

Fast and energy saving

TDR-5 S

Meet the Turbo Deli Rotisserie, your ultimate front-cooking appliance! As the industry's fastest original rotisserie, it's here to elevate your culinary experience. Thanks to its innovative double-loop airflow system, it efficiently heats the entire cavity, ensuring your products are ready up to 30% faster than traditional rotisseries.

The TDR pushes the air throughout the cavity, resulting in an improved heat transfer on the products and consequently in a reduced electricity consumption during the preparation process.

Thanks to **eco-cooking** the TDR **saves 5% additional energy**. Add to this the improved heat transfer on the products and a fast preparation process and you have yourself the most energy-efficient rotisserie with a high output.

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.



Features TDR-5 S

Top features

- Programmable settings for easy, consistent operation
- 250 programs with up to 9 cook stages per program
- Efficient heat transfer reduces energy consumption
- 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 chicken (3.5 lbs) per batch
- USB connection for easy transfer of data; like recipes and programs
- Boost functionality to add extra time
- Outstanding food quality: high-speed convection for even cooking
- Radiant heat for uniform browning
- Doors on both sides for pass through use - Avoid cross contamination
- Safety stop when opening the door
- Double glass doors, safe to touch
- Lacks door seals that would require frequent replacement
- No water and drain connections needed
- Equipped with Wi-Fi for monitoring and recipe management via the cloud based dashboard SmartConnect (optional)

Accessories (sold separately)

- Meat forks
- Multi-purpose baskets
- Inserts for multi-purpose baskets
- V-spits
- Chicken rack (3 chickens)
- Butterfly chicken rack

Optional extras (sold separately)

- Flexible positioning with ventless hood
- Matching stand on castors



Intuitive controls



Ventless Hood (optional)

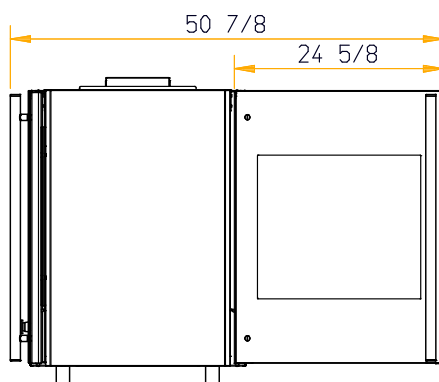
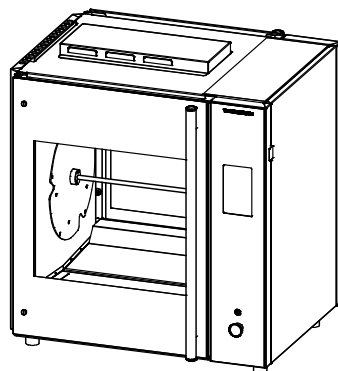
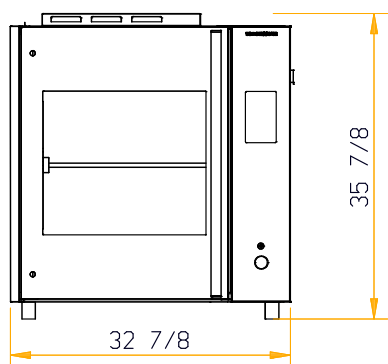
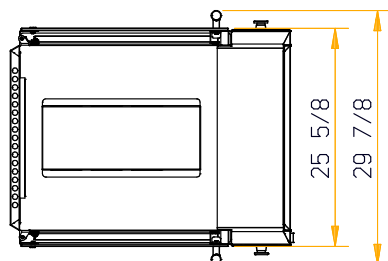


Open cavity, no door seals



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.

