

# Fri-Jado Smart rotisseries

Ultimate front cooking  
appliance



# Table of contents

Features and Benefits	4
<b>Smart rotisseries</b>	
TDR 5 S	7
Space Saver - TDR 5 S and heated display combination	9
TDR 8 S	11
TDR 8 + 8 S	13
<b>Accessories / Model overview</b>	
Ventless hood TDR	15
Smart rotisseries accessories	17
SmartConnect	18
Model overview	19



# Roasting delicious products while creating attraction

## 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 S

Meet the smart 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. Thanks to its innovative double-loop airflow system, it efficiently heats the entire cavity, **ensuring your products are ready up to 30% faster** than traditional rotisseries. 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!

## Intuitive touch screen control panel

Equipped with a 7" full colour display with a user-friendly interface comparable to a smart phone, simplifying tasks.

## Energy Saving Technologies

**Cook Correction;** a smart technology that automatically senses and interprets differences in a cook cycle, such as half loads, over loads or even product temperature variations to deliver a **consistent quality and enhanced food safety**.

The **Eco Cooking** feature of Fri-Jado rotisseries **uses residual heat** in the last cooking phase to save up to 5% on your energy bill. In this final stage, so much heat is left in the equipment, that you can finish cooking the product while the heating is turned off.

## 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.

## Smart IoT-Connectivity Platform

The (optional) **cloud based, IoT-platform; SmartConnect** gives you remote access for recipe management, quality & hygiene data (HACCP), service management and predictive maintenance will enhance operational efficiencies.



## Intelligence

Recipe Book	Customize the recipe book by simply editing existing recipes or by composing your own recipes. Use the pictograms from the icon library. The recipe book can be locked for end user editing
Cook Correction	Detects and corrects abnormalities during the cook cycle - leads to shorter, or longer if needed cooking time
Eco Cooking	In the final cooking stage, so much heat is left in the equipment, that the rotisserie can finish cooking the product while the heater is turned off. This happens automatically
SmartConnect (optional)	Wi-Fi connection to cloud-based dashboard for remote real-time fleet monitoring and management of consumption data, HACCP data, error notifications, recipes, software updates etc.
Auto Off	Auto switch off when not operated for 60 minutes

## Operation

Smart touch screen controls	7" TFT colour display and capacitive touchscreen. Easy and intuitive operation like a smartphone. Easy to use, pre-programmed recipe operation
Display	Home screen for easy access to recipes, cleaning etc. Use pictograms from the library to visualise recipes. 24 Hour or am/pm format. Real-time clock. Digital temperature display in °C or °F, showing set and actual values. 13 Preset languages - on the fly language change. Messaging in display and customizable acoustic signal when user intervention is required
Recipe programming	Programming up to 250 recipes with up to 9 different steps. 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
Timer start	Customizable timer allowing ovens to start and/or preheat automatically
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
Preheat	Preheating the oven to be able to cook instantly at the acquired temperature Can also be used as a step in the recipes

## Safety

Safety Stop	The programs pauses automatically when opening the door during cooking or cleaning
Recipe Resume	Restart after power failure allowed up to 10 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
HACCP registration	HACCP data automatic storage for 100 days and output via USB. Data include production time and duration temperature
Display lock	Ensuring no interruption of cooking program when cleaning the display surface
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

## Connectivity

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

## Cooking modes & functions

Convection	Temperature range 50 °C - 250 °C.
Preheat	Preheating the rotisserie 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
Holding	Cooking method where the temperature is maintained until recipe is cancelled.

## 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 <a href="https://frijado.com/terms-conditions">frijado.com/terms-conditions</a>
Start widget	Correct and stress free installation incl. automatic location customization when connected to the cloud
Service menu	Error notification and log, service diagnosis and self-test functionality
Service management	Remote diagnosis and software updates with SmartConnect (optional) Update all connected equipment with 1 push of the button

## TDR 5 S

Art. no. 9299570 / Art. no. 9299572 with Wi-Fi

Also available as Space Saver - TDR 5 S on a 2 level self-serve heated display. See page 9



### 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 1150
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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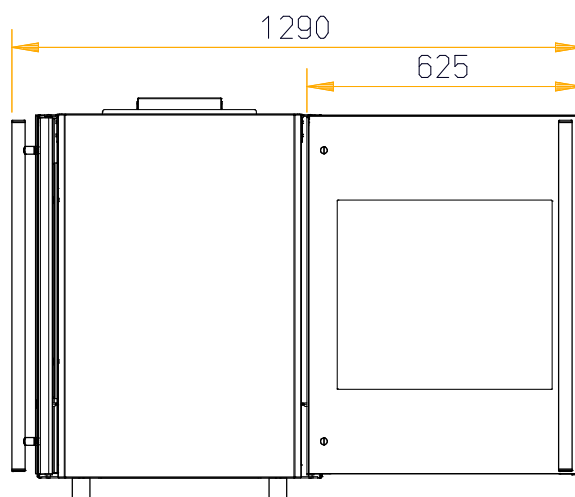
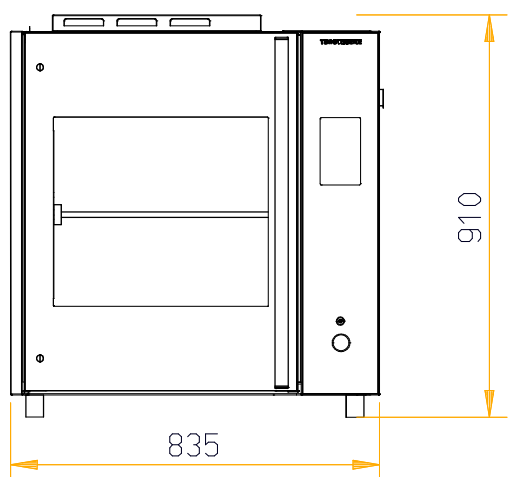
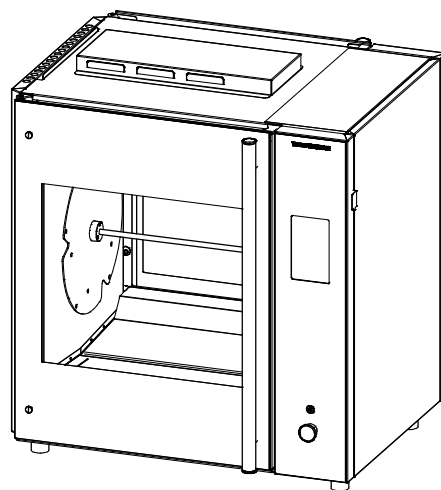
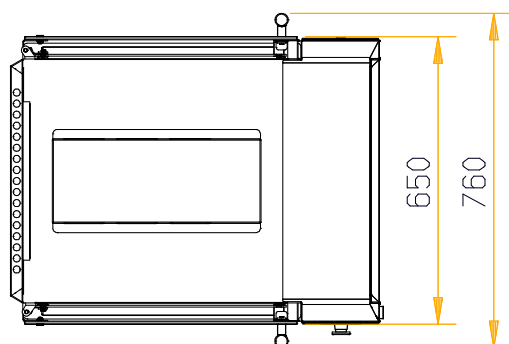
### Data (optional)

Wi-Fi module	Integrated
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Further technical information can be found in the installation manual.

## TDR 5 S

Art. no. 9299570 / Art. no. 9299582 with Wi-Fi





## Space Saver - TDR 5 S + heated display

Art. no. 9419001 + 9299570 + 9419801 Solid back

Art. no. 9419000 + 9299570 + 9419801 Rear loading

### Features heated display

- » TDR 5 S on a 2 level heated self-serve display
- » Compact solution - roasting and holding within 1m<sup>2</sup>
- » 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 7



### 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 [dBA]	<55
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### IP classification heated display

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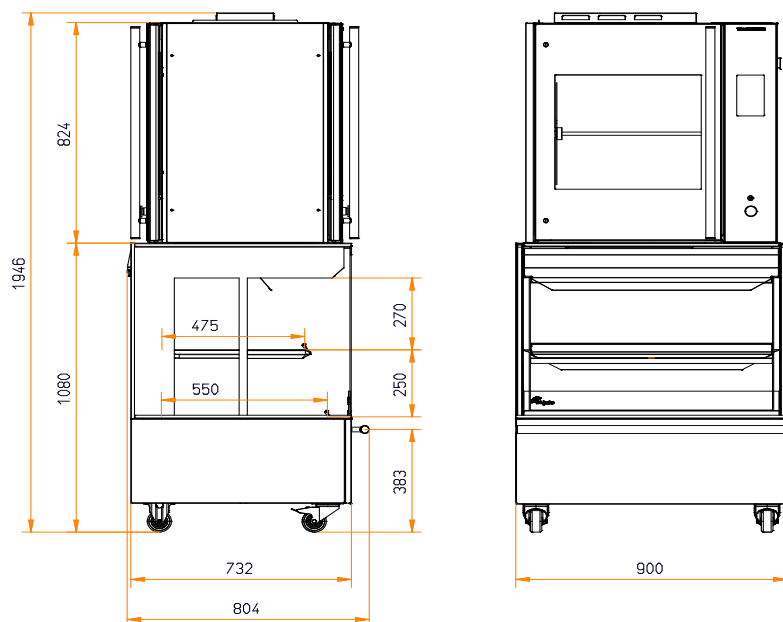
Further technical information can be found in the installation manual.  
Assembly on site needed (forklift)

## Space Saver - TDR 5 S + heated display

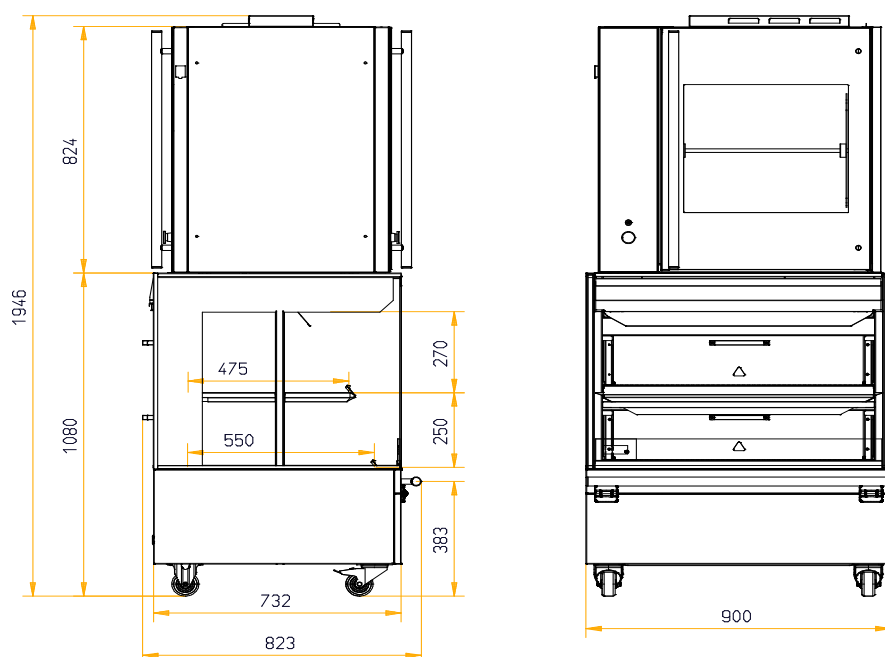
Art. no. 9419001 + 9299570 + 9419801 Solid back

Art. no. 9419000 + 9299570 + 9419801 Rear loading

### Solid back (standard)



### Also available as Rear loading (Premium)



## TDR 8 S

Art. no. 9299580 / Art. no. 9299582 with Wi-Fi



### 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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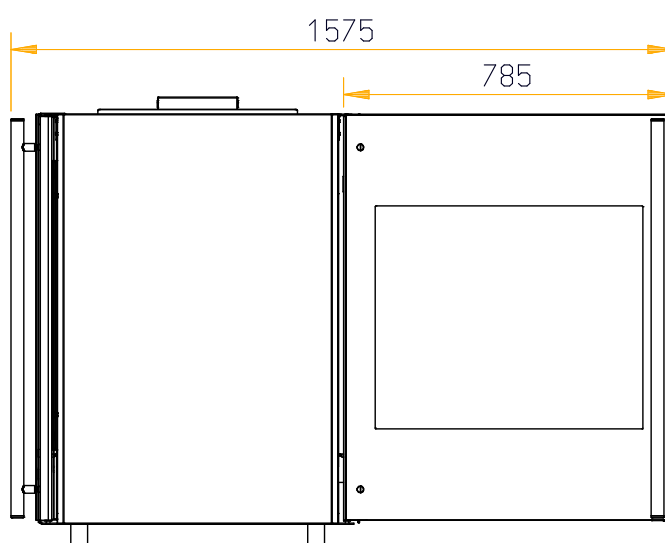
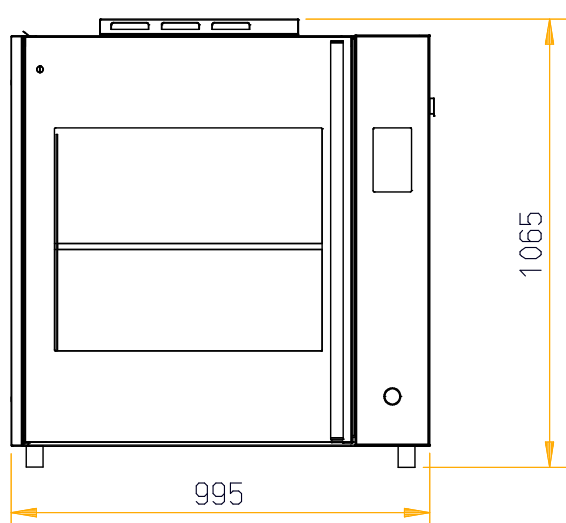
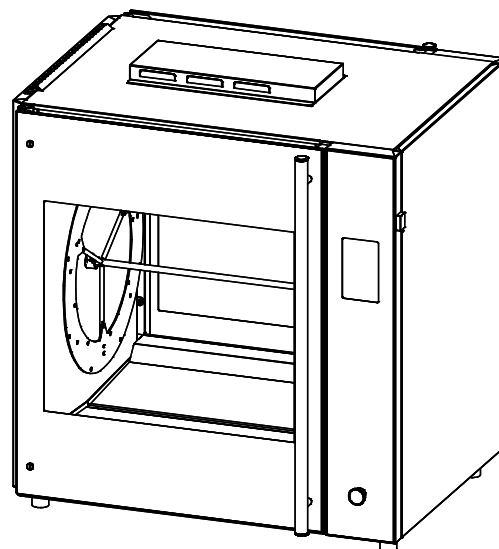
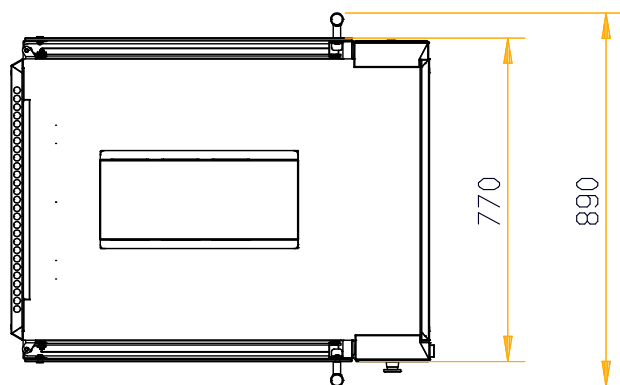
### Data (optional)

Wi-Fi module	Integrated
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Further technical information can be found in the installation manual.

## TDR 8 S

Art. no. 9299580 / Art. no. 9299582 with Wi-Fi



## TDR 8 + 8 S

Art. no. 9299590 / Art. no. 9299592 with Wi-Fi



### 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 1046 x 2184
Net weight [kg]	435
Gross weight [kg]	375

### 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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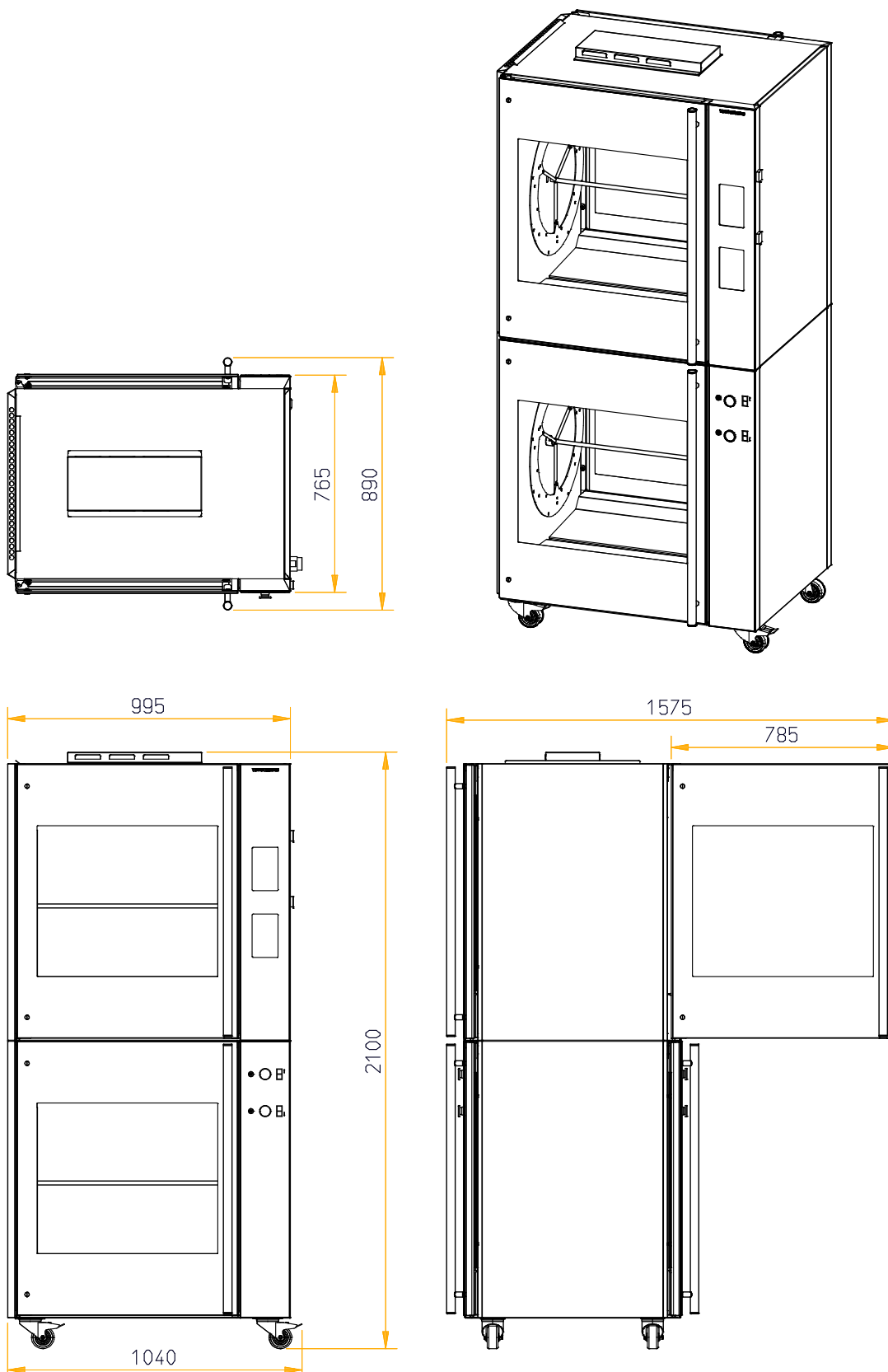
### Data (optional)

Wi-Fi module	Integrated
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Further technical information can be found in the installation manual.

## TDR 8 + 8 S

Art. no. 9299590 / Art. no. 9299592 with Wi-Fi



## Ventless Hood TDR S



### TDR 5 S

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 S / TDR 8 + 8 S

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

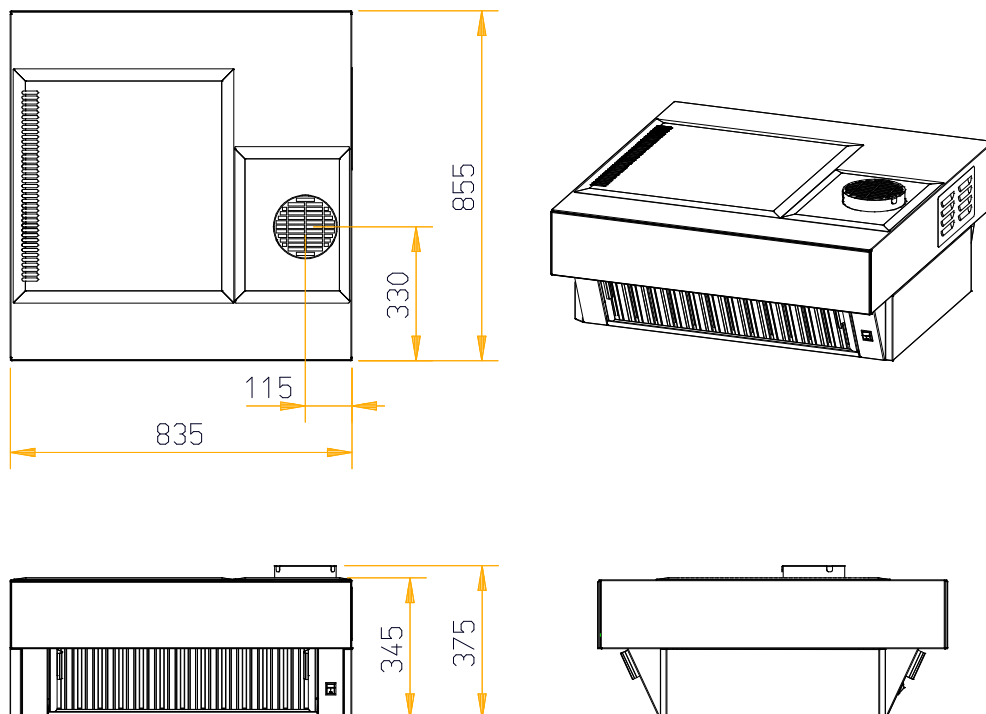
Noise level [dBA]	<70
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Further technical information can be found in the installation manual.

## Ventless Hood TDR S

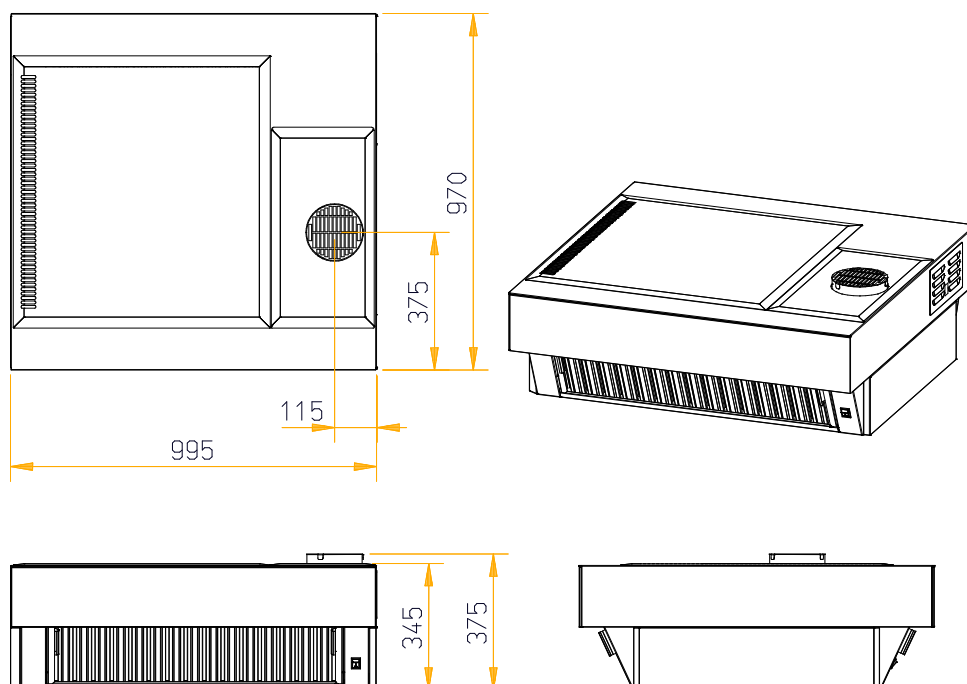
### TDR 5 S

Art. no. 9298703



### TDR 8 S / TDR 8 + 8 S

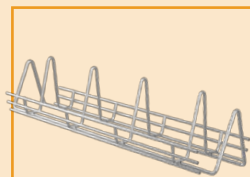
Art. no. 9298701





## Smart rotisseries

Art. no. can be found on page 18



### Chicken rack

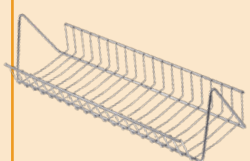
Designed for easy loading and safe unloading

(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



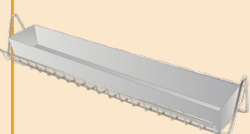
### Multi purpose basket

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



### Trolley for V-spits

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



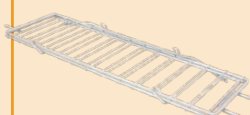
### Multi purpose basket insert

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



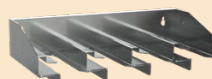
### Spitting Assistant V-spit

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



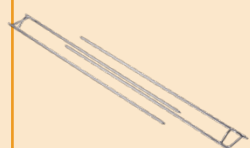
### Butterfly chicken rack

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 S Not available for stacked units

SmartConnect



Your equipment connected

In the dynamic retail and food-to-go industry, staying ahead requires adopting cutting-edge solutions like connected equipment, such as Fri-Jado's SmartConnect. Through optimized operations, reduced service costs, simplified recipe management, elimination of downtime, automatic software updates, and predictive maintenance, connected rotisseries offer unparalleled efficiency and reliability.

- Optimizing operations and enhancing efficiency
- Reducing service costs
- Simplified recipe management
- Eliminating downtime and enhancing reliability
- Automatic software updates and Future-proofing

Contact your Fri-Jado representative for more information and pricing.

Article numbers

Smart rotisseries accessoires

	TDR 5 S	TDR 8 S + TDR 8 + 8 S
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

## Smart rotisseries

	TDR 5 S	TDR 8 S	TDR 8 + 8 S
			
Capacity meat fork/v-spit*	20	40	80
Capacity basket*	15	28	56
Dimensions W x D x H [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

\* 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](http://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.