



TDR rotisserie

For a perfectly
roasted product



making food irresistible

Turbo Deli Rotisserie – product range

There's always a TDR that suits your needs!

5-spit models



TDR 5 Manual



TDR 5 Programmable



With ventless hood



On underframe



Stacked

Also available: **TDR 5 auto-clean**

Turbo Deli Rotisserie – product range

There's always a TDR that suits your needs!

8-spit models



TDR 8 Manual



TDR 8 Programmable



With ventless hood



On underframe



Stacked

Also available: **TDR 8 Gas** (*non-EU countries only*) and **TDR 8 auto-clean**

Different versions for different store positions

Available versions:

- Pass-through (handle/controls on both sides)
- See-through (handle/controls on one side)
- Solid back (stainless steel back)



Between raw and cooked area: pass-through
maximum food safety



Behind the operator: see-through or solid back
behind-the-counter operations



In front of the customer: see-through, optional ventless hood
maximum show and attraction

Different versions for different store positions

Ventless hood (optional)

**No central extraction system needed:
position your TDR anywhere in your store!**

- Cost saving solution
- Effective air filtration system: removes grease-laden vapor, odor and smoke



Fri-Jado TDR – key benefits

Why a rotisserie?



1. Front cooking drives sales

visual theatre creates show and attraction, stimulates impulse purchases



2. Superior food quality

products retain attractive appearance for hours



3. Beats combi steamers

higher output, lower installation costs, higher sales

Why a Fri-Jado TDR?



4. Speed: fastest rotisserie in the industry!

double-loop airflow efficiently heats entire cavity, 30% faster than conventional rotisseries



5. Unique energy-saving technologies

Eco Cooking and Cook Correction save up to 10% on energy consumption



6. Food safety with Cook Correction

no overcooked or undercooked products

Why a rotisserie?

1. Front cooking drives sales



Why a rotisserie?

2. Superior food quality

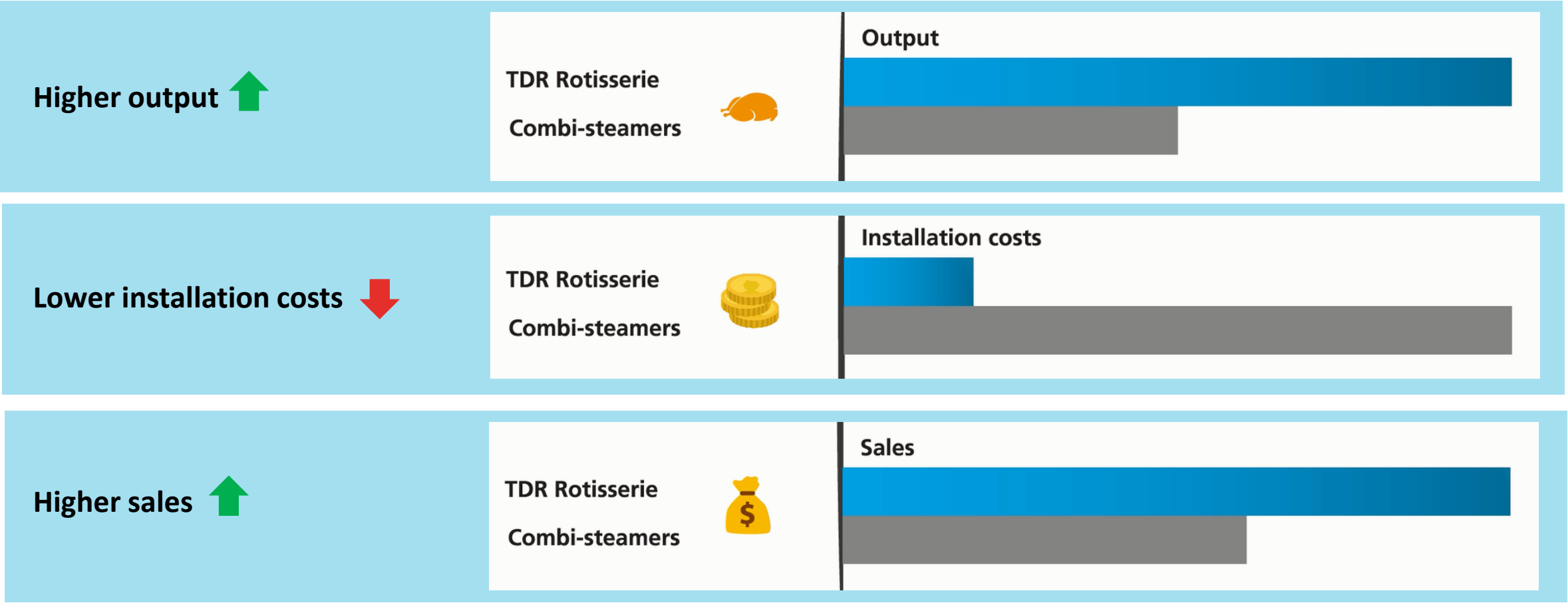
Superior product quality compared to combi steamers

- Rotisserie chickens retain crispy skin and attractive appearance for hours
- Boosts sales
- Reduces waste



Why a rotisserie?

3. Beats combi steamers

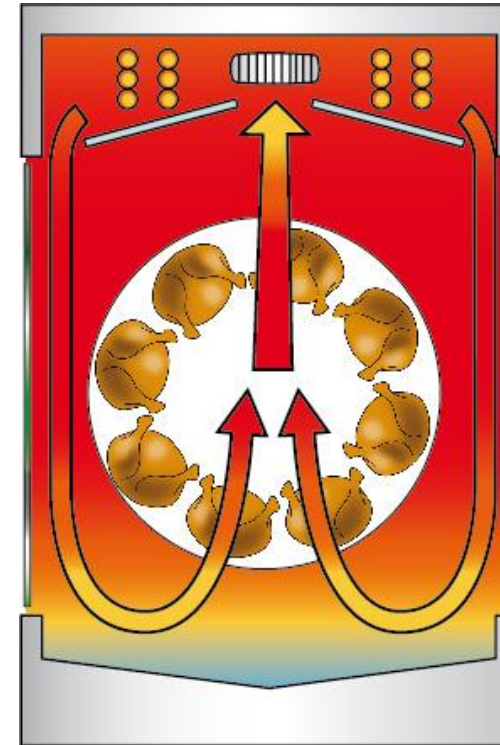


Why a Fri-Jado TDR?

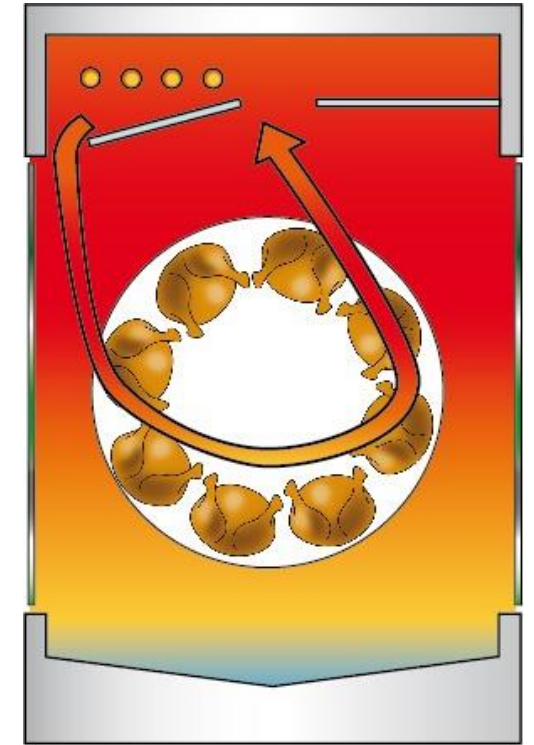
4. Speed: fastest rotisserie in the industry!

Innovative double-loop airflow

- Double-loop airflow efficiently heats **entire** cavity
- 30% faster than conventional rotisseries!
- Full batch of chickens ready in 60 minutes



Fri-Jado TDR



Conventional rotisserie

Why a Fri-Jado TDR?

5. Eco Cooking: unique energy-saving technology



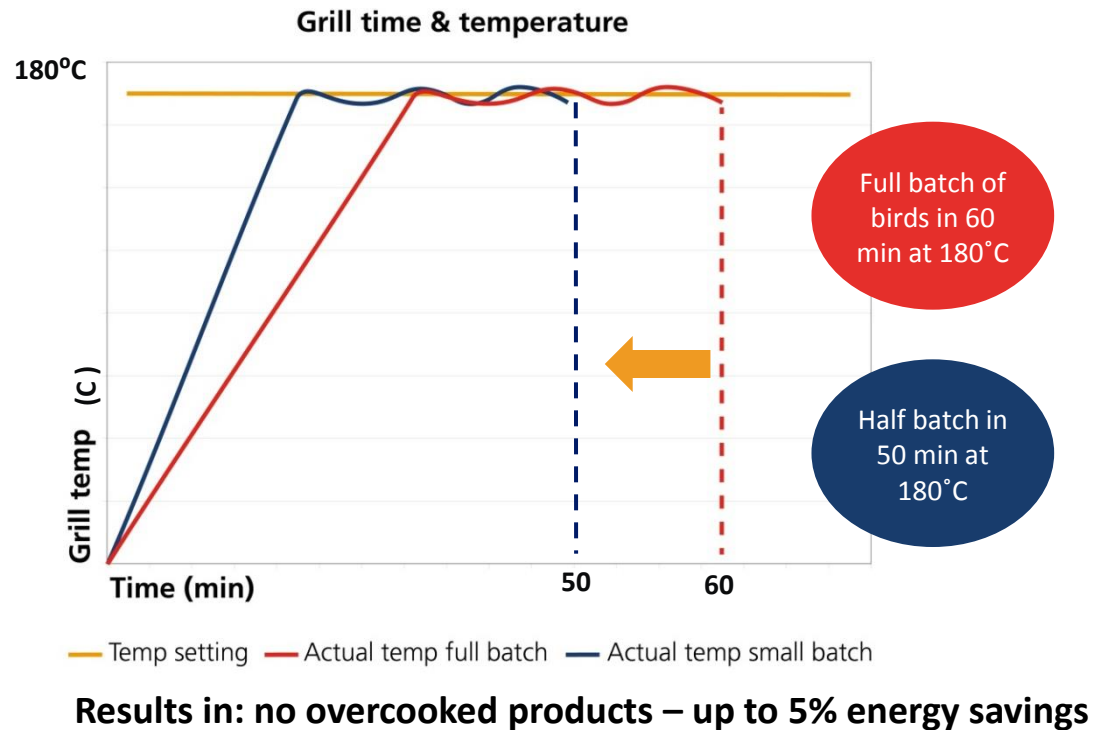
Eco cooking: 5% energy savings
by using residual heat

Why a Fri-Jado TDR?

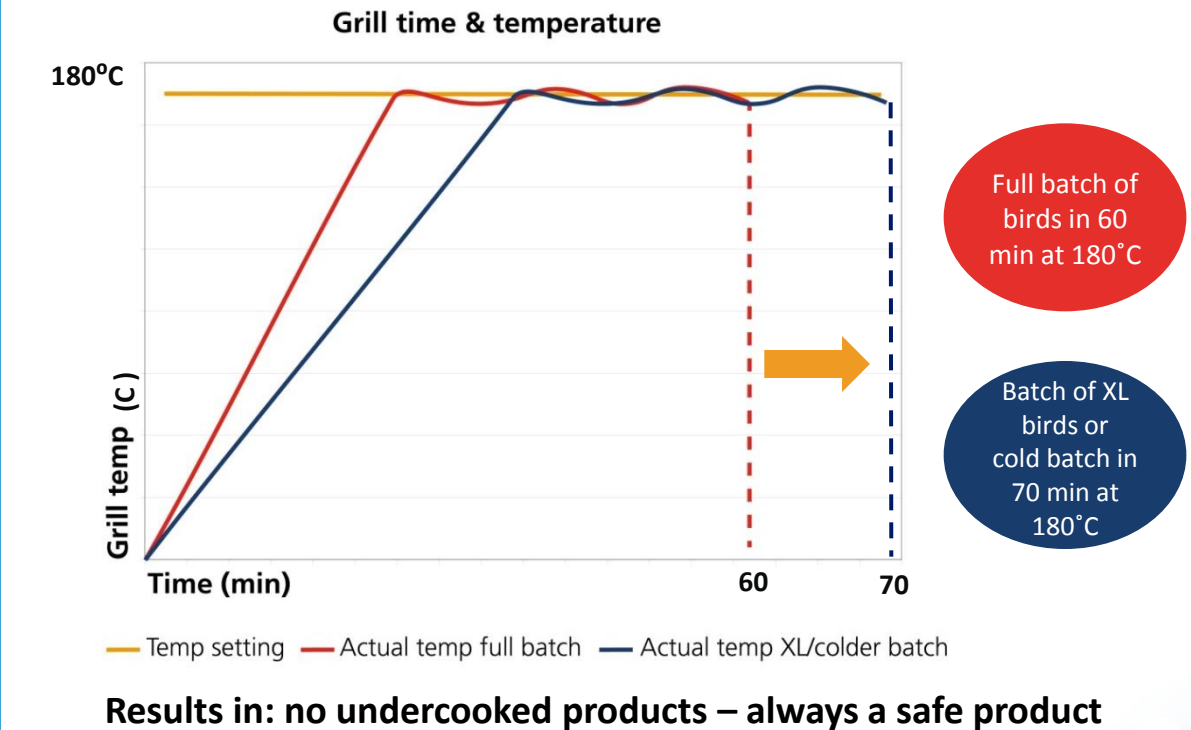
5/6. Cook Correction: energy savings and food safety

- Corrects cook time based on abnormalities in temperature curve
- Energy consumption: saves up to 5% on energy
- Food safety: prevents undercooked or overcooked products

Smaller batch / smaller birds



Larger birds / cold birds



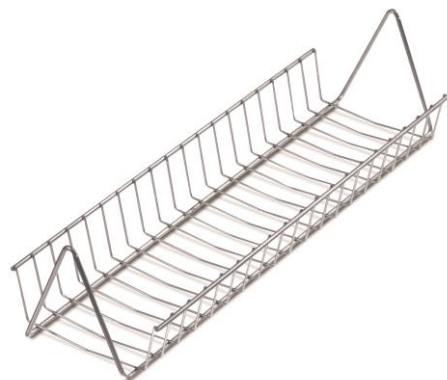
The right accessories for any rotisserie product



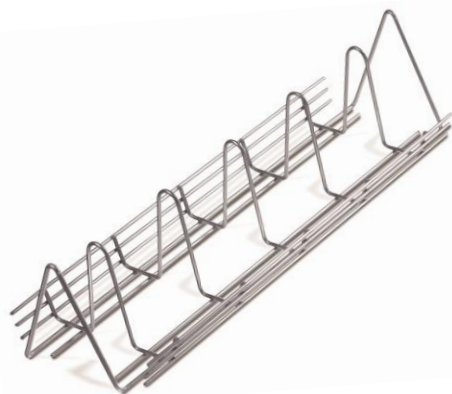
Meat forks



V-spits



Meat baskets



Chicken racks



More information

<https://www.frijado.com/en/roseries-home>



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A powerful profit driver

Increase sales with front cooking compared to back store- or behind the counter operations with the fastest original rotisserie in the industry!
Everyone loves the sight of chicken being roasted. Selling chicken, ribs, roast and casseroles from a Fri-Jado rotisserie seduces customers towards impulse sales.

