

Fri-Jado - Expert of Rotisseries and Merchandisers From The Netherlands

With technology as enabler, Fri-Jado focused on putting the customers' products on stage and believes that creating maximum attraction towards food retail customers through superior quality and irresistible presentation is the most effective way to boost fresh food sales. With the top tier technology, design and ergonomics, a continuous improvement of food retail experience is achieved. All of the Fri-Jado equipment is developed and produced according to the highest standards; the result is first-class equipment with the lowest total cost of ownership in the industry.

Electric Rotisseries

Boost sales: visual cooking stimulates sales
 Speed: fastest rotisserie in the industry
 Food quality: always a perfectly roaster product
 Food safety: TDR P - Cook Correction controls product quality

TDR 5 P & TDR 8 P (Programmable Version) Features:

Programmable settings (99 programs with 3 cook stages and USB connection), cook correction detects and corrects abnormalities during cook cycle, eco cooking uses residual heat during the last part of the cook cycle saving energy, wide range of application (poultry parts, pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins).

TDR 5 M & TDR 8 M (Manual Version) Features:

Manual settings, easy to operate (time, temperature, and start), wide range of application (poultry parts, pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins).



TDR 5 P



TDR 5 M



TDR 8 P



TDR 8 M

Chicken Capacity: up to 20 birds
 Fork Capacity: 5 meat forks (included)
 Dim. 848 x 717 x 910 mm
 Volt. 400/3/50, E. Pow. 6.60 kW

Chicken Capacity: up to
 Fork Capacity: 8 meat forks (included)
 Dim. 1011 x 830 x 1065 mm
 Volt. 400/3/50, E. Pow. 10.50 kW

Rotisserie with Multi Deck Combination

Boost sales: combines visual cooking and heated grab-and-go
 Ideal for small store formats: rotisserie and 2-level heated merchandiser on less than 1 meter square footprint
 Speed: fastest rotisserie in the industry
 Food safety: Cook Correction (for TDR 5 P), Hot Blanket holding technology
 Food quality: heated products stay attractive for hours

Space Saver TDR 5 with MD 86
 Dim. 860 x 953 x 2000 mm
 Electrical TDR 5: 400/3/50 / 6.60 kW
 Electrical MDS: 230/1/50 / 3.20 kW

