

# Always a spotless rotisserie

TDR 5 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.



Even accessoires are cleaned



Ventless Hood (optional)



Open cavity, no door seals



SmartConnect - your equipment connected (optional)



## Features TDR 5 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

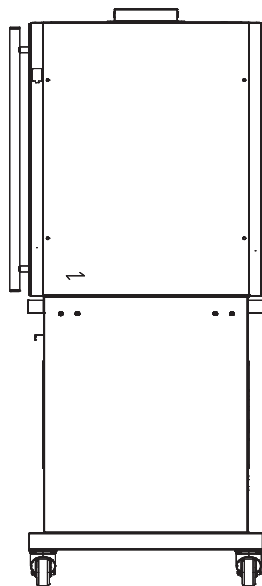
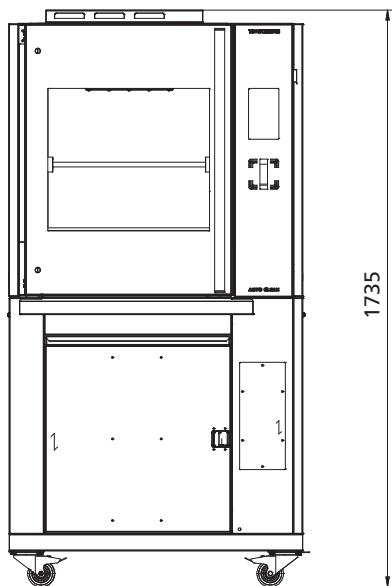
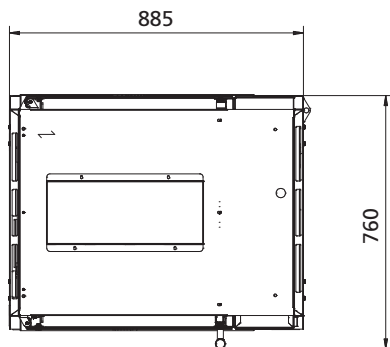
- Simple to use touch screen controls
- Supplied on matching stand
- 5 Meat fork or V-spit positions, 5 basket or rack positions
- Rotor for up to 20 chickens (1.2 kg) per batch
- Safety stop when door opens
- Cool double glass doors, safe to touch
- USB connection for easy transfer of data and programs
- 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

### Optional

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



## TDR 5 s auto-clean

### Dimensions TDR 5 s auto-clean including underframe

Width	885 mm
Depth	760 mm
Depth with (optional) hood	896 mm
Height	1735 mm
Height with (optional) hood	2069 mm

### Technical data TDR 5 s auto-clean including underframe

Net weight	180 kg
Gross weight	285 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	6.6 kW

### Technical data TDR 5 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](http://www.frijado.com).

## Dimensions with hood

