

Durable quality
made to last

TG 4

The TG 4 cooks chicken and all kinds of meat cuts to perfection, and is ideal for convenience stores, butcher's shops and deli departments. Despite its versatility, the TG 4 is very easy to operate. Just set the time and temperature and start the rotisserie.

The TG features the combination of convection and infrared radiation for which Fri-Jado rotisseries are famous. This heating process creates a juicy product with an evenly cooked, crispy skin: a real taste experience.

The parts in the preparation chamber of the rotisserie are removable, as well as the fat drawer that drains fat through a valve. This shortens the time needed for cleaning, reduces labour costs and allows your operators to spend their valuable time on what's most important: attending to your customers.



Features TG 4

Top features

- Controls with manual settings
- Set time, temperature and start the rotisserie
- Table-top economic choice

Standard characteristics

- 4 Meat fork, V-spit, basket or rack positions
- Rotor for up to 16 chicken (1,2 kg) per batch
- Cook time of 75 minutes*
- Convection for even cooking and radiant heat for uniform browning
- Attractive quartz lighting (impulse generator)
- Heat reflective inner glass door
- No water and drain connections needed
- Removable parts for easy cleaning
- Double glass doors
- High quality stainless steel construction, exterior and interior

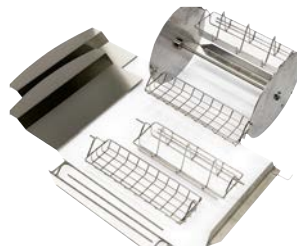
Accessories

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

* Based on 1,0 kg chicken, cook times may vary according to size, marinade, stuffing etc.



Manual controls



Removable parts



Rotor button



Large display section

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- 1 Power cable 2.2 m
- 2 Exhaust opening
- 3 Space to the wall
- 4 Location for socket

Dimensions

Width	825 mm
Depth	590 mm
Height	750 mm

Technical data

Net weight	80 kg
Gross weight	93 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	5.2 kW
Capacity	16 kg

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.

