Save 50% on energy

TDR 8 Programmable Gas

With the unique heat exchanger in the TDR Gas, you can save up to 50% compared to open gas burners. The combination of the heat exchanger with fans ensures optimum heat transfer and an even airflow around the products. The result is evenly cooked products that look and taste delicious.

A gas-powered rotisserie offers you a significant advantage over an electrical device: you can avoid peak-consumption in electricity, saving on power bills. All you need is a 1 phase 230V socket, and you're in business! The TDR Gas is a gas-powered rotisserie that offers the same advantages as the electric version: fast and controlled preparation. The TDR Gas's unique technology makes it up to 30% faster than conventional gas rotisseries. Thanks to eco-cooking the TDR saves an additional 5% on energy use during the cooking cycle. The Cook Correction Technology corrects alterations in the cooking cycle that are due to half-loads, overloads, or products with a difference in temperature. It measures abnormalities in the temperature curve and corrects the cycle automatically, ensuring food-safety and energy-efficient cooking.



Programmable controls



TDR stacked-unit



Features TDR 8 Programmable Gas

Top features

- Available in gas types propane, butane and natural gas
- Energy-efficient heat exchanger and premix burner
- Energy savings up to 50% compared to conventional gas burners
- Up to 30% faster than conventional gas rotisseries

Standard characteristics

- 8 Meat fork or V-spit, 7 basket or rack positions
- Rotor for up to 40 chicken (1,2 kg) per batch
- 99 programs with up to 3 cook stages per program
- Cook correction and eco-cooking save on energy use
- USB connection for easy transferring data and programs
- Boost functionality to add extra time
- Convection for even cooking
- Striking cooking theatre due to large glass surface and brilliant lighting
- Safety stop when opening the door
- Double glass doors, safe to touch
- No water and drain connections needed

Accessories

- Meat forks (included)
- Multi-purpose baskets
- V-spits
- Chicken racks
- Matching stand

Optional

- Double stacked unit
- Pass-through (upon request)



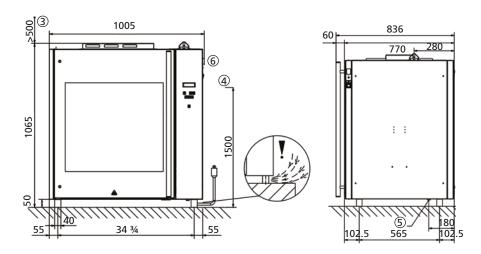
Eco-cooking

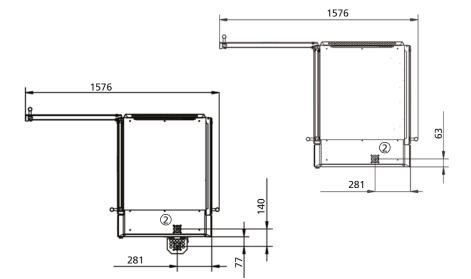


Large product view









TDR 8 Programmable Gas

- 1 Power cable 2 m / 75"
- 2 Exhaust opening
- 3 Space to the wall
- 4 Location for socket
- 5 Gas inlet
- 6 USB connection

Dimensions

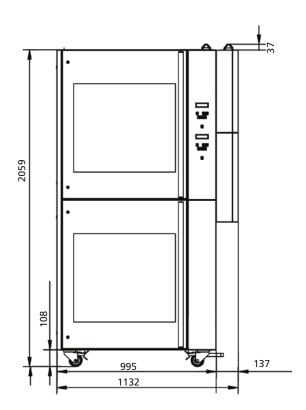
Width	1005 mm
Depth	836 mm
Height	1050 mm
Height on stand	1825 mm

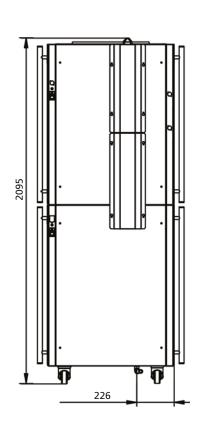
Technical specifications

Net weight	208 kg - 459 lbs
Gross weight	233 kg - 514 lbx
Voltage	1~230V - 115 V
Frequency	50/60 Hz
Electrical power	0.345 kW
Gas power	50.000 BTU - 14.7 kW
Gas types	Natural Gas (G20-G25)
	Butane gas (G30)
	Propane (G31)
Gas inlet	1/2"
Min. gas pressure	15" mbar
Max. gas pressure	50" mbar

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.





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