

Rotisseries & Combi Ovens





Rotisseries & Combi Ovens



Fri-Jado 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.

Fri-Jado GO Combi Oven: 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.

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

TDR S auto-clean

**Effortless rotisserie cleaning:
discover Fri-Jado's time-saving solution**

- » Saves time: automatic cleaning system
- » Food safety: Cook Correction controls product quality
- » Doors on both sides: Avoid cross contamination by separate raw from cooked
- » Energy saving technology: high-speed double loop convection & Eco Cooking
- » Flexibility: position anywhere in the store with ventless hood (optional)
- » USB connection for easy transfer of data and programs
- » Optional SmartConnect: Wi-Fi for monitoring and recipe management via the cloud based dashboard
- » Accessories available for preparation of chicken, chicken parts, ribs, etc.
- » Available as:
 - » TDR 5 S AC - rotor up to 20/15 chickens on meatforks/baskets (1.2kg*)
 - » TDR 8 S AC - rotor up to 40/28 chickens on meatforks/baskets (1.2kg*)
 - » TDR 8 + 8 S AC - rotor up to 80/56 chickens on meatforks/baskets (1.2kg*)

Smart auto-clean rotisseries

Every day a spotless rotisserie



**Automatic cleaning
system**



Energy Saver



**Smart: advanced
technologies**



**Adaptive
positioning**



**Operator friendly
touchscreen**

**per chicken*



Ventless hood

- » **Superior air filtration:** removing grease-laden vapor and odors
- » **Cost-efficient solution:** say goodbye to expenses and complexities associated with central extraction systems
- » **Unmatched flexibility:** freedom to position the rotisserie anywhere within your store

LDR S auto-clean

**Go BIG with the LDR,
increase production and profit**

- » Saves time: automatic cleaning system
- » Food safety: Cook Correction controls product quality
- » Doors on both sides: Avoid cross contamination by separate raw from cooked
- » Energy saving technology: high-speed double loop convection & Eco Cooking
- » Flexibility: position anywhere in the store with ventless hood (optional)
- » USB connection for easy transfer of data and programs
- » Optional SmartConnect: Wi-Fi for monitoring and recipe management via the cloud based dashboard
- » Accessories available for preparation of chicken, chicken parts, ribs, etc.
- » Available as:
 - » LDR 8 S AC - rotor up to 56-48 chickens on meatforks or 35-28 chickens in baskets (based on 1.2kg-1.8kg chicken)
 - » LDR 8 + 8 S AC - rotor up to 112-96 chickens on meatforks or 70-56 chickens in baskets (based on 1.2kg-1.8kg chicken)

Smart auto-clean rotoisseries Large

Ideal for high-volume locations



High-volume loading



**Operator friendly
touchscreen**



**Automatic cleaning
system**



Energy Saver



**Smart: advanced
technologies**



**Adaptive
positioning**



Ventless hood

- » **Superior air filtration:** removing grease-laden vapor and odors
- » **Cost-efficient solution:** say goodbye to expenses and complexities associated with central extraction systems
- » **Unmatched flexibility:** freedom to position the rotisserie anywhere within your store



TDR S

Smart rotisseries, your ultimate front cooking appliance

- » Food safety: Cook Correction controls product quality
- » Doors on both sides: Avoid cross contamination by separate raw from cooked
- » Energy saving technology: high-speed double loop convection & Eco Cooking
- » Flexibility: position anywhere in the store with matching stand and/or with ventless hood (both optional)
- » USB connection for easy transfer of data and programs
- » Optional SmartConnect: Wi-Fi for monitoring and recipe management via the cloud based dashboard
- » Accessories available for preparation of chicken, chicken parts, ribs, etc.
- » Available as:
 - » TDR 5 S - rotor up to 20/15 chickens on meatforks/baskets (1.2kg*)
 - » TDR 8 S - rotor up to 40/28 chickens on meatforks/baskets (1.2kg*)
 - » TDR 8 + 8 S - rotor up to 80/56 chickens on meatforks/baskets (1.2kg*)



Smart: advanced technologies



Energy Saver



Operator friendly touchscreen



Adaptive positioning

Smart rotisseries

Roasting delicious products while
creating attraction



**per chicken*



Ventless hood

- » **Superior air filtration:** removing grease-laden vapor and odors
- » **Cost-efficient solution:** say goodbye to expenses and complexities associated with central extraction systems
- » **Unmatched flexibility:** freedom to position the rotisserie anywhere within your store

TDR M & TG-4

Manual rotisseries

for crispy, delicious and appetizing products

- » Controls with simple manual settings
- » User-friendly; set time, temperature and start the rotisserie
- » Efficient heat transfer reduces energy consumption
- » Flexibility: position TDR M anywhere in the store with matching stand and/or ventless hood (both optional) or easily position TG-4 on a table-top
- » Doors on both sides of the TDR M - Avoid cross contamination by separating the raw from the cooked area
- » Range of accessories available for preparation of chicken, chicken parts, ribs, etc.
- » Available as:
 - » TG-4 - rotor up to 16/12 chickens on meatforks/baskets (1.2kg*)
 - » TDR 5 M - rotor up to 20/15 chickens on meatforks/baskets (1.2kg*)
 - » TDR 8 M - rotor up to 40/28 chickens on meatforks/baskets (1.2kg*)
 - » TDR 8 + 8 M - rotor up to 80/56 chickens on meatforks/baskets (1.2kg*)

Manual rotisseries

Roasting delicious products while creating attraction



Easy manual controls



Energy Saver



Adaptive positioning



*per chicken



**not available for TG-4*

Ventless hood*

- » **Superior air filtration:** removing grease-laden vapor and odors
- » **Cost-efficient solution:** say goodbye to expenses and complexities associated with central extraction systems
- » **Unmatched flexibility:** freedom to position the rotisserie anywhere within your store

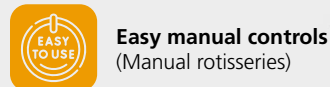
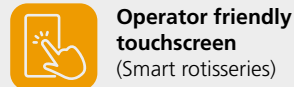
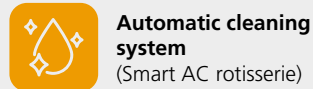
Space Saver - Rotisserie and heated display combination

The newest generation of the Space Saver with a TDR 5 auto-clean rotisserie is a absolute game-changer!

- » TDR 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 1m²

Heated Food Display:

- » 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
- » Display available in rear loading (Premium - designed for auto-clean rotisserie) and solid back



Space Saver

For roasting and holding packaged food



HOT BLANKET TECHNOLOGY

STANDARD HEATED UNITS



HEATING FROM THE TOP

FRI-JADO UNITS



HEATING FROM THE BOTTOM



HOT BLANKET TECHNOLOGY

GO Combi ovens

Bring quality and consistency to all your food outlets

- » Quality: always the perfect result with intelligent ClimateControl
- » Consistency: preset and locked programs prevent errors
- » Simplicity: intuitive self-explanatory user interface
- » Max. throughput: shorter cooking times, mixed loads with Menuplanner
- » Reliable: robust & built-to-last for heavy-duty operation
- » Food safety: pass-through to avoid cross contamination
- » Clean: auto cleaning system CareClean, incl. fast clean
- » Low TCO: boilerless, low energy & water consumption, long service life
- » Remote control: Cloud connection for online fleet management
- » Models:
 - » GO 1.06 solid back or pass through
 - » GO 1.10 solid back or pass through
 - » Two-GO 1.06 + 1.06 or 1.06 + 1.10



Automatic cleaning system



Energy Saver



Smart: advanced technologies



Mixed load capabilities



Operator friendly touchscreen

GO Combi

Designed for food retail.
GO. Fits in. Stands out.





Show & GO - Stacked TDR 8 S AC + GO 1.06

The ultimate mix to enhance your culinary capabilities, benefiting from the TDR's expertise in roasting meats and the GO combi oven's versatile cooking modes.

- » Increased Cooking Options: Harness benefits of both cooking methods.
- » Productivity: Combination of 8 spits in auto-clean rotisserie and 7 x 1/1 GN capacity in GO combi enhances output.
- » Consistent Results: Precision of a combi oven's temperature and humidity control, combined with the rotisserie's even cooking, result in more consistent, high-quality dishes.
- » 1m² Space Optimization: Save space by stacking
- » Energy Efficiency: Both pieces of equipment hold energy saving technologies.
- » Menu Expansion: Diversify menu offerings with the ability to use both cooking methods.
- » Ease of Use: User-friendly interfaces and programmable settings for both combi and rotisserie.
- » Cleaning: Optimal operational efficiency with automatic cleaning and integrated grease collection system



Automatic cleaning system



Energy Saver



Smart: advanced technologies



Saves floor space



Operator friendly touchscreen



Mixed load capabilities

Show & GO

For roasting and versatile cooking





For more information about Fri-Jado equipment,
please visit the Fri-Jado website.

www.frijado.com or
scan the QR code



Fri-Jado equipment is used daily by renowned supermarket organisations, convenience stores, fast-food restaurants, specialty stores and petrol stations throughout the entire world. Among:





making food irresistible

www.frijado.com