

# Rotisseries & Combi Ovens 2024

## Product Catalogue







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# NEW!

## Smart auto-clean rotisseries Large Meet the LDR family, ideal for high volume locations

Boost your production and profits, slash labor costs, and optimise your return on investment by using our smart, auto-clean Large Deli Rotisserie. The LDR auto-clean boosts energy-efficient, high-speed convection with a double loop, ensuring the perfect roasting of **up to 112 chickens** (1.2kg).

### More cooking, less cleaning

Save on labor every day as manually cleaning the rotisserie's cavity and accessories belongs to the past. The automatic cleaning process can be done after hours; increased cooking volumes and sales throughout the day!

For article and price details, check pages 12-13

## FEATURES

- » Extremely high loading capacity
- » LDR 8 S auto-clean: up to **56 (1.2 kg) - 48 (1.8 kg) chickens**
- » LDR 8 + 8 S auto-clean: **up to 112 (1.2 kg) - 96 (1.8 kg) chickens**
- » High-speed double loop convection; energy saving technology
- » Automatic cleaning system with low water consumption
- » **Cook Correction and Eco Cooking both help you save on energy use and ensure food safety**
- » Doors on both sides - Avoid cross contamination
- » Optimise your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard SmartConnect (optional)



# NEW!

## Ventless hood for smart auto-clean rotisseries Large

The features of the ventless hood are as simple as they are effective. With the ventless hood, it is not necessary to spend time and money on installing a central extraction system. As a result, you'll not only save on energy consumption but also maintain a disturbance-free climate within your store. The ventless hoods have an advanced filtration process which removes grease-laden vapor and odor.

For article and price details, check pages 12-13



# NEW!

## World's first real auto-clean rotisserie on a heated self-serve display



What truly makes **the new Space Saver** stand out is its status as **the world's first real auto-clean rotisserie on a heated self-serve display!** The TDR auto-clean combined with a two-level heated display, all within that **compact square meter**, no more space wastage! Plus, you can fine-tune individual shelf temperatures with ease with the standard **multi temp functionality**. With **rear loading**, you have the flexibility to restock and manage your display with ease, ensuring a seamless and efficient operation (Premium version only). And here's the real game-changer: **no waste water connection needed**. The display can conveniently hold a trolley (optional) for waste water collection, ensuring that maintenance is a breeze. But the Space Saver also eliminates the need for a central extraction system, thanks to the (optional) ventless hood, allowing you to **position it anywhere in your store without constraints**.

Experience the future of roasting & holding, maximise your sales potential, and reduce operational costs with **the new Space Saver!**

For article and price details, check page 24-25

### FEATURES

- » Suitable for the complete range of TDR-5 models incl. auto-clean
- » Compact solution - roasting and holding in < 1m<sup>2</sup>
- » Superior Hot Blanket holding technology
- » **Energy savings up to 50%** - hot air recirculation per shelf
- » Individual shelf temperature settings with Multi Temp

# NEW!

## Fri-Jado unveils a new range of smart rotisseries

This advanced line sets a new standard by seamlessly incorporating innovative features and smart controls, enhancing operational efficiency and meeting the dynamic demands of today's customer.

**Energy-saving technologies** include Cook Correction for consistent quality and Eco Cooking that utilises residual heat to save up to 5% on energy bills in the final cooking phase. The optional **IoT-connectivity platform, SmartConnect**, provides remote access for recipe management, quality data (HACCP), service management and predictive maintenance, enhancing overall operational efficiency.

Equipped with a **7" full-color display and capacitive touchscreen**, these rotisseries come with a user-friendly interface comparable to a smartphone, **simplifying operator tasks**. The advanced smart controls enable programming of up to 250 recipes with 9 steps each, featuring preloaded recipes and customizable options for personalization.



For article and price details, check pages 16-17

A stylized world map in shades of blue and grey. A red dot is located in central Europe, from which numerous dashed red lines radiate outwards across the map. A white diagonal banner with a grey border cuts across the lower half of the image.

# **FRI-JADO QUICK SHIP PROGRAMME**

## Fri-Jado Quick Ship Programme

### Your express lane for those moments when time is of essence.

Experience the ultimate in convenience with our Quick Ship Programme, ensuring fast delivery of our most popular in-stock rotisserie models. The Quick Ship programme provides our customers the equipment they need, when they need it, setting our partners up for success when lead time is essential.

**Fri-Jado Quick Ship – where excellence meets expedience**

#### HOW IT WORKS

- » Available for selected models only
- » Quick Ship option exclusively for single ordered units
- » Orders placed before 1 pm (GMT+1) on a business day, will be dispatched within 72 business hours
- » Simply mention "Quick Ship" on your purchase order to expedite your delivery
- » Quick Ship availability may be subject to the quantities ordered
- » Unlock this express lane for a nominal surcharge of €150,00/ £145,00 net (applicable only when Quick Ship is available)

### Quick Ship is available on the following models



Manual rotisseries (page 20, 21, 27)		Smart rotisseries (page 16-17)		Smart auto-clean rotisseries (page 10-11)	
Model	Number	Model	Number	Model	Number
TG-4	9049100	TDR 5 S	9299570	TDR 5 S AC	9319205
TDR 5 M	9299006	TDR 8 S	9299580	TDR 8 S AC	9319048
TDR 8 M	9299200				



# Rotisseries







**Fri-Jado has revolutionised the world of rotisseries, offering a range of high-performance equipment since 1937. Our rotisseries not only excel in terms of speed and durability but also features innovative technologies for enhanced efficiency, food safety, and operator convenience.**

The cornerstone of Fri-Jado's rotisseries lies in their ability to consistently deliver appealing roasted food while captivating customers and boosting impulse sales. These rotisseries come equipped with innovative features like Eco Cooking, Cook Correction and automatic cleaning systems, making them stand out in the market. They're not just roasters; they're game-changers in the world of food preparation.

Whether you run a food service or food retail outlet, Fri-Jado offers rotisseries in a variety of sizes and versions to meet your specific needs. From smaller table-top units to stacked models and from manual to fully automatic cleaning rotisseries, Fri-Jado has a perfect rotisserie for every operation.

But the versatility of Fri-Jado rotisseries goes beyond poultry. Think of a rotisserie as your secret weapon to achieving flawless grilling skillfully preparing marinated meats or for grilling entire fish. Elevate your menu by showcasing succulent skewers of beef, lamb, or pork or other proteins expertly cooked to perfection. Even fruits like pineapples and apples can be transformed into mouthwatering desserts with a touch of caramelization. The possibilities are endless!

In the fast-paced world of retail and food service, staying competitive means embracing innovation. Fri-Jado's SmartConnect takes your equipment to the next level by integrating connected technology. This game-changing feature optimises your operations, reduces service costs, simplifies recipe management, eliminates downtime, offers automatic software updates, and even provides predictive maintenance. With SmartConnect, Fri-Jado's connected rotisseries offer unprecedented efficiency and reliability.

## TOP FEATURES

- » High-speed double loop convection; energy saving technology
- » User-friendly, intuitive 7" full color, touchscreen control panel
- » Program up to 250 recipes, each with up to 9 different steps
- » USB connection for easy transfer of data like recipes and programs
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » Cook correction and Eco Cooking save on energy use & ensuring food safety
- » Automatic cleaning system - Compatible with Fri-Jado cleaning products - see page 15
- » Range of accessories available for preparation of chicken, chicken parts, ribs, etc. - see page 22
- » SmartConnect (optional) - Optimise your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard - see page 19

### TDR 5 S auto-clean



#### Loading capacity

- » Per batch up to 20 chickens on meatforks or 15 chickens in baskets (based on 1.2kg chicken)
- » 5 meat fork or V-spit positions, 5 basket or rack positions

#### Standard characteristics

- » Supplied on matching stand
- » Quick Ship program applicable - page 7

#### Included

- » 5 meat forks

#### Also available as

- » Space Saver Premium - TDR 5 S auto-clean on a 2 level self-serve heated display see page 24

### TDR 8 S auto-clean



#### Loading capacity

- » Per batch up to 40 chickens on meatforks or 28 chickens in baskets (based on 1.2kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

#### Standard characteristics

- » Supplied on matching stand
- » Quick Ship program applicable - page 7

#### Included

- » 8 meat forks

#### Also available as

- » Show & GO - TDR 8 S auto-clean stacked on a GO Combi Oven 1.06 see pages 30-33

### TDR 8 + 8 S auto-clean



#### Loading capacity

- » Per batch up to 80 chickens on meatforks or 56 chickens in baskets (based on 1.2kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions




#### Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

#### Included

- » 16 meat forks



	TDR 5 S auto-clean	TDR 8 S auto-clean	TDR 8 + 8 S auto-clean
			
	Number	Number	Number
TDR auto-clean	9319205	9319048	9319088
TDR auto-clean with Wi-Fi	9319215	9319058	9319098

#### Dimensions

Width	905 mm	1110 mm	1065 mm
Depth	810 mm	975 mm	975 mm
Depth with hood	930 mm	1080 mm	1080 mm
Height	1735 mm	1800 mm	2135 mm
Height with hood	2065 mm	2125 mm	2465 mm

#### Technical data

Net weight	180 kg	250 kg	430 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	6.6 kW	13.6 kW	27.2 kW

Ventless hood	TDR 5 S auto-clean	TDR 8 S auto-clean	TDR 8 + 8 S auto-clean
	Number	Number	Number
Ventless hood	9318062	9318060	9318060
Charcoal filter, set of 5 (Ventless hood)	9298710	9298710	9298710

#### Technical data

Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Power	0.4 kW	0.4 kW	0.4 kW

## FEATURES

- » **Superior air filtration** Our ventless hood features a highly effective air filtration system, removing grease-laden vapor and odors
- » **Cost-efficient solution** Say goodbye to the expenses and complexities associated with central extraction systems. The ventless hood is your cost-saving alternative
- » **Unmatched flexibility** With the freedom to position the rotisserie anywhere within your store, you can optimise your ventilation setup according to your specific needs



### TOP FEATURES



- » Extremely high loading capacity; 56 (1.2 kg) - 48 (1.8kg) chicken per rotisserie oven chamber
- » 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
- » USB connection for easy transfer of data like recipes and programmes
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » Cook correction and Eco Cooking help you save on energy use and ensure food safety
- » Automatic cleaning system - Compatible with Fri-Jado cleaning products - see page 15
- » Range of accessories available for preparation of chicken, chicken parts, ribs, etc. - see page 22
- » SmartConnect (optional) - Optimise your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard - see page 19

#### LDR 8 S auto-clean



##### Loading capacity

- » Per batch up to 56-48 chickens on meatforks or 35-28 chickens in baskets (based on 1.2kg-1.8kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

##### Standard characteristics

- » Supplied on matching stand, with space for up to 6 boxes of cleaning supply and grease solution

#### LDR 8 + 8 S auto-clean



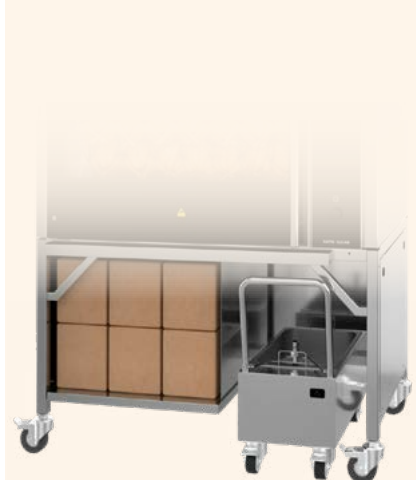
##### Loading capacity

- » Per batch up to 112-96 chickens on meatforks or 70-56 chickens in baskets (based on 1.2kg-1.8kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions

##### Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

#### Heated grease reservoir



##### Top features

- » Manages grease handling process
- » Designed to simplify the collection and transportation of grease
- » Increases safety
- » Generate revenue from grease
- » Easy to use and operator safe
- » Matching design for open underframe (not available for stacked unit)





	LDR 8 S auto-clean	LDR 8 + 8 S auto-clean	Heated grease reservoir
			
	Number	Number	Number
LDR auto-clean	9349607	9349657	9318075
LDR auto-clean with Wi-Fi	9349608	9349658	9318075

Only for open LDR underframe

#### Dimensions

Width	1400 mm	1285 mm	350 mm
Depth	975 mm	975 mm	690 mm
Depth with hood	1080 mm	1080 mm	
Height	1800 mm	2130 mm	680 mm
Height with hood	2130 mm	2460 mm	

#### Technical data

Net weight	288 kg	367 kg	16 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	n/a - connected to LDR
Frequency	50/60 Hz	50/60 Hz	n/a
Power	20.6 kW	41.2 kW	n/a

Ventless hood	LDR 8 S auto-clean	LDR 8 + 8 S auto-clean
	Number	Number
Ventless hood	9348022	9348022
Charcoal filter, set of 5 (Ventless hood)	9348028	9348028



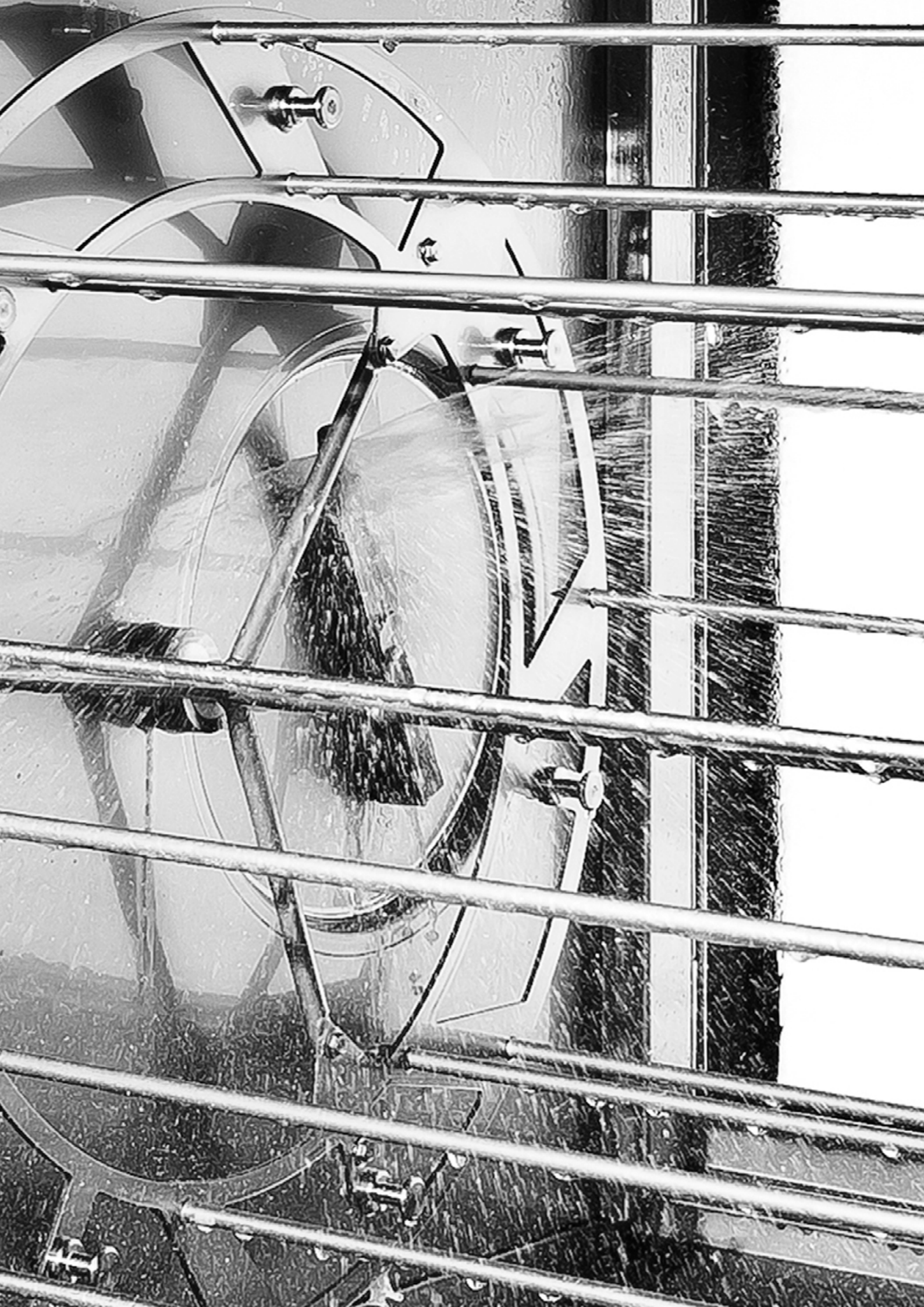
#### Technical data

Voltage	1N~ 230 V	1N~ 230 V
Power	0.5 kW	0.5 kW

## FEATURES

- » **Superior air filtration** Our ventless hood features a highly effective air filtration system, removing grease-laden vapor and odors
- » **Cost-efficient solution** Say goodbye to the expenses and complexities associated with central extraction systems. The ventless hood is your cost-saving alternative
- » **Unmatched flexibility** With the freedom to position the rotisserie anywhere within your store, you can optimise your ventilation setup according to your specific needs







## Smart auto-clean rotisseries detergent



Contents per box: 30 cartridges

### Fri-Jado ProteClean Green+ Daily Clean\*

Two-in-one cartridge, all you need for the daily cleaning in one safe package. The cleaning products are released in two stages. First, grease and proteins are broken down into water soluble, drain safe residues. Carbon build-up is eliminated in the second stage.

#### Top features

- » Deals with all proteins, dissolves grease, eliminates carbon build up
- » Operator safe: no direct contact of chemicals
- » Food safety: no chemical residu



Contents per bucket: 72 caps

### Fri-Jado In Between Clean

#### Top features

- » Quick Clean
- » Prevents contamination in between cook cycles (such as fish or meat)
- » Simple dosage - easy to use
- » Developed for all proteins
- » Soluble pouches
- » Operator safe: no direct contact of chemicals



Contents per bucket: 50 tablets

### Fri-Jado RotiShine Descale

#### Top features

- » Powerful descale and rinse
- » Simple dosage - easy to use
- » Soluble tablets

We strongly recommend the use of Fri-Jado RotiShine once per week for areas with a water hardness of more than 4.0°dH and twice per week for areas with higher water hardness. Above 20°dH a lime filter must be used.

Description	Number	MOQ for reseller discount**	Area Details
Fri-Jado ProteClean EU <sup>+</sup>	9311066	36 boxes = 1 pallet	A/B/BG/BY/CH/CY/CZ/D/E/F/FIN/GB/GR/H/HR/IL/IRL/N/NL/P/PL/RO/S/SLO/TR/UA
Fri-Jado ProteClean Americas <sup>+</sup>	9311062	45 boxes = 1 pallet	US/CA/MX/CR/CL/GT/PE/CO/BR/ZA/AU
Fri-Jado ProteClean Rest of the world	9311068	36 boxes = 1 pallet	Countries not mentioned above
Fri-Jado In Between Clean EU <sup>+</sup>	9312170	96 buckets = 1 pallet	A/B/BG/BY/CH/CY/CZ/D/E/F/FIN/GB/GR/H/HR/IL/IRL/N/NL/P/PL/RO/S/SLO/TR/UA
Fri-Jado RotiShine Descale	9312088	16 buckets	A/B/CA/CH/D/E/F/GB/IRL/NL/US

\* ProteClean Green+ is indicated as dangerous goods (Hazmat). Transportation may only occur by truck or ocean freight. Regulations may vary per country, which can cause a delay in delivery.

\*\* Reseller discount 40%.

## 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
- » USB connection for easy transfer of data like recipes and programmes
- » Cook correction and Eco Cooking help you save on energy use and ensure food safety
- » If desired the TDR-5 S or TDR-8 S can be placed on a matching stand - see page 22
- » Range of accessories available for preparation of chicken, chicken parts, ribs, etc. - see page 22
- » SmartConnect (optional) - Optimise your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard - see page 19

### TDR 5 S



#### Loading capacity

- » Per batch up to 20 chickens on meatforks or 15 chickens in baskets (based on 1.2kg chicken)
- » 5 meat fork or V-spit positions, 5 basket or rack positions

#### Included

- » 5 meat forks

#### Standard characteristics

- » Quick Ship program applicable - page 7

#### Also available as

- » Space Saver - TDR 5 S on a 2 level self-serve heated display see page 24

### TDR 8 S



#### Loading capacity

- » Per batch up to 40 chickens on meatforks or 28 chickens in baskets (based on 1.2kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

#### Included

- » 8 meat forks

#### Standard characteristics

- » Quick Ship program applicable - page 7

### TDR 8 + 8 S



#### Loading capacity

- » Per batch up to 80 chickens on meatforks or 56 chickens in baskets (based on 1.2kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions




#### Included

- » 16 meat forks

#### Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment



	TDR 5 S	TDR 8 S	TDR 8 + 8 S
			
	Number	Number	Number
TDR S	9299570	9299580	9299590
TDR S with Wi-Fi	9299572	9299582	9299592

#### Dimensions

Width	835 mm	995 mm	1040 mm
Depth	760 mm	890 mm	890 mm
Depth with hood	855 mm	970 mm	970 mm
Height	910 mm	1065 mm	2100 mm
Height on stand	1725 mm	1795 mm	n/a
Height with hood	1245 mm	1395 mm	2430 mm

#### Technical data

Net weight	130 kg	185 kg	375 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	6.6 kW	10.5 kW	21 kW

Ventless hood	TDR 5 S	TDR 8 S	TDR 8 + 8 S
	Number	Number	Number
Ventless hood	9298703	9298701	9298701
Charcoal filter, set of 5 (Ventless hood)	9298710	9298710	9298710

#### Technical data

Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Power	0.4 kW	0.4 kW	0.4 kW

## FEATURES

- » **Superior air filtration** Our ventless hood features a highly effective air filtration system, removing grease-laden vapor and odors
- » **Cost-efficient solution** Say goodbye to the expenses and complexities associated with central extraction systems. The ventless hood is your cost-saving alternative
- » **Unmatched flexibility** With the freedom to position the rotisserie anywhere within your store, you can optimise your ventilation setup according to your specific needs









### The advantages of connected equipment

In the rapidly evolving retail and food-to-go industries, staying competitive requires embracing innovative solutions. One such game-changer is the integration of connected equipment. With benefits as optimised operations, reduced service costs and predictive maintenance, connected rotisseries and combi ovens offer unprecedented efficiency and reliability. How? Meet Fri-Jado's SmartConnect!

Enhancing efficiency in food operations is achieved through remote monitoring, **ensuring consistent cooking across multiple smart rotisseries and/or GO Combi Ovens**. This system minimises errors, streamlines production and uses internet connectivity for uniform food quality at various locations.

Connected equipment significantly reduces service costs by identifying issues early through remote diagnostics. **Predictive maintenance** anticipates breakdowns, enabling proactive repairs and part replacements. This proactive approach **minimises downtime** and optimises maintenance efforts, resulting in **lower service costs** and uninterrupted operations.

Connected equipment **streamlines recipe management** through a centralised database, enabling easy uploading and updating of recipes for consistent use across various smart rotisseries and GO Combi Ovens. This facilitates the introduction of new menu items, limited-time offers, or seasonal dishes. Remote access to recipe management ensures **menu consistency**, preserving brand integrity and optimizing operations for cost reduction while enhancing the overall culinary experience for customers.

*Contact your Fri-Jado representative for more information and pricing - Fri-Jado SmartConnect is available for smart rotisseries and GO Combi Ovens equipped with optional Wi-Fi*





### TOP FEATURES

- » Controls with simple manual settings
- » User-friendly; set time, temperature and start the rotisserie
- » Efficient heat transfer reduces energy consumption
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » If desired the TDR 5 M or TDR 8 M can be placed on a matching stand - see page 22
- » Range of accessories available for preparation of chicken, chicken parts, ribs etc. - see page 22

#### TDR 5 M



##### Loading capacity

- » Per batch up to 20 chickens on meatforks or 15 chickens in baskets (based on 1.2kg chicken)
- » 5 meat fork or V-spit positions, 5 basket or rack positions

##### Included

- » 5 meat forks

##### Standard characteristics

- » Quick Ship programme applicable - page 7

##### Also available as

- » Space Saver - TDR 5 M on a 2 level self-serve heated display see page 24

#### TDR 8 M



##### Loading capacity

- » Per batch up to 40 chickens on meatforks or 28 chickens in baskets (based on 1.2kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

##### Included

- » 8 meat forks

##### Standard characteristics

- » Quick Ship programme applicable - page 7

#### TDR 8 + 8 M



##### Loading capacity




- » Per batch up to 80 chickens on meatforks or 56 chickens in baskets (based on 1.2kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions

##### Included

- » 16 meat forks

##### Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

	TDR 5 M	TDR 8 M	TDR 8 + 8 M
			
	Number	Number	Number
TDR M	9299006	9299200	9299300

#### Dimensions

Width	835 mm	995 mm	995 mm
Depth	710 mm	830 mm	830 mm
Depth with hood	853 mm	970 mm	970 mm
Height	895 mm	1050 mm	2080 mm
Height on stand	1725 mm	1796 mm	
Height with hood	1245 mm	1395 mm	2344 mm

#### Technical data

Net weight	130 kg	185 kg	375 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	6.6 kW	10.5 kW	21 kW

Ventless hood	TDR 5 M	TDR 8 M	TDR 8 + 8 M
	Number	Number	Number
Ventless hood	9298703	9298701	9298701
Charcoal filter, set of 5 (Ventless hood)	9298710	9298710	9298710

#### Technical data

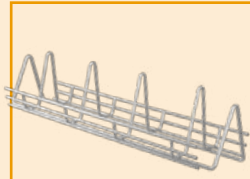
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Power	0.4 kW	0.4 kW	0.4 kW

## FEATURES

- » **Superior air filtration** Our ventless hood features a highly effective air filtration system, removing grease-laden vapor and odors
- » **Cost-efficient solution** Say goodbye to the expenses and complexities associated with central extraction systems. The ventless hood is your cost-saving alternative
- » **Unmatched flexibility** With the freedom to position the rotisserie anywhere within your store, you can optimise your ventilation setup according to your specific needs



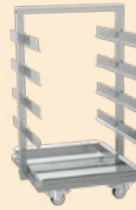
## Accessories rotisseries



### Chicken rack

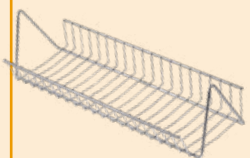
Designed for easy loading and safe unloading

(for whole birds up to 1.2 kg on TDR chicken rack and 1.8 kg on LDR chicken rack)



### Trolley for V-spits

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



### Multi purpose basket

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



### Spitting Assistant V-split

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



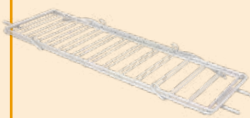
### Multi purpose basket insert

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



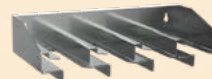
### Wall rack for V-spits LDR

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



### 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



### Matching stand TDR M or S

Provides convenient mobility, allowing operators to easily move the rotisserie around. Contains storage compartment

(not compatible with stacked or auto-clean units)



### V-split

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






### Front door set - LDR only

Doors designed to close the underframe

(not compatible with stacked units)





Accessories	TDR 5	TDR 8   TDR 8 + 8	LDR 8   LDR 8 + 8 S
			
Description	Number	Number	Number
Chicken rack (3 chickens)	9172112	n/a	n/a
Chicken rack (4 chickens)	n/a	9172136	n/a
Chicken rack (5 chickens)	n/a	n/a	9342071
Multi purpose basket	9010387	9172134	9342007
Multi purpose basket insert	9170497	9170496	n/a
Multi purpose basket insert (set of two to fit one basket)	n/a	n/a	9348030
Butterfly chicken rack	9312089	9312090	9342075
Meat fork	9010549	9172153	9342073
V-spit	9112472	9112480	9342011
Trolley for V-spits	n/a	9170064	9348007
Spitting assistant	9348040	9348040	9348010
Wall rack for V-spits	9298041	9298041	9348008
Matching stand on castors single TDR 5 or 8*	9298001	9298020	n/a
Front door set for open LDR underframe**	n/a	n/a	9348012
Water filtration system	9308010	9308010	9308010
Replacement filter cartridge	9301073	9301073	9301073

\* Only for single Manual/Smart TDR 5 or 8 - not compatible with stacked or auto-clean units | \*\* Only for single LDR 8 - not compatible with stacked units

We recommend the use of Fri-Jado descale products or the installation of a water filter if the local water hardness is above 4°dH to enhance the lifetime of the components. Above 20°dH, a descaling filter must be used. If the TDR/LDR AC is connected to water with more than 20°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.

### TOP FEATURES

- » Rotisserie stacked on a 2 level heated self-serve display
- » Suitable for the complete range of TDR 5 models including auto-clean
- » Compact solution - roasting and holding within 1m<sup>2</sup>
- » 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
- » LED shelf lighting puts your food in the spotlights



#### Space Saver Premium



##### Standard characteristics

- » Fully equipped for an auto-clean rotisserie - drain pump, pipework and grease tray integrated in the food display
- » Rear loading
- » A fixed water drain is not necessary when using the trolley for collecting wastewater (optional)

##### Designed for

- » TDR 5 S auto-clean - rotisserie details can be found on page 10

##### Available as

- » Rear loading solution for TDR 5 S and TDR 5 M
- » TDR 5 S auto-clean with front controls (on request)

#### Space Saver



##### Available as

- » Solid back

##### Designed for

- » TDR 5 S - rotisserie details can be found on page 16
- » TDR 5 M - rotisserie details can be found on page 20

#### Waste water trolley



##### Standard characteristics

- » Designed for Space Saver Premium
- » Fixed water drain not necessary - position the Space Saver Premium anywhere in the store
- » Large enough to collect water from one cleaning cycle - Daily Clean
- » Designed to simplify the collection and transportation of waste water
- » Easy to use and operator safe

	Space Saver Premium with TDR 5 S auto-clean*	Space Saver with TDR 5 S*	Space Saver with TDR 5 M*
			
	Number	Number	Number
Rear loading	9419000 + 9319203 + 9419800	9419000 + 9299570 + 9419801	9419000 + 9299006 + 9419801
Solid back	n/a	9419001 + 9299570 + 9419801	9419001 + 9299006 + 9419801

\* Assembly on site needed (forklift)

#### Dimensions food display

Width	900 mm	900 mm	900 mm
Depth rear loading	823 mm	823 mm	823 mm
Depth solid back	n/a	804 mm	804 mm
Depth with hood - rear loading	896 mm	896 mm	896 mm
Depth with hood - solid back	n/a	853 mm	853 mm
Height	2000 mm	1946 mm	1946 mm
Height with hood	2332 mm	2282 mm	2282 mm

#### Technical data food display

Net weight	133 kg	133 kg	133 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	2.2 kW (8.8 kW incl TDR)	2.2 kW (8.8 kW incl TDR)	2.2kW (8.8 kW incl TDR)

#### Technical data rotisserie

Net weight	160 kg	130 kg	130 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	6.6 kW	6.6 kW	6.6 kW

Waste water trolley	
	Number
Waste water trolley - for Space Saver Premium only	9419802





# Manual table-top rotisserie

## TOP FEATURES

- » Small footprint; table-top rotisserie
- » Controls with manual settings
- » User-friendly; set time, temperature and start the rotisserie
- » Efficient heat transfer reduces energy consumption
- » Combination of convection and infrared radiation - evenly cooked products with a crispy skin

### TG-4



#### Loading capacity

- » Per batch up to 16 chickens on meatforks or 12 chickens in baskets (based on 1.2kg chicken)
- » 4 meat fork, V-spit or basket positions

#### Standard characteristics

- » Quick Ship programme applicable - page 7

#### Included

- » 4 meat forks

### TG-4

	Number
TG-4	9049100

#### Dimensions

Width	825 mm
Depth	590 mm
Height	750 mm

#### Technical data

Net weight	80 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	5.2 kW

### Accessories (description on page 22)

### TG-4

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

### Space Saver



#### Top features

- » Compact solution - roasting and holding within 1m²
- » Energy savings up to 50% - Guided hot air covers the products and keeps colder ambient air outside
- » See full details of the food display on page 24

#### Available as

- » Solid back only

### Space Saver with TG-4\*

	Number
	9419001 + 9049100 + 9419801

\* Assembly on site needed (forklift)

#### Dimensions food display

Width	900 mm
Depth	804 mm
Height	1796 mm

#### Technical data food display

Net weight	133 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	2.2 kW (7.4 kW incl. TG)



# Combi Ovens







## **Fri-Jado GO Combi Oven: Elevating quality and consistency in your food operations**

The Fri-Jado GO combi has been crafted to meet the unique demands of food retailers. It sets a new standard as the first combi oven tailored to the needs of the industry. With an intuitive user interface featuring preset and locked programmes and an intelligent climate management, it ensures that you achieve consistently high food quality, less waste and more yield, even with less-experienced staff.

A clever design using innovative components and technologies such as the IntenseSteamingTechnology, make the GO very cost-effective on energy and maintenance. Steam is generated fast and efficiently without the use of a costly boiler.

The GO combi not only upholds quality but also offers remarkable flexibility, allowing you to expand your menu offerings throughout the day.

This multifunctional, highly efficient appliance, with its mixed load capability, equips operators to swiftly adapt to changing demand. Plus, its Wi-Fi connectivity enables seamless remote monitoring of your entire oven fleet and store operations from a centralised dashboard – SmartConnect (optional)

For those concerned about cross-contamination and the segregation of raw and cooked areas, the GO Combi Oven is available in a 2-door pass-through model. Additionally, to maximise your kitchen's flexibility and capacity, you have the option to pair two GO Combi Ovens or stack a TDR auto-clean rotisserie on top of a GO Combi Oven.



## TOP FEATURES

- » Capacitive 7" colour touch screen with self-explanatory symbols and guidance for easy and intuitive operation
- » QuickSelectRecipes; tailored user interface.  
Customise the home screen with preset and locked down recipes for simplicity and consistency
- » Different user levels can be set and access can be protected by PIN codes
- » CookTimeCorrection: Detects and compensates unexpected changes in temperature: always the perfect result
- » IntenseSteamingTechnology: Fast and efficient steam generation without the use of a costly boiler
- » ClimateControl: Accurate settings and intelligent management of air, heat, pressure and humidity level for better food quality and less waste
- » CareCycle: Recirculating auto-cleaning system with 7 different schedulable cycles, incl. Eco and Turbo Cleaning. System advises on optimal cycle and amount of detergent tabs
- » Optional SmartConnect: Wi-Fi or LAN connection to cloud-based dashboard for remote fleet monitoring and management of consumption data, HACCP data, error notifications, recipes etc. - see page 19
- » Create your own space saving cooking tower in 1m<sup>2</sup> with a Two-GO or a Show&GO
- » Range of accessories available. - see page 35

### GO 1.06 | GO 1.10



#### Loading capacity

##### GO 1.06:

- » 6+1 x 1/1 GN (70 mm distance)

##### GO 1.10:

- » 10 x 1/1 GN (70 mm distance)

#### Standard characteristics

- » Incl. hand shower and core probe
- » Two-step safety door lock
- » Door slam function; no manual latching needed
- » 3 pane glass door; energy saving and safe
- » LED lighting integrated in door

### Stacked: Two-GO



#### Loading capacity

##### Stacked GO 1.06 + GO 1.06:

- » 6+1 x 1/1 GN (70 mm distance) per oven

##### Stacked GO 1.06 + GO 1.10:

- » 6+1 x 1/1 GN (70 mm distance) and 10 x 1/1 GN (70 mm distance)

#### Standard characteristics

- » Maximized capacity and flexibility within 1m<sup>2</sup>

### Stacked: Show&GO



#### Loading capacity

##### Stacked TDR 8 S AC + GO 1.06:

- » 8 meat fork, V-split or 7 basket positions in the rotisserie and 6+1 x 1/1 GN (70 mm distance) in the GO

#### Standard characteristics

- » GO Combi + TDR 8 S auto-clean rotisserie = the ultimate mix of cooking theatre and flexibility
- » Maximised capacity and flexibility
- » Incl. integrated grease collection
- » TDR 8 S auto-clean - rotisserie details can be found on page 10



	GO 1.06	GO 1.10
		
	<b>Number</b>	<b>Number</b>
Solid back	3739011	3739013

#### Dimensions

WxDxH incl doorhandle & legs	937 x 908 x 851 mm	937 x 908 x 1081 mm
Height on stand*	1795 mm	1795 mm

#### Technical data

Net weight	127 kg	190 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz
Power	10.3 kW	19.3 kW

\* Legs are removed when mounted on stand

Stacked	Two-GO* 1.06 + 1.06	Two-GO* 1.06 + 1.10	Show&GO* TDR 8 S AC + GO 1.06
			
	<b>Number</b>	<b>Number</b>	<b>Number</b>
Solid back	3739025	3739026	3739031

#### Dimensions

WxDxH incl doorhandle & stand	937 x 994 x 1763 mm	937 x 994 x 1993 mm	1045 x 2110 x 1020 mm
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#### Technical data

Net weight	265 kg	330 kg	435 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	10.3 kW + 10.3 kW	10.3 kW + 19.3 kW	10.3 kW + 13.6 kW

\* Factory built

We recommend the use of Fri-Jado descale products or the installation of a water filter if the local water hardness is above 4°dH to enhance the lifetime of the components. Above 20°dH, a descaling filter must be used. If the TDR/LDR AC is connected to water with more than 20°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.



## TOP FEATURES

- » Two-door configuration prevents cross contamination by separating raw and cooked product areas
- » Capacitive 7" colour touch screen with self-explanatory symbols and guidance for easy and intuitive operation
- » QuickSelectRecipes; tailored user interface.  
Customise the home screen with preset and locked down recipes for simplicity and consistency
- » Different user levels can be set and access can be protected by a PIN-code
- » CookTimeCorrection: Detects and compensates unexpected changes in temperature: always the perfect result
- » IntenseSteamingTechnology: Fast and efficient steam generation without the use of a costly boiler
- » ClimateControl: Accurate settings and intelligent management of air, heat, pressure and humidity level for better food quality and less waste
- » CareCycle: Recirculating auto-cleaning system with 7 different cycles, incl. Eco and Turbo Cleaning.  
System advises on optimal cycle and amount of detergent tabs
- » Optional SmartConnect: Wi-Fi or LAN connection to cloud-based dashboard for remote fleet monitoring and management of consumption data, HACCP data, error notifications, recipes etc. - see page 19
- » Create your own space saving cooking tower in 1m<sup>2</sup> with a TWO-GO stacked combi or Show&GO stacked rotisserie and combi
- » Range of accessories available - see page 35

### GO 1.06 PT | GO 1.10 PT



#### Loading capacity

##### GO 1.06 PT:

- » 6+1 x 1/1 GN (70 mm distance)

##### GO 1.10 PT:

- » 10 x 1/1 GN (70 mm distance)

#### Standard characteristics

- » Incl. hand shower and core probe
- » Two-step safety door lock
- » Door slam function; no manual latching needed
- » Extra display on back side with remaining time and add-time button
- » 3 pane glass door; energy saving and safe
- » LED lighting integrated in door

### Stacked: Two-GO PT



#### Loading capacity

##### Stacked GO 1.06 PT + GO 1.06 PT:

- » 6+1 x 1/1 GN (70 mm distance) per oven

##### Stacked GO 1.06 PT + GO 1.10 PT:

- » 6+1 x 1/1 GN (70 mm distance) and 10 x 1/1 GN (70 mm distance)

#### Standard characteristics

- » Maximized capacity and flexibility within 1m<sup>2</sup>

### Stacked: Show&GO PT



#### Loading capacity

##### Stacked TDR 8 S AC + GO 1.06 PT:

- » 8 meat fork, V-spit or 7 basket positions in the rotisserie and 6+1 x 1/1 GN (70 mm distance) in the GO

#### Standard characteristics

- » GO Combi + TDR 8 S auto-clean rotisserie = the ultimate mix of cooking theatre and flexibility
- » Maximised capacity and flexibility
- » Incl. integrated grease collection
- » TDR 8 S auto-clean - rotisserie details can be found on page 10



	GO 1.06 PT	GO 1.10 PT
		
	<b>Number</b>	<b>Number</b>
PassThrough	3739012	3739014




#### Dimensions

WxDxH incl doorhandle & legs	937 x 1057 x 921 mm	937 x 1057 x 1151 mm
Height on stand*	1434 mm	1664 mm

#### Technical data

Net weight	175 kg	220 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz
Power	10.3 kW	19.3 kW

\* Legs are removed when mounted on stand

Stacked	Two-GO* 1.06 PT + 1.06 PT	Two-GO* 1.06 PT + 1.10 PT	Show&GO* TDR-8 S AC + GO 1.06 PT
			
	<b>Number</b>	<b>Number</b>	<b>Number</b>
PassThrough	3739022	3739023	3739032

#### Dimensions

WxDxH incl doorhandle & stand	937 x 1057 x 1763 mm	937 x 1057 x 1993 mm	1045 x 2110 x 1060 mm
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#### Technical data

Net weight	360 kg	405 kg	450 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	10.3 kW + 10.3 kW	10.3 kW + 19.3 kW	10.5 kW + 13.6 kW

\* Factory built

Service issues related to using other detergents than the cleaning products mentioned above will not be covered under warranty. We recommend the installation of a water filter to enhance the lifetime of the components. Above 3°dH, a descaling filter must be used. If the Go Combi/TDR 8 S AC is connected to water with more than 3°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.







## GO Combi accessories and consumables

Accessories	GO Combi
Description	Number
Basic Stand (height 728 mm)	3738011
Racks with runners for in stand (set of 2)	3738027
Side panels & front doors for stand (set)	3738028
Castors for stand (set of 4)	3738013
Stand for stacking Two-GO for field fix**	3738033
Stacking kit Two-GO for field fix**	3738035
Condensation hood	3738014
Condensation hood PassThrough*	3738037
Condensation hood stacked Two-GO*	3738038
Condensation hood stacked Two-GO PassThrough*	3738039
Condensation hood TDR / Show&Go*	3738041
Grease collector*	3738018
Wi-Fi module GO Combi	3738057
Right hinged door	various
Different inner racks with less runners and more spacing (also in 400x600)	various

\* Factory built

\*\* Stacking of two GO Combi Ovens in the field requires stacking sets and stacking stands

Cooking Accesories	GO Combi
Description	Number
Imperial 1/1 GN tray, 20 mm	3738067
Imperial 1/1 GN tray, 40 mm	3738068
Imperial 1/1 GN tray, 60 mm	3738069
Imperial combi sheet 1/1 GN	3738070
Imperial grilling grid 1/1 GN	3738071
Imperial multi-tray 1/1 GN	3738072
Imperial potato spikes 1/1 GN	3738073
Steamfry basket 1/1 GN	3738074
Ribs rack 1/1 GN	3738075
Chicken grid 1/2 GN 4 chicken	3738076

Cleaning and Care	GO Combi
Description	Number
CareCycle Cleaner tabs GO Combi (150 pcs/ box)	3738061
CareCycle Descaler tabs GO Combi (150 pcs/ box)	3738062
Water filtration system	9308010
Replacement filter cartridge	9301073

CareCycle products - Minimum order quantity 1 pallet for reseller discount of 40%.

Service issues related to using other detergents than the cleaning products mentioned above will not be covered under warranty. We recommend the installation of a water filter to enhance the lifetime of the components. Above 3°dH, a descaling filter must be used. If the GO Combi/TDR 8 S AC is connected to water with more than 3°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.

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## Disclaimer

### **Disclaimer**

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