

Product Catalogue

Cooking - TDR 2022





Fri-Jado: making food irresistible.

Pleasing the five senses: that's what it's all about when customers enter your store. Your deli or food-to-go department should therefore be a clear showpiece that provides a true food experience.

At Fri-Jado, we believe that an innovative and appetizing food experience can truly enrich any food retail environment. We provide food retailers around the world with the latest technology that makes their food products stand out. We engage their customers in the food preparation process with eye-catching front-cooking solutions. When it comes to fresh food presentation, our heated and refrigerated counters provide a crystal clear product view combined with perfect holding conditions.

Everything we do is about creating the best stage for our customers' products. We are convinced that creating maximum attraction through superior preparation and irresistible presentation is the most effective way to boost fresh food sales. Equally important, food retail equipment should have the lowest total cost of ownership. Hence, it is our passion to continuously improve the food retail experience with the latest high-quality technological innovations. At the same time, we realize that technology is just a tool. Putting our customers' products on stage is what we really do.



Why Fri-Jado?

Technology as enabler

Everything we do revolves around putting our customers' products on stage. We believe that creating maximum attraction towards food retail customers through superior quality and irresistible presentation is the most effective way to boost fresh food sales. Our technology is 'just' a tool that we developed around this philosophy.

Innovation

We are on top of new trends in technology, design and ergonomics with the aim of continuously improving the food retail experience. We regularly discuss the latest market trends and opportunities with our partners and international food retail customers. This is how we translate innovation into customer value in our products.

Highest quality

Providing value means providing technology that works, each and every time. All our equipment is developed and produced according to the highest standards. The result: first-class equipment with the lowest total cost of ownership in the industry.

Hot meets cold

The ultimate food experience combines both hot and cold products that are fresh, ready-to-heat or ready-to-eat. Our collection features products for hot and cold food preparation and presentation, which is unique in the industry.

Global network

We have been a reliable partner for food retail solutions since 1937. Our proven track record and solid international network of sales offices and local service partners provides a strong base.



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NEW: Fri-Jado GO Combi - brings Quality & Consistency to all your Food Outlets

Fri-Jado GO is the first combi oven that has been designed with the specific requirements of food retailers in mind. The simplicity of the user interface with preset and locked programs ensures high and consistent food quality even with unskilled staff. GO brings flexibility and versatility to your time of day food offer, allowing you menu expansion.

The multifunctionality, high speed and mixed load capability enables the operator to quickly deal with changes in demand. Wi-Fi connection to a management dashboard allows remote monitoring of a complete oven fleet and store operations, from one central location.

A pass-through model is also available, which prevents cross contamination and allows separation of raw and cooked areas. To maximize oven flexibility and creating more capacity there is the opportunity to combine either two Go combi-steamers or stack a TDR auto-clean rotisserie on top of a GO combi. For article and price details, check pages 26-27.

GO. Fits in. Stands out. Available from 1 April 2022



GO 1.06 and GO 1.10

Both models are available in solid back and pass-through versions



Available as 2-door pass-through version
For maximum efficiency and food safety

Stacked GO's and Show & GO



GO 1.06 and GO 1.06



GO 1.06 and GO 1.10



Show & GO: GO 1.06 + Rotisserie
TDR 8 s auto-clean



These are some benefits & features of the new Fri-Jado GO Combi

Food Quality & Consistency

Performance

Intelligent **ClimateControl**: perfectly controlled temperature and steam settings. Better food quality, more yield & less waste.

Operator friendly

Preset and locked (custom) programs allow for simple operation, prevent errors and ensure consistent food quality & food safety for any operator, skilled or unskilled. **Cook Correction** detects abnormalities like half loads, and adjusts the cook time accordingly.

Cloud connected

Easy menu and software updates. Real-time overview of energy, water and detergent consumption. HACCP reporting on cook times. Cloud connectivity allows for uniformity between stores.



Efficient & Productive Workflow

Maximum flexibility and throughput

Shorter cooking times and process optimization with the **MenuPlanner**. Suitable for mixed loads: up to 3 different items per tray. The GO 1.06 holds 7 1/1 trays which allows up to 16% more capacity.

Always clean, effortless

Always a clean oven at the touch of a button with the CareClean auto-cleaning system. Including a fast cleaning option in just 12 minutes, between two batches.

Robust and reliable

Solid built-to-last design and construction with heavy-duty components, ensuring a smooth operation day in, day out, and a long service life.



Cost-effectiveness & Sustainable

Low total cost of ownership

Simple operation requiring less (skilled) labor. Boilerless **Advanced Steaming Technology** means no water, energy and maintenance cost of a boiler.

Sustainable choice

Low water and energy consumption, eco-friendly cleaning tabs and 100% recyclable components for ultimate sustainability.

Remote control

Real-time overview of energy, water and detergent consumption of the entire oven fleet, thanks to the cloud connectivity. Also allowing HACCP reporting on cook times and predictive maintenance data reporting.



NEW: Self-serve Multi Deck Display (MDD) for packaged hot food products

Fri-Jado has developed a new range of its famous self-serve displays for hot grab-and-go food products. With new and improved hot air recirculation per shelf we have extended the product shelf life and significantly decreased energy consumption. In addition, increased transparency combined with ultra-thin shelves and LED shelf lighting puts full focus on the food, creating maximum attraction towards consumers. Now also available with individual temperature settings per shelf to generate the best conditions for a variety of packaged hot food products. For article and price details, check pages 32-35.



COMING! MDD 3-Level
Available from 1 April 2022



MDD 4-level



MDD 5-level

New and innovative features

- Maximized transparency, ultra-thin shelves and LED lighting above each shelf: **Best product visibility.**
- Increased total display area: **More capacity on the same footprint** compared to the previous generation.
- Up to 50% lower energy consumption compared to competitor units: **Cost saving!**
- More space between the shelves & pass-through solution available: **Grab and load the products safely & easily.**
- Individual shelf temperature control on **Multi Temp units: Adapt temperature per shelf** to different food/packaging combinations.

MDD heated self-serve food display cabinets – Available models:

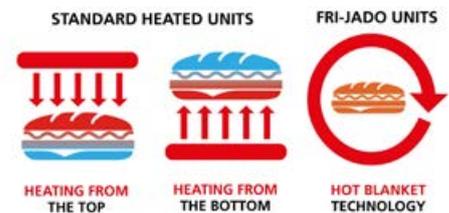
- 3, 4 or 5 levels
- 600, 900 or 1200 mm wide
- Solid back or pass-through
- Single Temp or Multi Temp

Best Performance

Our patented **Hot Blanket technology** preserves the food products at a higher quality for a longer period of time. This results in less waste, better food safety and extended shelf life. In addition, its energy efficiency is a real cost saver.

Combined with conductive heat, hot air recirculation per shelf completely surrounds the products. This results in a constant and even distribution of heat, ensuring accurate holding temperatures for each product, everywhere in the unit. Fri-Jado's Hot Blanket technology holds products **up to 4 hours at 65°C.**

FRI-JADO HOT BLANKET TECHNOLOGY



[Find out more on frijado.com/MDD](https://www.frijado.com/MDD)



Upgrade your hot self-serve MDD unit with these accessories

Maximized visibility & efficiency per shelf – 100% tailored to your MDD or MCC hot self-serve unit

Fri-Jado created a range of high-quality interchangeable and compatible accessories to take food visibility and layout in its hot MDD and MCC self-serve units to the next level. These accessories are developed with packaged hot food in mind. For article and price details, check page 37.



Shelf dividers

Shelf dividers can be used to separate different products and highlight a clear divide between offers. Shelf dividers can only be used in combination with a shelf tray. There are three sizes available to suit the different shelf depths.



Shelf insert trays

Shelf insert trays can be used to avoid direct contact of packaged food products with the heated shelf surface. Depending on the type of food and packaging, this will result in more favorable holding conditions for the product. The insert trays also allow you to place dividers and merchandising racks for an improved food presentation. Different sizes are available depending on unit width and shelf depth. On each MDD and MCC shelf, two shelf insert trays will fit side by side.

Merchandising racks

Merchandising racks can be used to angle products towards the customer for optimal visual impact and will increase the capacity of your counter. The rack will fit products up to 5 cm deep. Although racks can be used separately we recommended a shelf tray to fixate the position on your shelf. There are three sizes available to suit the different shelf depths.



Condiment holder

The condiment holder can be used for cross selling or dispensing items such as napkins, bags or cutlery. Four dividers are provided which can be placed at various positions to create separate compartments. The condiment holder hooks to the raised glass edge at the front.



A close-up photograph of two grilled salmon fillets. The fish is cooked to a golden-brown color with visible grill marks. It is garnished with fresh green basil leaves. The background is blurred, showing more of the same dish. An orange circular graphic is overlaid on the top left corner.

Cooking



Quality matters!

That's why Fri-Jado not only invests in **innovation**, but also focuses on maintaining the **highest standards**. We have a long history of supplying cooking equipment and have built up considerable experience in the industry.

Our rotisseries are the **fastest** in the industry, are built to last and deliver superior roasted products every time. Designed to **create show** and attract attention, they **boost impulse sales**. Features such as Eco Cooking, Cook Correction and automatic cleaning systems make our rotisseries stand out in terms of energy consumption, food safety and operator convenience.

Your advantages

- Superior food quality
- Mouthwatering cooking theatre
- High productivity
- Low operating costs

Electric 5-spit Rotisseries

Boosts sales: visual cooking stimulates sales

Speed: fastest rotisserie in the industry

Food quality: always a perfectly roasted product

Food safety: TDR P - Cook Correction controls product quality

Sustainable: TDR P - Eco Cooking saves 5% on energy

Flexibility: position anywhere in your store with ventless hood

TDR 5 Programmable^{eco}



Top features

- Controls with programmable settings - easy, consistent operation
- Cook Correction detects and corrects abnormalities during the cook cycle
- Eco Cooking uses residual heat during the last part of the cook cycle
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- 5 Meat fork, V-spit, basket or rack positions
- Rotor for up to 20 chickens (1,2 kg)
- 99 programs with up to 3 cook stages per program
- USB connection for easy transfer of data and programs
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 5 Meat forks for TDR 5
- 10 Meat forks for TDR 5+5 P

Also available as stacked combination (TDR 5+5 P)

TDR 5 Manual



Top features

- Controls with manual settings
- Easy to operate - set time, temperature and start the rotisserie
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- 5 Meat fork, V-spit, basket or rack positions
- Rotor for up to 20 chickens (1,2 kg)
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 5 Meat forks for TDR 5
- 10 Meat forks for TDR 5+5 M

Also available as stacked combination (TDR 5+5 M)

Ventless Hood



Top features

- Effective air filtration system that removes grease-laden vapor, odor and smoke
- Cost saving solution - no central extraction system needed
- Flexibility - position TDR anywhere in your store

Standard characteristics

- Easy cleaning
- Matching design with TDR Programmable and Manual

Included

- 5 charcoal filters

	TDR 5 Programmable ^{eco}		TDR 5 + TDR 5 Programmable ^{eco}		TDR 5 Manual		TDR 5 + TDR 5 Manual	
								
	Number	Price	Number	Price	Number	Price	Number	Price
	9299406	€ 9.725,00	9299516	€ 19.451,00	9299006	€ 7.454,00	9299106	€ 14.908,00
Dimensions								
Width	848 mm		848 mm		841 mm		841 mm	
Depth	717 mm		717 mm		717 mm		717 mm	
Depth with hood	853 mm		853 mm		853 mm		853 mm	
Height	910 mm		1790 mm		910 mm		1790 mm	
Height on stand	1725 mm				1725 mm			
Height with hood	1245 mm		2124 mm		1245 mm		2124 mm	
Technical data								
Net weight	130 kg		266 kg		130 kg		266 kg	
Voltage	3N~ 400/230 V		3N~ 400/230 V		3N~ 400/230 V		3N~ 400/230 V	
Frequency	50/60 Hz		50/60 Hz		50/60 Hz		50/60 Hz	
Power	6,6 kW		13,2 kW		6,6 kW		13,2 kW	

Ventless Hood	TDR 5 Programmable ^{eco}		TDR 5 + TDR 5 Programmable ^{eco}		TDR 5 Manual		TDR 5 + TDR 5 Manual	
	Number	Price	Number	Price	Number	Price	Number	Price
	9298703	€ 4.220,00	9298703	€ 4.220,00	9298703	€ 4.220,00	9298703	€ 4.220,00
Technical data								
Voltage	1N~ 230 V		1N~ 230 V		1N~ 230 V		1N~ 230 V	
Power	0,4 kW		0,4 kW		0,4 kW		0,4 kW	

Accessories/ Consumables	TDR 5 Programmable ^{eco}		TDR 5 + TDR 5 Programmable ^{eco}		TDR 5 Manual		TDR 5 + TDR 5 Manual	
Description	Number	Price	Number	Price	Number	Price	Number	Price
Meat basket	9010387	€ 75,00	9010387	€ 75,00	9010387	€ 75,00	9010387	€ 75,00
Insert for meat basket	9170497	€ 194,00	9170497	€ 194,00	9170497	€ 194,00	9170497	€ 194,00
Meat fork	9010549	€ 35,00	9010549	€ 35,00	9010549	€ 35,00	9010549	€ 35,00
V-split	9112472	€ 50,00	9112472	€ 50,00	9112472	€ 50,00	9112472	€ 50,00
Stand on castors	9298001	€ 1.630,00			9298001	€ 1.630,00		
Charcoal filter, set of 5 (Ventless Hood)	9298710	€ 638,00	9298710	€ 638,00	9298710	€ 638,00	9298710	€ 638,00

Electric 8-spit Rotisseries

Boosts sales: visual cooking stimulates sales

Speed: fastest rotisserie in the industry

Food quality: always a perfectly roasted product

Food safety: TDR P - Cook Correction controls product quality

Sustainable: TDR P - Eco Cooking saves 5% on energy

Flexibility: position anywhere in your store with ventless hood

TDR 8 Programmable^{eco}



Top features

- Controls with programmable settings - easy, consistent operation
- Cook Correction detects and corrects abnormalities during the cook cycle
- Eco Cooking uses residual heat during the last part of the cook cycle
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- 8 Meat fork, V-spit, basket or rack positions
- Rotor for up to 40 chickens (1,2 kg)
- 99 programs with up to 3 cook stages per program
- USB connection for easy transfer of data and programs
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 8 Meat forks for TDR 8
- 16 Meat forks for TDR 8+8 P

Also available as stacked combination (TDR 8+8 P)

TDR 8 Manual



Top features

- Controls with manual settings
- Easy to operate - set time, temperature and start the rotisserie
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- 8 Meat fork, V-spit, basket or rack positions
- Rotor for up to 40 chickens (1,2 kg)
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 8 Meat forks for TDR 8
- 16 Meat forks for TDR 8+8 M

Also available as stacked combination (TDR 8+8 M)

Ventless Hood



Top features

- Effective air filtration system that removes grease-laden vapor, odor and smoke
- Cost saving solution - no central extraction system needed
- Flexibility - position TDR anywhere in your store

Standard characteristics

- Easy cleaning
- Matching design with TDR Programmable and Manual

Included

- 5 charcoal filters

	TDR 8 Programmable ^{eco}	TDR 8 + TDR 8 Programmable ^{eco}	TDR 8 Manual	TDR 8 + TDR 8 Manual
				
	Number	Number	Number	Number
	9299600	9299700	9299200	9299300
Dimensions				
Width	1011 mm	1011 mm	1001 mm	1001 mm
Depth	830 mm	830 mm	830 mm	830 mm
Depth with hood	970 mm	970 mm	970 mm	970 mm
Height	1065 mm	2095 mm	1065 mm	2095 mm
Height on stand	1796 mm		1796 mm	
Height with hood	1395 mm	2344 mm	1395 mm	2344 mm
Technical data				
Net weight	185 kg	375 kg	185 kg	375 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Power	10,5 kW	21 kW	10,5 kW	21 kW

Ventless Hood	TDR 8 Programmable ^{eco}	TDR 8 + TDR 8 Programmable ^{eco}	TDR 8 Manual	TDR 8 + TDR 8 Manual
	Number	Number	Number	Number
	9298701	9298701	9298701	9298701
Technical data				
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V	1N~ 230 V
Power	0,4 kW	0,4 kW	0,4 kW	0,4 kW

Accessories/ Consumables	TDR 8 Programmable ^{eco}	TDR 8 + TDR 8 Programmable ^{eco}	TDR 8 Manual	TDR 8 + TDR 8 Manual
Description	Number	Number	Number	Number
Meat basket	9172134	9172134	9172134	9172134
Insert for meat basket	9170496	9170496	9170496	9170496
Meat fork	9172153	9172153	9172153	9172153
V-spit	9112480	9112480	9112480	9112480
Butterfly chicken rack (3 chickens)	9312090	9312090	9312090	9312090
Stand on castors	9298020		9298020	
Charcoal filter, set of 5 (Ventless Hood)	9298710	9298710	9298710	9298710

Combinations Rotisserie and Multi Deck

Boosts sales: combines visual cooking and heated grab-and-go
Ideal for small store formats: rotisserie and 2-level heated merchandiser on < 1m²

Speed: fastest rotisserie in the industry

Food safety: Cook Correction, Hot Blanket holding technology

Food quality: heated products stay attractive for hours

Space Saver TDR 5 P with Multi Deck



Top features

- Combination of MDS 86 2 level self serve heated display and 5-spit programmable rotisserie
- Preparation and presentation on one spot - saves valuable floor space
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics MDS 86 - 2 level

- Self serve heated Multi Deck display
- Smart design ideal for small store formats
- 86 cm wide - 2 level heated display stacked below a rotisserie
- Customizable price strips on each shelf
- Lighting on each level
- Hot Blanket holding technology

Standard characteristics TDR 5 P

- 5-spit rotisserie with programmable controls for easy, consistent operation
- Cook Correction and Eco Cooking
- Optional ventless hood - no need for central extraction system

Included

- 5 Meat forks

Space Saver TDR 5 M with Multi Deck



Top features

- Combination of MDS 86 2 level self serve heated display and 5-spit manual rotisserie
- Preparation and presentation on one spot - saves valuable floor space
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics MDS 86 - 2 level

- Self serve heated Multi Deck display
- Smart design ideal for small store formats
- 86 cm wide - 2 level heated display stacked below a rotisserie
- Customizable price strips on each shelf
- Lighting on each level
- Hot Blanket holding technology

Standard characteristics TDR 5 M

- 5-spit rotisserie with manual settings
- Easy to operate - set time, temperature and start the rotisserie
- Optional ventless hood - no need for central extraction system

Included

- 5 Meat forks

Ventless Hood



Top features

- Effective air filtration system that removes grease-laden vapor, odor and smoke
- Cost saving solution - no central extraction system needed
- Flexibility - position TDR anywhere in your store

Standard characteristics

- Easy cleaning
- Matching design with TDR Programmable and Manual

Included

- 5 charcoal filters

	Space Saver TDR 5 P with MD 86 - 2 level	Space Saver TDR 5 M with MD 86 - 2 level
		
	Number 9229513 + 9299406	Number 9229513 + 9299006
Dimensions		
Width	860 mm	860 mm
Depth	953 mm	953 mm
Depth with hood	1020 mm	1020 mm
Height	2000 mm	2000 mm
Height with hood	2337 mm	2337 mm
Technical data MDS		
Net weight	155 kg	155 kg
Voltage	1N~ 230 V	1N~ 230 V
Frequency	50/60 Hz	50/60 Hz
Power	3,2 kW	3,2 kW
Technical data rotisseries		
Net weight	130 kg	130 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz
Power	6,6 kW	6,6 kW

Ventless Hood	TDR 5 Programmable ^{eco}	TDR 5 Manual
	Number 9298703	Number 9298703
Technical data		
Voltage	1N~ 230 V	1N~ 230 V
Power	0,4 kW	0,4 kW

Accessories/ Consumables	Space Saver TDR 5 P with MDS 86 - 2 level	Space Saver TDR 5 M with MDS 86 - 2 level
Description	Number	Number
Meat basket	9010387	9010387
Meat fork	9010549	9010549
V-spit	9112472	9112472
Charcoal filter, set of 5 (Ventless Hood)	9298710	9298710

GO Combi Steamer

Quality & consistency: all day and across all locations

Simplicity: preset programs for unskilled staff

Max. throughput: short cooking times, mixed loads

Reliable: solid & built-to-last construction

Food safety: pass-through to avoid cross contamination

Flexibility: stacking with TDR AC rotisserie for max. versatility

Low TCO: low energy & water consumption, long service life

Remote control: Wi-Fi (or LAN) connection to online dashboard

GO 1.06 (available from 1 April 2022)

Top features

- Intuitive 7" touch screen with self-explanatory symbols for easy operation
- QSR software (Quick Select Recipes); custom, preset and locked programs
- MenuPlanner: set up to 3 timers per rack for mixed loads
- Different user levels, protected by PIN code
- Cook Correction - always a perfect result, no checking required
- Advanced Steaming Technology; optimal steaming without boiler
- ClimateControl; accurate settings and intelligent control of steam, heat and airflow
- CareCycle: water recycling auto-cleaning system with different cycles (incl. fast cleaning)
- Wi-Fi (or LAN) connection to online dashboard for centralized fleet management. See page 14
- Available as 2- door pass-through version. For maximum efficiency and food safety

Standard characteristics

- Loading capacity: 7 trays 1/1 GN or 5 trays 40x60
- Programming capacity for 1500 programs, transferable via USB and WiFi
- Choice between manual operation, preset programs or intelligent cooking mode
- Hand shower
- LED lighting integrated in door for optimal view on the product
- Triple glazed door; keeps heat inside while keeping the outside cool and safe
- Double safety door lock
- Door slam function; no manual latching needed
- Optional: Core probe, right hinged door



GO 1.10 (available from 1 April 2022)

Top features

- Intuitive 7" touch screen with self-explanatory symbols for easy operation
- QSR software (Quick Select Recipes); custom, preset and locked programs
- MenuPlanner: set up to 3 timers per rack for mixed loads
- Different user levels, protected by PIN code
- Cook Correction - always a perfect result, no checking required
- Advanced Steaming Technology; optimal steaming without boiler
- ClimateControl; accurate settings and intelligent control of steam, heat and airflow
- CareCycle: water recycling auto-cleaning system with different cycles (incl. fast cleaning)
- Wi-Fi (or LAN) connection to online dashboard for centralized fleet management. See page 14
- Available as 2- door pass-through version. For maximum efficiency and food safety

Standard characteristics

- Loading capacity: 10 trays 1/1 GN or 8 trays 40x60
- Programming capacity for 1500 programs, transferable via USB and WiFi
- Choice between manual operation, preset programs or intelligent cooking mode
- Hand shower
- LED lighting integrated in door for optimal view on the product
- Triple glazed door; keeps heat inside while keeping the outside cool and safe
- Double safety door lock
- Door slam function; no manual latching needed
- Optional: Core probe, right hinged door



Stacked GO's and Show & GO (available from 1 April 2022)

Available models

- GO 1.06 + GO 1.06
- GO 1.06 + GO 1.10
- Show & GO: GO 1.06 + Rotisserie TDR 8 s AC

Top Features

- Create your own space-saving cooking tower on 1m²
- Maximized capacity and flexibility
- GO Combi + TDR AC rotisserie = the ultimate mix of cooking theatre and flexibility
- All stacking combinations also available in pass-through version

Features rotisserie TDR 8 s AC: pages 12/13

We recommend the installation of a water filter to enhance the lifetime of the components. Above 20°dH, a descaling filter must be used. If the Go Combi is connected to water with more than 20°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.

	GO 1.06 6 +1 trays 1/1	GO 1.06 Pass-through 6 +1 trays 1/1	GO 1.10 10 trays 1/1	GO 1.10 Pass-through 10 trays 1/1
				
	Number	Number	Number	Number
	3739011	3739012	3739013	3739014
Dimensions				
Width	917 mm	917 mm	917 mm	917 mm
Depth incl. door handle(s)	908 mm	1059 mm	908 mm	1059 mm
Depth excl. door handle(s)	825 mm	893 mm	825 mm	893 mm
Height incl. legs + door hinge & pipes	851 mm	851 mm	1081 mm	1081 mm
Height on stand	1795 mm	1795 mm	1795 mm	1795 mm
Technical data				
Net weight	150 kg	175 kg	190 kg	220 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Power	10,3 kW	10,3 kW	19,3 kW	19,3 kW

	Stacked GO's GO 1.06 + GO 1.06	GO 1.06 + GO 1.10	Show & GO GO 1.06 + TDR 8 s AC
			
	Number	Number	Number
Solid back	3739017	3739018	3739019
Pass-through	3739022	3739023	3739024

Accessoires		GO 1.06 and GO 1.10
Description	Number	
Legs for table model (4 pcs)	3738010	
Stand with runners 1.06	3738011	
Stand with runners 1.10	3738012	
Castors for stand	3738013	
Condensation hood	3738014	
Multipoint core probe	3738016	
Fat collector (factory fitted only)	3738018	

Fri-Jado Essentials

Turbo Grill rotisserie

Ideal for small store formats: table-top rotisserie

Food quality: evenly cooked products

Economic choice: small footprint, high output

Convenience Store Displayer

Ideal for small store formats: table-top display counter

Food quality: water tray for humidification

Economic choice: small footprint, large display surface



Turbo Grill rotisserie - 4 spits

Top features

- Controls with manual settings
- Easy to operate - set time, temperature and start the rotisserie
- Table-top economic choice
- Combination of convection and infrared radiation - evenly cooked products with a crispy skin
- Efficient heat transfer reduces energy consumption
- Endless possibilities: poultry (parts), pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins

Standard characteristics

- 4 Meat fork, V-spit, basket or rack positions
- Rotor for up to 16 chickens (1,2 kg)
- Double glass doors
- Range of accessories available for preparation of chicken, chicken parts, ribs, etc.

Included

- 4 Meat forks



Convenience Store Displayer - 3 level

Top features

- Hot table top display counter with panoramic product view
- Self serve unit
- Ideal for a range of snacks
- Water tray for humidification

Standard characteristics

- 3 presentation levels, 680 mm wide
- Product temperature maintained at 65-70°C
- Mild airflow guarantees long holding capabilities
- Footprint of only 0.4 m²

TG-4	CSD
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	Number	Number
	9049100	9279000
Dimensions		
Width	825 mm	728 mm
Depth	590 mm	576 mm
Height	750 mm	877 mm
Technical data		
Net weight	80 kg	63 kg
Voltage	3N~ 400/230 V	1~ 230 V
Frequency	50/60 Hz	50/60 Hz
Power	5,2 kW	2,6 kW

Accessories	TG-4
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Description	Number
Meat basket	9010387
Meat fork	9010549
V-spit	9112472



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