

# Fast and energy saving

TDR-7/8 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-7/8 S | TDR-7/8 S + 7/8 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

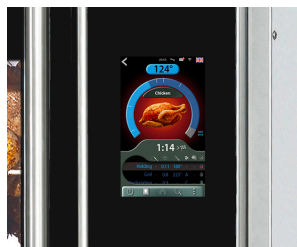
- 8 Meat fork/V-spit positions, 7 basket/rack positions
- Rotor for up to 24-32 chicken (3-4 lbs) per batch
- Stacked model: 2x 8 Meat fork/V-spit positions, 2x 7 basket/rack positions
- Stacked model: 2x rotor for up to 24-32 chicken (3-4 lbs) per batch
- USB connection for easy transfer of data; like 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 (4 chickens)
- Butterfly chicken rack

### Optional extras (sold separately)

- Flexible positioning with ventless hood
- Matching stand on castors (single unit)



Intuitive controls



Matching stand on castors (optional)

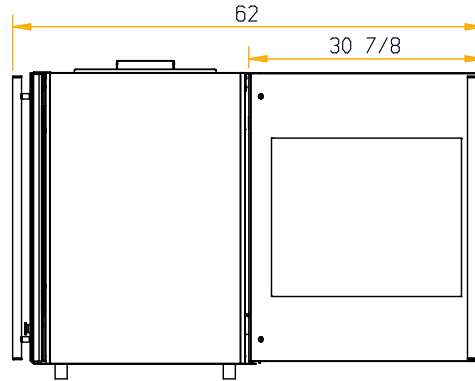
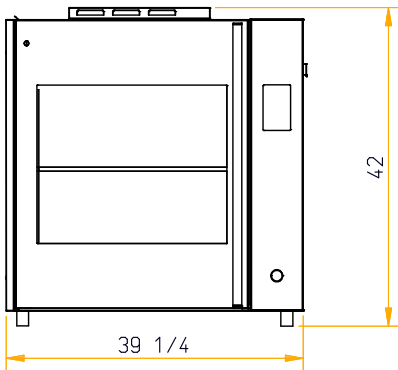
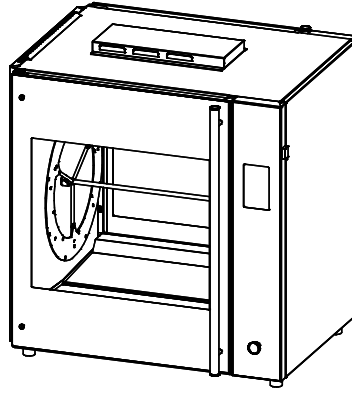
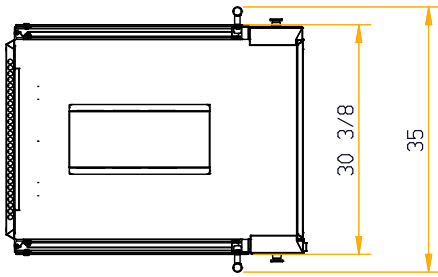


Ventless hood (optional)

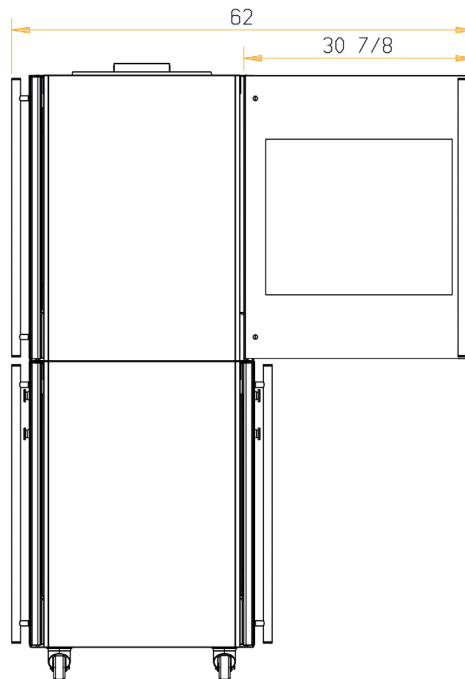
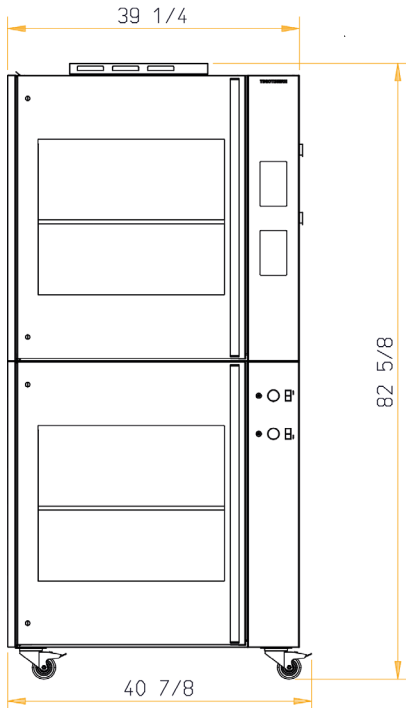


Open cavity, no door seals

## TDR-7/8 S



## TDR-7/8 S + 7/8 S



## TDR-7/8 S

### Dimensions TDR-7/8 S

Width	39 1/4"
Depth	35"
Height on stand	70 5/8"

### Technical data TDR-7/8 S

Net weight	408 lbs
Gross weight	463 lbs
Voltage	208 V
Phase	3~
Frequency	50/60 Hz
Power	10.5 kW
Power cable	75"
Plug	NEMA 15-50P

## TDR-7/8 S + 7/8 S

### Dimensions TDR-7/8 S + 7/8 S

Width (incl swivel castors)	40 7/8"
Depth	35"
Height	82 5/8"
Width on low profile castors	46 5/8"
Depth on low profile castors	35"
Height on low profile castors	79 3/8"

### Technical data TDR-7/8 S + 7/8 S

Net weight	827 lbs
Gross weight	959 lbs
Voltage	208 V
Phase	3~
Frequency	50/60 Hz
Power	10.5 kW (2x)
Power cable	75" (2x)
Plug	NEMA 15-50P (2x)

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).

