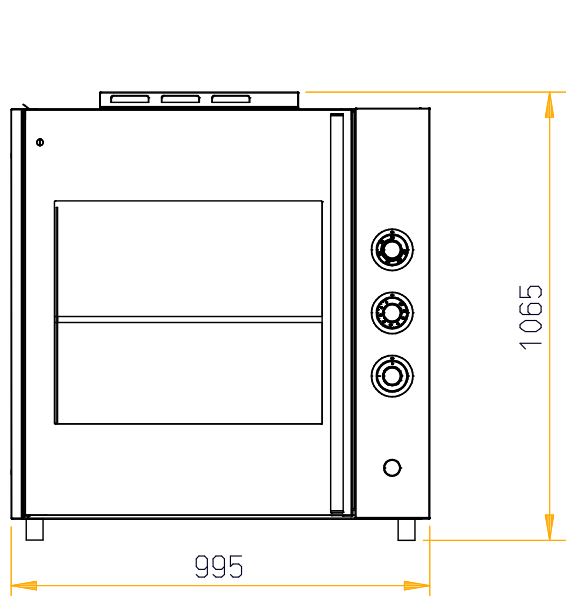
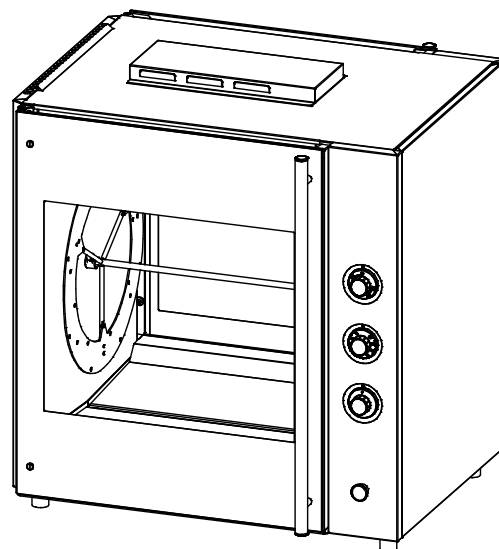
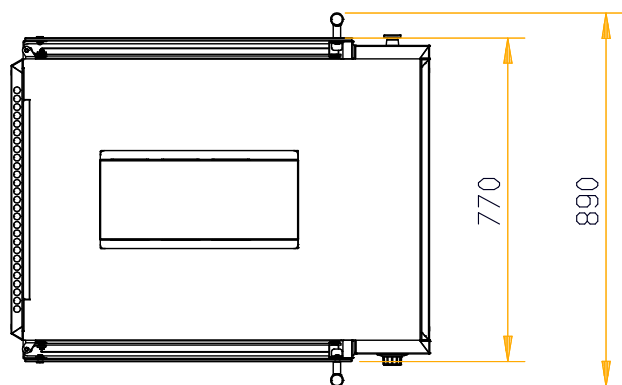
IP classification

IP class	IP20
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Further technical information can be found in the installation manual.

TDR 8 M

Art. no. 9299200



TDR 8 + 8 M

Art. no. 9299300



Capacity

Meat fork/ V-spit positions	16
Basket/Rack positions	14
Chickens per batch - on meat forks	80 (1.2kg)
Chickens per batch - in baskets	56 (1.2kg)

Dimensions & weight

Dimensions WxDxH [mm - incl. swivel castors]	1040 x 890 x 2100
Shipping dimensions WxDxH [mm]	1105 x 1045 x 2184
Net weight [kg]	375
Gross weight [kg]	435

Power requirements

Power [kW]	21
Voltage	3N~ 400/230V
Amps [A]	31
Frequency [Hz]	50/60
Plug	CEE-form 32 A
Length of power cable approx. [cm]	220

Noise emission

Noise level without hood system[dBA]	<70
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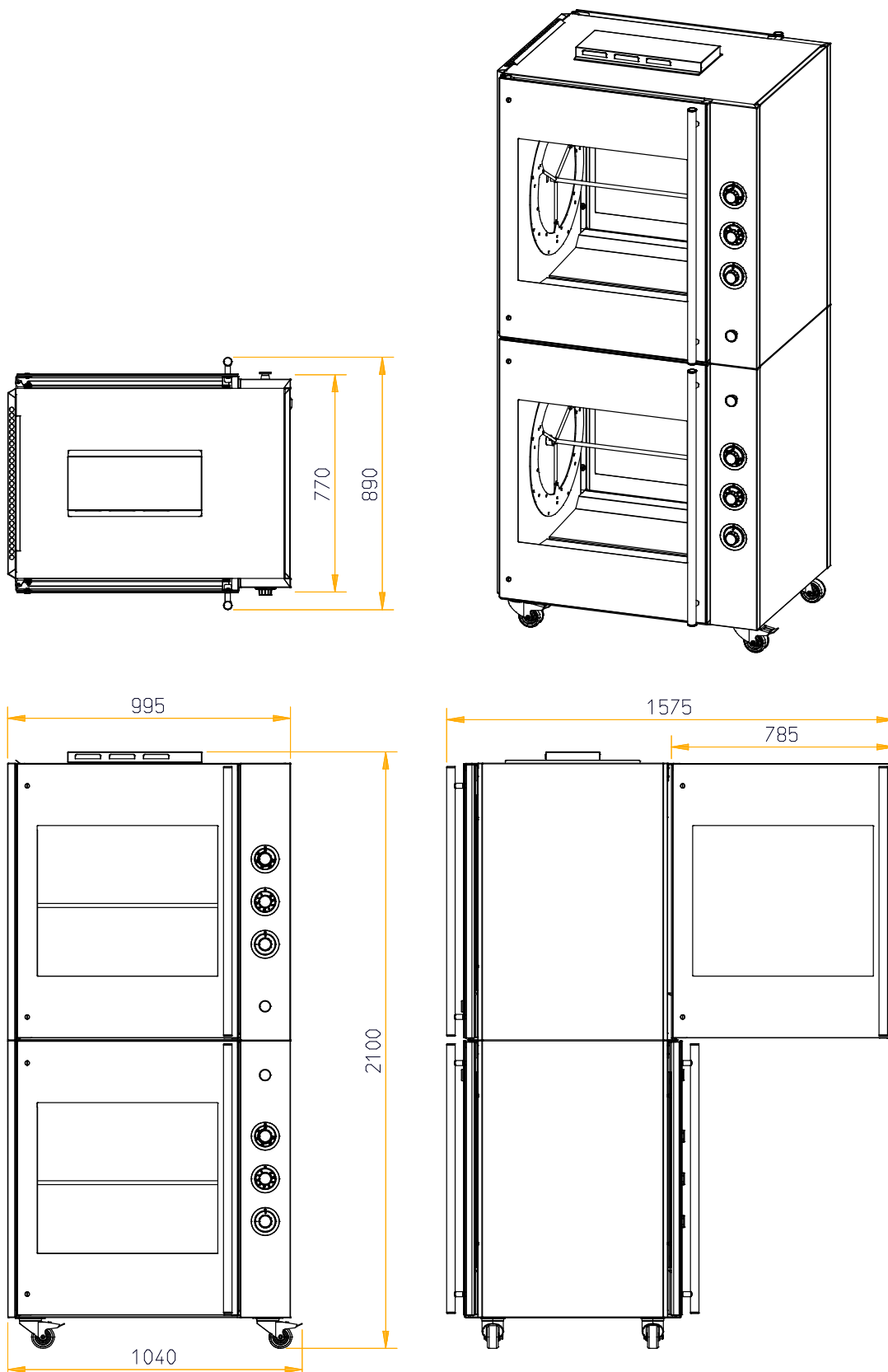
IP classification

IP class	IP20
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Further technical information can be found in the installation manual.

TDR 8 + 8 M

Art. no. 9299300



TG-4 - Table-top rotisserie

Art. no. 9049100



Capacity

Meat fork/ V-spit/Basket positions	4
Chickens per batch - on meat forks	16 (1.2kg)
Chickens per batch - in baskets	12 (1.2kg)

Dimensions & weight

Dimensions WxDxH [mm]	830 x 600 x 750
Shipping dimensions WxDxH [mm]	935 x 690 x 954
Net weight [kg]	75
Gross weight [kg]	99

Power requirements

Power [kW]	5.2
Voltage	3N~ 400/230V
Amps [A]	9
Frequency [Hz]	50/60
Plug	CEE-form 16 A
Length of power cable approx. [cm]	220

Noise emission

Noise level without hood system [dBA]	<70
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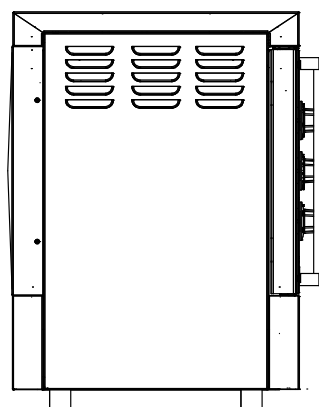
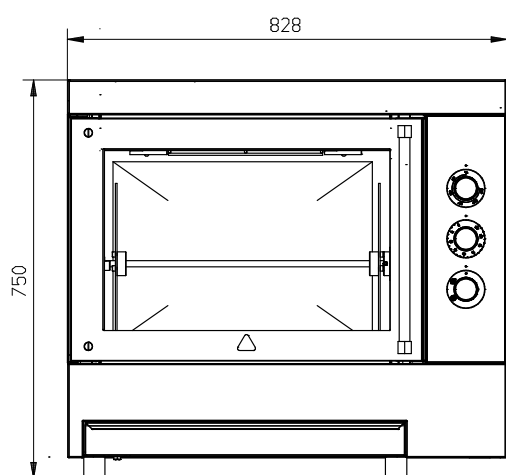
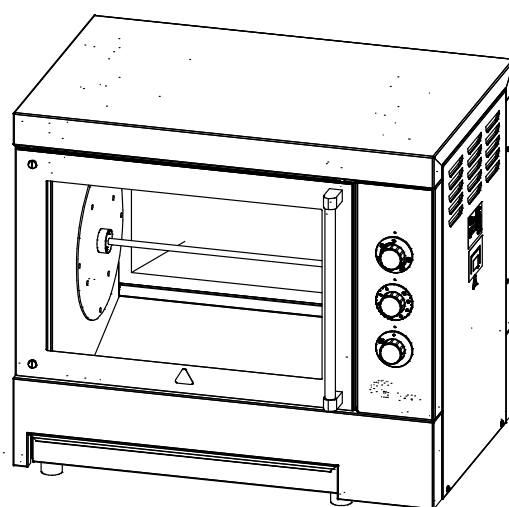
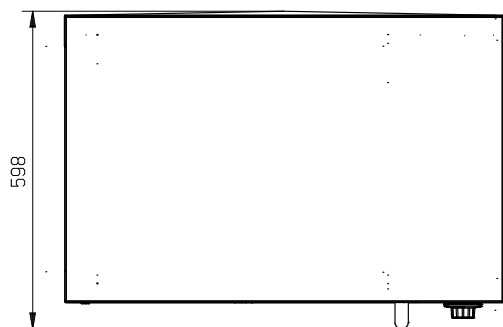
IP classification

IP class	IP20
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Further technical information can be found in the installation manual.

TG-4 - Table-top rotisserie

Art. no. 9049100



Space Saver - TG-4 + heated display

Art. no. 9419001 + 9049100 + 9419801 Solid back

Features heated display

- » TG-4 on a 2 level heated self-serve display
- » Compact solution - roasting and holding within 1m²
- » Solid back
- » Double pane glass on both sides; optimal insulation
- » Hot Blanket Technology: Energy efficient combination of hot air recirculation and conduction
- » Energy savings up to 50% - Guided hot air does not leak out and keeps colder ambient air outside
- » Individual shelf temperature settings with Multi Temp
- » See rotisserie details on page 13



Dimensions & weight heated display

Dimensions WxDxH [mm]	900 x 804 x 1080
Shipping dimensions WxDxH [mm]	980 x 920 x 1310
Net weight [kg]	133
Gross weight [kg]	165



Power requirements heated display

Power [kW]	2.2 (7.4 incl TG-4)
Voltage	3N~ 400/230V
Frequency [Hz]	50/60
Plug	CEE-form 16 A
Length of power cable approx. [cm]	220



Noise emission heated display

Noise level food display [dBA]	<55
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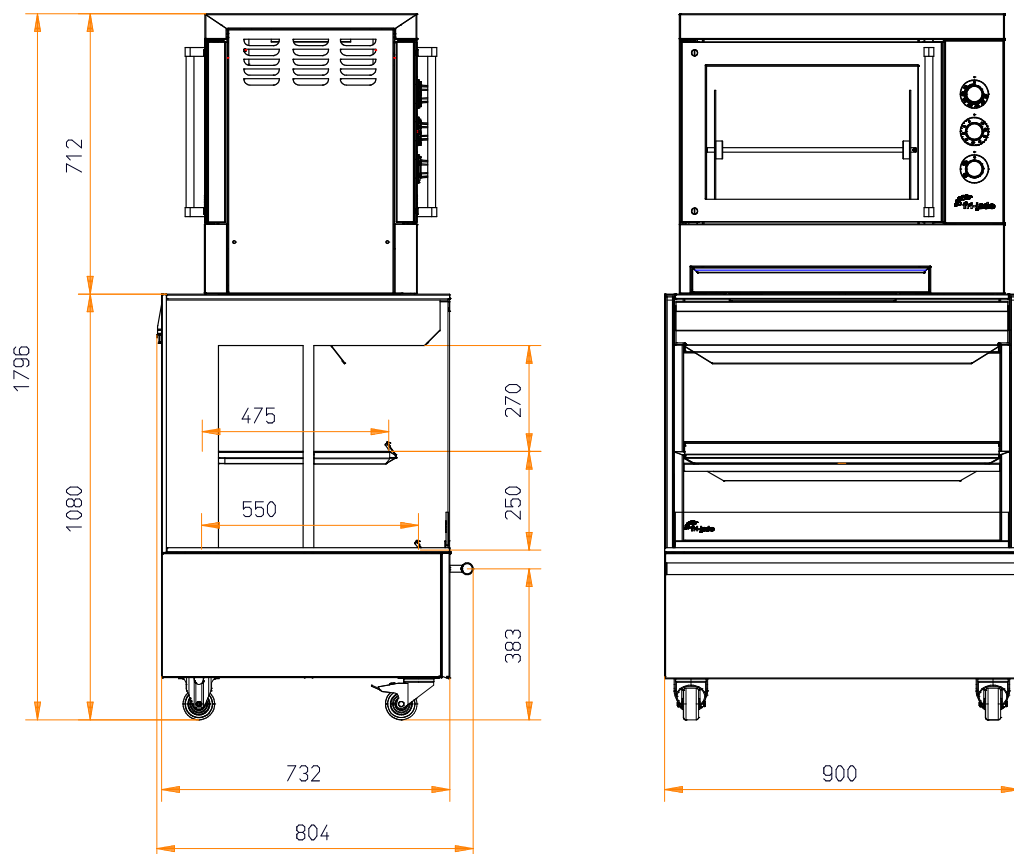
IP classification heated display

IP class	IP20
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Further technical information can be found in the installation manual.
Assembly on site needed (forklift)

Space Saver - TG-4 + heated display

Art. no. 9419001 + 9049100 + 9419801 Solid back



Ventless Hood TDR M



TDR 5 M

Art. no. 9298703

Dimensions & weight

Dimensions WxDxH [mm]	835 x 855 x 375
Shipping dimensions WxDxH [mm]	950 x 1035 x 680
Net weight [kg]	72
Gross weight [kg]	85

Power requirements

Power [kW]	0.4
Voltage	1N~ 230V
Amps [A]	1.5/1.7
Frequency [Hz]	50-60
Plug	Schuko 16 A
Length of power cable approx. [cm]	220

Noise emission

Noise level [dBA]	<70
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TDR 8 M / TDR 8 + 8 M

Art. no. 9298701

Dimensions & weight

Dimensions WxDxH [mm]	995 x 970 x 375
Shipping dimensions WxDxH [mm]	1108 x 1141 x 680
Net weight [kg]	77
Gross weight [kg]	97

Power requirements

Power [kW]	0.4
Voltage	1N~ 230V
Amps [A]	1.5/1.7
Frequency [Hz]	50-60
Plug	Schuko 16 A
Length of power cable approx. [cm]	220

Noise emission

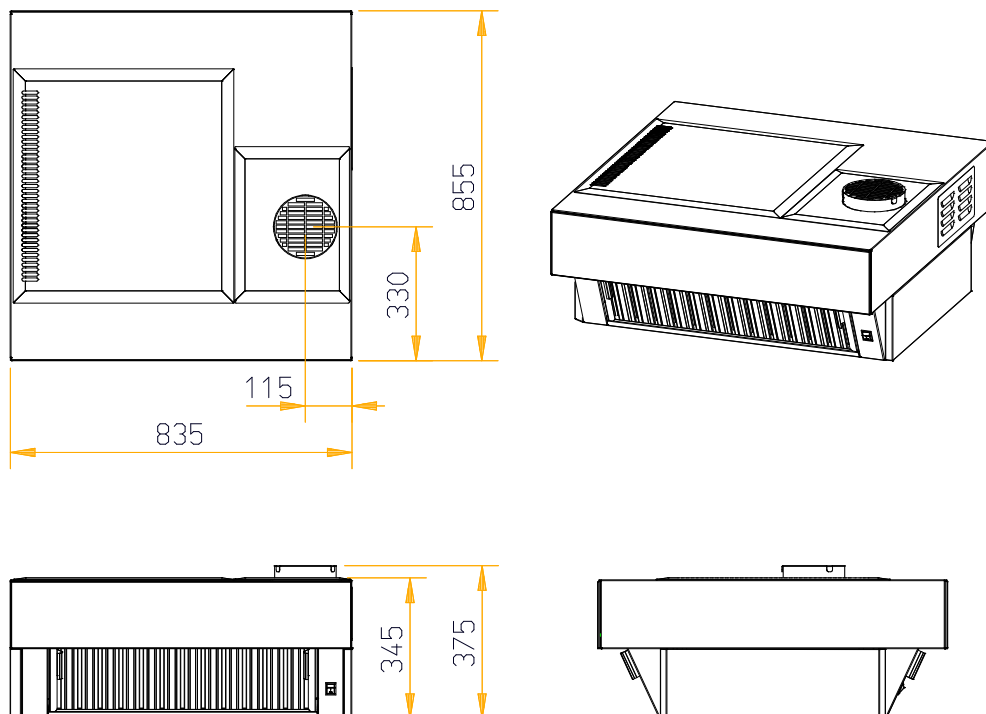
Noise level [dBA]	<70
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*Further technical information can be found in the installation manual.
The ventless hood is not available for the TG-4.*

Ventless Hood TDR M

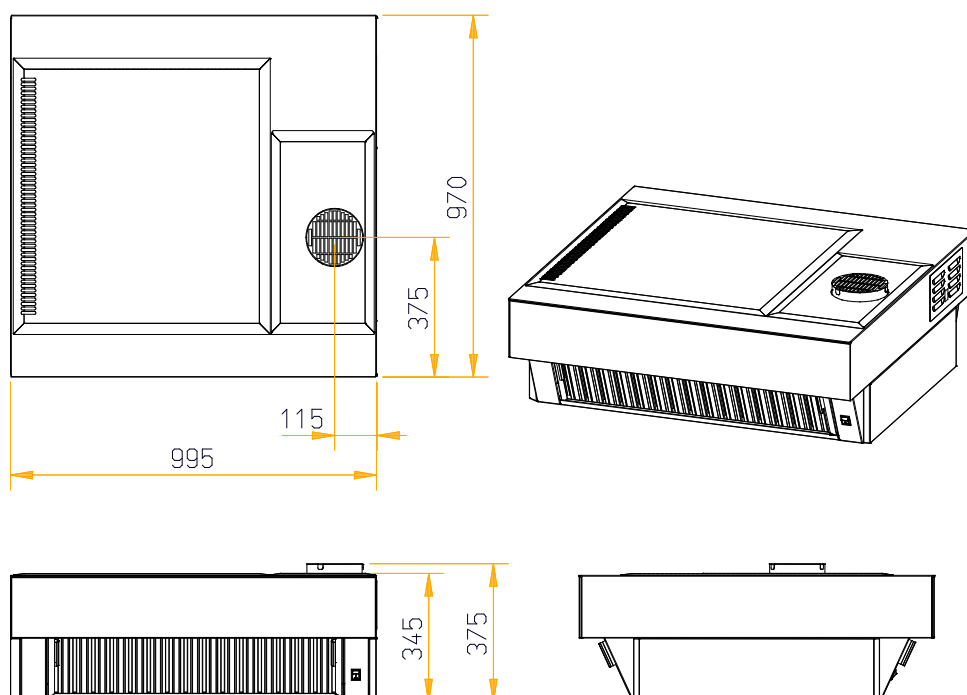
TDR 5 M

Art. no. 9298703



TDR 8 M / TDR 8 + 8 M

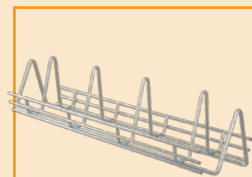
Art. no. 9298701



Manual rotisseries

Art. no. can be found on page 20

Please note: not all accesories are available for TG-4, see page 20



Chicken rack

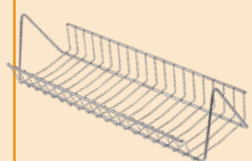
Designed for easy loading and safe unloading

(for whole birds up to 1.2 kg on TDR chicken rack)



V-spit

Typically used for larger, whole birds. The chicken will turn horizontally, the V-spit will provide the best self-basting results, retaining natural juices



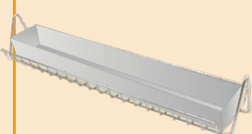
Multi purpose basket

For easy loading of poultry, poultry parts, other meat dished (like ribs, meat loaf and others) and fish



Trolley for V-spits

Designed for a convenient transfer of the poultry during the cooking process



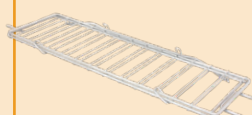
Multi purpose basket insert

For dishes to be cooked in their own natural juices, or from products cooked in the same batch. Typically for roasting vegetables and fruit or potato wedges cooked in poultry fat. Additionally, the inserts can serve for baking various products



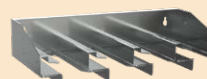
Spitting Assistant V-spit

Designed to help make spitting your poultry a lot easier and safer



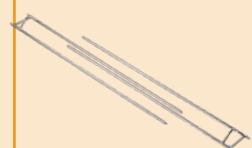
Butterfly chicken rack

Designed to evenly roast half- or butterfly chicken. Also useful for flat products like ribs, picanha and whole fish



Wall rack for V-spits TDR

Designed to keep your V-spits in easy reach and all in one place



Meat fork

To maximise the capacity of your rotisserie, creating an attractive view on the product being roasted. Most commonly used for poultry and poultry parts



Stand on castors

Stand designed to match the TDR M Not compatible with stacked units or TG-4

Manual rotisseries




	TDR 5 M	TDR 8 M + TDR 8 + 8 M
Description	Number	Number
Chicken rack (3 chickens)	9172112	n/a
Chicken rack (4 chickens)	n/a	9172136
Multi purpose basket	9010387	9172134
Multi purpose basket insert	9170497	9170496
Butterfly chicken rack	9312089	9312090
Meat fork	9010549	9172153
V-spit	9112472	9112480
Trolley for V-spits	n/a	9170064
Spitting Assistant	9298040	9298040
Wall rack for V-spits	9298041	9298041
Matching stand on castors*	9298001	9298020

* Not compatible with stacked units or TG-4

Manual table-top rotisserie

	TG-4
Description	Number
Multi purpose basket	9010387
Meat fork	9010549
V-spit	9112472

Manual rotisseries

	TDR 5 M	TDR 8 M	TDR 8 + 8 M
			
Capacity meat fork/v-spit*	20	40	80
Capacity basket*	15	28	56
Dimensions WxDxH [mm]	835 x 760 x 910	995 x 890 x 1065	1040 x 890 x 2100
Net weight [kg]	130	185	375
Power [kW]	6.6	10.5	21
Voltage	3N~ 400/230V	3N~ 400/230V	3N~ 400/230V
Plug	CEE-form 16 A	CEE-form 16 A	CEE-form 32 A

Manual table-top rotisserie

	TG-4
	
Capacity meat fork/v-spit*	16
Capacity basket*	12
Dimensions WxDxH [mm]	830 x 600 x 750
Net weight [kg]	75
Power [kW]	5.2
Voltage	3N~ 400/230V
Plug	CEE-form 16 A

* Based on 1.2kg chickens

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.