

Fast and energy saving

TDR 5 S



Meet the TDR 5, delivering your food products up to 30% faster than conventional rotisseries due to its innovative doubleloop airflow system. Equipped with a 7" full-color display and capacitive touchscreen, the TDR 5 come with a user-friendly interface comparable to a smartphone, simplifying operator tasks.

Experience a breakthrough in energy efficiency as the TDR 5 optimally circulates air throughout the cavity, enhancing heat transfer and reducing electricity consumption during the cooking process. Our Eco Cooking feature harnesses residual heat, contributing to a remarkable 5% energy savings in the final cooking phase.

Cook Correction Technology takes cooking precision to the next level. Addressing alterations in the cooking cycle caused by half-loads, overloads, or varying product temperatures, it identifies anomalies in the temperature curve and automatically corrects the cycle. This ensures food safety and promotes energy-efficient cooking.

Combine these features with the TDR 5's double-loop airflow, and you'll have the most energy-efficient rotisserie with an impressive high output and superior roasting results.

Features TDR 5 S

Top features

- High-speed double loop convection; energy saving technology
- User-friendly, intuitive 7" full color, touchscreen control panel
- Programme up to 250 recipes, each with up to 9 different steps
- Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- Cook Correction technology to control food safety
- Eco Cooking, saves on energy consumption

Standard characteristics

- 5 Meat fork, V-spit, basket or rack positions
- Rotor for up to 15 (3.5 lbs) chickens
- USB connection for easy transfer of data like recipes and programmes
- Boost functionality to add extra time
- High-speed convection for even cooking and outstanding food quality:
- Radiant heat for uniform browning
- Safety stop when opening the door while roasting
- Double glass doors, safe to touch
- Lacks door seals that would require frequent replacement
- No water and drain connections needed
- SmartConnect (optional) - Optimize your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard

Accessories (sold separately)

- Meat forks
- Multi-purpose baskets
- Inserts for multi-purpose baskets
- V-spits
- Chicken rack (4 chickens)
- Butterfly chicken rack

Optional extras (sold separately)

- Flexible positioning with ventless hood



Intuitive controls



Ventless Hood (optional)

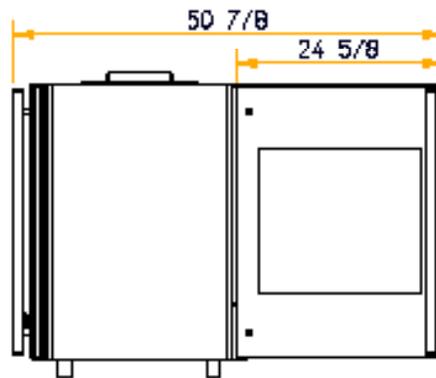
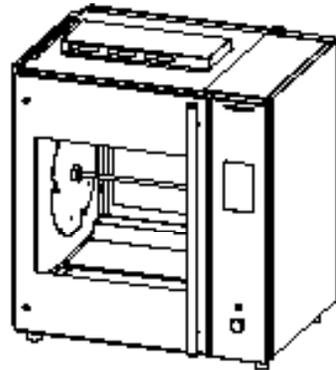
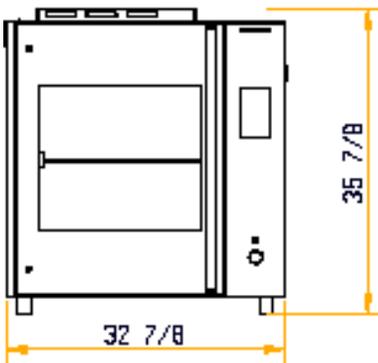
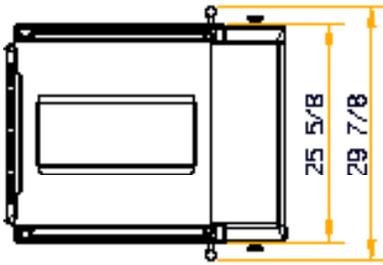


Open cavity, no door seals



Matching stand on castors (optional)

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Dimensions

Width	32 7/8"
Depth	29 7/8"
Height on stand	67 7/8"

Technical data

Net weight	287 lbs
Gross weight	353 lbs
Voltage	208 V
Phase	3~
Frequency	50/60 Hz
Power	6.6 kW
Power cable	75"
Plug	NEMA 15-30P

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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