Fri-Jado
Smart auto-clean rotisseries

For a spotless rotisserie,
every day

fri-jado

making food irresistible

Table of **contents**

www.frijado.com

Say **goodbye** to the hassle of cleaning and **hello** to mouth-watering meals

Always A Spotless Rotisserie

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

Our rotisseries are not only easy to clean, but they also 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.

Advanced Auto Clean System

Save on labor every day as manually cleaning the rotisserie's cavity and accessories belongs to the past. With our **innovative auto-clean technology,** the process is completely hassle-free. **Activated in just 3 clicks**, the rotisserie cleans itself, and any accessories in a matter of time. The automatic cleaning process can be done after hours; **increased cooking volumes and sales throughout the day!**

A low water consumption per cycle and a **hygienic fat collection system**, separating and collecting the fat to prevent blocked drains, should support efficiency and a lower total cost of ownership over the life of the rotisserie.

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.

fri-jado

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
Cleaning Cycle	Fully automatic cleaning system. Dual-Stage Daily Clean, InBetween Clean and Descale. The Fri-Jado cleaning products deal with all possible proteins and eliminates carbon build up and leave no chemical residues. They are operator safe; no direct contact of chemicals
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 browing
Door close function	Door can be closed without manual latching
Drip tray	Avoids water dripping on the floor during cleaning cycle
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 pauzes 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 or cleaning cycle when cleaning the display surface
IP Protection	Protecting class IP20
Forced clean	Detection of cancelled cleaningcycle, ensuring no detergent residue is left
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

Cleaning & Care

Cleaning Cycle	Fully automatic cleaning system. Dual-Stage Daily Clean, InBetween Clean and Descale. The Fri-Jado cleaning products deal with all possible proteins and eliminates carbon build up and leave no chemical residues. They are operator safe; no direct contact with chemicals
Eco friendly cleaning products	Use of phosphate free cleaner and descaler tablets
Operator safe	No direct contact with chemicals
Food safety	Detergents are rinsed through the drain. No chemical residues left in the oven chamber.
Remote control	Monitoring cleaning frequency and water and energy consumption data via the cloud-solution
Swivelling panes	2 pane glass door can be opened entirely for easy interior cleaning
Water filtration system (optional)	Protection of the device against limescale deposits, particles, off-flavor components and chlorine

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	Recipe step, 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 frijado.com/terms-conditions
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 auto-clean

Art. no. 9319205 / Art. no. 9319215 with Wi-Fi

Also available as Space Saver - TDR 5 S auto-clean
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]	905 x 810 x 1735
Shipping dimensions WxDxH [mm]	918 x 1010 x 1985
Net weight [kg]	210
Gross weight [kg]	265

Power requirements

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

Water requirements

Water connection [inches]	3/4
Drain [mm] open	Ø 40
Water pressure (min-max) [bar]	2-5
Water flow [l/m]	10

Noise emission

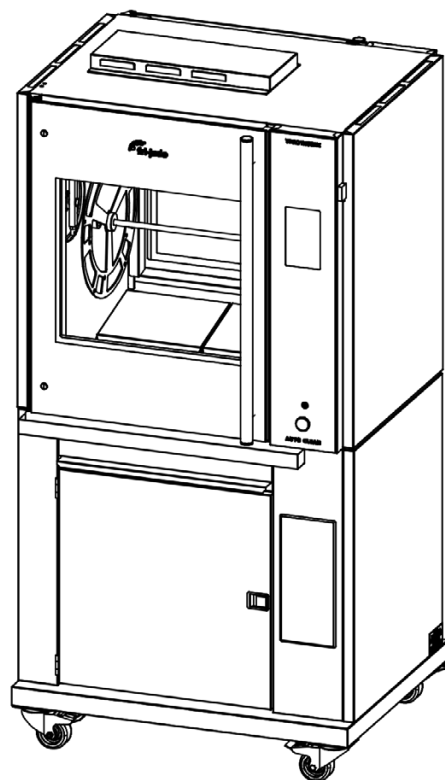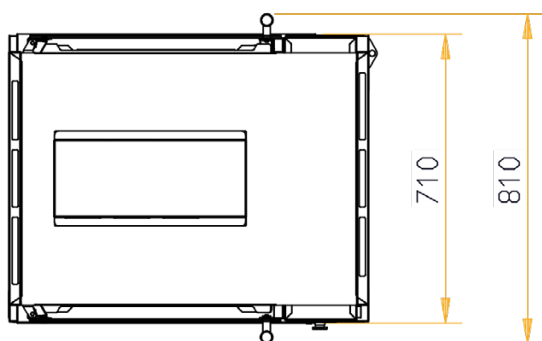| Noise level without hood system [dBA]	<65

IP classification

IP class	IP20

Data (optional)

Wi-Fi module	Integrated

Futher technical information can be found in the installation manual.

TDR 5 S auto-clean

Art. no. 9319205 / Art. no. 9319215 with Wi-Fi

710

810

885

905

1735

1355

630
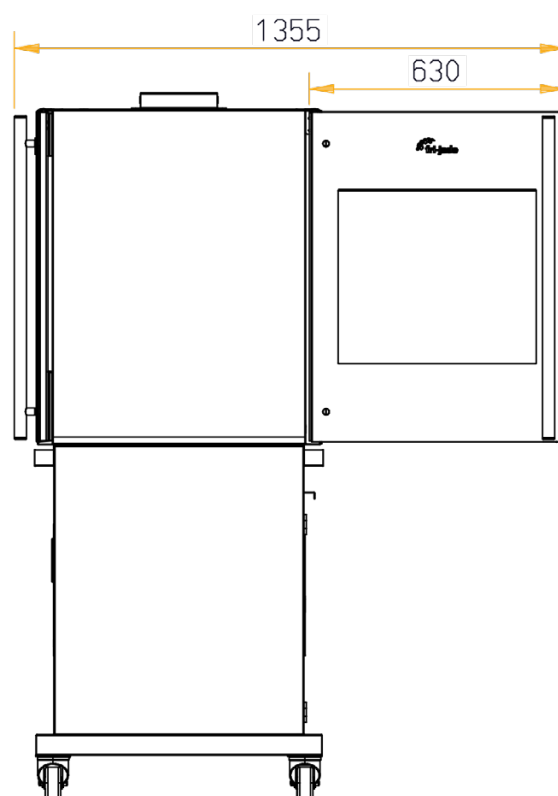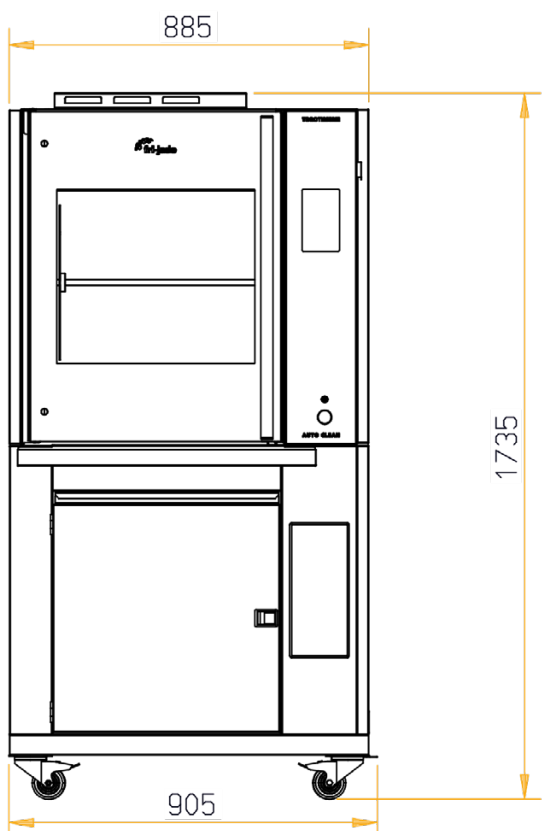
Space Saver Premium

Art. no. 9419000 + 9319203 + 9419800 (TDR with controls on operator side)

Art. no. 9419000 + 9319202 + 9419800 (TDR with controls on customer side)

Features heated display

» TDR 5 S auto-clean on a 2 level heated self-serve display
» Compact solution - roasting and holding within 1m²
» Fully equipped for an auto-clean rotisserie - drain pump, pipework and grease tray integrated in the food display
» Rear loading
» 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
» A fixed water drain is not necessary when using the trolley for collecting waste water (optional)
» See rotisserie details on page 7

Dimensions & weight heated display

Dimensions WxDxH [mm]	900 x 823 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
Lenght of power cable approx. [cm]	220

Noise emission heated display

| Noise level food display [dBA]	<55

IP classification heated display

IP class	IP20

Futher technical information can be found in the installation manual.

Assembly on site needed (forklift)

Space Saver Premium
TDR 5 S auto-clean + heated display

Art. no. 9419000 + 9319203 + 9419800 (TDR with controls on operator side)

Art. no. 9419000 + 9319202 + 9419800 (TDR with controls on customer side)
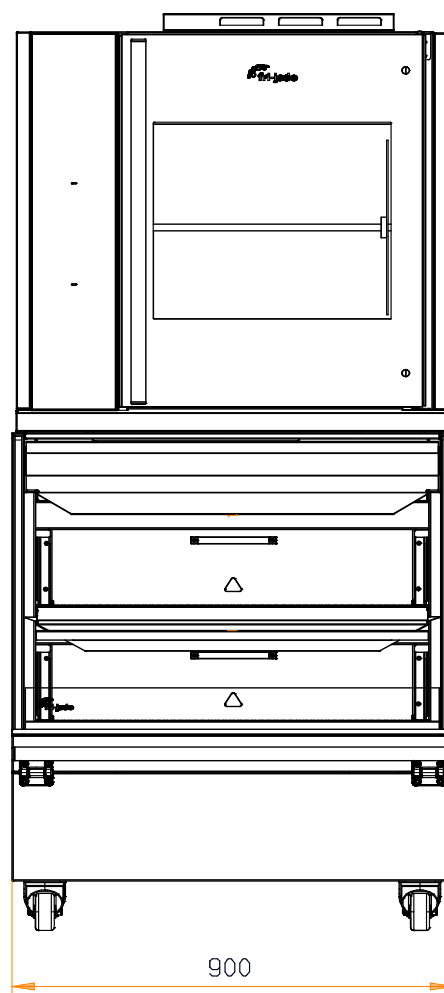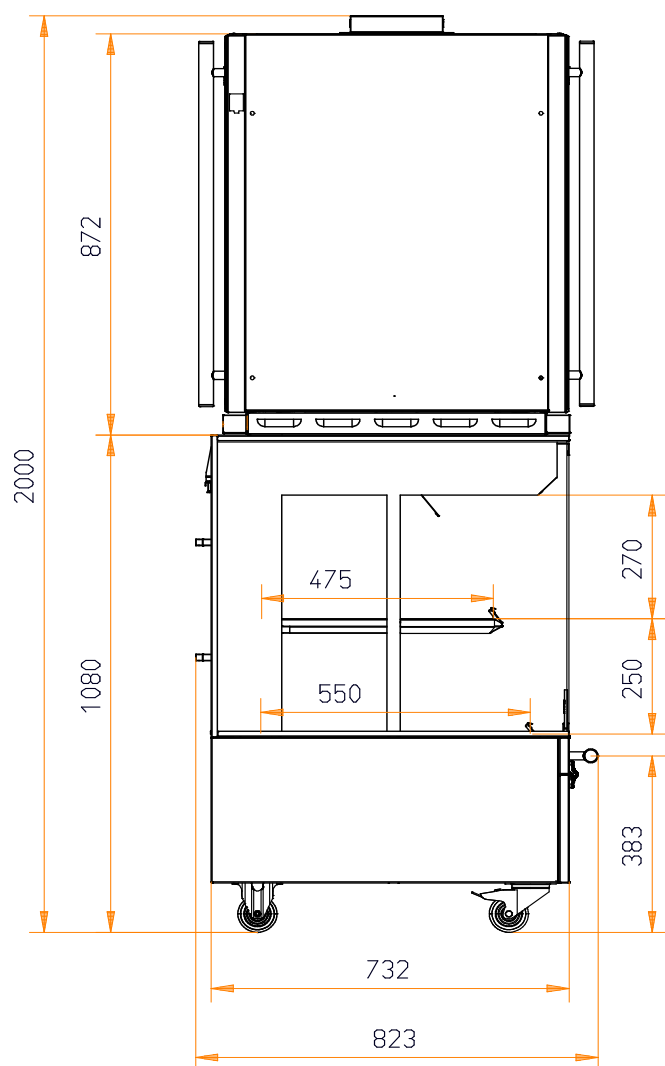
TDR 8 S auto-clean

Art. no. 9319048 / Art. no. 9319058 with Wi-Fi

Also available as Show&GO - TDR 8 S auto-clean stacked on a GO 1.06 Combi Oven. See page 13

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 - incl. swivel castors]	1110 x 975 x 1800
Shipping dimensions WxDxH [mm]	1091 x 1176 x 2364
Net weight [kg]	350
Gross weight [kg]	375

Power requirements

Power [kW]	13.6
Voltage	3N~ 400/230V
Amps [A]	21 (3x)
Frequency [Hz]	50-60
Plug	CEE-form 32 A
Lenght of power cable approx. [cm]	220

Water requirements

Water connection [inches]	3/4
Drain [mm]	Ø 40
Water pressure (min-max) [bar]	2-5
Water flow [l/m]	10

Noise emission

Noise level without hood system [dBA]	<64

IP classification

IP class	IP20

Data (optional)

Wi-Fi module	Integrated

Futher technical information can be found in the installation manual.

TDR 8 S auto-clean

Art. no. 9319048 / Art. no. 9319058 with Wi-Fi
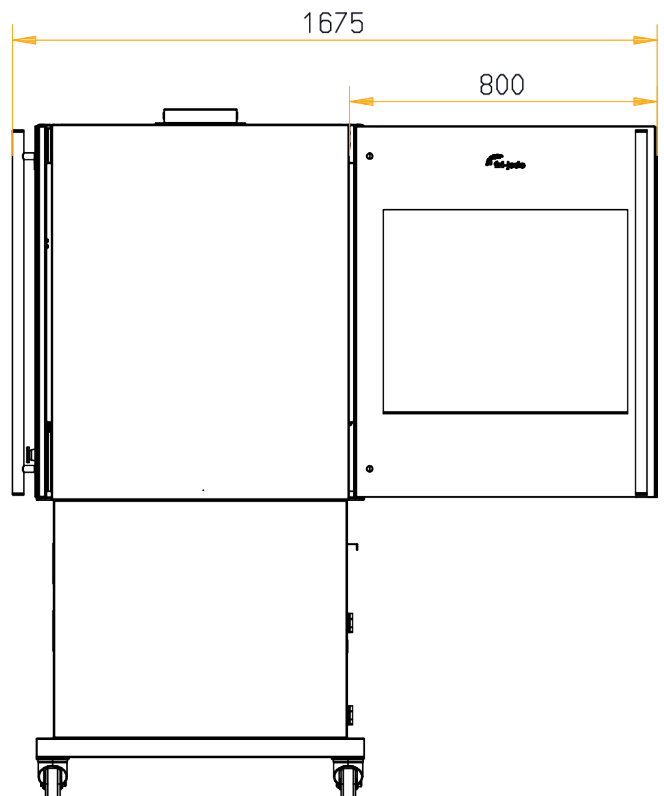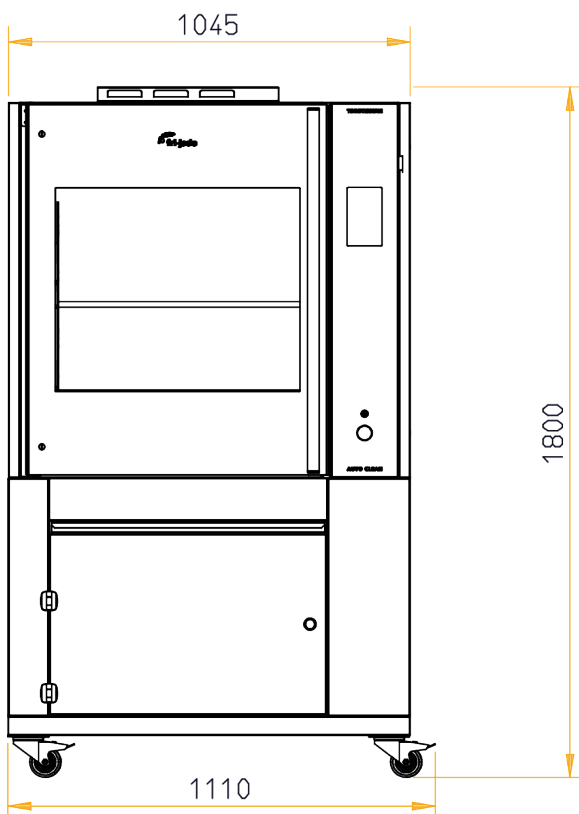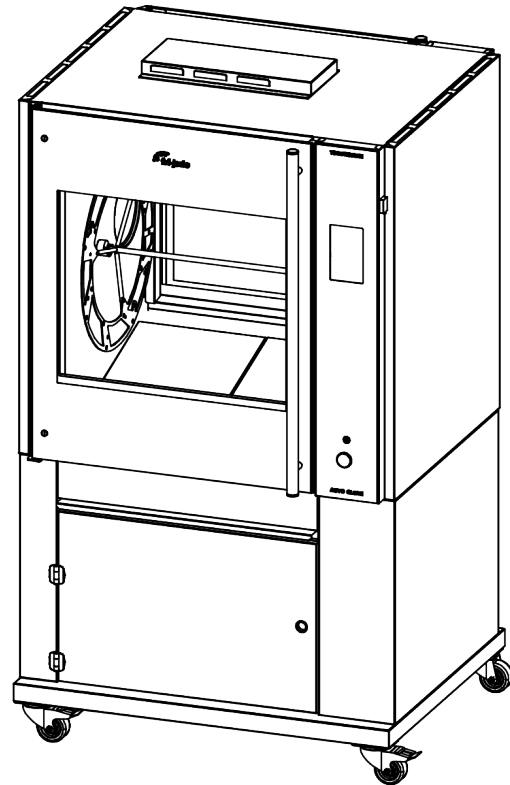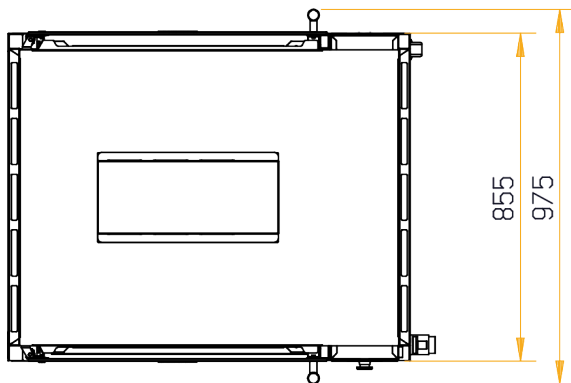
Show&GO - TDR 8 S auto-clean + GO 1.06

Art. no. 3739031 Solid back

Art. no. 3739032 PassThrough

Features GO combi oven

» Available as Solid back or PassThrough

» Maximised capacity and flexibility

» 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. - page 27

» See rotisserie details on page 11

☰ Capacity GO 1.06

Levels	7 x 1/1 GN
Insertion	Lengthwise
Insertion distance [mm]	70
Max load per level [kg]	4.5
Max load per oven [kg]	31.5

◊ Water requirements GO 1.06

Water connection [inches]	3/4
Drain [mm]	Ø 50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Futher GO technical information can be found in the GO Combi leaflet
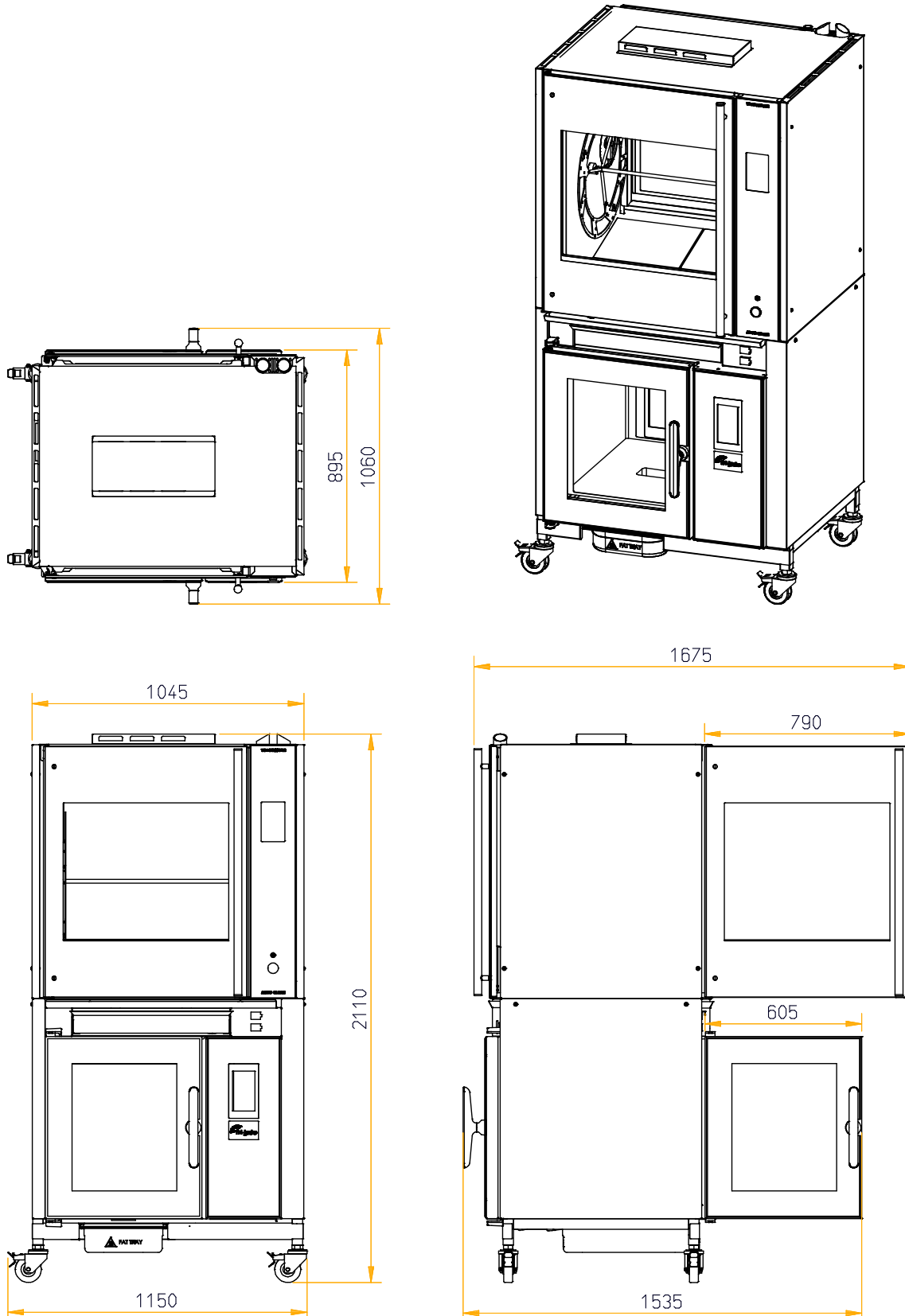
Show&GO Solid back

Art. no. 3739031 Solid back
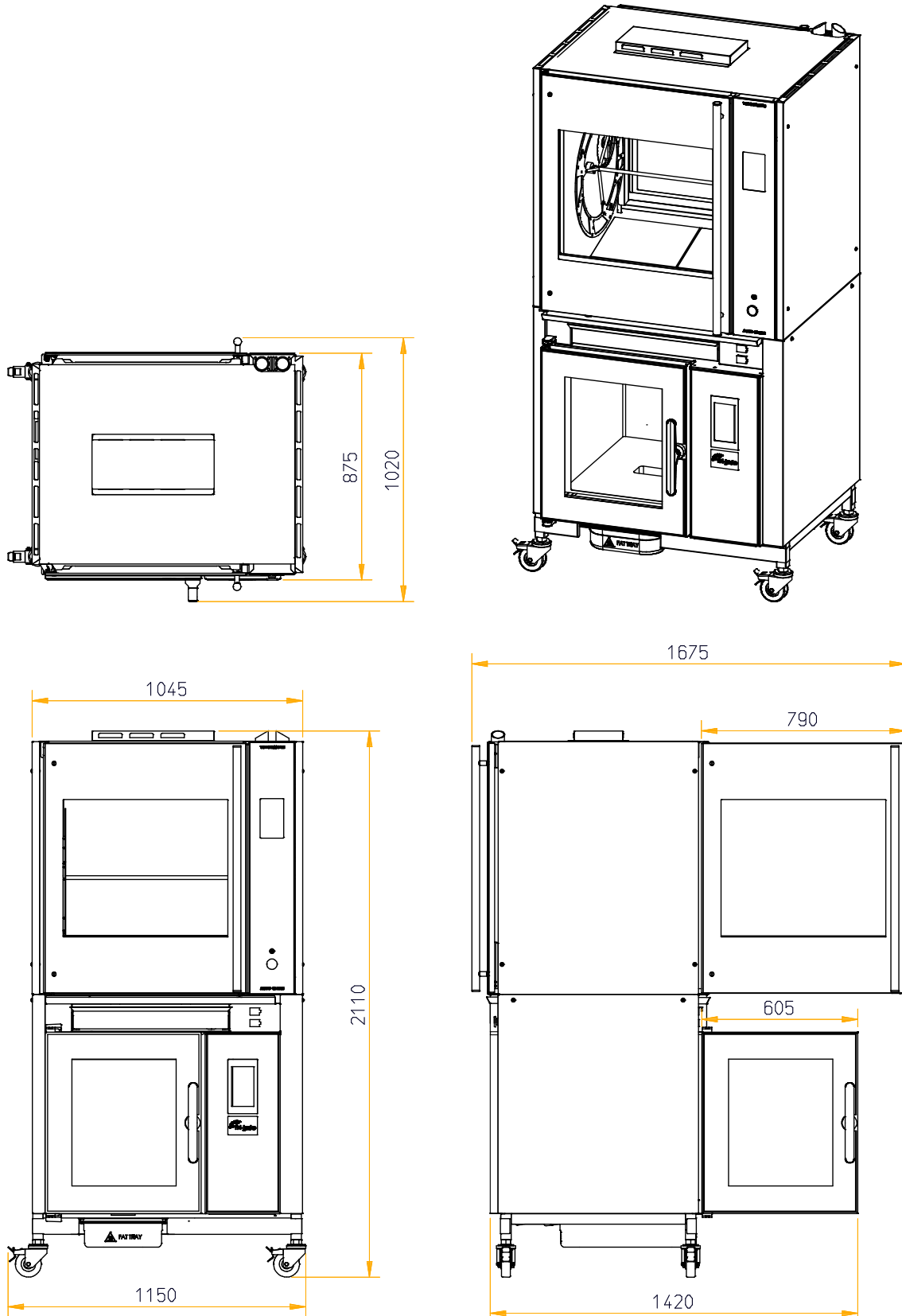
Show&GO PassThrough

Art. no. 3739032 PassThrough

TDR 8 + 8 S auto-clean

Art. no. 9319088 / Art. no. 9319098 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]	1065 x 975 x 2135
Shipping dimensions WxDxH [mm]	1091 x 1176 x 2364
Net weight [kg]	430
Gross weight [kg]	495

🔌 Power requirements

Power [kW]	27.2
Voltage	3N~ 400/230V
Amps [A]	41 (3x)
Frequency [Hz]	50-60
Plug	CEE-form 63 A
Lenght of power cable approx. [cm]	220

💧 Water requirements

Water connection [inches]	3/4
Drain [mm]	2x Ø 40
Water pressure (min-max) [bar]	2-5
Water flow [l/m]	10

🔊 Noise emission

Noise level without hood system [dBA]	<66

🛡 IP classification

IP class	IP20

☁ Data (optional)

Wi-Fi module	Integrated

Futher technical information can be found in the installation manual.

TDR 8 + 8 S auto-clean

Art. no. 9319088 / Art. no. 9319098 with Wi-Fi

855

975

1045

2135

1065

1670

800
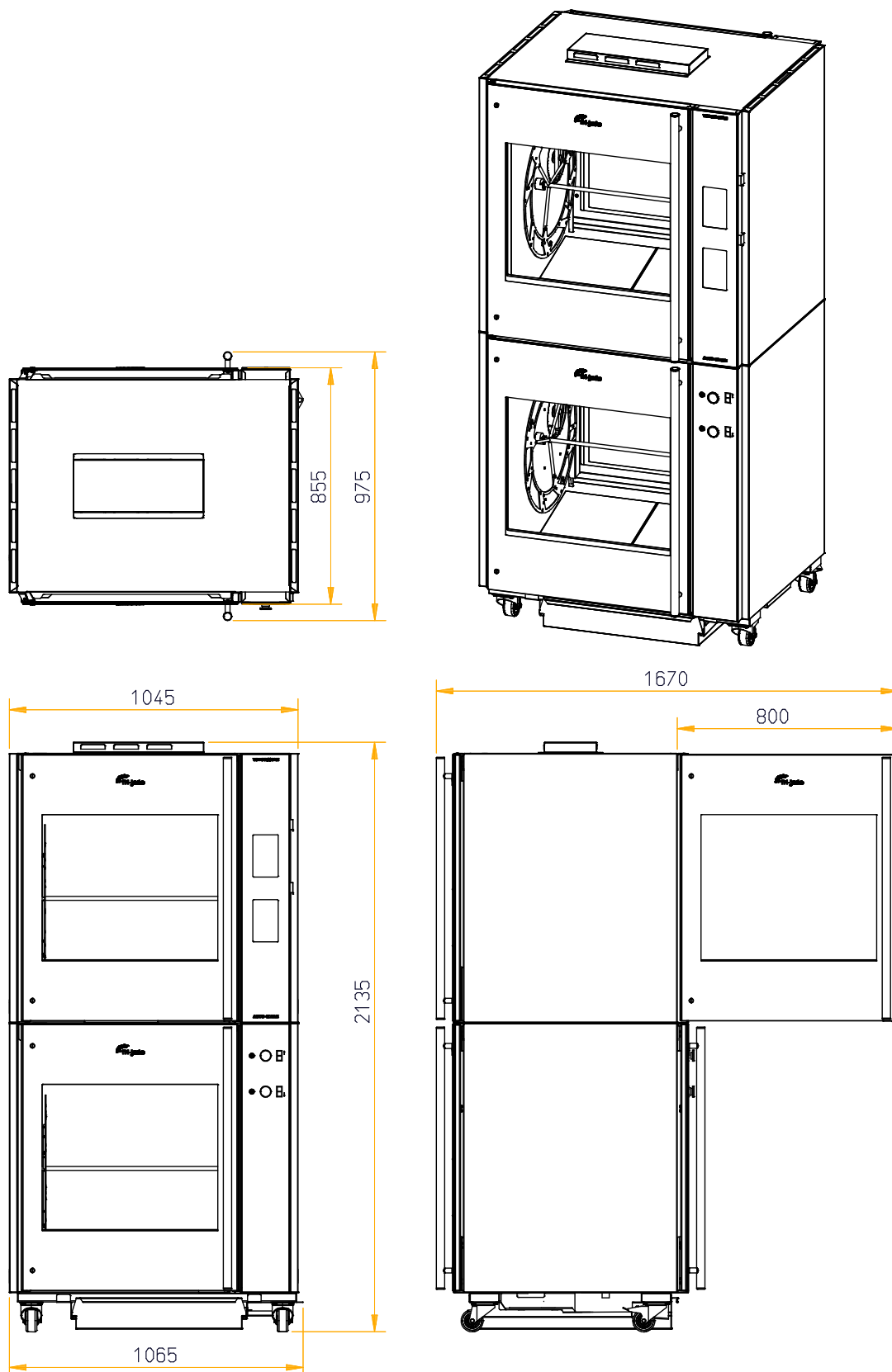
LDR 8 S auto-clean

Art. no. 9349607 / Art. no. 9349608 with Wi-Fi

Capacity

Meat fork/V-spit positions	8
Basket positions	7
Chickens per batch - on meat forks	56-48 (1.2 - 1.8kg)
Chickens per batch - in baskets	35-28 (1.2 - 1.8kg)

Dimensions & weight

Dimensions WxDxH [mm - incl. swivel castors]	1400 x 975 x 1800
Shipping dimensions WxDxH [mm]	1096 x 1437 x 1986
Net weight [kg]	288
Gross weight [kg]	338

Power requirements

Power [kW]	20.6
Voltage	3N~ 400/230V
Amps [A]	31 (3x)
Frequency [Hz]	50-60
Plug	CEE-form 32 A
Lenght of power cable approx. [cm]	220

Water requirements

Water connection [inches]	3/4
Drain [mm]	Ø 40
Water pressure (min-max) [bar]	2-5
Water flow [l/m]	10

Noise emission

Noise level without hood system [dBA]	<70

IP classification

IP class	IP20

Data (optional)

Wi-Fi module	Integrated

Futher technical information can be found in the installation manual.

LDR 8 S auto-clean

Art. no. 9349607 / Art. no. 9349608 with Wi-Fi

855
975

1285

1800

1400

1880

1010
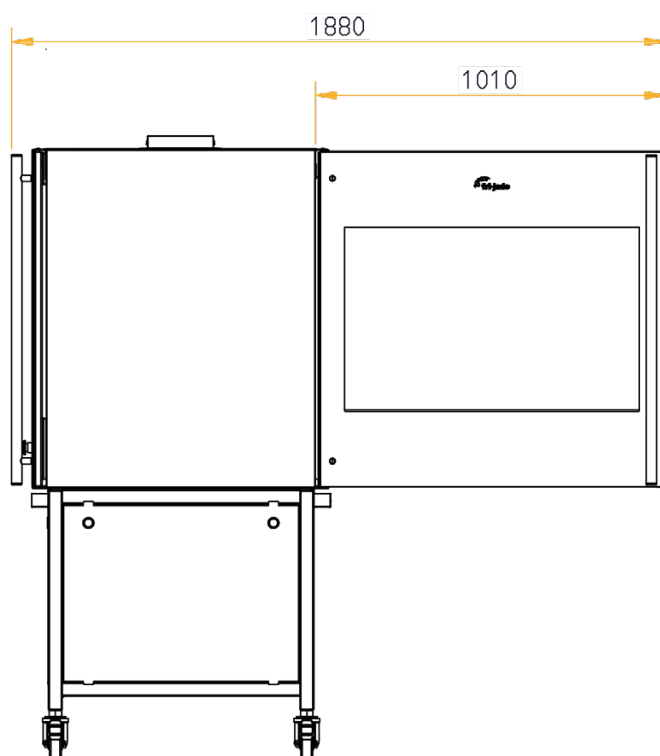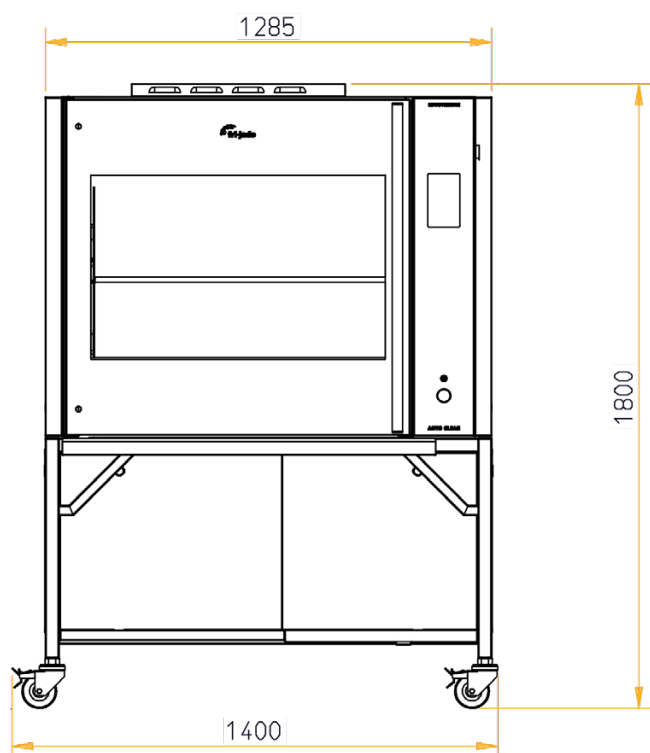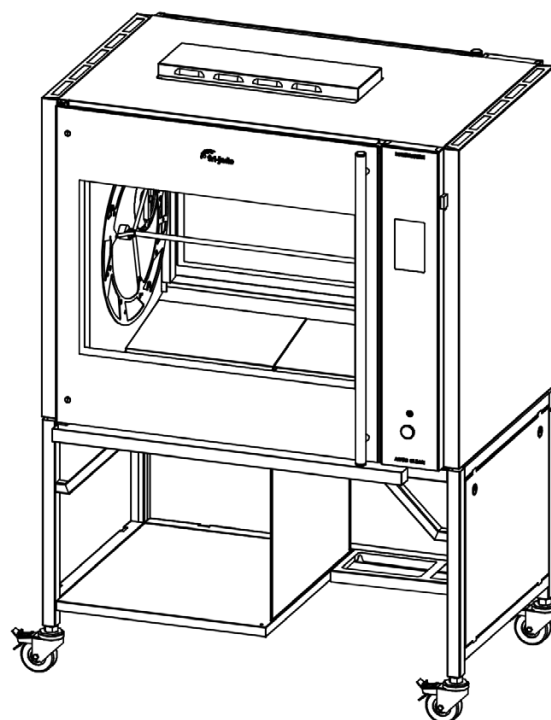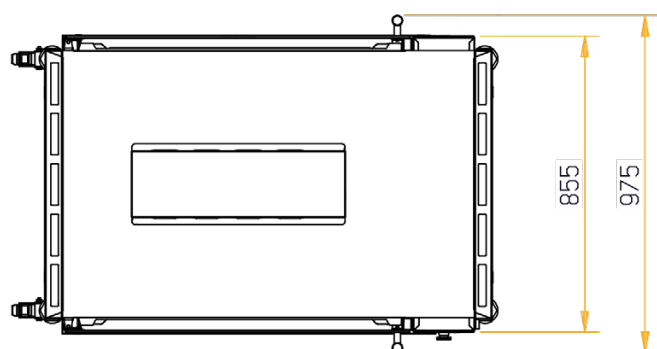
LDR 8 + 8 S auto-clean

Art. no. 9349657 / Art. no. 9349658 with Wi-Fi

Capacity

Meat fork/V-spit positions	16
Basket positions	14
Chickens per batch - on meat forks	112-96 (1.2 - 1.8kg)
Chickens per batch - in baskets	70-56 (1.2 - 1.8kg)

Dimensions & weight

Dimensions WxDxH [mm]	1285 x 975 x 2130
Shipping dimensions WxDxH [mm]	1440 x 1100 x 2430
Net weight [kg]	367
Gross weight [kg]	420

Power requirements

Power [kW]	41.2
Voltage	3N~ 400/230V
Amps [A]	62 (3x)
Frequency [Hz]	50-60
Plug	CEE-form 63 A
Lenght of power cable approx. [cm]	220

Water requirements

Water connection [inches]	3/4
Drain [mm]	2x Ø 40
Water pressure (min-max) [bar]	2-5
Water flow [l/m]	10

Noise emission

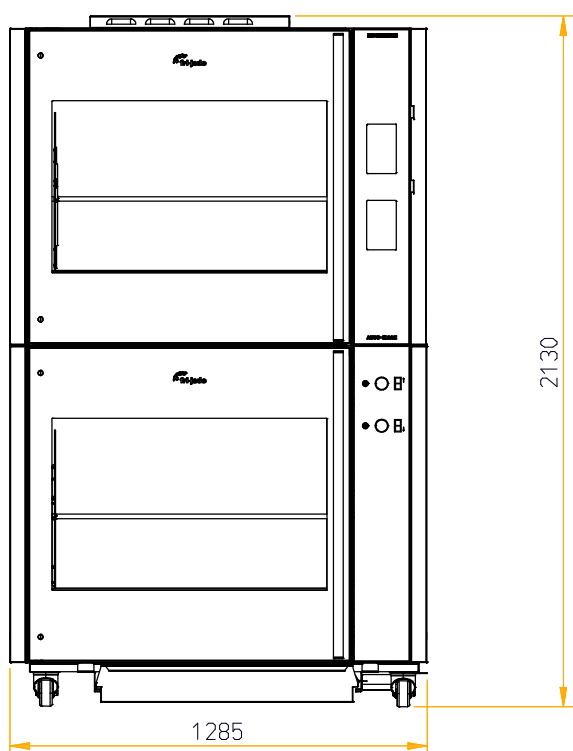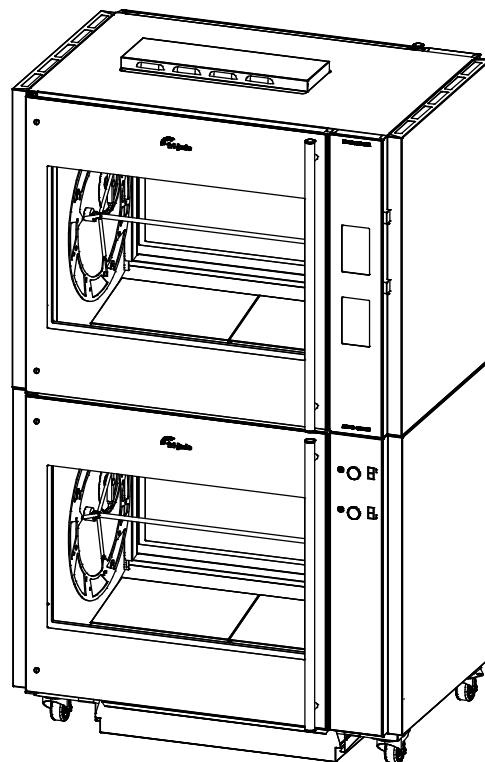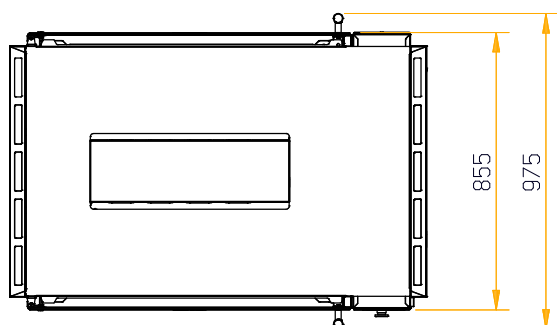| Noise level without hood system [dBA]	<67

IP classification

IP class	IP20

Data (optional)

Wi-Fi module	Integrated

Futher technical information can be found in the installation manual.

LDR 8 + 8 S auto-clean

Art. no. 9349657 / Art. no. 9349658 with Wi-Fi

855

975

1885

1010

2130

1285
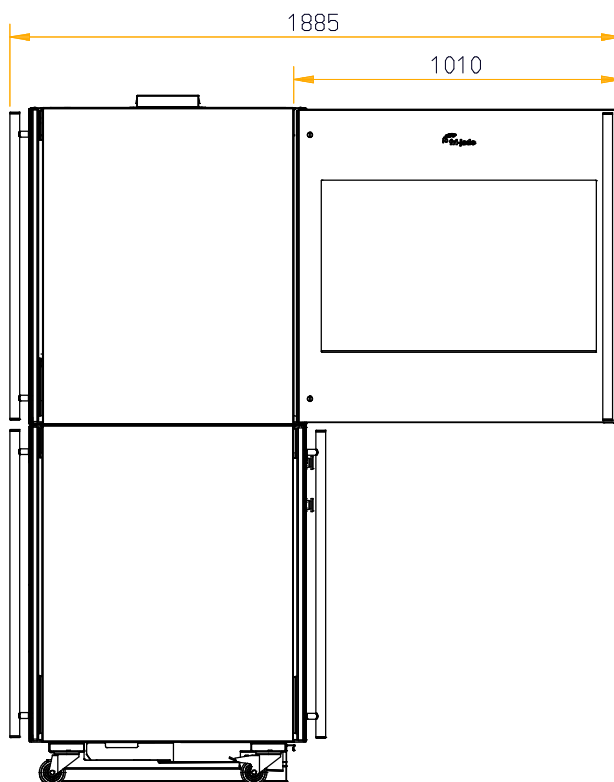
Ventless Hood TDR auto-clean

TDR 5 S auto-clean

Art. no. 9318062

⬛ Dimensions & weight

Dimensions (WxDxH) [mm]	885 x 930 x 375
Shipping dimensions (WxDxH) [mm]	1025 x 1020 x 681
Net weight [kg]	77
Gross weight [kg]	95

🔌 Power requirements

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

🔊 Noise emission

Noise level [dBA]	<67

TDR 8 S auto-clean/TDR 8 + 8 S auto-clean

Art. no. 9318060

⬛ Dimensions & weight

Dimensions (WxDxH) [mm]	1045 x 1080 x 375
Shipping dimensions (WxDxH) [mm]	1143 x 1215 x 681
Net weight [kg]	85
Gross weight [kg]	105

🔌 Power requirements

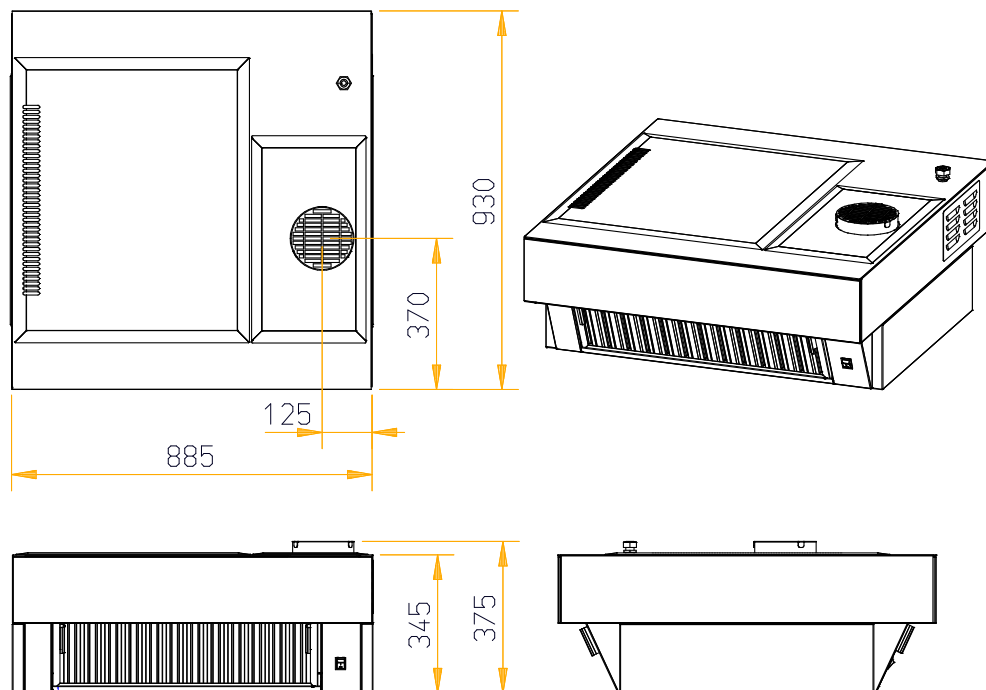|	
Power [kW]	0.4
Voltage	1N~ 230V
Amps [A]	1.5
Frequency [Hz]	50-60
Plug	Schuko 16 A
Lenght of power cable approx. [cm]	220

🔊 Noise emission

Noise level [dBA]	<67

Futher technical information can be found in the installation manual.
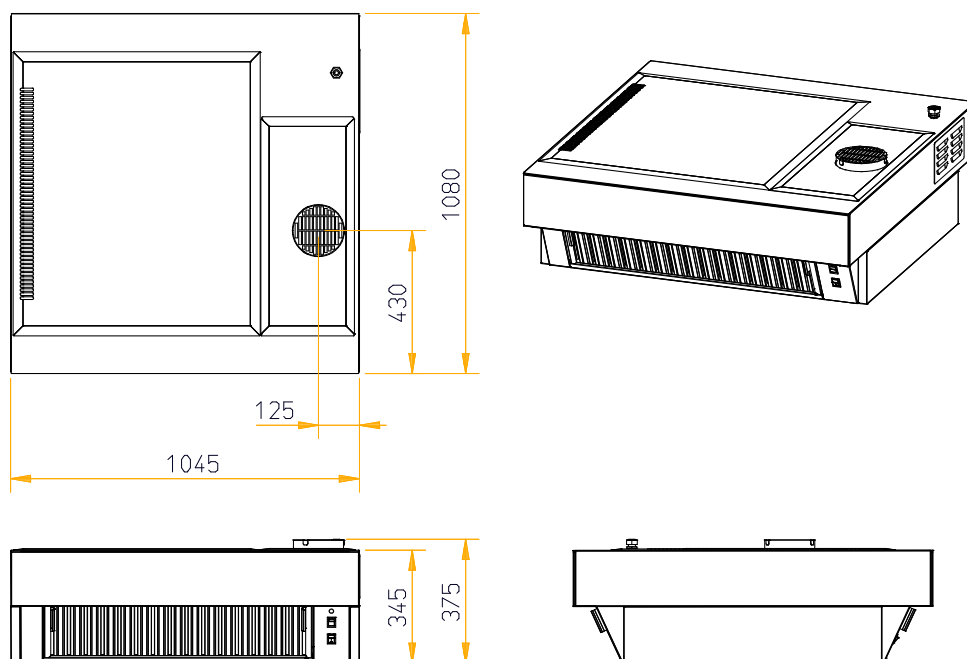
Ventless Hood TDR auto-clean

TDR 5 S auto-clean

Art. no. 9318062

TDR 8 S auto-clean / TDR 8 + 8 S auto-clean

Art. no. 9318060

Ventless Hood LDR auto-clean

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

Art. no. 9348020

Dimensions & weight

Dimensions (WxDxH) [mm]	1285 x 1080 x 375
Shipping dimensions (WxDxH) [mm]	1390 x 1250 x 690
Net weight [kg]	90
Gross weight [kg]	125

Power requirements

Power [kW]	0.5
Voltage	1N~ 230V
Amps [A]	1.5
Frequency [Hz]	50-60
Plug	Schuko 16 A
Lenght of power cable approx. [cm]	220

Noise emission

Noise level [dBA]	<67

Futher technical information can be found in the installation manual.

Ventless Hood LDR auto-clean

Art. no. 9348020

LDR 8 S auto-clean / LDR 8 + 8 S auto-clean

1080

430

145

1285

345

375
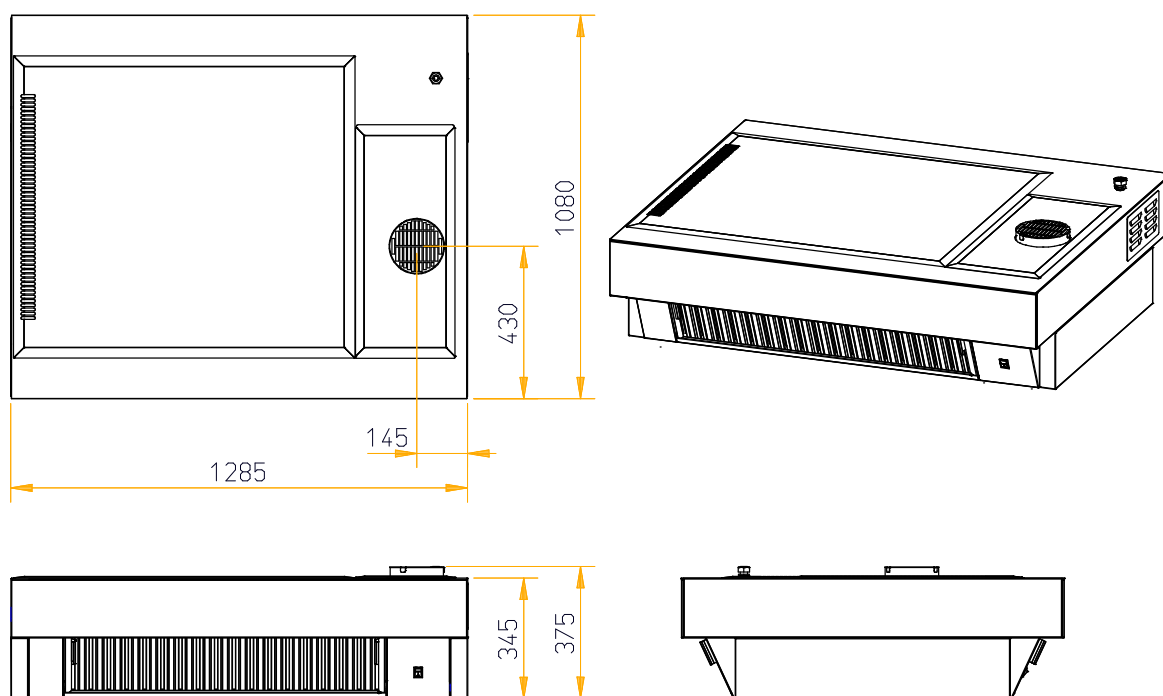
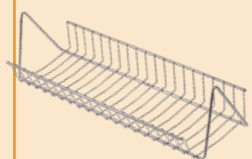# Smart auto-clean rotisseries

Art. no. can be found on page 29
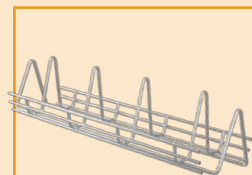
Chicken rack
Designed for easy loading and safe unloading

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

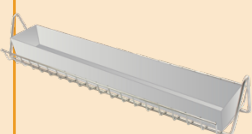**Multi purpose basket**
For easy loading of poultry, poultry parts, other meat dished (like ribs, meat loaf and others) and fish
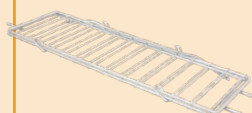

Multi purpose basket insert
For dishes to be cooked in their own natural juices, or from products cooked in the same batch. Typically for roasting vegetables and fruit or potato wedges cooked in poultry fat. Additionally, the inserts can serve for baking various products
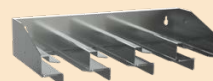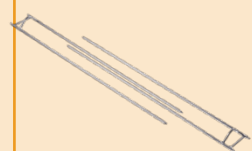

Butterfly chicken rack
Designed to evenly roast half- or butterfly chicken. Also useful for flat products like ribs, picanha and whole fish

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

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

Trolley for V-spits
Designed for a convenient transfer of the poultry during the cooking process

Spitting Assistent V-spit
Designed to help make spitting your poultry a lot easier and safer

Wall rack for V-spits LDR
Designed to keep your V-spits in easy reach and all in one place

Wall rack for V-spits TDR
Designed to keep your V-spits in easy reach and all in one place

Front door set - LDR only
Doors designed to close the underframe

(not compatible with stacked units)

Waste water trolley
No waste water connection needed with the Space Saver - the display can hold a trolley for waste water collection

(compatible with Space Saver Premium)

Heated Grease Reservoir - LDR auto-clean

Art. no. 9318075

Manages grease handling process

The heated grease reservoir is designed to manage the entire grease handling process efficiently. As grease accumulates during cooking, it is channeled into the reservoir, where it is kept at an optimal temperature. This not only prevents the grease from solidifying but also ensures that it remains in a liquid state, making it easier to handle and transport.

Enhanced safety

By containing and heating grease in a controlled manner, it reduces the risk of accidents caused by hot, splattering grease. This innovation ensures a safer environment for both customers and staff.

Seamless integration

The heated grease reservoir's design is tailored to match open underframes, ensuring it seamlessly integrates. The reservoir is wired into the rotisserie, no extra socket needed.

Not compatible with stacked units

SmartConnect
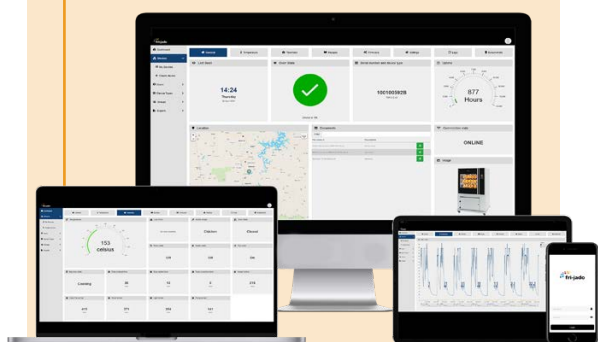
Your equipment connected

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.

Smart auto-clean rotisseries

Art. no. can be found on page 29

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. The first stage is an enzyme based product. 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 possible proteins
- Dissolves grease and eliminates carbon build up
- Operator safe: no direct contact of chemicals
- Food safety:no chemical residu

Contents per bucket: 72 caps

Fri-Jado InBetween 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.

Smart auto-clean rotisseries

Accessories

Description	TDR 5 S	TDR 8 S + TDR 8 + 8 S	LDR 8 S + LDR 8 + 8 S
	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 (2x)	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 Assistent	9298040	9298040	9348010
Wall rack for V-spits	9298041	9298041	9348008
Front door set for open underframe *	n/a	n/a	9348012
Heated Grease Reservoir *	n/a	n/a	9318075
Waste water trolley - Space Saver Premium	9419802	n/a	n/a

* Not compatible with stacked units

Cleaning & Care

	Number	Area Details
Fri-Jado ProteClean EU[+]	9311066	A/B/BG/BY/CH/CY/CZ/D/E/F/FIN/GB/GR/H/HR/I/IL/IRL/N/NL/P/ PL/RO/S/SLO/TR/UA
Fri-Jado ProteClean Americas[+]	9311062	US/CA/MX/CR/CL/GT/PE/CO/BR/ZA/AU
Fri-Jado ProteClean Rest of the world	9311068	Countries not mentioned above
Fri-Jado In Between Clean EU[+]	9312170	A/B/BG/BY/CH/CY/CZ/D/E/F/FIN/GB/GR/H/HR/I/IL/IRL/N/NL/P/ PL/RO/S/SLO/TR/UA
Fri-Jado RotiShine Descale	9312088	A/B/CA/CH/D/E/F/GB/I/IRL/NL/US

Smart auto-clean rotisseries

	TDR 5 S auto-clean	TDR 8 S auto-clean	TDR 8 + 8 S auto-clean
Capacity meat fork/v-spit*	20	40	80
Capacity basket*	15	28	56
Dimensions W x D x H [mm]	905 x 810 x 1735	1110 x 975 x 1800 (width incl swivel castors)	1065 x 975 x 2135
Net weight [kg]	210	350	430
Water connection [inches]	3/4	3/4	3/4
Drain open [mm]	Ø 40	Ø 40	2x Ø 40
Water pressure (min-max) [bar]	2-5	2-5	2-5
Water flow [l/m]	10	10	10
Power [kW]	6.6	13.6	27.2
Voltage	3N~ 400/230V	3N~ 400/230V	3N~ 400/230V
Plug	CEE-form 16 A	CEE-form 32 A	CEE-form 63 A

Smart auto-clean rotisseries Large

	LDR 8 S auto-clean	LDR 8 + 8 S auto-clean
Capacity meat fork/v-spit*	56	112
Capacity basket*	35	70
Dimensions W x D x H [mm]	1400 x 975 x 1800 (width incl swivel castors)	1285 x 975 x 2130
Net weight [kg]	288	367
Water connection [inches]	3/4	3/4
Drain open [mm]	Ø 40	2x Ø 40
Water pressure (min-max) [bar]	2-5	2-5
Water flow [l/m]	10	10
Power [kW]	20.6	41.2
Voltage	3N~ 400/230V	3N~ 400/230V
Plug	CEE-form 32 A	CEE-form 63 A

* based on 1.2kg chickens

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