



TDR 8 s auto-clean

Save time, save costs and boost your sales with a spotless cooking theatre that offers all the benefits of a traditional Fri-Jado rotisserie. The TDR 5 s auto-clean enables the operator to spend valuable time on what's most important: serving customers.

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 TDR.

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**.

Full USB connectivity achieves quick data transfer for new recipes and an optional Wi-Fi connectivity allows a business to monitor usage and control recipe management remotely via a cloud-based dashboard.



Ventless Hood (optional)



SmartConnect - your equipment connected (optional)



Features TDR 8 s auto-clean

Top features

- Outstanding food quality: high-speed convection for even cooking and radiant heat for uniform browning
- 250 programs with up to 9 cook stages per program
- Cook Correction detects and automatically corrects abnormalities during the cook cycle
- Automatic cleaning system compatible with Fri-Jado Rotisserie cleaning products
- Cleaning cycle that can be done overnight or during quiet trading hours, saving valuable time
- Appetising cooking theatre thanks to large glass surface and brilliant lighting

Standard characteristics

- Simple to use touch screen controls
- Supplied on matching stand
- 5 Meat fork or V-spit positions, 5 basket or rack positions
- Rotor for up to 20 chickens (1.2 kg) per batch
- Safety stop when door opens
- Cool double glass doors, safe to touch
- USB connection for easy transfer of data and programs
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Accessories

- Meat forks (included)
- Multi-purpose baskets
- Inserts for baskets
- V-spits
- Butterfly chicken racks

Optional

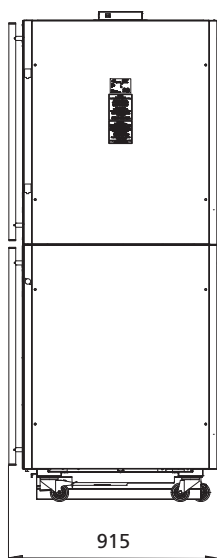
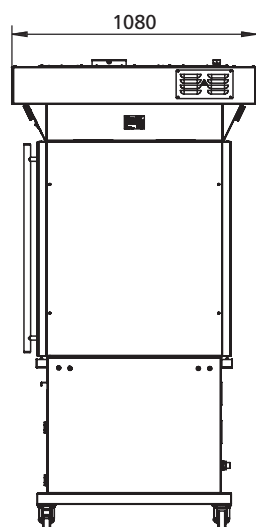
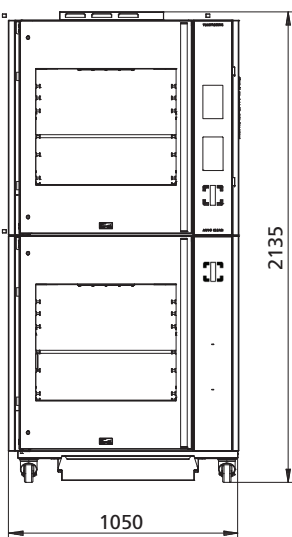
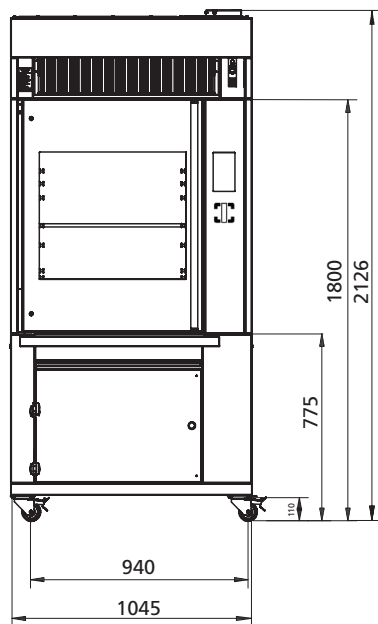
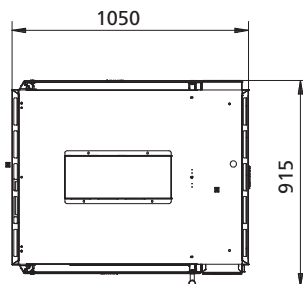
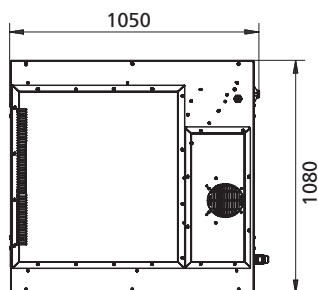
- Flexible positioning with ventless hood
- Wi-Fi for monitoring and recipe management via the cloud-based rotisserie dashboard - SmartConnect



Open cavity, no door seals



TDR 8 s + 8 s auto-clean



TDR 8 s auto-clean

Dimensions TDR 8 s auto-clean including underframe

Width	1050 mm
Depth	915 mm
Depth with (optional) hood	1080 mm
Height	1800 mm
Height with (optional) hood	2126 mm

Technical data TDR 8 s auto-clean including underframe

Net weight	245 kg
Gross weight	285 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	13.6 kW

Dimensions TDR 8 + 8 s auto-clean

Width	1050 mm
Depth	915 mm
Depth with (optional) hood	1080 mm
Height	2135 mm
Height with (optional) hood	2461 mm

Technical data TDR 8 + 8 s auto-clean auto-clean

Net weight	430 kg
Gross weight	480 kg
Voltage	3~ 400/230 V
Frequency	50/60 Hz
Power	27.2 kW

Technical data TDR 8 s auto-clean ventless hood (optional)

Net weight	82 kg
Gross weight	102 kg
Voltage	1N~ 230 V
Frequency	50/60 Hz
Power	0.4 kW

Specifications and technical data are subject to amendment without prior notice.

These are basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com.